

1 Article

2 Improving Queuing System with Limited Resources 3 Using TRIZ and Arena Simulation

4 Siti Azfanizam Ahmad^{1*}, Kok Weng Ng², Siti Hajar Airdzaman¹, Mei Choo Ang³ and Salami
5 Bahariah Suliano¹

6 ¹ Department of Mechanical and Manufacturing Engineering, Faculty of Engineering, Universiti Putra
7 Malaysia, Selangor, Malaysia.

8 ² Industrial Design Centre, Sirim Berhad, Malaysia, Selangor, Malaysia

9 ³ Institute of Visual Informatics, Universiti Kebangsaan Malaysia, Selangor, Malaysia

10 * Correspondence: s_azfanizam@upm.edu.my

11

12 **Abstract:** A university canteen is a queueing system characterised by non-stationary time of arrival
13 with limited resources where the arrival rate is time dependent and has different pattern of arrival
14 for different time interval. This means at certain time of the day, the arrival rate is much higher
15 than other time and for a university canteen, the arrival rate of customer during the lunchtime is
16 much higher and the food (resources) is limited. Non-stationary time dependent queueing system
17 is not easily modelled mathematically hence such queueing systems are modelled using simulation
18 tools such as ARENA. In order to model a non-stationary time dependent queueing system with
19 limited resources and solve queueing problems using ARENA, researchers have to depend on their
20 knowledge and experience in identifying the appropriate and relevant parameters for the system
21 and make modifications to these parameters of the system to solve queueing problems by means of
22 trial and error. Hence, this research work explores the potentials of applying a systematic problem
23 solving tool, TRIZ to help users to make better decisions in deriving solutions to improve a
24 non-stationary time dependent queueing system with limited resources. A case study was carried
25 out to minimize the waiting time of the customers at the cafeteria of the Faculty of Engineering,
26 Universiti Putra Malaysia (UPM), which has queueing problems for years during lunchtime. TRIZ
27 was applied in this case study and the results showed that TRIZ can assist researchers to derive a
28 solution model that lead to shorter waiting time without incurring additional cost and resources.

29 **Keywords:** Queuing problem; TRIZ; Arena software; average waiting time

30

31 1. Introduction

32 Queueing problems can lead to serious drawbacks since waiting in a queue will cost time for
33 the customers. Customers who cannot afford to wait will leave the queue and cause losses to the
34 service provider. Queues may occur at a bank or a supermarket where people are waiting for
35 services. There are also queues for public transport where people are waiting for a train or a bus. The
36 most common queueing problem is queueing up for food, which usually occurs at a restaurant.
37 According to Malaysia Food Barometer (MFB), 64.1% of Malaysian population are eating outside
38 rather than having their meals at home [1]. This habit of eating outside means Malaysians will be
39 more likely to encounter waiting queues, which currently are a common sight in restaurants
40 especially during lunchtime. The waiting time during these periods is usually longer than other
41 operation hours.

42 As an effort to reduce this waiting time, researchers used simulation method to aid them in
43 visualizing and understanding the situation. A simulation model implicates a model that has been
44 adapted to be analysed with the use of simulation [2]. In this research work, a simulation model was
45 applied to solve the queueing problem instead of using queueing theory. The simulation model was

46 derived using Arena, a commercial simulation tool which is well established in various applications
47 for simulation modelling [3]. Arena is using a graphical modelling method to define the simulation
48 model by creating, manipulating and linking a number of available basic building blocks [4]. In
49 applying Arena to solve queueing problems, there are six key model elements needed, namely,
50 Model Entities, Model Activities, Model Resources, Exogenous Event, Endogenous Event and
51 Queue [5]. Based on these key model elements, the model for the university canteen was developed
52 and the Arena parameters were obtained via on-site observations and data collections.

53 Based on past research works, there are several positive opinions and outcomes on using
54 simulation approaches to solve a queueing system problem. The performance criterion of a
55 restaurant can easily be measured through simulation and it helps to understand the situation better
56 as well as to simulate any improvement decision [5]. A simulation model can mirror the actual
57 operation of the restaurant/cafeteria. It can be flexibly adapted to deal with complex service and
58 arrival patterns but a simulation model is still considered to be a simplification of the real-life system
59 [6]. Adding complexity is possible in a simulation to allow the simulation model to mirror the actual
60 operation of the restaurant/cafeteria [7]. The Arena software provides users a friendly interface to
61 model events or activities and others in a system. The statistical reports that can be obtained from
62 Arena after each run are useful and contain valuable information [8]. In a case study to find the
63 reasonable shoreline length of a fishing port, it is reported that with the aid of computer simulation,
64 the approach was able to deal with random service problems and demonstrated good results [9]. The
65 analysis and simulation of factory layouts using Arena have enabled researchers to see the
66 individual movements from one machine to another machine [10].

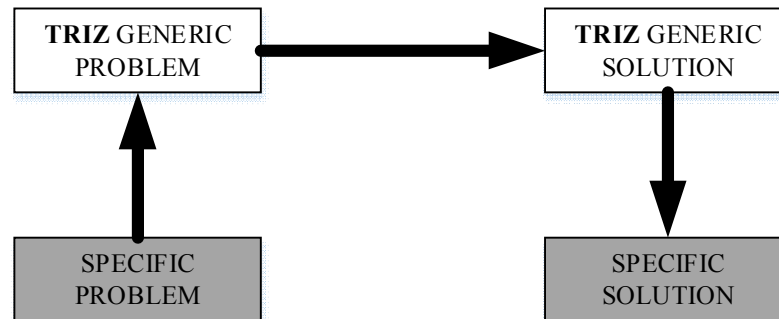
67 From these past research work, it can be implied that simulation modelling can be used to solve
68 queueing system problems and provides good results. The simulation modelling of queueing system
69 using Arena has been applied in literature to give clear view on the actual real-life scenario on the
70 operation of restaurants and to improve their services. The application of simulation models using
71 Arena allows restaurants to be modelled based on their current scenarios and users can then modify
72 their restaurant based on trial and error basis to remove bottlenecks, number of service counters,
73 layout design and others to improve the performance of their restaurants' services. Although the
74 application of simulation models using Arena have been successful based on trial and error basis,
75 the trial and error basis can take significant amount of time and effort to come up with a good
76 solution. In addition to that, the time and effort to find a solution to improve a queueing system will
77 substantially increase when the complexity of the system get higher or if the system is huge with
78 many resources, activities and events and the chances of success in finding a good solution will
79 plunge. Therefore, there is a need for a systematic approach that can assist a user in using simulation
80 modelling method such as Arena to find a good solution to improve a queueing system. One of the
81 established tools that have been applied by many enterprises to solve design and manufacturing
82 problems systematically and were proven to be successful is TRIZ [11,12]. In this research work, we
83 explored the application of one the classical TRIZ tool known as the engineering contradiction
84 instead of using the trial and error basis to help users to improve the service performance of a
85 cafeteria located in UPM campus, which frequently experienced long queues particularly during
86 lunchtime.

87 2. TRIZ

88 TRIZ has been applied to help engineers in solving engineering problems for many years and
89 has been used to solve many issues faced by enterprises [12-14]. The application of TRIZ has also
90 been extended into other areas including computer science [15,16], social sciences [17], energy
91 efficiency [18], and manufacturing [14,19,20]. With TRIZ, many leading multi-national and
92 innovative companies are able to record tremendous growth and achievements to enhance their
93 global competitiveness [21,22].

