

Basics of Algorithmics with Python

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Outlines

- What is an algorithm ? Basic concepts
- What is a program ?
- How can I create my own program with Python ?

An algorithm for what ?

- An algorithm is a « normalized and non ambiguous » description of how a problem can be solved.
- Example : How can I do pancakes ?



See how to make this recipe!



Good Old Fashioned Pancakes



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Recipe by [dakota kelly](#)

"This is a great recipe that I found in my Grandma's recipe book. Judging from the weathered look of this recipe card, this was a family favorite."

Ingredients [Edit and Save](#)

Original recipe makes 8 servings [Change Servings](#)

- | | |
|--|---|
| <input type="checkbox"/> 1 1/2 cups all-purpose flour | <input type="checkbox"/> 1 1/4 cups milk |
| <input type="checkbox"/> 3 1/2 teaspoons baking powder | <input type="checkbox"/> 1 egg |
| <input type="checkbox"/> 1 teaspoon salt | <input type="checkbox"/> 3 tablespoons butter, melted |
| <input type="checkbox"/> 1 tablespoon white sugar | |

Directions

1. In a large bowl, sift together the flour, baking powder, salt and sugar. Make a well in the center and pour in the milk, egg and melted butter; mix until smooth.
2. Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot.



426 Photos

A name



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Actions on variables



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Loops

<http://allrecipes.com/recipe/good-old-fashioned-pancakes/>



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Well, I probably missed something !
I need a more formalized language !

Let us now take a look on a real programming language !

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Some alternatives ?

