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# Robot Chef Task

PLANNING AND APPROXIMATE  
REASONING

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# 1 Introduction to the Problem

In this work, we developed a robot chef capable of independently managing a sushi restaurant. This includes tasks such as cooking, cleaning utensils, and delivering dishes. The primary goal is to fulfill and deliver all customer orders efficiently within the restaurant. The robot will receive a list of orders, with each entry detailing the specific dish to be prepared. The restaurant layout is divided into distinct rooms, each assigned a specific function consistent with the roles outlined in the assignment statement.

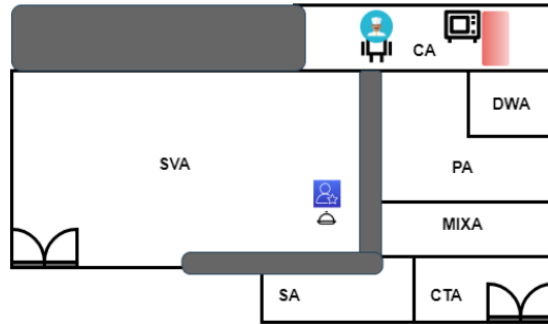


Figure 1: Restaurant Structure

As specified, the robot can move only between adjacent, unblocked areas, meaning there must be no wall separating them. Due to the unclear image, we determined that the only connection to SVA is through CA; no other rooms are linked directly to SVA.

The robot is equipped to pick up, utilize, and transport both ingredients and tools necessary for preparing the dishes. Once a dish is complete, the robot serves it to the customers, at which point the order is considered fulfilled.

## 1.1 Assumptions

During the programming of this assignment, several assumptions were made, some of which are explicitly stated in the task requirements:

- Orders are received through a digital system, enabling the robot to determine which dishes to prepare.
- The robot is capable of preparing only one dish at a time.
- The robot can carry only one item at a time.
- Tools must be cleaned prior to being used for a different dish.
- All tools must be returned to their original positions upon the completion of all orders.

- In order to manipulate an ingredient, both the ingredient and the necessary tool must be present in the same location as the robot.
- To cut and mix ingredients, the robot must have the appropriate tool in hand.
- For both cooking and assembling dishes, the robot cannot be holding any items.
- There is no order between cutting, mixing, and cooking the ingredients.
- To wash a tool, the robot has to drop it in the washing area and clean it with its hands empty.

## 2 Analysis of the Problem

### 2.1 Objects

The following objects represent the entities in the environment that are essential for completing the tasks.

- Location: Represents the distinct areas within the restaurant, each with a unique purpose.
  - Cooking Area (CA): Area designated for cooking ingredients.
  - Serving Area (SVA): Area where customers wait, where completed dishes must be served.
  - Dish-washing Area (DWA): Area for cleaning used tools.
  - Preparation Area (PA): Area for assembling dishes, readying them for delivery.
  - Mixing Area (MIXA): Area designated for mixing ingredients.
  - Cutting Area (CTA): Area where ingredients are cut.
  - Storage Area (SA): Area for storing ingredients.
- Item: Represents any tangible object that can be picked up at some point during the process.
  - Ingredient: Represents a food item used in dish preparation.
  - Dish: A combination of ingredients, prepared according to a specific process, which can be served to a customer once ready.
  - Tool: Represents an implement used to alter ingredients during preparation, with a state that can be either dirty or clean.
    - \* Cutter: Tool that can be used for cutting ingredients.
    - \* Mixer: Tool that can be used for mixing ingredients.
    - \* Cooker: Tool that can be used for cooking ingredients.

### 2.2 Search Space

To accurately calculate the search space, we need to consider the various combinations of possible states that can arise based on our problem representation. Each state in our problem is defined by the following factors: the total number of locations ( $L$ ), the total number of ingredients ( $ING$ ), the number of tools ( $T$ ), the number of dishes ( $D$ ), and the number of items ( $I = ING + T + D$ ).

We will analyze these components step by step to define the final search space formula, which provides the total number of states our system can have.

First, the robot can be located at any of the locations. This means the robot can occupy any of the  $L$  locations. Thus, the number of possible states for the robot's location is:

$$L$$

Next, the robot can be holding any one of the items (ingredient, tool, or dish) or nothing at all. Since the robot can hold at most one item at a time, there are  $I + 1$  possibilities (with the extra 1 representing the state where the robot is not holding anything). Therefore, the number of possible holding states for the robot is:

$$I + 1$$

Now, we need to consider the possible locations of each item. Each item can either be at one of the locations or be held by the robot. Since the robot can hold at most one item at a time, we must account for this constraint in our calculation. When the robot is not holding any item, all  $I$  items are at one of the  $L$  locations, leading to  $L^I$ . When the robot is holding one item, there are  $I$  choices for which item is being held, and the remaining  $I - 1$  items can be at any of the  $L$  locations. This results in  $I \times L^{I-1}$ . Thus, the total number of possible configurations for the items is:

$$L^I + I \times L^{I-1}$$

Next, each tool can be either clean or not clean. Since there are  $T$  tools, each with two possible states, the total number of possible tool status configurations is:

$$2^T$$

For the ingredients, each has four status variables: cut, mixed, cooked, and ready. However, the state where an ingredient is cut, mixed, and cooked but not ready is not possible, as an ingredient becomes ready when all required processes are completed. This gives each ingredient  $2^4 - 1 = 15$  possible states. Therefore, for all  $ING$  ingredients, the total number of ingredient status combinations is:

$$15^{ING}$$

Similarly, each dish has two status variables: prepared and served. A dish cannot be served without being prepared first, so the state where a dish is served but not prepared is impossible. This reduces the total possible states per dish to 3 valid states. Therefore, for all  $D$  dishes, the total number of dish status combinations is:

$$3^D$$

Regarding orders, since only one order can be processed at a time, there are  $D + 1$  possibilities (either no order is being processed or one of the  $D$  dishes

is being processed). Additionally, each dish can have its order processed or not, resulting in  $2^D$  combinations for the order-processed status. Therefore, the total number of order status configurations is:

$$(D + 1) \times 2^D$$

Combining all these components, the total search space is the product of these factors, representing the robot's location, the possible configurations of items, the statuses of tools, ingredients, and dishes. The complete formula for the search space is:

$$S = L \times (I + 1) \times (L^I + I \times L^{I-1}) \times 2^T \times 15^{ING} \times 3^D \times (D + 1) \times 2^D$$

## 2.3 Operators

The following operators define the actions that the robot can perform to accomplish the task of preparing and serving dishes.

- **move (?from - Location ?to - Location):** This action moves the robot from its current location (**from**) to an adjacent location (**to**). The robot must be at the starting location and the target location must be adjacent.
- **pick-up-item (?i - Item ?l - Location):** This action allows the robot to pick up an item (**i**) from a specific location (**l**). The robot and the item must be at the same location, and the robot must not already be holding an item. After execution, the item is no longer at the location, and the robot is holding it.
- **drop-item (?i - Item ?l - Location):** This action allows the robot to drop an item (**i**) at a specified location (**l**). The robot must be holding the item and be at the location. After dropping the item, the robot is no longer holding it, and the item is marked as present at the location.
- **clean-tool (?t - Tool ?l - DWA):** This action cleans a tool (**t**) at a designated work area (**l**). The robot must be at the tool's location. After execution, the tool is marked as clean.
- **cut-ingredient (?i - Ingredient ?t - Cutter ?l - CTA):** This action allows the robot to cut an ingredient (**i**) using a cutting tool (**t**) at a cutting area (**l**). The robot must be holding the cutter, be at the location, and the ingredient must be in need of cutting. After execution, the ingredient is marked as cut and no longer in need of cutting. Additionally, the tool is marked as needing cleaning.
- **mix-ingredient (?i - Ingredient ?t - Mixer ?l - MIXA):** This action allows the robot to mix an ingredient (**i**) using a mixing tool (**t**) at a mixing area (**l**). The robot must be holding the mixer, be at the location, and the ingredient must need mixing. After execution, the ingredient is

marked as mixed and no longer in need of mixing, and the tool requires cleaning.

- **cook-ingredient (?i - Ingredient ?t - Cooker ?l - CA):** This action allows the robot to cook an ingredient (i) using a cooking appliance (t) at a cooking area (l). The robot must not be holding any items, the ingredient and cooker must be at the location, and the ingredient must need cooking. After execution, the ingredient is marked as cooked, no longer needing cooking, and the tool is marked as dirty.
- **check-prepared (?i - Ingredient ?d - Dish):** This action verifies that an ingredient (i) in a dish (d) is ready for use. The ingredient is ready if it does not need cutting, mixing, or cooking, or if those steps have already been completed.
- **assemble-dish (?d - Dish ?l - PA):** This action assembles a dish (d) at the preparation area (l). The robot must be at the location and not holding any item. All ingredients required for the dish must be ready and present at the location. After assembly, the dish is marked as prepared and present at the location, and any ingredients are no longer marked at the location, in other words, they are not longer to be used again.
- **serve-dish (?d - Dish ?l - SVA):** This action serves a prepared dish (d) at the serving area (l). The robot must be at the location, holding the dish, and the dish must be prepared. After execution, the dish is marked as served, and the robot is no longer holding it.
- **start-order (?d - Dish):** This action initiates the preparation process for a dish (d). No other orders should be in progress. After execution, the system is marked as processing the specified order.
- **end-order (?d - Dish):** This action completes an order for a dish (d). The dish must have been served, and all tools involved must be clean and at their initial locations. After execution, the order is marked as processed, and the system is no longer processing any order.

## 2.4 Predicates

The following predicates represent the various states and requirements of the robot, items, tools, and ingredients, as well as the relationships between locations and dish preparation.

- **robot-at (?l - Location):** Indicates that the robot is currently located at l.
- **holding (?i - Item):** Specifies that the robot is holding item i.
- **holding-any:** Denotes that the robot is currently holding any item.



- **item-at** (?i - Item ?l - Location): States that item *i* is located at location *l*.
- **tool-clean** (?t - Tool): Indicates that tool *t* is clean.
- **initial-tool-loc** (?t - Tool ?l - Location): Specifies the initial location *l* of tool *t*.
- **processing-order** (?d - Dish): Indicates that an order for dish *d* is currently being processed.
- **processing-any-order**: Denotes that any order is currently being processed.
- **order-processed** (?d - Dish): Specifies that the order for dish *d* has been completed.
- **dish-prepared** (?d - Dish): Indicates that dish *d* is prepared and ready to be served.
- **dish-served** (?d - Dish): Denotes that dish *d* has been served.
- **ingredient-in-dish** (?d - Dish ?i - Ingredient): Specifies that ingredient *i* is part of dish *d*.
- **adjacent** (?l1 - Location ?l2 - Location): States that locations *l1* and *l2* are adjacent to each other, allowing movement between them.
- **ingredient-cut** (?i - Ingredient): Denotes that ingredient *i* has been cut.
- **ingredient-mixed** (?i - Ingredient): Indicates that ingredient *i* has been mixed.
- **ingredient-cooked** (?i - Ingredient): Specifies that ingredient *i* has been cooked.
- **ingredient-ready** (?i - Ingredient): Denotes that ingredient *i* is ready for use, having met all preparation requirements.
- **needs-cutting** (?i - Ingredient): States that ingredient *i* needs to be cut as part of its preparation.
- **needs-mixing** (?i - Ingredient): Specifies that ingredient *i* needs to be mixed.
- **needs-cooking** (?i - Ingredient): Indicates that ingredient *i* requires cooking.

## 3 PDDL Implementation

In this section, we present the PDDL code for the domain and problem files. We implemented a base domain file along with the first three corresponding problems, and an extended domain file along with problems 4 and 5.

