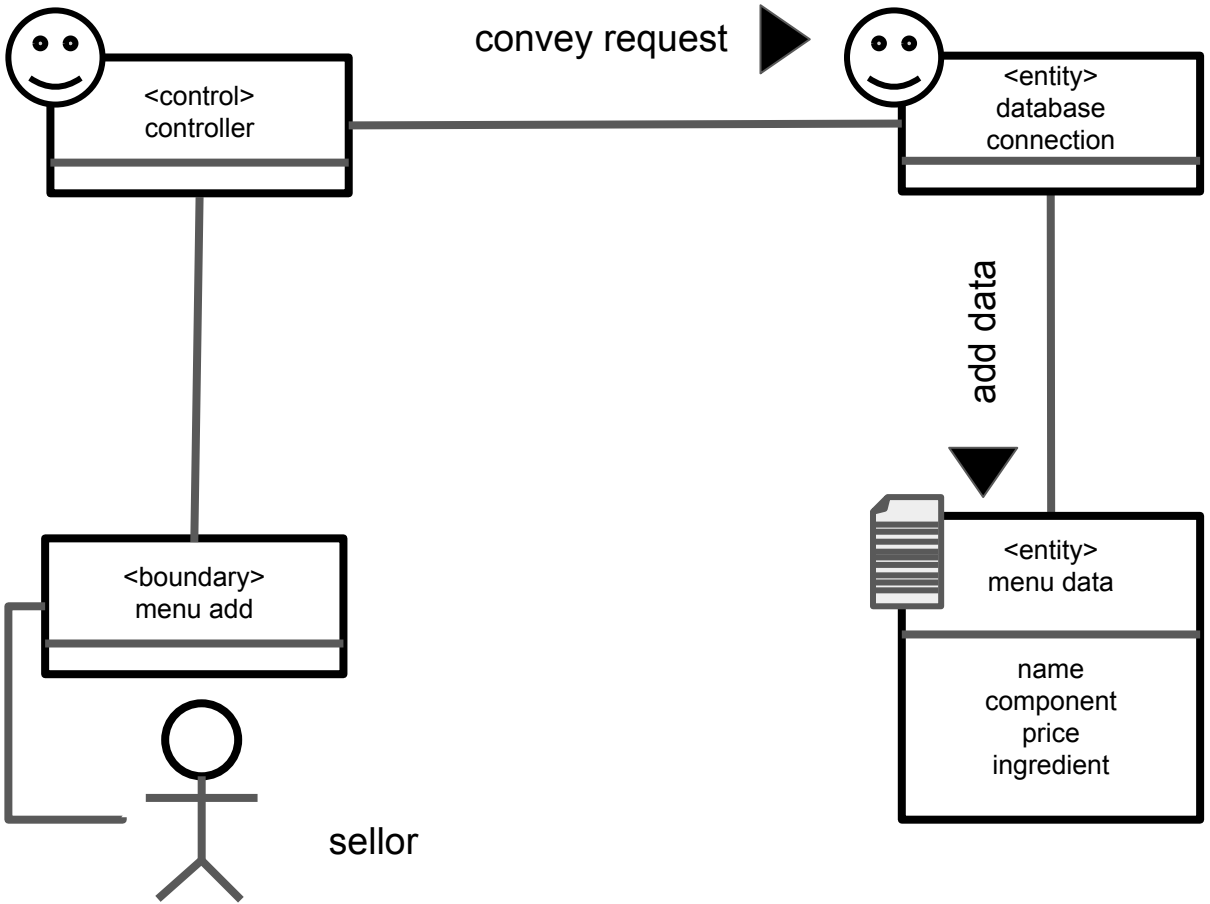
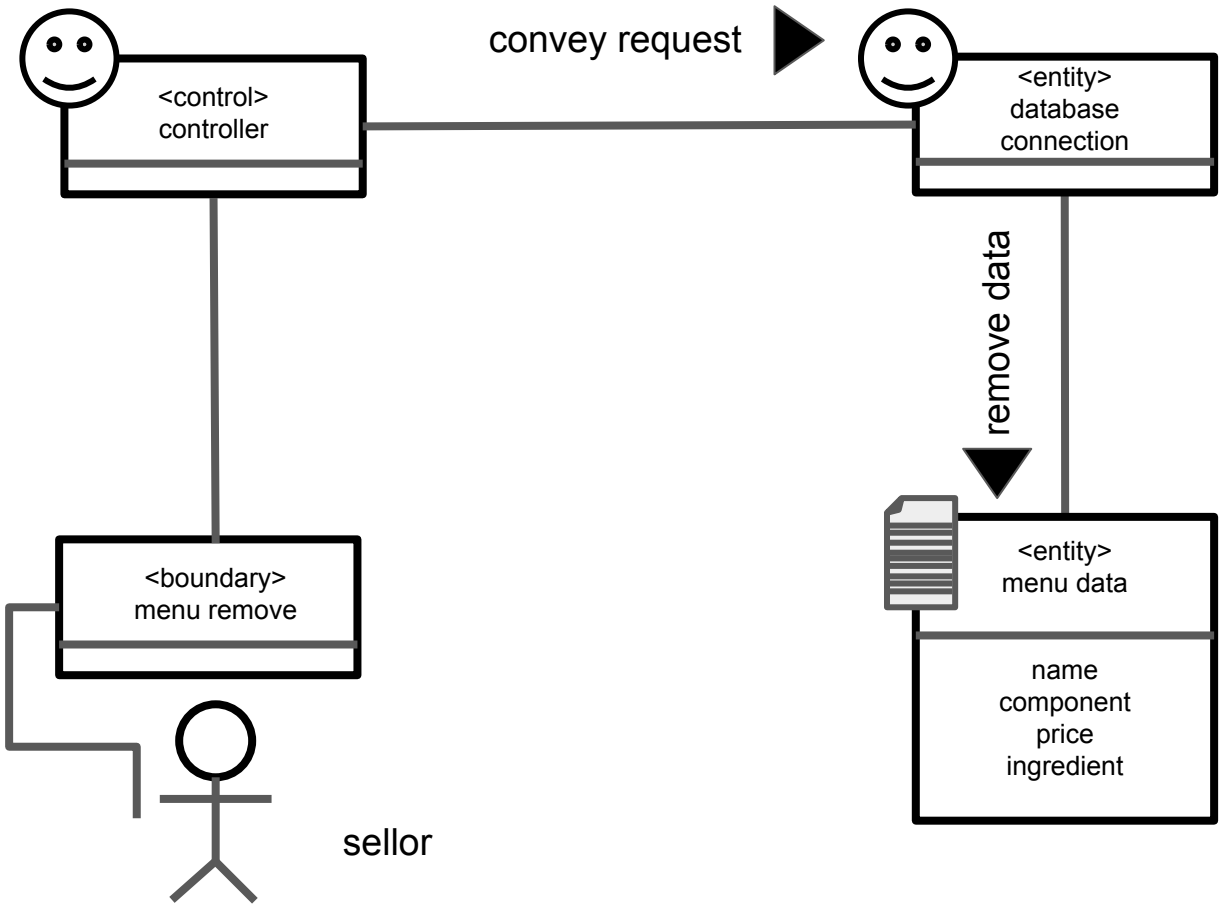
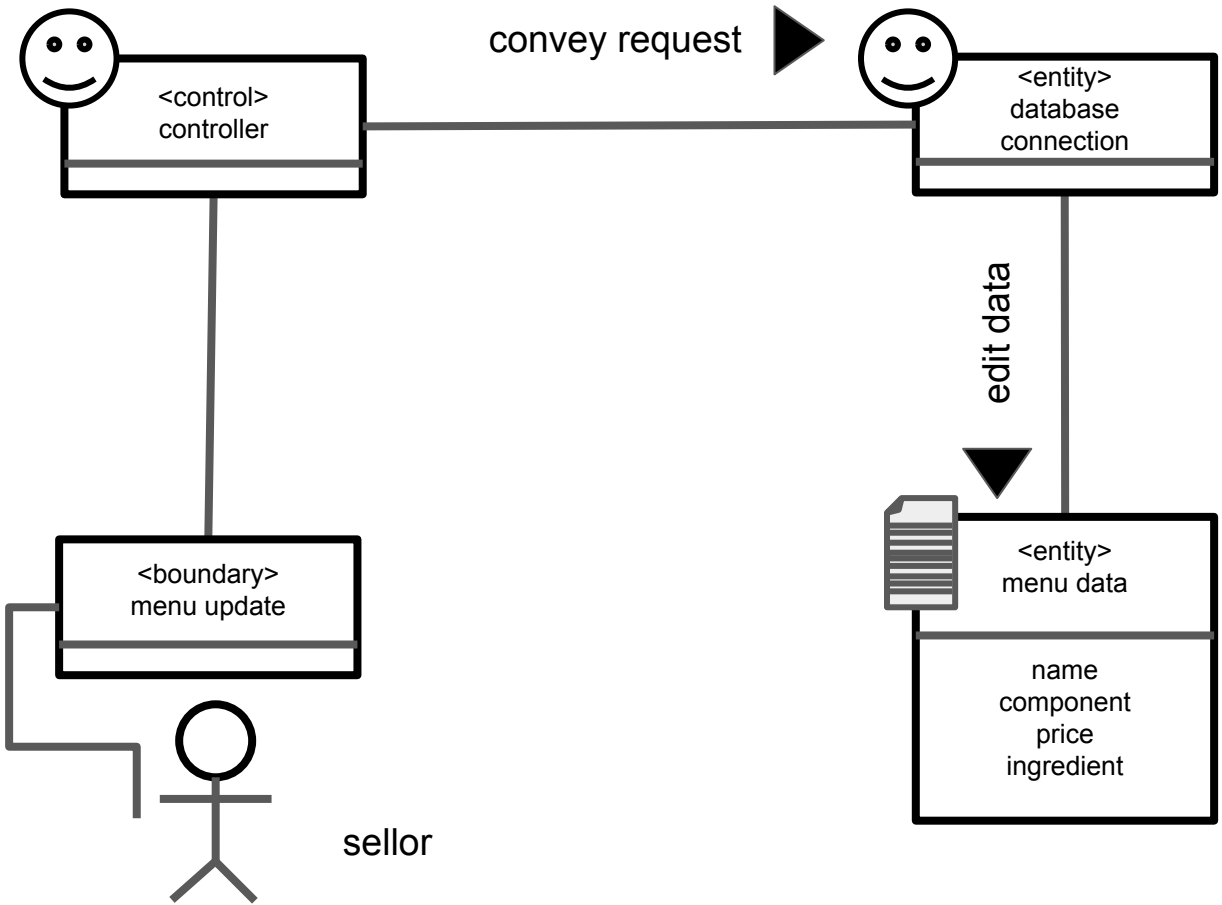
P-UC1: Add_Menu



