Test *Sketching*

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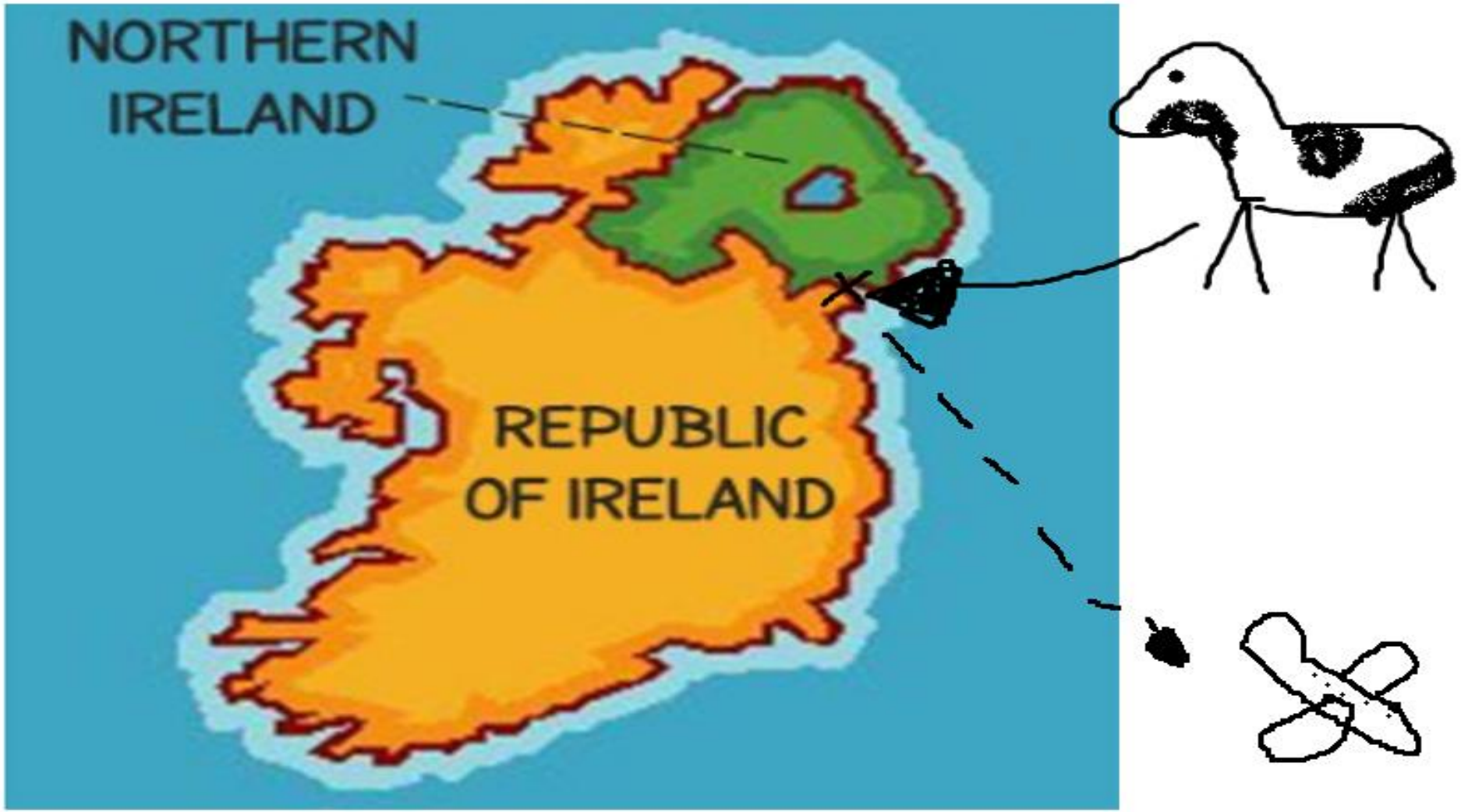
@AnthonyO_Tester