### 3.1 Domain

This domain implements all the core functionalities that we have described throughout the document.

```
(define (domain robot-chef)

  (:requirements :typing :strips :fluents :adl)

  (:types
    Location Item - Object
    Ingredient Tool Dish - Item
    Cutter Mixer Cooker - Tool
    CA SVA DWA PA MIXA CTA SA - Location
  )

  (:predicates
    ;; Robot Status
    (robot-at ?l - Location)
    (holding ?i - Item)
    (holding-any)

    ;; Item Locations
    (item-at ?i - Item ?l - Location)

    ;; Tool Status & Locations
    (tool-clean ?t - Tool)
    (initial-tool-loc ?t - Tool ?l - Location)

    ;; Order Status
    (processing-order ?d - Dish)
    (processing-any-order)
    (order-processed ?d - Dish)

    ;; Dish Status & Requirements
    (dish-prepared ?d - Dish)
    (dish-served ?d - Dish)
    (ingredient-in-dish ?d - Dish ?i - Ingredient)
```

```

;; Adjacent Locations
(adjacent ?l1 - Location ?l2 - Location)

;; Ingredient States
(ingredient-cut ?i - Ingredient)
(ingredient-mixed ?i - Ingredient)
(ingredient-cooked ?i - Ingredient)
(ingredient-ready ?i - Ingredient)

;; Ingredient Needs
(needs-cutting ?i - Ingredient)
(needs-mixing ?i - Ingredient)
(needs-cooking ?i - Ingredient)
)

(:action move
  :parameters (?from - Location ?to - Location)
  :precondition (and (robot-at ?from) (adjacent ?from ?to))
  :effect (and (not (robot-at ?from)) (robot-at ?to))
)

(:action pick-up-item
  :parameters (?i - Item ?l - Location)
  :precondition (and (robot-at ?l) (item-at ?i ?l) (not
    (holding-any)))
  :effect (and (not (item-at ?i ?l)) (holding ?i) (holding-any))
)

(:action drop-item
  :parameters (?i - Item ?l - Location)
  :precondition (and (robot-at ?l) (holding ?i))
  :effect (and (item-at ?i ?l) (not (holding ?i)) (not
    (holding-any)))
)

(:action clean-tool
  :parameters (?t - Tool ?l - DWA)
  :precondition (and (robot-at ?l) (item-at ?t ?l))
  :effect (tool-clean ?t)
)

(:action cut-ingredient
  :parameters (?i - Ingredient ?t - Cutter ?l - CTA)
  :precondition (and (robot-at ?l) (holding ?t) (item-at ?i ?l)
    (needs-cutting ?i))
  :effect (and (ingredient-cut ?i) (not (needs-cutting ?i)) (not
    (tool-clean ?t)))
)

```

```

(:action mix-ingredient
  :parameters (?i - Ingredient ?t - Mixer ?l - MIXA)
  :precondition (and (robot-at ?l) (holding ?t) (item-at ?i ?l)
    (needs-mixing ?i))
  :effect (and (ingredient-mixed ?i) (not (needs-mixing ?i)) (not
    (tool-clean ?t)))
)

(:action cook-ingredient
  :parameters (?i - Ingredient ?t - Cooker ?l - CA)
  :precondition (and (robot-at ?l) (not (holding-any)) (item-at ?i
    ?l) (item-at ?t ?l) (needs-cooking ?i))
  :effect (and (ingredient-cooked ?i) (not (needs-cooking ?i))
    (not (tool-clean ?t)))
)

(:action check-prepared
  :parameters (?i - Ingredient ?d - Dish)
  :precondition (and (ingredient-in-dish ?d ?i)
    (or (not (needs-cutting ?i)) (ingredient-cut ?i))
    (or (not (needs-mixing ?i)) (ingredient-mixed ?i))
    (or (not (needs-cooking ?i)) (ingredient-cooked ?i))
  )
  :effect (ingredient-ready ?i)
)

(:action assemble-dish
  :parameters (?d - Dish ?l - PA)
  :precondition (and (robot-at ?l) (not (holding-any))
    (forall (?i - Ingredient)
      (imply
        (ingredient-in-dish ?d ?i)
        (and (ingredient-ready ?i) (item-at ?i ?l))
      )
    )
  )
  :effect (and (dish-prepared ?d) (item-at ?d ?l)
    (forall (?i - Ingredient)
      (when
        (ingredient-in-dish ?d ?i)
        (not (item-at ?i ?l))
      )
    )
  )
)

```

```

(:action serve-dish
  :parameters (?d - Dish ?l - SVA)
  :precondition (and (robot-at ?l) (holding ?d) (dish-prepared ?d))
  :effect (and (dish-served ?d) (not (holding ?d)) (not
    (holding-any)))
)

(:action start-order
  :parameters (?d - Dish)
  :precondition (and (not (processing-any-order)))
  :effect (and (processing-any-order) (processing-order ?d))
)

(:action end-order
  :parameters (?d - Dish)
  :precondition (and (processing-order ?d) (dish-served ?d)
    (forall (?t - Tool)
      (and (tool-clean ?t)
        (exists (?l - Location)
          (and (initial-tool-loc ?t ?l) (item-at ?t ?l))
        )
      )
    )
  )
  :effect (and (not (processing-order ?d)) (not
    (processing-any-order)) (order-processed ?d))
)

```

### 3.2 Problem 1

```

(define (problem problem1) (:domain robot-chef)

(:objects
  sushi - Dish
  fish seaweed rice - Ingredient
  knife - Cutter
  gloves - Mixer
  pot - Cooker

  ca - CA
  sva - SVA
  dwa - DWA
  pa - PA

```

```

    mixa - MIXA
    cta - CTA
    sa - SA
)

(:init
  (robot-at ca)

  (adjacent ca sva) (adjacent sva ca) (adjacent ca dwa) (adjacent
    dwa ca)
  (adjacent ca pa) (adjacent pa ca) (adjacent pa dwa) (adjacent
    dwa pa)
  (adjacent pa mixa) (adjacent mixa pa) (adjacent mixa cta)
    (adjacent cta mixa)
  (adjacent sa cta) (adjacent cta sa) (adjacent mixa sa) (adjacent
    sa mixa)

  ; -- Tools --
  (item-at knife cta) (item-at gloves mixa) (item-at pot ca)
  (initial-tool-loc knife cta) (initial-tool-loc gloves mixa)
    (initial-tool-loc pot ca)
  (tool-clean knife) (tool-clean gloves) (tool-clean pot)

  ; -- Sushi --
  (item-at fish sa) (item-at seaweed sa) (item-at rice sa)

  (ingredient-in-dish sushi fish)
  (ingredient-in-dish sushi seaweed)
  (ingredient-in-dish sushi rice)

  (needs-cutting fish)
  (needs-cutting seaweed)
  (needs-mixing rice) (needs-cooking rice)
)

(:goal (forall (?d - Dish) (order-processed ?d)))
)

```

### 3.3 Problem 2

```
(define (problem problem2) (:domain robot-chef)

(:objects
  sushi ramen - Dish
  fish seaweed rice noodles broth vegetables meat milk eggs -
    Ingredient
  knife - Cutter
  gloves - Mixer
  pot - Cooker

  ca - CA
  sva - SVA
  dwa - DWA
  pa - PA
  mixa - MIXA
  cta - CTA
  sa - SA
)

(:init
  (robot-at ca)

  (adjacent ca sva) (adjacent sva ca) (adjacent ca dwa) (adjacent
    dwa ca)
  (adjacent ca pa) (adjacent pa ca) (adjacent pa dwa) (adjacent
    dwa pa)
  (adjacent pa mixa) (adjacent mixa pa) (adjacent mixa cta)
    (adjacent cta mixa)
  (adjacent sa cta) (adjacent cta sa) (adjacent mixa sa) (adjacent
    sa mixa)

  ; -- Tools --
  (item-at knife cta) (item-at gloves mixa) (item-at pot ca)
  (initial-tool-loc knife cta) (initial-tool-loc gloves mixa)
    (initial-tool-loc pot ca)
  (tool-clean knife) (tool-clean gloves) (tool-clean pot)

  ; -- Sushi --
  (item-at fish sa) (item-at seaweed sa) (item-at rice sa)

  (ingredient-in-dish sushi fish)
  (ingredient-in-dish sushi seaweed)
  (ingredient-in-dish sushi rice)

  (needs-cutting fish)
```

```

(needs-cutting seaweed)
(needs-mixing rice) (needs-cooking rice)

; -- Ramen --
(item-at noodles sa) (item-at broth sa) (item-at vegetables sa)

(ingredient-in-dish ramen noodles)
(ingredient-in-dish ramen broth)
(ingredient-in-dish ramen vegetables)

(needs-cooking noodles)
(needs-cooking broth)
(needs-cutting vegetables)

; -- Other Ingredients --
(item-at meat sa) (item-at milk sa) (item-at eggs sa)
)

(:goal (forall (?d - Dish) (order-processed ?d)))
)

```

### 3.4 Problem 3

```

(define (problem problem3) (:domain robot-chef)

(:objects
  sushi ramen curry_rice - Dish
  fish seaweed rice1 rice2 chicken curry noodles broth vegetables
  meat milk eggs - Ingredient
  knife - Cutter
  gloves - Mixer
  pot - Cooker

  ca - CA
  sva - SVA
  dwa - DWA
  pa - PA
  mixa - MIXA
  cta - CTA
  sa - SA
)

(:init
  (robot-at ca)

```



```

(adjacent ca sva) (adjacent sva ca) (adjacent ca dwa) (adjacent
  dwa ca)
(adjacent ca pa) (adjacent pa ca) (adjacent pa dwa) (adjacent
  dwa pa)
(adjacent pa mixa) (adjacent mixa pa) (adjacent mixa cta)
  (adjacent cta mixa)
(adjacent sa cta) (adjacent cta sa) (adjacent mixa sa) (adjacent
  sa mixa)

; -- Tools --
(item-at knife cta) (item-at gloves mixa) (item-at pot ca)
(initial-tool-loc knife cta) (initial-tool-loc gloves mixa)
  (initial-tool-loc pot ca)
(tool-clean knife) (tool-clean gloves) (tool-clean pot)

; -- Sushi --
(item-at fish sa) (item-at seaweed sa) (item-at rice1 sa)

(ingredient-in-dish sushi fish)
(ingredient-in-dish sushi seaweed)
(ingredient-in-dish sushi rice1)

(needs-cutting fish)
(needs-cutting seaweed)
(needs-mixing rice1) (needs-cooking rice1)

; -- Ramen --
(item-at noodles sa) (item-at broth sa) (item-at vegetables sa)

(ingredient-in-dish ramen noodles)
(ingredient-in-dish ramen broth)
(ingredient-in-dish ramen vegetables)

(needs-cooking noodles)
(needs-cooking broth)
(needs-cutting vegetables)

; -- Curry Rice --
(item-at chicken sa) (item-at rice2 sa) (item-at curry sa)

(ingredient-in-dish curry_rice chicken)
(ingredient-in-dish curry_rice rice2)
(ingredient-in-dish curry_rice curry)

(needs-cutting chicken) (needs-cooking chicken)
(needs-mixing rice2) (needs-cooking rice2)
(needs-cooking curry)

; -- Other Ingredients --
(item-at meat sa) (item-at milk sa) (item-at eggs sa)
)

```

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```

(:goal (forall (?d - Dish) (order-processed ?d)))
)

```

### 3.5 Domain (Extra)

This domain implements additional functionalities, including multiple robots and tool durability. The sushi restaurant now operates with several robots, but they must be cautious, as each tool has a set durability that once reached, causes the tool to break and become unusable.

To implement these features, we updated the base domain by adding and modifying several predicates, functions, and actions.

```
(define (domain robot-chef)

  (:requirements :typing :strips :fluents :adl)

  (:types
    Location Item Robot - Object
    ...
  )

  (:functions
    (tool-durability ?t - Tool) ; Number of uses remaining for tool
    ?t
  )

  (:predicates
    ;; Robot Status
    (robot-at ?r - Robot ?l - Location)
    (holding ?r - Robot ?i - Item)
    (holding-any ?r - Robot)
    ...

    ;; Tool Status & Locations
    ...
    (tool-discarded ?t - Tool) ; Tool ?t has been discarded
    (tool-used-by ?t - Tool ?d - Dish) ; Tool ?t has been used by
    dish ?d
    ...
  )

  (:action move
    :parameters (?r - Robot ?from - Location ?to - Location)
    :precondition (and (robot-at ?r ?from) (adjacent ?from ?to))
    :effect (and (not (robot-at ?r ?from)) (robot-at ?r ?to))
  )
)
```

```

(:action pick-up-item
  :parameters (?r - Robot ?i - Item ?l - Location)
  :precondition (and (robot-at ?r ?l) (item-at ?i ?l) (not
    (holding-any ?r)))
  :effect (and (not (item-at ?i ?l)) (holding ?r ?i) (holding-any
    ?r))
)

(:action drop-item
  :parameters (?r - Robot ?i - Item ?l - Location)
  :precondition (and (robot-at ?r ?l) (holding ?r ?i))
  :effect (and (item-at ?i ?l) (not (holding ?r ?i)) (not
    (holding-any ?r)))
)

(:action clean-tool
  :parameters (?r - Robot ?t - Tool ?l - DWA)
  :precondition (and (robot-at ?r ?l) (item-at ?t ?l))
  :effect (and (tool-clean ?t) (forall (?d - Dish) (not
    (tool-used-by ?t ?d))))
)

(:action cut-ingredient
  :parameters (?r - Robot ?i - Ingredient ?t - Cutter ?d - Dish ?l
    - CTA)
  :precondition (and (robot-at ?r ?l) (holding ?r ?t) (item-at ?i
    ?l) (needs-cutting ?i) (> (tool-durability ?t) 0)
    (ingredient-in-dish ?d ?i) (or (tool-clean ?t)
    (tool-used-by ?t ?d)))
  :effect (and (ingredient-cut ?i) (not (needs-cutting ?i)) (not
    (tool-clean ?t)) (tool-used-by ?t ?d) (decrease
    (tool-durability ?t) 1))
)

(:action mix-ingredient
  :parameters (?r - Robot ?i - Ingredient ?t - Mixer ?d - Dish ?l
    - MIXA)
  :precondition (and (robot-at ?r ?l) (holding ?r ?t) (item-at ?i
    ?l) (needs-mixing ?i) (> (tool-durability ?t) 0)
    (ingredient-in-dish ?d ?i) (or (tool-clean ?t)
    (tool-used-by ?t ?d)))
  :effect (and (ingredient-mixed ?i) (not (needs-mixing ?i)) (not
    (tool-clean ?t)) (tool-used-by ?t ?d) (decrease
    (tool-durability ?t) 1))
)

```

```

(:action cook-ingredient
  :parameters (?r - Robot ?i - Ingredient ?t - Cooker ?d - Dish ?l
    - CA)
  :precondition (and (robot-at ?r ?l) (not (holding-any ?r))
    (item-at ?i ?l) (item-at ?t ?l) (needs-cooking ?i) (>
      (tool-durability ?t) 0) (ingredient-in-dish ?d ?i) (or
        (tool-clean ?t) (tool-used-by ?t ?d)))
  :effect (and (ingredient-cooked ?i) (not (needs-cooking ?i))
    (not (tool-clean ?t)) (tool-used-by ?t ?d) (decrease
      (tool-durability ?t) 1))
)

