Business Requirements Specification

For

Beau's BBQ

Version 1.0 Not Approved

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Revision History

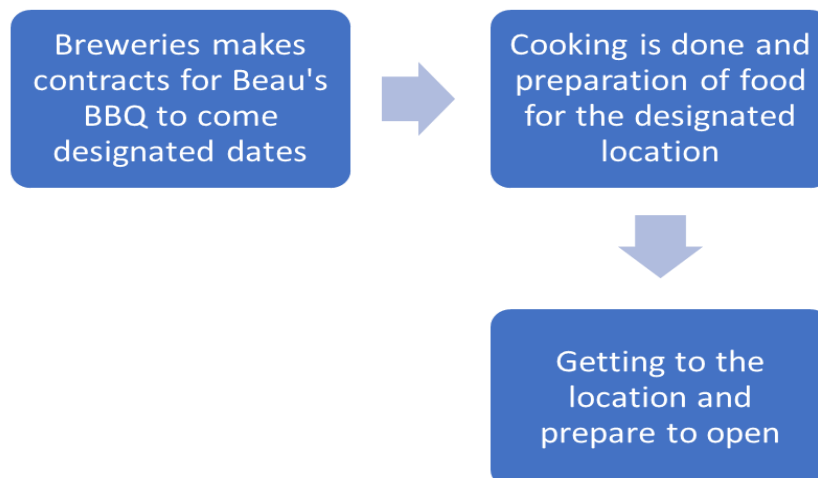| Name	Date	Reason For Changes	Version
Ragy Costa de jesus	1/21/2022	Initial Raw Draft	1.0 draft 1
Ragy Costa de jesus	1/28/2022	Baseline from project	1.0 Not Approved

Introduction
- Business Background

Beau's BBQ started 15 years ago when Tyler was working as a prep chef at the Roupik Smoke House. Tyler's passion for cooking lead him to scale up in the industry until he became the second head chef at the Roupik Smoke House. In 2019, Tyler graduated from Florida Gulf Coast University with a bachelor's degree in Entrepreneurship. After graduating, Tyler mixed his passion for business and cooking and decided to open a Texas Style BBQ food truck. He named the food truck after his dog Beau's, everybody loved the name and the catchiness of the slogan "Barking Good BBQ". Now entering a brand-new year, Beau's BBQ has a new goal to expand its frontiers and make a permanent franchise located next to Twin Peaks.

- Business Scope

Beau's BBQ is a Texas Style BBQ food truck that operates on a 500-pound smoker. Their most famous product is the brisket which is smoked for 13 hours at a temperature of 200 degrees to reach that perfect tenderness. Other products are pulled pork, mac and cheese, coleslaw, ribs, etc. In the morning they get all the beverages, sides, and meats together and organize them in the food truck. After setting up everything in the food truck Tyler and his fiancée Natalia will head over to the designated location. The locations are already predefined and schedule in a calendar.

- Overview

Breweries makes contracts for Beau's BBQ to come designated dates → Cooking is done and preparation of food for the designated location → Getting to the location and prepare to open

- Definitions

"Barking good BBQ"

- Major Stakeholders

1. The sole owner of Beau's BBQ Tyler

2. The employees

3. Owner's fiancée

References

- Interview by Tyler
- Menu — Barkin' Good BBQ!
- Roupik Smoke Shop - Glendale, CA
- Beau's BBQ
- https://www.instagram.com/beausbbqfl/
- https://www.fdacs.gov/content/download/67688/file/MOBILE-FOOD-PERMIT-REQUIREMENTS.PDF

Business Management Requirements

- Business Environment

The factor that must be taken into consideration in making a new product is:

