Korean Food Management

Version 1.0

Revision History

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| --- | --- | --- | --- |
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# Introduction

This document will present some typical terms in finance, which is related to our everyday life and it is brought into use in our software.

For reference, we have compiled a list of over 20 most common terms that are used widely in Vietnamese finance environment. This list of terms will help you deeper understand of what is really happening with your money for better management.

## Purpose

This glossary will explain the terms used in the software. Also, it will help you better understand your money for better financing.

## Scope

The document is made internally in the organization with no associations.

For the users, this is the list you can use whenever you forget what the words in the software means, so you can use our software better.

## Overview

In the part below, we will provide you some terms ordered based on their importance in personal finance. If you have any concern, feel free to contact us.

# Definitions

## Product

This is products that are bought in restaurant. Currently, these are Korean foods and drinks. In restaurant’s website, they are display on main page. They are ordered by sales rate and group by category.

## Basket

This is temporary product store of customer. When customers select food, which is saved basket; and then, they can manage basket by adding order removing food before getting order.

## Bill

Bill is created when customer buys products. It shows food detail and customer information. The main purpose of bill is that sum the total cost of customer’s foods.

## Sales

The result of number of in and out foods that describes by in-price and out-price. From that result, restaurant manager can calculate the income of restaurant.

## Stocks

Where store foods and components. When customer takes order and buys products, all of them will update in stock. From that, restaurant clerk will base on it in order to respond order (out of stock or not).

## Receipt

This statistic and shows number of components which restaurant bought to cook foods. Manager also bases on it to find sales

## Issue

This statistic and show number of foods those are bought by restaurant. It presents all foods or specific foods.

## Out of stock

The word illustrates the amount of product in stock which is rezo.

## Statistic items and print

Calculating items (components or foods), and then printing by excel file. It helps manager see the status of restaurant.

## List items and print

Show item list: with information. It also presents the number of item from the pass to now. It reflects of income of restaurant through statistic numbers.

## Logs

Showing history of event: insert, update, remove and so on. It also presents actions of system, who interact with website.

# UML Stereotypes

None