U6S2M3 - Object Access When Concurrent Processing

Chef Giang

Italian Sausage & Zucchini Soup
1. In a large saucepan, cook sausage, onion and pepper over medium heat until sausage is no longer pink and vegetables are tender.
2. Break sausage into crumbles.
3. Drain.
4. Add broth.
5. Add tomatoes.
6. Add basil.
7. Add parsley.
8. Bring to a boil.
9. Stir in zucchini.
10. Stir in orzo.
11. Return to a boil.
12. Cook covered, until zucchini and orzo are tender.

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Concurrent processing,with one pot, none of the Chefs know what the the other Chefs have already done with the soup.

One Chef can change the recipe without telling the other Chefs, so no one really knows what is in the soup or if multiple ingredients have been added.

Concurrent processing,with each Chef having their own pot, none of the Chefs can change another Chefs soup.

Each Chef keeps track of what is their own pot.

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