Mentimeter

Instructions

19

Mentimeter

The Software Development Life Cycle (SDLC)

And how to apply it.

1

Mentimeter

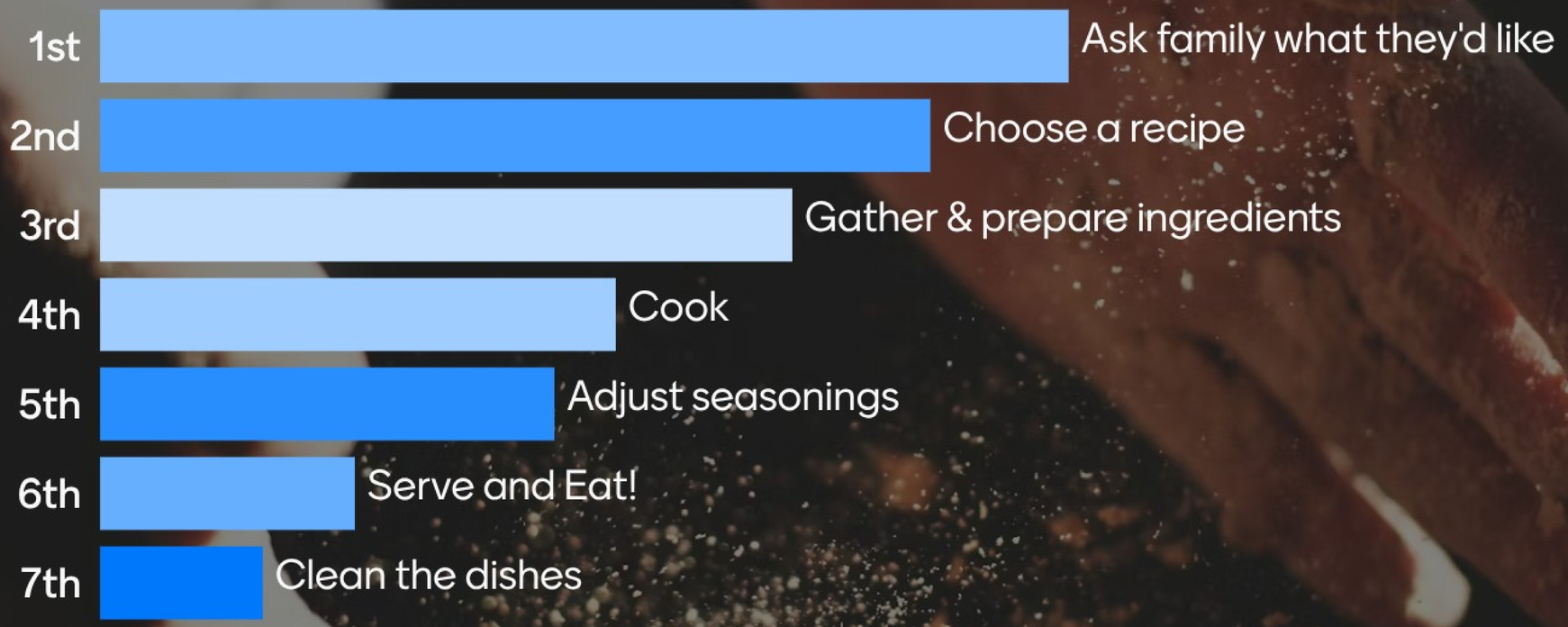
The Software Development Life Cycle

Mentimeter

Mentimeter

Project: Meal Prep

You've been asked to cook a meal for a family - Put each phase in order.



5

18

Mentimeter

1st | Ask family what they'd like

2nd | Choose a recipe

3rd | Gather & prepare ingredients

4th | Cook

5th | Adjust Seasonings

6th | Serve and Eat!

7th | Clean the dishes

Congratulations!!! (hopefully...)

The phases of the ~~Software~~ *Meal* Development Life Cycle!

1

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1st	Ask family what they'd like	1st	Planning & Information Gathering
2nd	Choose a recipe	2nd	Analysis
3rd	Gather & prepare ingredients	3rd	Design
4th	Cook	4th	Implementation or Coding
5th	Adjust Seasonings	5th	Testing
6th	Serve and Eat!	6th	Deployment
7th	Clean the dishes	7th	Maintenance

MDLCP to SDLCP

Mentimeter

The software development life cycle (SDLC) is a step-by-step process that development teams use to create software that is :

- High-Quality
- Cost-Effective
- Safe and Secure

Models.

Mentimeter

The *meal* development life cycle (MDLC) is a step-by-step process that chefs use to create meals that are :

- High-Quality
- Cost-Effective
- Safe and Secure

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What would a High-Quality Meal look like to you?

- Looks Appetizing
- It looks edible
- Executed well and as intended
- Tastes good, looks appetizing, made efficiently
- Cheeseburger
- Fully cooked, well seasoned and tasty.
- Well seasoned, cooked entirely, good presentation
- Seasoned well

18

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What would a High-Quality Meal look like to you?

Looks and tastes excellent.

Expensive ingredients

Fulfilling, nutritious, tasty

Simple presentation, smells good

Fresh and good ingredients, good execution of cooking techniques, and good combination of flavors

platting

Organic/Expensive

Good ingredients, proper cooking process, healthy ingredients that nourish your body. Finally, those brain chemicals that fire to tell you that it is healthy and good.

18

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What would a High-Quality Meal look like to you?

Well cooked and appetising. No food poisoning please

Buy things that are filling like proteins and fiber

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How do you make a meal Cost-Effective?

Cheap ingredients!

Meal plan and budget

Repeat frequently

Trans fats and corn oil

Plan ahead

Bulk buying and getting things on sale

Choosing a meal based on ingredient price

shorting ingredients

16

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How do you make a meal Cost-Effective?

Use lower quality ingredients

Cheapest version of ingredients that can produce a high quality taste

Using the items on hand and planning.

Using all of what you buy dont waste anything

Cheap ingredients

Select recipes with simple ingredients that mesh well together

Balancing cost and quality

Store brand is the same as name brand

16

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How do you make a meal Cost-Effective?

Simple

Wont make you sick. No cross contamination

16

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Why would you care about a Safe and Secure meal?

To not get sick

So I don't get sick.

Food poisoning

So that you don't get sick from the food

It’s cool to not be sick or dead

When its not safe you can get sick

Food poisoning

To prevent negative effects after consumption

1

15

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Why would you care about a Safe and Secure meal?

sick

Reduce health risks

Because living is ideal

Clean Fresh Meals

Avoid food borne illness

Survival

Food poisoning

1

15

Mentimeter

1st | Ask family what they'd like

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3rd | Gather & prepare ingredients

4th | Cook

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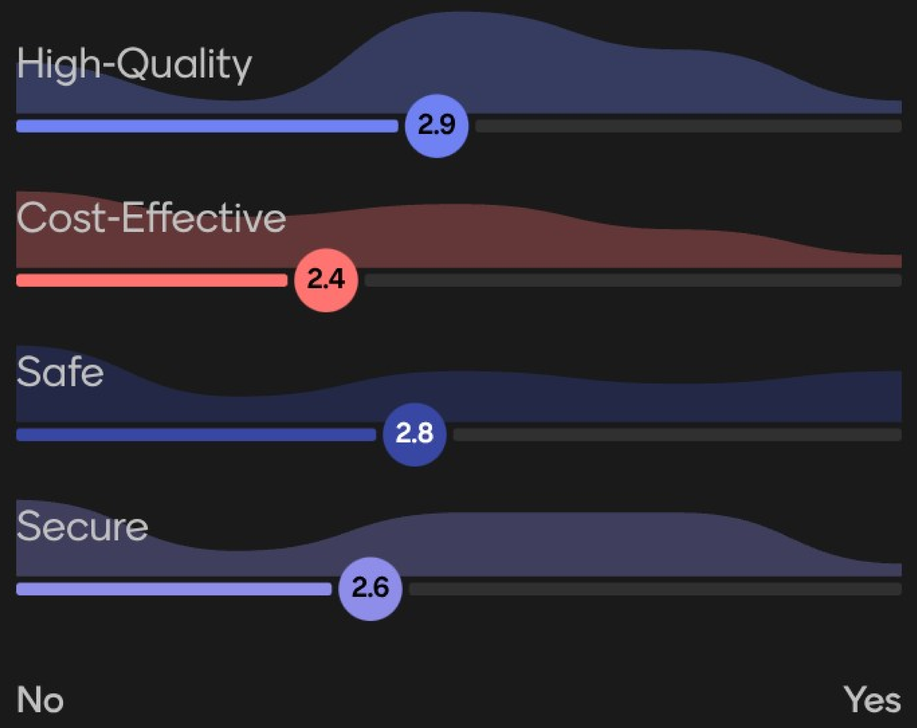
6th | Serve and Eat!

