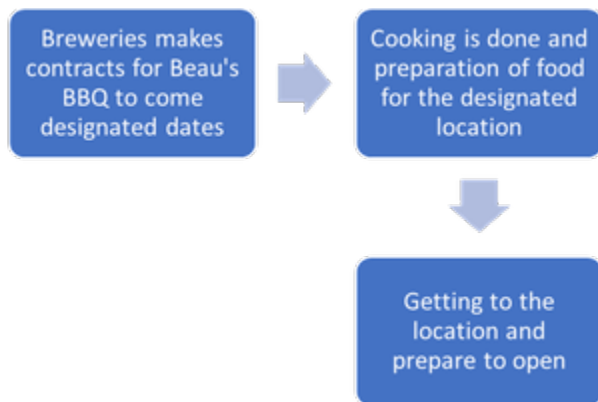


Beau's BBQ Requirement Document

Target release	05 May 2022
Document status	DRAFT
Document owner	@ Ragy Costa de Jesus
Designer	@ Ragy Costa de Jesus
Tech lead	@ Ragy Costa de Jesus
Technical writers	@ Ragy Costa de Jesus
QA	@ Ragy Costa de Jesus

🔍 Objective

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.



📊 Success metrics

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.

Goal	Metric (1-10)
Create a ordering system	10
Create a Employee counter to track time of each employee	8
Create a management system to modify, employee, and menu records	10
Event Management System	N/A
Online ordering system	N/A

🤔 Assumptions

- The business owner can manually track their employee's hours

- The business owner has the funds to open the new franchise
- The business already has a system to track revenue and sales
- The business already has a menu in mind for the new location
- The business has a clean and safe process and rules
- The system is accessible and W-2 guidelines approved
- The business owner will remember the key to modifying files

Requirements

Key	Summary	P
BBQ-38	As an employee, I want to clock-in and clock-out of the system so I can get my hours in.	=
BBQ-19	As an owner of Beau's BBQ, I want to be able to manage the system so that I can add or delete employee files and menu items.	=
BBQ-18	As a User, I want to be able to interact with the system efficiently so that I can help more customers.	^
BBQ-17	As a customer, I want to be able to order anything I want so that I can eat.	=
BBQ-16	As an owner of Beau's BBQ, I want to be able to monitor the system so that I can pay the employees.	^
BBQ-15	As a Software Engineer, I want to be able to do maintenance of the system so that I can keep the system up to date.	=

6 issues

Key	Summary	P
BBQ-37	When the employees clock-out, the system shall display a button to stop the counter within 2 seconds.	^
BBQ-36	When the employees clock-in, the system shall display a counter that counts up each minutes and add one after 60 minutes and resets the minute counter.	^
BBQ-35	When the software developer adds new features to the system, the system shall ask for a authorization key that only the owner has.	=
BBQ-34	When the owner wants to update a menu item, the system shall display all the menu item. The owner shall right-click on the designated menu item and edit the menu item and click apply to update the system.	^
BBQ-33	When the owner deletes a menu item, the system shall display all the menu items and the owner shall drag to the trash bin the menu item.	=
BBQ-32	When the owner adds a new menu item, the system shall display open boxes to type the menu item name as string , the price as string, and type of menu item.	=
BBQ-31	When the owner adds a new employee, the system shall display a page to enter necessary information in string or integer.	^
BBQ-30	When the total is ready to be displayed the cashier press "Ready" button and the system shall tax the total and display the overall total without being negative.	=
BBQ-29	When there cashier press a menu item that is no longer on stock, the system shall display "out of stock" on the display within 2 seconds of pressing the button.	^
BBQ-28	When a the cashier press a menu item button, the system shall output the price of that menu item within 2 seconds of pressing the button.	=

10 issues

User interaction and design



Ordering System

PLATES + 2 SIDES


Ribs.....\$12.50
Brisket.....\$11.50
Pulled Pork.....\$10.50

\$2.75 SIDES

Mac & Cheese
Baked Beans
Cole Slaw
Smoked Corn on Cob

SANDWICHES + 1 SIDE

Pulled Pork.....\$8.50
Beef Brisket.....\$10.25
The Beausdilly.....\$10
The Hound.....\$12.00
The Beausif.....\$11.50
Slider Sampler.....\$12