- The situated franchise will increase the revenue of the company
- How do the other restaurants affect the sales of the new situated franchise?
- How many employees should be hired?
- How will the hours be tracked tracking and monitored?
- Who are the customers?
- Which regulations must be implemented for the safekeeping of the customers, employees, and hygiene's?
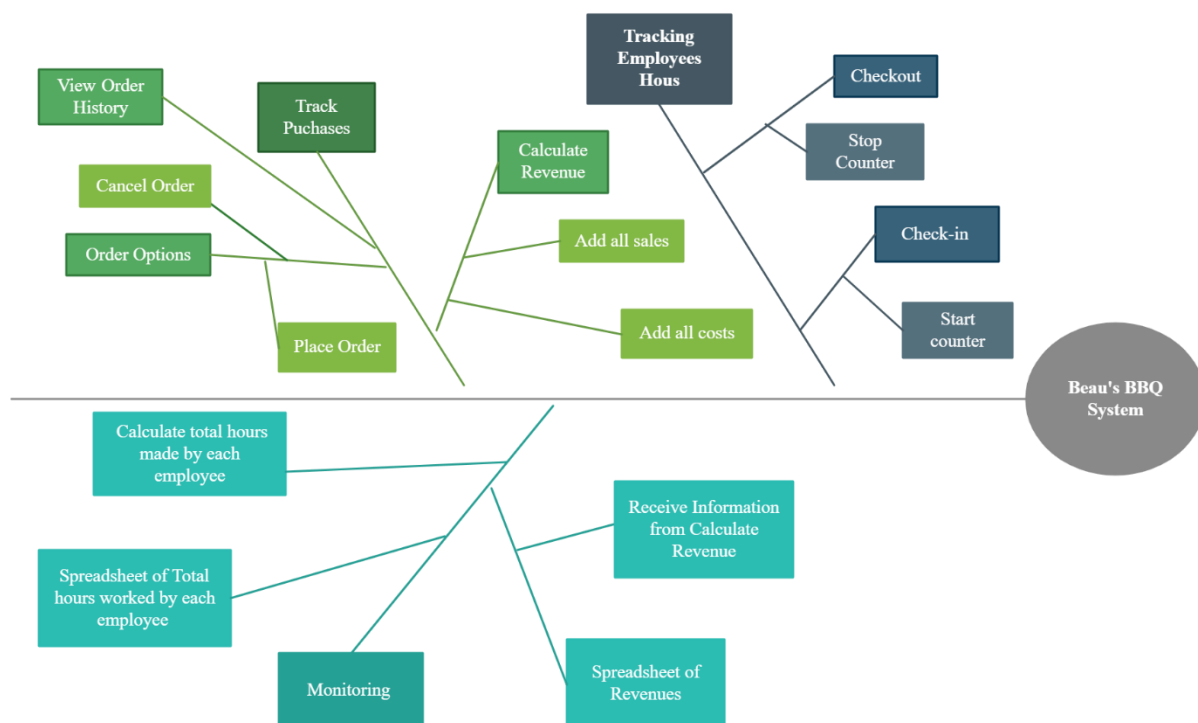
- Mission, Goals, and Objectives

The system shall monitor the tracking time of employees, as well as tracking sales made by the company. Another possible feature can be the management of events on a calendar-based system, delivery of food by making orders online, and will automatically sync with the new system.

- Business Model

By creating a system where the new employees can check-in. The time tracking shall start from 00:00 and keep increasing until the employees check out. Then the system shall output the total time worked. In addition, the system shall keep track of every purchase made by the different customers daily. At the end of the day, the system would output the total sales made during that day, as well as the total hours worked by each employee.

The following feature tree describes the features of the proposed system:

Business Operational Requirements
- Business Processes

The employees will come in and press their name and press check in to automatically check them in and start the count. As for the sales part, the employees will gather the information from the customer and the system will show the price of each product and the total that must be paid. The system shall have the option of either cash or card. The card total shows on the pin pad machine following for you to insert your card. If debit enter a code and if credit enter a zip code. In addition, the pin pad will print a receipt. At the end of the employee's shifts, the employees shall check out via the system by pressing their name and press check out to output their total hours of that day and store the data in memory or cloud.