7th | Clean the dishes

Will these phases help ensure we prepare a meal that is:



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19

Mentimeter

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You've been asked to cook ~~a meal~~ meals for a family.

1

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Every meal.

2

Mentimeter

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Every meal, **every day...**

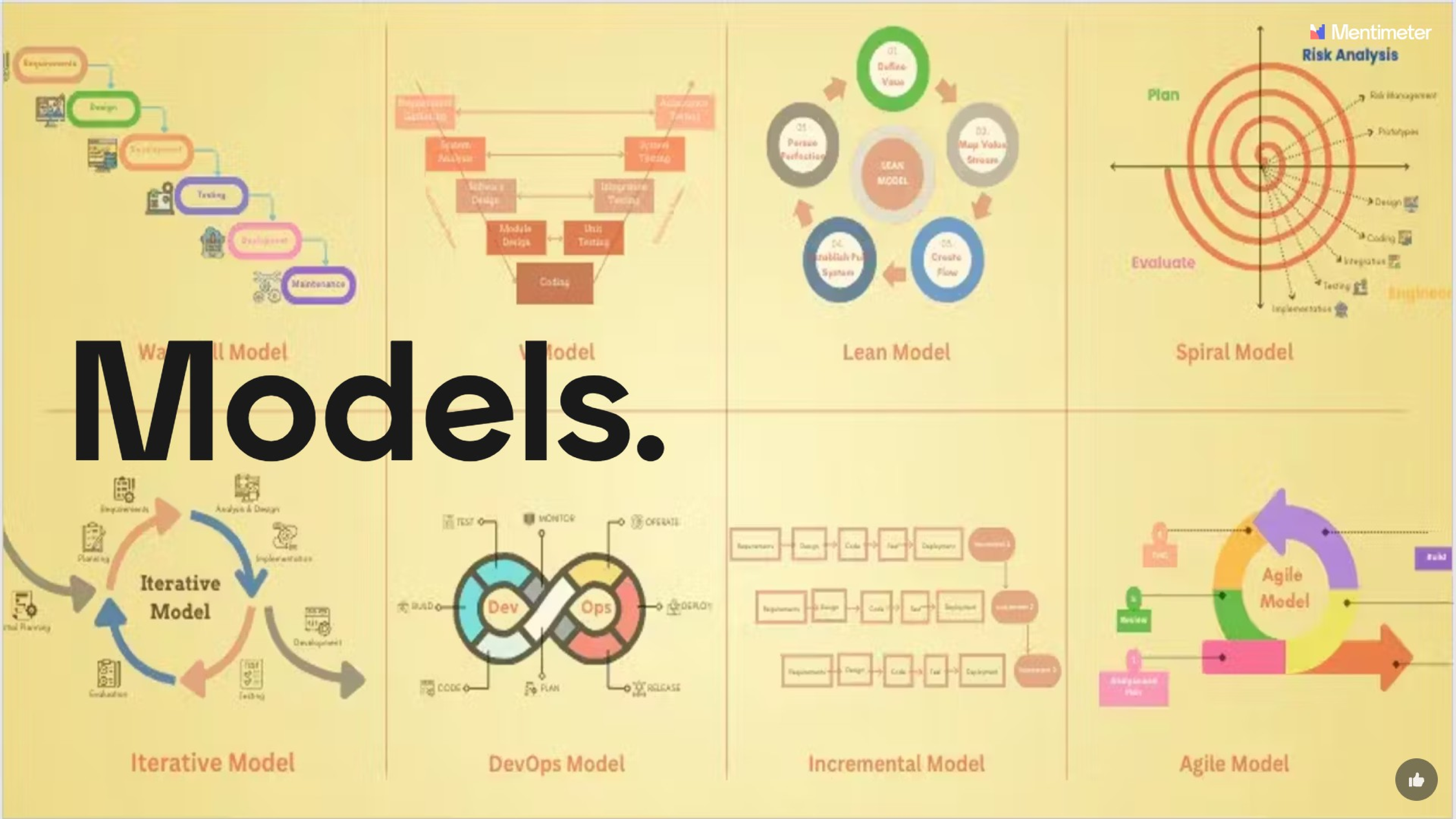
1

Mentimeter

For a year.

1

Models.


Mentimeter
Risk Analysis
Plan
Evaluate
Lean Model
Spiral Model
Iterative Model
Dev
Ops
DevOps Model
Incremental Model
Agile Model

Choosing the right Software Development Life Cycle model for a project is crucial for its success.

Different SDLC models offer varied approaches to software development, each with its own advantages and disadvantages.

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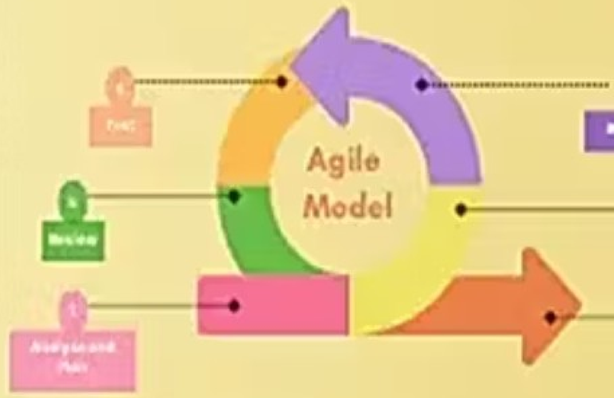
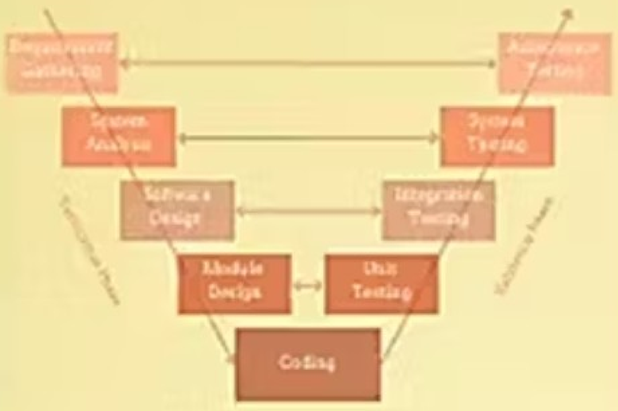
Waterfall Model



Agile Model

2

Mentimeter



V Model

V-Model

High-Quality?

- Rigorous testing at each stage makes it suitable for projects with high quality and reliability requirements.

Cost-Effective?

- Rigorous testing at each stage increases project costs, especially if issues found late in the process.

1

LEAN

Cost-Effective?

- Eliminates wasteful practices in the development process, leading to improved efficiency and cost savings.

Safe?

- Relies heavily on the skills and experience of the development team, and gaps create vulnerabilities.

Lean Model

Mentimeter

Spiral

Safe?

- Emphasis on risk assessment and mitigation in each phase, helping to identify and address potential problems early on.

High-Quality?

- Spiral may go on indefinitely, and may be hard to define objective, verifiable milestones.

