Use Case # 1 Hiring an employee

GENERAL CHARACTERISTICS

Author	Abdulaziz Alayadi
Last Update:	2/17/2017
Scope	Resturant Automation System
Level	User Level
Status	Finalized Conceptualization
Primary Actor	Resturant Manager, A person who has the authority to hire and fire employees.
Secondary Actors	New employee.
Stakeholders and Interests	- Resturant Owner, wants to keep track of the employees and payroll cost. - Resturant Manager, wants to hire an employee to do certain job. - The employee, wants to be hired to do sertain job for a pay.
Preconditions	Manager is idintified and authinticated.
Success Post Condition	A new employee record is created and saved, the payroll sheets are updated accordingly.
Failed Post Condition	No new employee records are created nor deleted. The payroll sheets are not changed.

MAIN SUCCESS SCENARIO (or basic flow)

Step	**Action -** description in words of each step in success scenario
1	Manager decides to hire a new employee.
2	Manager starts a new employee application.
3	Manager enters the new employee information; name, date of birth , address, phone number, position, salary, work times, start and end date.
4	Manager submit the application.
5	System creates a new employee record with a unique id.
6	System updates payroll sheet with the new employee salary.
7	System prints an id card wih the name, id, and barcode identifier of the empoyee.

EXTENSIONS or Alternate Flows

Step	**Branching Action**
a.	At anytime, System fails: To support recovery, ensure all information can be recovred from any steps of the senario. 1. Manager restarts the system, logs in and requests a recovery to prior state. 2. System reconstructs previouse state. 2.a System detects anomails preventing recovery: 1.System signals error to Manager, records the error and enter clean state. 2. Manager starts a new employee application.
1-4	Manager cancels the application. 1. The application information is destroyed.

2. No new employee record is created nor the payroll sheets are changed.

SPECIAL REQUIREMENTS

Req Num	Requirement
	N/A

TECHNOLOGY AND DATA VARIATIONS LIST

Var Num	Variation
1	System must support card printing.
2	System must support reading cards.

FREQUENCY OF OCCURRENCE: Sometimes.

OTHER ISSUES

Issue Num	Issue
	N/A

Use Case # 2 Firing Employee

GENERAL CHARACTERISTICS

Author	Abdulaziz Alayadi
Last Update:	2/21/17
Scope	Resturant Automation System
Level	User Level
Status	Finalized Conceptualization
Primary Actor	Resturant Manager, A person who has the authority to fire employees.
Secondary Actors	New employee.
Stakeholders and Interests	- Resturant Owner, wants to keep track of the employees and payroll cost. - Resturant Manager, wants to end an employee's contract. - The employee beeing fired, wants to get last benefits.
Preconditions	Manager is idintified and authinticated.
Success Post Condition	The selected employee record is destroyed and deleted, the payroll sheets are updated accordingly.
Failed Post Condition	No new employee records are deleted nor created. The payroll sheets are not changed.

MAIN SUCCESS SCENARIO (or basic flow)

Step	**Action -** description in words of each step in success scenario
1	Manager decides to fire an employee.
2	Manager views the employees record.
3	Manager chooses "fire employee" option.
4	Manager confirms that this is intentional and not accedintal.
5	Manager enters credintials to verify identity.
6	The record of the employee is marked as past employee.
7	The payroll is updated and calculates last benefits if there is.

EXTENSIONS or Alternate Flows

Step	**Branching Action**
a	At anytime, System fails: 1. Manager log in and re-do the process.
4	Manager cancell the action: 1. Nothing has changed in the system.

5	Manager fails to verify identity: 1. Manager asked to re-verify identity. 2. Repeat step 1 for maximum of 3 times. 3. The system logs out automaticlay after the third failed attempt.

SPECIAL REQUIREMENTS

Req Num	Requirement
n	N/A

TECHNOLOGY AND DATA VARIATIONS LIST

Var Num	Variation
1	System could have a card reader to verify Manager identity.

FREQUENCY OF OCCURRENCE: Rare.

