Informal description - Wireless restaurant management

In the past restaurants were managed with paper, except for payment, where often a register was used. Now more and more restaurants are managed using wireless devices. Each waiter has a wireless device (ex a modified PDA with wi-fi connection), the kitchen has one or more PCs, the acceptance desk has a PC too, all are connected.

Key functions to be considered are:

- Order from waiter to kitchen: the waiter takes orders from a table and sends them to the kitchen
- Modify order from waiter to kitchen: the waiter takes changes from a table and sends them to the kitchen
- Inquiry: the waiter asks about the status of an order
- Dish from kitchen to waiter: the waiter should be alarmed to collect a dish ready to be dispatched to the right table
- Checkout: compute the amount due by a table, manage payment, issue receipt. Payment by the customer could be made at the table (the waiter handles the credit card or cash and the receipt) or at a register.

Consider also that usually restaurants, unless very small, are divided in zones allocated to one or more waiters. Besides, large restaurants could have many exits and many registers for payment.

Requirements document for restaurant management system

(technical annex to a contract between restaurant owner and a company that developes the system)

STAKEHOLDERS:

end users: waiter, kitchen, cashier?, reception people?, accountant

procurer: restaurant owner

Context diagram



Interfaces

Actor	Physical interface	Logical interface
Waiter	Portable device with touch screen	Welcome screen
	and wifi connection (could be	Login screen
	tablet, or smartphone, or specific	Logout screen
	device)	Menu (create order, change
		order, compute bill, send to
		kitchen)
		Create order screen
		Select dish from list of dishes
		(many more)
kitchen	PC with touch screen	Welcome screen
		Login logout
		List of dishes to prepare, with
		status, delay, and button to call
		waiter
cashier	PC (with normal screen??) and	Welcome screen , login logout,

	printer for receipt	Menu Payment screen Type of payment screen Credit card payment screen
Reception	PC	Welcome screen, login logout, Table scheme (all tables with status free/busy)
Credit card system	Internet connection, BJ11 cable	Boolean checkCardValid(cardnumber) Boolean has Amount(cardnumber, amount) Debit(cardNumber, amount)
Customer / creditCard	Credit card reader	ReadCreditCardNumber ReadPIN VerifyPIN EjectCreditCard
Customer	paper	receipt

LIST OF REQUIREMENTs

F1	Define user types (waiter, admin)
F2	Create new <mark>user</mark>
F3	Create an <mark>order</mark>
F4	Associate an order to a <mark>table</mark>
F5	Add a dish/drink to an order
F6	Delete a dish to an order
F7	Send order to <mark>kitchen</mark>
F8	Kitchen signals <mark>waiter</mark> dish is ready
F9	Compute check for a table
F10	Manage <mark>payment</mark> at register
11	Compute total income per day
12	Compute total expenses per day
13	Compute gain/loss per day
14	Compute average amount for a bill
15	Compute how many orders per table per day
F16	Keep trace of <mark>status of tables</mark> (free/busy)
F17	Set status of table to free /busy
F18	Take charge of order
F19	Schedule dishes in an order
F20	Take charge of dish
F21	Signal dish is ready
F22	Signal dish has to be prepared
NF1 (efficiency)	Every function F1 to F10 should complete in <
	0.1seconds

NF2 (usability)	Number of commands to use any function f1 to f10 should be <3 All waiters should rate the system at least 3 (on a scale 1 to 5) (customer satisfaction)	
NF3 (domain)	The fiscal system is (chinese? Italian? Usa?) (ex tax rate is 21% VAT in Italy) (ex state tax x% + federal tax y% in US) Milk is 10%	
	Currency is RMB	
NF4 (reliability)	No more than 10 errors in one year	

Functional requirements (in the form "do something")

Glossary



Use case diagram



Scenarios (stories)

Scenario 1: Restaurant opening

Actor involved: reception, waiter

Trigger: restaurant opens

Step	description	Requirement ID
1	Reception login	
2	Waiter login	
3	Cashier login	

Scenario2_1: Receive customer and start order

Actor involved: reception, waiter

Trigger: customer enters the restaurant

Step	description	Requirement ID
1	Customer enters in the restaurant and asks a table	-

2	Reception checks status of tables	F16
3	Reception assigns table to customer	F17
4	Customer reads menu	
5	Waiter takes order	F3
6	Waiter attaches order to table	F4
7	Add dish/drink	F5
8	Add dish/drink	F5
9	Add dish/drink	F5
10	Delete dish	F6
11	Add dish/drink	F5
12	Send order to kitchen, alarm kitchen	F7

Scenario2_2: Receive customer and start order

Actor involved: reception, waiter

Trigger: customer enters the restaurant

Step	description	Requirement ID
1	Customer enters in the restaurant and asks a table	-
2	Reception checks status of tables	F16
3	Reception assigns table to customer	F17
4	Customer reads menu	
5	Waiter takes order	F3
6	Waiter attaches order to table	F4
7	Add dish/drink	F5
8	Add dish/drink	F5
9	Delete dish	F6
10	Add dish/drink	F5
11	Add dish/drink	F5
12	Send order to kitchen, alarm kitchen	F7

Scenario2_3: Receive customer and start order

Actor involved: reception, waiter

Trigger: customer enters the restaurant

Step	description	Requirement ID
1	Customer enters in the restaurant and asks a table	-
2	Reception checks status of tables	F16
3	Reception assigns table to customer	F17
4	Customer reads menu	
5	Waiter takes order	F3
6	Waiter attaches order to table	F4
7	Add dish/drink	F5
8	Add dish/drink	F5
9	Send order to kitchen, alarm kitchen	F7

Scenario3_1: Manage order and Schedule dishes

Actor involved: Kitchen manager

Trigger: new order arrives

Step	Description	Requirement ID
1	Kitchen manager takes charge of order (order has 3 dishes)	F18
2	Kitchen manager schedules dish1 in 10 minutes	F19
3	Kitchen manager schedules dish2 now	F19
4	Kitchen manager schedules dish3 in 5 minutes	F19
5	System sends alarm for dish2	F22
	5 minutes pass	
6	System sends alarm for dish3	F22
	5 minutes pass	
7	System sends alarm for dish1	F22

Scenario3_2: Manage order and Schedule dishes

Actor involved: Kitchen manager

Trigger: new order arrives

Step	Description	Requirement ID
1	Kitchen manager takes charge of order (order has 3 dishes)	F18
2	Kitchen manager schedules dish1 in 2 minutes	F19
3	Kitchen manager schedules dish2 now	F19
4	Kitchen manager schedules dish3 in 5 minutes	F19
5	System sends alarm for dish2	F22
	2 minutes pass	
6	System sends alarm for dish1	F22
	3 minutes pass	
7	System sends alarm for dish3	F22

Scenario4 : Manage dish preparation

Actor involved: Cook

Trigger: alarm for dish

Step	Description	Requirement ID
1	Cook takes charge of dish to prepare	F20
2	Cook prepares dish	
3	Cook signals dish is ready	F21

Scenario5: Serve dish

Scenario6: End an order and payment

System design