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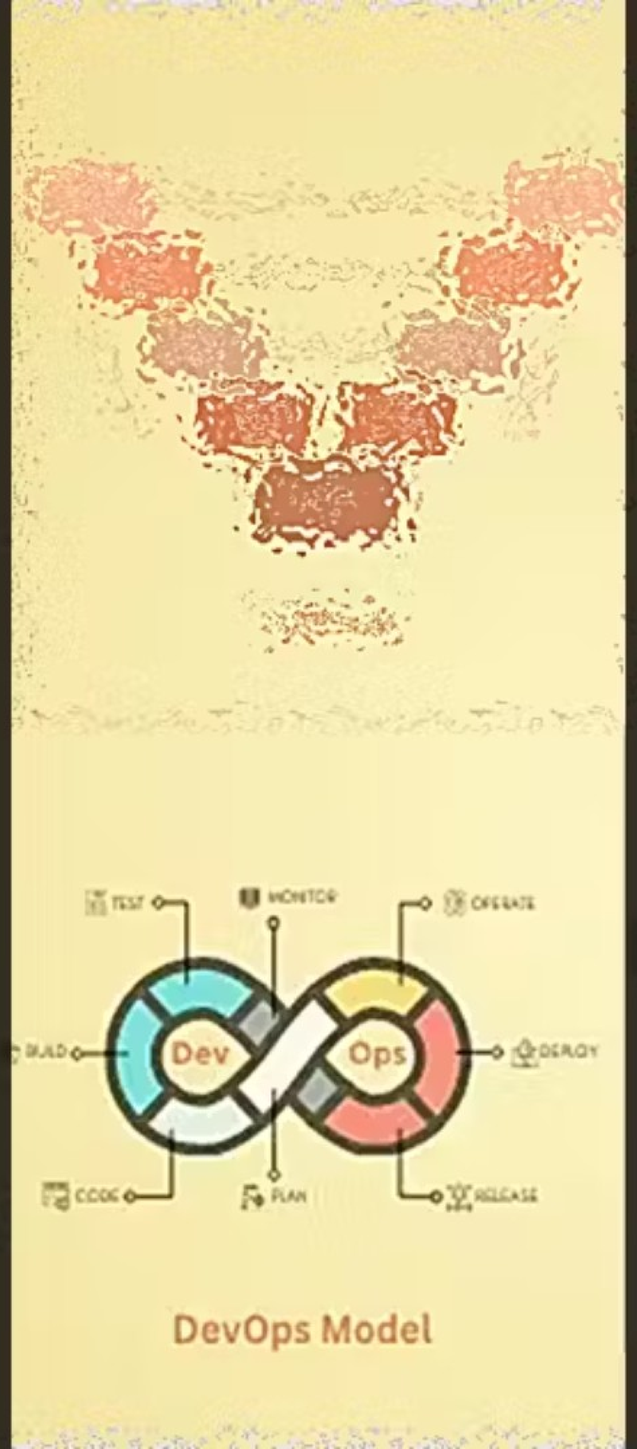
DevOps



Secure?

- Integrate security testing at every stage of the software development process to withstand modern threats.

Secure?

- Rapid pace can create vulnerabilities if security practices are not integrated throughout.

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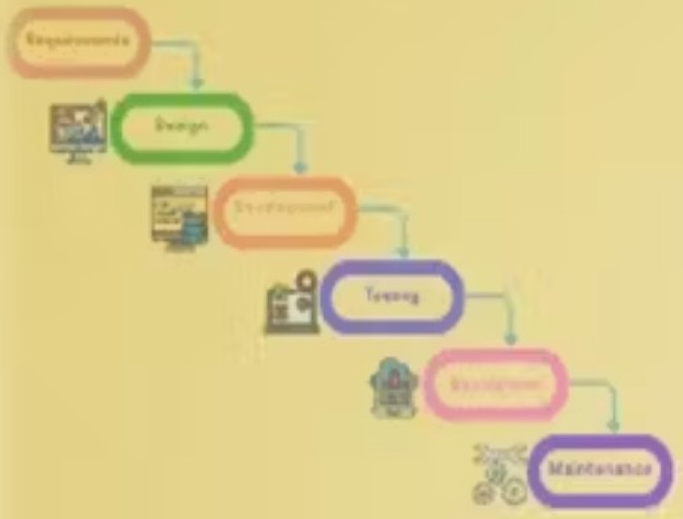
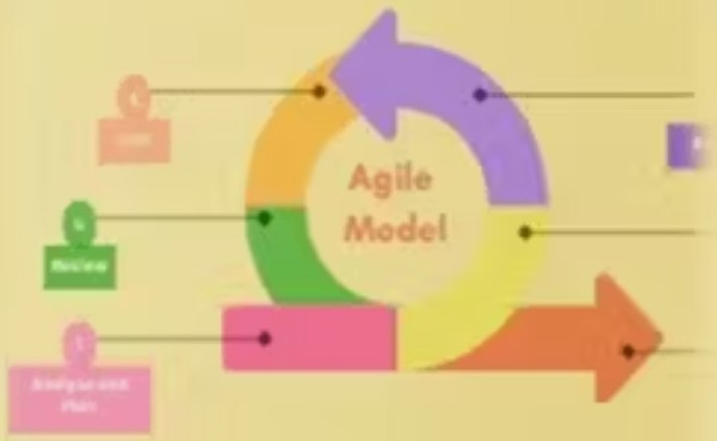
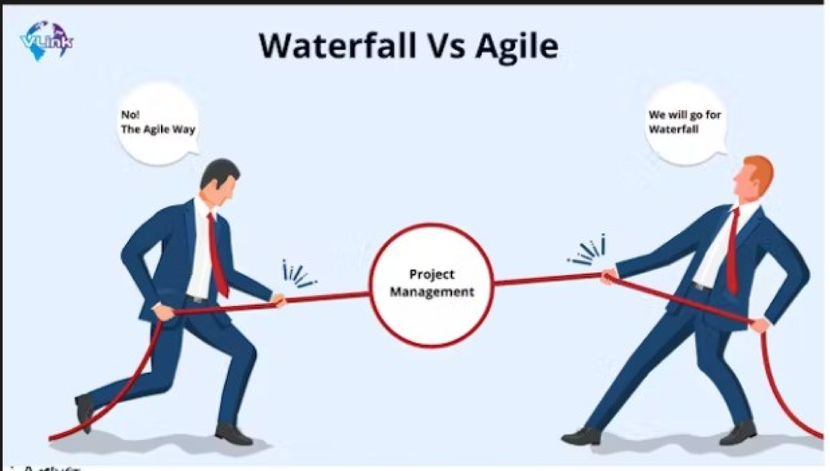


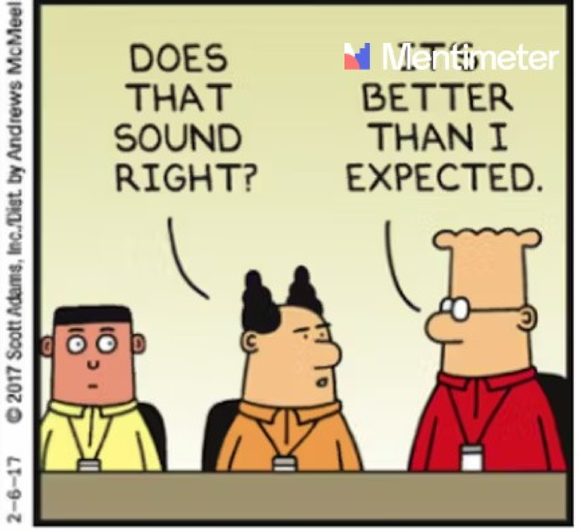
Waterfall Model

VS

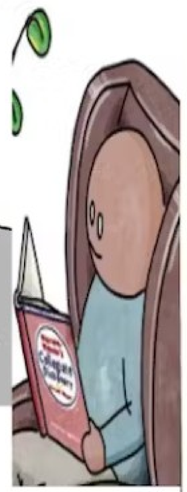


Agile Model

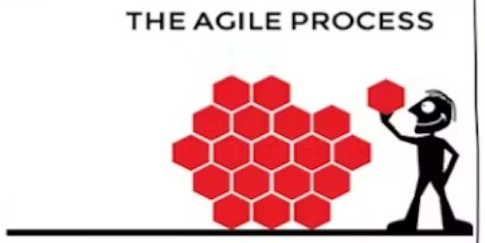




The ways of working out our differences took a sudden dangerous turn.



