

Here's a clear step-by-step description of the process:

1. **Start** with "Take Down Order" (recording the guest's request).
2. **Three parallel paths** begin after taking the order:
 - **Path 1:** "Assign Order to Waiter"
 - Then **two tasks happen separately:**
 - "Ready Cart" (prepare serving equipment)
 - "Prepare Non-Alcoholic Drinks" (like juices or coffee)
 - **Path 2:** "Submit Order Ticket to Kitchen"
 - Then "Prepare Meal" (cook the food)
 - **Path 3:** "Give Order to Sommelier" (notify the wine expert)
 - **Exclusive choice - only one** of these happens:
 - Either* "Prepare Alcoholic Beverages" (make cocktails/bar drinks)
 - Or* "Fetch Wine from Cellar" (retrieve bottled wine)
3. **All tasks must finish** (meal cooked, cart ready, drinks made, and either alcoholic drinks/wine obtained) before proceeding.
4. **Then** "Deliver to Guest's Room" (bring everything to the guest).
5. **After delivery:**
 - "Return to Room-Service Station" (bring back equipment)
 - **Finally** "Debit Guest's Account" (charge for service).

The process ends here.

Key highlights:

- Meal preparation, cart setup, and drink preparation all happen **simultaneously**
- The sommelier handles **either** alcoholic drinks **or** wine retrieval (not both)
- Everything must be ready before delivery occurs