(:action check-prepared
  :parameters (?i - Ingredient ?d - Dish)
  :precondition (and (ingredient-in-dish ?d ?i)
    (or (not (needs-cutting ?i)) (ingredient-cut ?i))
    (or (not (needs-mixing ?i)) (ingredient-mixed ?i))
    (or (not (needs-cooking ?i)) (ingredient-cooked ?i)))
  :effect (ingredient-ready ?i)
)

(:action assemble-dish
  :parameters (?r - Robot ?d - Dish ?l - PA)
  :precondition (and (robot-at ?r ?l) (not (holding-any ?r))
    (forall (?i - Ingredient)
      (imply
        (ingredient-in-dish ?d ?i)
        (and (ingredient-ready ?i) (item-at ?i ?l)))
      )
    )
  :effect (and (dish-prepared ?d) (item-at ?d ?l)
    (forall (?i - Ingredient)
      (when
        (ingredient-in-dish ?d ?i)
        (not (item-at ?i ?l)))
      )
    )
)

(:action serve-dish
  :parameters (?r - Robot ?d - Dish ?l - SVA)
  :precondition (and (robot-at ?r ?l) (holding ?r ?d)
    (dish-prepared ?d))
  :effect (and (dish-served ?d) (not (holding ?r ?d)) (not
    (holding-any ?r)))
)

```

```

(:action start-order
  :parameters (?d - Dish)
  :effect (processing-order ?d)
)

(:action end-order
  :parameters (?d - Dish)
  :precondition (and (processing-order ?d) (dish-served ?d)
    (forall (?t - Tool)
      (or (tool-discarded ?t)
        (and (tool-clean ?t)
          (exists (?l - Location)
            (and (initial-tool-loc ?t ?l) (item-at ?t ?l))
          )
        )
      )
    )
  )
  :effect (and (not (processing-order ?d)) (order-processed ?d))
)

(:action throw-tool
  :parameters (?r - Robot ?t - Tool)
  :precondition (and (holding ?r ?t) (= (tool-durability ?t) 0))
  :effect (and (not (holding ?r ?t)) (not (holding-any ?r))
    (tool-discarded ?t))
)
)

```

### 3.6 Problem 4 (Extra)

```

(define (problem problem4) (:domain robot-chef-plus)

(:objects
  r1 r2 - Robot
  sushi ramen - Dish
  fish seaweed rice noodles broth vegetables meat milk eggs -
    Ingredient
  knifef1 knife2 - Cutter
  gloves - Mixer
  pot1 pot2 - Cooker

  ca - CA
  sva - SVA
)

```

```

dwa - DWA
pa - PA
mixa - MIXA
cta - CTA
sa - SA
)

(:init
  (robot-at r1 ca) (robot-at r2 sa)

  (adjacent ca sva) (adjacent sva ca) (adjacent ca dwa) (adjacent
    dwa ca)
  (adjacent ca pa) (adjacent pa ca) (adjacent pa dwa) (adjacent
    dwa pa)
  (adjacent pa mixa) (adjacent mixa pa) (adjacent mixa cta)
    (adjacent cta mixa)
  (adjacent sa cta) (adjacent cta sa) (adjacent mixa sa) (adjacent
    sa mixa)

  ; -- Tools --
  (item-at knife1 cta) (item-at knife2 cta) (item-at gloves mixa)
    (item-at pot1 ca) (item-at pot2 ca)
  (initial-tool-loc knife1 cta) (initial-tool-loc knife2 cta)
    (initial-tool-loc gloves mixa) (initial-tool-loc pot1 ca)
    (initial-tool-loc pot2 ca)
  (tool-clean knife1) (tool-clean knife2) (tool-clean gloves)
    (tool-clean pot1) (tool-clean pot2)

  (= (tool-durability knife1) 2) (= (tool-durability knife2) 2) (=
    (tool-durability gloves) 3)
  (= (tool-durability pot1) 2) (= (tool-durability pot2) 2)

  ; -- Sushi --
  (item-at fish sa) (item-at seaweed sa) (item-at rice sa)

  (ingredient-in-dish sushi fish)
  (ingredient-in-dish sushi seaweed)
  (ingredient-in-dish sushi rice)

  (needs-cutting fish)
  (needs-cutting seaweed)
  (needs-mixing rice) (needs-cooking rice)

  ; -- Ramen --
  (item-at noodles sa) (item-at broth sa) (item-at vegetables sa)

  (ingredient-in-dish ramen noodles)
  (ingredient-in-dish ramen broth)
  (ingredient-in-dish ramen vegetables)

```

```

(needs-cooking noodles)
(needs-cooking broth)
(needs-cutting vegetables)

; -- Other Ingredients --
(item-at meat sa) (item-at milk sa) (item-at eggs sa)
)

(:goal (forall (?d - Dish) (order-processed ?d)))
)

```

### 3.7 Problem 5 (Extra)

```

(define (problem problem5) (:domain robot-chef-plus)

(:objects
  r1 r2 r3 - Robot
  sushi ramen curry_rice - Dish
  fish seaweed rice1 rice2 chicken curry noodles broth vegetables
  meat milk eggs - Ingredient
  knifel1 knife2 knife3 - Cutter
  gloves - Mixer
  pot1 pot2 - Cooker

  ca - CA
  sva - SVA
  dwa - DWA
  pa - PA
  mixa - MIXA
  cta - CTA
  sa - SA
)

(:init
  (robot-at r1 ca) (robot-at r2 pa) (robot-at r3 sa)
  (adjacent ca sva) (adjacent sva ca) (adjacent ca dwa) (adjacent
    dwa ca)
  (adjacent ca pa) (adjacent pa ca) (adjacent pa dwa) (adjacent
    dwa pa)
  (adjacent pa mixa) (adjacent mixa pa) (adjacent mixa cta)
    (adjacent cta mixa)
  (adjacent sa cta) (adjacent cta sa) (adjacent mixa sa) (adjacent
    sa mixa)
)

```

```

; -- Tools --
(item-at knife1 cta) (item-at knife2 cta) (item-at knife3 cta)
  (item-at gloves mixa) (item-at pot1 ca) (item-at pot2 ca)
(initial-tool-loc knife1 cta) (initial-tool-loc knife2 cta)
  (initial-tool-loc knife3 cta) (initial-tool-loc gloves
  mixa) (initial-tool-loc pot1 ca) (initial-tool-loc pot2 ca)
(tool-clean knife1) (tool-clean knife2) (tool-clean knife3)
  (tool-clean gloves) (tool-clean pot1) (tool-clean pot2)

(= (tool-durability knife1) 2) (= (tool-durability knife2) 1) (=
  (tool-durability knife3) 1)
(= (tool-durability gloves) 2)
(= (tool-durability pot1) 4) (= (tool-durability pot2) 3)

; -- Sushi --
(item-at fish sa) (item-at seaweed sa) (item-at rice1 sa)

(ingredient-in-dish sushi fish)
(ingredient-in-dish sushi seaweed)
(ingredient-in-dish sushi rice1)

(needs-cutting fish)
(needs-cutting seaweed)
(needs-mixing rice1) (needs-cooking rice1)

; -- Ramen --
(item-at noodles sa) (item-at broth sa) (item-at vegetables sa)

(ingredient-in-dish ramen noodles)
(ingredient-in-dish ramen broth)
(ingredient-in-dish ramen vegetables)

(needs-cooking noodles)
(needs-cooking broth)
(needs-cutting vegetables)

; -- Curry Rice --
(item-at chicken sa) (item-at rice2 sa) (item-at curry sa)

(ingredient-in-dish curry_rice chicken)
(ingredient-in-dish curry_rice rice2)
(ingredient-in-dish curry_rice curry)

(needs-cutting chicken) (needs-cooking chicken)
(needs-mixing rice2) (needs-cooking rice2)
(needs-cooking curry)

; -- Other Ingredients --
(item-at meat sa) (item-at milk sa) (item-at eggs sa)
)

(:goal (forall (?d - Dish) (order23-processed ?d)))

```



## 4 Testing Cases

In this section, we will outline all test cases conducted. It is important to note that the layout of the areas is fixed; the restaurant’s architecture remains consistent as described in the problem introduction.

### 4.1 Test Case 1

#### Description

In this initial test case, we aim to evaluate the simplest possible scenario: preparing a single dish, specifically the standard dish served in the restaurant—a sushi dish.

To prepare sushi, the ingredients required are fish, seaweed, and rice, each needing specific preparation steps. The fish and seaweed must be cut, while the rice needs to be cooked and mixed. For cutting, the robot requires a knife; for mixing, gloves are needed; and for cooking the rice, a pot is necessary. Each tool will be located in its designated area (e.g., the knife in the cutting area).

The objective of this test case is to verify that all constraints in our problem are respected, that actions are executed in the correct sequence, and that each action is carried out in its designated area.

#### Results

The following plan was generated by the planner for this test case. Each step represents an action taken by the robot to achieve the goal.

```
step 0: START-ORDER SUSHI
      1: MOVE CA PA
      2: MOVE PA MIXA
      3: MOVE MIXA SA
      4: PICK-UP-ITEM FISH SA
      5: MOVE SA CTA
      6: DROP-ITEM FISH CTA
      7: MOVE CTA SA
      8: PICK-UP-ITEM SEAWEEED SA
      9: MOVE SA CTA
     10: DROP-ITEM SEAWEEED CTA
     11: MOVE CTA SA
     12: PICK-UP-ITEM RICE SA
     13: MOVE SA CTA
     14: MOVE CTA MIXA
     15: DROP-ITEM RICE MIXA
     16: MOVE MIXA CTA
```

```

17: PICK-UP-ITEM KNIFE CTA
18: CUT-INGREDIENT FISH KNIFE
    SUSHI CTA
19: CUT-INGREDIENT SEAWEEED
    KNIFE SUSHI CTA
20: CHECK-PREPARED FISH SUSHI
21: CHECK-PREPARED SEAWEEED
    SUSHI
22: DROP-ITEM KNIFE CTA
23: PICK-UP-ITEM FISH CTA
24: MOVE CTA MIXA
25: MOVE MIXA PA
26: DROP-ITEM FISH PA
27: MOVE PA MIXA
28: MOVE MIXA CTA
29: PICK-UP-ITEM SEAWEEED CTA
30: MOVE CTA MIXA
31: MOVE MIXA PA
32: DROP-ITEM SEAWEEED PA
33: MOVE PA MIXA
34: MOVE MIXA CTA
35: PICK-UP-ITEM KNIFE CTA
36: MOVE CTA MIXA
37: MOVE MIXA PA
38: MOVE PA DWA
39: DROP-ITEM KNIFE DWA
40: CLEAN-TOOL KNIFE DWA
41: PICK-UP-ITEM KNIFE DWA
42: MOVE DWA CA
43: MOVE CA PA
44: MOVE PA MIXA
45: MOVE MIXA CTA
46: DROP-ITEM KNIFE CTA
47: MOVE CTA MIXA
48: PICK-UP-ITEM GLOVES MIXA

```

```

49: MIX-INGREDIENT RICE
    GLOVES SUSHI MIXA
50: MOVE MIXA PA
51: MOVE PA DWA
52: DROP-ITEM GLOVES DWA
53: CLEAN-TOOL GLOVES DWA
54: PICK-UP-ITEM GLOVES DWA
55: MOVE DWA PA
56: MOVE PA MIXA
57: DROP-ITEM GLOVES MIXA
58: PICK-UP-ITEM RICE MIXA
59: MOVE MIXA PA
60: MOVE PA CA
61: DROP-ITEM RICE CA
62: COOK-INGREDIENT RICE POT
    SUSHI CA
63: PICK-UP-ITEM RICE CA
64: CHECK-PREPARED RICE SUSHI
65: MOVE CA PA
66: DROP-ITEM RICE PA
67: ASSEMBLE-DISH SUSHI PA
68: PICK-UP-ITEM SUSHI PA
69: MOVE PA CA
70: MOVE CA SVA
71: SERVE-DISH SUSHI SVA
72: MOVE SVA CA
73: PICK-UP-ITEM POT CA
74: MOVE CA DWA
75: DROP-ITEM POT DWA
76: CLEAN-TOOL POT DWA
77: PICK-UP-ITEM POT DWA
78: MOVE DWA CA
79: DROP-ITEM POT CA
80: END-ORDER SUSHI

```

## Analysis

As demonstrated, the plan adheres to all specified descriptions, indicating that our domain is well-defined. The robot begins by retrieving the fish, which is placed in the cutting area. It then follows the same procedure for the seaweed and rice, with the rice being handled in the mixing area. The initial step involves placing all ingredients in their respective preparation zones.

Subsequently, the robot picks up the knife and proceeds to cut both the fish and the seaweed, which can be done without cleaning the tool, as both ingredients

are part of the same dish. After cutting, the fish and seaweed are moved to the preparation area. The robot then cleans the knife and returns it to the cutting area, its initial location.

Next, the robot puts on gloves to mix the rice; once mixing is complete, the gloves are washed and returned to their original place. The rice is then cooked and transferred to the preparation area. Once all ingredients are gathered, the robot assembles the dish and serves it in the serving area. Finally, the robot cleans the pot and returns it to its designated area, completing the order.

## 4.2 Test Case 2

### Description

In this second scenario, we will keep the core aspects of the first test case but add some extra complexity. Here, customers are ordering both a sushi and a ramen dish. For the ramen, additional ingredients will be required. The robot will need to manage the preparation of both dishes in sequence, ensuring that all steps are followed for each order while maintaining cleanliness and proper organization of tools and ingredients.

### Results

The following plan was generated by the planner for this test case. Each step represents an action taken by the robot to achieve the goal.

