CO457 Business Modelling Notes for Task 4 CW2

Introduction:

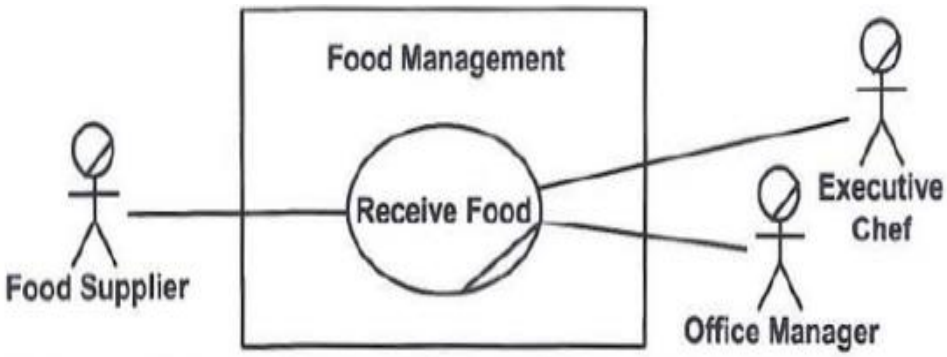
In CW2 for CO457 Business Modelling the fourth Task states:

1. Eight Fully Dressed Use Case Diagrams, two for each Restaurant Department
Create fully dressed use case diagrams for two of the functions presented within your functional diagrams for each restaurant department (Bar; Dining; Kitchen; Back Office).
Remember you are being asked to create fully dressed use case diagrams here, so you will be expected to include scenario tables containing both main flow descriptions and alternate flows with branching, beneath each of your use case diagrams.

This fourth task is asking you to draw fully dressed use case diagrams for two of the functional areas presented within your functional diagrams (see Task 3 CW2) for each restaurant department.

The fully dressed use case diagrams that you create must adhere to the principals of good business modelling, in that they must be detailed (within the context of what needs to be shown), consistent in their approach and above all clear. Precision in the creation of your diagrams is paramount and it is attention to detail and consistency that will earn you assessment credit.

Below is an example of a fully dressed use case model. In this example the functional area being modelled is food management within the kitchen department. Note, you should not use any of the examples provided within our presentations as one of your fully dressed use case models. However, you should use the examples as a reference point for your own work i.e. if you are unsure of your approach see how it corresponds to the example provided below or elsewhere in our presentations.



Process Name:	Receive Food
Primary Actor:	Executive Chef
Primary Actor's Goal:	Ordered food items are received and stored
Supporting Actors:	Office Manager and Food Supplier
Stakeholders:	Executive Chef: Wants food items, so that they can prepare meals for the menu. Food Supplier: Wants to deliver their goods, so that they can be paid for them. Office Manager: Wants accurate records to be kept. Health Inspector: Wants food stored correctly.

Preconditions:	Food items are on order with a Food Supplier, because the Order Food process has been performed. The kitchen is open for operation.	
Post-conditions:	The food items are marked 'Received in Full' on the packing slip and are checked off the order list. The packing slip has been given to the Office Manager. The received food items are stored correctly.	
Main Flow:	1. The Food Supplier delivers a package of food items to the kitchen 2. The Executive Chef compares the items in the package with the packaging slip and the order list 3. The Executive Chef writes 'Received in Full' on the packing slip. 4. The Executive Chef stores the food items in the pantry, refrigerators, or freezer depending on the food item type. 5. The packing slip is given to the Office Manager for later invoice checking.	
Alternate Flow:	Branch point:	After 2
	Condition:	Spoilt items are found and the Food Supplier wants them returned.
	Flow:	2.1 The Executive Chef stores the spoiled items for the Food Supplier to pick up. 2.2 Continue at step 3
	Branch point:	After 2
	Condition:	Spoilt items are found and the Food Supplier does not want them returned.
	Flow:	2.3 The Executive Chef disposes of the spoiled items 2.4 Continue at step 3
	Branch point:	After 2
	Condition:	Additional food items are found
	Flow:	2.5 The Executive Chef discusses the additional items with the Food Supplier 2.6 The Executive Chef write the quantity kept on the packing slip 2.7 Continue at step 3
	Branch point:	After 2.5
	Condition:	The Executive Chef agrees to keep the additional items
	Flow:	2.5.1 Continue at step 2.6
	Branch point:	After 2.5
	Condition:	The Executive Chef wants to return the additional items
	Flow:	2.5.2 The Executive Chef stores the additional items separately for the Food Supplier to pick up 2.5.3 Continue at step 2.6

What to consider when developing your Fully Dressed Use Case Models

As with all of the business models we are asking you to develop for your assignments you need to make sure that you include logical entries that are well thought-through and carefully written. The assessment for this module is based on your ability to create well-crafted business models (diagrams/tables) that clearly and effectively articulate an aspect of the restaurant case study project. This means that attention to detail and overall presentation of each task model are of the utmost importance.

The following describes the aspects involved in creating a perfect functional diagram. Attention to detail in the creation of your diagram is paramount. The concept for the diagram is relatively simple, but in order to achieve a good mark you must execute it perfectly.

- All of the fully dressed use case models should adhere to the same format and layout as the example provided above.
- All fully dressed use case models must provide all of the table headings shown in the example above i.e. process name; primary actor; primary actor's goal; stakeholders etc.
- The use case diagram must have a boundary box placed around the use case ovals, with an appropriate heading for the functional area that the processes are taking place within i.e. Kitchen Department: Food Management
- The actor symbols must be as defined in UML i.e. the 'stick man' format as illustrated in the example above
- The process title text within the use case ovals should be black using a plain readable font (Ariel is a good choice), no less then 10pt in size, and no greater than 14pt
- The text below the actor symbols will succinctly record an actors job title i.e. not their name or anything else that might also describe them
- The text within the use case ovals will succinctly record a process within the functional area
- The association lines connecting the actors to the use case ovals should be perfectly straight
- The association lines should be solid, singular, black and the same thickness as the oval borders
- The association lines should all be uniformly thick, but not too thin or too wide
- The ends of the connecting lines should be square i.e. no arrows, making contact with the use case oval it is connecting to
- Each use case diagram should be labelled with an appropriate title, such as 'Food Management for Kitchen Area', along with your name as the creator of the model, the date of its creation and its revision number

As you can see from the list above the fully dressed use case models must be exactly produced. However, it would be a very good idea to start with a rough model drawn out on a piece of paper first for each one. This way you can work through what you want to produce, which will make executing it a lot easier when it comes time to produce the final version in a drawing package.

It would be a good idea to start with the written elements first i.e. develop the main flow scenario and then the alternate flows, before creating the use case diagram itself.