**Topic-Based Writing: Workshop Exercise**

**Exercise 1: Rewrite the following procedure for advanced users.**

**The Procedure**

To customize your settings:

1. Go to the file tree.

2. Click the **INFODIR** folder.

3. Right-click the SETTINGS.DEF file and select **Edit** from the menu.

4. Change the settings that you want in the file.

5. Click **File > Save** to save the file.

6. Click **File > Close** to close the editor.

**Exercise 2: Define the topic types and split the text in several topics.**

**Creating test cases**

Projects are collections of files that are related to a test case. When you create a test case, you must also create a project. You can, however, create a project before you create a test case. Each project can contain multiple test case files but only one main test case. You create projects in suites; each suite can contain multiple projects. If you create one suite for each function that you test, the projects in a suite can contain the test cases that you create to test the function.

To create a suite:

1. Right-click a suite object and select **New** from the menu.
2. Specify details in the New Suite window.

To create a project:

1. Right-click a suite object and select **New Project** from the menu.
2. Specify details in the **New Project** window.

To create a test case:

1. Right-click a project and select **New Test Case** from the menu.
2. Specify details in the New Test Case window.
3. Click **Record** and work with the product that you want to test.
4. Click **Save** after you finish recording your actions.

**Exercise 3: Define the topic types and split the text in several topics.**

**Lentil Chili**

Serves 8

This simple vegetarian chili recipe uses lentils instead of beans. Brown lentils work best as they will hold their shape even when tender after cooking. Serve over brown rice or with whole-grain hearth bread.

Ingredients:

8 cups low-sodium vegetable broth, divided/1 medium yellow onion, chopped/1 large red bell pepper, chopped/5 cloves garlic, finely chopped/4 teaspoons salt-free chili powder /1 (16-ounce) package brown lentils (about 2 1/4 cups lentils) /2 (15-ounce) cans no-salt-added diced tomatoes/1/4 cup chopped fresh cilantro

Nutritional Info per serving:

* 130 calories (5 from fat), 180mg sodium, 23g carbohydrates, (7 g dietary fiber, 7g sugar), 6g protein.

Method:

Heat a large pot over medium-high heat. When hot, add onion and bell pepper; cook, stirring frequently, until vegetables brown and begin to stick to the bottom of the pot, about 6 minutes. Stir in 3 tablespoons of the broth and continue to cook, stirring, until onion is soft and lightly browned. Stir in garlic and chili powder and cook 1 minute, stirring constantly. Add lentils, tomatoes and remaining broth. Bring to a boil, reduce heat to medium-low and simmer, partially covered, 30 minutes or until lentils are almost tender. Uncover and cook 10 minutes longer. Stir in cilantro and serve.

Special Diets:

* Dairy Free
* Vegan
* Vegetarian
* Fat Free
* High Fiber