94 TRIZ or the theory of inventive problem solving was derived by Genrich Altshuller [23] based
95 on his study on patent documents since 1940s. The applications of TRIZ were used by many leading
96 enterprises such as Ford, General Motors, Intel, and Xerox to increase their competitiveness [22].

97 TRIZ is a systematic problem solving method that helps engineers to define and solve technical
 98 problems. Figure 1 shows a general model of TRIZ problem solving process. In TRIZ, a specific
 99 problem is transformed into TRIZ generic problem and then to TRIZ generic solution before a user
 100 translates the TRIZ generic solution to produce specific solution for the specific problem [24].
 101



102
 103

Figure 1. General model of TRIZ application

104 One of the major key discoveries of TRIZ is the 40 inventive principles, which are derived from
 105 thousands of patents starting from 1946 to 1985 [21,22,24]. This is the basic concept of TRIZ that have
 106 been widely applied to generate ideas to solve many engineering problems. There are three
 107 categories of contradiction in TRIZ namely administrative contradiction, technical contradiction,
 108 and physical contradiction [14,22,24]. Administrative contradiction are contradiction that normally
 109 develops from management problems and the solutions to such contradiction are not clear [14].
 110 However, administrative contradiction can be transformed into engineering contradiction to be
 111 resolved more easily [14]. Physical contradiction is applied for problems with a single antonymous
 112 parameter, which creates a contradiction in the same parameter with two different values such as
 113 short and long for the length parameter. This contradiction can be solved using Separation
 114 strategies, Satisfaction and Bypass [14] of TRIZ. Meanwhile, the engineering contradiction is a tool
 115 that is derived based on the notion that there will be technical contradictions that need to be resolved
 116 in order to solve any inventive problem i.e. improving a parameter will cause one or more other
 117 parameters to worsen.

118 Inventive problems are problems that involve a parameter or feature of a system where when it
 119 is improved due to an action taken or a design change, another parameter or feature of the system
 120 will get worsen. Hence, the engineering contradiction tool (also known as engineering contradiction
 121 matrix) developed by Altshuller has listed 39 improving parameters or features and 39 worsening
 122 parameters or features. Each corresponding improving and worsening parameter will have a list of
 123 recommended inventive principles that may provide an idea to solve the problem [12].

124 There are 40 inventive principles in total. A good definition of contradiction and by identifying
 125 the root cause of the problem will be essential for an effective TRIZ application. After modelling the
 126 problem and identifying the root cause of the problem, there are several steps need to be followed
 127 before the application of the contradiction matrix and the inventive principles [12]. In order for the
 128 user to solve a problem, the user need to identify a parameter that he wants to improve to solve the
 129 problem and due to that improvement, another parameter will become worsen. Based on the
 130 identified improving and worsening parameters, the engineering contradiction matrix will provide a
 131 list of recommended inventive principles (out of the 40 inventive principles mentioned earlier) that
 132 maybe be able to solve that particular problem [25].

133 In applying TRIZ engineering contradiction to solve an identified problem, not all the
 134 recommended inventive principles must be used to solve the problem. Sometimes none of the
 135 recommended inventive principles can be applied to solve the problem, In fact, quite a few of the
 136 identified improving and worsening parameter has no recommended inventive principles (there are
 137 quite a number of blanks in the contradiction matrix). However, these inventive principles provide
 138 good ideas or hints to the user to think of solutions for an identified problem.

139 In addition to that, it is advised that the user should identify a single parameter to improve and
140 a single parameter that will become worsen to enable the list of inventive principles recommended
141 will not be too many. Therefore, it is important to model the system by defining the problem and
142 break down the system into components. Then, the user should investigate and explore to determine
143 the root cause of the problem before trying to solve the problem.

144 3. Problem Definition

145 This section elaborates the background of the problem and describes the observations being
146 conducted to identify the actual scenario of the cafeteria.

147 3.1. Introduction

148 It was observed that the waiting time was long at the cafeteria of Faculty of Engineering, UPM,
149 Serdang. Based on the current situation, customers can come from any direction to enter the system.
150 In other words, there is no proper queue or line to enter the system. This situation caused hassles at
151 the cafeteria, as customers will dash or swarm around the front counter of the cafeteria to pick their
152 meals. A study was conducted during lunch hour, which was from 12.00pm to 1.00pm because it
153 was the peak hour and thus maximum queueing time at the cafeteria consistently occurred during
154 this period. It is important to find out how long a customer had to wait in a queue before they are
155 served and how the waiting time can be reduced without deploying extra working staff. A long
156 waiting time may cause the cafeteria to lose customers since customers tend to leave the queue if
157 they have to wait for a long time to get their lunch.

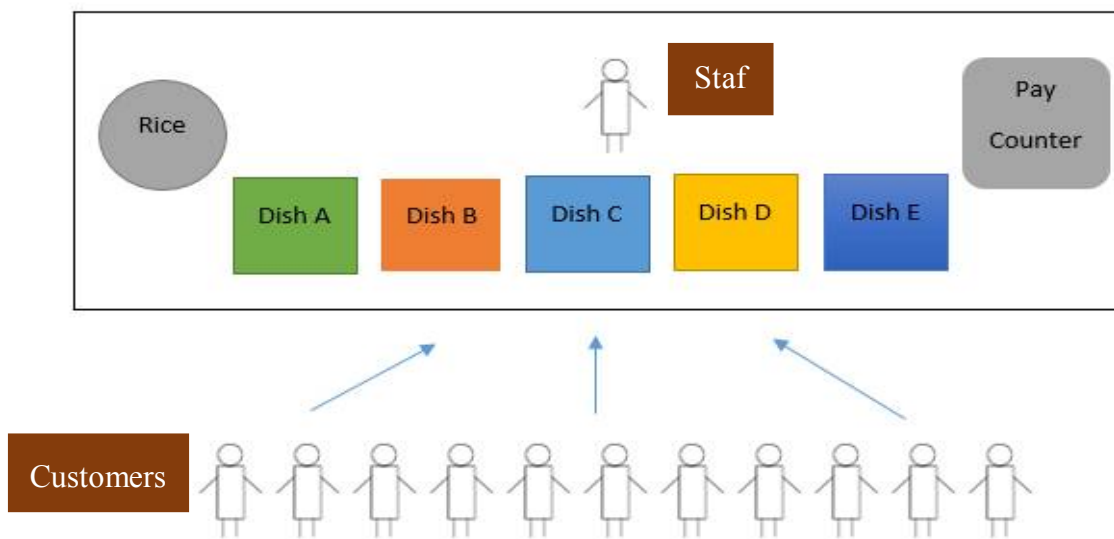
158 Hence, the development of a simulation model for the cafeteria would help to evaluate possible
159 improvement on the current situation. By performing the simulation, the average waiting time for
160 each customer would be figured out. This case study is important, as it is able to bring benefits to
161 both customers and the cafeteria itself. For instance, if customers know the average waiting time,
162 they can estimate how much time they need to spend if they want to dine at this cafeteria. It helps
163 customers to make decision and provide more efficient time management. Eventually, this might
164 help to reduce the possibilities of balking customers and company would not suffer losses.
165 Nevertheless, the management of the cafeteria is not keen on incurring additional cost such as using
166 automation and on increasing the number of workers. Thus, the objective of this research is to
167 investigate and minimize the waiting time at the cafeteria of Faculty of Engineering, UPM, Serdang,
168 Selangor, Malaysia, without incurring additional cost by using the TRIZ and Arena software.