```
step 0: START-ORDER RAMEN
      1: MOVE CA PA
      2: MOVE PA MIXA
      3: MOVE MIXA SA
      4: PICK-UP-ITEM VEGETABLES SA
      5: MOVE SA CTA
      6: DROP-ITEM VEGETABLES CTA
      7: MOVE CTA SA
      8: PICK-UP-ITEM FISH SA
      9: MOVE SA CTA
     10: DROP-ITEM FISH CTA
     11: MOVE CTA SA
     12: PICK-UP-ITEM SEAWEEED SA
     13: MOVE SA CTA
     14: DROP-ITEM SEAWEEED CTA
     15: MOVE CTA SA
     16: PICK-UP-ITEM RICE SA
     17: MOVE SA MIXA
     18: DROP-ITEM RICE MIXA
     19: MOVE MIXA SA
```

20: PICK-UP-ITEM NOODLES SA  
 21: MOVE SA MIXA  
 22: MOVE MIXA PA  
 23: DROP-ITEM NOODLES PA  
 24: MOVE PA MIXA  
 25: MOVE MIXA SA  
 26: PICK-UP-ITEM BROTH SA  
 27: MOVE SA CTA  
 28: MOVE CTA MIXA  
 29: MOVE MIXA PA  
 30: MOVE PA CA  
 31: DROP-ITEM BROTH CA  
 32: COOK-INGREDIENT BROTH POT  
 RAMEN CA  
 33: PICK-UP-ITEM POT CA  
 34: MOVE CA DWA  
 35: DROP-ITEM POT DWA  
 36: CHECK-PREPARED BROTH RAMEN  
 37: CLEAN-TOOL POT DWA  
 38: PICK-UP-ITEM POT DWA  
 39: MOVE DWA CA  
 40: DROP-ITEM POT CA  
 41: PICK-UP-ITEM BROTH CA  
 42: MOVE CA PA  
 43: DROP-ITEM BROTH PA  
 44: MOVE PA MIXA  
 45: MOVE MIXA CTA  
 46: PICK-UP-ITEM KNIFE CTA  
 47: CUT-INGREDIENT VEGETABLES  
 KNIFE RAMEN CTA  
 48: CHECK-PREPARED VEGETABLES  
 RAMEN  
 49: DROP-ITEM KNIFE CTA  
 50: PICK-UP-ITEM VEGETABLES  
 CTA  
 51: MOVE CTA MIXA  
 52: MOVE MIXA PA  
 53: DROP-ITEM VEGETABLES PA  
 54: PICK-UP-ITEM NOODLES PA  
 55: MOVE PA CA  
 56: DROP-ITEM NOODLES CA  
 57: COOK-INGREDIENT NOODLES  
 POT RAMEN CA  
 58: PICK-UP-ITEM NOODLES CA  
 59: CHECK-PREPARED NOODLES  
 RAMEN  
 60: MOVE CA PA  
 61: DROP-ITEM NOODLES PA  
 62: ASSEMBLE-DISH RAMEN PA

63: PICK-UP-ITEM RAMEN PA  
 64: MOVE PA CA  
 65: MOVE CA SVA  
 66: SERVE-DISH RAMEN SVA  
 67: MOVE SVA CA  
 68: PICK-UP-ITEM POT CA  
 69: MOVE CA DWA  
 70: DROP-ITEM POT DWA  
 71: CLEAN-TOOL POT DWA  
 72: PICK-UP-ITEM POT DWA  
 73: MOVE DWA CA  
 74: DROP-ITEM POT CA  
 75: MOVE CA PA  
 76: MOVE PA MIXA  
 77: MOVE MIXA CTA  
 78: PICK-UP-ITEM KNIFE CTA  
 79: MOVE CTA MIXA  
 80: MOVE MIXA PA  
 81: MOVE PA DWA  
 82: DROP-ITEM KNIFE DWA  
 83: CLEAN-TOOL KNIFE DWA  
 84: PICK-UP-ITEM KNIFE DWA  
 85: MOVE DWA CA  
 86: MOVE CA PA  
 87: MOVE PA MIXA  
 88: MOVE MIXA CTA  
 89: DROP-ITEM KNIFE CTA  
 90: END-ORDER RAMEN  
 91: START-ORDER SUSHI  
 92: PICK-UP-ITEM KNIFE CTA  
 93: CUT-INGREDIENT FISH KNIFE  
 SUSHI CTA  
 94: CUT-INGREDIENT SEAWEED  
 KNIFE SUSHI CTA  
 95: CHECK-PREPARED FISH SUSHI  
 96: CHECK-PREPARED SEAWEED  
 SUSHI  
 97: DROP-ITEM KNIFE CTA  
 98: PICK-UP-ITEM FISH CTA  
 99: MOVE CTA MIXA  
 100: MOVE MIXA PA  
 101: DROP-ITEM FISH PA  
 102: MOVE PA MIXA  
 103: MOVE MIXA CTA  
 104: PICK-UP-ITEM SEAWEED CTA  
 105: MOVE CTA MIXA  
 106: MOVE MIXA PA  
 107: DROP-ITEM SEAWEED PA  
 108: MOVE PA MIXA

```

109: MOVE MIXA CTA
110: PICK-UP-ITEM KNIFE CTA
111: MOVE CTA MIXA
112: MOVE MIXA PA
113: MOVE PA DWA
114: DROP-ITEM KNIFE DWA
115: CLEAN-TOOL KNIFE DWA
116: PICK-UP-ITEM KNIFE DWA
117: MOVE DWA CA
118: MOVE CA PA
119: MOVE PA MIXA
120: MOVE MIXA CTA
121: DROP-ITEM KNIFE CTA
122: MOVE CTA MIXA
123: PICK-UP-ITEM GLOVES MIXA
124: MIX-INGREDIENT RICE
    GLOVES SUSHI MIXA
125: MOVE MIXA PA
126: MOVE PA DWA
127: DROP-ITEM GLOVES DWA
128: CLEAN-TOOL GLOVES DWA
129: PICK-UP-ITEM GLOVES DWA
130: MOVE DWA PA
131: MOVE PA MIXA
132: DROP-ITEM GLOVES MIXA

```

```

133: PICK-UP-ITEM RICE MIXA
134: MOVE MIXA PA
135: MOVE PA CA
136: DROP-ITEM RICE CA
137: COOK-INGREDIENT RICE POT
    SUSHI CA
138: PICK-UP-ITEM RICE CA
139: CHECK-PREPARED RICE SUSHI
140: MOVE CA PA
141: DROP-ITEM RICE PA
142: ASSEMBLE-DISH SUSHI PA
143: PICK-UP-ITEM SUSHI PA
144: MOVE PA CA
145: MOVE CA SVA
146: SERVE-DISH SUSHI SVA
147: MOVE SVA CA
148: PICK-UP-ITEM POT CA
149: MOVE CA DWA
150: DROP-ITEM POT DWA
151: CLEAN-TOOL POT DWA
152: PICK-UP-ITEM POT DWA
153: MOVE DWA CA
154: DROP-ITEM POT CA
155: END-ORDER SUSHI

```

## Analysis

The robot begins by preparing the ramen, gathering and positioning all necessary ingredients in their designated areas. Notably, it organizes ingredients required for both the ramen and sushi orders ahead of time, anticipating future steps. With everything in place, it starts the ramen preparation, first cooking the broth, then cleaning the pot immediately afterward to maintain a sanitary workspace. The broth is then set aside in the preparation area. Next, the robot cuts the vegetables and places them, along with the cooked noodles, in the same preparation zone. When all components are ready, the ramen is assembled and promptly served.

Following the ramen, the robot cleans each tool used, ensuring the kitchen is reset and ready to proceed with the next task. The sushi order then begins, with ingredients already positioned for efficient access. The robot takes the knife to cut the fish and seaweed, moving them to the preparation area once complete. After this, it cleans the knife, then heads to the mixing area to put on gloves and mix the rice. Following this, it cleans the gloves and leaves them in the mixing zone before taking the rice to the cooking area. Once the rice is

cooked, it joins the other sushi ingredients in the preparation area, and the dish is assembled. Finally, the sushi is served, and the pot is cleaned and returned to its place, marking the completion of the sushi order and resolution of the task.

### 4.3 Test Case 3

#### Description

Following the same approach, let's work on another problem where we will add a new dish that will be ordered by the restaurant's customers. In this case, it will be a curry rice dish. That means in this problem, we will now be combining three different dishes (ramen, sushi, curry rice), with some ingredients, such as rice, being part of the recipes for multiple dishes. We will analyze whether our robot can handle this situation.

#### Results

The following plan was generated by the planner for this test case. Each step represents an action taken by the robot to achieve the goal.

```
step 0: START-ORDER CURRY_RICE
      1: MOVE CA PA
      2: MOVE PA MIXA
      3: MOVE MIXA SA
      4: PICK-UP-ITEM
          VEGETABLES SA
      5: MOVE SA CTA
      6: DROP-ITEM VEGETABLES
          CTA
      7: MOVE CTA SA
      8: PICK-UP-ITEM FISH SA
      9: MOVE SA CTA
     10: DROP-ITEM FISH CTA
     11: MOVE CTA SA
     12: PICK-UP-ITEM SEAWEEED
          SA
     13: MOVE SA CTA
     14: DROP-ITEM SEAWEEED CTA
     15: MOVE CTA SA
     16: PICK-UP-ITEM RICE2 SA
     17: MOVE SA MIXA
     18: DROP-ITEM RICE2 MIXA
     19: MOVE MIXA SA
     20: PICK-UP-ITEM CHICKEN
          SA
```