By Anthony O'Reilly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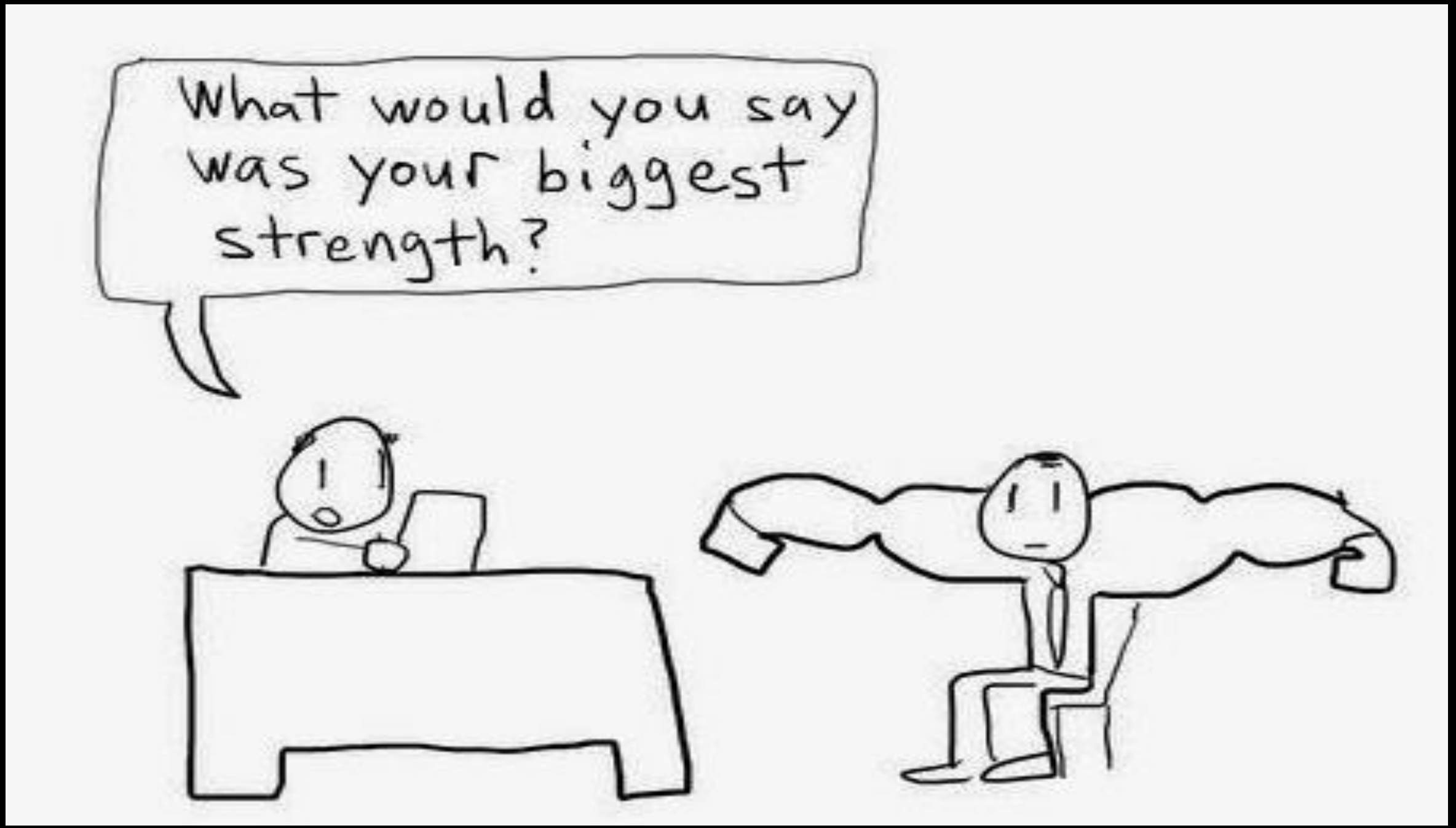
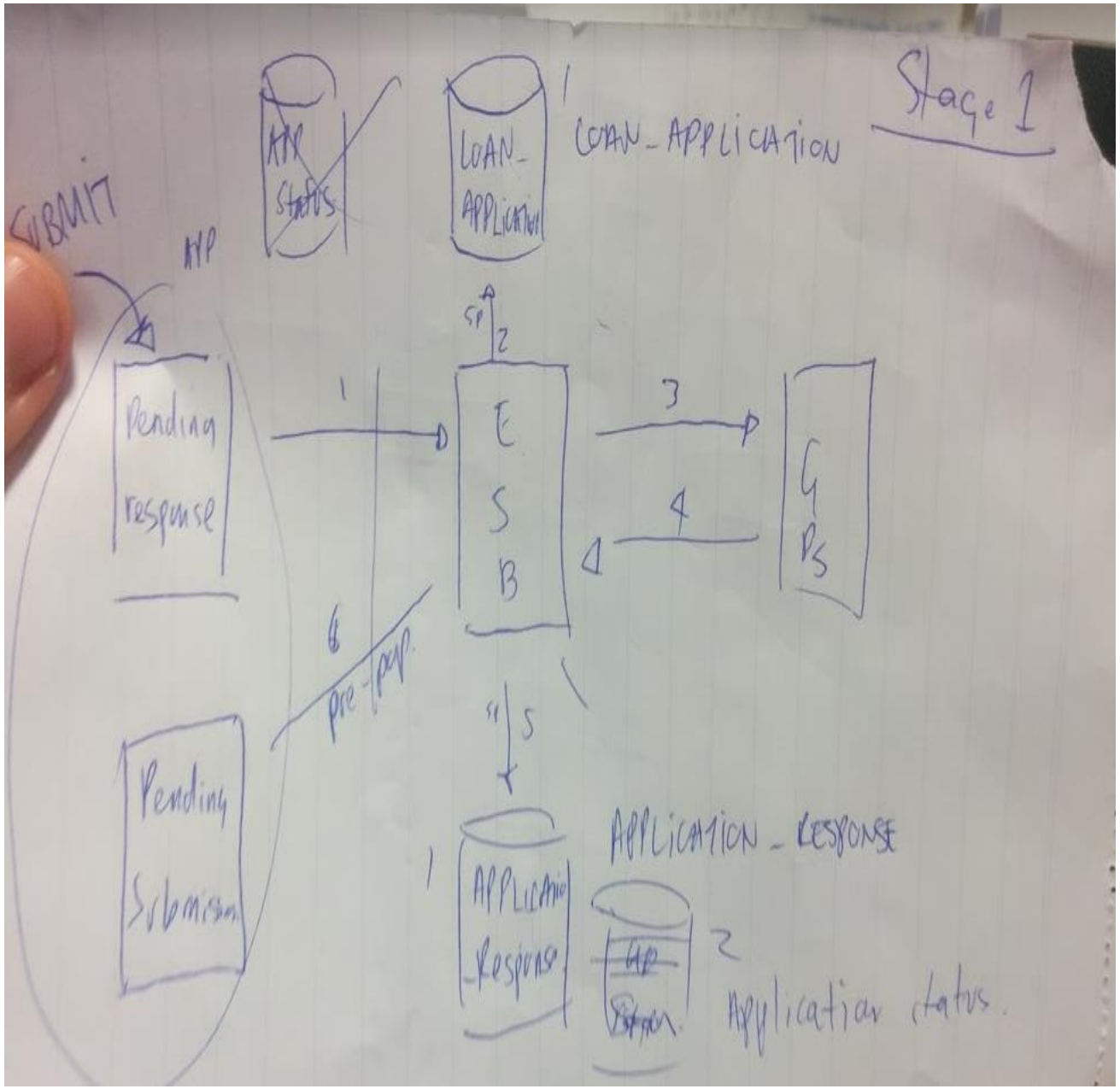

What would you say was your biggest strength?

