**Team BRAMS**

**Members:** Bryan Vu, Rachel Pai, Autumn Nguyen,   
Marjorie Balaoro and Saurav Chhapawala  
CECS 323 Term Project

**Term Project: Phase 3 - Business Rules**

1. Groups that dine in with more than 5 guests will be added an automatic 20% gratuity fee to their total check.
2. Orders must meet a minimum of $5 if a customer wishes to pay with a debit or credit card.
3. Children’s menu is split between a lunch, lunch buffet, and dinner menu (different pricing even though they will all have smaller portions than adult lunch)
   1. There will be a Children’s Lunch, Children’s Sunday Buffet Brunch, and Children Dinner Menu.
   2. This is shown through a category of Menu that we’re breaking down into Buffet and A La Carte. (In the UML). These categories are separated by different age groups as well as prices.
4. Each menu item can be ordered with up to 2 spiciness levels chosen, but the additional spiciness level will result in an additional fee.
   1. If a customer orders more than one spicy level, then the entry of the menu item will appear twice within the table as half portions of two different spice levels.
5. The start date of a sous chef learning a recipe must be unique (ie, they cannot start learning more than 1 recipe a day).