```
     21: MOVE SA CTA
     22: DROP-ITEM CHICKEN CTA
     23: MOVE CTA SA
     24: PICK-UP-ITEM RICE1 SA
     25: MOVE SA MIXA
     26: DROP-ITEM RICE1 MIXA
     27: MOVE MIXA SA
     28: PICK-UP-ITEM CURRY SA
     29: MOVE SA MIXA
     30: MOVE MIXA PA
     31: DROP-ITEM CURRY PA
     32: MOVE PA MIXA
     33: MOVE MIXA SA
     34: PICK-UP-ITEM NOODLES SA
     35: MOVE SA MIXA
     36: MOVE MIXA PA
     37: DROP-ITEM NOODLES PA
     38: MOVE PA MIXA
     39: MOVE MIXA SA
     40: PICK-UP-ITEM BROTH SA
     41: MOVE SA CTA
     42: MOVE CTA MIXA
     43: MOVE MIXA PA
     44: DROP-ITEM BROTH PA
     45: MOVE PA MIXA
```

46: PICK-UP-ITEM GLOVES MIXA  
 47: MIX-INGREDIENT RICE2  
     GLOVES CURRY\_RICE MIXA  
 48: MOVE MIXA PA  
 49: MOVE PA DWA  
 50: DROP-ITEM GLOVES DWA  
 51: CLEAN-TOOL GLOVES DWA  
 52: PICK-UP-ITEM GLOVES DWA  
 53: MOVE DWA PA  
 54: MOVE PA MIXA  
 55: DROP-ITEM GLOVES MIXA  
 56: PICK-UP-ITEM RICE2 MIXA  
 57: MOVE MIXA PA  
 58: MOVE PA CA  
 59: DROP-ITEM RICE2 CA  
 60: COOK-INGREDIENT RICE2 POT  
     CURRY\_RICE CA  
 61: PICK-UP-ITEM POT CA  
 62: MOVE CA DWA  
 63: DROP-ITEM POT DWA  
 64: CHECK-PREPARED RICE2  
     CURRY\_RICE  
 65: CLEAN-TOOL POT DWA  
 66: PICK-UP-ITEM POT DWA  
 67: MOVE DWA CA  
 68: DROP-ITEM POT CA  
 69: PICK-UP-ITEM RICE2 CA  
 70: MOVE CA PA  
 71: DROP-ITEM RICE2 PA  
 72: PICK-UP-ITEM CURRY PA  
 73: MOVE PA CA  
 74: DROP-ITEM CURRY CA  
 75: COOK-INGREDIENT CURRY POT  
     CURRY\_RICE CA  
 76: PICK-UP-ITEM POT CA  
 77: MOVE CA DWA  
 78: DROP-ITEM POT DWA  
 79: CHECK-PREPARED CURRY  
     CURRY\_RICE  
 80: CLEAN-TOOL POT DWA  
 81: PICK-UP-ITEM POT DWA  
 82: MOVE DWA CA  
 83: DROP-ITEM POT CA  
 84: PICK-UP-ITEM CURRY CA  
 85: MOVE CA PA  
 86: DROP-ITEM CURRY PA  
 87: MOVE PA MIXA  
 88: MOVE MIXA CTA

89: PICK-UP-ITEM KNIFE CTA  
 90: CUT-INGREDIENT CHICKEN  
     KNIFE CURRY\_RICE CTA  
 91: MOVE CTA MIXA  
 92: MOVE MIXA PA  
 93: MOVE PA DWA  
 94: DROP-ITEM KNIFE DWA  
 95: CLEAN-TOOL KNIFE DWA  
 96: PICK-UP-ITEM KNIFE DWA  
 97: MOVE DWA PA  
 98: MOVE PA MIXA  
 99: MOVE MIXA CTA  
 100: DROP-ITEM KNIFE CTA  
 101: PICK-UP-ITEM CHICKEN CTA  
 102: MOVE CTA MIXA  
 103: MOVE MIXA PA  
 104: MOVE PA CA  
 105: DROP-ITEM CHICKEN CA  
 106: COOK-INGREDIENT CHICKEN  
     POT CURRY\_RICE CA  
 107: PICK-UP-ITEM CHICKEN CA  
 108: CHECK-PREPARED CHICKEN  
     CURRY\_RICE  
 109: MOVE CA PA  
 110: DROP-ITEM CHICKEN PA  
 111: ASSEMBLE-DISH CURRY\_RICE  
     PA  
 112: PICK-UP-ITEM CURRY\_RICE  
     PA  
 113: MOVE PA CA  
 114: MOVE CA SVA  
 115: SERVE-DISH CURRY\_RICE SVA  
 116: MOVE SVA CA  
 117: PICK-UP-ITEM POT CA  
 118: MOVE CA DWA  
 119: DROP-ITEM POT DWA  
 120: CLEAN-TOOL POT DWA  
 121: PICK-UP-ITEM POT DWA  
 122: MOVE DWA CA  
 123: DROP-ITEM POT CA  
 124: END-ORDER CURRY\_RICE  
 125: START-ORDER RAMEN  
 126: MOVE CA PA  
 127: MOVE PA MIXA  
 128: MOVE MIXA CTA  
 129: PICK-UP-ITEM KNIFE CTA  
 130: CUT-INGREDIENT  
     VEGETABLES KNIFE RAMEN CTA

131: CHECK-PREPARED  
       VEGETABLES RAMEN  
 132: DROP-ITEM KNIFE CTA  
 133: PICK-UP-ITEM VEGETABLES  
       CTA  
 134: MOVE CTA MIXA  
 135: MOVE MIXA PA  
 136: DROP-ITEM VEGETABLES PA  
 137: PICK-UP-ITEM NOODLES PA  
 138: MOVE PA CA  
 139: DROP-ITEM NOODLES CA  
 140: COOK-INGREDIENT NOODLES  
       POT RAMEN CA  
 141: PICK-UP-ITEM NOODLES CA  
 142: CHECK-PREPARED NOODLES  
       RAMEN  
 143: MOVE CA PA  
 144: DROP-ITEM NOODLES PA  
 145: PICK-UP-ITEM BROTH PA  
 146: MOVE PA CA  
 147: DROP-ITEM BROTH CA  
 148: COOK-INGREDIENT BROTH  
       POT RAMEN CA  
 149: CHECK-PREPARED BROTH  
       RAMEN  
 150: PICK-UP-ITEM BROTH CA  
 151: MOVE CA PA  
 152: DROP-ITEM BROTH PA  
 153: ASSEMBLE-DISH RAMEN PA  
 154: PICK-UP-ITEM RAMEN PA  
 155: MOVE PA CA  
 156: MOVE CA SVA  
 157: SERVE-DISH RAMEN SVA  
 158: MOVE SVA CA  
 159: PICK-UP-ITEM POT CA  
 160: MOVE CA DWA  
 161: DROP-ITEM POT DWA  
 162: CLEAN-TOOL POT DWA  
 163: PICK-UP-ITEM POT DWA  
 164: MOVE DWA CA  
 165: DROP-ITEM POT CA  
 166: MOVE CA PA  
 167: MOVE PA MIXA  
 168: MOVE MIXA CTA  
 169: PICK-UP-ITEM KNIFE CTA  
 170: MOVE CTA MIXA  
 171: MOVE MIXA PA  
 172: MOVE PA DWA  
 173: DROP-ITEM KNIFE DWA

174: CLEAN-TOOL KNIFE DWA  
 175: PICK-UP-ITEM KNIFE DWA  
 176: MOVE DWA CA  
 177: MOVE CA PA  
 178: MOVE PA MIXA  
 179: MOVE MIXA CTA  
 180: DROP-ITEM KNIFE CTA  
 181: END-ORDER RAMEN  
 182: START-ORDER SUSHI  
 183: PICK-UP-ITEM KNIFE CTA  
 184: CUT-INGREDIENT FISH  
       KNIFE SUSHI CTA  
 185: CUT-INGREDIENT SEAWEEED  
       KNIFE SUSHI CTA  
 186: CHECK-PREPARED FISH SUSHI  
 187: CHECK-PREPARED SEAWEEED  
       SUSHI  
 188: DROP-ITEM KNIFE CTA  
 189: PICK-UP-ITEM FISH CTA  
 190: MOVE CTA MIXA  
 191: MOVE MIXA PA  
 192: DROP-ITEM FISH PA  
 193: MOVE PA MIXA  
 194: MOVE MIXA CTA  
 195: PICK-UP-ITEM SEAWEEED CTA  
 196: MOVE CTA MIXA  
 197: MOVE MIXA PA  
 198: DROP-ITEM SEAWEEED PA  
 199: MOVE PA MIXA  
 200: MOVE MIXA CTA  
 201: PICK-UP-ITEM KNIFE CTA  
 202: MOVE CTA MIXA  
 203: MOVE MIXA PA  
 204: MOVE PA DWA  
 205: DROP-ITEM KNIFE DWA  
 206: CLEAN-TOOL KNIFE DWA  
 207: PICK-UP-ITEM KNIFE DWA  
 208: MOVE DWA CA  
 209: MOVE CA PA  
 210: MOVE PA MIXA  
 211: MOVE MIXA CTA  
 212: DROP-ITEM KNIFE CTA  
 213: MOVE CTA MIXA  
 214: PICK-UP-ITEM GLOVES MIXA  
 215: MIX-INGREDIENT RICE1  
       GLOVES SUSHI MIXA  
 216: MOVE MIXA PA  
 217: MOVE PA DWA  
 218: DROP-ITEM GLOVES DWA



```

219: CLEAN-TOOL GLOVES DWA
220: PICK-UP-ITEM GLOVES DWA
221: MOVE DWA PA
222: MOVE PA MIXA
223: DROP-ITEM GLOVES MIXA
224: PICK-UP-ITEM RICE1 MIXA
225: MOVE MIXA PA
226: MOVE PA CA
227: DROP-ITEM RICE1 CA
228: COOK-INGREDIENT RICE1
    POT SUSHI CA
229: PICK-UP-ITEM RICE1 CA
230: CHECK-PREPARED RICE1
    SUSHI
231: MOVE CA PA

```

```

232: DROP-ITEM RICE1 PA
233: ASSEMBLE-DISH SUSHI PA
234: PICK-UP-ITEM SUSHI PA
235: MOVE PA CA
236: MOVE CA SVA
237: SERVE-DISH SUSHI SVA
238: MOVE SVA CA
239: PICK-UP-ITEM POT CA
240: MOVE CA DWA
241: DROP-ITEM POT DWA
242: CLEAN-TOOL POT DWA
243: PICK-UP-ITEM POT DWA
244: MOVE DWA CA
245: DROP-ITEM POT CA
246: END-ORDER SUSHI

```

## Analysis

Given the extensive nature of this plan, we will refrain from delving into the finer details and instead provide a general overview of its execution.

As anticipated, the robot adheres to the same strategy as in previous tasks. It begins by preparing the curry rice, first retrieving all the necessary ingredients from storage and placing them in their designated locations—this includes not only the ingredients required for the curry rice but also others that might be used later. Once everything is in place, the robot proceeds to prepare the curry rice. Before moving on to the next dish, it ensures that all tools are cleaned, maintaining hygiene throughout the process.

Next, the robot begins preparing the ramen, following the same method. It gathers and prepares the ingredients, assembles the dish, and delivers it to the serving area. Once the ramen is served, the robot cleans the used tools before proceeding to the final dish, the sushi. Similar to the previous tasks, it prepares the ingredients, assembles the dish, and serves it, ensuring that tools are cleaned and the work area is sanitized before concluding the order.

## 4.4 Test Case 4 (Expanded Domain)

These two tests represent additional cases in which we introduced new elements to the domain, as the problem statement indicated that the system should be capable of handling unexpected scenarios. To address this, we implemented a tool durability feature, where each tool can be used a specified number of times before it becomes unusable and must be replaced. Furthermore, we expanded the scenario to include the involvement of multiple robots in the restaurant's operations.

## Description

In this scenario, we have two robots operating within the same restaurant layout. The setup includes two knives and pots, each with a limited durability—each knife and pot can be used twice before they are considered unusable. Additionally, there is a pair of gloves with a maximum of three uses. The customers place orders for sushi and ramen, and we introduce extra ingredients that are not required for the preparation of these dishes, to test if the robots encounter any conflicts or issues in handling unnecessary items.

## Results

The following plan was generated by the planner for this test case. Each step represents an action taken by the robot to achieve the goal.

```
step 0: MOVE R2 SA CTA
1: START-ORDER RAMEN
2: MOVE R2 CTA SA
3: PICK-UP-ITEM R2
  VEGETABLES SA
4: MOVE R2 SA CTA
5: DROP-ITEM R2
  VEGETABLES CTA
6: MOVE R2 CTA SA
7: PICK-UP-ITEM R2 FISH
  SA
8: MOVE R2 SA CTA
9: DROP-ITEM R2 FISH CTA
10: MOVE R2 CTA SA
11: PICK-UP-ITEM R2
  SEAWEED SA
12: MOVE R2 SA CTA
13: DROP-ITEM R2 SEAWEED
  CTA
14: MOVE R1 CA PA
15: MOVE R1 PA MIXA
16: MOVE R1 MIXA SA
17: PICK-UP-ITEM R1 RICE SA
18: PICK-UP-ITEM R2 KNIFE2
  CTA
19: MOVE R1 SA MIXA
20: DROP-ITEM R1 RICE MIXA
21: MOVE R1 MIXA SA
22: PICK-UP-ITEM R1
  NOODLES SA
23: MOVE R1 SA MIXA
24: MOVE R1 MIXA PA
```

```
25: DROP-ITEM R1 NOODLES PA
26: MOVE R1 PA MIXA
27: MOVE R1 MIXA SA
28: PICK-UP-ITEM R1 BROTH SA
29: MOVE R1 SA MIXA
30: MOVE R1 MIXA PA
31: DROP-ITEM R1 BROTH PA
32: PICK-UP-ITEM R1 NOODLES PA
33: MOVE R1 PA CA
34: DROP-ITEM R1 NOODLES CA
35: COOK-INGREDIENT R1
  NOODLES POT2 RAMEN CA
36: PICK-UP-ITEM R1 NOODLES CA
37: CHECK-PREPARED NOODLES
  RAMEN
38: MOVE R1 CA PA
39: DROP-ITEM R1 NOODLES PA
40: MOVE R2 CTA MIXA
41: MOVE R1 PA MIXA
42: DROP-ITEM R2 KNIFE2 MIXA
43: PICK-UP-ITEM R1 KNIFE2
  MIXA
44: MOVE R1 MIXA CTA
45: MOVE R2 MIXA PA
46: PICK-UP-ITEM R2 BROTH PA
47: MOVE R2 PA CA
48: DROP-ITEM R2 BROTH CA
49: COOK-INGREDIENT R2 BROTH
  POT2 RAMEN CA
50: PICK-UP-ITEM R2 BROTH CA
51: MOVE R2 CA PA
52: CHECK-PREPARED BROTH RAMEN
```

53: DROP-ITEM R2 BROTH PA  
 54: MOVE R2 PA CA  
 55: PICK-UP-ITEM R2 POT2 CA  
 56: MOVE R2 CA PA  
 57: MOVE R2 PA MIXA  
 58: THROW-TOOL R2 POT2  
 59: MOVE R2 MIXA CTA  
 60: CUT-INGREDIENT R1  
     VEGETABLES KNIFE2 RAMEN  
     CTA  
 61: DROP-ITEM R1 KNIFE2 CTA  
 62: PICK-UP-ITEM R1  
     VEGETABLES CTA  
 63: CHECK-PREPARED VEGETABLES  
     RAMEN  
 64: MOVE R1 CTA MIXA  
 65: MOVE R1 MIXA PA  
 66: DROP-ITEM R1 VEGETABLES PA  
 67: ASSEMBLE-DISH R1 RAMEN PA  
 68: MOVE R2 CTA MIXA  
 69: PICK-UP-ITEM R1 RAMEN PA  
 70: MOVE R1 PA CA  
 71: MOVE R1 CA SVA  
 72: SERVE-DISH R1 RAMEN SVA  
 73: MOVE R1 SVA CA  
 74: MOVE R1 CA DWA  
 75: MOVE R2 MIXA CTA  
 76: PICK-UP-ITEM R2 KNIFE2 CTA  
 77: MOVE R2 CTA MIXA  
 78: MOVE R2 MIXA PA  
 79: MOVE R2 PA DWA  
 80: DROP-ITEM R2 KNIFE2 DWA  
 81: MOVE R1 DWA CA  
 82: MOVE R1 CA SVA  
 83: CLEAN-TOOL R2 KNIFE2 DWA  
 84: PICK-UP-ITEM R2 KNIFE2 DWA  
 85: MOVE R2 DWA CA  
 86: MOVE R2 CA PA  
 87: MOVE R2 PA MIXA  
 88: MOVE R2 MIXA CTA  
 89: DROP-ITEM R2 KNIFE2 CTA  
 90: END-ORDER RAMEN  
 91: START-ORDER SUSHI  
 92: PICK-UP-ITEM R2 KNIFE2 CTA  
 93: CUT-INGREDIENT R2 FISH  
     KNIFE2 SUSHI CTA  
 94: THROW-TOOL R2 KNIFE2  
 95: CHECK-PREPARED FISH SUSHI

96: PICK-UP-ITEM R2 FISH CTA  
 97: MOVE R2 CTA MIXA  
 98: MOVE R2 MIXA PA  
 99: DROP-ITEM R2 FISH PA  
 100: MOVE R1 SVA CA  
 101: MOVE R2 PA MIXA  
 102: MOVE R2 MIXA CTA  
 103: MOVE R1 CA PA  
 104: MOVE R1 PA MIXA  
 105: PICK-UP-ITEM R2 KNIFE1  
     CTA  
 106: MOVE R1 MIXA CTA  
 107: CUT-INGREDIENT R2  
     SEAWEED KNIFE1 SUSHI CTA  
 108: PICK-UP-ITEM R1 SEAWEED  
     CTA  
 109: MOVE R1 CTA MIXA  
 110: CHECK-PREPARED SEAWEED  
     SUSHI  
 111: MOVE R1 MIXA PA  
 112: DROP-ITEM R1 SEAWEED PA  
 113: DROP-ITEM R2 KNIFE1 CTA  
 114: MOVE R1 PA CA  
 115: PICK-UP-ITEM R2 KNIFE1  
     CTA  
 116: MOVE R2 CTA MIXA  
 117: MOVE R2 MIXA PA  
 118: MOVE R2 PA DWA  
 119: DROP-ITEM R2 KNIFE1 DWA  
 120: CLEAN-TOOL R2 KNIFE1 DWA  
 121: PICK-UP-ITEM R2 KNIFE1  
     DWA  
 122: MOVE R2 DWA PA  
 123: MOVE R2 PA MIXA  
 124: MOVE R1 CA PA  
 125: MOVE R2 MIXA CTA  
 126: DROP-ITEM R2 KNIFE1 CTA  
 127: MOVE R1 PA MIXA  
 128: PICK-UP-ITEM R1 GLOVES  
     MIXA  
 129: MOVE R2 CTA MIXA  
 130: MIX-INGREDIENT R1 RICE  
     GLOVES SUSHI MIXA  
 131: MOVE R1 MIXA PA  
 132: PICK-UP-ITEM R2 RICE MIXA  
 133: MOVE R2 MIXA PA  
 134: MOVE R1 PA DWA  
 135: DROP-ITEM R1 GLOVES DWA