OTHER ISSUES

Issue Num	Issue
1	Should the system keep the information of ex-employees, if yes for how long?

Use Case
3
Adding
menu
item
(for
manager)

GENERAL CHARACTERISTICS
Author Ziyou Shang
Last Update: 2/21/2017
Scope [Restaurant automation]
Level [User Level]
Status [under review]
[conceptualization]
Primary Actor [manager]
Stakeholders and Interests [- Manager, to add items to the menu for the customers]
Preconditions [The manager is able to use the system and the system is able to upload the items]
Success Post Condition [The items that the manager decides to add in the menu are uploaded to the electical menu successfully]
Failed Post Condition [Different items, which the manager do not want to add to the menu, are uploaded to the menu]

MAIN SUCCESS SCENARIO (or basic flow)
Step Action - description in words of each step in success scenario
1 Manager logs in the system
2 Manager decides what to add to the menu
3 Manager uploads items to the menu
4 Manager logs out the system

EXTENSIONS or Alternate Flows
Step Branching Action
a. If anything goes wrong with the system, use ordinary ways to make the menu for the customers (probably print it out).

SPECIAL REQUIREMENTS

Menu of all the items that the manager may add to the menu for customers

TECHNOLOGY AND DATA VARIATIONS LIST

machines or system to add those items the manager would like to add.

FREQUENCY OF OCCURRENCE: always.

Other Issues:

It probably takes time if the manager can only upload the items to the menu one by one.

Use Case
4
Editing
menu
item
(for
manager)

GENERAL CHARACTERISTICS
Author Ziyou Shang
Last Update: 2/22/2017
Scope [Restaurant automation]
Level [User Level]
Status [under review]
[conceptualization]
Primary Actor [manager]
Stakeholders and Interests [- Manager, to edit items in the menu for the customers]
Preconditions [The manager is able to use the system and the system is able to edit or change the items]
Success Post Condition [The items that the manager decides to change in the menu are changed successfully]
Failed Post Condition [Different items, which the manager do not want to change in the menu, are changed in the menu]

MAIN SUCCESS SCENARIO (or basic flow)

Step	Action - description in words of each step in success scenario
1	Manager logs in the system
2	Manager decides what to change in the menu
3	Manager changes items or price of the items in the menu
4	Manager logs out the system

EXTENSIONS or Alternate Flows

Step Branching Action

a. If anything goes wrong with the system, use ordinary ways to remake the menu for the customers (probably print it out).

SPECIAL REQUIREMENTS

Menu of all the items that the manager may change in the menu for customers

TECHNOLOGY AND DATA VARIATIONS LIST

machines or system to change those items the manager would like to change in the menu.

FREQUENCY OF OCCURRENCE: always.

Other Issues:

It probably takes time if the manager can only change the items in the menu one by one.

Use Case
5
Deleting
menu
item
(for
manager)

GENERAL CHARACTERISTICS
Author Ziyou Shang
Last Update: 2/22/2017
Scope [Restaurant automation]
Level [User Level]
Status [under review]
[conceptualization]
Primary Actor [manager]
Stakeholders and Interests [- Manager, to delete items in the menu for the customers]
Preconditions [The manager is able to use the system and the system is able to delete the items]
Success Post Condition [The items that the manager decides to delete in the menu are deleted successfully]
Failed Post Condition [Different items, which the manager do not want to delete in the menu, are deleted in the menu]

MAIN SUCCESS SCENARIO (or basic flow)
Step Action - description in words of each step in success scenario
1 Manager logs in the system
2 Manager decides what to delete in the menu
3 Manager deletes items in the menu
4 Manager logs out the system

EXTENSIONS or Alternate Flows

Step Branching Action

a. If anything goes wrong with the system, use ordinary ways to remake the menu for the customers (probably print it out).

SPECIAL REQUIREMENTS

Menu of all the items that the manager may change in the menu for customers

TECHNOLOGY AND DATA VARIATIONS LIST

machines or system to delete those items the manager would like to delete in the menu.

