

Ex.No:05

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Aim:

- To test how ChatGPT responds to naïve prompts (broad or unstructured) versus basic prompts (clearer and more refined) across multiple scenarios, analyzing the quality, accuracy, and depth of the generated responses.

Instructions:

1. Define the Two Prompt Types:

- **Naïve Prompts:** Broad, vague, or open-ended prompts with little specificity.
- **Basic Prompts:** Clear, detailed, and structured prompts that give specific instructions or context to guide the model.

2. Prepare Multiple Test Scenarios:

- Select various scenarios such as:
 - Generating a creative story.
 - Answering a factual question.
 - Summarizing an article or concept.
 - Providing advice or recommendations.
 - Or Any other test scenario
- For each scenario, create both a naïve and a basic prompt. Ensure each pair of prompts targets the same task but with different levels of structure.

3. Run Experiments with ChatGPT:

- Input the naïve prompt for each scenario and record the generated response.
- Then input the corresponding basic prompt and capture that response.
- Repeat this process for all selected scenarios to gather a full set of results.

4. Evaluate Responses :

Compare how ChatGPT performs when given naïve versus basic prompts and analyze the output based on Quality, Accuracy and Depth. Also analyse does ChatGPT consistently provide better results with basic prompts? Are there scenarios where naïve prompts work equally well?

FEW SHOT PATTERN:

Prompt:

EXAMPLE 1: NATURE, LEAVES, CLEAN AIR, GREEN TREES

EXAMPLE 2: PLAYGROUND, CHILDREN, HAPPINESS, CRICKET, FOOTBALL. Now explain the features of iPhone 16

Result: iPhone 16 can be described in the same simple, sensory-rich style as your examples:

Example 1: iPhone 16 - Power, Speed, Elegance

Sleek Design, smooth as flowing water, with a titanium frame that feels light yet strong.

- A brilliant OLED display, like sunlight on glass, showcasing vivid colors and sharp details.
- A camera that captures every moment with clarity, as if painting with light—48 MP lens, ultra-wide views, and 10x zoom to bring distant scenes closer.
- A18 Bionic Chip, fast as the wind, effortlessly handling every task, from games to editing.
- USB-C charging, quick and easy, like plugging in a breeze.

- Clean, efficient design, powerful, yet simple in your hand, ready for your next adventure.

This breaks down the features in a way that paints a clear, vivid picture of the iPhone 16's capabilities!

STEP BY STEP PATTERN:

Prompt: Now imagine you are a master chef, give a step by step process of making biriyani, also the paragraph should contain only 250 words

Result: As a master chef, here's how to make a flavorful biryani:

Step 1: Marinate the Meat

In a large bowl, combine chicken or mutton with yogurt, ginger-garlic paste, chili powder, turmeric, garam masala, and salt. Let it marinate for at least 30 minutes to absorb the spices.

Step 2: Prepare the Rice

Rinse basmati rice thoroughly, then soak it for 30 minutes. Boil water with whole spices (bay leaves, cloves, cinnamon, and cardamom). Add the rice and cook until it's 70% done. Drain and set aside.

Step 3: Fry the Onions

Heat oil or ghee in a deep pot. Fry thinly sliced onions until golden brown and crispy. Remove and set aside for garnish.

Step 4: Cook the Meat

In the same pot, add the marinated meat. Cook on medium heat until the meat is tender and the spices are well combined. Add chopped tomatoes, fresh mint, and coriander leaves.

Step 5: Layering

In a heavy-bottomed pot, layer half the cooked rice over the meat. Sprinkle fried onions, mint, and coriander. Add another layer of rice, more fried onions, and saffron-infused milk or food coloring.

Step 6: Dum Cooking

Cover the pot tightly and cook on low heat for 20–30 minutes, allowing the flavors to blend.

Step 7: Serve

Fluff up the rice, garnish with more onions and herbs, and serve hot with raita. Enjoy your rich, aromatic biryani

Interview pattern:

Prompt: imagine you are a gym master, now create a weight gain workout plan by asking me a set of 3 questions each and arrange your content according to that.