- Test Sketch: *“A rough drawing that in some way assists with the activity of software testing”.*

- me

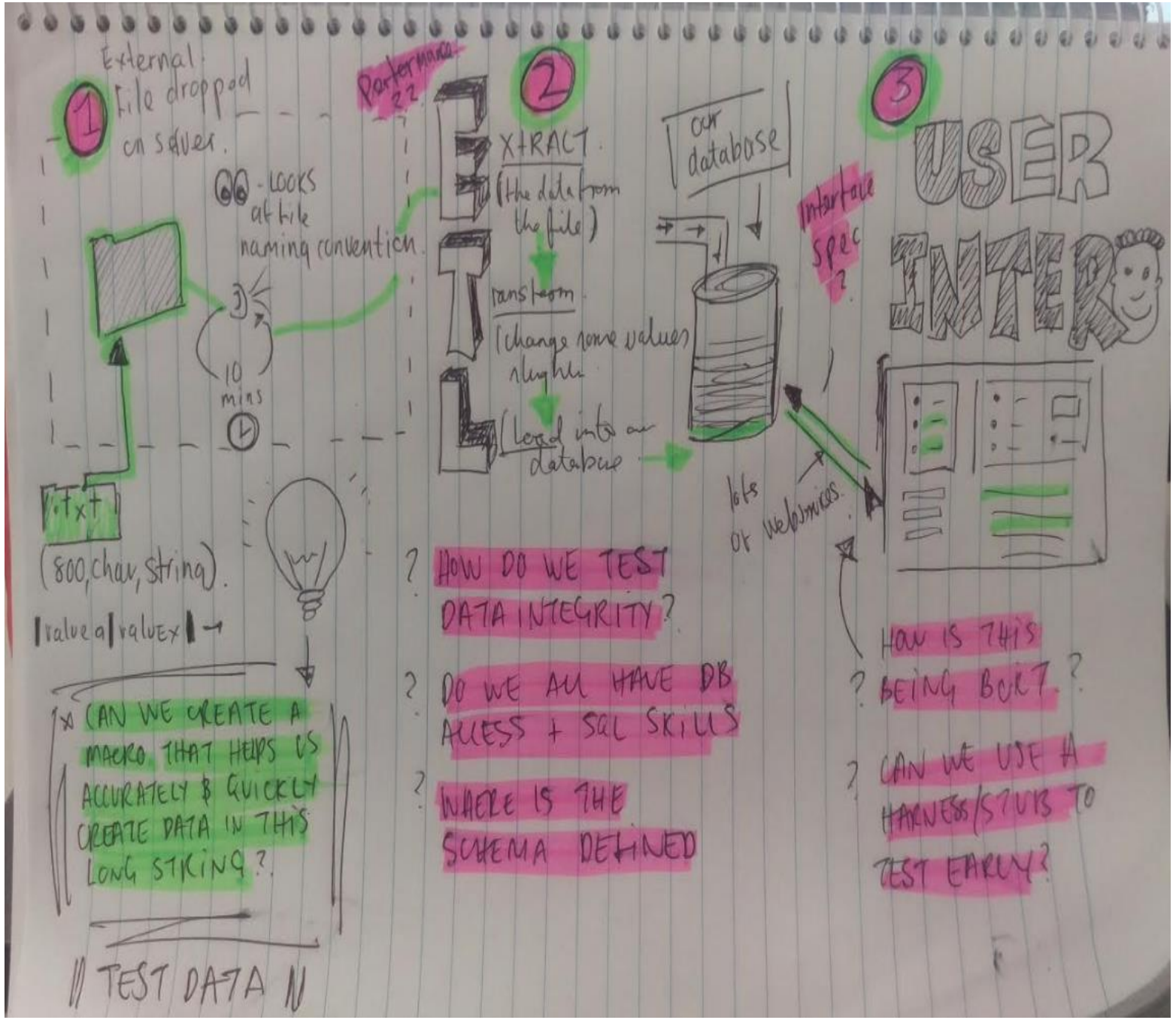
- *Test Sketching: “The act of producing a rough drawing related to the activity of software testing”.*