FREQUENCY OF OCCURRENCE: always.

Other Issues:

It probably takes time if the manager can only delete the items in the menu one by one.

Use Case
6
Customer
records
(for
manager)

GENERAL CHARACTERISTICS
Author Ziyou Shang
Last Update: 2/19/2017
Scope [Restaurant automation]
Level [User Level]
Status [under review]
[conceptualization]
Primary Actor [waitor]
Secondary Actors [manager]
Stakeholders and Interests [- waitor, to record the customer flow of the restaurant for a day or a month]
- Resturant Manager, to check the customer flow rate in order to make any change to manage the restaurant.]
Preconditions [Waitors are able to record the number of customers.]
Success Post Condition [number of customers is saved. number of customers at different time of the day is saved]
Failed Post Condition [System broken. Error recording. Mistakes made by waitors]

MAIN SUCCESS SCENARIO (or basic flow)
Step Action - description in words of each step in success scenario
1 Customers enter the restaurant
2 Customers are led to their table and the number of customers are recorded
3 The system save the record of the number of custormers when breakfast shift ends
4 Record and calculate the number of customers during the whole day and seperately in different shifts
5 The manager checks out the records and decide to make further changes for the restaurant

EXTENSIONS or Alternate Flows

Step Branching Action

a. 2 If the customers do not make any orders, they should not be recorded

b. 3 customers during the time between breakfast shift and lunch shift or afternoon should not be counted as number of customers in any shift,
but they should still be counted as customers in the whole day.
if anything goes wrong that may affect the basic function of the restaurant, reset the system and delete the records for the day.

SPECIAL REQUIREMENTS

None

TECHNOLOGY AND DATA VARIATIONS LIST

machine to record and calculate the number of customers

FREQUENCY OF OCCURRENCE: always.

Other Issues:

Should the consumption of the customers be recorded as well?

Use Case #
7 Dish
Promotion
(for
customers)

GENERAL CHARACTERISTICS
Author Ziyou Shang
Last Update: 2/20/2017
Scope [Restaurant automation]
Level [User Level]
Status [under review]
[conceptualization]
Primary Actor [customer]
Secondary Actors [manager, chef]
Stakeholders and Interests [- Waitor, to recommand the special dishes today or any chef special to customers.
- Chef and manager, to offer and decide the special dishes for the customers.
- Customers, to get known about and choose the special or recommanded dishes they would like to order.]
Preconditions [dishes can be uploaded sucessfully to the menu touchpad which restaurant staff are able to use.]
Success Post Condition [The special dishes can be uploaded to the menu touchpad and can be easily seen by the customers. The touchpads are working well.]
Failed Post Condition [The special dishes may be not popular while other popular dishes are less obvious to be seen than the special dishes. Touchpads broken]

MAIN SUCCESS SCENARIO (or basic flow)

Step	Action - description in words of each step in success scenario
1	Chef and manager decide the special dishes for today or this week
2	The special dishes are uploaded to the system and can be easily seen on the menu touchpad for customers
3	Waitor gives the electrical menu with the touchpad to the customers
4	Customers choose the dishes they would like to order
5	The number of special dishes ordered will be recorded for chef or manager to make further changes

EXTENSIONS or Alternate Flows

Step	Branching Action

a. 1. The chef will make the suggestions and manager will make the decisions
b. 2. If the customers are not interested in the special dishes, other dishes can be shown on the touchpad by clicking a link or a sider-bar.
c. 5. The number of special dishes ordered may be recorded seperately by time (breakfast, lunch and dinner) or maybe different categories

SPECIAL REQUIREMENTS
touchpad for the customers to make orders
design of the electrical menu

TECHNOLOGY AND DATA VARIATIONS LIST
machines like the touchpad need to be checked, otherwise it won't work.

FREQUENCY OF OCCURRENCE: always.

Other Issues:
The chef and manager may have a disagreement on the special dishes.

