

| IS 410 Project |
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| UMBC Fall 2024 |

**IS410 | Group 7 | Deliverable 1 | UMBC - Fall 2024**

**Member Names/Roles:**

Russell Poon: design, implementation.

Hudson Pae: design, implementation.

Willis Crosby: design, implementation

Gabriel Dennis: design, implementation.

**Project Timeline:**

| **Phase** | **Task** | **Duration** |
| --- | --- | --- |
| Planning | Identify the underlying issue and understand the basic goal and requirements for the system and all of the steps needed to take to achieve said goal. | 9/5 - 9/19 |
| Analysis/Design | Assess what data needs to be stored and managed. Choose how this data will be stored, related, and modified. Team members will then plan and assign responsibility for the development stage. | 9/19 - 10/17 |
| Development | Each member will code their respective part with collaboration and discussion as needed. Testing and adjustment will be done as necessary until the program functions as we intended. | 10/17 - 11/14 |
| Finalize/Present | Final testing and prepare the program and our group for the presentation of the finished product. | 11/14 - 12/19 |

**Business Objective:**

Our ultimate goal is to design and implement an appropriate database solution that mangoes online orders a restaurant. The solution will effectively manage order placement, any and all order modifications, order confirmation, payment, and maintain order status for both the restaurant and the customer. The system should allow customers to have an easier and more convenient ordering experience and provide the restaurant with a more efficient way to view, manage, archive, and fulfill orders.

**Business Rules:**

1. Customers can place online orders for the restaurant.

* Customers can browse different food and drink items.
* Customers can search for specific food and drink items based on item names or categories.
* Customers can easily access pricing information for any and all items.

2. Order placement/confirmation:

* Customers will receive confirmation that the restaurant has received the order.
* Restaurant will confirm that the item(s) ordered is available (not sold out).
  + If item(s) sold out, customers will be notified by the restaurant before order is placed.
* Restaurant will confirm any and all order details such as changes before order preparation.

3. Customer order payment:

* Restaurant will ensure the order has been either paid online or will be paid in-store at pickup.
* Customers will be notified of a successful payment.

4. Order status:

* Allows restaurants to give a time estimate.
* Allows restaurants to give order updates.
* Customers and restaurants will receive confirmation that an order has been picked up.

**Baseline Assumptions:**

1. All orders will come from the restaurant's website.
2. Payment option must be selected at checkout.
3. Customers will order at least 1 item.
4. Customers can order no more than 10 Items per order.
5. Customers will pick up their orders.