Consider the following procedure enacted by the sushi restaurant to serve a all-you-can-eat meal to the clients. The procedure starts when a client comes into the restaurant and ends when the bill is paid.

Once the client has entered, he requests for a table. The waiter asks if the client has a reservation or not, if yes he brings the client to his table, otherwise if a table is free he brings him to the free table. If there isn’t a free table the waiter asks if the client is willing to wait a certain amount of time. If the customer is willing to wait, after that amount of time has passed he brings him to the table, if not the process aborts. Once the client is there the table gets flagged as occupied and the waiter turns on the tablet in order to let the client access the menu. At this point he informs the kitchen to get ready and waits for the order to be ready or for the bill to be asked.

Once the client has submitted his order, a notification is sent to the kitchen to deal with food, drinks and desserts. The preparation of all of the 3 is made concurrently.

For the drinks and desserts part, the kitchen gathers both desserts and drinks.

For the food part one member of the kitchen has to check if all the dishes are ready or not. If they are not ready, he first checks if the number of ingredients is above a certain threshold, otherwise he goes into the food storage area. Once in the food storage area he checks if there are enough ingredients and he restocks them into the kitchen, otherwise he leaves a message to the suppliers and removes the dish from the menu, then goes back to the kitchen. At this point the actual preparation starts.

Once everything is ready the waiter gets called by the kitchen (using a tablet). He reads the table number and then brings the order to the table.

When the waiter gets the notification of the bill being asked he prepares the bill and brings it to the client and handles the payment.

While the client is waiting too long for the food or if the food has arrived and he is unsatisfied with quality he can send a notification using a ring bell on the tablet, when this happens the kitchen is notified and solves the problem. From the kitchen point of view the notification might arrive at any time during their process.

After the client has consumed his food he can order again other food from the tablet or ask for the bill.

When the client asks for a bill from the tablet a waiter generates the bill and brings it to the table. Then the client goes to the cash register to pay and he receives a receipt.

At this time the waiter notifies the kitchen and the process for this client ends for both.