**Class Definitions**

1. Buffet - A pamphlet that contains the price of buffet admission.
2. Customer - A person or corporation that purchases a product at a set price.
   1. Anonymous Customer - A customer who chooses to not share any personal information
   2. City - A specific geographical boundary with a unique name, within a state.
   3. Corporate Customer - A customer representing a Corporation that makes an order.
   4. Private Customer - A customer who does not order on behalf of or part of a company.
   5. State - A specific geographical boundary with a unique name.
3. Dish - A recipe for a specific menu item
   1. Appetizer - A small dish of food or a drink that is taken before a meal or the main course of a meal to stimulate one's appetite.
   2. Meat Entrée - An entree featuring the Customer’s choice protein
   3. Noodle Entrees - A strip, ring, or tube of pasta or a similar dough, typically made with egg served with a choice of protein
   4. Proteins - Meat options for Meat entrees and Noodle Entrees
   5. Soup - A liquid dish, typically made by boiling meat, fish, or vegetables, etc., in stock or water.
   6. Soup Volume – A measure taken for serving soups.
4. Group - A party of customers who are documented when they check in and are seated at tables
   1. Group Leader – A person, who will place the order for a group.
   2. Group Member - A person who is a part of a group.
   3. Guest - Persons eating under the same order as the group leader
   4. Person Sitting – A seat that is taken by a group member
5. Menu - A menu with a specific name, which helps determine portion size and price for a specific Menu Item
6. Menu Item - A food item that can be ordered by a guest
7. Order - A specific order that a group makes consisting of menu items
   1. Bulk Order Info - Calculated discounts based on total cost of an order
   2. Dine In Order - An order made that in the restaurant that will be eaten in the restaurant or taken home
   3. Phone Order - An order made over the phone for either dine in or pick up
   4. Web Order - An order made online for either dine in or pick up
8. Shift - A date and time of day the restaurant needs employees to work
   1. Availability - Days that staff is available to work (Association class, but is a parent to another association)
   2. Waiting Shift - A shift a waiter works where tips are received
   3. Working Employee – An employee who works a particular shift
9. Staff - An individual that works at the restaurant
   1. Dates - A date with a day, month and year
   2. Full-Time Staff - An employee that does not work by the hour and receives a weekly set rate(salary) as well as healthcare benefits.
      1. ExpertSous – Certified ability to make a dish
      2. Healthcare - Medical Insurance coverage for our FT staff
      3. Head Chef - An employee that creates new recipes and oversees other chefs in the kitchens cooking process.
      4. Insurance Company - A company that provides insurance policies to our restaurant
      5. Line Cook - A kitchen employee assigned to a specific department. They may be in charge of one or more stations on a given shift and will be assigned more than one when business is slow.
      6. Manager - A person that dictates tasks to staff members, and exactly one manager runs each shift throughout the day.
      7. Sous Chef - An employee that helps the head chef oversee the kitchen duties. Each sous chef is an expert in preparing some menu items. They can mentor other sous chefs on the menu items they are experts in.
         1. Mentorship - A sous chef can be a mentor to other sous chef’s that are wanting to learn how to prepare specific items that the mentoring sous chef is an expert in; likewise a sous chef can be a mentee to other sous chef’s that will teach them
   3. Part Time Staff - An employee that is paid by the hour and who do not receive healthcare benefits.
      1. Dishwasher - A person that cleans unclean dishes and equipment used in the preparing and serving of menu items.
      2. Maitre’d - An employee that welcomes customers, and keeps track of what tables/booths are being used. They will also set customers in specific booths corresponding to which waiters are free.
      3. Waiter - A person that attends to multiple customers. They cover a specific collection of tables and receive tips based on each customers order. Waiters will also turn in the tips at the end of the shift and receive it on their paycheck.
10. Table - A seating location for our guest, identified by table number
    1. Seat - A seat assigned to a member of a group

