

# Edmonds Community College Database Theory and Design

Final  
Term Project

Prepared: By  
*Bruce Norman*



# Table of Contents

- Table of Contents* ..... Pg. 1**
- Project Overview* ..... Pg. 2**
- Background Information ..... Pg. 2**
- System Requirements*..... Pg. 2**
  - Problem ..... Pg. 2**
  - Stakeholders ..... Pg. 2**
  - Current Processes ..... Pg. 3**
    - Process Rules..... Pg. 3**
  - Information Requirements ..... Pg. 3**
    - Input ..... Pg. 3**
    - Output ..... Pg. 4**
    - Strengths ..... Pg. 4**
    - Weaknesses ..... Pg. 4**
    - Objectives ..... Pg. 4**
    - Benefits ..... Pg. 4**
    - Alternative Solutions ..... Pg. 5**
- Purpose & Scope* ..... Pg. 5**
- Information Requirements* ..... Pg. 5**
- Business Rules* ..... Pg. 7**
- Issues* ..... Pg. 7**
  - Project Related ..... Pg. 7**
  - Data Related ..... Pg. 7**
- Assumptions* ..... Pg. 8**
  - Project Related ..... Pg. 8**
  - Data Related ..... Pg. 8**
- Assertions* ..... Pg. 9**
- Final Table List* ..... Pg. 10**
- Conceptual Model Diagram* ..... Pg. 12**
- Logical Model Diagram* ..... Pg. 13**
- Meta Data Dictionary* ..... Pg. 14**
- Revision History* ..... Pg. 22**

## Project Overview

### Background Information

Martha's 'Mazin Catering is a three year old company that provides catering for a variety of events. The company started out small but has grown to include a number of employees and numerous planned events per week. The company originally used a notebook to keep track of events and the food that was prepared for each event. This made it difficult to find the recipes and customer information after the business began to grow. The company currently uses Excel spreadsheets to record and organize all of its information based on customers, events, and recipes. However, the spreadsheets have become so large that it is difficult to find specific records or information. It is also insufficient to deal with the demands of the growing business because each employee needs to access and enter information in different records and there are no standard data entry practices in place. Payroll processes are outsourced to another company and all other finances are managed by an accountant and bookkeeper using common accounting software.

A database application is part of the solution to the problems faced by Martha's 'Mazin Catering because it will allow the company to efficiently organize and retrieve information that has been entered into the system. The database can provide uniform data entry standards so that each entry conforms to a specific format and it is easily expandable to accommodate the company's growth. A database application will allow queries to identify information for specific customers, locations, themes, and recipes.

## System Requirements

### Problem

The current Excel spreadsheet application is inefficient at retrieving information about specific customers, recipes, and events.

### Stakeholders

- Company owner – improves efficiency and thus profitability.
- Employees – makes it easier to enter data and retrieve information.
- Customers – allows for a more enjoyable, hassle-free catering experience.
- Suppliers – avoids ordering mistakes or oversights.
- Venues – avoids scheduling conflicts and mistakes, ensures site rules are followed.

## Current Processes

- An accountant and bookkeeper handle the financial activities and information.
- An outside firm manages the payroll.
- The information about a customer and event is entered into an Excel spreadsheet.
- Customer information is verified.
- The event theme is defined.
- The location of the event is identified and reserved.
- Event specifics, i.e. date, time, number of guests, special menu requests are identified.
- How many employees are needed for the event is determined.
- The menu is planned.
- Recipes and ingredients are identified.
- The number of servings of each recipe is determined.
- Supplies and ingredients are ordered.
- Prep times and costs are determined.

## Process Rules

- When a recipe ingredient is used, reduce the inventory amount.
- When the recipe is entered, calculate the cost per serving.
- When the total servings of a menu item are entered, calculate the number of times a recipe must be prepared based on servings per recipe and the total cost for the item.
- When the total cost of each menu item is calculated, calculate the menu quote.
- When the number of hours worked at an event by an employee has been entered, calculate wages for individual employee.
- When the wages for each employee have been calculated, calculate total staff related wages for the event.
- When a supply item is used, reduce the inventory amount.
- When a supply item is entered on an event supply list, calculate the total cost of that supply.
- When total cost of each supply item has been calculated, calculate total cost for supply list quote.
- When the menu quote, supply list quote, and total staff related wages are calculated, calculate the event price quote.