169 3.2. System description based on observation

170 Observation was done at the cafeteria to identify the actual scenario of the cafeteria in order to
171 enable the modelling of the cafeteria system to be made as accurate as possible. In this research, the
172 observation was done during lunch hour from 12.00pm to 1.00pm. The arrival time of customers was
173 recorded by using a stopwatch. The purpose of the observation was to collect data to be entered into
174 the model.

175 The observation conducted was also to determine the layout of the cafeteria. Figure 2 illustrates
176 the layout of the cafeteria while Figure 3 shows the flowchart of the process of current queueing
177 system. From Figure 2, it can be seen that the cafeteria has a counter that can accommodate variety of
178 dishes. Other than that, it is observed that only one staff is working at the front counter at a time and
179 he acts both as a waiter and a cashier.

180 According to Figure 2, it is shown that customers arriving at the same time at the counter. If the
181 customers want to purchase food from the cafeteria, they have to request for the rice from the
182 working staff. Then, customer will choose and pick the first dish from all of the dishes that were
183 served in the front counter. After that, the customers have to decide whether they want to pick the
184 next dish or not. If yes, customer will take another dish. Otherwise, they will proceed to pay counter
185 and finally leave the system.

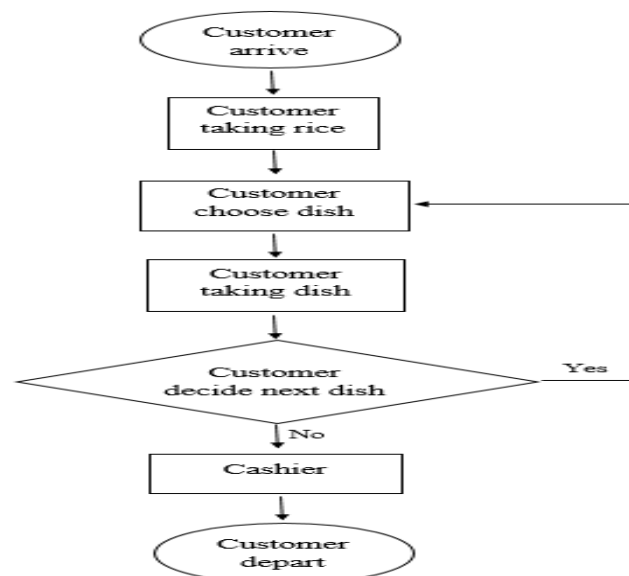


186

187

Figure 1. Layout of the cafeteria.

188



189

190

Figure 2. Flowchart of the current queuing system at the cafeteria.

191

192

193

194

195

196

197

The time between arrivals of the customers and time taken for each customers being served by the staff were observed. The time was recorded in minutes and the average value obtained from that one-hour observation was inserted into the software as the input. The time to serve customer caused delay to the process and thus queue was forming up during this stage. In this case study, each customer was served by a staff at two different processes. The first process was to serve the customer with rice when the customer requested for it and the second process was to collect payments for the food when the customer wanted to pay.

198

199

200

201

The data of the one-hour observation was recorded and is shown in Table 1. According to the data collected, the average time between arrivals is 2 minutes. This average arrival time was set in the Arena software as an input. In addition to that, the maximum arrival was set to infinity, 10 replications, 60 of replication length and the base time unit in minutes were set.

202

Table 1. Collected data during one-hour observation.

Customer i^{th}	Customer arrival time (min)	Time between arrival (min)	Service time for rice (min)	Service time at cashier (min)
1	12.00pm	-	0.25	0.25
2	12.03pm	3	0.25	0.25
3	12.04pm	1	0.5	1.0
4	12.05pm	1	1.0	1.0
5	12.08pm	3	0.5	0.25
6	12.09pm	1	0.5	0.5
7	12.11pm	2	0.5	0.5
8	12.14pm	3	0.25	0.25
9	12.17pm	3	0.25	0.25
10	12.18pm	1	1.0	0.5
11	12.21pm	3	0.5	0.25
12	12.22pm	1	0.5	0.5
13	12.28pm	6	0.25	0.25
14	12.31pm	3	0.5	0.5
15	12.35pm	4	0.25	0.25
16	12.37pm	2	1.0	0.5
17	12.38pm	1	1.0	1.0
18	12.39pm	1	1.0	1.0
19	12.42pm	3	0.25	0.25
20	12.46pm	2	0.5	0.5
21	12.48pm	2	0.5	0.5
22	12.50pm	2	0.5	0.5
23	12.52pm	2	0.5	0.5
24	12.53pm	1	1.0	1.0
25	12.54pm	1	1.0	1.0
26	12.57pm	3	0.25	0.25
27	12.59pm	2	0.5	1.0
28	1.00pm	1	1.0	1.0
	Total	58	16	15.5
	Average	2.07	0.57	0.55

203

204 4. Arena Model of the Current Queuing System

205 The Arena model of the current queuing system at the cafeteria is as shown in Figure 4. A
 206 customer who arrives and wants to have lunch has to request for the rice first. The customer has to
 207 request for the rice from the staff before he decides on the first dish that he wants to choose. Then,
 208 the customers will proceed to take the first dish and then decide on whether to choose the next dish
 209 and so on or going straight to the pay counter before leaving the queue.

210 In this model, the probability of arrival of any server or choosing a dish (Decide module) was
 211 set as 20% since there were five dishes (servers) available. The processing time given was based on

212 Triangular (TRIA) (0.25, 0.5, 1) distribution. There were four assumptions that were made in this
213 model which are:

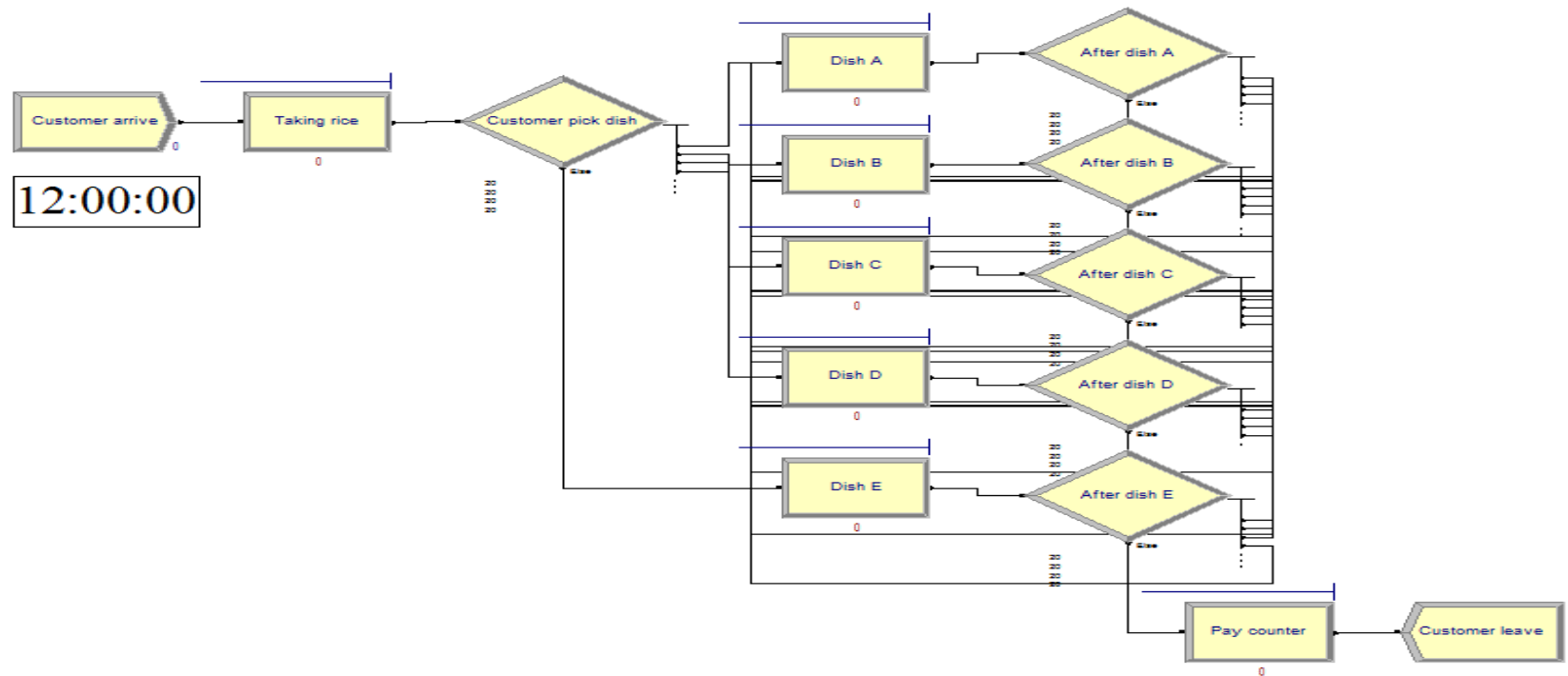
- 214 i. Only five dishes available at the cafeteria at a time.
- 215 ii. Customers can take as many dishes as they want as long as they do not leave the system.
- 216 iii. After requested for rice from the staff, customers cannot exit the system without picking at
217 least one dish before paying for the food.
- 218 iv. Customers enter the system individually, not in groups.