- also me



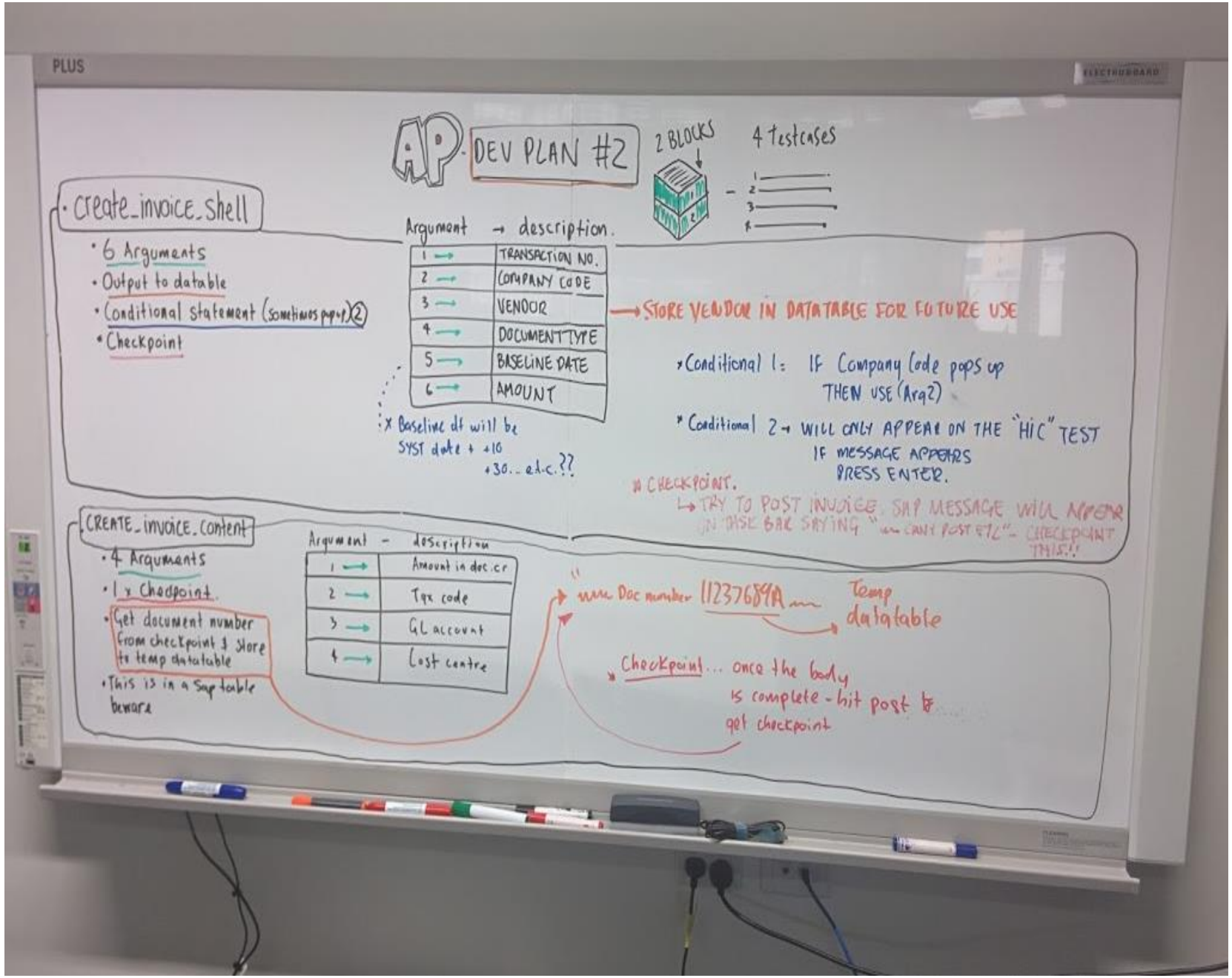
- Validating your thinking and understanding
- Engaging visual thinkers (people pay attention to visual information)
- Breakdown language barriers
- Help work through problems

Q: This doesn't seem right, What do you think?