```

136: CLEAN-TOOL R1 GLOVES DWA
137: PICK-UP-ITEM R1 GLOVES
    DWA
138: MOVE R1 DWA PA
139: MOVE R1 PA MIXA
140: DROP-ITEM R1 GLOVES MIXA
141: MOVE R2 PA CA
142: DROP-ITEM R2 RICE CA
143: COOK-INGREDIENT R2 RICE
    POT1 SUSHI CA
144: PICK-UP-ITEM R2 RICE CA
145: CHECK-PREPARED RICE SUSHI
146: MOVE R2 CA PA
147: DROP-ITEM R2 RICE PA

```

```

148: ASSEMBLE-DISH R2 SUSHI PA
149: PICK-UP-ITEM R2 SUSHI PA
150: MOVE R2 PA CA
151: MOVE R2 CA SVA
152: SERVE-DISH R2 SUSHI SVA
153: MOVE R2 SVA CA
154: PICK-UP-ITEM R2 POT1 CA
155: MOVE R2 CA DWA
156: DROP-ITEM R2 POT1 DWA
157: CLEAN-TOOL R2 POT1 DWA
158: PICK-UP-ITEM R2 POT1 DWA
159: MOVE R2 DWA CA
160: DROP-ITEM R2 POT1 CA
161: END-ORDER SUSHI

```

## Analysis

It is interesting to observe that, despite having two robots, the strategy employed remains the same. Initially, the robots place all the required ingredients (excluding the extra, non-essential ones) in their designated zones for preparation. Following this, the robots cooperate by delegating tasks to efficiently complete the first order, in this case, ramen. For instance, Robot 1 is seen cutting the vegetables while simultaneously cooking the broth. They follow the same approach for preparing the sushi. Notably, during the sushi preparation, the knife reaches the end of its usability, prompting the robot to plan for a replacement. It proceeds by retrieving a new knife and continues cutting the remaining ingredients, ensuring the completion of the order. After that the sushi order is ended and the problem is solved correctly.

## 4.5 Test Case 5 (Expanded Domain)

### Description

This scenario presents the most complex planning task among all the ones tested so far. In this case, the restaurant is managed by three robots, and the customers place orders for three different dishes: sushi, ramen, and curry rice. As before, the tools have limited durability, with each tool having a set number of uses before it becomes unusable. To prevent the problem from becoming unsolvable, additional tools are available for the robots to use when one breaks.

What makes this situation more challenging is the fact that the tools have varying levels of durability. For example, the knives may have different numbers of uses left, so the robots must strategically decide which knife to use first, opting for the one with more durability or the one that still has uses remaining. This introduces an added layer of complexity to the planning process, as the robots

need to consider the durability of the tools while planning the tasks for preparing and assembling the dishes.

In this case, the robots are tasked with preparing sushi, ramen, and curry rice, and they must coordinate their efforts to ensure that all orders are completed successfully while also managing tool durability and potential failures. The need for precise tool management, cooperation between robots, and adaptability to tool limitations makes this scenario significantly more intricate than the previous ones.

## Results

The following plan was generated by the planner for this test case. Each step represents an action taken by the robot to achieve the goal.

```
step 0: MOVE R3 SA CTA
1: MOVE R2 PA MIXA
2: START-ORDER CURRY_RICE
3: MOVE R3 CTA SA
4: PICK-UP-ITEM R3 RICE2
  SA
5: MOVE R3 SA MIXA
6: DROP-ITEM R3 RICE2
  MIXA
7: PICK-UP-ITEM R3
  GLOVES MIXA
8: MOVE R2 MIXA SA
9: PICK-UP-ITEM R2 RICE1
  SA
10: MOVE R2 SA MIXA
11: DROP-ITEM R2 RICE1 MIXA
12: MOVE R2 MIXA SA
13: PICK-UP-ITEM R2
  CHICKEN SA
14: MOVE R2 SA CTA
15: DROP-ITEM R2 CHICKEN
  CTA
16: MOVE R2 CTA MIXA
17: MOVE R2 MIXA SA
18: PICK-UP-ITEM R2
  VEGETABLES SA
19: MOVE R2 SA CTA
20: DROP-ITEM R2
  VEGETABLES CTA
21: MOVE R2 CTA MIXA
22: MOVE R2 MIXA SA
```