## Information Requirements

### Input

- Customer information
- Event theme
- Event location
- Event date
- Event time

- Specific menu requests
- Number of guests
- Menu

**Output**

- Menu Items
- Recipes
- Ingredients
- Amounts of each ingredient
- Location logistics and specific rules
- Employees assigned to event
- Prep time
- Cost per serving
- Number of servings
- Step by step preparation instructions

**Strengths**

- Recipes sorted by seasons and holidays.
- Keeps track of recipes, ingredients, amounts, number of servings, prep time, and instructions.
- Associates rules and logistics with individual event locations.
- Keeps track of customers, employees, and events information.
- Information is sorted by customers, events, and recipes.

**Weaknesses**

- Difficult to find specific information about customers, recipes, locations, and events due to size of spreadsheets.
- Data entry is not standardized.
- System can't keep up with business's growth.
- Spreadsheets cannot hold all the information the company needs to track.
- Comparing information from previous events and locations is time consuming.

**Objectives**

- Simplify and expedite information retrieval.
- Create uniform data entry practices.
- Allow comparisons between events, locations, customers, etc.
- Allow queries for reports or lists.

**Benefits**

- Will minimize time wasted searching for information.
- Will organize and associate related data.
- Will standardize record entries.
- Will make information easily accessible.
- Can produce reports relating event themes with recipes, etc.

- Will simplify data entry.

### **Alternative solutions**

While a database application may be the best solution for this particular scenario, it is not the only one. The company could maintain their current spreadsheet application by creating more workbooks, splitting up the information further by themes, seasons, locations, customers, etc. While this would be a reasonable step to avoid the expenditure of investing in a database application, given the company's growth rate in a three year period, the spreadsheet system has probably already outgrown its usefulness.

The company could also use a simple network of computers with the information pertinent to each "focus" of the business on separate computers. For example, the event coordinator would have all the information she needs on her computer, while the food coordinator would have all of her information on another computer. Each of these computers could be networked to a primary computer that they could use to store the overall event information on. However, while this system could in theory work, it would most likely confuse the users and contain a significant amount of redundant data.

## **Purpose & Scope**

The purpose of this project is to create an automated system for Martha's 'Mazin Catering that allows them to enter and retrieve information in a quick and efficient manner.

The scope of this project will involve using a database application that can organize and retrieve event information quickly and efficiently.

- This project will cover the creation of forms to simplify and standardize data entry related to customers, employees, events, and recipes.
- This project will allow queries of previous events to determine resources used for specific locations, events, customers, and themes.
- This project will allow for the management of supplies and resources.
- This project will allow tracking of event, customer, and location specific themes, rules, and logistics.

This scope of this project does not cover anything that does not relate directly to an event.

- This project does not cover financial activities and information.
- This project does not cover payroll.

## **Information Requirements**

- Events
  - Customer
  - Date

- Time
- Theme
- Number of guests
- Menu
- Location
- Special requests
  
- Customers
  - Name
  - Address
  - Phone number
  - E-mail
  - Information
  
- Locations
  - Name
  - Address
  - Phone
  - E-mail
  - Hours of operation
  - Logistics
  - Specific rules
  - Reservations
  
- Themes
  - Type
  
- Employees
  - Name
  - Address
  - Phone number
  - Phone number
  - E-mail
  - Title
  - Salary
  
- Recipes
  - Name
  - Servings per recipe
  - Cost per serving
  - Prep time
  - Instructions
  - Type
  - Category
  - Meal type

- Description
- Ingredients
  - Name
  - Amounts of each ingredient
  - Measurement of each ingredient
  - Vendor of ingredient
  - Price of ingredient

## Business Rules

- An event can have only one theme.
- Recipes are sorted by seasons and holidays.
- Each event can have more than one employee working at it.
- Employees can work at many different events.

## Issues

### Project Related

- Who will be migrating the existing spreadsheet data to the database application?
- How do you separate events planned on the same days?
- How many people have access to data and who can enter new data?
- Do you prepare menu items that are “out of season”?

### Data Related

- What types of customer information is collected?
- Will employee data be included in this project?
- Do you have examples of standard document formats such as recipes that you wish to use?
- Are the “time needed to create an item” and its “prep time” considered separate entries?
- Do you use specific vendors for ingredients and supplies?
- Do you wish to track available amounts of commonly used ingredients?
- Does the company want a place to document notes or problems that were associated with a particular event, customer, location, etc. to avoid that problem in the future?
- How do you keep track of reservations?
- Do employees multi-task or do they have only one job?
- Do you ever have more than one menu per event?
- What do you do if a customer requests more than one theme, such as a birthday/Christmas party?

- Do you ever have more than one event at the same location at the same time?

## Assumptions

### Project Related

- The automated system will need to expand as the business grows.
- New recipes will be continually added to the recipe repository.
- The company will need to produce lists or reports based on event requirements to associate data from previous events with those being planned.