'This project has got so big, I'm not sure I'll be able to deliver it!'



'It's so much better delivering this project in bite-sized sections'

waterfall shaming, noun

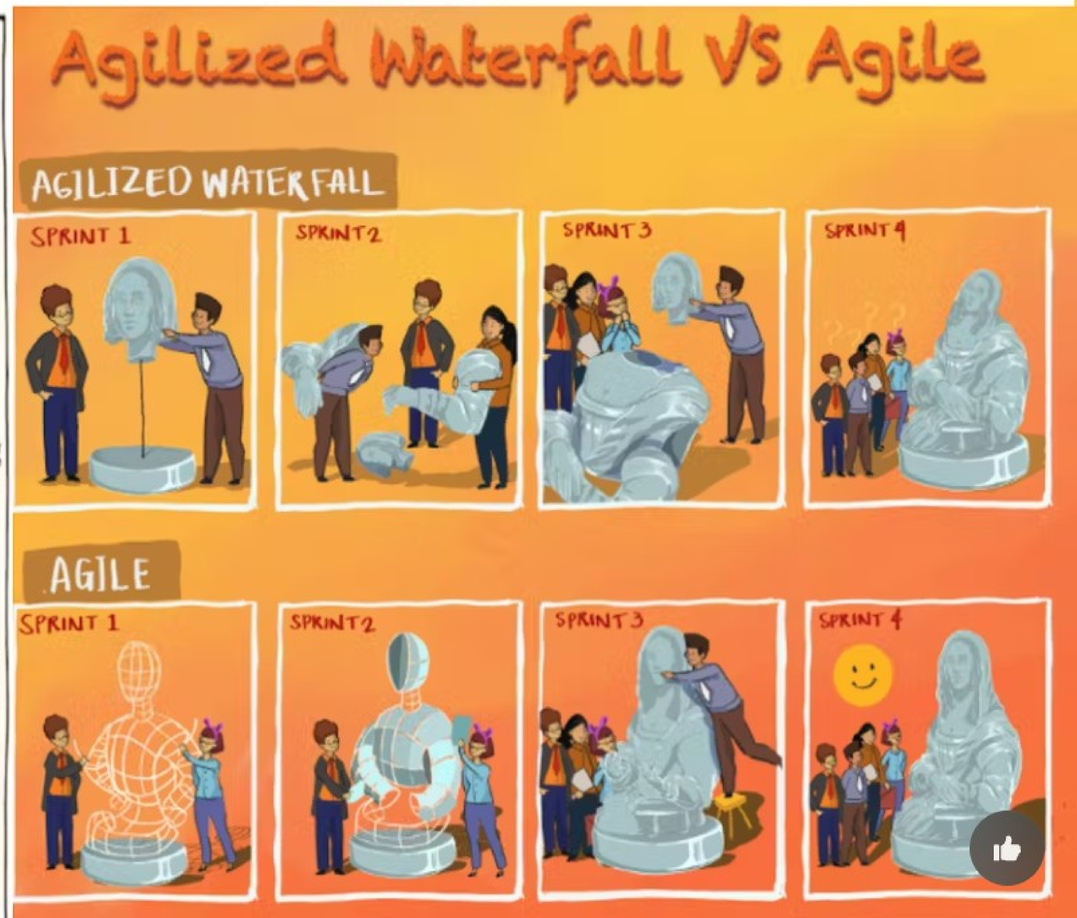
wa·ter·fall sham·ing | \ ˈwȯ-tər- ˌfȯl- ˌshā-miŋ \
waterfall shamings; waterfall shame; waterfall shames

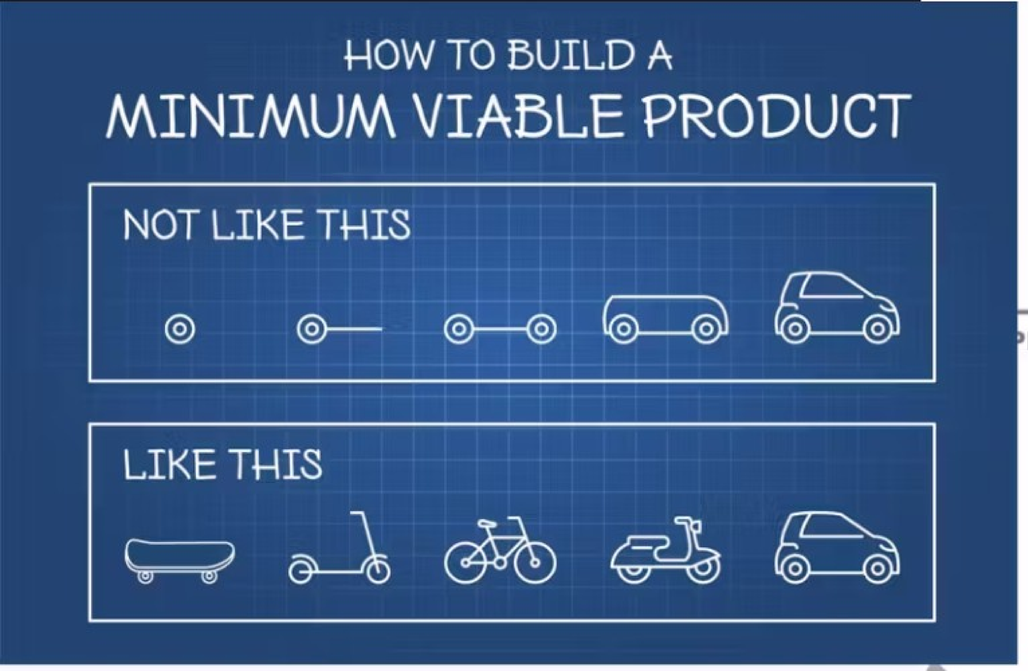
Definition

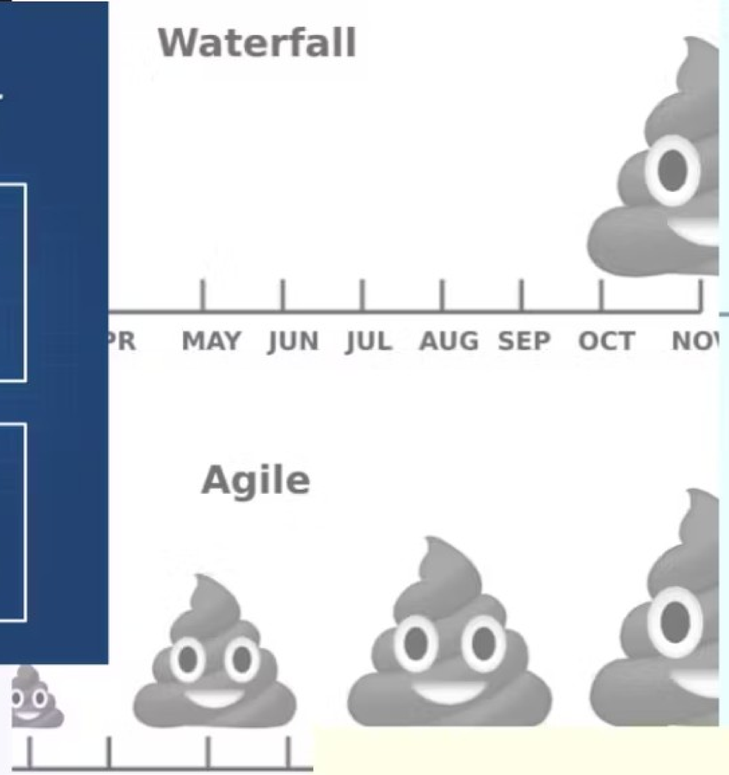
; the act or practice of subjecting someone perceived as not working 'truly agile' or properly understanding the 'agile mindset' to criticism, mockery, disgrace, humiliation, or disrepute