```
23: PICK-UP-ITEM R2 FISH SA
24: MOVE R2 SA CTA
25: DROP-ITEM R2 FISH CTA
26: MOVE R2 CTA MIXA
27: MOVE R2 MIXA SA
28: PICK-UP-ITEM R2 SEAWEED SA
29: MOVE R2 SA CTA
30: DROP-ITEM R2 SEAWEED CTA
31: PICK-UP-ITEM R2 KNIFE3 CTA
32: CUT-INGREDIENT R2 CHICKEN
  KNIFE3 CURRY_RICE CTA
33: THROW-TOOL R2 KNIFE3
34: MOVE R2 CTA MIXA
35: MOVE R2 MIXA SA
36: DROP-ITEM R3 GLOVES MIXA
37: MOVE R3 MIXA CTA
38: MOVE R1 CA PA
39: MOVE R1 PA MIXA
40: PICK-UP-ITEM R2 CURRY SA
41: MOVE R2 SA MIXA
42: MOVE R2 MIXA PA
43: DROP-ITEM R2 CURRY PA
44: MOVE R2 PA MIXA
45: MOVE R2 MIXA SA
46: PICK-UP-ITEM R2 NOODLES SA
47: MOVE R2 SA MIXA
48: MOVE R2 MIXA PA
49: DROP-ITEM R2 NOODLES PA
50: MOVE R2 PA MIXA
51: MOVE R2 MIXA SA
52: PICK-UP-ITEM R2 BROTH SA
```

53: MOVE R2 SA MIXA  
 54: MOVE R2 MIXA PA  
 55: DROP-ITEM R2 BROTH PA  
 56: MOVE R2 PA MIXA  
 57: MOVE R2 MIXA CTA  
 58: PICK-UP-ITEM R2 CHICKEN  
 CTA  
 59: MOVE R2 CTA MIXA  
 60: MOVE R2 MIXA PA  
 61: DROP-ITEM R2 CHICKEN PA  
 62: MOVE R2 PA MIXA  
 63: PICK-UP-ITEM R1 GLOVES  
 MIXA  
 64: MIX-INGREDIENT R1 RICE2  
 GLOVES CURRY\_RICE MIXA  
 65: MOVE R1 MIXA PA  
 66: MOVE R1 PA DWA  
 67: DROP-ITEM R1 GLOVES DWA  
 68: CLEAN-TOOL R1 GLOVES DWA  
 69: PICK-UP-ITEM R1 GLOVES DWA  
 70: MOVE R1 DWA PA  
 71: MOVE R1 PA MIXA  
 72: PICK-UP-ITEM R2 RICE2 MIXA  
 73: MOVE R2 MIXA PA  
 74: MOVE R2 PA CA  
 75: DROP-ITEM R2 RICE2 CA  
 76: COOK-INGREDIENT R2 RICE2  
 POT2 CURRY\_RICE CA  
 77: PICK-UP-ITEM R2 RICE2 CA  
 78: CHECK-PREPARED RICE2  
 CURRY\_RICE  
 79: MOVE R2 CA PA  
 80: DROP-ITEM R2 RICE2 PA  
 81: PICK-UP-ITEM R2 CHICKEN PA  
 82: MOVE R2 PA CA  
 83: DROP-ITEM R2 CHICKEN CA  
 84: COOK-INGREDIENT R2  
 CHICKEN POT2 CURRY\_RICE CA  
 85: MOVE R2 CA PA  
 86: CHECK-PREPARED CHICKEN  
 CURRY\_RICE  
 87: PICK-UP-ITEM R2 CURRY PA  
 88: MOVE R2 PA CA  
 89: DROP-ITEM R2 CURRY CA  
 90: COOK-INGREDIENT R2 CURRY  
 POT2 CURRY\_RICE CA  
 91: CHECK-PREPARED CURRY  
 CURRY\_RICE

92: PICK-UP-ITEM R2 CHICKEN CA  
 93: MOVE R2 CA PA  
 94: DROP-ITEM R2 CHICKEN PA  
 95: MOVE R2 PA CA  
 96: PICK-UP-ITEM R2 POT2 CA  
 97: THROW-TOOL R2 POT2  
 98: PICK-UP-ITEM R2 CURRY CA  
 99: MOVE R2 CA PA  
 100: DROP-ITEM R2 CURRY PA  
 101: ASSEMBLE-DISH R2  
 CURRY\_RICE PA  
 102: MOVE R2 PA MIXA  
 103: PICK-UP-ITEM R3 KNIFE2  
 CTA  
 104: MOVE R2 MIXA PA  
 105: PICK-UP-ITEM R2  
 CURRY\_RICE PA  
 106: MOVE R2 PA CA  
 107: MOVE R2 CA SVA  
 108: SERVE-DISH R2 CURRY\_RICE  
 SVA  
 109: DROP-ITEM R1 GLOVES MIXA  
 110: DROP-ITEM R3 KNIFE2 CTA  
 111: END-ORDER CURRY\_RICE  
 112: START-ORDER RAMEN  
 113: PICK-UP-ITEM R3 KNIFE2  
 CTA  
 114: CUT-INGREDIENT R3  
 VEGETABLES KNIFE2 RAMEN  
 CTA  
 115: THROW-TOOL R3 KNIFE2  
 116: CHECK-PREPARED  
 VEGETABLES RAMEN  
 117: MOVE R2 SVA CA  
 118: MOVE R2 CA PA  
 119: MOVE R2 PA MIXA  
 120: MOVE R2 MIXA CTA  
 121: PICK-UP-ITEM R2  
 VEGETABLES CTA  
 122: MOVE R2 CTA MIXA  
 123: PICK-UP-ITEM R1 RICE1  
 MIXA  
 124: MOVE R2 MIXA PA  
 125: DROP-ITEM R2 VEGETABLES  
 PA  
 126: DROP-ITEM R1 RICE1 MIXA  
 127: PICK-UP-ITEM R2 NOODLES  
 PA

128: MOVE R2 PA CA  
 129: DROP-ITEM R2 NOODLES CA  
 130: COOK-INGREDIENT R2  
       NOODLES POT1 RAMEN CA  
 131: PICK-UP-ITEM R2 POT1 CA  
 132: MOVE R2 CA DWA  
 133: DROP-ITEM R2 POT1 DWA  
 134: CHECK-PREPARED NOODLES  
       RAMEN  
 135: CLEAN-TOOL R2 POT1 DWA  
 136: PICK-UP-ITEM R2 POT1 DWA  
 137: MOVE R2 DWA CA  
 138: DROP-ITEM R2 POT1 CA  
 139: MOVE R2 CA PA  
 140: MOVE R2 PA MIXA  
 141: MOVE R2 MIXA CTA  
 142: MOVE R1 MIXA PA  
 143: MOVE R1 PA CA  
 144: PICK-UP-ITEM R1 NOODLES  
       CA  
 145: MOVE R1 CA PA  
 146: DROP-ITEM R1 NOODLES PA  
 147: PICK-UP-ITEM R2 KNIFE1  
       CTA  
 148: PICK-UP-ITEM R1 BROTH PA  
 149: MOVE R1 PA CA  
 150: DROP-ITEM R1 BROTH CA  
 151: COOK-INGREDIENT R1 BROTH  
       POT1 RAMEN CA  
 152: PICK-UP-ITEM R1 BROTH CA  
 153: CHECK-PREPARED BROTH  
       RAMEN  
 154: MOVE R1 CA PA  
 155: DROP-ITEM R1 BROTH PA  
 156: ASSEMBLE-DISH R1 RAMEN PA  
 157: MOVE R1 PA MIXA  
 158: PICK-UP-ITEM R1 RICE1  
       MIXA  
 159: MOVE R3 CTA MIXA  
 160: MOVE R3 MIXA PA  
 161: PICK-UP-ITEM R3 RAMEN PA  
 162: MOVE R3 PA CA  
 163: MOVE R3 CA SVA  
 164: SERVE-DISH R3 RAMEN SVA  
 165: MOVE R3 SVA CA  
 166: PICK-UP-ITEM R3 POT1 CA  
 167: MOVE R3 CA DWA  
 168: DROP-ITEM R3 POT1 DWA  
 169: CLEAN-TOOL R3 POT1 DWA  
 170: PICK-UP-ITEM R3 POT1 DWA  
 171: MOVE R3 DWA CA  
 172: DROP-ITEM R3 POT1 CA  
 173: DROP-ITEM R2 KNIFE1 CTA  
 174: END-ORDER RAMEN

175: PICK-UP-ITEM R2 KNIFE1  
       CTA  
 176: START-ORDER SUSHI  
 177: CUT-INGREDIENT R2 FISH  
       KNIFE1 SUSHI CTA  
 178: CUT-INGREDIENT R2  
       SEAWEED KNIFE1 SUSHI CTA  
 179: CHECK-PREPARED FISH SUSHI  
 180: CHECK-PREPARED SEAWEED  
       SUSHI  
 181: DROP-ITEM R1 RICE1 MIXA  
 182: PICK-UP-ITEM R1 GLOVES  
       MIXA  
 183: MIX-INGREDIENT R1 RICE1  
       GLOVES SUSHI MIXA  
 184: THROW-TOOL R1 GLOVES  
 185: PICK-UP-ITEM R1 RICE1  
       MIXA  
 186: MOVE R1 MIXA PA  
 187: THROW-TOOL R2 KNIFE1  
 188: MOVE R1 PA CA  
 189: DROP-ITEM R1 RICE1 CA  
 190: MOVE R1 CA PA  
 191: PICK-UP-ITEM R2 FISH CTA  
 192: MOVE R2 CTA MIXA  
 193: MOVE R2 MIXA PA  
 194: DROP-ITEM R2 FISH PA  
 195: MOVE R2 PA MIXA  
 196: MOVE R2 MIXA CTA  
 197: PICK-UP-ITEM R2 SEAWEED  
       CTA  
 198: MOVE R2 CTA MIXA  
 199: MOVE R2 MIXA PA  
 200: DROP-ITEM R2 SEAWEED PA  
 201: COOK-INGREDIENT R3 RICE1  
       POT1 SUSHI CA  
 202: PICK-UP-ITEM R3 RICE1 CA  
 203: CHECK-PREPARED RICE1  
       SUSHI  
 204: MOVE R3 CA PA  
 205: DROP-ITEM R3 RICE1 PA  
 206: ASSEMBLE-DISH R3 SUSHI PA  
 207: PICK-UP-ITEM R3 SUSHI PA  
 208: MOVE R3 PA CA  
 209: MOVE R3 CA SVA  
 210: MOVE R2 PA CA  
 211: SERVE-DISH R3 SUSHI SVA  
 212: PICK-UP-ITEM R2 POT1 CA  
 213: MOVE R2 CA DWA  
 214: DROP-ITEM R2 POT1 DWA  
 215: CLEAN-TOOL R2 POT1 DWA  
 216: PICK-UP-ITEM R2 POT1 DWA  
 217: MOVE R2 DWA CA  
 218: DROP-ITEM R2 POT1 CA  
 219: END-ORDER SUSHI

## Analysis

The strategy appears to remain consistent. Although the first task is to prepare the curry rice, all necessary ingredients are gathered and placed in their designated spots. It is also notable that the planner occasionally experiences some confusion; for instance, robot 3 retrieves the gloves, only to later drop them in the same location without using them after a few movements by the other robots. This suggests that the generated plan is not fully optimized, as these actions do not contribute toward achieving the overall objective. Nevertheless, all constraints are adhered to, including those related to handling broken tools. Additionally, it is interesting to observe that robot 3 is used far less frequently than robots 1 and 2, indicating that the addition of more robots simply adds complexity without improving efficiency. In fact, this is the case because, at any given moment, only a single action can be performed, meaning that increased robot numbers do not result in a more effective plan due to the lack of possible parallelism.



## 5 Analysis of the Results

This section provides a detailed analysis of the results, focusing on key metrics affected by various aspects of the problem. Since our solution involves numeric fluents and types, we utilized the Metric-FF planner, which supports these features. The experiments were conducted locally on an Ubuntu virtual machine.

### 5.1 Complexity Analysis

This subsection presents the complexity of the solutions found by the planner for each test case. The table below summarizes how key factors such as the number of robots and dishes impact the number of nodes expanded, plan length, and computational time. These factors provide deeper insights into the complexity of each test case and how the planner’s performance scales with these variables.

Table 1: Comparison of Test Case Characteristics and Complexity Metrics

Problem	Robots	Dishes	Actions	States	Time (s)
problem1	1	1	81	950	0.02
problem2	1	2	156	8,341	0.49
problem3	1	3	247	68,155	2.68
problem4	2	2	162	100,418	22.48
problem5	3	3	220	1,935,327	1,325.83

In **Problem 1**, the simplest scenario with one robot and one dish results in a minimal number of actions (81) and a relatively low number of states generated (950). The computational time is negligible (0.02 seconds), reflecting the straightforward planning complexity.

**Problem 2** introduces an additional dish while maintaining a single robot. This increase in complexity leads to a rise in the number of actions (156), states generated (8,341), and computational time (0.49 seconds). **Problem 3** further increases the complexity by adding one more dish. The number of actions rises to 247, states generated to 68,155, and computational time to 2.68 seconds. These examples demonstrate that while the number of actions increases nearly linearly (adding approximately 80 actions per additional dish), the number of states generated and the computational time grow at a more substantial rate.

**Problem 4** maintains the same configuration as Problem 2 but introduces an additional robot. This setup results in 162 actions, 100,418 states, and a computational time of 22.48 seconds. Interestingly, adding a second robot leads to a decline in performance across all metrics compared to Problem 2: there are 6 more actions despite having an extra robot, the number of states generated increases by over tenfold, and the computational time nearly quintuples. These observations suggest that increasing the number of robots, while seem-

ingly beneficial for reducing the total number of actions, can ultimately be counterproductive due to the significant escalation in state space and computational demands.

**Problem 5** represents the most complex scenario with three robots managing three dishes. Compared to Problem 3, which involved two robots and three dishes, this configuration results in a slight reduction in the number of actions to 220, which is 25 actions fewer than in Problem 3. However, the number of states generated increases dramatically by nearly thirty times to 1,935,327, and the computational time escalates substantially to 1,325.83 seconds. This contrasts with Problem 4 where adding an extra robot slightly increased the number of actions. These results indicate that while increasing the number of robots may offer a marginal decrease in actions at a larger scale, it can lead to an impractical surge in the number of states and the required computational time, ultimately hindering planner performance in more complex scenarios.

## 5.2 Impact of Number of Robots on Solution Complexity

In this subsection, we explore how varying the number of robots impacts the complexity of the solutions generated by the planner. We conducted experiments ranging from 1 robot and 1 dish to 3 robots and 3 dishes. For each configuration, we recorded the number of actions, number of states, and computation time. Table 2 summarizes the collected data.