### Data Related

- The company will collect more information about the customers and employees than just their names.
- The company will keep track of ingredient prices to calculate price per serving.
- The company will maintain venue location data for future reference.
- Inventory of ingredients and supplies will be monitored using this database system.
- Each Event will be associated with a single primary Customer.
- There will be a unique Event menu for each Event.
- Employees will be assigned to only one Event on a given date and time.
- Each Recipe will have a unique list of Recipe Ingredients.
- Each Event Menu Item will be prepared for a unique Event Menu.
- Hourly wages charged for event service staff will be independent of the menu quote.
- Employee hourly wage will be the same no matter the type of event.
- Each event menu item is a single recipe.
- An employee can perform more than one role at an event.
- Inventory of ingredients and supplies will be monitored using this database system.
- An ingredient will appear only once on a recipe ingredients list.
- The price for renting the event Location is outside Event\_priceQuote.
- There is one supply list unique to each event.
- A supply item will appear only once on an event supply list.
- No two recipes are the same.

## Assertions

A customer can have zero or many events.

An event must belong to one and only one customer.

An event must belong to one and only one location.

A location can have zero or many events.

An event must have one and only one event menu.

An event menu can have zero or many events.

An employee @ event must belong to one and only one event at a time.

An event can have zero or more employees @ event.

An employees @ event must have one and only one employee record.

An employee record may belong to zero or more employees @ event.

An event must have one and only one theme.

A theme can belong to zero or many events.

An event menu item must belong to one and only one event menu.

An event menu may have zero or more event menu items.

An event menu item must have one and only one recipe.

A recipe can belong to zero or more event menu items.

A recipe ingredients list must belong to one and only one recipe.

A recipe can belong to zero or many recipe ingredients lists.

A recipe ingredients list must have one and only one instance of an ingredient.

An ingredient can belong to zero or more recipe ingredients list.

An event can have zero or more event supply lists.

An event supply list can belong to one and only one events.

An event supply list must have one and only one instance of a supply item.

A supply item may belong to zero or many event supply lists.

Part-time and full-time are types of employee records.

Seasonal, holiday, and other are types of recipes.

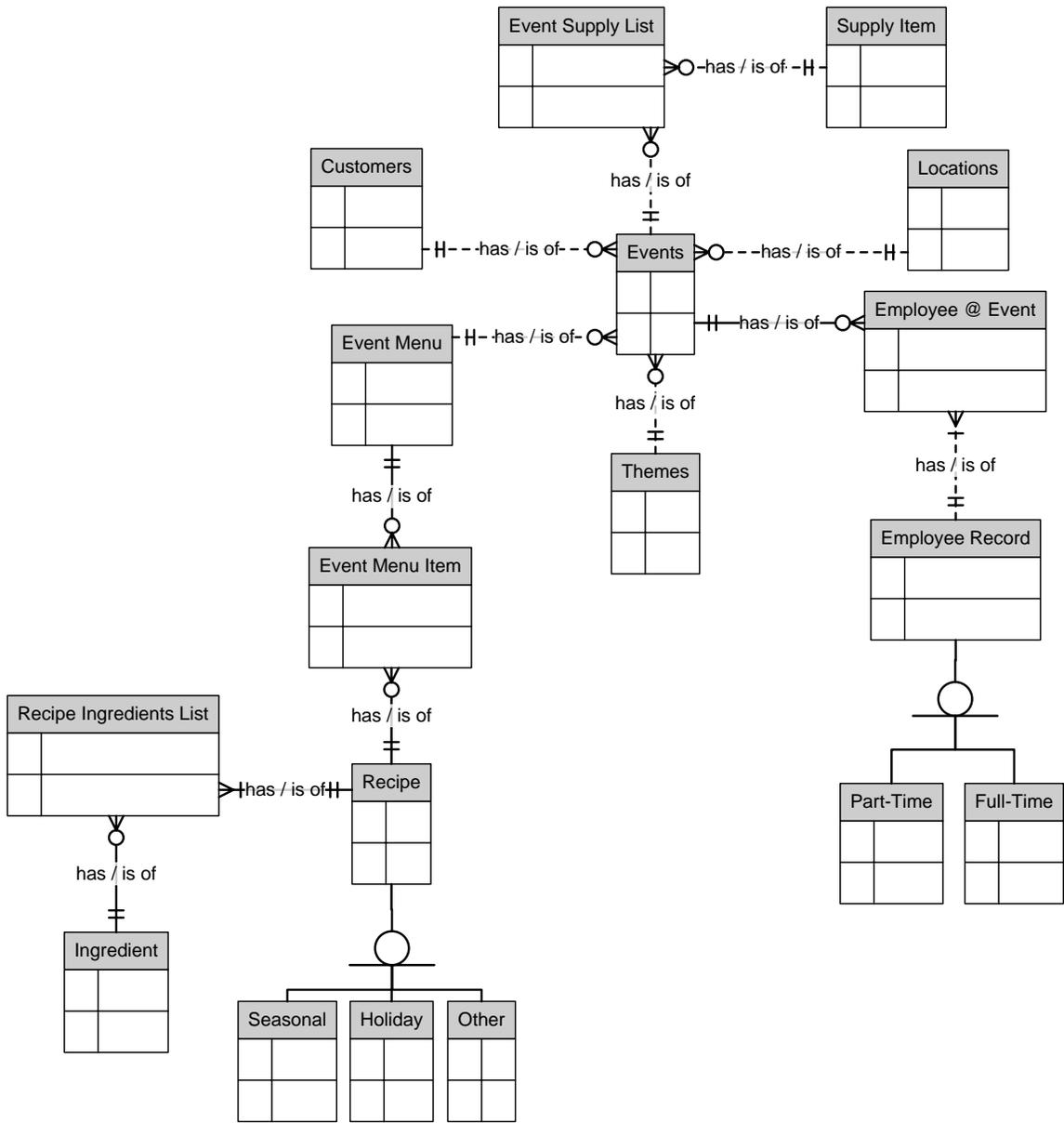
Banquet, industrial, ingredient, and other are types of supply items.