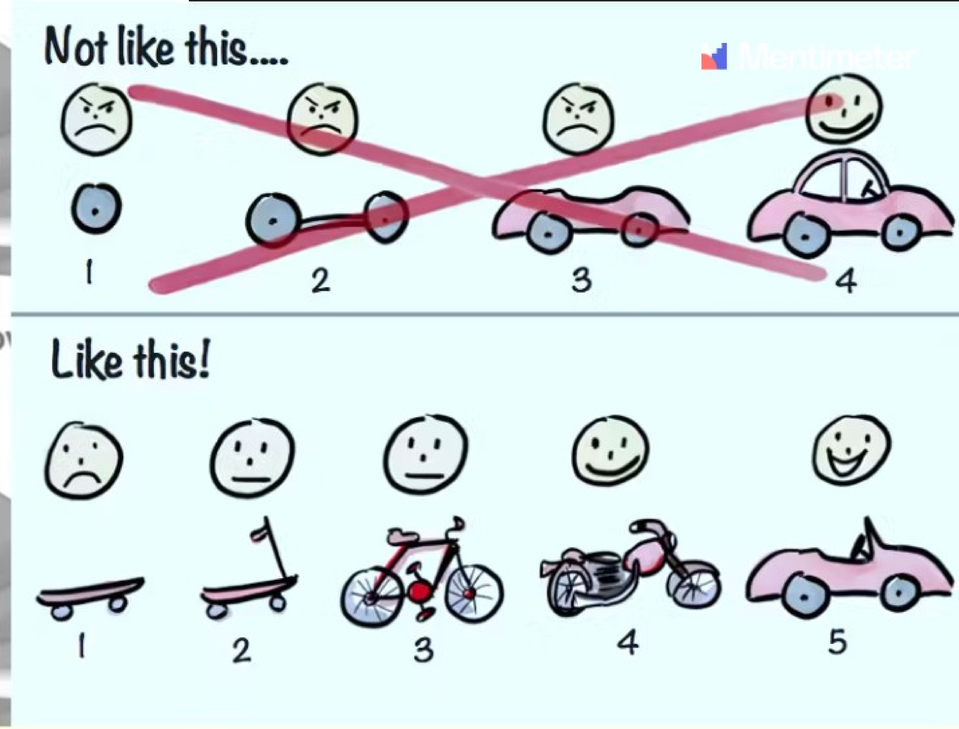
// "So, you think you're agile just because of your Scrum events? No, you're just **doing** agile, not **being** agile. Your project management background shows."

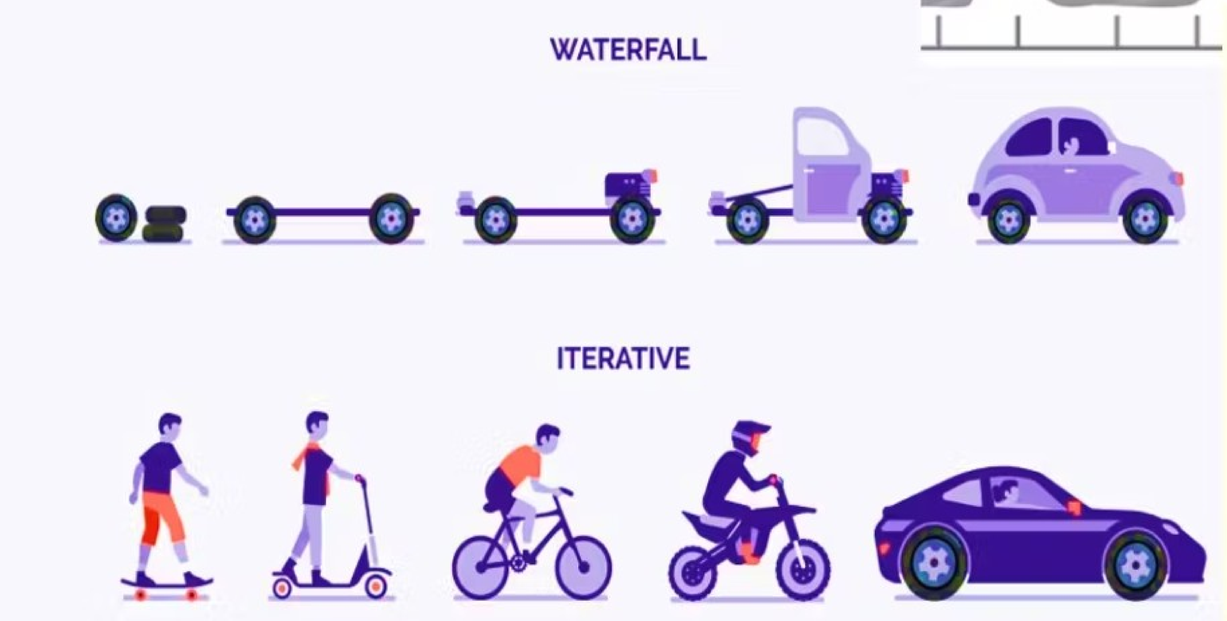
// "Why is your team only delivering PBIs at the end of the sprint? Please stop waterfalling your sprints."