219 Based on the Arena model shown in Figure 4, it can be observed that a user will have difficulty
220 of trying to improve the system using trial and error approach even though the system is just a
221 simple cafeteria with a single server. This difficulty is partly because of the possible involvement of
222 multiple servers, constraints and other factors particularly for new users or users that have little of
223 experience and knowledge in improving a queueing system. This task of improving a queueing
224 system increases significantly, when the system become more complex and large such as a shopping
225 mall.

226

227

228



229

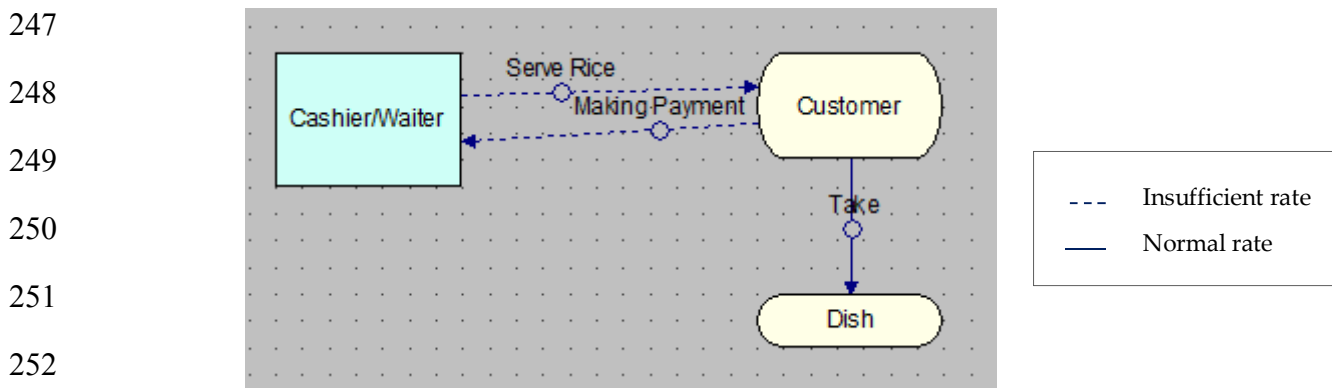
230

Figure 4. Arena model of current queuing system in the cafeteria at UPM.

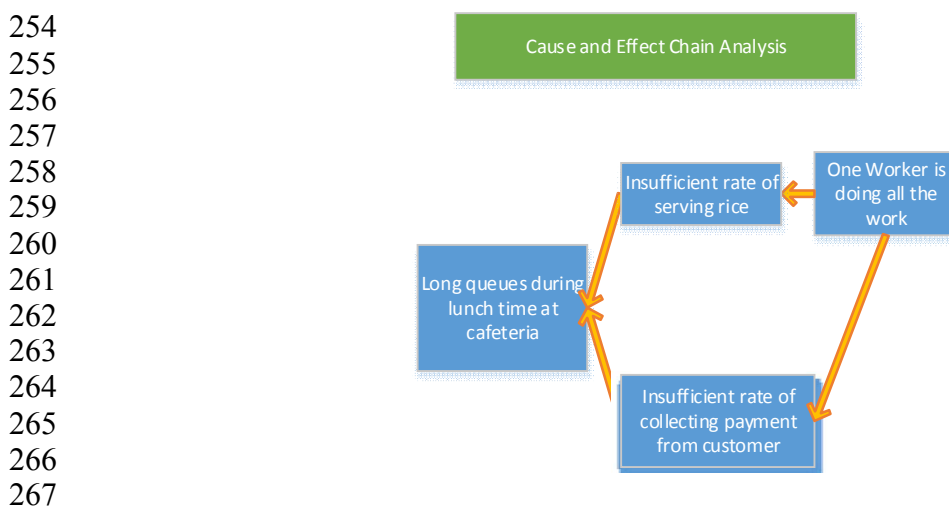
231 5. Using TRIZ to Improve a Queueing System

232 One of the classical TRIZ tools, the engineering contradiction was applied to improve this
 233 queueing problem found at the cafeteria in UPM. The component modelling done by Arena shown
 234 in Figure 4 can be used to represent the cafeteria system and the components inside the system as
 235 step towards determining the root cause of the long queue in the cafeteria during lunchtime. The
 236 cafeteria system can then be modelled functionally as shown in Figure 5 to identify the queueing
 237 problems of the cafeteria system based on the observations conducted and the interaction links
 238 between components. Based on the observations, the cashier/waiter has an insufficient rate of
 239 serving rice to the customer and also insufficient rate of collecting payment from the customer due
 240 to high arrival rate of customers. The observation also noted that the rate customer taking dishes is at
 241 normal rate and is not causing significant delays.

242 Based on the functional model developed for the cafeteria, a root cause and effect analysis can
 243 be carried out to determine the actual cause of the queueing problem and this is shown in Figure 6.
 244 Therefore, it is obvious that from the observations, the lone waiter/cashier will be struggling to serve
 245 rice to the customer and to collect payment at the same time during lunch time when the arrival rate
 246 of customers is high.



253 **Figure 5.** Functional model of current queueing system in the cafeteria at UPM.



268 **Figure 6.** Root cause and effect of the queueing problem in the cafeteria at UPM during lunchtime.

269 This finding corresponds to the results of the Arena model demonstrated in simulation of the
 270 scenario at the cafeteria during lunchtime. However, since the owner of cafeteria does not wish to
 271 hire additional staff to solve this queueing problem, another inventive solution needs to be figured
 272 out to solve or ease the queueing problem at the cafeteria. In view of this, the knowledge and
 273

274 experience of the user are needed to solve this queuing problem at the cafeteria and the user
 275 usually applies trial and error approach to solve this problem. In this research work, TRIZ
 276 contradiction matrix will be applied to solve this queuing problem.