Table 2: Impact of Number of Robots on Solution Complexity Metrics

Robots	Dishes	Actions	States	Time (s)
1	1	81	950	0,02
1	2	156	8,341	0,49
1	3	247	68,155	2,68
2	1	67	2,674	1,08
2	2	162	100,418	22,48
2	3	204	562,221	110,11
3	1	78	22,129	1,55
3	2	191	5,929,945	3556,07
3	3	220	1,935,327	1325,83

In Table 2 are presented the metrics for all combinations of robots and dishes. In this analysis, we focus on grouping the results based on the number of robots, creating three distinct groups corresponding to configurations with 1, 2, and 3 robots, as highlighted in the table. Following this, we will present and discuss the corresponding graphs for each complexity metric.

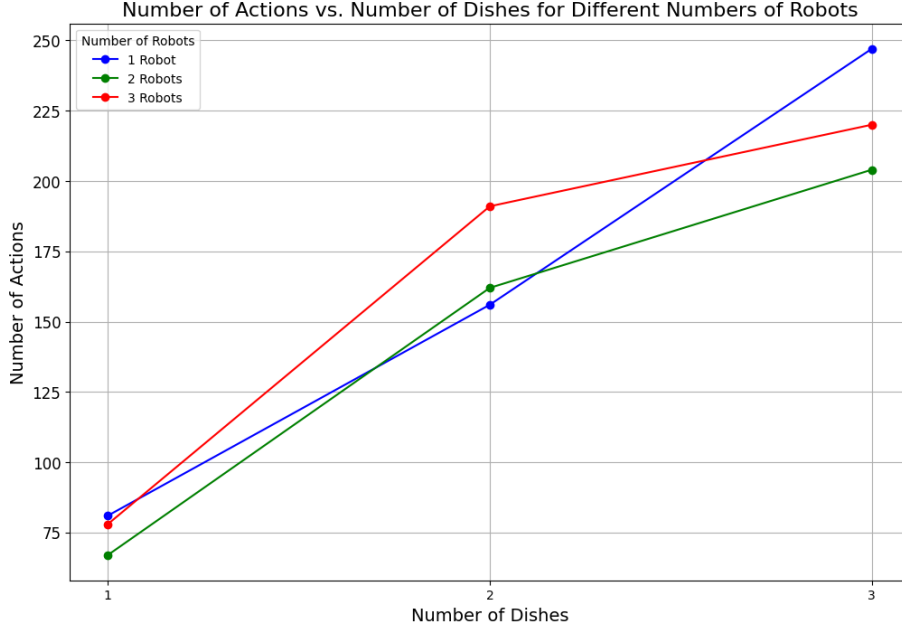


Figure 2: Number of Actions vs. Number of Dishes for Different Numbers of Robots

Figure 2 illustrates the number of actions required as the number of dishes increases for varying numbers of robots. The graph indicates a positive correlation between the number of dishes and the number of actions, with each additional dish linearly increasing the number of actions. However, this metric is not as straightforward as it initially appears. For instance, with 1 dish, the configuration with 3 robots require fewer actions than with 1 robot, with 2 robots being the optimal configuration; with 2 dishes, the optimal number of robots is 1, followed by 2 robots and then 3 robots by a large margin; and with 3 dishes, the optimal configuration is 2 robots again, followed by 3 robots and 1 robot resulting in the highest number of actions. Moreover, it is important to note that the solutions generated by the planner are not necessarily the most optimal in terms of minimizing the number of actions.

These observations imply that the relationship between the number of robots and the number of actions is influenced by the specific number of dishes, which reflects the complexity of the problem. For scenarios with fewer dishes, the difference in the number of actions across different number of robots configurations is minimal. However, as the number of dishes increases, the optimal number of robots for minimizing actions becomes less predictable, indicating that neither increasing nor decreasing the number of robots consistently leads to more optimal plans. We wanted to test configurations with additional dishes, but the computational time requirements proved prohibitively large.

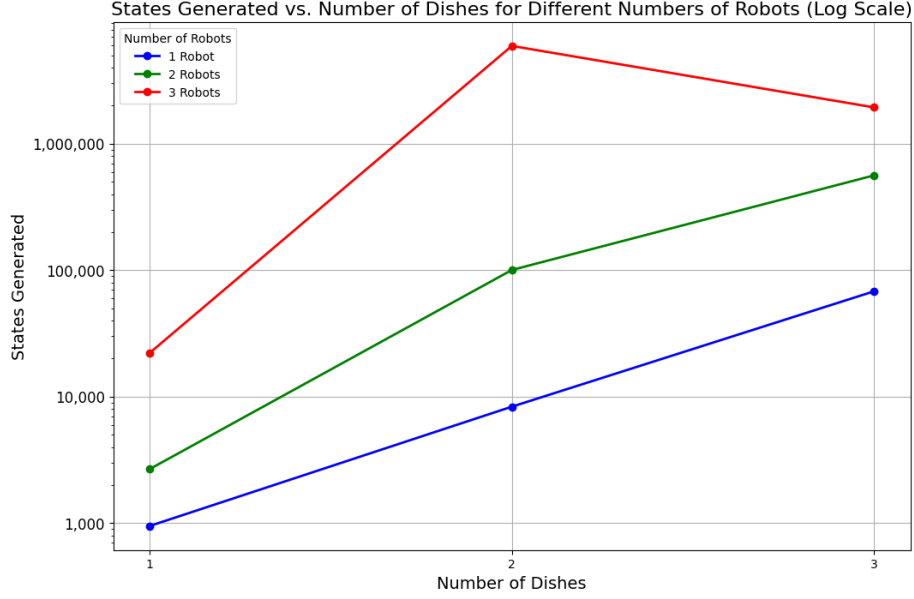


Figure 3: States Generated vs. Number of Dishes for Different Numbers of Robots

Figure 3 displays the relationship between the number of states generated as the number of dishes increases for varying numbers of robots. Firstly, we must observe that the scale of the graph is logarithmic. Secondly, this metric does not indicate complexity: across all numbers of dishes, having fewer robots results in fewer states. This is logical, as fewer robots imply fewer possible state combinations.

In terms of state generation, it is more advantageous to have fewer robots. Observing Figure 2, where the differences in the number of actions are minimal, we can argue that using a smaller number of robots is preferable given the substantial reduction in the number of states generated. An interesting case is with 3 robots and 2 dishes, which generates nearly 6 million states compared to approximately 2 million states for 3 dishes, resulting in a threefold increase. This anomaly may be due to the various possible combinations of task distributions among robots, though further investigation is needed to better understand the underlying causes.

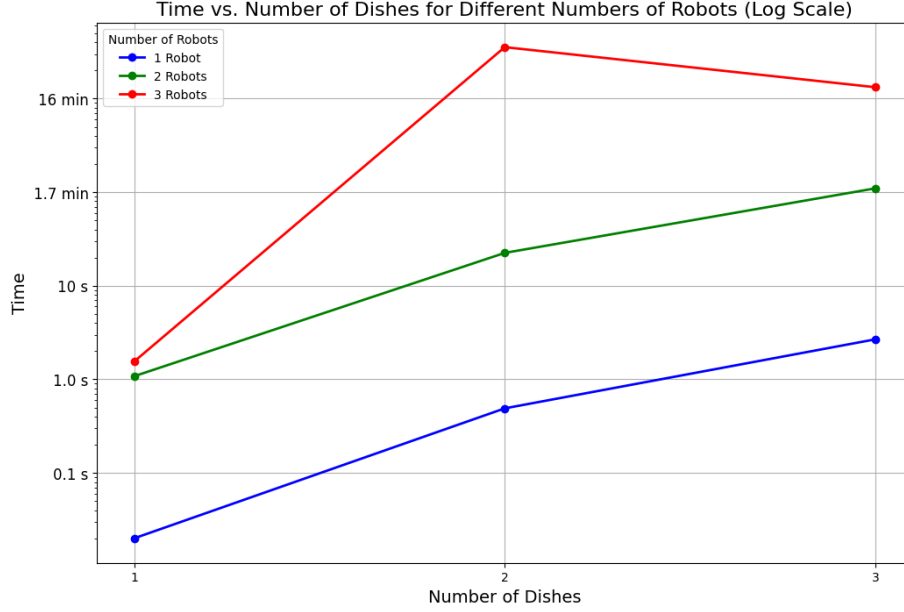


Figure 4: Time vs. Number of Dishes for Different Numbers of Robots

Figure 3 presents the computational time required to solve the problem as the number of dishes increases for varying numbers of robots. As in the previous graph, the scale is logarithmic. Interestingly, this graph closely resembles the previous one depicting the number of states, which makes sense because there is a strong positive correlation between the number of states and the computation time: the more states that are generated, the more time is required to process them. Using fewer robots results in reduced computation time, as fewer task combinations are generated. Similar to the pattern observed in the previous graph, the configuration with 3 robots requires significantly more time (59 minutes) to solve the problem with 2 dishes than with 3 dishes (22 minutes), highlighting an unusual increase in computational demand for this particular setup.

In summary, increasing the number of robots offers certain benefits, such as a reduction in the total number of actions required to manage multiple dishes. However, these benefits are overshadowed by a significant increase in the number of states generated and the computational time required for planning. The data indicate that while additional robots can improve task distribution, they introduce substantial coordination overhead, leading to exponential growth in solution complexity. These findings underscore the importance of optimizing multi-robot planning algorithms to effectively manage the trade-offs between task distribution and computational demands.

### 5.3 Impact of Number of Dishes on Solution Complexity

In this subsection, we analyze how increasing the number of dishes affects the complexity of the solutions. We used the same results from the previous study to assess the impact of the number of dishes on the same metrics. Table 3 summarizes the collected data, now emphasizing the number of dishes.

Table 3: Impact of Number of Dishes on Solution Complexity Metrics

Dishes	Robots	Actions	States	Time (s)
1	1	81	950	0,02
1	2	67	2,674	1,08
1	3	78	22,129	1,55
2	1	156	8,341	0,49
2	2	162	100,418	22,48
2	3	191	5,929,945	3556,07
3	1	247	68,155	2,68
3	2	204	562,221	110,11
3	3	220	1,935,327	1325,83

In Table 3 are presented the metrics for all combinations of robots and dishes. In this analysis, we focus on grouping the results based on the number of dishes, creating three distinct groups corresponding to configurations with 1, 2, and 3 dishes, as highlighted in the table. Following this, we will present and discuss the corresponding graphs for each complexity metric.

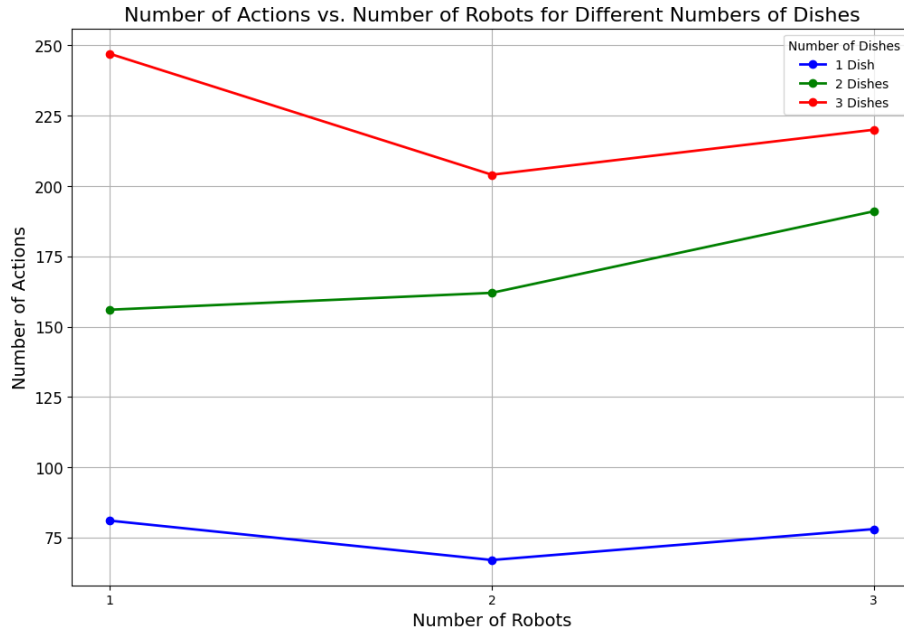


Figure 5: Number of Actions vs. Number of Robots for Different Numbers of Dishes

Figure 5 illustrates the number of actions required as the number of robots increases for varying numbers of dishes. This graph clearly demonstrates that altering the number of robots has minimal impact on the total number of actions. For each number of dishes (represented by the blue, green, and red lines), varying the number of robots does not yield significant changes, and no consistent pattern emerges indicating an increase or decrease in the number of actions as the number of robots is incremented.

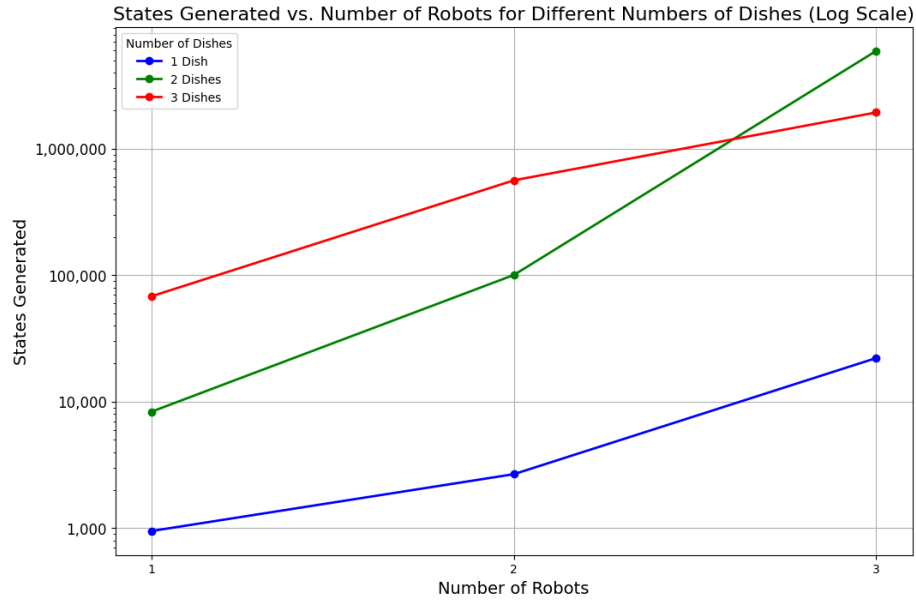


Figure 6: States Generated vs. Number of Robots for Different Numbers of Dishes

Figure 6 displays the relationship between the number of states generated as the number of robots increases for varying numbers of dishes. Firstly, it is important to note that the scale of the graph is logarithmic. The graph exhibits a clear positive correlation between the number of robots and the number of states generated, as evidenced by the approximately straight lines. In a logarithmic scale, such linear trends typically indicate an exponential relationship in the data. Therefore, this suggests that the number of states increases exponentially with each additional robot, which adversely affects the performance in this metric.



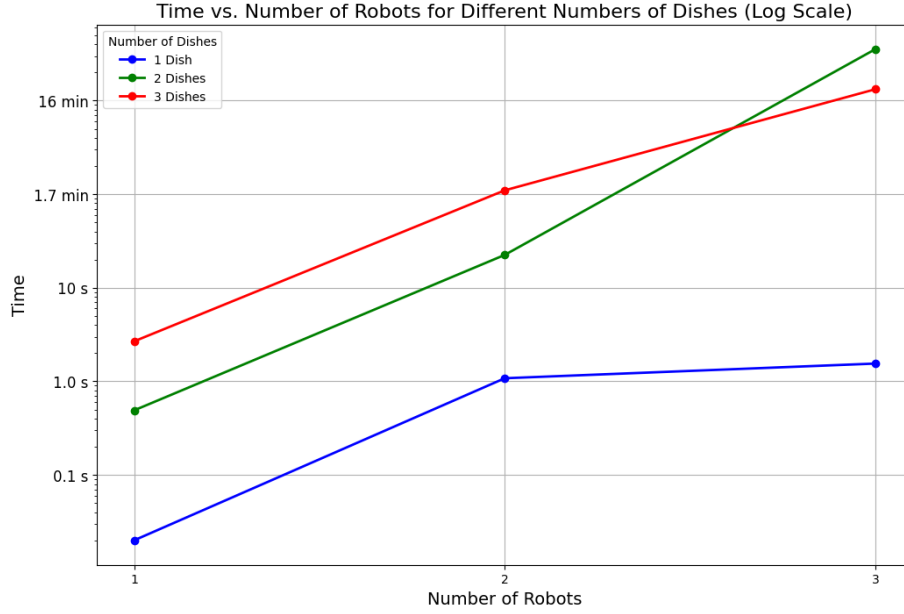


Figure 7: Time vs. Number of Robots for Different Numbers of Dishes

Figure 7 presents the computational time required to solve the problem as the number of robots increases for varying numbers of dishes. Similar to the previous graph, the scale is logarithmic, and the trends closely mirror those observed in the number of states generated, as in the previous study.

In summary, increasing the number of dishes makes the problem more complex in all cases, leading to an increase in the number of actions, generated states, and computation time.

## 6 Conclusions

In this project, we implemented and evaluated a robot sushi restaurant system using PDDL and the Metric-FF planner, incorporating numeric fluents and types to model complex scenarios. We conducted a series of test cases with varying number of dishes and robots, and assessed the planner’s performance based on key metrics such as plan length and states generated. Additionally, we introduced unexpected situations for the robot to manage, such as handling broken tools and selecting their replacements.

Our analysis reveals that solution complexity is significantly influenced by the number of dishes. As illustrated in the graphs and tables, increasing the number of dishes the robots have to prepare leads to a marked rise in plan length, generated states, and computation time.

We have also observed that adding more robots leads to a poor trade-off between potential optimization gains and the increased complexity introduced for the planner. Since only one action can be executed at any given moment, and each action is assigned to a single robot, there is no real reduction in the number of steps in the plan. This limitation holds particularly when aiming for an optimal plan and when all robots are positioned within the same room; otherwise, this observation may not apply. Nonetheless, even in such cases, the trade-off remains unfavorable.

Overall, this project demonstrates that planning with Metric-FF can successfully perform this task; however, it is indeed approaching the limits of its capabilities. As the complexity increased, we encountered significantly longer planning times and were unable to request optimal solutions, as the planner could not manage the required computational load. This suggests that very complex scenarios may be beyond the feasible scope of this tool.