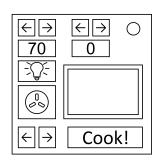
On the Subject of Cooking

The cake is a lie ...

To solve this module, input the correct settings into the oven.

The settings depend on the person you're cooking for and the meal you are making.



The temperature should be submitted on the left screen, and the time on the right screen.

1. Determining meal and settings

- To figure out the meal you are creating, calculate: number of battery holders number of indicators + (number of batteries × number of ports) number of port plates. Keep adding or subtracting 5 until in the range 1-5.
- To figure out the oven setting you are using, calculate: number of lit indicators number of unlit indicators + number of letters in the serial number. Keep adding or subtracting 6 until in the range 1-6.
- If there is a vowel* in the serial number or there is a PS/2 port, the light must be turned on•

Use the number calculated for the meal in the table below.

1	Pizza 250°C
, 2	Spaghetti Bolognese 160°C
3	Chicken Casserole 200°C
4	Chilli Con Carne 180°C
5	Chicken Pie 180°C

Use the number calculated for the oven setting in the table below.

1	Bottom Element Heat				
- 2	Bottom Element Heating with Grill				
3	Conventional Heating				
4	Fan Oven				
5	Grill				
6,	Fan with Grill				

^{*}Y is considered a vowel.

2. Determening person to cook for

- If there is a lit FRK or a serial port, cook for Harry.
- Otherwise, if there is an empty port plate or a lit FRQ, cook for James.
- Otherwise, if there are more digits than letters in the serial number or there is an unlit SND, cook for Tom.
- Otherwise, if there is a HDMI, composite video or usb port, cook for Erik.
- Otherwise, if there is a lit or unlit BOB indicator, cook for Bob.
- · Otherwise, cook for Markus.

Determine the time to wait in the table below, using the person and the meal.

Minutes table:	James	Bob	Markus	Erik	Harry	Tom
Pizza	10 min	15 min	20 min	05 min	30 min	50 min
Spaghetti Bolognese	7 5 min	70 min	80 min	7 5 min	65 min	10 min
Chicken Casserole	55 min	70 min	65 min	50 min	45 min	60 min
Chilli Con Carne	95 min	90 min	7 5 min	85 min	70 min	35 min
Chicken Pie	25 min	30 min	3 5 min	20 min	40 min	10 min

Once you have entered all of the correct settings, press the Cook button.