

From Kitchen to Code:

What software testers can learn from a Michelin-star chef about quality and excellence

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a **wipro** company

SANAE
GO LIVE with us

Before we start...

DISCLAIMER

This presentation includes vivid images of delicious food. If you are hungry or have food allergies, we recommend having a snack or exiting the presentation to avoid any discomfort.





Introduction



Traveler



Food lover



Amateur cook



Wine enthusiast

20 years in technology and
management consultancy

Do you
know
Steve Harvey?



Name actions typically seen during a midlife crisis

Buy a motorbike

Sudden bungee jumps

Get a tattoo

Wear leather pants

Take improv classes

Get a younger wife

Adopt a pet lion

Become a beekeeper

Name actions individuals often take to enhance their skills as a test manager

Coffee overdose

Duct tape fixes

Inspirational memes

Tools mastery

Psychic bug detection

Webinar wisdom

Cloning testers

Conference hopping



“ Passion is the secret ingredient that adds flavor to the recipe of life. ”

Name actions individuals typically take to improve their cooking skills

Cookbook browsing

Ask mom

YouTube tutorials

Kitchen gadgets

Cooking more often

Seasonal cooking

Ingredient sourcing

Culinary workshops



Difference between understanding & memorizing

Add spices/ pinch of salt	>>	<i>How much? What type of salt?</i>
Chop 2 onions	>>	<i>How big onions? How big pieces?</i>
Debone Poultry	>>	<i>How?</i>
Making Bread Rise	>>	<i>What magic is involved?</i>
Perfectly Cook Pasta	>>	<i>How long?</i>
Cook until done	>>	<i>What temperature? How long? How do I know it is done?</i>

Salty Taste

Salt:

- Table salt
- Sea salt
- Rock salt
- Kosher salt
- Fleur de Sel
- Flake salt
- Black salt
- Himalayan pink salt
- Pickling salt
- Flavoured salts
- ...

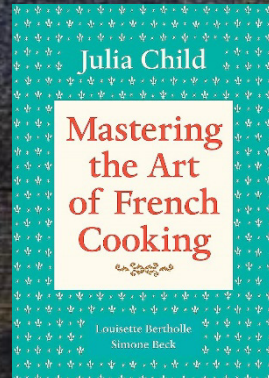
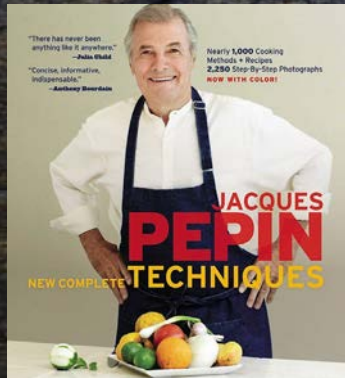
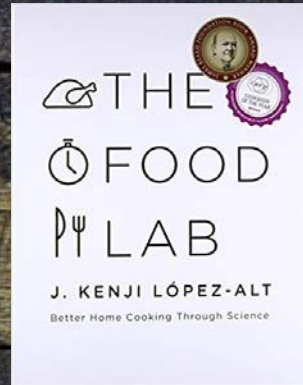
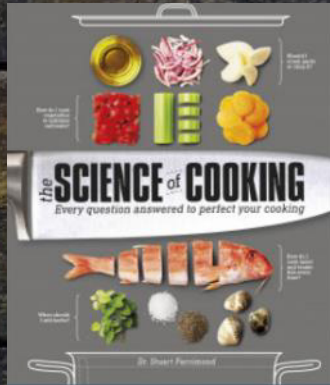
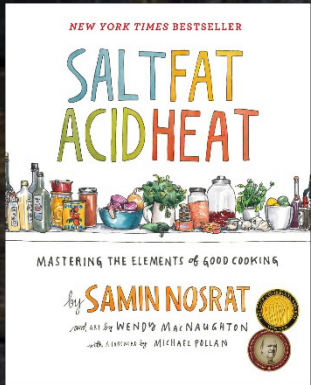
Other sources:

- Soy sauce
- Tamari
- Fish sauce
- Miso Paste
- Olives
- Anchovies
- Capers
- Cheese
- Vegetable Bouillon
- Seaweed
- ...



It sounds complicated, so where to start?

Quality books are invaluable resources, offering practical insights and essential theoretical knowledge. They provide a solid foundation, enabling individuals to grasp complex concepts and excel in their pursuits.



It sounds complicated,
where to start?