- Business Operational Policies and Rules

Some rules and policies that Beau's BBQ must abide by are:

- Everybody needs the Safety Card
- Serve and safe certificate
- Customers are not always right
- Be nice to the customer
- No eating in front of customers

- Business Operational Constraints
- employees' hours cannot exceed a certain amount of hours specified by the stakeholder.
- Only items registered in the system can be processed when calculating total and prices.

- Business Operational Modes
- If for uncontrollable reason the business owner cannot engage in the meetings her fiancée will be responsible to answer question regarding the business.
- If by uncontrollable reason the developer or stakeholder are unable to attend meetings the meetings will become virtual.

- Business Operational Quality

Quality of operations from highest to lowest:

1. purchases tracking and totals
2. Checking in and out of employees
3. Increase the count of hours of each employee
4. Monitoring of hours and sales for discrepancies by owner

- Business Structure

- Natalia will take care of attending clients and submitting the purchases in the system
- Tyler oversees smoking the meat and cutting it
- Other employees oversee serving the meat on the plates with the right amount and the right sides.

Preliminary Operational Concept of the Proposed System
- Preliminary Operational Concept

The proposed system has two major Operational Concepts that interacts with the three major stakeholders. First, during production mode, the solution will interact with the client user through a system of purchase and visually information items on the cashier screen. Secondly, the process of checking in will be automatically evaluated by the proposed system when the employee's check-in and check-out. All these OpsCons are being monitored by the operator and major stakeholder(owner). However, the constraints regarding the proposed system include that employee cannot exceed a certain number of hours, and clients cannot order something that is not on the menu.

- Preliminary Operational Scenarios

1. Customer stakeholder makes purchases from an information item in the menu of the system. Employees will choose the designated item and the customer will see the output through the screen.
2. Employees will check-in and checkout through the system, and the system will keep track of the total amount of hours worked daily by the designated employee. If the employee forgets to checkout and exceed a certain number of hours the system will automatically send an alert to the owner.
3. After each day the proposed system will automatically track all the purchases made and all the hours worked by each employee and send the data to the business owner.

Other Preliminary Life-cycle Concepts
- Preliminary Acquisition Concept

The proposed system will be acquired through multiple stakeholder engagements to ensure the success of the product as a whole and to ensure it meets all the business requirements. The developer will interact in various ways such as interviewing the business owner and employees about the current system and what problems are present. In addition, making public questionnaires to customers is a major resource to acquire information about the efficiency of the current system. The developer team will make an agile approach to the proposed system as well as frequent meetings with the business owner to ensure more engagements and success with the product.

- Preliminary Deployment Concept

The stakeholder is planning to start a new permanent franchise. Therefore, the expected deployment date of the proposed system is the inauguration of the new franchise. The inauguration date may vary depending on the procedures of obtaining the location. The proposed system will be evaluated by the business owner at the workstation and accepted as well.

- Preliminary Support Concept

The proposed system will come with a manual of operations. This manual will teach each stakeholder step by step how the operation works and how it can be modified for future maintenance.

- Preliminary Retirement Concept

The manual of operations will include the operation of a retirement where it indicates how to safely remove all documents from the system as well as how to terminate the system. During the retirement process, the system will count on a backup system that will save all the data on the private cloud. The cloud will be only accessible by the business owner. After the back up the system can be either extracted with a USB or eliminated using a Key (series of numbers) that will be only provided to the business owner.

Project Constraints

The project will be divided into five parts. The first three parts will represent each feature that will be provided to the proposed system. The last two steps will be building the retirement process and the Quality Assurance testing for the solution. Each step will take 3 weeks to perform. Therefore, the project will take 15 weeks to complete and create a successful product.

Appendix
- Acronyms and abbreviations

OpsCon - Operational Concept

key - Series of Numbers

USB - Universal Serial Bus