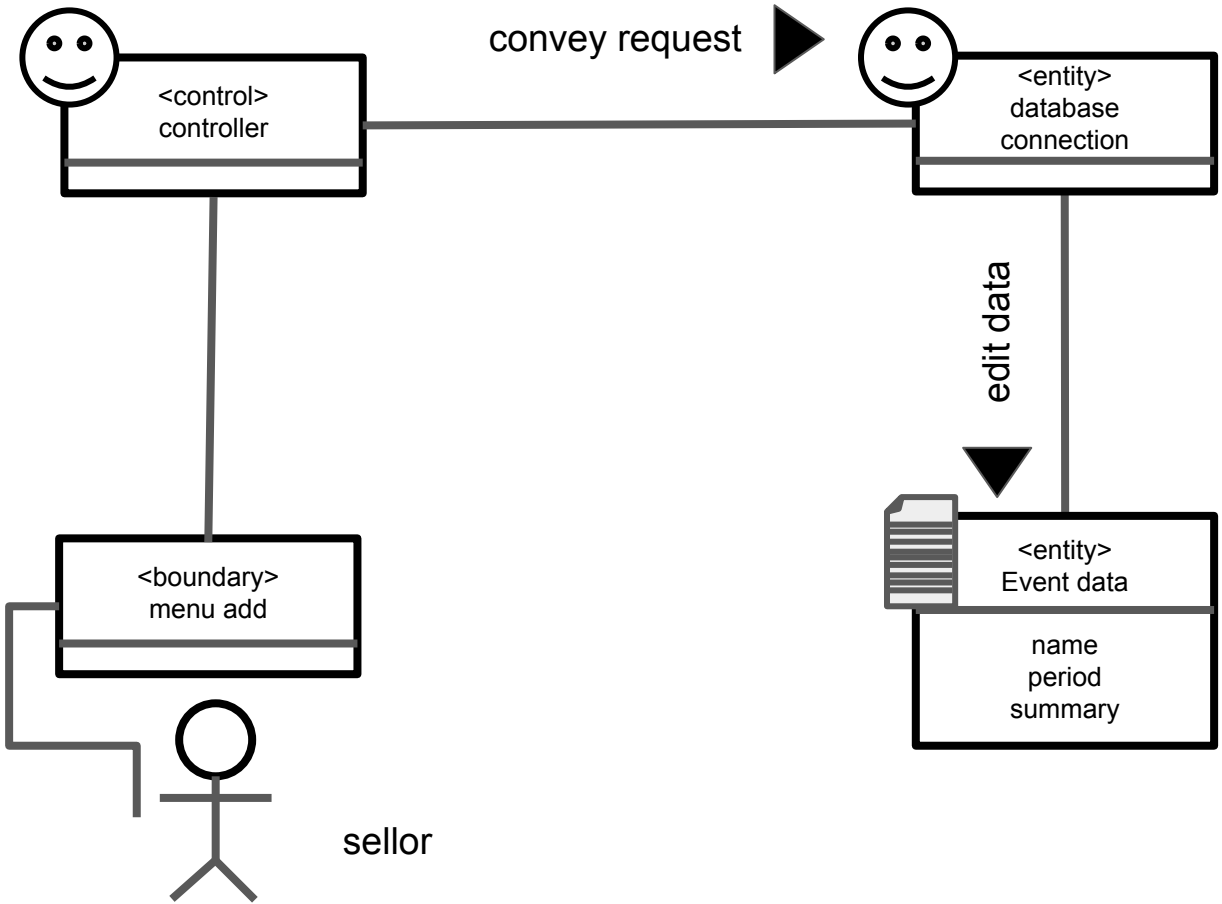


P-UC2:
remove_Menu

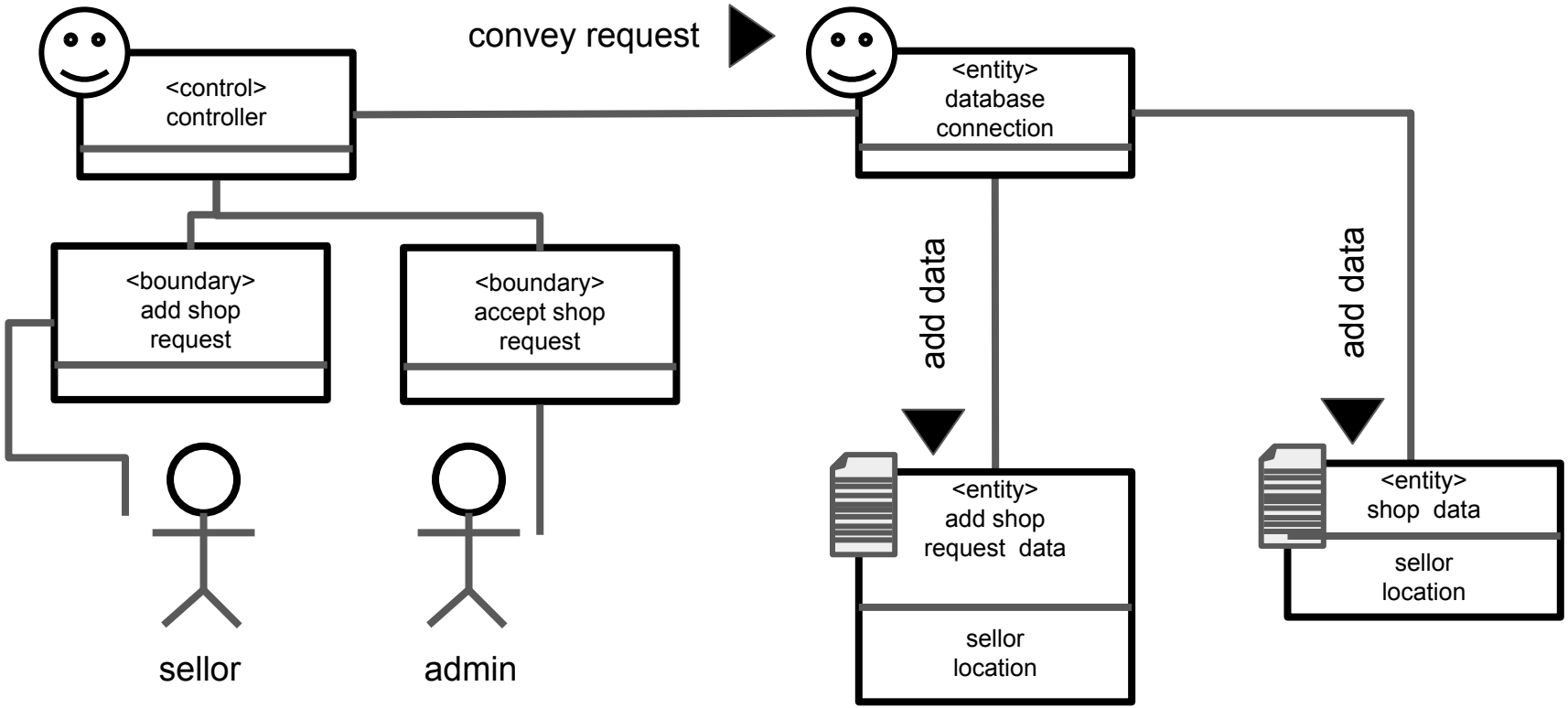
P-UC3: Update_Menu



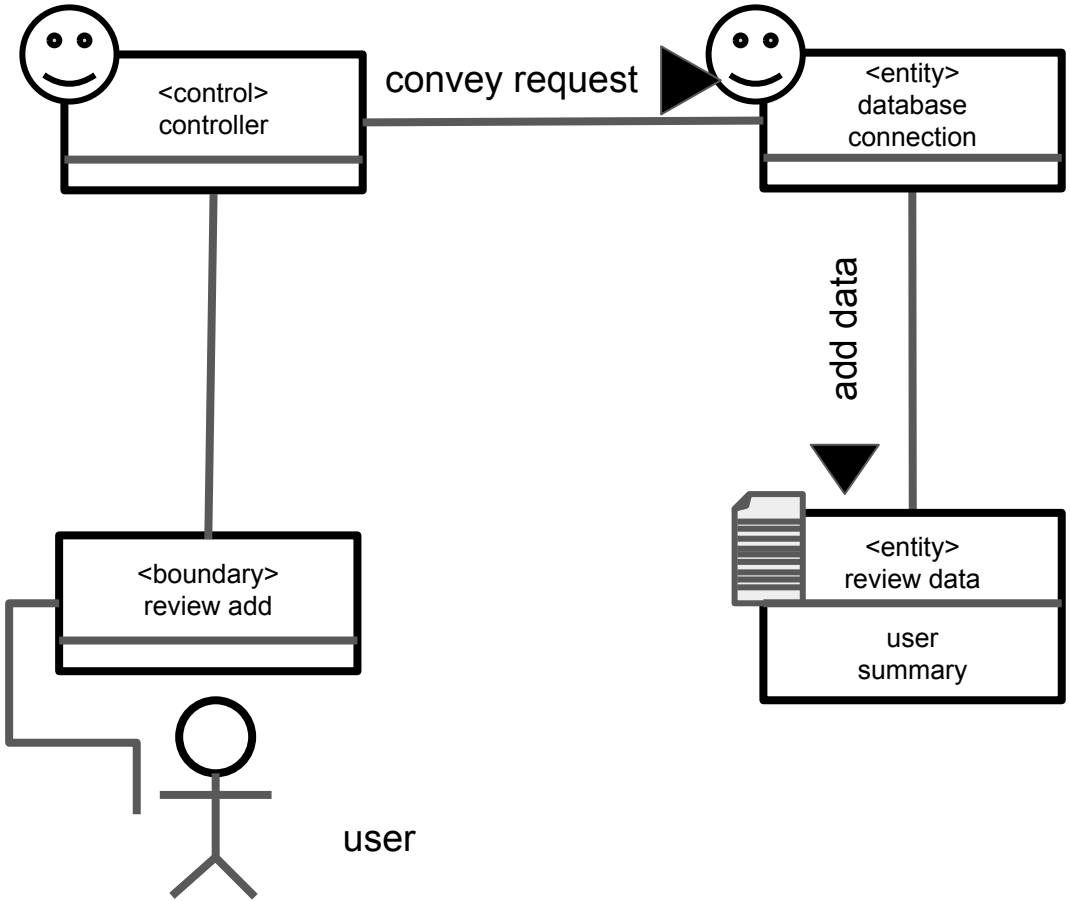
P-UC4: Update_Event



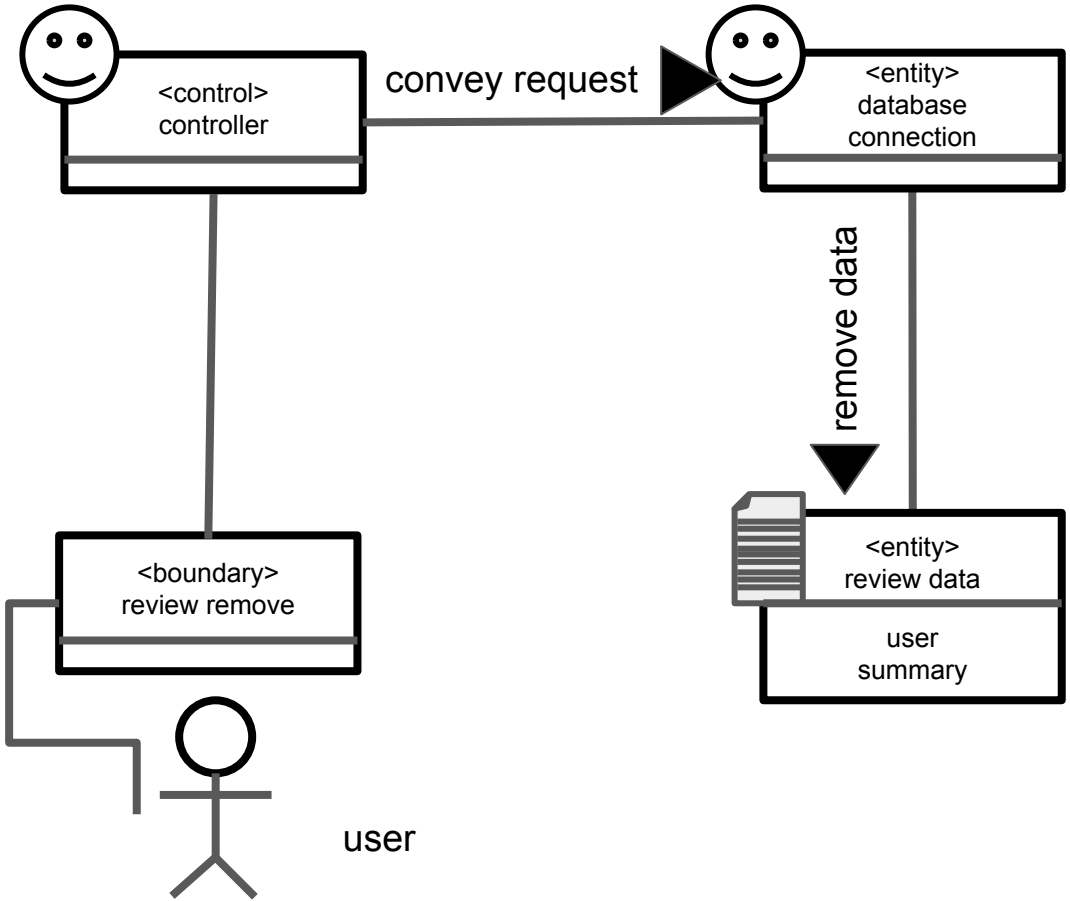
P-UC5: Add_Shop