277 In applying TRIZ engineering contradiction matrix, the improving feature or parameters in this
 278 queuing problem is to speed up the service provided of the lone waiter/cashier to reduce the
 279 queuing problem in the cafeteria during lunchtime. However, increasing the speed of the services
 280 will definitely help in reducing the queue during the lunch time but the waiter/cashier who is
 281 serving the rice to the customer as well as collecting payment from the customer will most likely to
 282 be working under duress. The best matching improving parameter from the engineering
 283 contradiction matrix for improving the speed of service would be improving parameter number 9,
 284 speed. The worsening parameter will be the worker is working under duress and the best matching
 285 worsening parameter for working under duress will be worsening parameter number 30, object
 286 affected harmful factors. Figure 7 illustrates the part of contradiction matrix that indicates the
 287 inventive principles recommended based on the matching improving and worsening parameter.
 288 Table 2 summarises the information on the engineering contradiction, improving and worsening
 289 parameters as well as the recommended TRIZ inventive principles.

		Parameters						
		Weight of moving object	Weight of Stationary Object	Length of moving object	Length of Stationary object	Area of moving object	Area of stationary object	Volume of moving object
		1	2	3	4	5	6	7
1	Weight of moving object		-	15 8 29 34	-	29 17 38 34	-	29 2 40 28
2	Weight of stationary object	-		-	10 1 29 35	-	35 30 13 2	-
3	Length of moving object	8 15 29 34	-		-	15 17 4	-	7 17 4 35
4	Length of stationary object		35 28 40 29	-		-	17 7 10 40	-
5	Area of moving object	2 17 29 4	-	14 15 18 4	-		-	7 14 17 4
6	Area of stationary object	-	30 2 14 18	-	26 7 9 39	-		-
7	Volume of moving object	2 26 29 40	-	1 7 4 35	-	1 7 4 17		
8	Volume of stationary object	-	35 10 19 14	19 14	35 8 2 14	-		-
9	Speed	8 28 13 38	-	13 14 8	-	29 30 34	-	7 29 34

	Quantity of substance	Reliability	Measurement accuracy	Manufacturing precision	Object affected harmful factors
	26	27	28	29	30
3 26 18 31	3 11 1 27	28 27 35 26	28 35 26 18	22 21 18 27	
19 6 18 26	10 28 8 3	18 26 28	10 1 35 27	2 19 22 37	
29 35	10 14 29 40	28 32 4	10 28 29 37	1 15 17 24	
	15 29 28	32 28 3	2 32 10	1 18	
29 30 6 13	29 9	26 28 32 3	2 32	22 33 28 1	
2 18 40 4	32 35 40 4	26 28 32 3	2 29 18 36	27 2 39 35	
29 30 7	14 1 40 11	26 28	25 28 2 16	22 21 27 35	
35 3	2 35 16		35 10 25	34 39 19 27	
10 19 29 38	11 35 27 28	28 32 1 24	10 28 32 25	1 28 35 3	

Blanks or no recommended Inventive Principles

Recommended Inventive Principles

290

291

292

293

294

295

296

297

298

Figure 7. Part of the engineering contradiction matrix indicating the recommended inventive principles 1, 28, 35, 23 based on improving parameters of speed versus worsening parameters of object affected harmful factors.

299

300
301**Table 2.** Tabulated information about the engineering contradiction, improving and worsening parameters as well as the recommended TRIZ inventive principles.

	Description
Engineering Contradiction	If the waiter/cashier is to improve his speed in providing services, then there will not be a long queue of customers waiting but the waiter/cashier will be working under duress.
Improving Feature No. 9	Speed (speed of services by the waiter/cashier)
Worsening Feature No.30	Object affected harmful factors (working under duress)
Recommended TRIZ Inventive principles obtained from Engineering Contradiction Matrix	#1 Segmentation #28 Mechanics Substitution #35 Parameter Changes #23 Feedback

302

303
304

6. Potential solution for solving the queueing problem at the cafeteria in UPM based on the recommended TRIZ inventive principles

305
306
307
308
309
310
311
312
313
314
315

The first recommended inventive principle is inventive principle number 1, which is segmentation. In the current layout of the cafeteria, the lone worker has to perform two tasks, which is to become a waiter that serve rice to arriving customers as well as to collect payment from the customers after the customers have selected their dishes. Segmentation principle is a principle that hint at a solution based on dividing or breaking down a task into separate tasks. This inventive principle immediately provide an idea that the worker may only need to collect payment from the customers as this is most important task for any business. The task of serving of rice can be allocated to the customers themselves as the customers are already choosing and taking up the dishes on their own. This means the tasks of serving rice will be a self-service task. With this task is transferred to the customer as a self-service task, the lone worker can focus to be cashier and can speed up the overall rate of service and reduce the problem of long queueing time.

316
317
318
319
320
321

The second recommended inventive principle is mechanics substitution, which implicates a kind of replacement for the current system to solve a particular problem. This inventive principle hinted at a solution that replace the currently manual service to an automated one. This means the serving of rice or the payment collection can be done by an automated system but since the management of the cafeteria prefers not to incur additional cost, hence this solution will not be explored.

322
323
324
325
326
327
328
329
330
331
332
333
334

The third recommended inventive principle is parameter changes. This inventive principle is suggesting a solution to change certain parameters of the system to solve a particular problem. Parameter change principle for the queueing problem in the cafeteria problem means identifying the parameters in the cafeteria that can be changed to solve the queueing problem. With the current layout of the cafeteria, the arrangement of dishes from A to E allows a large number of customers to simultaneously choose and take their dish after requesting for rice and then queue at the cashier point, This will cause long queues at the point of serving rice and the cashier point. If only one worker is serving the rice and collecting the payment then the worker will highly likely to focus on the serving of rice to enable the customers to enter the system but then queue at the cashier point will be very long as the worker is mostly pre-occupied at the point where the rice is served. With the self-service introduced for serving of rice, the lone worker can focus on collecting payment to reduce the queue at the cashier point but the arrangement of the dishes that allows the customers to choose and take their dishes simultaneously may still overwhelm the rate of payment collection. Hence,

parameter changes suggest a change in the layout of the cafeteria to allow the customer to prolong their rate of taking up the dishes in order to balance the rate of payment collection.