Use Case # [Use Case 8: Placing a new order]

GENERAL CHARACTERISTICS

Author	[Sayan Ekambarapu]
Last Update:	[2/21/17 / Filled out use case]
Scope	[Restaurant Automation System]
Level	[user-level]
Status	[Finalized] [conceptualization]
Primary Actor	[Waiter]
Secondary Actors	[Customer placing the order]
Stakeholders and Interests	[Customer: Wants their order to be correctly entered so they can get their food Manager: Wants correct order information so that customer is pleased with the service]
Preconditions	[Order has items that are on the menu]
Success Post Condition	[Order is successfully placed and in the system] <[All items in order are on the menu]>
Failed Post Condition	[Order has an error] <[Not all items are on the menu]>

MAIN SUCCESS SCENARIO (or basic flow)

Step	**Action -** description in words of each step in success scenario
1	[Waiter logs into system]
2	[Waiter picks the item number and the quantity for an item in the order]
3	[Repeat step 2 until all items are in the order]
4	[Waiter is asked to confirm the placement of the order]
5	[Order is set to in progress and an order number is generated]

EXTENSIONS or Alternate Flows

Step	**Branching Action**
1.1	System fail Waiter restarts system and places order again
2.1	Waiter cancels during confirmation phase Order is not placed

SPECIAL REQUIREMENTS

Req Num	Requirement
1	[Screen would have to be touch screen for faster creating of an order]

TECHNOLOGY AND DATA VARIATIONS LIST

Var Num	Variation
n	N/A

FREQUENCY OF OCCURRENCE: [Many times a day]

OTHER ISSUES

Issue Num	Issue
n	[Should the customer be able to place an order from their table wihtout the waiter? Touchscreen pad at table?]

[Use Case # [Use Case 9: Add items to order]

GENERAL CHARACTERISTICS

Author	[Sayan Ekambarapu]
Last Update:	[2/21/17 / Initial Creation]
Scope	[Restaurant Automation System]
Level	[User level]
Status	[in progress] [conceptualization]
Primary Actor	[Waiter]
Secondary Actors	[Customer]
Stakeholders and Interests	[Waiter wants to be able to do it quickly for a higher tip Customer wants to add an item from their order because they changed their mind Manager wants the customer to be happy so they return to the restaurant]
Preconditions	[The item being added is on the menu]>
Success Post Condition	[The order is updated so that the item is added or the quantity is increased] <[The item is on the menu]>
Failed Post Condition	[An error occurs because the item that is trying to be added isn't on the menu]

MAIN SUCCESS SCENARIO (or basic flow)

Step	**Action -** description in words of each step in success scenario
1	[Customer tells waiter what item he/she wants added to the order]
2	[Waiter logs into system]
3	[Waiter adds the item from the order]
4	[Waiter is asked to confirm the changes]
5	[The updated order is printed out so that the customer knows the item has been add]

EXTENSIONS or Alternate Flows

Step	**Branching Action**
1.1	System fail Waiter restarts system and places order again
2.1	Waiter cancels during confirmation phase Order is not changed

SPECIAL REQUIREMENTS

Req Num	Requirement
1	[Touchscreen system so that waiter can easily update order]

TECHNOLOGY AND DATA VARIATIONS LIST

Var Num	Variation
n	[N/A]

FREQUENCY OF OCCURRENCE: [Many times every day]

OTHER ISSUES

Issue Num	Issue
1	[Should the customer be able to do it without contacting the waiter?]

[Use Case # [Use Case 10: Delete items from order]

GENERAL CHARACTERISTICS

Author	[Sayan Ekambarapu]
Last Update:	[2/21/17 / Initial Creation]
Scope	[Restaurant Automation System]
Level	[User level]
Status	[in progress] [conceptualization]
Primary Actor	[Waiter]
Secondary Actors	[Customer]
Stakeholders and Interests	[Waiter wants to be able to do it quickly for a higher tip Customer wants to remove an item from their order because they changed their mind Manager wants the customer to be happy so they return to the restaurant]
Preconditions	[The item being removed is currently in the order]>
Success Post Condition	[The order is updated so that the item is no longer part of it]
Failed Post Condition	<[The item was already in the order]> [An error occurs because the item that is trying to be deleted isn't in the order right now]