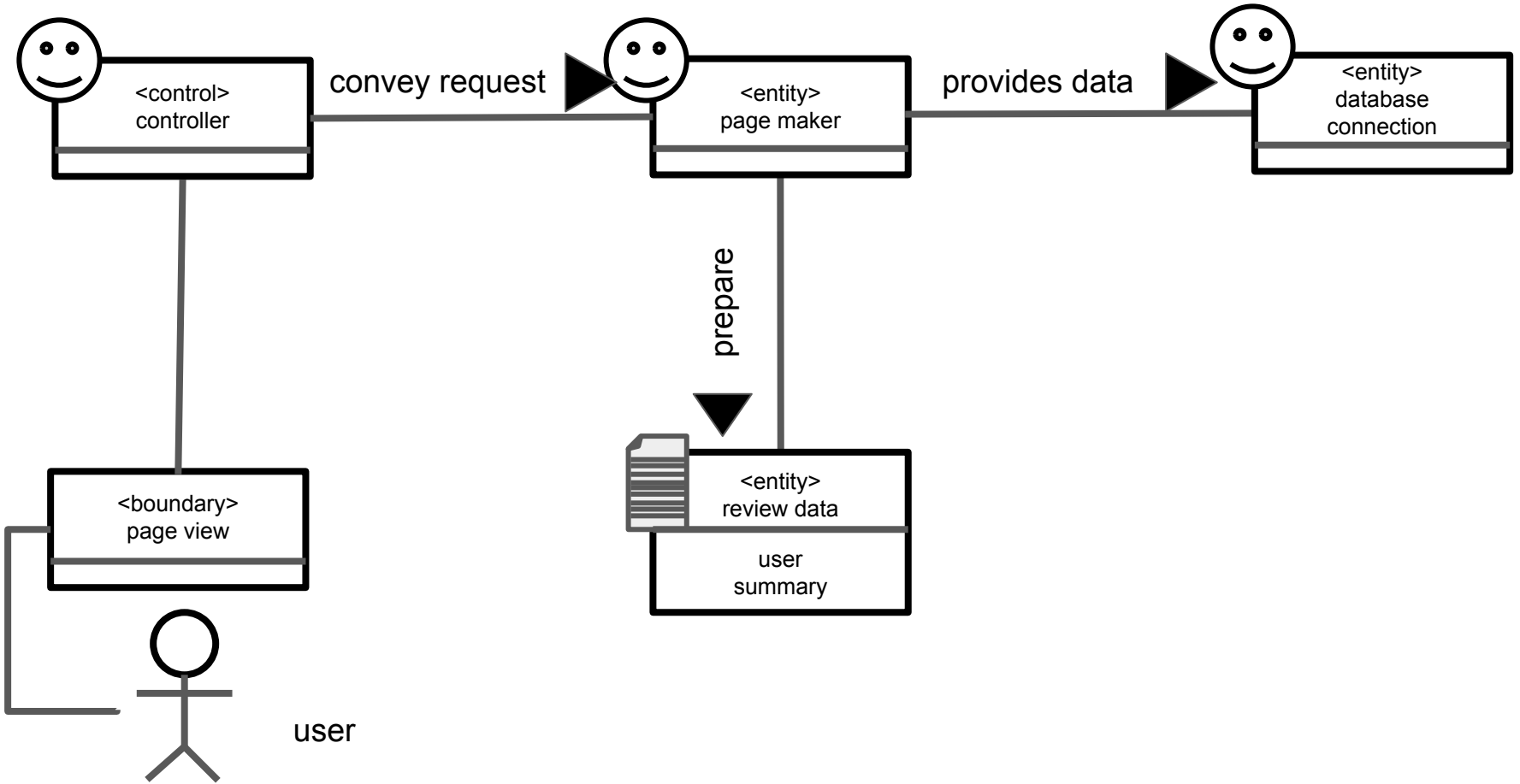
R-UC1: Add_Review



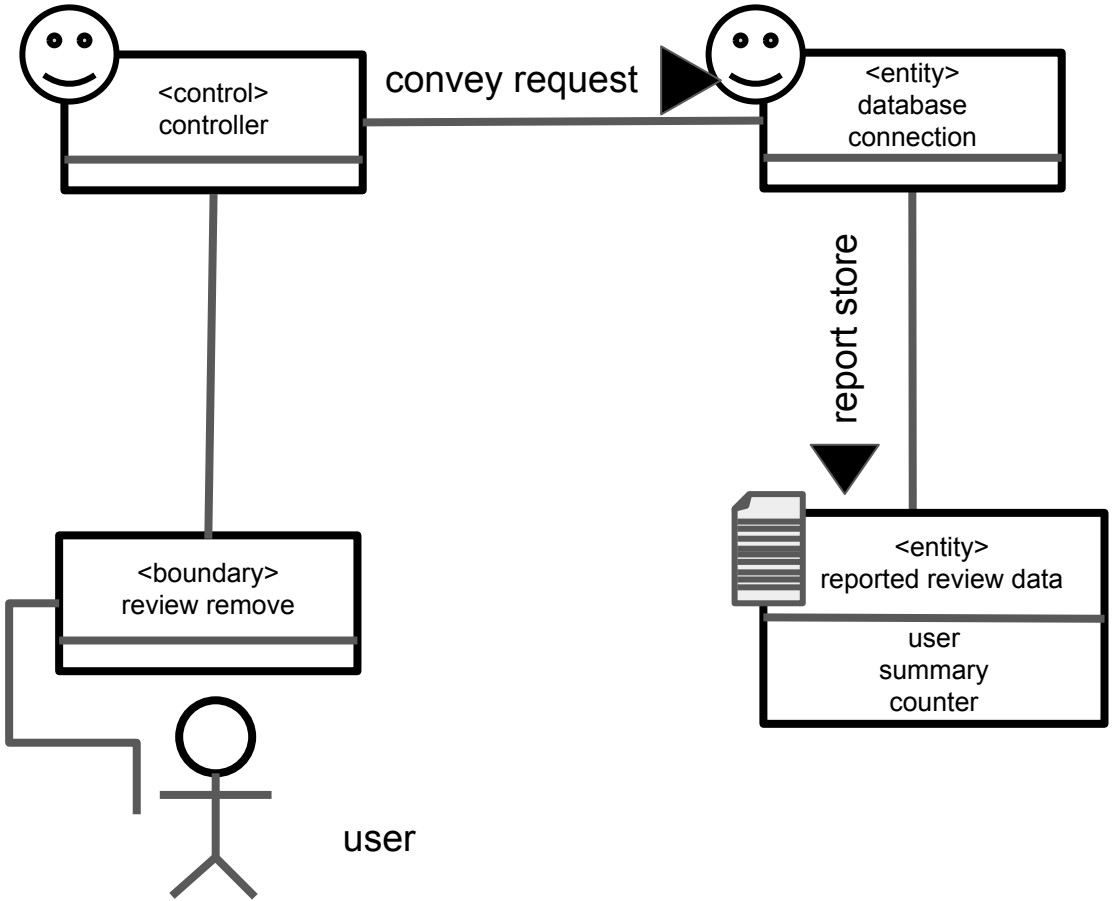
R-UC2:Remove_Review



R-UC3 : Show_Review



R-UC4 : Review_report



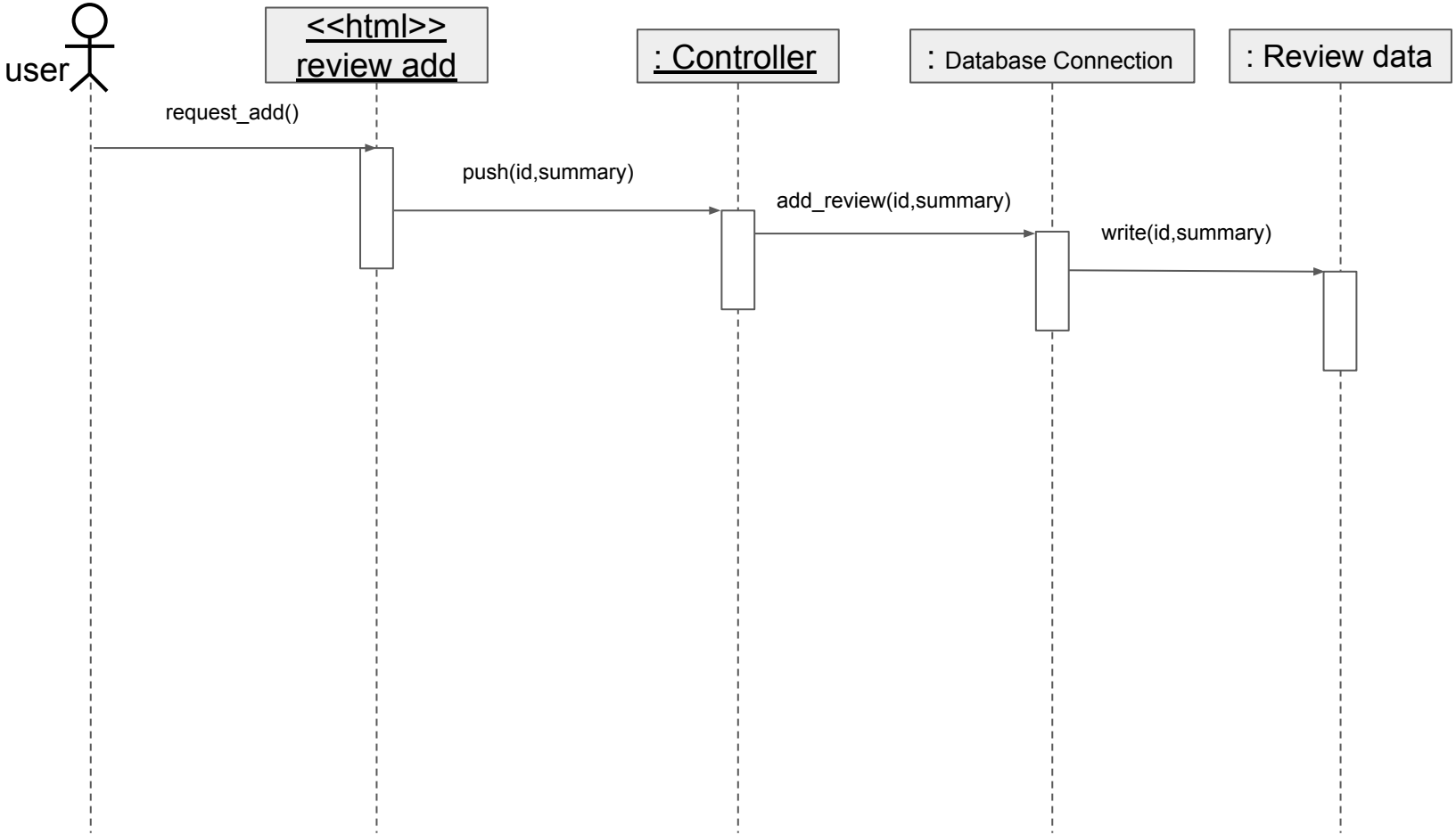
리뷰 추가

김치찌개 끓이는 법
보통 6개월 이상 저온에서 김치가 숙성되면 신맛은 적고 특유의 발효된 맛이 강한 묵은지가 만들어진다. 여기에 돼지고기 살점을 두툼하게 썰어 넣거나 꽁치, 고등어 등의 생선을 푸짐하게 넣어서 끓이면 밥 한 공기를 언제 먹었는지 모르게 만드는 밥도둑이 완성된다. 김치찌개는 동치미무나 깍두기, 먹다 남은 김치에 된장과 고추장을 풀면 구수한 맛이 나고, 멸치 대신 돼지고기나 돼지갈비를 넣고 끓이면 한겨울 추위를 잊게 하는 영양식이 된다.