## Final Table List

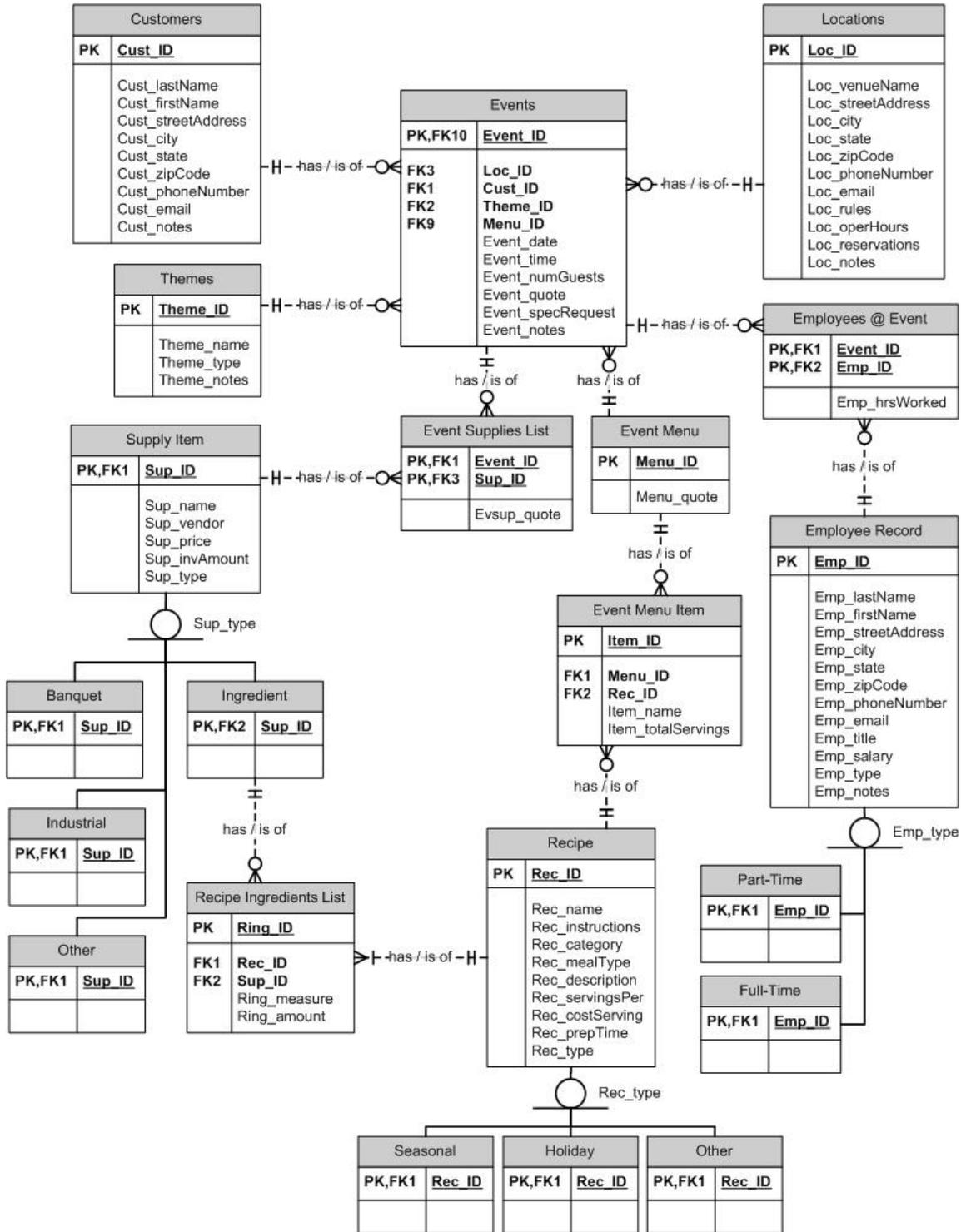
Name	Type	Description
Events	Data	<p>The Events are the party, wedding, or social gathering for which the company was hired to cater. The Events define the center of the catering activity and connects all of the other entities.</p> <p><b>Events</b> (<u>Event_ID</u>, <u>Loc_ID</u>, <u>Cust_ID</u>, <u>Theme_ID</u>, <u>Menu_ID</u>, Event_date, Event_time, Event_numGuests, , Event_quote, Event_specRrequests, Event_notes)</p>
Customers	Data	<p>The Customers are the people or organizations that initiate and finance the Event. The Customers will make a number of decisions that define the Events, such as Themes, Locations, and desired Recipes.</p> <p><b>Customers</b> (<u>Cust_ID</u>, <u>Cust_lastName</u>, <u>Cust_firstName</u>, <u>Cust_streetAddress</u>, <u>Cust_city</u>, <u>Cust_state</u>, <u>Cust_zipCode</u>, <u>Cust_phoneNumber</u>, <u>Cust_email</u>, <u>Cust_notes</u>)</p>
Locations	Data	<p>The Locations are the venues of the Events, whether they are a private residence, country club, meeting hall, church, or other location. The choice of appropriate Locations is essential to properly plan and coordinate the catering service requirements.