PROJECT PRESENTATION

OPERATING SYSTEMS

Analysis of Automated Food Ordering System

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INTRODUCTION

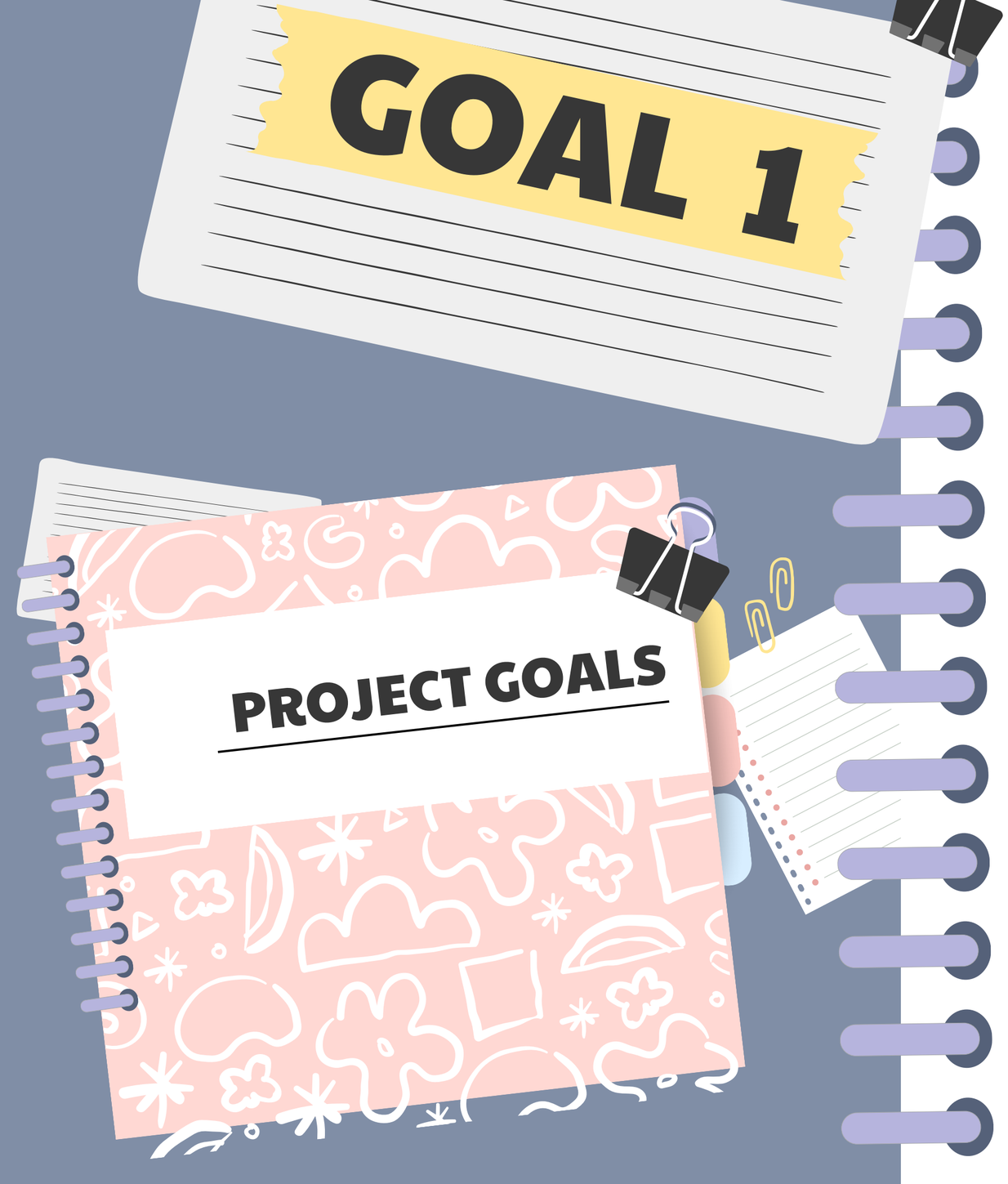
- In this globalization era, our lives are getting busier and more hectic each day.
- We tend to organize our daily tasks in such inefficient manner.
- This led us to often become tired and non-energetic for the following day
- An operating system operates in a very similar way as us, human.
- Therefore, we have chosen the process scheduling topic in our OS syllabus as the scope for this project.

PROJECT OVERVIEW

- Nowadays, people are more and more particular about the concept of eating.
- Restaurants need to pursue orders for delicious food in a shorter time.
- However, most of the restaurant faces the problem of scheduling the food order.
- In order to solve the problem of restaurant, our team write this proposal to propose a program system which can help the restaurant to manage food order.

PROBLEM STATEMENT

- We are going to propose a system called the Automated Food Ordering System.
- It uses scheduling algorithms to prepare the customer's food.
- The type of customers are dine-in customer, take-away customer, and home delivery customer.
- We will be using the C language for our program.
- The scheduling algorithms involved:
- 1. Shortest Job First (SJF)
- 2. Shortest Remaining Time First (SRTF)
- 3. Priority scheduling



Shortest Job First (SJF) algorithm

- It will be applied to the home delivery customers.
- Orders are prepared based on the delivery address of the customer
- Customer with shorter address to the restaurant will have their order prepared first.

GOAL 2

Shortest Time Remaining First (SRTF) algorithm

- Orders arriving at one time from two different customers.
- Restaurant will stop preparing the next dishes for customer A if customer B's order takes less cooking time to prepare.
- This is directly related with the principle of SRTF which means that current processes were preempted.

GOAL 3

Priority Scheduling algorithm

- Food preparation will be based on the type of customers.
- If there are 3 different type of customers order the same food:
- A take-away customer should get priority the highest, followed by dine in and lastly the home delivery customer.

CONCLUSION

1

Understanding process scheduling is extremely vital in operating system.

2

We also learned that every scheduling algorithm has their own advantage and disadvantages.

3

The project was extremely beneficial for us to enhance our existing knowledge regarding process scheduling.