HOW TO BUILD A
MINIMUM VIABLE PRODUCT
NOT LIKE THIS
LIKE THIS


Waterfall
MAY
JUN
JUL
AUG
SEP
OCT
Agile


Not like this....
Mentimeter
1
2
3
4
Like this!
1
2
3
4
5

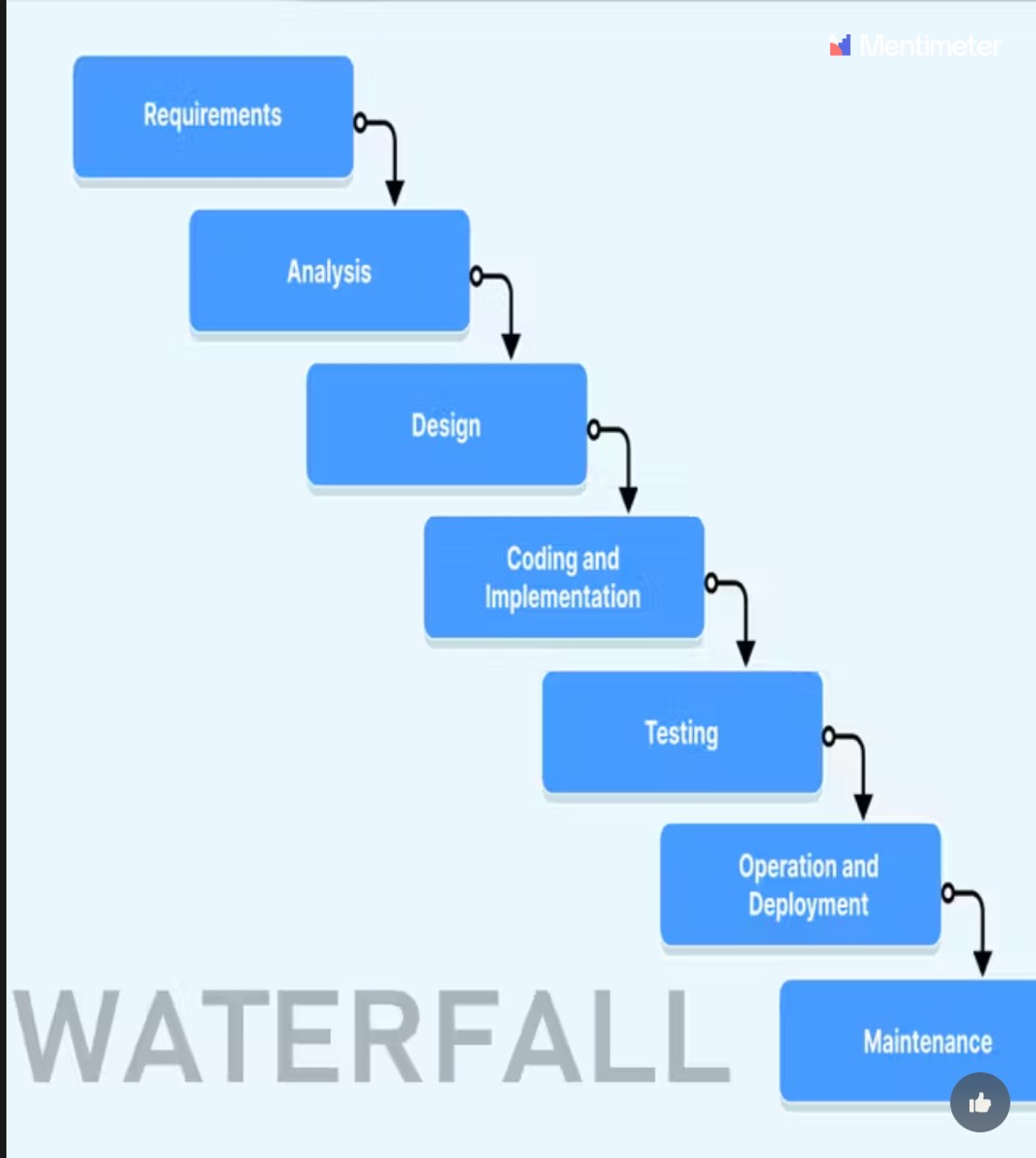

WATERFALL
ITERATIVE

AGILE SANDCASTLES
WATERFALL
Gather Requirements
Design
Build and Test
Err...
Deployment
AGILE
Sprint 0
Sprint 1
Sprint 2
Sprint 3
Sprint 4
accenture | SOLUTIONS IQ
Designed by Kit F

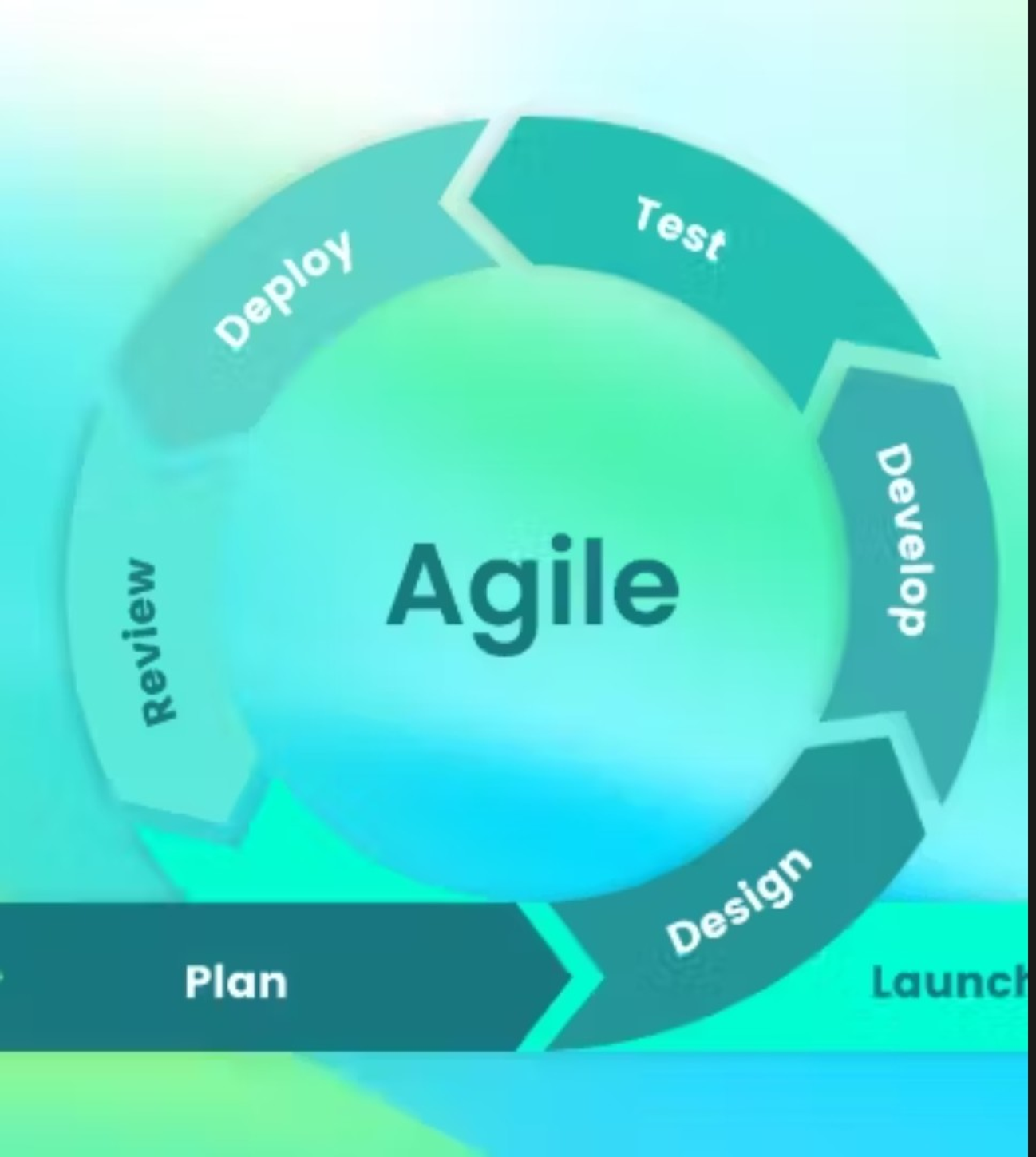
WATERFALL

This model emphasizes a rigid structure with distinct phases, where each phase's output serves as the input for the next.

Each phase is completed before the next one starts, and there's little to no overlap between phases.



Mentimeter
WATERFALL
EACH PHASE IS DISTINCT, SEQUENTIAL, AND MUST BE COMPLETED BEFORE THE NEXT PHASE CAN BEGIN
Ask family what they'd like
Choose Recipes
Gather & prepare ingredients
Cook
Adjust seasonings
Serve and Eat
Clean the dishes



