

User Stories

The Problem at Hand and Client Requests

The client would like a better, more automatic system for, at a basic level, keeping track of inventory, sales, and the product info and how it relates to the inventory and sales factors. Currently everything besides the recipes of the brews is being kept track of almost by hand on Excel, a process which has proved to be slow, tedious, inconsistent and a growing inconsistency with any amount of company/employment growth, and has no way to relate any variables in the process of brewing and selling to one another. Furthermore, all this info that's being put into Excel needs to first and foremost have a way to calculate what is being taxed and what can be tax write-offs, as tax processes were brought up multiple times with emphasis during the interview. While the new system will need to fully replace the parts that are being done in Excel and/or on paper, (or similar manual ways of recording,) the new system will need to exchange info in an automated way with the currently working piece of software that is within the recipe application. The new system should also be user friendly with specific permissions granted to a range of users from, but not limited to: the brewer, business/sales partners, event and catering organizers, the business accountant, and employees of the taphouse.

General Types of Users

- Brewer (main beer maker)
- Business and sales partners
- Event/catering organizers
- Accountant
- Taphouse employees

Brewer's User Stories

As a brewer. . .

- I want to be able to loan and receive loans of items from other breweries
- I want to be able to track any loss for any reason so I can write that off during taxes
- I want to be able to brew recipes and see all the ingredients involved to keep track of inventory and costs
 - See recipe, missing ingredients, current held ingredients, current status of equipment (clean/dirty, needs repairs, etc.)

- I want to be able to scale recipe batches and see the amount of ingredients, time it will take, and what equipment would allow the process to take place with the selected size
- I want to be able to take and record measurements during and after the whole beer creation per batch process to make sure everything is being made efficiently and correctly, and to adjust measurements for batches that came out well or below par