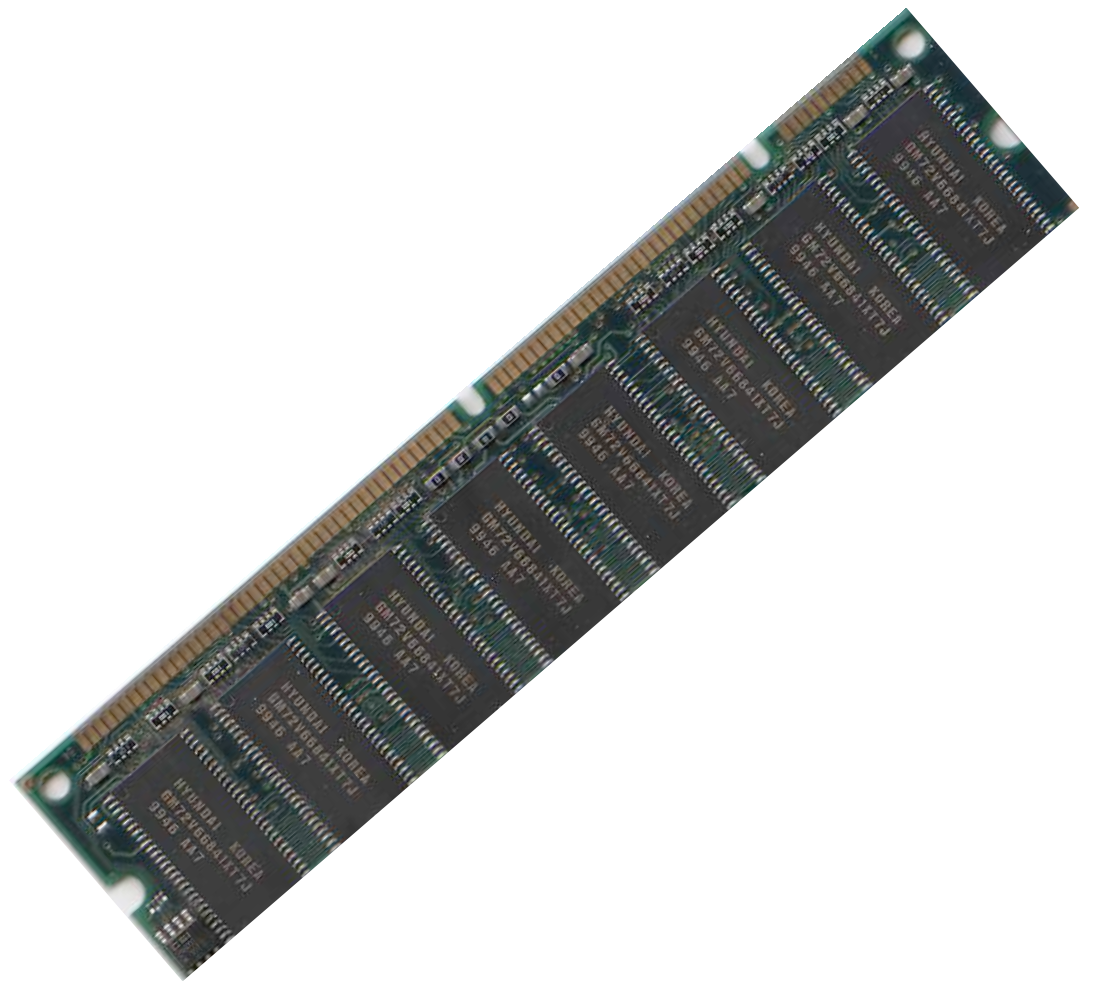
Main ingredient 1

Variables

- Permit a dialog between the physic memory of the computer and the program (in an abstracted way).