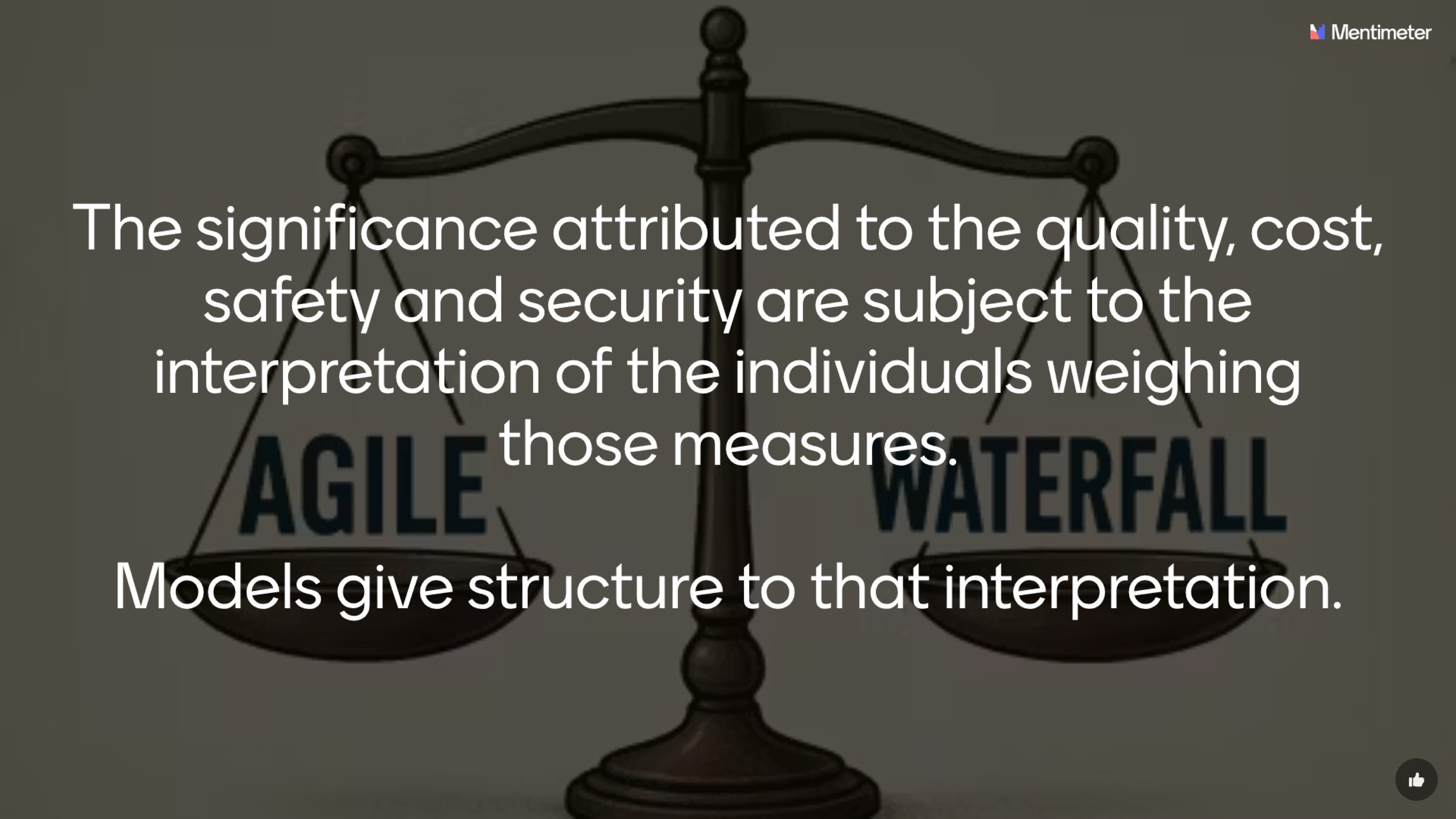
AGILE

A methodology that emphasizes iterative development, collaboration, and adaptability to changing requirements.

Phases are not strictly sequential and will overlap and repeat throughout the project.

AGILE

Phases are smaller, more flexible, promoting continuous improvement and adapting to change.



The significance attributed to the quality, cost, safety and security are subject to the interpretation of the individuals weighing those measures.

Models give structure to that interpretation.

Mentimeter

You've been asked to cook a meal for a family.

You've been asked to cook ~~a meal~~ meals for a family.

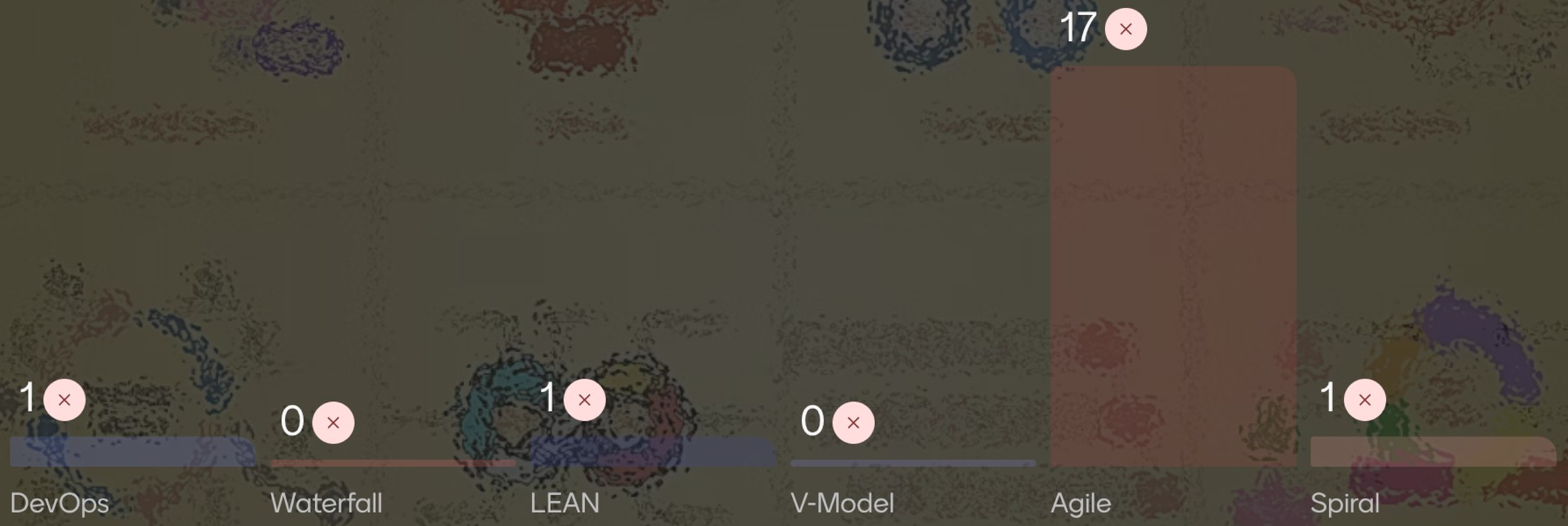
Every meal.

Every meal, *every day*...

For a year.

Mentimeter

Which model should we choose?