MAIN SUCCESS SCENARIO (or basic flow)

Step	**Action -** description in words of each step in success scenario
1	[Customer tells waiter what item he/she wants off the order]
2	[Waiter logs into system]
3	[Waiter delets the item from the order]
4	[Waiter is asked to confirm change]
5	[The updated order is printed out so that the customer knows the item has been deleted]

EXTENSIONS or Alternate Flows

Step	**Branching Action**
1.1	System fail Waiter restarts system and places order again
2.1	Waiter cancels during confirmation phase Order is not changed

SPECIAL REQUIREMENTS

Req Num	Requirement
1	[Touchscreen system so that waiter can easily update order]

TECHNOLOGY AND DATA VARIATIONS LIST

Var Num	Variation
n	[N/A]

FREQUENCY OF OCCURRENCE: [Many times every day]

OTHER ISSUES

Issue Num	Issue
1	[Should the customer be able to do it without contacting the waiter?]

Use Case # [Use Case 11: Process the sale of an order]

GENERAL CHARACTERISTICS

Author	[Sayan Ekambarapu]
Last Update:	[2/21/17 / Initial Creation]
Scope	[Restaurant Automation System]
Level	[User level]
Status	[in progress] [conceptualization]
Primary Actor	[Waiter]
Secondary Actors	[Customer]
Stakeholders and Interests	[Waiter wants to get paid so he processess the order Customer wants proof of transaction for their payment Manager wants the customer to pay because the restaurant needs revenue]
Preconditions	[The order id is a valid number and exists in the system]>
Success Post Condition	<[the order id entered was valid]>
Failed Post Condition	[The order is not successfully processed and an error occurs]<[the order id might have been an invalid order id]>

MAIN SUCCESS SCENARIO (or basic flow)

Step	**Action -** description in words of each step in success scenario
1	[Customer tells waiter they are ready for the bill]
2	[Waiter logs into system]
3	[Waiter enters in order id]
4	[The order is then paid via cash/check/credit card etc]
5	[The receipt is given to the customer showing proof of transaction]

EXTENSIONS or Alternate Flows

Step	**Branching Action**
1.1	System fail Waiter restarts system and places order again

SPECIAL REQUIREMENTS

Req Num	Requirement
1	[Touchscreen system so that waiter can easily process order]

TECHNOLOGY AND DATA VARIATIONS LIST

Var Num	Variation
1	[Payment must be able to process via cash/check/credit card/debit card]

FREQUENCY OF OCCURRENCE: [Many times every day]

OTHER ISSUES

Issue Num	Issue
1	[Should the customer be able to do it without contacting the waiter?]

Use Case # 12 Inventory Item Update

GENERAL CHARACTERISTICS

Author	Abdulaziz Alayadi
Last Update:	2/21/17
Scope	Virtual Invemtory
Level	User Level
Status	Finalized
	Conceptualization
Primary Actor	Chef.
Secondary Actors	Supplier.
Stakeholders and	Chef, wants to update the inventory.
Interests	Manager, wants to view the inventory and inventory costs.
	Suppliers, want to know when an item is low in the inventory.
Preconditions	Chef is logged in and authnticated.
Success Post Condition	The virtual inventory items are updated to match current real life situation.
Failed Post Condition	The inventory is state does not change.

MAIN SUCCESS SCENARIO (or basic flow)

Step	**Action -** description in words of each step in success scenario
1	Chef views items in inventory.
2	Chef selects to change count of an item (delete/add).
3	Chef chooses how many units of this item shall be deleted or added.
4	Chef confirms the update.
5	Items are updated in the virtual inventory.

EXTENSIONS or Alternate Flows

Step	**Branching Action**
a.	At anytime, System fails: 1. Manager log in and re-do the process.
2-4	Chef selects the option of cancelling. 1. The system goes back to step one with no change to state of the inventory.
5.a	If item counts are deducted: 1. System checks if items count is low 2. If item count is low, notify suppliers.