</p> <p><b>Locations</b> (<u>Loc_ID</u>, <u>Loc_venueName</u>, <u>Loc_streetAddress</u>, <u>Loc_city</u>, <u>Loc_state</u>, <u>Loc_zipCode</u>, <u>Loc_phoneNumber</u>, <u>Loc_email</u>, <u>Loc_rules</u>, <u>Loc_operHours</u>, <u>Loc_reservations</u>, <u>Loc_notes</u>)</p>
Event Menu	Data	<p>Menus are the list of prepared food items and recipes to be catered to the individual Events. Menus can allow the company to easily track progress of preparation by serving as a checklist for Recipes as they are completed.</p> <p><b>Event Menu</b> (<u>Menu_ID</u>, <u>Menu_quote</u>)</p>
Event Menu Item	Data	<p>A prepared food item (created from a recipe) on an Event Menu for a specific Event. Event menu items are unique to the menu they are prepared for and represent the total servings of a particular recipe required for the Event.</p> <p><b>Event Menu Item</b> (<u>Item_ID</u>, <u>Menu_ID</u>, <u>Rec_ID</u>, <u>Item_name</u>, <u>Item_totalServings</u>)</p>
Recipes	Data	<p>Recipes are the instructions and list of ingredients needed to prepare food catered for the event. Recipes are essential to the preparation of food items for the Events.</p> <p><b>Recipes</b> (<u>Rec_ID</u>, <u>Rec_name</u>, <u>Rec_instructions</u>, <u>Rec_category</u>, <u>Rec_mealType</u>, <u>Rec_description</u>, <u>Rec_servingsPer</u>, <u>Rec_costServing</u>, <u>Rec_prepTime</u>,</p>