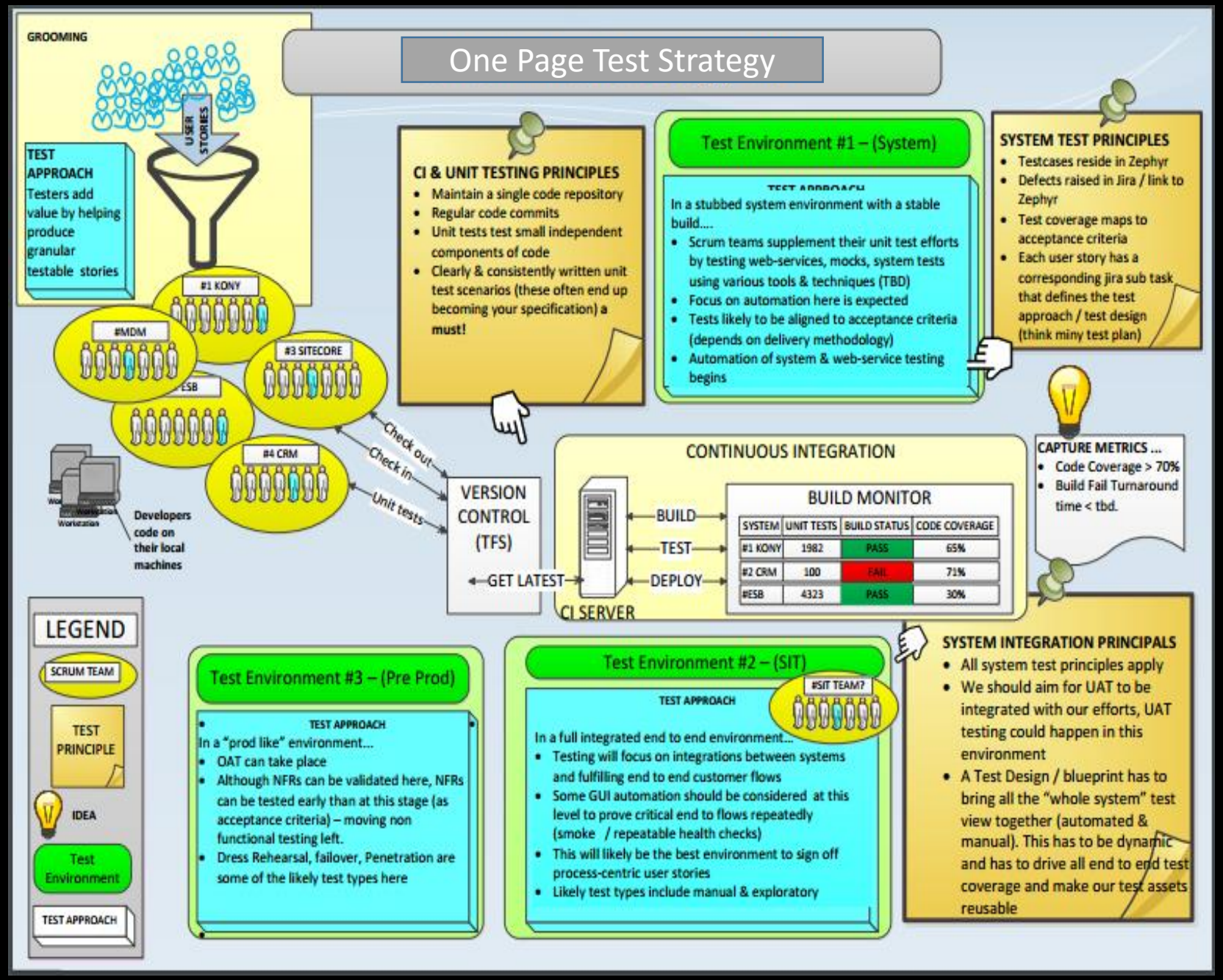


- Simplifying jargon and buzzwords (TLAs)
- Simplifying architecture diagrams (these don't always make sense at first (second or third) glance)
- Make it all seem a bit less …scary

Q. This is how I see this solution is this how you understand it?



- Using a combination of visuals and words to articulate an idea, approach or plan.
- Easy to iterate and change (not static).
- TL;DR.
- Quick to realise benefit + disposable
- Evolving into test artefact (or not)…
- What if today we tried this?

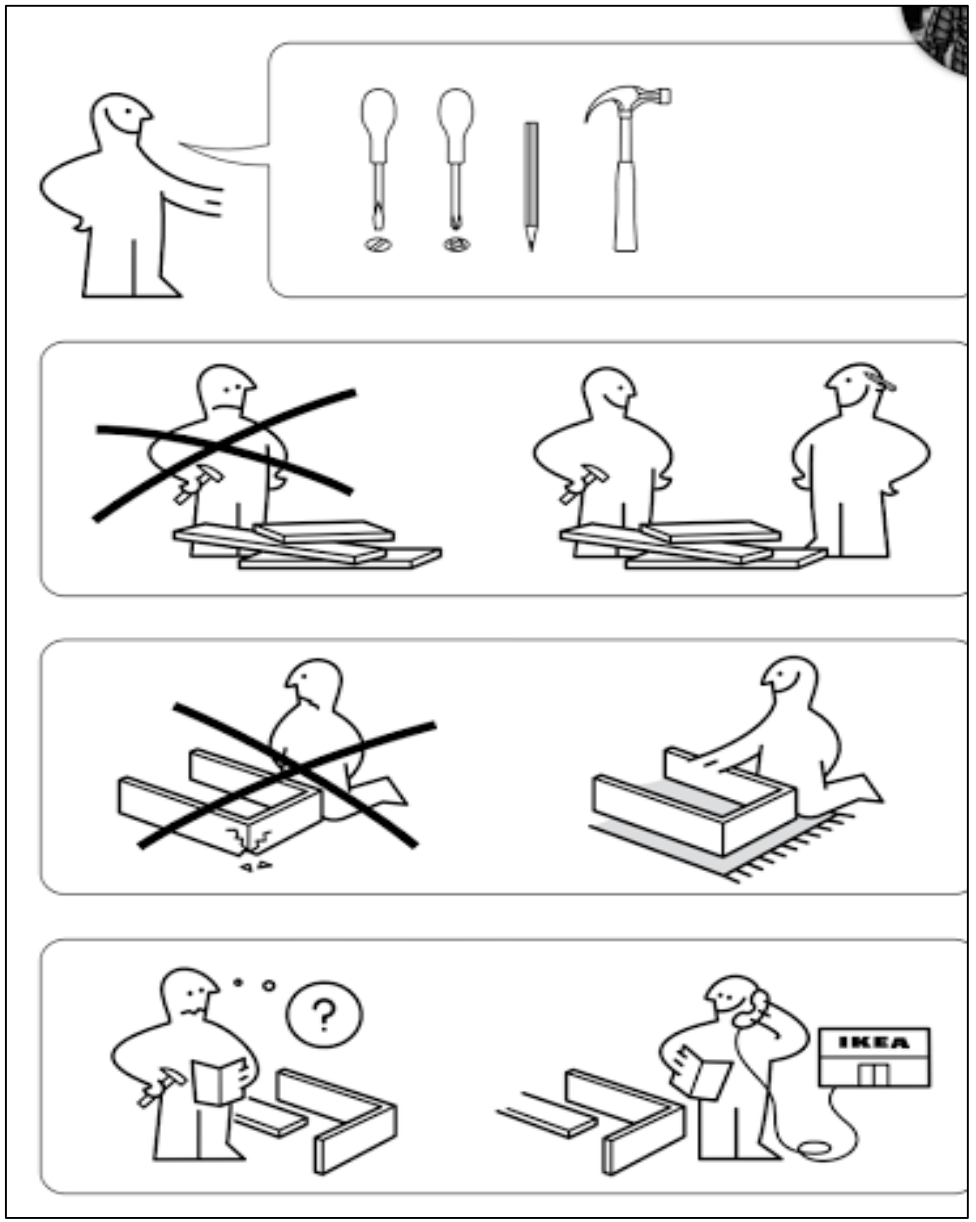


- No templates = promote creativity and critical thinking.
- Creates conversation generates feedback.
- Evolve in unexpected ways.
- Suit any methodology.

#1PTS

Perhaps the most value lies within the activity of Test Sketching?