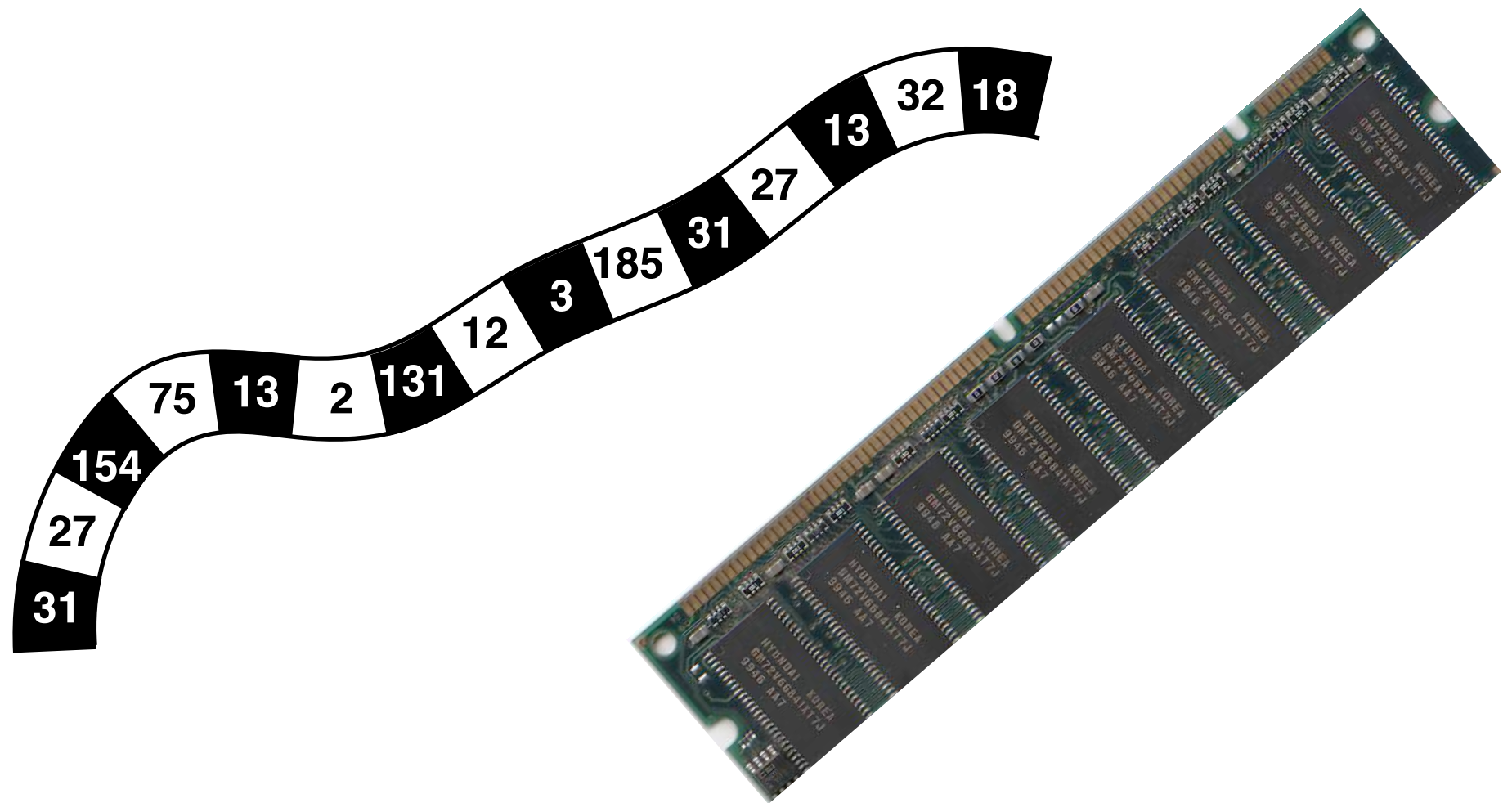
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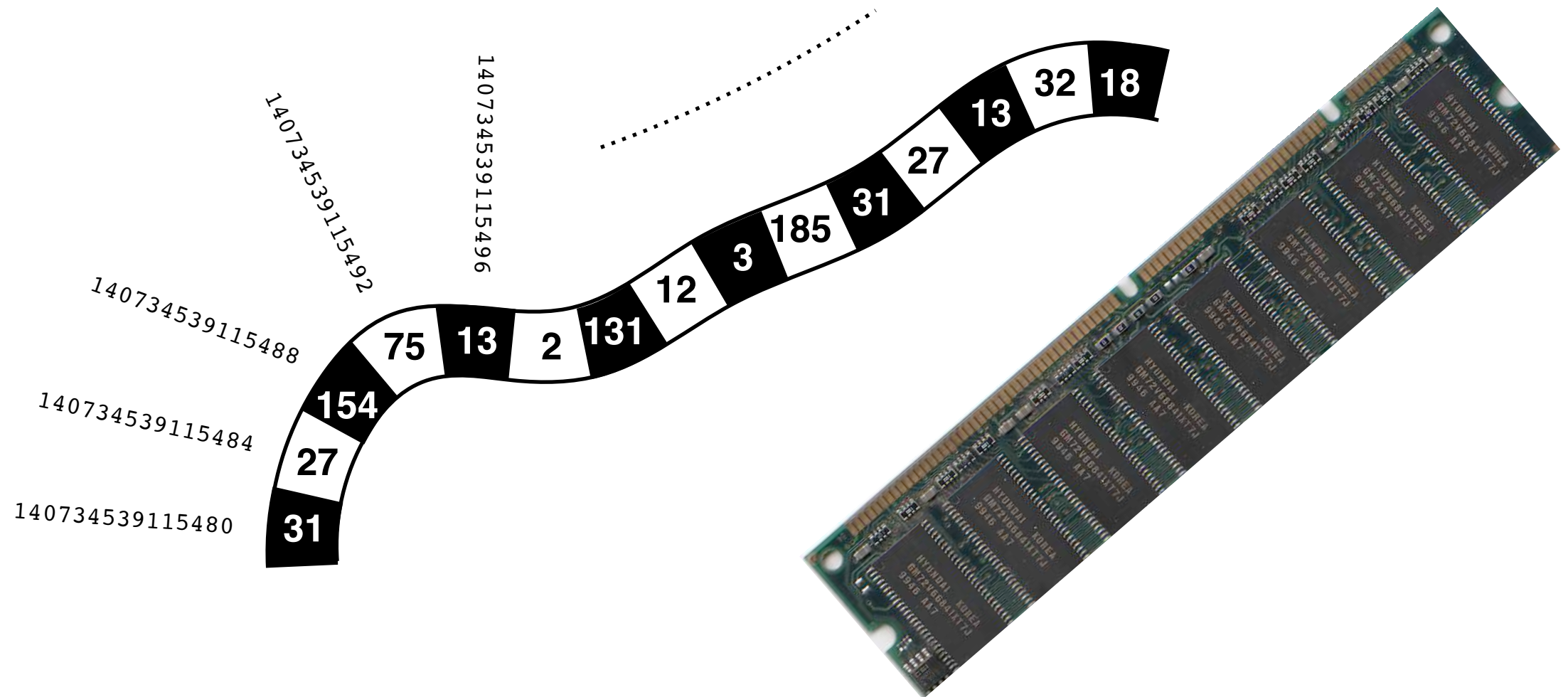