추가하기 취소하기

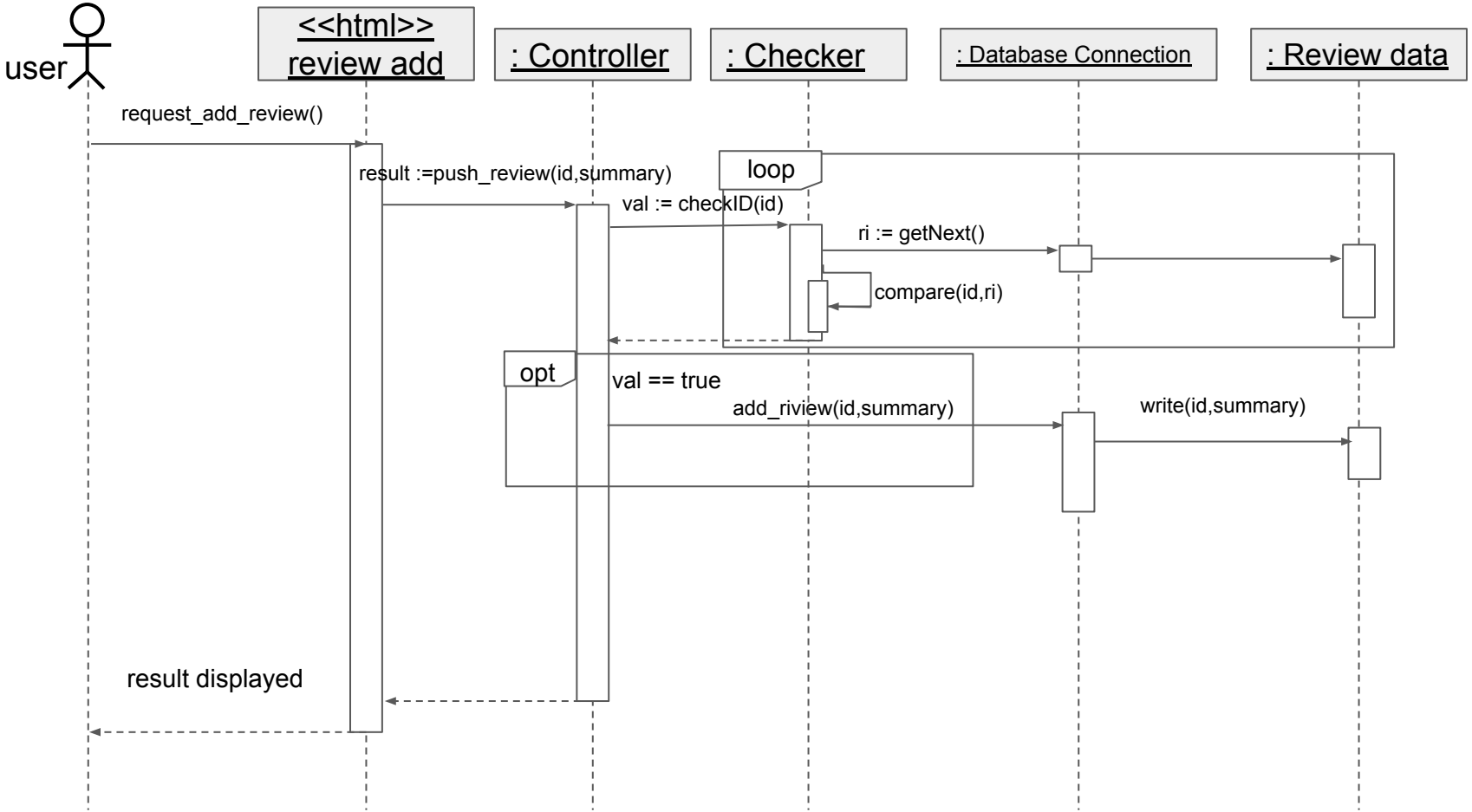
R-UC1: Add_Review

ver 1



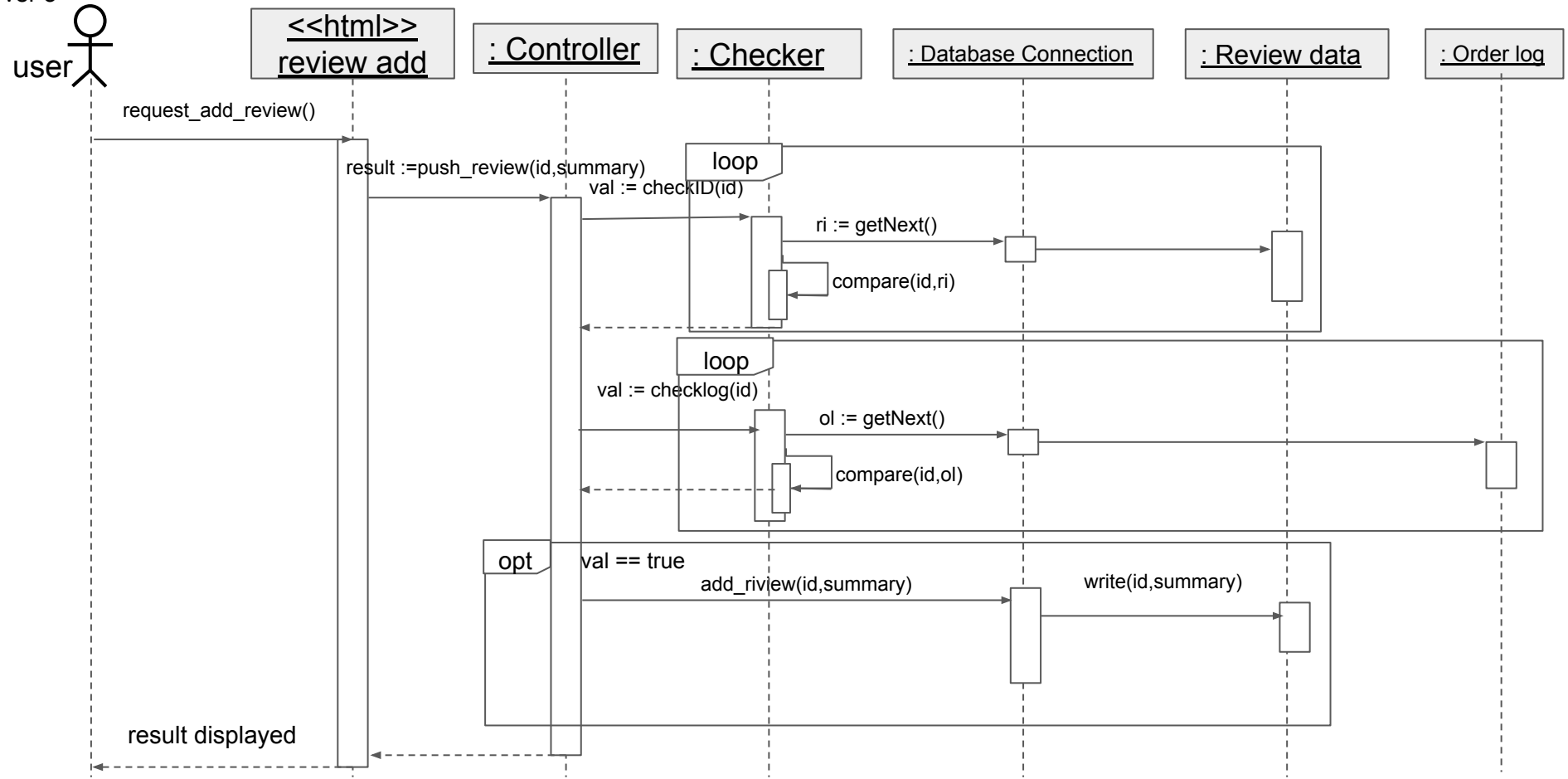
R-UC1: Add_Review

ver 2



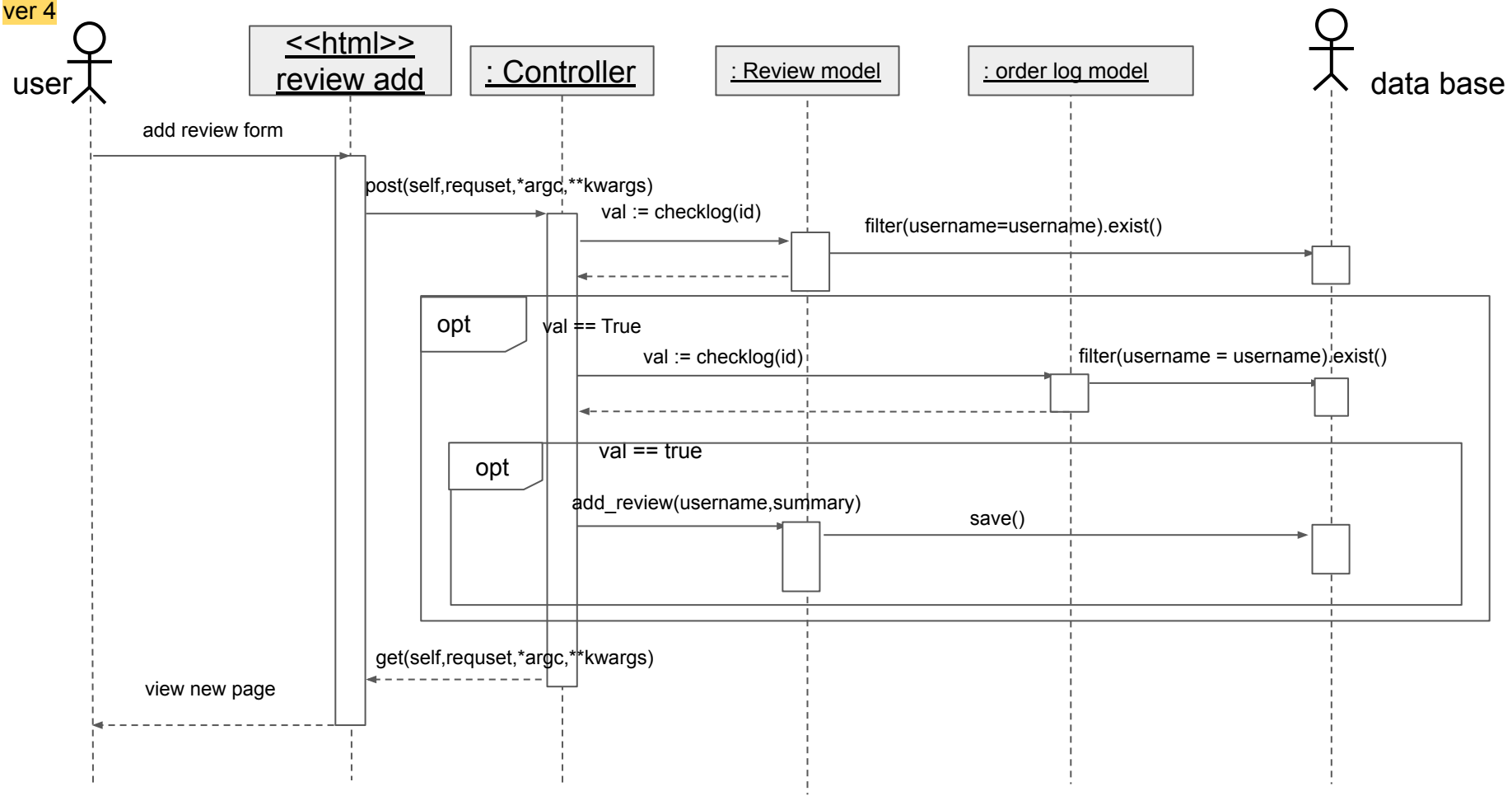
