Things you need to know before you sit for an ONLINE EXAM

For some students, taking an online exam is a new and somewhat bewildering experience. They don’t know what to expect and aren’t certain of the skills and strategies that will enable them to perform at their best.

EXAM UPDATES AND REQUIREMENTS

Candidates should regularly visit the official website or the examination authority for latest updates. The day before the exam, students should verify the exam venue and address, and other administrative information that is required. Check the admit card and note the important instructions, exam start time, documents to be carried, verification process and exam and date.

GET FAMILLAR

If you have never given an online exam before, you should remember that there is nothing to fear. Read directions and data that would be provided on the website for the exam and understand the instructions thoroughly.

ANSWERING QUESTIONS

As you prepare for the exam, it is important to develop a strategy to answer the questions. You need to pace yourself properly and try to get the simpler questions right. Let’s review the easier questions first before attempting the more difficult ones. If you are the type who steps on the gas and brakes hard, it is better to plan your steps through the questions and focus on positive hints than making silly mistakes in the real online test.

INSTRUCTIONS ARE VITAL

On the exam day, you need to follow the instructions as printed. One of the common errors is repeating a question or filling a space meant for another. Therefore, a steady pace should be maintained.

TECHNICAL PROBLEMS

There may be a few issues while answering the exam. These can be related to the internet connection, browser, server or examination authority. Candidates should remain calm and take a deep breath. You can ask the invigilator to resolve the problems. They can also try a different browser, network connection or even the exam site.

HOLD OFF FROM THE TENSE

Candidates should take a deep breath and remain calm during the exam. You can play music in the background to relax. Any application, mobile phone or any unauthorised device should not be used during the exam.

NEWBIE

ONLINE EXAM

All about Bean-to-Bar chocolates!

It’s the perfect time to digitize the regular chocolate industry. The idea of putting the beans directly from the farms to the factories and adding value through quality and taste is rapidly gaining traction. The focus is on craftsmanship, quality, taste and availability. The bean-to-bar chocolate market is rapidly gaining traction.

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To make it easy, you can use your hands or a teaspoon to mix the ingredients. You can also add some vanilla extract or other flavorings to the mixture.

TIPS TO MAKE A ‘TEPEE’ AT HOME

STEP 1:

1. First, form the base of the tent in the shape of a circle.
2. Use a bamboo stick and fold it in half. The stick will represent the tent’s poles, and the circle will represent the tent’s base.

STEP 2:

1. Then, place the fabric on top of the tent and secure it with a rubber band or a string. Make sure that the fabric is taut and even.

STEP 3:

1. Finally, add some decorative elements to your tent, such as lights or other materials. You can also add some plants or trees to create a more natural setting.

Mass-produced chocolate vs craft chocolate

The difference between mass-produced chocolate and craft chocolate is the technique. The focus of industrial chocolate manufacturers is to produce large quantities of chocolate as quickly as possible. This is achieved by using large-scale machinery and processes that involve the use of preservatives, artificial flavors or colorings. Unlike mass-produced chocolates, craft chocolates are made using traditional methods that involve roasting, cracking, conching and aging.

Life in a tepee

The goodness of plum salad

A recent picture of actor Karishma Kapoor looking radiant in a tepee on the set of her upcoming project gained traction. The actress was spotted in a tepee in a remote location, which is a popular backdrop for the film.

TIPS FOR MAKING A TEPEE

STEP 1:

1. Take four bamboo poles and tie them together at the top with string to form a circle.

STEP 2:

1. Then, place the fabric on top of the tent and secure it with a rubber band or a string. Make sure that the fabric is taut and even.

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