HYGIENIC FOOD DISTRIBUTION DATABASE

PHASE-2

ER models are basically called as entity relational models which illustrates how the entities are related to each other with set of relations, whereas EER models are extended relational models which are used for complex entities.

We have done the EER diagram for hygienic food distribution database which consist of 8 entities those are

- Employee
- Customer
- Kitchen
- Order
- Discount
- Menu
- Raw materials
- Region

So, the attributes of the above entities are shown as below

Entity: Employee

Attributes:

- ✓ Employee Id
- ✓ Name
    1. First name
    2. Last name
- ✓ Position
- ✓ Work location
- ✓ Phone number
- ✓ Email id
- ✓ Gender
- ✓ Start date
- ✓ End date
- ✓ SSN
- ✓ Department

Entity: Customer

Attributes:

- ✓ Customer Id
- ✓ Name
    1. First name
    2. Last name
- ✓ Phone number
- ✓ Email
- ✓ Address
    1. Zip code
    2. City
    3. State
- ✓ Gender
- ✓ Customer type

Entity: Kitchen

Attributes:

- ✓ Kitchen Id
- ✓ Phone number
- ✓ Email id
- ✓ Manager Id
- ✓ Address
    1. Zip code
    2. City
    3. State

Entity: Region

Attributes:

- ✓ Region Id
- ✓ Regional manager Id
- ✓ Region name

Entity: Order

Attributes:

- ✓ Order Id
- ✓ Food item (Food id)
- ✓ Quantity
- ✓ Price
- ✓ Kitchen Id
- ✓ Delivery location
- ✓ Order Datetime
- ✓ Pick up time
- ✓ Delivery time
- ✓ Delivery person id
- ✓ Customer Rating

Entity: Menu

Attributes:

- ✓ Kitchen Id
- ✓ Food Id
- ✓ Category
- ✓ Price

Entity: Raw materials

Attributes:

- ✓ Distributer Id
- ✓ Kitchen Id
- ✓ Purchase date
- ✓ Product name
- ✓ Quantity
- ✓ Price