Ordering System

Ribs Customization

SIDES

+

BAKED BEANS

+

COLE SLAW

+

SMOKED CORN ON COB

+

MAC & CHEESE

BEVERAGES

+

COCA-COLA

+

LEMONADE

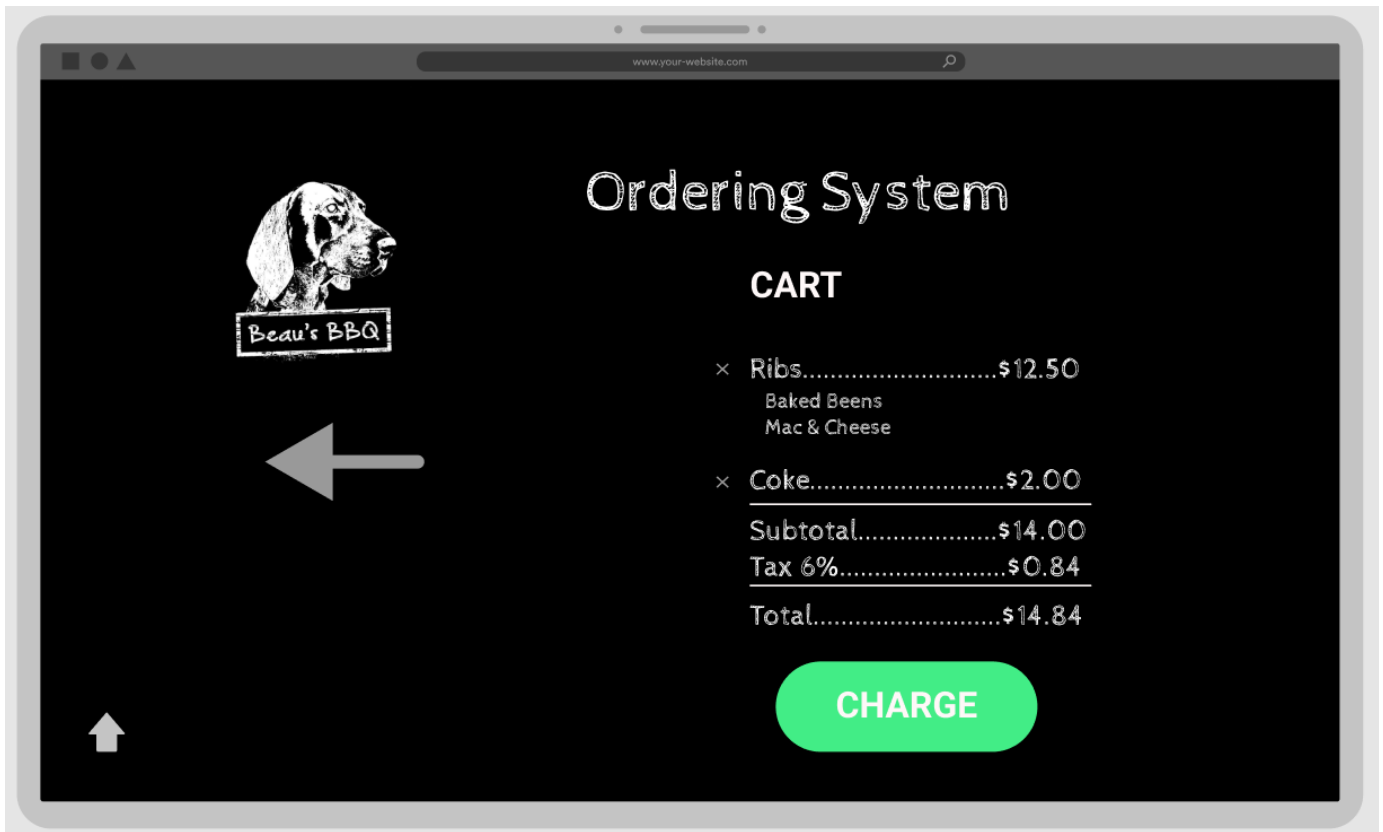
+

ROOT BEER

+

ROOT BEER

CART





HOST MANAGEMENT SYSTEM

KEY:

Enter Key



SIGN-IN



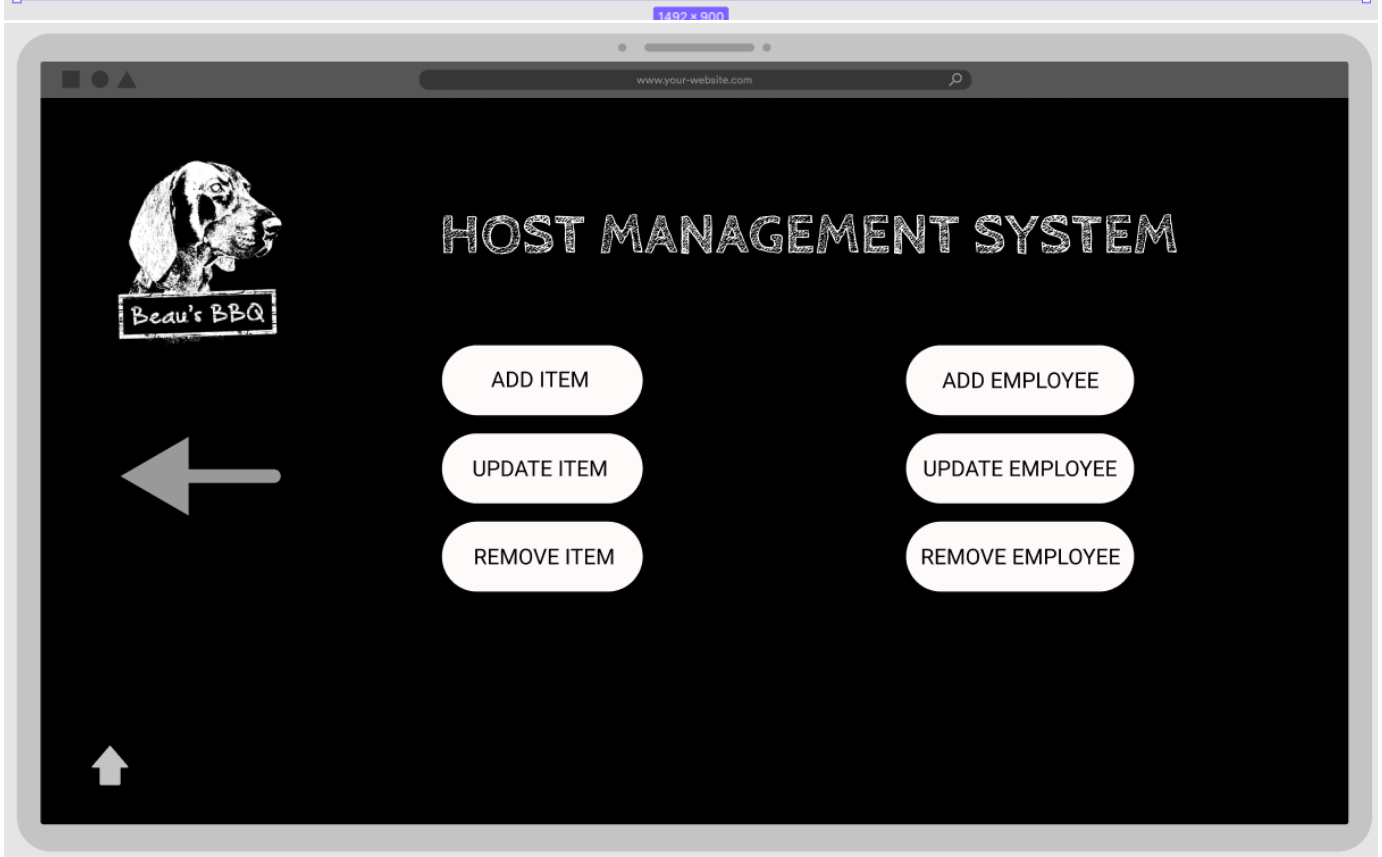
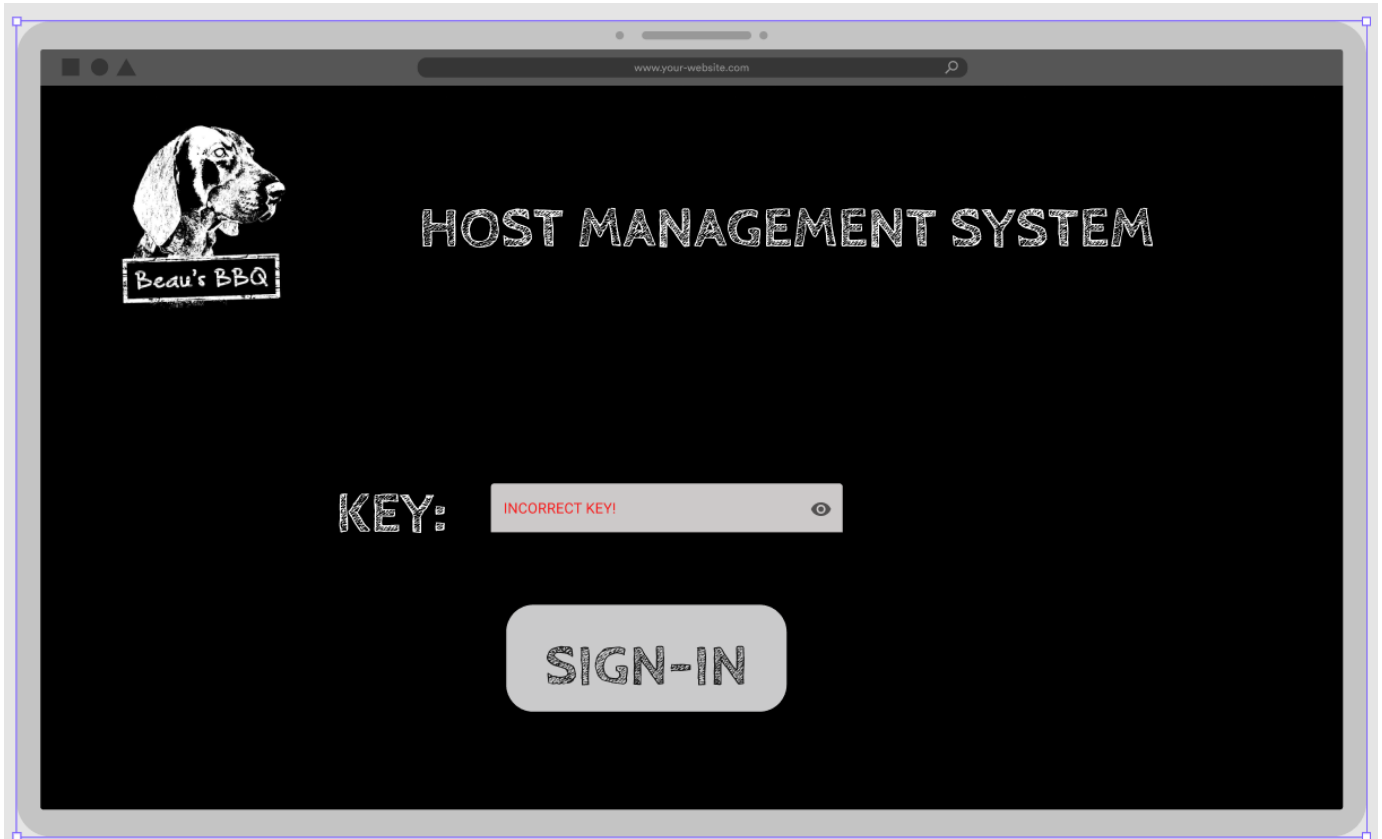
HOST MANAGEMENT SYSTEM

KEY:

Enter Key



SIGN-IN



Question	Answer	Date Answered
What happens when a customer order more of the same food?	On the menu item a counter will appear showing how much has been added	01 Apr 2022
Will the system be W-2 guidelines approved?		
What can be improved on the mockup?		
Where will the files be stored?		
How will the system interact with each other?		
Should we use a payment API for the payment method?		
Which payment API should we use?		

Out of Scope

- The system will not have a feature for ordering online or pick-up
- The system will not have a event management system