		Rec_type)
Recipe Ingredients List	Linking	Recipe Ingredients are the list of ingredients required to make a specific recipe. Maintaining a Recipe Ingredients list allows the company to identify all of the ingredients required for a recipe. <b>Recipe Ingredients List</b> ( <u>Ring_ID</u> , <u>Rec_ID</u> , <u>Sup_ID</u> , Ring_measure, Ring_amount)
Themes	Data	Themes are the unifying motif that the Events are based upon. Themes are used to create a desired ambiance or atmosphere, such as a wedding, Christmas party, prom, or luau. <b>Themes</b> ( <u>Theme_ID</u> , Theme_name, Theme_type, Theme_notes)
Employees @ Event	Linking	Employees @ event identifies how many employees of the catering company will staff a particular Event. An employee can only be at one Event on a given day at a given time. <b>Employees @ Event</b> ( <u>Emp_ID</u> , <u>Event_ID</u> , Emp_hrsWorked)
Employee Record	Data	Employees are the workforce of the catering company, whether they are coordinators, cooks, or prep staff. Employees will perform the essential planning, coordination, and execution of the required functions for specific catered Events. <b>Employee Record</b> ( <u>Emp_ID</u> , Emp_lastName, Emp_firstName, Emp_streetAddress, Emp_city, Emp_state, Emp_zipCode, Emp_phoneNumber, Emp_email, Emp_title, Emp_salary, Emp_type, Emp_notes)
Event Supply List	Linking	An event supply list contains all of the supply items, excluding menu items, that will be needed for the event. <b>Event Supplies List</b> ( <u>Event_ID</u> , <u>Sup_ID</u> , Evsup_quote)
Supply Item	Data	Supply items are individual types of supplies required for an event. These can include silverware, dishes, napkins, and cleaning supplies. <b>Supply Item</b> ( <u>Sup_ID</u> , Sup_name, Sup_vendor, Sup_price, Sup_invAmount, Sup_type)

# Conceptual Model Diagram



# Logical Database Diagram



## Meta Data Library

Entity Type: <b>Customers</b>				
<b>Definition:</b>	A customer is the individual or organization that requests and finances the Event and will be responsible for a number of the decisions that define its theme, location, and other related information.			
Attribute	Definition	Data Type Constraints	Data Value Constraints	Referential Constraints
<u>Cust_ID</u>	The unique identifier assigned by the company for the customer.	Integer	Unique, Required	PK, Required
Cust_lastName	The customer's last name.	Char	Not Null	
Cust_firstName	The customer's first name.	Char	Not Null	
Cust_streetAddress	The location of the customer's residence or organization.	Char	Not Null	
Cust_city	The city of the customer's residence or organization.	Char	Not Null	
Cust_state	The state of the customer's residence or organization.	Char	Not Null	
Cust_zipCode	The zipCode of the customer's residence or organization.	Integer	Not Null	
Cust_phoneNumber	The phone number of the customer's residence or organization.	Integer	Not Null	
Cust_email	The private or company e-mail of the customer.	Char	Not Null	
Cust_notes	Notes about the customer, preferences, etc.	Text	Not Null	
Entity Type: <b>Events</b>				

<b>Definition:</b>	The Events are the party, wedding, or social gathering for which the company was hired to cater. The Events define the center of the catering activity and connects all of the other entities.			
<b>Attribute</b>	<b>Definition</b>	<b>Data Type Constraints</b>	<b>Data Value Constraints</b>	<b>Referential Constraints</b>
<u>Event_ID</u>	The unique identifier assigned by the company to each individual event.	Integer	Unique, Required	PK, Required
<u>Loc_ID</u>	The unique identifier assigned to the location venues.	Integer	Unique, Required	FK (Location), Required
<u>Cust_ID</u>	The unique identifier assigned by the business for the customer.	Integer	Required	FK (Customer), Required
<u>Theme_ID</u>	The unique identifier assigned by the business for the theme of the event.	Integer	Required	FK (Theme), Required
<u>Menu_ID</u>	The unique identifier assigned by the business for the menu of the event.	Integer	Required	FK (Menu), Required
Event_date	The date of the event.	Datetime	Date only	
Event_time	The time of the event.	Datetime	Time only	
Event_numGuests	The number of guests attending the event.	Integer	Not Null	
Event_quote	The price quote for the event.	Numeric	Not Null	
Event_specRequest	Special requests made by the customer for the event.	Text	Not Null	
Event_notes	Notes for the event.	Text	Not Null	
<b>Entity Type:</b>	<b>Locations</b>			
<b>Definition:</b>	The locations are the venues of the Events, whether they are a private residence, country club, meeting hall, church, or other location.			
<b>Attribute</b>	<b>Definition</b>	<b>Data Type Constraints</b>	<b>Data Value Constraints</b>	<b>Referential Constraints</b>