**ASSOCIATIONS**

1. Menu and Menu Item
   1. Each Menu has one to many Menu Items
   2. Each Menu Item belongs to one to many Menus
2. Menu Item and Order
   1. Each Order has one to many menu items
   2. Each menu item is on zero to many Orders
3. Menu Item and Dish
   1. Each Menu Item is defined by one and only one Dish
   2. Each Dish is served as one to many Menu Items
4. City and State
   1. Each State can have one to many cities in it
   2. Each City can be in one and only one State
5. Customer and City
   1. Each Customer can have one and only one city
   2. Each City can have zero to many customers in it
6. Customer and Group
   1. Each Customer belongs to zero to many Groups
   2. Each Group contains one to many Customers
7. Customer and Web Order
   1. Each Customer places zero to many Web Orders
   2. Each Web Order is placed by one and only one Customer
8. Customer and Phone Order
   1. Each Customer places zero to many Phone Orders
   2. Each Phone Order is placed by one and only one Customer
9. Full Time Staff and Healthcare
   1. Each Healthcare plan covers zero to many Full Time Staffers
   2. Each Full Time Staffer is covered by one and only one Healthcare Plan
10. Order and Bulk Order Info
    1. Each Bulk Order discount can discount zero to many Orders
    2. Each Order can be discounted by one and only one Bulk Order Info discounts
11. Manager and Shift
    1. Each Manager manages one to many Shifts
    2. Each Shift can have one and only one Manager assigned to it
12. Maitre D and Group
    1. Each Maitre D welcomes zero to many Groups
    2. Each Group is welcomed by one and only one Maitre D
13. Shift and Available Employee
    1. Each Shift has one to many Staff that are available during that time
    2. Each Staff is scheduled to work one or more Shifts
14. Dish and Head Chef
    1. Each Dish is created by one and only one Head Chef
    2. Each Head Chef creates one to 5 Dishes
15. Head Chef and Shift
    1. Each Head Sheft leads one to many Shifts
    2. Each Shift is lead by one and only one Head Chef
16. Sous Chef and Dish
    1. Each Sous Chef is a master in one to four Dishes
    2. Each Dish is mastered by one to many Sous Chefs
17. Customer and Dish
    1. Each Customer has one and only one favorite Dish
    2. Each Dish can be a favorite of zero to many Customers
18. Sous Chef and Mentorship
    1. Each Sous Chef is taught in zero to many Mentorships
    2. Each Mentorship is participated in by one and only one Sous Chef
19. ExpertSous and Mentorship
    1. Each Mentorship is led by on one and only one ExpertSous
    2. Each ExpertSous teaches in zero to many Mentorships
20. Waiting Shift and Table
    1. Each Waiting Shift waits one to many Tables
    2. Each Table is waited by one to many Waiting Shifts
21. Soup and Soup Volume
    1. Each Soup is measured by one and only one Soup Volume
    2. Each Soup Volume can appear in one to many Soup
22. Noodle Entree and Protein
    1. Each Noodle Entree has 0 or 1 Protein
    2. Each Protein is in one to many Noodle Entrees
23. Meat Entree and Protein
    1. Each Noodle Entree has 0 or 1 Protein
    2. Each Protein is in one to many Meat Entrees
24. Healthcare and Insurance Company
    1. Each Healthcare plan is offered by one and only one Insurance Company
    2. Each Insurance Company offers one to many Healthcare plans
25. Table and Seat
    1. Each Table has one to many Seats
    2. Each Seat belongs to one and only one Table
26. Buffet and Dine In Order
    1. Each Dine In Order has one and only one Buffet
    2. Each Buffet can belong to zero to many Dine In Orders
27. Dine In Order and Group Leader
    1. Each Dine In Order has one and only one Group Leader
    2. Each Group Leader belongs to zero or one Dine In Orders
28. Dine in Order and Person Sitting
    1. Each Person Sitting is part of one and only one Dine In Order
    2. Each Dine In Order has one to many Person Sitting
29. Ordered Item and Person Sitting
    1. Each Person Sitting orders zero to many Ordered Items
    2. Each Ordered Item is ordered by one and only one Person Sitting
30. Seat and Group Member
    1. Each Seat has one to many Group Members
    2. Each Group Member sits in one to many Seats
31. Working Employee and Line Cooks
    1. Each Working Employee may be zero to many Line Cooks
    2. Each Line Cook may be zero to many Working Employees
32. Shift and Working Employee
    1. Each Shift is managed by one and only one Working Employee
    2. Each Working Employee manages on one to many Shifts
33. Working Employee and Waiter
    1. Each Working Employee may be zero to many Waiters
    2. Each Waiter may be zero to many Working Employees
34. Staff and Dates
    1. Staff is available on one to many Dates
    2. Dates have zero to many Staff available
35. Corporate Customer and Staff
    1. Corporate Customer has one and only one favorite Staff
    2. Staff can be the favorite for zero to many Corporate Customers