Result: Great! To create a personalized weight gain workout plan, I need to ask you a few questions first:

1st Set of Questions:

- 1. What is your current weight and target weight goal?**
- 2. How many days per week can you commit to working out?**
- 3. Do you have access to a gym with weights, or are you working out at home with limited equipment?**

Let me know, and we'll proceed from there!

Prompt 2: 1. current weight is 70 and target weight is 80 also I commit to workout 6 days in a week and I have gym access with weights. now give me a plan according to this questions itself

Result: Based on your responses, here's a structured weight gain workout plan tailored for you. This plan focuses on building muscle mass through strength training and progressive overload, combined with enough recovery.

6-Day Weight Gain Workout Plan

Key Focus:

- Goal: Gain lean muscle mass and increase strength.
- Workout Split: Push, Pull, Legs (PPL)
- Rest: One rest day per week (can adjust based on recovery needs).
- Sets/Reps: For each exercise, aim for 3-4 sets of 8-12 reps for hypertrophy (muscle growth).

Day 1: Push (Chest, Shoulders, Triceps)

1. Barbell Bench Press
 - 4 sets of 8-10 reps
2. Incline Dumbbell Press
 - 3 sets of 10 reps
3. Overhead Shoulder Press (Barbell or Dumbbell)
 - 3 sets of 8-10 reps
4. Dumbbell Lateral Raises
 - 4 sets of 12 reps
5. Tricep Dips
 - 3 sets to failure
6. Tricep Pushdowns (Cable Machine)
 - 4 sets of 10-12 reps

Day 2: Pull (Back, Biceps)

1. Deadlift
 - 4 sets of 6-8 reps
2. Pull-ups (or Lat Pulldown if needed)
 - 3 sets of 8-10 reps
3. Bent-Over Barbell Rows
 - 4 sets of 10 reps
4. T-Bar Rows or Seated Cable Rows
 - 3 sets of 10 reps
5. Barbell or Dumbbell Bicep Curls
 - 4 sets of 10-12 reps
6. Hammer Curls

- 3 sets of 12 reps

Day 3: Legs (Quads, Hamstrings, Glutes)

1. Squats (Barbell Back or Front Squats)

- 4 sets of 8-10 reps

2. Leg Press

- 4 sets of 10 reps

3. Romanian Deadlifts

- 4 sets of 10 reps

4. Walking Lunges

- 3 sets of 12 steps per leg

5. Leg Curls (Hamstrings)

- 3 sets of 12 reps

6. Calf Raises

- 4 sets of 15-20 reps

Day 4: Push (Chest, Shoulders, Triceps)

(Similar to Day 1, but with slight variations)

1. Dumbbell Bench Press

- 4 sets of 8-10 reps

2. Decline Barbell Press

- 3 sets of 10 reps

3. Seated Shoulder Press Machine

- 3 sets of 8-10 reps

4. Front Raises (Dumbbells)

- 3 sets of 12 reps

5. Close-Grip Bench Press

- 4 sets of 8-10 reps

6. Skull Crushers (EZ Bar)

- 3 sets of 10-12 reps

Day 5: Pull (Back, Biceps)

(Similar to Day 2, but change some exercises)

1. Rack Pulls

- 4 sets of 6-8 reps

2. Chin-Ups

- 3 sets of 8-10 reps

3. One-Arm Dumbbell Rows

- 4 sets of 10 reps

4. Face Pulls (Cable or Bands)

- 3 sets of 12 reps

5. Preacher Curls

- 4 sets of 10-12 reps

6. Concentration Curls

- 3 sets of 12 reps

Day 6: Legs (Quads, Hamstrings, Glutes)

(Similar to Day 3 with variations)