SPECIAL REQUIREMENTS

Req Num	Requirement
n	N/A

TECHNOLOGY AND DATA VARIATIONS LIST

Var Num	Variation
1	System should have access to a notification method (e.g. e-mail).

FREQUENCY OF OCCURRENCE: Very Often

OTHER ISSUES

Issue Num	Issue
n	N/A

Use Case # 13 Inventory Item Adding

GENERAL CHARACTERISTICS

Author	Abdulaziz Alayadi
Last Update:	2/21/17
Scope	Resturant Automation
Level	User Level
Status	Finalized Conceptualization
Primary Actor	Resturant Manager, a person who has the athurity to add new items to the inventory.
Secondary Actors	Chef.
Stakeholders and Interests	Manager, wants to add a new item to the inventory. Chef, wants the Manager to add a new item to the inventory. Suppliers, want to know when items are low to supply more. Resturant Owner, wants to know the cost of items in the inventory.
Preconditions	Manager logged in and authinticated.
Success Post Condition	The virtual inventory has the new item, how many of it and suppliers information.
Failed Post Condition	The inventory state does not change.

MAIN SUCCESS SCENARIO (or basic flow)

Step	**Action -** description in words of each step in success scenario
1	Manager chooses to add a new item.
2	Manager adds new item's; name, description, suppliers name and contact information, current counts of the item in the inventory.
3	Manager submits the new item's form.
4	Virtual Inventory shows the new item in the list of items.

EXTENSIONS or Alternate Flows

Step	**Branching Action**
a.	At anytime, System fails: 2. Manager log in and re-do the process.
2	The Manager chooses the cancell option: 1. The state of the virtual inventory is not affected.

SPECIAL REQUIREMENTS

Req Num	Requirement
	N/A

TECHNOLOGY AND DATA VARIATIONS LIST

Var Num	Variation
	N/A

FREQUENCY OF OCCURRENCE: Sometimes

OTHER ISSUES

Issue Num	Issue
	How the chef will communicate the need for a new item to the manager?

Use Case # 14 New Dish Suggestion

GENERAL CHARACTERISTICS

Author	Abdulaziz Alayadi
Last Update:	2/21/17
Scope	Resturant Automation
Level	User Level
Status	Finalized Conceptulization
Primary Actor	Chef
Secondary Actors	Manager
Stakeholders and Interests	Chef, wants to add a new dish to the menue. Manager, wants to review the suggested dish before it is added to the menue.
Preconditions	Chef is logged in and authenticated.
Success Post Condition	A new suggested dish is created in the menue list for the Manager to review.
Failed Post Condition	No suggested dish is created.

MAIN SUCCESS SCENARIO (or basic flow)

Step	**Action -** description in words of each step in success scenario
1	Chef views the menue.
2	Chooses “add a dish”
3	Enters dish; category, name, description, and price.
4	Submits the form.
5	The dish is added to the menue as a suggested dish waiting for action.

EXTENSIONS or Alternate Flows

Step	**Branching Action**
a	At anytime, System fails: Chef log in and re-do the process.
2-3	Chef chooses the cancell option. 1. The system state doesn’t change. 2. System displys the menue list.
4	4.a The Manager chose to approves the dish. 1. The dish is added to the menue list in the correct category. 4.b The Manager choose to edit the price. 1. The price is changed. 2. Repeat number 4. 4.c The Manager choses to disaprove the dish. 1. The dish is removed from the menue list.

SPECIAL REQUIREMENTS

Req Num	Requirement
	System should show the menue list differently depending on the user credintials.

