

## Round 1: Claude (text)

Test Time: 5 minutes

- copy paste every prompt you use
- output the prompt generated
- time taken to do the task
- time taken by the tool to generate.
- Your observations.

Go to <https://claude.ai/chats>

To create an account, you need a mail account and phone number.

### **Prom 1:**

#### **Ideas to start new business in seattle**

Starting a new business in Seattle can be an exciting venture. Here are some potential business ideas you could consider:

**Technology and Software Development:** Being in a tech hub like Seattle, you could explore starting a software development company, creating apps, or offering IT services. The tech talent pool in Seattle is abundant.

**Specialty Food Business:** Seattle is known for its vibrant food scene. You could start a niche food business, such as a craft brewery, artisanal bakery, gourmet food truck, or a specialty food product line catering to dietary preferences (e.g., gluten-free, vegan, organic).

**Outdoor Recreation Services:** With Seattle's proximity to natural attractions like mountains and water bodies, you could start a business offering outdoor recreation services, such as guided hiking tours, kayak rentals, or adventure travel packages.

**Eco-Friendly Products or Services:** Seattle has a strong focus on sustainability. You could explore businesses related to eco-friendly products, sustainable fashion, green home services, or environmental consulting.

**Professional Services:** Seattle has a thriving business community, so you could consider starting a professional service firm in areas like marketing, consulting, accounting, legal services, or human resources.

**Boutique Retail:** Seattle is home to many unique neighborhoods with a strong sense of community. Opening a boutique retail store catering to a specific niche, such as clothing, home decor, or specialty goods, could be a viable option.

**Event Planning and Management:** With Seattle's vibrant arts, culture, and corporate scene, you could start an event planning and management company, specializing in weddings, corporate events, or festivals.

**Health and Wellness Services:** The Pacific Northwest is known for its focus on healthy living. You could explore starting a wellness center, fitness studio, nutritional counseling service, or a holistic health practice.

**Creative Services:** With Seattle's artistic community, you could start a business offering creative services like graphic design, web development, photography, or video production.

**Import/Export Business:** Seattle's strategic location and port facilities make it an ideal place for import/export businesses, particularly with the city's strong ties to the Pacific Rim.

Remember, conducting thorough market research, understanding the local competition, and developing a solid business plan are crucial steps before launching any new venture.

Prom 2:

How to make a cupcake

Here is a basic recipe and steps for making cupcakes:

Ingredients:

1 3/4 cups (220g) all-purpose flour

1 1/2 teaspoons baking powder

1/2 teaspoon salt

1/2 cup (115g) unsalted butter, softened

1 cup (200g) granulated sugar

2 large eggs

2 teaspoons vanilla extract

3/4 cup (180ml) milk

#### Instructions:

Preheat oven to 350°F (177°C). Line a 12-count muffin pan with cupcake liners.

In a medium bowl, whisk together the flour, baking powder, and salt. Set aside.

In a large bowl, beat the butter and sugar together until light and fluffy, about 2-3 minutes. Beat in the eggs one at a time, then stir in the vanilla extract.

Alternate mixing in the flour mixture and milk in three additions, beginning and ending with the flour mixture. Mix just until combined after each addition.

Divide the batter evenly among the prepared muffin cups, filling them about 2/3 full.

Bake for 18-20 minutes, or until a toothpick inserted in the center comes out clean.

Allow the cupcakes to cool in the pan for 5 minutes, then transfer them to a wire rack to cool completely.

Once cooled, frost with your desired frosting or simply dust with confectioners' sugar.

#### Frosting Options:

Buttercream

Cream Cheese Frosting

Chocolate Ganache

Whipped Cream

#### Variations:

Add mix-ins like chocolate chips, sprinkles, or fruit to the batter

Make them festive with food coloring

Top with crushed cookies, candies, or other decorations

The keys are creaming the butter and sugar well, alternating dry and wet ingredients, and not over-mixing. Adjust baking time as needed based on your oven. Enjoy your fresh homemade cupcakes!

Observations:

Claude is similar to ChatGPT