

Homework #2

International cooking school of haute cuisine

Design a database for the management of some activities for a cooking school.

- Cooking teachers work for the school. For each teacher, the Social Security Number (SSN), name, surname, name of the school where he/she graduated, e-mail address and phone numbers must be recorded.
- Kitchen tools are identified by a code and characterized by the material type and a brief description. Kitchen tools are classified in pots, knives, robot, and kitchen units. Cooking type and size are known for pots, while blade length and breadth are known for knives.
- Several cooking courses are given at the school. A cooking course is uniquely identified by a code and the level (e.g., beginner, intermediate, advanced) and it is characterized by the list of recipes that are presented.
- The same cooking course can be given more times in the same year. For each cooking course edition, the cooking course, starting date and ending date have to be stored.
- Cooking courses consists of lessons. Every lesson is identified by a code, that is unique among the lessons of that course, and is characterized by the duration (in terms of number of hours). For each lesson, the teacher and the list of exploited kitchen tools are also known. The same kitchen tool can be exploited in different lessons, and many kitchen tools can be exploited in each lesson.
- People enrolled at the school are identified by their Social Security Number (SSN). For each person, the name, surname, date of birth, address (i.e., city and country) telephone number and e-mail address (if available) are known. For each person, the list of cooking course lessons he/she attends is also known. A person can attend different cooking course lessons, and a cooking course lesson can be attended by many people.