The planning domain aims to manage chefs to deal with different ingredients and move the meal to cooking table in the shortest time(considering the length of specific cooking tables is different). The orders consists of three types: only burger, only soft drink, burger with soft drink. The burger is combined with one piece of meal, one slice of vegetable and two slices off baked bread. This means the raw meal, unclean vegetable and bread need to be processed. Raw meal can be baked in bread toaster and unclean vegetable can be cleaned and chopped in chop board. Furthermore, the chefs have their abilities to handle those ingredients in different areas. This comes up with two predicates for chef: busy and not busy.