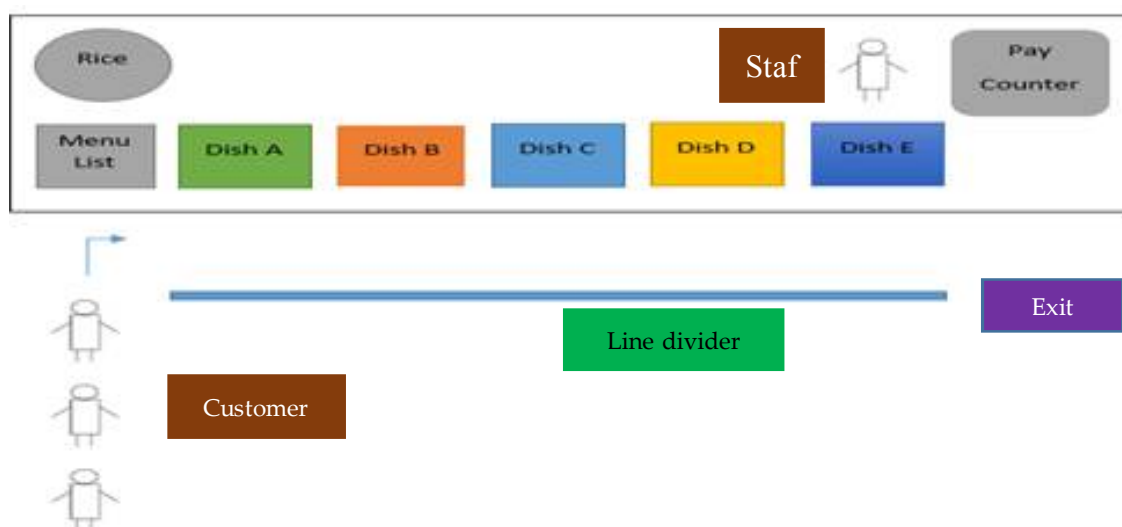
Based on the parameter changes inventive principle, the layout of the cafeteria was modified to allow a single line queue to access the dishes in order to only allow every customer to choose and take their dish one at a time and therefore balancing the rate of taking dishes with the payment collection. After modification, customer can only enter the cafeteria from one designated specified entrance as shown in Figure 8. In this way, customers are single-lined and to queue from a rice serving point. The customers are self-served based on First in First out (FIFO) rule.

The last recommended inventive principle is feedback. Based on this principle, the hinted solution should involve some kind feedback that can be incorporated into the cafeteria to solve the queueing problem. A potential solution from this inventive principle is that the cashier point can have a bell or ringing system to indicate that there are customers waiting to pay for their food while the worker is focused on serving the rice to the customer. This feedback system via a ringing system can slightly improve the rate of collecting payment for service but with the adoption of the first inventive principle (introduction of self-service in rice serving), this ringing system seems to be unnecessary. Nevertheless, the ringing system can still be introduced at rice serving point to inform the worker when there is a need to replenish rice, which may run out during peak demand. Such feedback system will improve the rate of service significantly.

The inventive principle feedback also provides an idea of creating a list of menu (menu-of-the-day) to provide feedback to the customer about the dishes that will be served in the cafeteria to prevent unnecessary queueing by customers that are not interested with the dishes served, which may cause delay in serving genuine interested customers.

Figure 8 shows the modified layout of the cafeteria and Figure 9 shows the flowchart of the process of the proposed queueing system at the cafeteria. In this modified cafeteria layout, customers are able to see the menu list earlier before entering the queue. In the menu list, all of the dishes of the day are displayed so that customer can make decision faster and easier. If customer was not interested in the menu on that day, they can leave the queue straight away.

Based on Figure 8, customers arrive at the cafeteria in a line or a queue. The customers will take up rice via self-service and the lone worker plays the role of the cashier at the pay counter. Then, customer will decide whether to pick the first dish or go to the next dish. If yes, customer will take the dish or else customers have to decide whether to pick the next dish. The process is the same until the last dish. After the customers are done picking the dishes, they proceed to pay at the counter and finally leave the system.

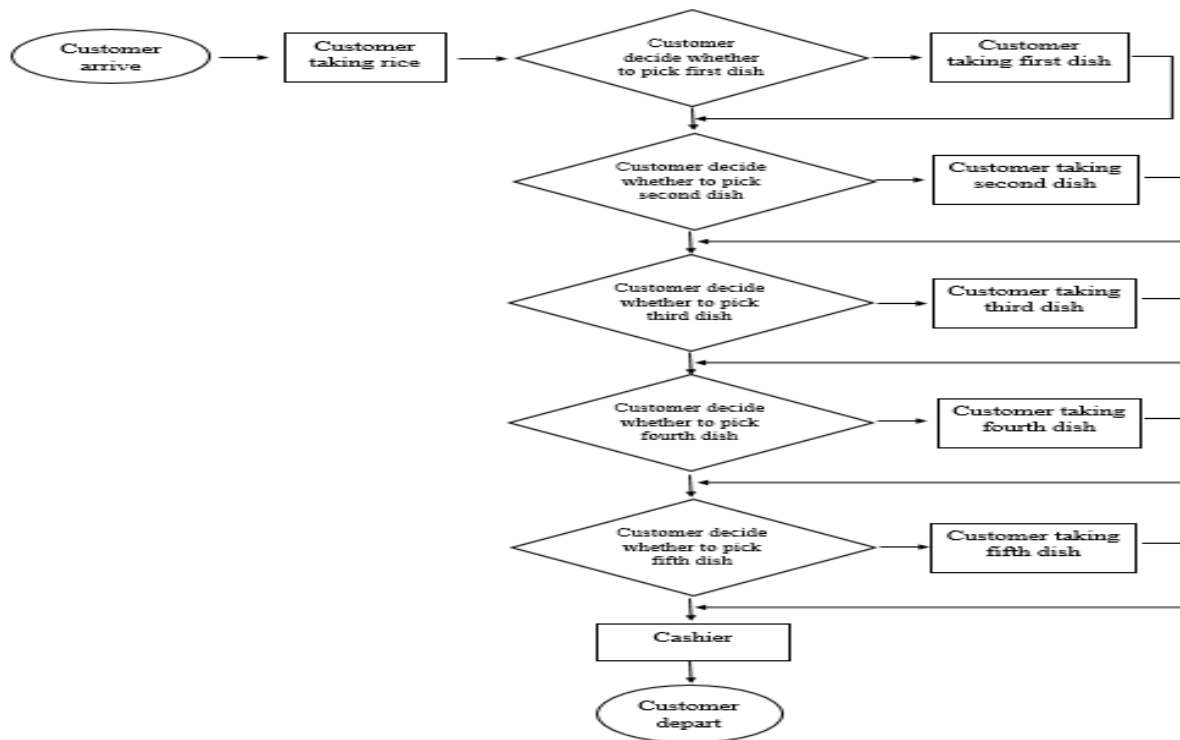


368

369

Figure 8. Modified layout of the cafeteria.

370 With the layout design and the processes of food serving at the cafeteria based on TRIZ
 371 engineering contradiction tool, the user can apply their modification to the cafeteria model using
 372 Arena and re-simulate the proposed cafeteria model to determine whether there were
 373 improvements in the queuing problem faced by the cafeteria.



374

375 **Figure 9.** Flowchart of the proposed queuing system at the cafeteria.

376 The Arena model of the proposed queueing system for a cafeteria in UPM is as shown in Figure
 377 10. In this model, the probability is considered as 50% for each dish because there is a Decide module
 378 before every single dish. Customer had to make decision before every dish and they might skip the
 379 dish if they want to. In other words, the probability is 50% of whether customer will pick the dish or
 380 go to the next dish. The processing time is based on Triangular TRIA (0.25, 0.5, 1) distribution. The
 381 number of staff and timeframe was set the same as the current queuing system.