“ Listen with the intent to
understand, not the intent
to reply. ”

– Stephen Covey



Pavol Sekerka

*served as head chef at a Michelin star
restaurant Ze Kitchen Galerie in Paris*

Name reasons, why is all this relevant for a testing conference?

Shared Objectives

Problem solving

Top-Quality resources

Show achievements

Strategic Plans

Basic standards

Proper techniques

Retrospective & future

Shared Objectives

“ *Defining common goals is like plotting the course on a map, ensuring everyone knows the destination and the path to get there.* ”



Shared Objectives

“ Like adjusting the lens of a camera for a perfect shot, *aligning the scope* brings clarity to the project, capturing every detail with precision and purpose. ”



Top-Quality Resources

“ Good food begins with
good ingredients. ”



Top-Quality Resources

“ Success is not only about having the best resources, but also making the best use of available resources. ”



Top-Quality Resources

“*Flexibility* is not just about bending without breaking; it’s the key to adapting resources seamlessly in the ever-changing tapestry of projects.”



Top-Quality Resources

“ *The origin of ingredients tells a story; it's the first chapter of a flavorful adventure, where the land, the hands, and the heart blend to create culinary magic.* ”



Top-Quality Resources

“ *A knife losing its sharpness is like a computer with slow internet – frustrating and time-consuming. Sharpen it for faster, smoother operation.* ”



Strategic Plans

“ Effective *planning* is like a *roadmap*; it keeps us on track, saving time, effort, and resources along the way. ”



Strategic Plans

“ Each milestone met on the project *timeline* is not just a marker of progress but a testament to the team's dedication and resilience. ”



Strategic Plans

“ In every project's journey, the *critical path* is the bridge to success, where time, tasks, and triumph converge. ”



Strategic Plans

“ In the *kick-off*, silence transforms into dialogue, ideas into action, and uncertainty into purpose, marking the beginning of a transformative expedition. ”



Strategic Plans

“ Effective *delegation* is not merely an assignment; it's a mutual agreement where responsibilities meet capabilities, fostering a culture of shared accountability. ”



Proper Techniques

“ Choosing the *right technique* is not just a decision; it's a strategic move, where innovation meets intention. ”



Proper Techniques

“ In the world of technology, *scalability* is the power to handle growth effortlessly, ensuring seamless experiences for users. ”



Proper Techniques

“ *Following the rules in cooking is not restriction; it's the roadmap that leads chefs on a journey from recipes to remarkable culinary experiences.* ”



Proper Techniques

“ *Consistency* is the silent partner of excellence, working diligently behind the scenes, ensuring that every effort counts. ”



Problem Solving

“*Transparency in addressing problems is like opening a window – it allows fresh perspectives to flow in, leading to innovative solutions.*”



Problem Solving

“ When emotions are high, *calming down* is crucial. *Analysis* offers a structured way to assess the problem, allowing us to approach it logically and find practical solutions. ”



Problem Solving

“ Problem-solving isn’t about sticking to a rigid plan. *Adjusting our approach* allows us to respond to challenges in real-time, increasing our chances of success. ”



Show Achievements

“Plating is the first conversation your dish has with the eyes. Its importance lies in turning a meal into an *experience*, appealing not just to taste buds but to all senses.”



Show Achievements

“ *Success celebrations* aren't just about acknowledgment; they create a culture of achievement, inspiring a proactive attitude and fostering a sense of fulfillment. ”



Show Achievements

“ Success celebrations create a sense of *pride* and *belonging* within the team, fostering an atmosphere where members support and uplift each other. ”



Basic Standards

“Hygiene and safety are not optional; they're fundamental. By embracing these principles, we create a shield of protection, ensuring a secure space for ourselves and those around us.”



Basic Standards

“ Safety is not a destination; it's a *continuous journey*. It's the daily decisions we make, the precautions we take, and the vigilance we maintain, ensuring a secure path ahead. ”



Basic Standards

“*Risk management is the art of balancing ambition with caution. It's about taking calculated risks that stretch our limits without breaking them, ensuring progress without compromising stability.*”



Retrospective

“ Reaching a finish line is just a beginning... ”



Retrospective

“ In any organization, *continuous improvement* is about fostering a culture of innovation. It's encouraging employees to suggest improvements, experiment with new ideas, and never settle for the status quo. ”



Retrospective

“ Looking beyond current achievements opens doors to *new opportunities*. Seek higher goals to unlock your true potential. ”



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Retrospective & future



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Lunch Break

