**Team BRAMS**

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CECS 323 Term Project

**Term Project: Phase 3 - Attribute Definitions**

**Note 1: All underlined words are classes.**

**Note 2: Classes are in alphabetized order**

**A La Carte:**

* **menuType**: This will indicate whether the customer is dining for lunch or dinner.

**Buffet:**

* **buffetPrice**: This will indicate how much the buffet will cost depending on the customer’s age group.

**Card:**

* **cardType:** This is an enumerated table that contains the type of cards that are valid for payment.

**Cash:** A type of Payment.

**Chef:** A type of staff.

**ContactInfoType:** This is an enumerated table that lists the specific mode of contact that the corporation can be contacted by. (email, mobilePhoneNumber, workPhoneNumber)

**CorporationContactInfo:** This is a table that will further store the contact information of a corporation.

* **contactInfo**: This section can be filled by either an email, work number, or cell phone number.

**CorporationCustomer**: This account is the type that is associated with a corporate account and not with a general customer (for example, someone who is not ordering for a work lunch).

* **corporationName**: The name of the corporation that is ordering the food.
* **departmentName**: The name of the department that is ordering the food.

**Customer:**

* **CustomerName**: This is the name of the contact.

**CustomerAccount:**

* **MimingMoneyAmount**: Mimings’s Money is a reward scheme implemented by the restaurant. It aims to reward frequent customers by rewarding them for spending money. This reward can then be used towards food. The reward program is implemented by rewarding the customer with $1 of Miming’s Money for every $10 USD spent, so if the customer spent $137.42 USD, they would earn $13 of Miming’s Money.
* **physicalAddress**: This is the location that the customer lives; this is in the case the bill will need to be billed to the customer’s home.

**DiningTable:**

* **tableNumber**: This indicates which table number that the customers will be seated at.
* **tableCapacity**: This indicates how many seats the table can accommodate.

**EatInOrder:**

* **GratuityCharge:** The amount of automatic tip that the party will need to pay at the end of their meal.

**GeneralShift:**

* **ShiftDate**: This will indicate which day of the week this shift is on.
* **ShiftType**: This enumerated table will contain 2 types of shifts (AM or PM)

**ItemSpecification:** This table is an association class between Menu and MenuItem

* **PortionSize**: This is the size of the given dish.
* **ItemPrice**: a numerical number that represents the amount of US Dollars that the restaurant will take in exchange for providing service to the customer. Each menu has a different price per item associated with it.

**MeatEntree**: A dish that is the main part of the meal.

* **meatOption**: This is an enumerated table that will contain the types of meat that a customer can choose from. One and only one meat choice can be made. (chefSpecial, pork, beef, seafood, vegetable)

**Mentorship:** An association class between MenuItem and SousChef.

* **startDate**: The date that the SousChef started the mentoring of a dish.
* **endDate**: The date that the SousChef mastered a dish.

**Menu**

* **menuName**: This will indicate what kind of menu it is (Children’s vs adult, lunch vs. dinner vs. brunch buffet)
  + Children’s Menu
    - Lunch
    - Sunday Brunch Buffet
    - Evening
  + Adult Menu
    - Lunch
    - Sunday Brunch Buffet
    - Evening
* **ageGroup**: This will indicate the type of customer that we are serving - childrens (0-12) or adults (13+) so that their meal can reflect the proper prices according to their group.

**MenuItem**

* **category:** This is an enumerated table to indicate which type of food the dish is on the menu (appetizer, soup, meatEntree)
* **menuItemName:** This is the name of the dish on the menu.
* **SpiceLevel**: The amount of spice that a certain dish can have. This will be an enumerated table that will contain all spiciness levels. (mild, tangy, piquant, hot, ohMyGod)

**MenuOrder:** This is an association class between MenuItem and Order.

* **quantityOfItem**: This indicates how many of a particular item was ordered during a given order.

**mimingsMoney:** A type of payment that is used by those who have eaten at Miming’s Restaurant before. This can also help indicate whether a customer is a frequent goer or not.

**MimingsMoneyTransactionLog**: A record holder for which customers made which orders. This will act like a receipt and logging system.

* **TransactionAmount**: This is the amount of money that the Order cost for the Customer.
* **TransactionDate**: This is the date that the Order was made.

**Order:**

* **amountPaid**: This indicates how much the order cost.
* **orderDate**: This is the date that the order was made.
* **orderTime**: This is the time that the order was made.

**OrderDetail:**

* **quantity**: This is the number of items that a customer ordered.

**PrivateCustomer**: This Customer account is the type that is not associated with any corporation.

* **email**: This is the mode of contact that the restaurant will have with the private customer.

**PartTimeStaff:**

* **HoursWorkedPerWeek:** This is the set number of hours a part time staff works at Miming’s restaurant.

**Party:**

* **partySize:** This is the amount of Customers within a given group dining in at the restaurant.

**Payment**: This is the amount of money that customers give in exchange for food and services at the restaurant.

* **paymentDate**: This is the day that the transaction was made.

**SalaryStaff:**

* **HealthCareBenefits**: This will represent the kind of health coverage they will receive in exchange for being someone who receives weekly rates of compensation.

**Seat:**

* **seatNumber**: This number representation of a single seat in a table.

**Staff:**

* **firstName**: This is the first name of the staff.
* **lastName**: This is the last name of the staff.
* **payRate**: If applicable, this will represent the hourly pay rate that a staff has. If the staff is full time, the rate will be divided from the salary.

**StationAssignment:** This table will hold the different types of chefs that will work under the different cooking stations.

* **StationRole**: This is an enumerated table that will indicate which of the eight chef types the line chef is.

**To-GoOrder:**

* **pickUpTime**: This is the time that the order is ready for pick up.
* **timeCooked**: This is the time that the order started to be prepared.

**WaitingStaff:** A type of staff; these staff will help with serving the customers when they dine in.