382 There were five assumptions that were made in this proposed model. Assumptions number i, ii
 383 and iv were the same as in the current queuing system of the cafeteria. Assumption iii was
 384 modified such that customers would take up rice via self-service. The new additional assumption
 385 was: there was no U-turn for customers who change their mind on choosing the dishes or in short,
 386 the customer is not expected to change their mind in choosing their dishes. Once customer passed a
 387 dish, they could not go back to the previous dishes.
 388

389

390

391

392

393

394

395

396

397

398

399

400

401

402

403

404

405

406

407

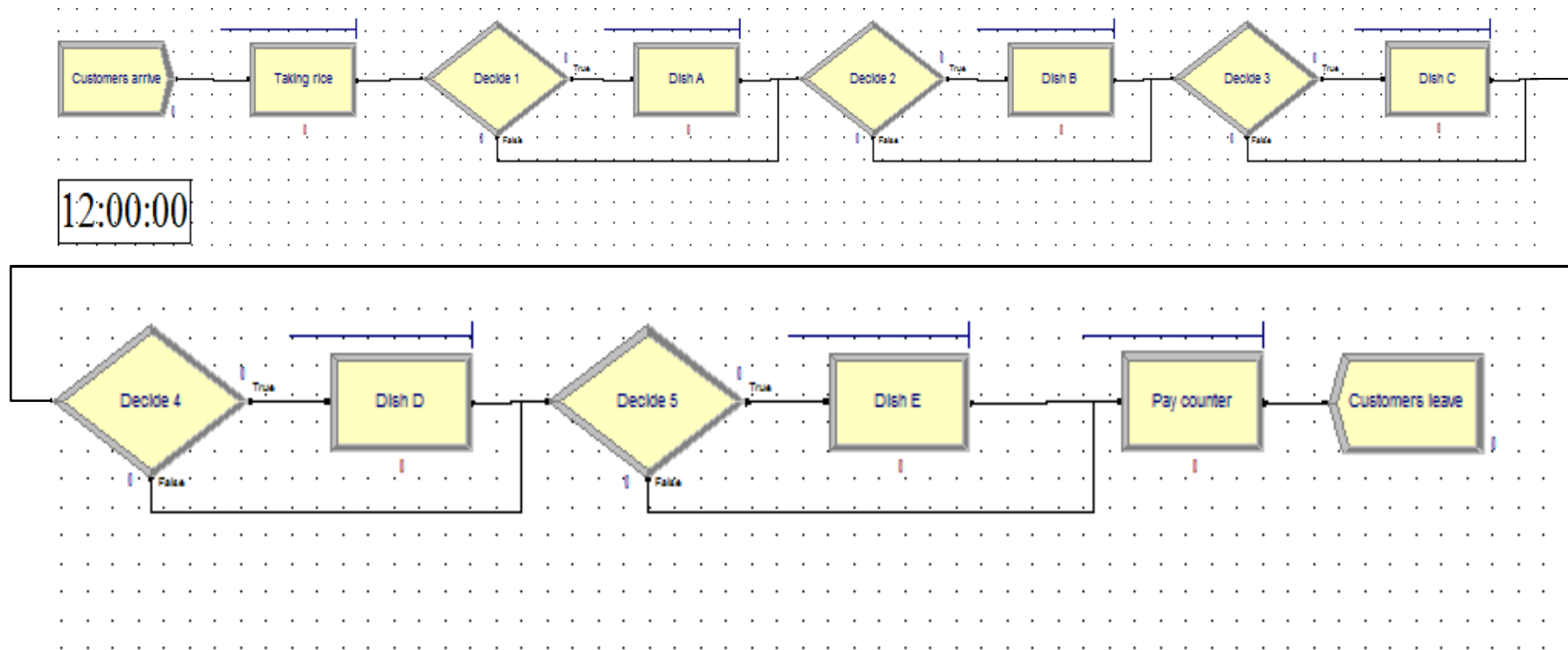


Figure 10. Arena model of the proposed queuing system.

408 4. Discussion

409 Table 3 shows the summary of the results obtained from the model simulations. According to
 410 the table, number of customer entering the system was 32 for both models. This figure was not much
 411 different from the observation, which was 28 customers within 1 hour period. For current queueing
 412 system, the average waiting time for customer is 5.2557 minutes; the minimum waiting time is 3.8826
 413 minutes while the maximum waiting time is 7.0082 minutes. For the proposed model, the average
 414 waiting time for customer is 3.6521 minutes. The minimum of the waiting time is 2.8473 minutes
 415 while the maximum waiting time is 4.9456 minutes.

416 **Table 3.** Summary of results of the waiting time for both models.

	Current situation simulation model	Proposed solution simulation model	Improvement
Number of customer entering the system	32	32	-
Average waiting time for customer (min)	5.2557	3.6521	30.51%
Minimum waiting time for customer (min)	3.8826	2.8473	26.67%
Maximum waiting time for customer (min)	7.0082	4.9456	29.43%

417
 418 The results show that there were significant improvement in terms of average waiting time,
 419 minimum waiting time and maximum waiting time in the proposed model compared to the current
 420 queueing model. The average waiting time, minimum waiting time and the maximum waiting time
 421 were improved in the range of 26% to 31% in the proposed model. Hence, the proposed model has
 422 potential to be used as service improvement method of the cafeteria.

423 It is observed that the improvement was achieved without deploying extra working staff or
 424 resources, which could incur extra cost. The modification on the layout alone and the introduction of
 425 the self-service in serving rice are able to minimize the waiting time of the customers. In addition to
 426 that, a list of menu was proposed to be put up in front of the counter before customers enter the
 427 queueing system to reduce the potential of balking customer. By showing the menu-of-the-day,
 428 customer can make early decision whether to purchase food from the cafeteria or simply leave from
 429 the venue. Hence, the application of TRIZ and Arena can be used to help a cafeteria to reduce its
 430 queueing problem significantly and this will contribute to the increase of profits and satisfaction of
 431 the customers.

432 5. Conclusion and Research Contributions

433 A long waiting time (due to long queues) problem in the cafeteria was investigated and
 434 modelled using Arena simulation with the intention of using TRIZ engineering contradiction tool to
 435 derive solutions to the problem instead of using trial and errors approach. The root cause for the
 436 long waiting time in a cafeteria indicated that the lone worker was unable to cope with the tasks of
 437 serving rice and collecting payments at lunchtime where customers arrive in high rate. TRIZ
 438 engineering contradiction tool was applied to find the solutions to improve the queueing problem at
 439 the cafeteria. The potential solutions derived from the recommended inventive principles of TRIZ
 440 was then applied to modify the layout of the cafeteria, convert the rice serving task to self-service
 441 and to create menu-of-the-day that will provide feedback to the customers to prevent unnecessary
 442 queueing.

443 The proposed system was then modelled and tested on the Arena simulation. The results
444 showed that the proposed model based on TRIZ solutions produced promising results with no
445 significant impact on the cost because the number of the resources was kept the same as the current
446 situation. Based on the results, it is proven that the objective of this research was successfully
447 achieved. The results show that the proposed solution model has a shorter waiting time compared to
448 the current model.

449 This research showed that TRIZ could be applied with Arena simulation to contribute to the
450 betterment of the cafeteria management in terms of its minimising the waiting time of the customers
451 to be served. With the minimising of the waiting time for customers, the cafeteria management is
452 able to increase their Quality of Service (QoS) by optimising the layout and workforce to cater
453 customers better and faster. In addition to that, the lone worker of the cafeteria can also work more
454 efficiently in a less duress environment and can focus the key task of collecting payments.

455 The reduction of waiting time at the cafeteria can significantly affect the overall level of
456 satisfaction of the customers. By reducing the waiting time, it will help the company to attract more
457 customers to the cafeteria and company should be able to increase their profits.
458

459 **Supplementary Materials:**

460 **Author Contributions:**

461 Conceptualization: Siti Azfanizam Ahmad and Siti Hajar Airdzaman;
462 Methodology: Siti Hajar Airdzaman and Salami Bahariah Suliano;
463 Validation: Siti Azfanizam Ahmad, Mei Choo Ang, Kok Weng Ng;
464 Formal analysis: Siti Hajar Airdzaman and Kok Weng Ng;
465 Investigation: Siti Hajar Airdzaman;
466 Resources: Siti Hajar Airdzaman;
467 Data curation: Siti Hajar Airdzaman;
468 Writing—original draft preparation: Siti Hajar Airdzaman and Salami Bahariah Suliano;
469 Writing—review and editing: Kok Weng Ng, Siti Azfanizam Ahmad, Mei Choo Ang;
470 Visualization: Siti Hajar Airdzaman;
471 Supervision: Siti Azfanizam Ahmad;
472 Funding acquisition: Siti Azfanizam Ahmad.

