1. Boil the kettle – make sure the dock for kettle is connected to electricity if it is electric or if it is a gas one it does not need electric, take the kettle, open the lid, see how much water is inside, if there is any inside – pour it all out into the sink, it might be old, open the tap and pour in the water above the minimum line indicator or in other words, not to damage the kettle pour in at least 750ml of water if it is electric kettle, if it is a gas one – that does not have minimum and you can pour in as low as you’d like, but for at least a cup of tea(250ml), pour in 300ml of water, always make sure with the gas kettle to pour in at least 50ml of water more than your required ammount, after making sure you have poured in enough water into the kettle, close the lid, put the electric kettle on the dock and press the on button to start boiling the water, for gas – put kettle on a stove and turn up the heat on it, the electric kettle when starts boiling it will make noises and after the water reaches 100 degrees celsius the on button cuts off with a loud noise, for gas the kettle will start whistling when the water is boiling(100degrees celsius) and the heat on the stove must be turned off, thats how you boil a kettle.
2. Put the tea bag in the mug – know where are your things, you need a teabag and a mug, take the mug and put it on a solid surface, take the teabag and put it inside the mug, the teabag has a string attached to it, it has to face the outside of a mug as it will be used to take the teabag out.
3. Pour in the water – take the kettle with the water inside, above the mug and turn the kettle at an angle that water starts coming out of it in a stream into a mug, pour in 250ml of water into a mug for basic tea, 230ml if you want to add 20ml of milk for tea with milk.
4. Add sugar – take the sugar packet if its not opened open it, take a teaspoon and scoop sugar with it, 1 teaspoon of sugar inside the tea is enough so take the teaspoon with sugar and just pour it into the mug.
5. Add milk – as stated we need 20ml of milk, take a milk packet if it is sealed – open it, pour 20ml into the mug, to finialise as we have not stirred the sugar, after adding milk into the mug stir it for a minute using a teaspoon.

Task 2

1. The temperature matters the most, kettle makes it reach 100 degrees celsius so water just boils for a few seconds. For electric kettle best at least 750ml for gas preferably at least 300ml. For electric you can not change the speed of boiling, for the gas kettle you can increase the heat on the stove so the water boils faster.
2. Mug is 250ml, yorkshure tea.
3. No pouring water is not enough, it needs stirring. Pouring too fast could cause splashes so the water must be poured in slowly.
4. One teaspoon of sugar, white sugar, not really, will be stirred after adding milk.
5. Semi-skimmed milk, 20ml.

Task 3

1. No as it contains the exact proportions of ingredients needed.
2. Yes they might not like the taste.

Task 4

1. Check for errors(does the code compile)
2. Loading in the data
3. Processing the data (sequential and parallel)
4. Code builds plot results
5. Information logs saved