

# LUFS

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Actor	Goals
System Admin	<ul style="list-style-type: none"> <li>manage users</li> </ul>
Employees	<ul style="list-style-type: none"> <li>make food</li> <li>move food</li> <li>see menu</li> <li>see instructions for making food</li> <li>update inventory</li> </ul>
Students	<ul style="list-style-type: none"> <li>see menu</li> <li>order meal</li> </ul>
User Groups	<ul style="list-style-type: none"> <li>order catering</li> <li>see order information</li> <li>see ordering options</li> </ul>
Food Manager	<ul style="list-style-type: none"> <li>order ingredients</li> <li>manage catering requests</li> <li>manage employees</li> <li>view/manage inventory</li> <li>manage menu system</li> </ul>
Inventory System	<ul style="list-style-type: none"> <li>track food/ingredients</li> </ul>
Menu System	<ul style="list-style-type: none"> <li>provide cooking instructions for staff</li> <li>provide required ingredients for a menu/meal</li> <li>display basic menu for customers</li> </ul>

# Scenarios: Brief Format 1

## **Employee Meal Prep:**

An employee responsible for meal prep uses the system to view what meals need to be prepared with what ingredients. They use the system to mark off what tasks have been completed for the meal so others can see what still needs to be done. The system updates inventory as tasks are marked off.

# Scenarios: Brief Format 2

## **Request Catering:**

User Group uses the system to view options for catering for an upcoming event. They decide on a meal to order and use the system to place their order. The system creates catering request and waits for approval from Food Manager.

# Scenarios: Casual Format

## Manage Catering Requests:

### *Main Success Scenario:*

Food manager logs into the system and uses it to view a catering request. They approve the request. The system uses the menu system to check necessary ingredients and then checks the inventory and finds no food needs to be ordered. The system then add tasks for employees to transport and prepare food. The system updates order information.

### *Alternate Scenarios:*

Manager decides catering request is unreasonable and declines it. The system sends an automated email to the User Group to inform them of the situation. The system updates order information.

Food manager logs into the system and uses it to view a catering request. They approve the request. The system uses the menu system to check necessary ingredients and then checks the inventory and finds food needs to be ordered. It schedules an order for the necessary ingredients. The system then add tasks for employees to transport and prepare food. The system updates order information.

# Scenarios: Table Format

USE CASE	See Menu
Goal in Context	Student wants to see food options for the day, expects them to be accurate and up to date
Scope & Level	Menu System, Student
Preconditions	Menu is updated in the Menu System
Success End Condition	Student is up to date on meal possibilities for the day
Failed End Condition	Student can't access the Menu System
Primary, Secondary Actors	Student, Menu System
Trigger	Student wants to see menu

Description	Step	Action
	1.	Student accesses Menu System and chooses which menu they want to see
	2.	Menu System displays menu
Extensions	Step	Branching Action
	1a	Student cannot access Menu System 1a1. Student calls help desk
	2a	Student has questions about Menu 2a1. Help section of system gives dining services number to call for more information
Sub-Variations	Step	Branching Action
	1.	Student accesses system by mobile device personal computer
	2.	Student wants to see menu information for Andrew Commons Kaplan's Cafe Kate's Corner Store

# Scenarios: Table Format cont...

RELATED INFORMATION	See Menu
Priority	top priority
Performance	1 minute
Frequency	1500/day
Channels to actors	
OPEN ISSUES	What if there's a change in the menu in the middle of the day?



# Scenarios: Number Format

## Order Ingredients:

**Primary Actor:** Food Manager

### **Stakeholders and Interests:**

- Students: want to eat food
- Employees: want to make money by making food (need inventory to make food)
- Bon Appetit: wants to satisfy customers
- Food Manager: wants simple and fast way to manage food orders
- “Ingredient Company”: wants accurate and understandable orders

**Preconditions:** Food Manager is authenticated

### **Success Guarantee (postconditions):**

Order is sent to ingredient company, budget is updated & billing is taken care of.

# Scenarios: Number Format cont....

## **Main Success Scenario (basic flow):**

1. Food manager decides menu & number of servings needed
2. Food manager uses system to enter menu information
3. System uses menu and inventory systems to find what food needs to be ordered
4. System prepares order
5. Food manager approves order
6. System orders food
7. System sends manager order confirmation

# Scenarios: Number Format cont....

## **Extensions (alternative flows):**

2a. Food manager enters invalid information

2a1. System signals error and rejects entry

5a. Food manager declines order

5a1. System deletes current entry and returns to step 2

5b. Food manager manually edits generated order

5b1. System returns to step 2 for menu adjustment

6a. Company being ordered from cannot complete request

6a1. Company being ordered from contacts Food Manager

6a2. Food Manager uses system to edit order

# Scenarios: Number Format cont....

## **Variations:**

Food manager single person or responsibilities distributed amongst several roles

6. Manager wants to use alternative payment method.

- a. pay by check
- b. other program is responsible for transaction
- c. negotiated by phone between manager and vendor

7. Manager wants to specify how they get order confirmation

- a. by email
- b. by phone
- c. by fax
- d. no message