473 **Funding:** This research and APC was funded by Journal Publication Fund (9001103), Research Management
474 Centre, Universiti Putra Malaysia.

475 **Acknowledgments:**

476 **Conflicts of Interest:** The authors declare no conflict of interest.

477 **References**

- 478 1. Tan, C. More Malaysians eat out nowadays but are we eating enough healthy food? Available online:
479 [http://www.thestar.com.my/news/nation/2014/08/03/food-always-on-our-minds-more-malaysians-eat-out](http://www.thestar.com.my/news/nation/2014/08/03/food-always-on-our-minds-more-malaysians-eat-out-nowadays-but-are-we-eating-enough-healthy-food/)
480 [nowadays-but-are-we-eating-enough-healthy-food/](http://www.thestar.com.my/news/nation/2014/08/03/food-always-on-our-minds-more-malaysians-eat-out-nowadays-but-are-we-eating-enough-healthy-food/) (accessed on 5 October 2018).
- 481 2. Law, A.; Kelton, W. *Simulation Modelling and Analysis*, 4th ed.; McGraw-Hill: 2004.
- 482 3. Persson, F.; Araldi, M. The development of a dynamic supply chain analysis tool—Integration of SCOR
483 and discrete event simulation. *International Journal of Production Economics* **2009**, *121*, 574-583.
- 484 4. Hajjar, D.; Abourizk, S.M. Application Framework for Development of Simulation Tools. *Journal of*
485 *Computing in Civil Engineering* **2000**, *14*, 160-167.
- 486 5. Ahsan, M.M.; Islam, M.R.; Alam, M.A. Study of Queueing System of a Busy Restaurant and a Proposed
487 Facilitate Queueing System. *IOSR Journal of Mechanical and Civil Engineering (IOSR-JMEC)* **2014**, *11*, 31-35.
- 488 6. Bhattacharjee, P.; Ray, P.K. Simulation modelling and analysis of appointment system performance for
489 multiple classes of patients in a hospital: A case study. *Operations Research for Health Care* **2016**, *8*, 71-84,
490 doi:<http://dx.doi.org/10.1016/j.orhc.2015.07.005>.

- 491 7. Dharmawirya, M.; Adi, E. Case Study for Restaurant Queueing Model. In Proceedings of 2011
492 International Conference on Management and Artificial Intelligence - ICMAI 2011, Bali, Indonesia; pp.
493 52-55.
- 494 8. Nawara, G.M.; Hassanein, W.S. Solving the Job-Shop Scheduling Problem by ARENA Simulation
495 Software. *International Journal of Engineering Innovation & Research* **2013**, *2*, 161-166.
- 496 9. Gui, J.; Wen, Z.; Bi, E. Reasonable Shoreline Length of a Fishing Port by Simulation Software Arena. In
497 Proceedings of The Fifth International Conference on Transportation Engineering (ICTE 2015), Dalian,
498 China, September 26-27; pp. 2726-2732.
- 499 10. Bobby, J.; Jenson, J.E. Analysis and Simulation of Factory Layout using ARENA. *International Journal of*
500 *Scientific and Research Publications* **2013**, *3*.
- 501 11. Fey, V.; Rivin, E. *Innovation on Demand: New Product Development Using TRIZ*; Cambridge University Press:
502 2005.
- 503 12. Mann, D.L. *Hands-on Systematic Innovation: For Technical Systems*; IFR Press: 2010.
- 504 13. Hsieh, H.-N.; Chen, J.-F.; Do, Q.H. Applying TRIZ and Fuzzy AHP Based on Lean Production to Develop
505 an Innovative Design of a New Shape for Machine Tools. *Information* **2015**, *6*, 89-110.
- 506 14. Yeoh, T.S.; Yeoh, T.J.; Song, C.L. *TRIZ: Systematic Innovation in Manufacturing*; Firstfruits Sdn. Bhd.:
507 Malaysia, 2015.
- 508 15. Ahmad, S.A.; Pham, D.T.; Ng, K.W.; Ang, M.C. TRIZ-inspired Asymmetrical Search Neighborhood in the
509 Bees Algorithm. In Proceedings of The Asian Modelling Symposium (AMS2012): the 6th Asia
510 International Conference on Mathematical Modelling and Computer Simulation, Kuala Lumpur, Malaysia
511 & Bali, Indonesia,, 28 May 2012 & 31 May 2012; pp. 29-33.
- 512 16. Mann, D.L. *Systematic (software) Innovation*; IFR Press: 2008.
- 513 17. Ang, M.C.; Ng, K.W.; Ahmad, S.A.; Wahab, A.N.A. Using TRIZ to generate ideas to solve the problem of
514 the shortage of ICT workers. *Applied Mechanics and Materials* **2014**, *564*, 733 -739.
- 515 18. Ahmad, S.A.; Ang, M.C.; Ng, K.W.; Wahab, A.N.A. Reducing Home Energy Usage based on TRIZ
516 Concept. *Advances in Environmental Biology* **2015**, *9*, 6-11.
- 517 19. Ang, M.C.; Ng, K.W.; Pham, D.T.; Soroka, A. Simulations of PCB Assembly Optimisation Based on the
518 Bees Algorithm with TRIZ-inspired Operators. In Proceedings of 3rd International Visual Informatics
519 Conference (IVIC 2013), Equatorial Hotel Bangi, Selangor, Malaysia, 13-15 November 2013.
- 520 20. Ang, M.C.; Ng, K.W.; Cher, D.T. Verifying Innovative Solutions of TRIZ Engineering Contradiction Matrix
521 Using Substance-Field Analysis. *Applied Mechanics and Materials* **2015**, *761*, 196-201.
- 522 21. Feniser, C.; Burz, G.; Mocan, M.; Ivascu, L.; Gherhes, V.; Otel, C.C. The Evaluation and Application of the
523 TRIZ Method for Increasing Eco-Innovative Levels in SMEs. *Sustainability* **2017**, *9*, doi:10.3390/su9071125.
- 524 22. Wang, C.-N.; Huang, Y.-F.; Le, T.-N.; Ta, T.-T. An Innovative Approach to Enhancing the Sustainable
525 Development of Japanese Automobile Suppliers. *Sustainability* **2016a**, *8*, doi:10.3390/su8050420.
- 526 23. Altshuller, G. *TRIZ Keys to Technical Innovation*; Technical Innovation Center, Inc. : Worcester, 1998.
- 527 24. Wang, C.-N.; Lin, H.-S.; Hsueh, M.-H.; Wang, Y.-H.; Vu, T.-H.; Lin, T.-F. The Sustainable Improvement of
528 Manufacturing for Nano-Titanium. *Sustainability* **2016b**, *8*, doi:10.3390/su8040402.
- 529 25. Altshuller, G. *And Suddenly the Inventor Appeared: TRIZ, the Theory of Inventive Problem Solving*; Technical
530 Innovation Center: 1996.
- 531
- 532