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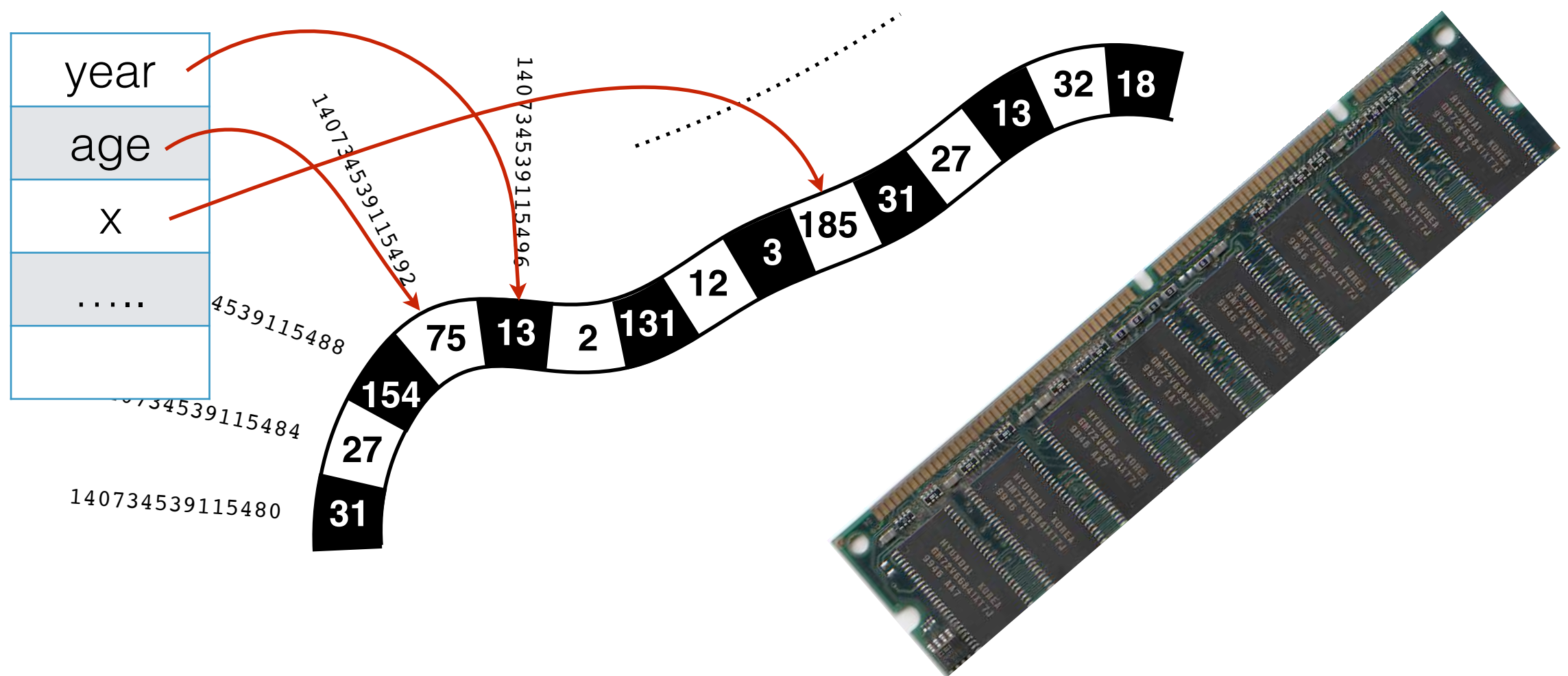
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