R-UC1: Add_Review

ver 3

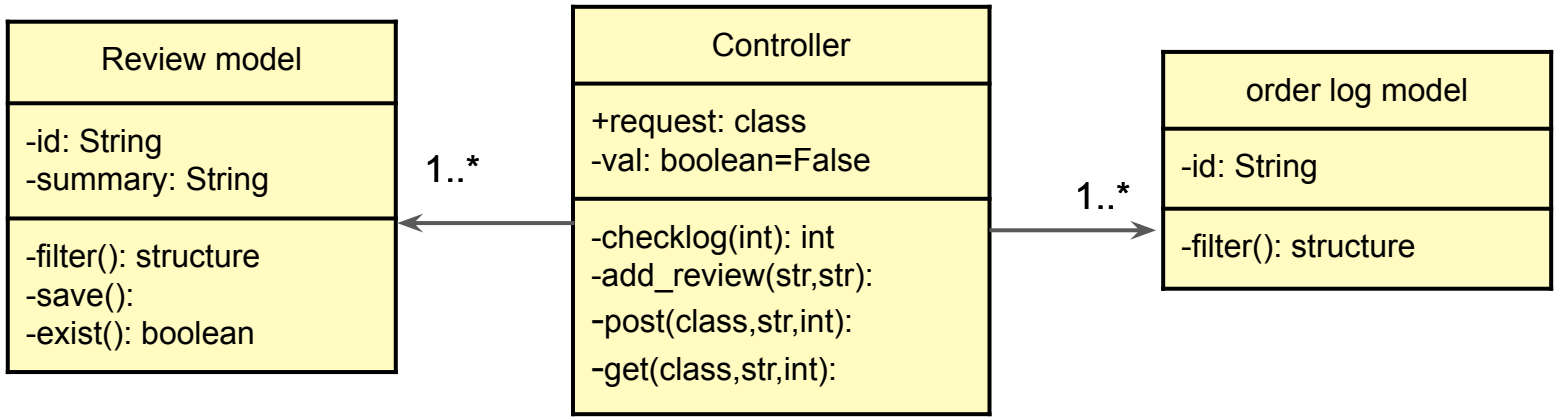


R-UC1: Add_Review

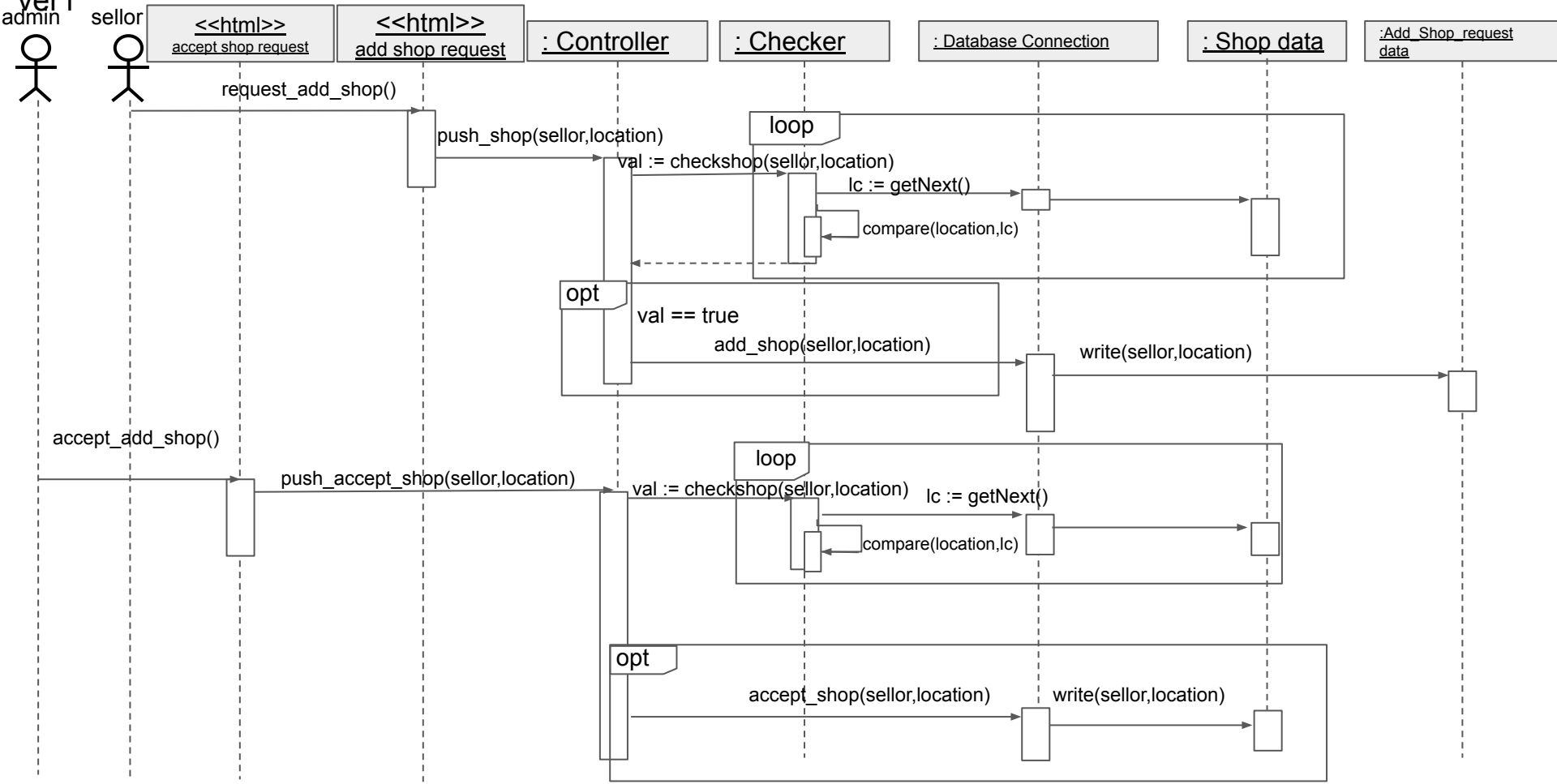
ver 4



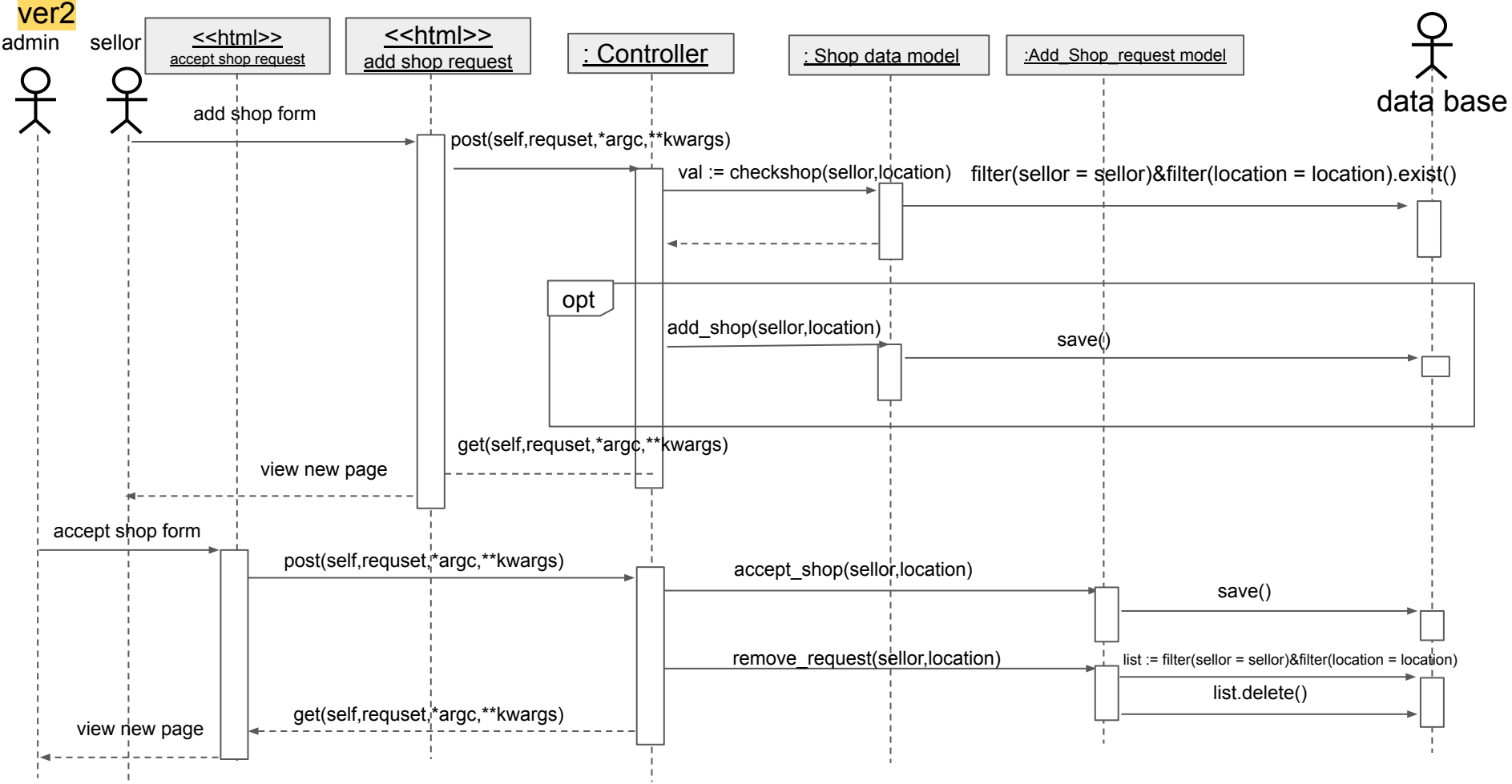