- ✓Fun team activity
- ✓A great place to start or start again
- ✓A supported learning environment
- ✓Healthy conversation
- ✓Drawing skills not the point
- ✓Encourage crowd participation
- ✓Not a ceremony, no rules
- ✓Leaves no one behind

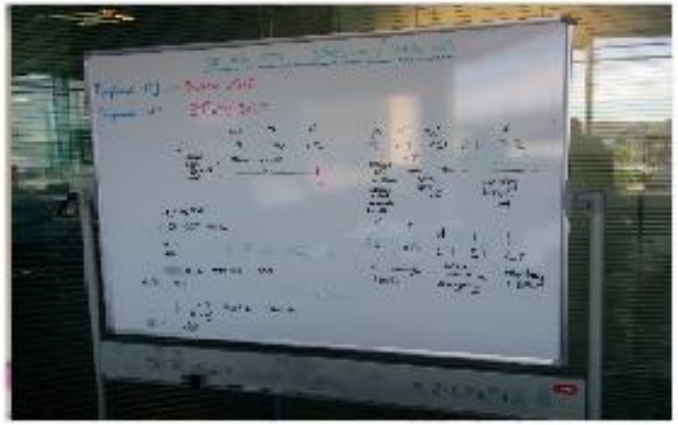


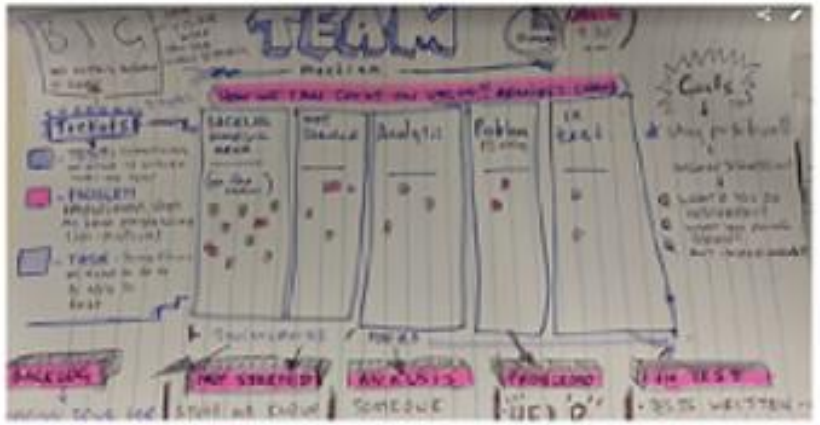
Components of a Test Sketching activity?

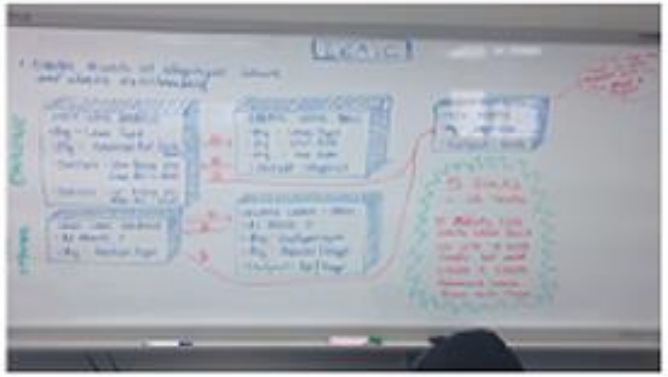
✓Something to sketch on
✓Something to sketch with
✓A purpose, problem or idea

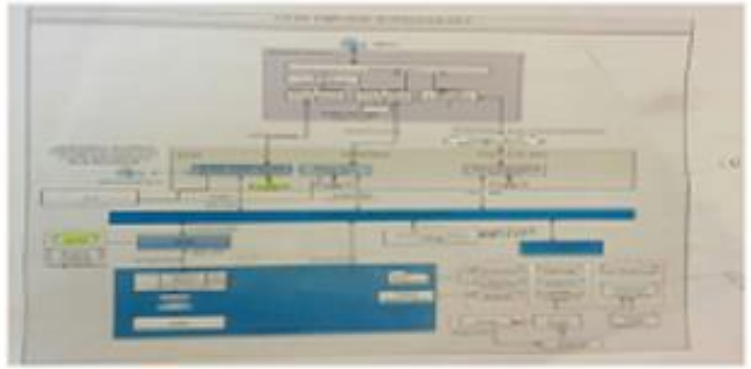
--Optional Extras----

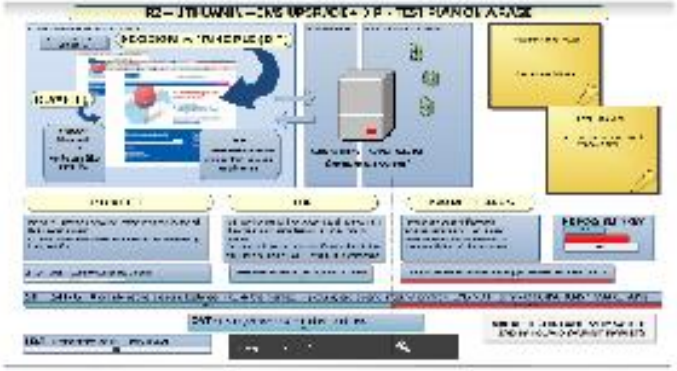
✓ Fellow testers, anyone that'll listen and get involved
✓ A creative space
✓ Snacks











EARLY AND OFTEN
Performance testing means fast ***FEEDBACK*** and quicker, cheaper fixes

INTEGRATED
Performance testing frees resources to concentrate on other areas e.g. exploratory testing

where applicable ***INTEGRATE*** performance testing into automatic build processes

To enable us to show a change in performance we need our benchmarks to be ***REPEATABLE***