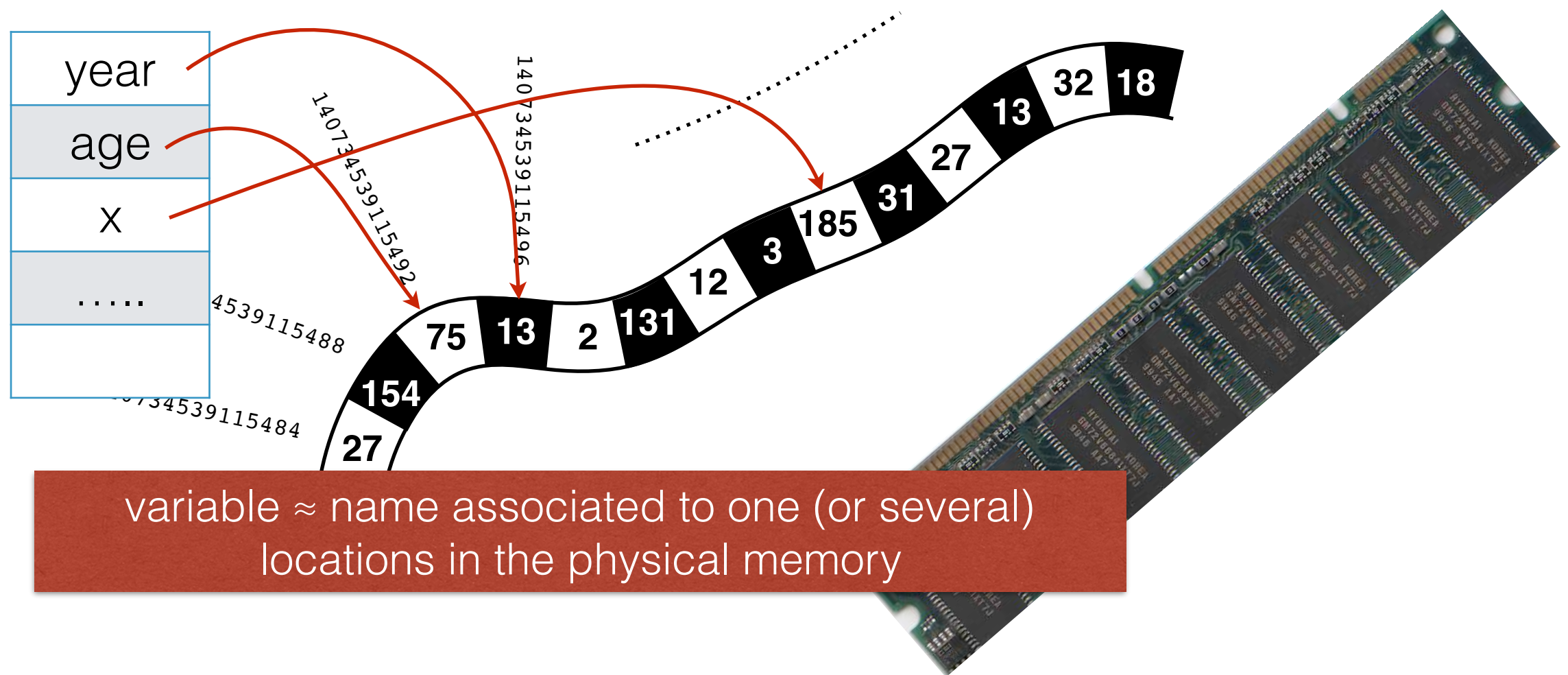
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Main ingredient 1

Variables



Main ingredient 1

Variables

- Variables « stores » a **value** of a given **type**.
- 3 simple types: numbers (int or floats), strings or booleans.
- `x = 5.0`
- `s = "Hello"`
- `b = True`

Main ingredient 2

Instructions

- `x = expression` *Modifies the memory/value of x*
- `x = input()` *Ask the user for a value to attribute to x*
- `print(x)` *Report the value of x to the user*

What is a program ?

Imperative paradigm

1. Encode an unsolved problem in memory (ask the user for some values)
2. Perform all required computations to solve the problem (the values of variables are changed one by one by some instructions)
3. Prove to the user that the problem is solved by printing the values of some variables

What is a program ?

Imperative paradigm

Description of the problem: how much will I pay for some pieces of bread that costs 1€HT each

```
price_without_taxes = 1 euros
quantity = int(input())
taxes_rate = 20%
```

Solve the problem

```
Total_price = price_without_taxes x quantity x (1+taxes_rate/100)
```

Proof

```
print(Total_price)
```

printing the values of some variables

Enhance the programming language I

Conditional statements

- For alternative treatments

if (*test*):

instructions if test is True

else:

instructions if test is False

- else statement is facultative

Enhance the programming language I

Conditional statements

- For alternative treatments

```
if (temp < 0)
    print("Oh it's freezing !")
else:
    print("what a nice weather !")
```

- else statement is facultative

Enhance the programming language 2

arrays/lists

- A special type of variable
- `L = [5,6,8,7]`
- `print(L[1])`
- `L[2] = 10`
- `L.append(10)`
- `L.sort()`
- `len(L)`
- Draw something

```
import matplotlib.pyplot as np
np.plot(L)
np.show()
```

Enhance the programming language 3 dictionaries

- Another special type of variable
- `D = {"Name": "Bourdon", "Age": 18}`
- `print(D.get("Name"))`
- `D["Age"] = 19`
- NB: values can be lists (or lists of lists or lists of dictionaries,.....)

Enhance the programming language 4

Loops

- « for » loop

for i in range(1,10):
instructions that can use i

- « while » loop

while (test):
instructions that must modify test

Enhance the programming language 5

Iterate on everything with a for loop

- Iterate on strings (s="Hello world")

```
for c in s:  
    print(s)
```

- Iterate on lists (L=[2,5,7])

```
for e in L:  
    print(e)
```

- Iterate on dicts

```
for k in D:  
    print(k,D.get(k))
```

Enhance the programming language 6

Files storage

- Reading a (text) file
- Write to a (text) file
- Reading a (csv) file

```
fd = open("data.txt","r")
for l in fd:
    print(l)
fd.close()
```

```
fd = open("data.txt","w")
for e in L:
    fd.write(str(e))
fd.close()
```

```
T=list()
fd = open("data.csv","r")
for l in fd:
    T.append(l.split(";"))
fd.close()
```

Enhance the programming language 7

Functions

```
def MyFunctionName(parameters):  
    instructions  
    return value
```

```
def Pancakes(n):  
    flour = 1.5*n/8  
    backed_powder = 3.5*n/8  
    .....  
    pancake_batter = [flour, backed_powder,...]  
    while (not smooth(pancake_batter)):  
        mix(pancake_batter)  
    pancakes = .....  
    return pancakes
```

Now its your turn !

Terminal
« Jupyter notebook »