R-UC1: Add_Review
class diagram



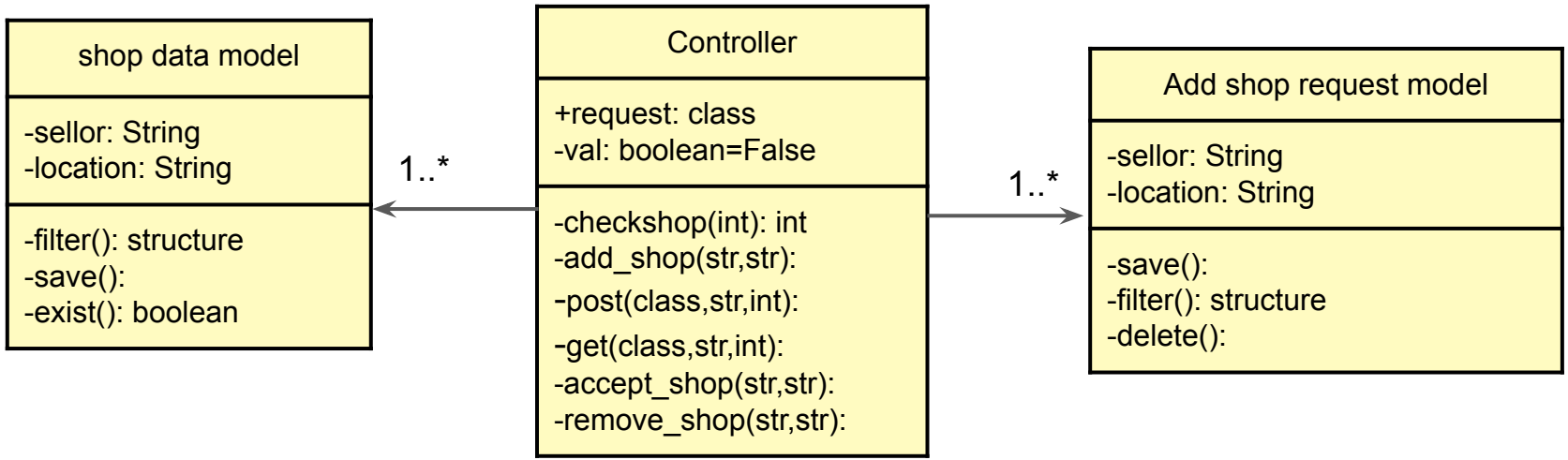
P-UC5: Add_Shop ver1



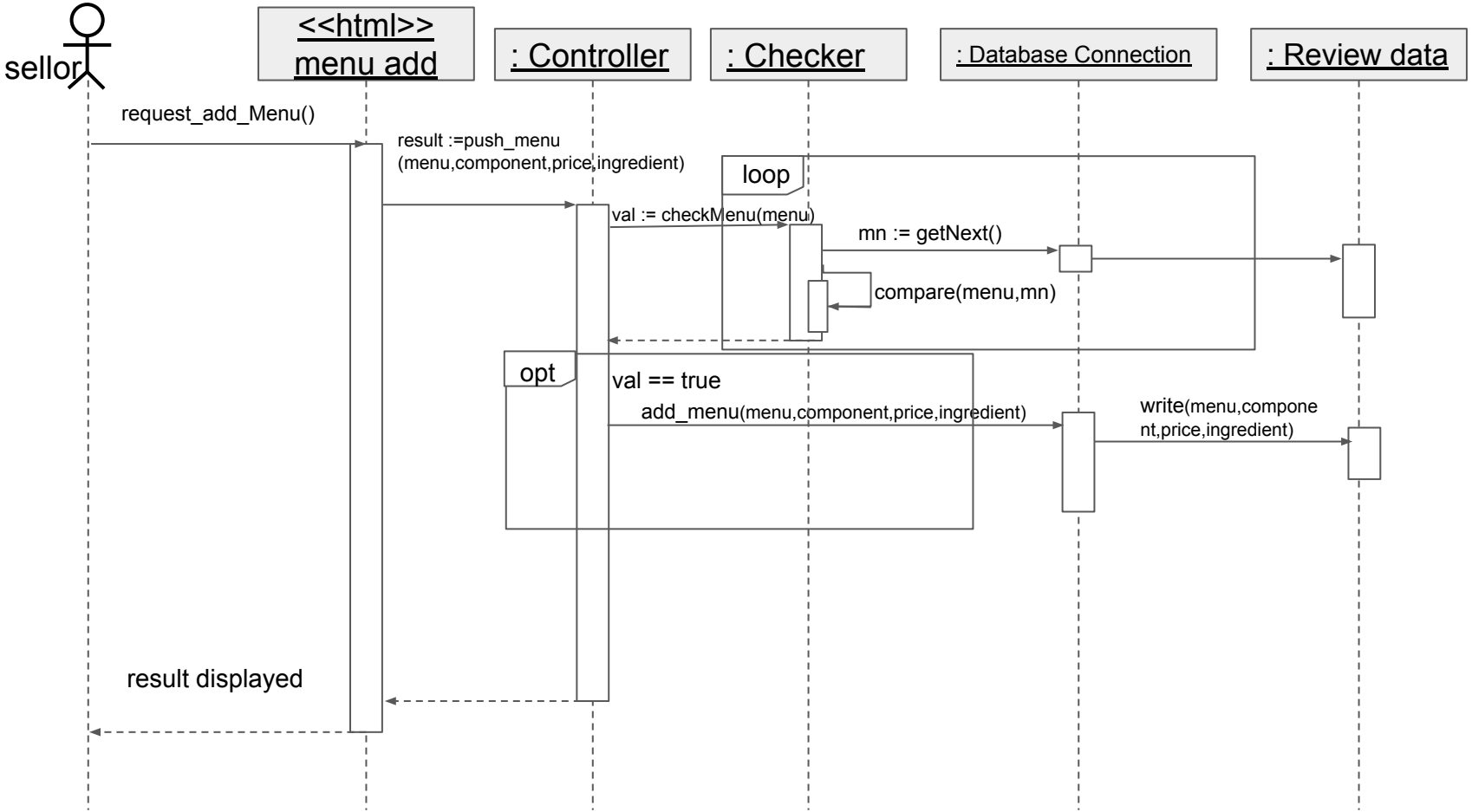
P-UC5: Add_Shop ver2



