School of Business, Computing and Law

Department of Computing

Assignment Brief   Academic Year 2018/19

Module Title:	Business Modelling	Module Code:	CO457
Assignment No/Title:	CW1	Assessment Weighting:	40%
Submission Date:	Tuesday by 14:00 (2pm) 26th March 2019 Module Week 8	Feedback Target Date:	+3 Weeks
Module Tutors:	Justin Luker	Degree/Foundation:	Foundation and Degree

This assignment is to be submitted electronically using Blackboard

Submission Instruction:

1. This assignment must be submitted electronically using Blackboard by 2pm on the submission date

2. To submit electronically you must upload your work to the e-submission area within the Blackboard module concerned. Simple instructions are provided within the module.

3. Please do not attempt to submit assignments direct to lecturers as this is not allowed and will result in a non-submission being officially recorded

4. You will receive a digital receipt as proof of submission. This will be sent to your Bucks e-mail address; please keep this for reference.

5. You are reminded of the University's regulations on cheating and plagiarism. In submitting your assignment you are acknowledging that you have read and understood these regulations.

6. Late submission within 10 working days of the deadline will result in the mark for the assignment being capped at 40%. Beyond this time the work will not be marked.

7. You are reminded that it is your responsibility to keep an electronic copy of your assignment for future reference.

Assignment format and other relevant instructions to students:

The submitted work should be in the format of a professional report containing text, tables and appropriate business model diagrams, as taught and demonstrated in-class within the weekly module sessions.

The report will be delivered as a single Microsoft Word Document or Adobe PDF uploaded to the module area submission point on Blackboard, in the 'Submit Your Work' section.

The submitted report must presented in a professional and clear format that contains:

- Page numbering

- A header/footer that contains the your full name, student ID number, module code and module title

- A table of contents

- Appropriate section headings

- All text should be black and in the Ariel font

- Size 12pt font should be used for main body text, size 14pt for sub-section headings, size 16pt for main section headings and size 18pt for the main title

- All diagrams and tables should have figure and table number located below them, to identify them in the text

- All diagrams should use the standard modelling forms as set out in BPMN or UML, or in alignment with the examples provided within the module presentations

- Page margins should be set to 2cm all round

- Paragraph spacing Before and After should be 12pt on Body Text and 18pt on all other Headings

This assignment tests the following Learning Outcomes for the module:

1. Describe and contextualise different business processes and their inter-relationships

2. Demonstrate an understanding of business analysis and its important role in defining and implementing new systems

3. Explain and use different mapping and modelling techniques for examining existing processes and future innovations

The Assignment Task:

You will need to fully examine the 'Bev and Bob Restaurant' case study (available via the Module Week One in the Blackboard module area). For this assignment you are taking on the role of 'BAs Unlimited' who have been asked by Bev and Bob to find solutions to two specific business requirements:

1. To get the restaurant ISO 9001certified

2. To have a complete set of business models for training new employees

Using the Bev and Bob Restaurant case study, the submitted report must contain the following completed activities developed during the module sessions, covered in detail during **Module Weeks**

One to Seven (**University Weeks 18 to 24**). Your final report will include work that extends and enhances the activities that you have been doing each week during this period.

The activities are presented below in the correct order of presentation within your final report i.e. you should step through them from one to twenty-five and present them in the same manner within your work.

Make sure that you are careful to highlight where each activity below has been demonstrated within your submitted work. A Task Notes sheet will be given to you for each task to provide additional detail and guidance.

1. **Employee Table for the Restaurant**
   Create an employee table that documents the following information:
   The employees name; their job title; a detailed description of their role; the number of hours of they work per week; activities they are involved with on a day to day basis; length of service; code of conduct; training requirements; transferable skills; salary; the restaurant department they primarily associated with; the restaurant departments they have interactions with; who is their line manager; equipment that they use on a daily basis; equipment description.

2. **Organisation Chart for the Restaurant**
   Alongside the employee table, you need to also create an organisation chart for the restaurant as a whole. The organisation chart will be presented in a hierarchical layout that clearly shows the reporting structure used with the restaurant. The boxes will all be the same size with connecting lines aligned horizontally or vertically. The text inside the boxes will show the employee role.

3. **Activities Table with Transactions**
   Create a table of appropriate activities that take place within the restaurant departments (Bar; Dining; Kitchen; Back Office). Also, document the transactions that take place between those departments during each activity, within the same table. The table will contain sections for: Activity title; activity type; activity breakdown; activity timescale; activity frequency; activity transactions; departments involved; stakeholders involved; equipment used; activity documentation; links to other activities; impact on restaurant; activity limitations.

4. **Eight Sequence Flow Diagrams, Two for each Restaurant Department**
   Create sequence flow diagrams for your activities table, for each of the restaurant's departments (Bar; Dining; Kitchen; Back Office). You will create **two sequence flow diagrams per restaurant department**, but you can choose which activities you create them for.

5. **Functional and Non-Functional Requirements for Restaurant Departments**
   Create a table showing the functional and non-functional requirements of the case study project for each department within the restaurant (Bar; Dining; Kitchen; Back Office). The table should include sections for: Department name; functional requirement; ISO principal: functional; ISO benefit: functional; ISO action: functional; staff training: functional; stakeholders: functional; equipment/resources: functional; non-functional requirement; ISO principal: non-functional; ISO benefit: non-functional; ISO action: non-functional; staff training: non-functional; stakeholders: non-functional; equipment/resources: non-functional.

To fulfil this assignment you will need to produce the following:

- One report (Microsoft Word .docx or Adobe PDF .pdf) outlining your business modelling of the case study project (Bev and Bob Restaurant), specifically containing the business modelling tasks provided in the assignment brief above

Assessment Criteria

Grade A 70% to 100%:

The submitted assignment has reached an excellent standard exceeding that of the previous grade by demonstrating the presentation of a complete and professional standard business model, alongside a full and in-depth discussion of the required topics to support its development. The work has both extended and enhanced the use of the techniques demonstrated via the practical module sessions, along with clear evidence of the use of advanced modelling methods and practices. The work indicates an exemplary level of competence and understanding of the subject area.

Grade B 60 to 69%:

The submitted assignment has reached a very good standard; clearly extending/enhancing the use of the techniques demonstrated via the practical module sessions, along with evidence of attempted research into more advanced modelling methods and approaches beyond those delivered within the module itself. The work exhibits a complete business modelling solution that demonstrates a professional standard of presentation overall.

Grade C 50 to 59%:

The submitted assignment has reached a good standard, demonstrating the use of techniques which enhance those delivered via the practical module sessions. The work has been presented to a good standard overall, meeting and enhancing on the base requirements of the assignment brief.

Grade D 40 to 49%:

The submitted assignment has reached a satisfactory standard, with a significant proportion of the work being appropriately attempted. The techniques used in the solutions demonstrate an appropriate use of the methods delivered via the practical module sessions. The work has been presented at a satisfactory standard overall to meet the basic requirements of the assignment brief.

Unsatisfactory Less than 40%:

The submitted assignment does not satisfy major elements of the work required at an appropriate level. A very poor attempt has been made to complete the assignment brief and/or major elements of the work have been omitted entirely.

University Generic Undergraduate Degree Grade Descriptors can be found on the University website in the document 'Assessment of Students - Appendix 1'

Internal Approval:

External Approval: