**Case Scenario:** Preparing Manchurian (with gravy/sauce)

Manchurian is an Indo Chinese starter dish made-up of fried veg balls in a spicy, sweet and tangy sauce. For making the Manchurian, open its recipe booklet. Take a stove with multiple burners and start for making Manchurian balls and Manchurian sauce simultaneously. For both the procedures oil will be needed to fry the Manchurian balls and vegetable paste respectively. A mixture of fried balls with sauce will finally result in a great and tasty recipe.

Hyperlinks Referred for understanding the above given scenario and for generating its activity diagram using Rational Software Architect (RSA) tool:

1. [http://www.vegrecipesofindia.com/veg-manchurian-dry-recipe](http://www.vegrecipesofindia.com/veg-manchurian-dry-recipe%20) [as accessed on 2nd July 2016]
2. <http://foodviva.com/chinese-recipes/vegetable-manchurian-gravy-recipe> [as accessed on 4th july 2016 ]