<u>Loc_ID</u>	The unique identifier assigned to the location venues.	Integer	Unique, Required	PK, Required
Loc_venueName	The business name of the venue.	Char	Not Null	
Loc_streetAddress	The street address of the venue.	Char	Not Null	
Loc_city	The city of the venue.	Char	Not Null	
Loc_state	The state of the venue.	Char	Not Null	
Loc_zipCode	The zip code of the venue.	Integer	Not Null	
Loc_phoneNumber	The phone number of the venue.	Integer	Not Null	
Loc_email	The e-mail of the venue.	Char	Not Null	
Loc_rules	Specific rules or logistics of the venue.	Text	Not Null	
Loc_operHours	Operation hours of the venue.	Datetime	Time only	
Loc_reservations	Confirmation of reservations for Event.	Boolean	Not Null	
Loc_notes	Notes specific to each location.	Text	Not Null	
<b>Entity Type: Themes</b>				
<b>Definition:</b>	Themes are the unifying motif that the Events are based upon. Themes are used to create a desired ambiance or atmosphere, such as a wedding, Christmas party, prom, or luau.			
<b>Attribute</b>	<b>Definition</b>	<b>Data Type Constraints</b>	<b>Data Value Constraints</b>	<b>Referential Constraints</b>
<u>Theme_ID</u>	The unique identifier assigned by the business for the theme of the event.	Integer	Unique, Required	PK, Required
Theme_name	The name describing the motif of the theme.	Char	Not Null	
Theme_type	The type of the theme, such as	Char	Lookup List: Themes	

	party, holiday, ceremony.			
Theme_notes	Notes about the theme.	Text	Not Null	
<b>Entity Type:</b>	<b>Employees @ Event</b>			
<b>Definition:</b>	These are the employees of the company who are assigned to work at a specific event on a chosen day at a specified time.			
<b>Attribute</b>	<b>Definition</b>	<b>Data Type Constraints</b>	<b>Data Value Constraints</b>	<b>Referential Constraints</b>
<u>Emp_ID</u>	The unique identifier assigned by the company to each employee.	Integer	Required	PK, Required FK (Employee), Required
<u>Event_ID</u>	The unique identifier assigned by the company to each individual event.	Integer	Required	PK, Required FK (Event), Required
Emp_hrsWorked	The number of hours and employee works at a specific event.	Numeric	Not Null	
<b>Entity Type:</b>	<b>Employee Record</b>			
<b>Definition:</b>	Employees are the workforce of the catering company, whether they are coordinators, cooks, or prep staff. Employees will perform the essential planning, coordination, and execution of the required functions for specific catered Events.			
<b>Attribute</b>	<b>Definition</b>	<b>Data Type Constraints</b>	<b>Data Value Constraints</b>	<b>Referential Constraints</b>
<u>Emp_ID</u>	The unique identifier assigned by the company to each employee.	Integer	Unique, Required	PK, Required
Emp_lastName	The employees last name.	Char	Not Null	
Emp_firstName	The employee's first name.	Char	Not Null	
Emp_streetAddress	The street address of the employees' residence.	Char	Not Null	
Emp_city	The city of the employee's residence.	Char	Not Null	
Emp_state	The state of the	Char	Not Null	

	employee's residence.			
Emp_zipCode	The zip code of the employee's residence.	Integer	Not Null	
Emp_phoneNumber	The employee's contact phone number.	Integer	Not Null	
Emp_email	The employee's e-mail.	Char	Not Null	
Emp_title	The employee's title or position with the company.	Char	Lookup List: Position Titles	
Emp_salary	The employee salary or hourly wage.	Numeric	Not Null	
Emp_type	Defines whether the employee is full or part time.	Char	Part-Time Full-Time	
Emp_notes	Notes about the employee.	Text	Not Null	
<b>Entity Type: Event Menu</b>				
<b>Definition:</b>	Event menus are the list of prepared menu items and recipes to be catered to the individual Events.			
<b>Attribute</b>	<b>Definition</b>	<b>Data Type Constraints</b>	<b>Data Value Constraints</b>	<b>Referential Constraints</b>
<u>Menu_ID</u>	The unique identifier assigned by the business for the menu of the event.	Integer	Unique, Required	PK, Required
Menu_quote	The estimated price of the catering company's services for the Event.	Numeric	Not Null	
<b>Entity Type: Event Menu Item</b>				
<b>Definition:</b>	A prepared food item (created from a recipe) on an Event Menu for a specific Event.			
<b>Attribute</b>	<b>Definition</b>	<b>Data Type Constraints</b>	<b>Data Value Constraints</b>	<b>Referential Constraints</b>
<u>Item_ID</u>	The unique identifier assigned by the business of	Integer	Unique, Required	PK, Required