Only changing ***ONE*** thing at a time when testing means **YOU KNOW** what caused the effect you witnessed

SCIENTIFIC APPROACH

Performance Test Principles

By running performance tests **EARLY AND OFTEN** we can monitor a heartbeat of performance in that environment and look at **TRENDS** in data over a project

CONSIDER the impact of your change on other systems

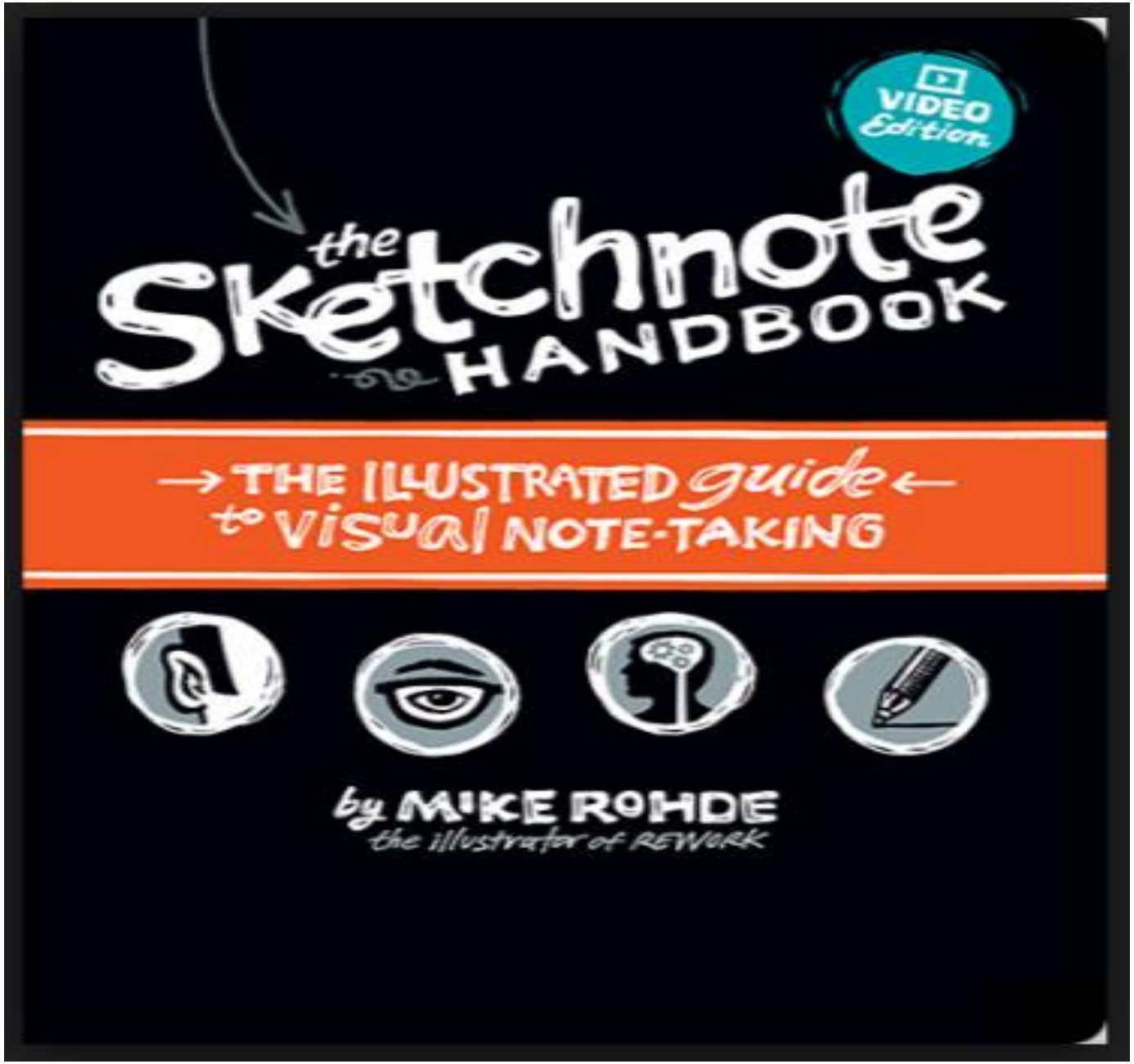
UNDERSTAND the impact. Investigate & monitor the environment and the application

DESIGN
Establish a transaction volume model and seek to emulate it to make everything involved as ***REALISTIC*** as possible

What is the ***PURPOSE*** of the test – Stress, Load, Stability ?

TRANSACTION VOLUME MODEL (TVM)

=



- Purposeful doodling whilst taking notes
- Structuring thoughts and giving hierarchy to concepts
- Identifying keywords, using lettering, font size, icons
- Sketchnotearmy.com

ESPRESSO 101
STONE CREEK COFFEE
with SAM BROWN

3-5 YEARS planted to harvest

*Espresso is a BREW METHOD
25-35ml - 50-70ml for double
7-9 grams / 14/18
195° - 205°F water at 9-10 atmospheres of pressure @
20-30 seconds for brew time.

TYPICAL COFFEE DRINK
2 SHOTS + MILK

FINE COARSE

GRIND LEVEL IMPACTS BREW TIME of ESPRESSO

→ DOUBLE SHOT RECIPE

14-18g VOLUME BEANS → 50-70ml DOSE LIQUID @ 195°-205° TEMP / 9-10 atmos pressure
20-30 seconds

COFFEE WEIGHT 2X → EXRACTED LIQUIDS

← CREMA IS THE EMULSIFICATION OF OILS
5-10% coffee to water concentration

* DOES IT HAVE A GOLDEN CREMA
* IT SHOULD SMELL GOOD! "Retronasal"
* What does it FEEL like in your mouth? Smooth - does it LIE in your mouth?
* TASTE - what does it remind you of?