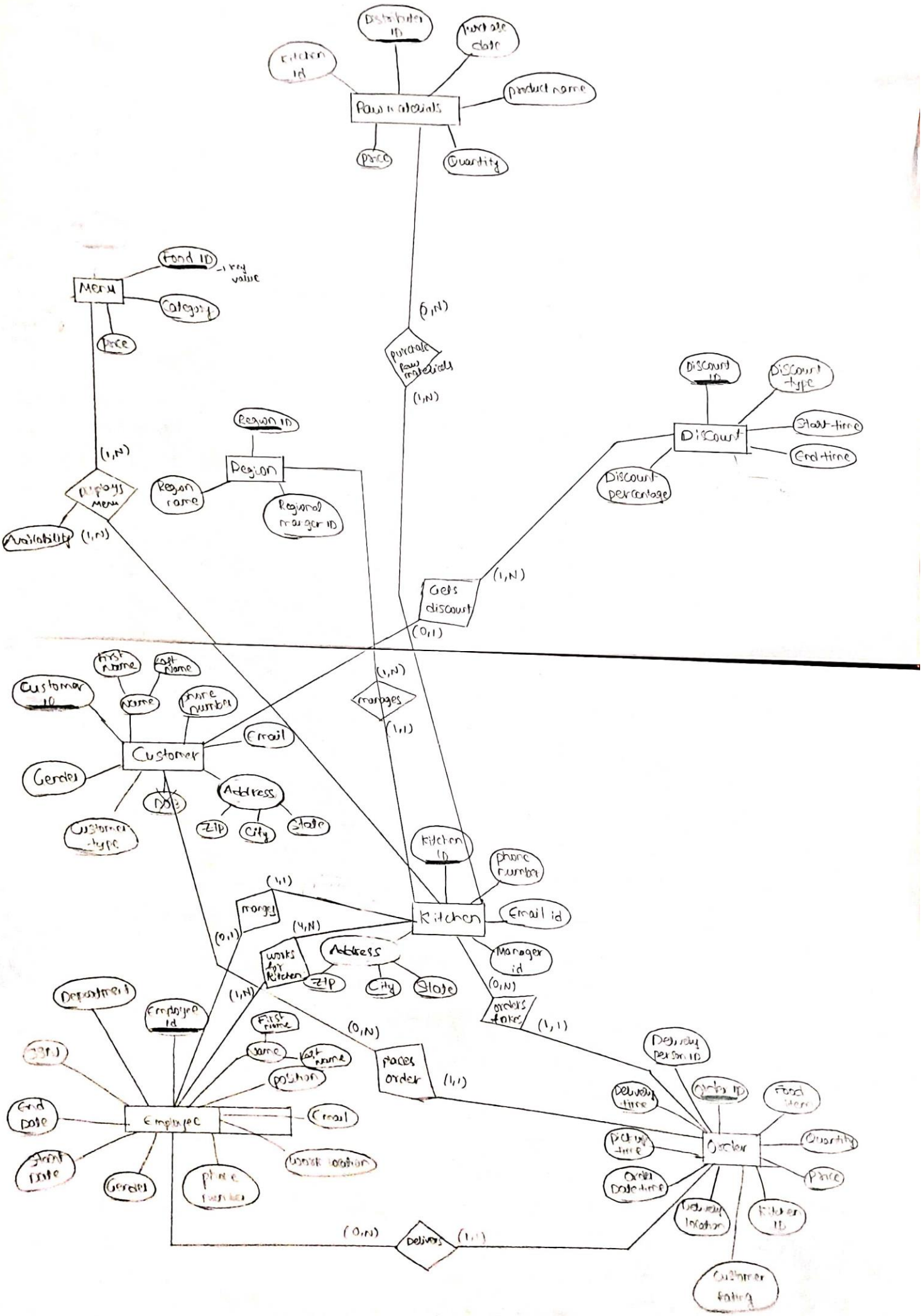
Entity: Discount

Attributes:

- ✓ Discount Id
- ✓ Discount type
- ✓ Start time
- ✓ End time
- ✓ Discount Percentage

Description for Min Max:

- An employee can deliver a minimum of 0 orders and maximum of N orders and there should have at least one delivery boy and almost one to deliver the order
- For a kitchen there should be at least 4 people(Manager, cook, delivery person, facility management staff) and an employee should at least work in one kitchen or multiple kitchen N.
- A kitchen should be managed (manager, regional head) by at least and at most by one employee.
- Given a customer there can be a minimum of zero order or N number of orders and order should have at least one customer.
- Kitchen can have a minimum of zero orders whereas each order can be placed at least at one kitchen.
- A kitchen will be making at least one purchase from the distributor and at most Variable number of purchases.
- A kitchen should have one and only one regional head. But a regional head can manage multiple kitchens.
- A kitchen should display at least one item from the menu and the maximum limit can be variable.
- A customer may or may not have a discount code available but the maximum limit is one and a discount can be availed at least one customer and at most N number of customers


Distributor ID
Purchase date
Kitchen id
product name
Raw materials
price
Quantity
Food ID
1 key value
Menu
Category
Price
(0,N)
purchase raw materials
(1,N)
Region ID
Region
Region name
Regional manager ID
(1,N)
displays Menu
Availability
(1,N)
Discount ID
Discount type
Discount
Start-time
End time
Discount percentage
(1,N)
Gets discount
(0,1)
First name
Last name
Customer id
Name
Phone number
Email
Customer
Gender
DOB
Address
ZIP
City
State
Customer type
(1,N)
manages
(1,1)
Kitchen id
phone number
(1,1)
manages
Kitchen
Email id
(0,1)
(4,N)
works for Kitchen
Address
ZIP
City
State
Manager id
(0,N)
orders from
(1,1)
Department
Employee id
SSN
First name
Name
Last name
position
End date
Email
Start date
Gender
phone number
work location
(0,N)
places order
(1,1)
Delivery person ID
Delivery time
Order ID
Food item
Pick up time
Order
Quantity
Price
Order Date time
Delivery location
Kitchen ID
Customer rating
(0,N)
Delivers
(1,1)