TECHNOLOGY AND DATA VARIATIONS LIST

Var Num	Variation
	N/A

FREQUENCY OF OCCURRENCE: Rarely

OTHER ISSUES

Issue Num	Issue
	None

[Use Case # [Use Case 15: Request more supplies]

GENERAL CHARACTERISTICS

Author	[Sayan Ekambarapu]
Last Update:	[2/21/17 / Initial Creation]
Scope	[Restaurant Automation System]
Level	[User level]
Status	[in progress] [conceptualization]
Primary Actor	[Manager]
Secondary Actors	[Supplier]
Stakeholders and Interests	[Manager wants more supplies to make more food Customer wants more supplies to get fresher food Supplier wants to sell supplies to make money]
Preconditions	[The supplier has the items requested in stock]>
Success Post Condition	[A confirmation is sent saying the items were requested] <[The supplier has the items in stock]>
Failed Post Condition	[The item codes are entered wrong and an error occurs]

MAIN SUCCESS SCENARIO (or basic flow)

Step	**Action -** description in words of each step in success scenario
1	[Manager needs to order supplies]
2	[Manager enters in the item numbers and quantity of the items he/she needs to order]
3	[A confirmation pops up asking if those are the items they requested]
4	[Once confirmed the list is sent to the supplier to deliver]
5	[The list is also sent to the manager as proof of purchase]

EXTENSIONS or Alternate Flows

Step	**Branching Action**
1.1	System fail Waiter restarts system and places order again
2.1	Manager cancels during confirmation phase Order of supplies is not sent to the supplier

SPECIAL REQUIREMENTS

Req Num	Requirement
1	[N/A]

TECHNOLOGY AND DATA VARIATIONS LIST

Var Num	Variation
1	[System could have a list that the manager could click on instead of having to enter item id's]

FREQUENCY OF OCCURRENCE: [Once a week?]

OTHER ISSUES

Issue Num	Issue
1	[What if the supplier doesn't have the required amount in stock?]

Use
Case #
(1)
Table
Records

Author Ziyou Shang
Last Update: 2/19/2017
Scope [Restaurant automation]
Level [User Level]
Status [under review]
[conceptualization]
Primary Actor [Resturant staff, probably host or waiter.]
Secondary Actor [Customers]
Stakeholders and Interests [- Waitors, to check the remaining tables for customers and keep the reserved tables.
- Customers, to check the number of people currently in the restaurant and estimate the time they might wait for the tables.]
Preconditions [The customers may not go back to their seats after their pay for their bill at the reception desk.(they are supposed to leave)
The waitors need to be able to use the touchscreen and the system]
Success Post Condition [Customers will be easy to figure out how long they need to wait for the seats, and waitors can take customers to empty seats that are not reserved easily as well]
Failed Post Condition [waitors may make mistakes when setting the tables in the restaurant, system might break down by error]

MAIN SUCCESS SCENARIO (or basic flow)

Step	Action - description in words of each step in success scenario
1	Set the system: Before opening, set a map or graph of the restaurant and mark the reserved seats as yellow color with initial of the customer, the empty seats as green color.
2	When a new customer comes, manage the customer to one of the empty tables and mark it on the graph as red.
3	When a customer pays for the bill and is about to leave, mention the cleaner to clean the table and mark the table on the graph as green again.
4	When all the tables in the restaurant are full, start to distribute waiting numbers for new customers and show the earliest waiting number on the screen that can be seen by the customers.

EXTENSIONS or Alternate Flows

Step Branching Action

a. 1 If the reserved request is cancelled, mark the reserved table of the customer as green again.

If there are new reserved table requests, select a empty (green) table for the customer and mark it on the graph as yellow and initial of the customer.

b. 3 If the customer leaves without paying for the bill, mention the manager or security guard.

SPECIAL REQUIREMENTS

touchscreen for the graph of the tables of the restaurant

big screen for the customer to see the earliest waiting number

TECHNOLOGY AND DATA VARIATIONS LIST

machines like the touchscreen need to be checked, otherwise the whole system might break down.

FREQUENCY OF OCCURRENCE: always.

Other Issues:

It might be difficult for restaurant staff like waitors and cleaners to figure out the empty seats whether the customers have left or they were just leaving for a while(and would probably come back),

which cause difficulties to manage seats for customers