There is no WRONG TASTE IF YOU LIKE IT.

4 M's
- La Macchina
- La Machinazione
- La Miscela
- La Mano

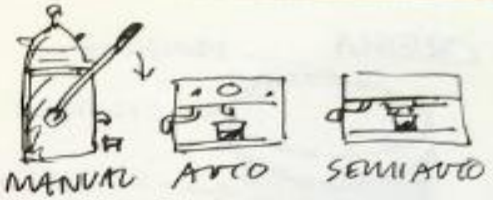
BURR Grinder
|←→| most consistat window of grind spans

"DIALING IN"

GRIND LEVEL — TAMP SALE

ESPRESSO AGE can have a huge impact on flavor. As coffee ages the acidity drops, and flavor weakens.

TIP: Take notes in a log each day to tell when your coffee is perfect to YOUR taste.



MANUAL AUTO SEMI AUTO

SUPERAUTO does it all

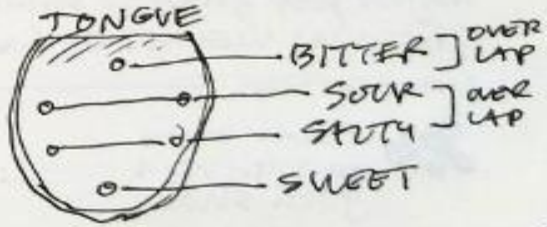
TAMP

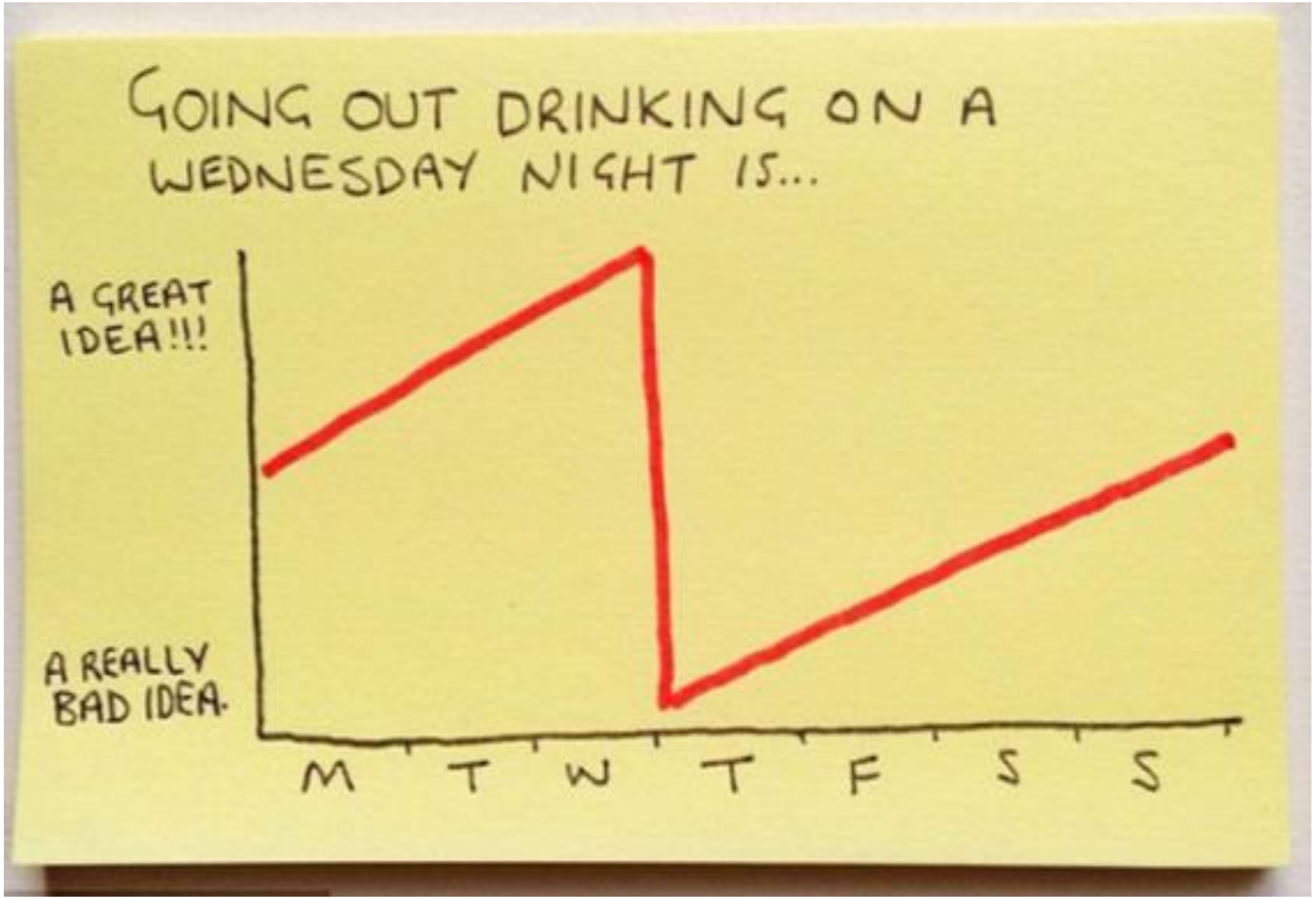
PORTA-FILTER

* SHOTS PULLED 3 DISTINCT SECTIONS

RISTRETTO STRONG SOUR — SWEET SPOT — LUNGO WEAK BITTER

A great espresso has a good balance of these 3 elements of the shot.





Thanks for listening ☺

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