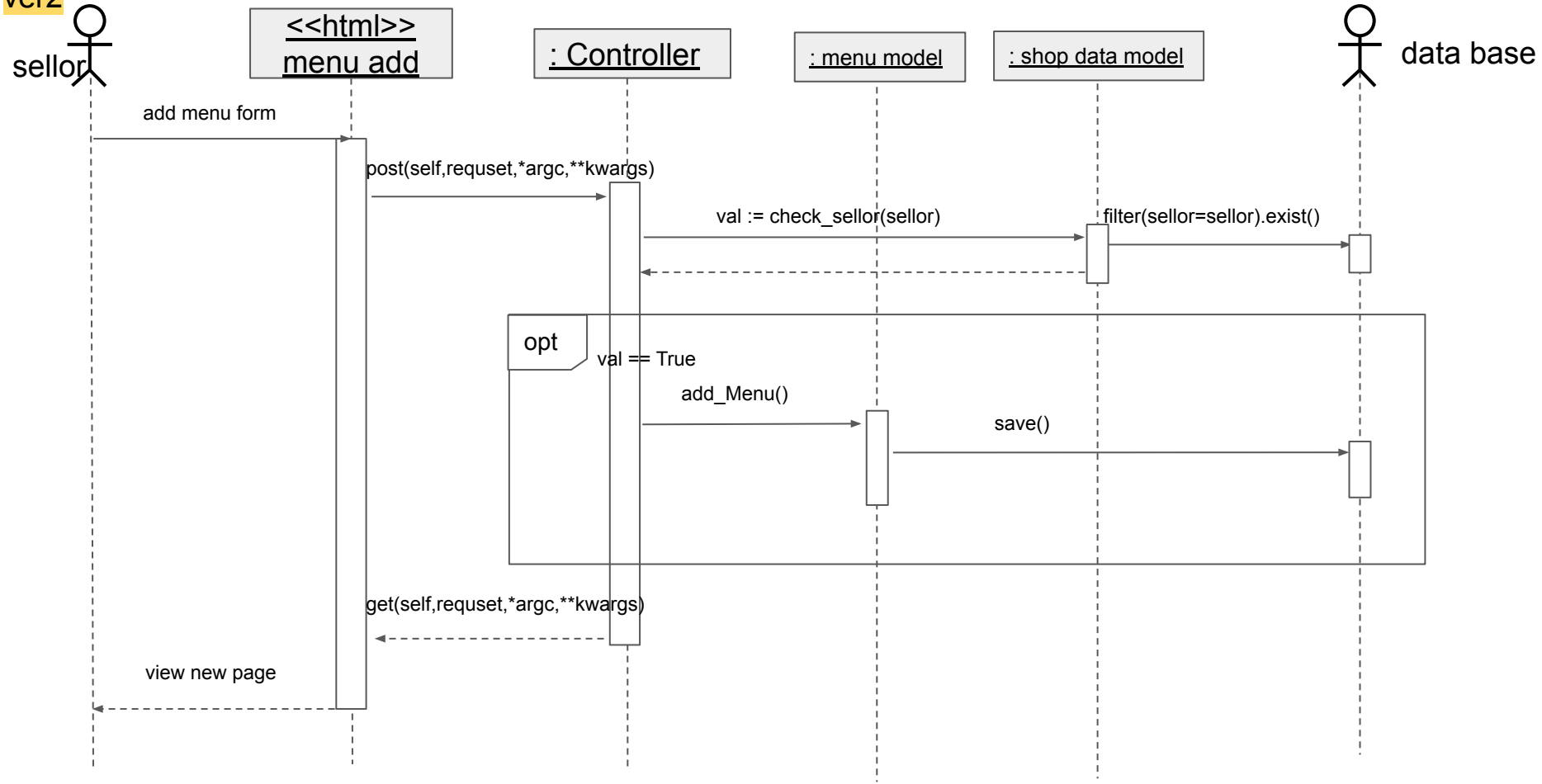
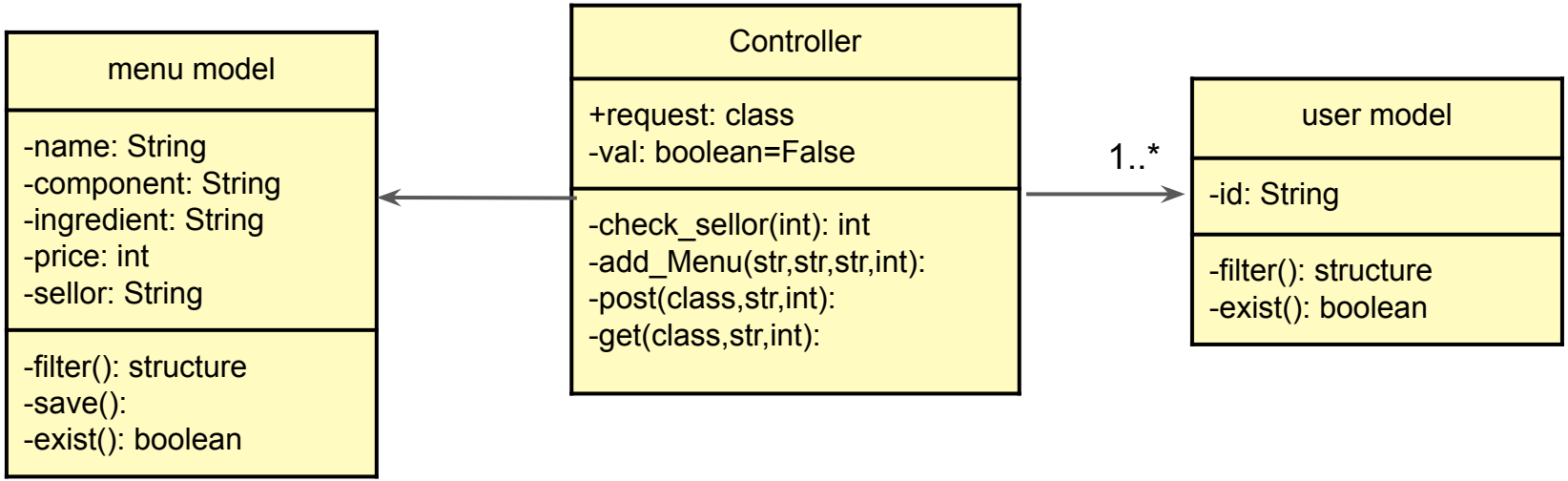
R-UC1: Add_Review
class diagram



P-UC1: Add_Menu
ver 1



P-UC1: Add_Menu
ver2



R-UC1: Add_menu
class diagram