	a prepared food item for an event menu.			
<u>Menu_ID</u>	The unique identifier assigned by the business for the menu of the event.	Integer	Required	FK (Menu), Required
<u>Rec_ID</u>	The unique identifier assigned by the business to a recipe used to create a menu item.	Integer	Required	FK (Recipe), Required
Item_name	The given name of a prepared menu item.	Char	Not Null	
Item_totalServings	The number of servings required for an Event of an item.	Integer	Not Null	
<b>Entity Type: Recipe</b>				
<b>Definition:</b>	Recipes are the instructions and list of ingredients needed to prepare food catered for the event.			
<b>Attribute</b>	<b>Definition</b>	<b>Data Type Constraints</b>	<b>Data Value Constraints</b>	<b>Referential Constraints</b>
<u>Rec_ID</u>	The unique identifier assigned by the business to a recipe used to create a menu item.	Integer	Unique, Required	PK, Required
Rec_name	The name of the recipe.	Char	Not Null	
Rec_instructions	The preparation instructions for a recipe.	Text	Not Null	
Rec_category	Identifies the primary category of a recipe, such as meat, pasta, or salad.	Char	Lookup List: Categories	
Rec_mealType	Identifies which	Char	Lookup List:	

	meal type a recipe belongs to, such as dinner or lunch.		Meal Types	
Rec_descriptions	A more specific description of the recipe category. If the category is meat, the description might be chicken or beef.	Char	Lookup List: Descriptions	
Rec_servingsPer	The number of servings a single preparation of the recipe creates.	Integer	Not Null	
Rec_costServing	The price that it costs per serving to prepare a single recipe.	Numeric	Not Null	
Rec_prepTime	The amount of time it takes to prepare a recipe.	Numeric	Not Null	
Rec_type	The type of recipe, which fit into three categories: seasonal, holiday, & other.	Char	Seasonal Holiday Other	
<b>Entity Type: Recipe Ingredients List</b>				
<b>Definition:</b>	The list of ingredients required for a specific recipe.			
<b>Attribute</b>	<b>Definition</b>	<b>Data Type Constraints</b>	<b>Data Value Constraints</b>	<b>Referential Constraints</b>
<u>Ring_ID</u>	The unique identifier assigned by the business for a recipe ingredient list.	Integer	Unique, Required	PK, Required
<u>Rec_ID</u>	The unique identifier assigned by the business to a recipe used to create a menu item.	Integer	Required	FK (Recipe), Required
<u>Sup_ID</u>	The unique identifier assigned	Integer	Required	FK (Supply Item),

	by the company to each individual supply item.			Required
Ring_measure	The measurement type of an ingredient, such as tsp, tbsp, cup.	Char	Lookup List: Measurements	
Ring_amount	The measurement amount of an ingredient, such as ¼, ½, 2.	Numeric	Lookup List: Amounts	
<b>Entity Type: Event Supplies List</b>				
<b>Definition:</b>	An event supply list contains all of the supply items, excluding menu items, that will be needed for the event.			
<b>Attribute</b>	<b>Definition</b>	<b>Data Type Constraints</b>	<b>Data Value Constraints</b>	<b>Referential Constraints</b>
<u>Event_ID</u>	The unique identifier assigned by the company to each individual event.	Integer	Unique, Required	PK, Required FK (Event), Required
<u>Sup_ID</u>	The unique identifier assigned by the company to each individual supply item.	Integer	Required	PK, Required FK (Supply Item), Required
Evsup_quote	The quoted price for all supplies required for an event.	Numeric	Not Null	
<b>Entity Type: Supply Item</b>				
<b>Definition:</b>	Supply items are individual types of supplies required for an event. These can include silverware, dishes, napkins, and cleaning supplies.			
<b>Attribute</b>	<b>Definition</b>	<b>Data Type Constraints</b>	<b>Data Value Constraints</b>	<b>Referential Constraints</b>
<u>Sup_ID</u>	The unique identifier assigned by the company to each unique supply list.	Integer	Unique, Required	PK, Required
Sup_name	The name of the supply item	Char	Not Null	
Sup_vendor	The preferred vendor or supplier	Char	Lookup List: Vendors	

	of an supply item.			
Sup_price	The price of the supply item.	Numeric	Not Null	
Sup_invAmount	The amount of the supply item currently in the inventory.	Numeric	Not Null	
Sup_type	The type of supply that fits into four categories: banquet, industrial, ingredient, other.	Char	Banquet Industrial Ingredient Other	

## Revision History

Date	Revision Notes
10/03/2010	Created Draft 1
10/11/2010	Created Draft 2, added concept model, final table list, list of attributes, and updated information in other sections.
10/19/2010	Created Draft 3, added logical model, meta data library, updated information in other sections.
10/23/2010	Updated logical models, assumptions, added supply items and event supply list, etc. for final project.
11/04/2010	Revised and corrected logical model, final table list, metadata library, and issues.