2

Remy

Family Rat

Works Hard

Tired

Loves Food

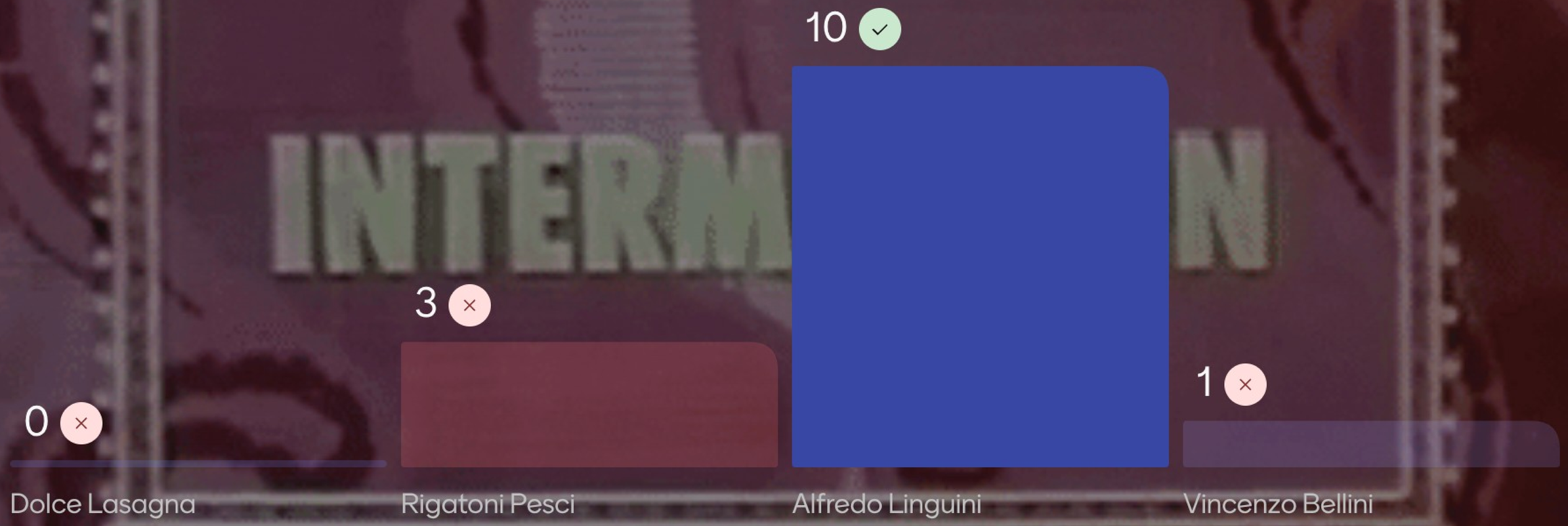
Mentimeter

2

Mentimeter

Mentimeter

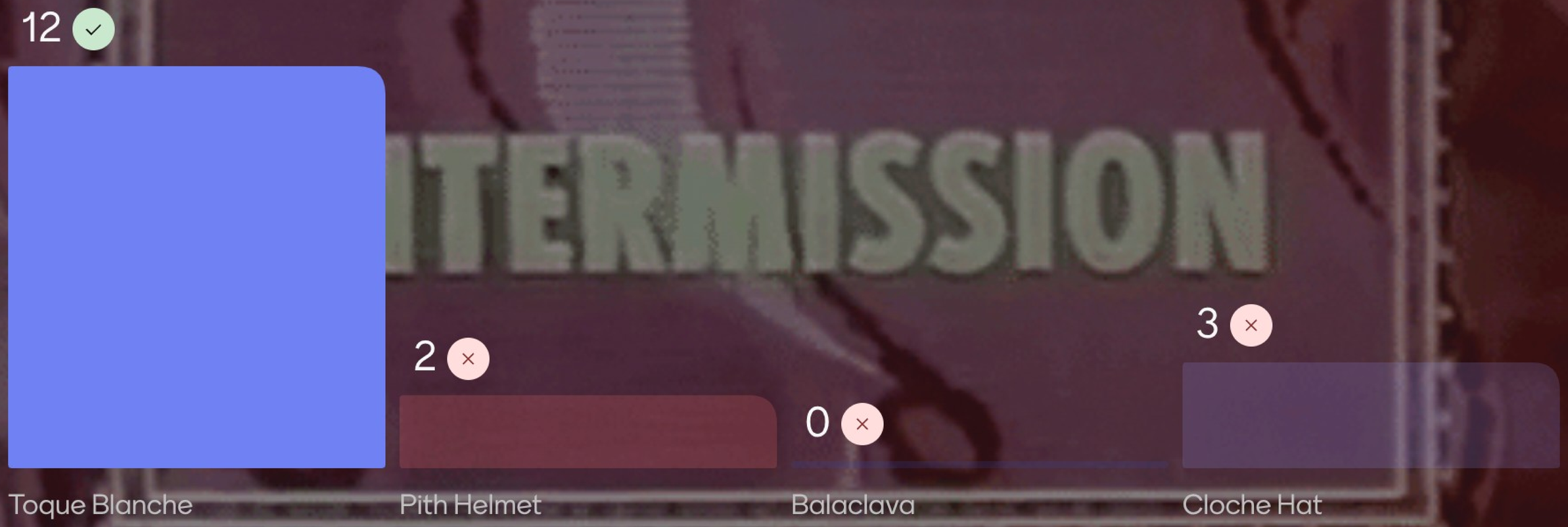
In the movie Ratatouille, a man and a rat work together to "wow" the food critics of Paris. What is the name of the man who wore that rat as a hat?



4

Mentimeter

Speaking of hat, what is a chef's hat called?



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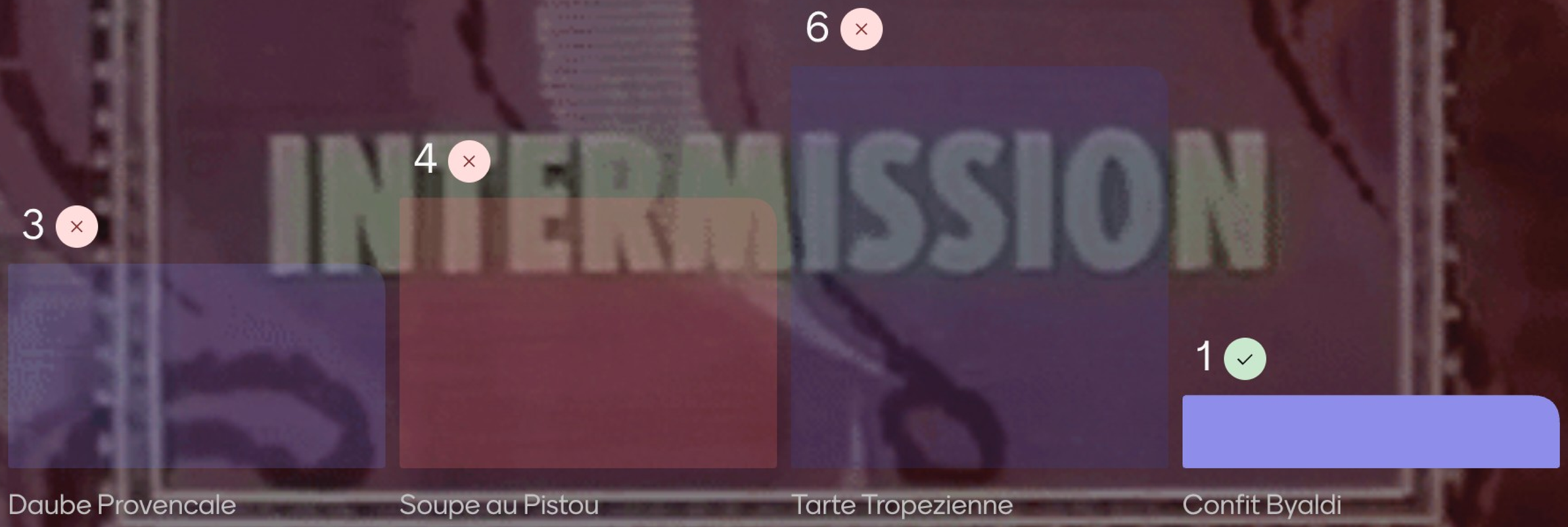
A Ratatouille is a classic French Provencal stewed vegetable dish, and is NOT what was made in the movie. What was?



1

REQUEST FOR PROPOSAL

PROJECT NAME : FAMILY (Feeding All My Immediate Lineage, Yearly)

PROJECT PETITIONER : Remy, Head Chef - Ratatouille

PROJECT OVERVIEW: The purpose of this project is to plan, prepare, and serve three meals each day, seven days a week, for 365 days, or one calendar year. A successful proposal will ensure that meals are nutritious, varied, enjoyable, and aligned with family dietary needs and preferences, while maintaining consistent delivery, quality ingredients, and skillful preparation throughout the year.

PROJECT DESCRIPTION:

- Prepare breakfast, lunch, and dinner each day for one full calendar year.
- Incorporate a variety of cuisines, preparation techniques and protein selections to avoid menu fatigue, ensuring balanced nutrition across meals.
- Provide meals that are appealing to all family members, accommodating dietary restrictions, allergies, and preferences.
- Foster a positive and enjoyable family dining experience.
- Maintain efficient and budget-conscious ingredient sourcing.
- Ensure strict adherence to food safety standards, as determined by the FDA.

PROJECT GOALS:

- Design rotating meal plan.
- Purchase all necessary ingredients within the agreed budget.
- Cook and plate three daily meals, with optional snacks or beverages as agreed.
- Ensure meals are served at appropriate times each day.
- Restore the kitchen and dining area after each meal.
- Incorporate eco-friendly practices (local sourcing, reduced food waste, composting).

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Project Goals

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