1. Front Squats (Barbell)

- 4 sets of 8-10 reps

2. Bulgarian Split Squats

- 3 sets of 10 reps per leg

3. Stiff-Legged Deadlifts

- 4 sets of 10 reps

4. Hip Thrusts

- 4 sets of 10 reps

5. Leg Extensions (Quads)

- 3 sets of 12 reps

6. Calf Raises

- 4 sets of 15-20 reps

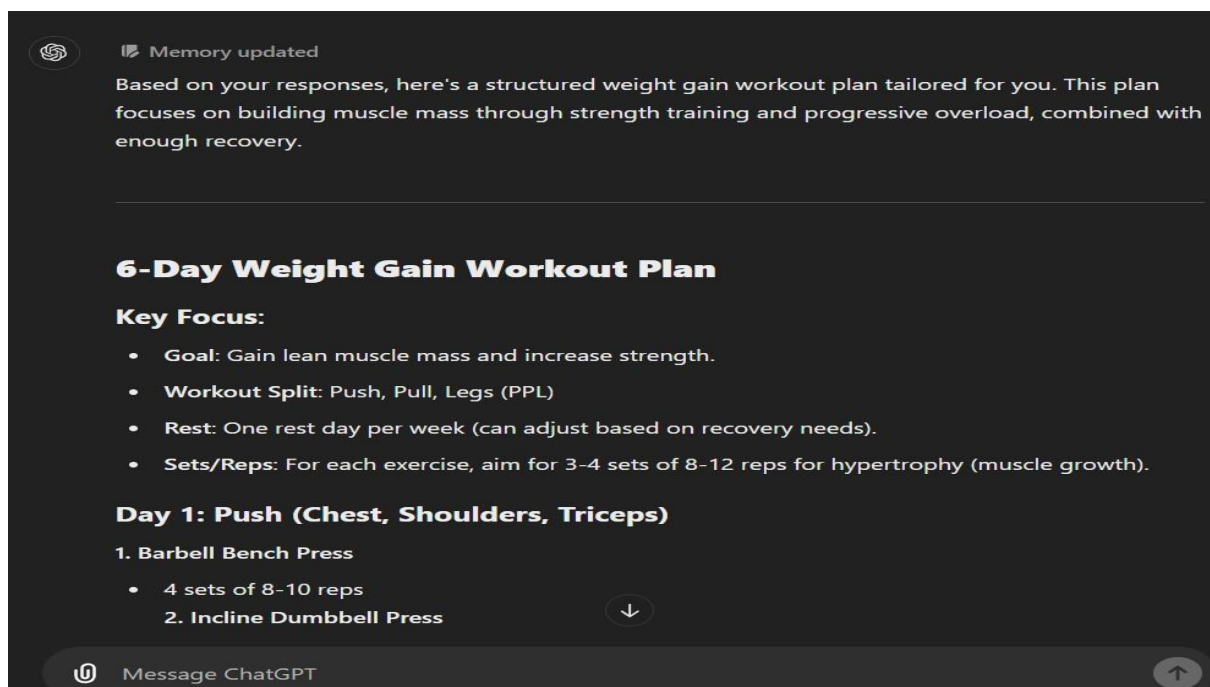
Day 7: Rest and Recovery

Nutrition Guidelines:

- Calories: Ensure you're in a caloric surplus (about 300-500 extra calories per day).
- Protein: Consume 1.6-2.2 grams of protein per kilogram of body weight daily (approx. 112-154 grams for your current weight).
- Carbs/Fats: Prioritize complex carbs for energy and healthy fats for overall muscle health.
- Meal Timing: Have a pre-workout meal rich in carbs and protein (1-2 hours before workout), and a post-workout meal high in protein and carbs for recovery.

This plan focuses on progressive overload to challenge your muscles and ensure continuous growth. If you have any specific preferences or need adjustments, feel free to ask!

Example Pictures: (Interview Pattern)



Step by step pattern:

Step-by-Step Process:

1. **Marinate the Chicken:** In a bowl, mix chicken with yogurt, ginger-garlic paste, turmeric, chili powder, and salt. Let it marinate for 1 hour.
2. **Cook the Rice:** Rinse the rice and cook it in boiling water with whole spices (cloves, cardamom, cinnamon, bay leaves) until 70% done. Drain and set aside.
3. **Prepare the Masala:** Heat oil and ghee in a pan. Fry the onions until golden brown. Add tomatoes, biryani masala, and marinated chicken. Cook until the chicken is tender.
4. **Layering:** In a large pot, spread a layer of chicken masala at the bottom. Top with half the cooked rice. Sprinkle coriander, mint, and saffron milk. Add another layer of rice and repeat.
5. **Dum Cooking:** Cover tightly and cook on low heat for 20-25 minutes, allowing the flavors to blend.
6. **Serve:** Gently mix before serving hot with raita.

Enjoy your delicious homemade biryani!

Few shot pattern:



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