

Research evaluation for: (Aiden Cole)

<https://aidencole37.github.io/iffall2023/recipe/research/index.html>

Make a duplicate of this file, save to your own Google Drive, and make it editable to anybody with the link. Then when it is your turn in your small group, post the link in the zoom chat so your peers can open it and add their evaluation notes.

The point of this evaluation is to help you determine whether you've really collected everything you need, and also to start you thinking about how your design might address these questions (or others like them). Your recipe source may not provide answers to all these questions, but as a designer and communicator, you may be able to fill in some of the gaps.

Deciding

Evaluated by: (FIRST EVALUATOR'S NAME)

1. How appealing is this recipe? Do the visual references/sample imagery convince you to take a closer look? If not, what additional information, imagery, or design elements would whet your appetite? **(First evaluator, your answer goes here)**

Shreya: This looks very tasty!! The imagery looks very appealing and the little blurb up top makes it sound so appetizing. I am a college cook and deeply lazy so for me seeing the long list of ingredients is a bit overwhelming, but this is a me problem and not a you problem. I think this is a recipe for more mature cooks and your design already feels sophisticated!

Helen: It does look initially tasty, especially because of your large initial photo. It looks very warm and homey- i have made rice and beans but this seems like a cool iteration on them!

2. Can you tell if this recipe meets your dietary limitations? **(First evaluator, your answer goes here)**

Shreya: It is for sure not vegetarian but other than that I'm not really sure if I may have any other dietary issues.

Helen: I don't personally have any so it is not a concern for me. But unclear about others

3. You have a very busy schedule. Is this recipe one that you're going to have time to make? **(First evaluator, your answer goes here)**

Shreya: Probably not but I don't know how long this will take overall. I see that I need to soak my beans overnight, and in step 4 I need to cook my beans for up to 2 hours. This is not a super speedy week night dinner. This is an occasion meal!

Helen: I would do this if i know i'll have extra time for dinner one night. Looks fun to try. Just need to soak the beans!

4. Where did this recipe come from? **(First evaluator, your answer goes here)**

Shreya: NYT Cooking

Planning

Evaluated by: (SECOND EVALUATOR'S NAME)

5. How much of the first ingredient will you need if you intend to serve 8 people?

Chandra: 1 ½ pound dried red beans. Based on the image of the large pot, I am inferring that this recipe **serves more than 8 people.**

6. Based on the description/instructions, can you determine whether or not you have the equipment necessary to make the recipe?

Chandra: I have the necessary equipment to make the recipe, it seems that you really just need a large pot. However, in terms of the groceries, I would definitely have to go shopping for these more specialized items (espeically the ones that state which brand to use).

7. Are there any action items I need to take prior to cooking (i.e., soaking, preheating)?

Chandra: Yes, you have to soak the beans for 4 hours or overnight. It is stated clearly in the first step.

8. If I'm serving this recipe at 7pm, when should I begin?

Chandra: Either start around noon or the day before to soak the beans overnight. The recipe calls for a lot of time to the beans to cook post soaking as well.

Preparing

Evaluated by: (THIRD EVALUATOR'S NAME)

9. How confident are you that you could make this recipe and have it match the expected outcome? **(Third evaluator, your answer goes here)**

Shreya: I could get close. I think the timings and order in which to add stuff is clear. I think in step 5, the recipe asks you to add 1 cup of water if the soup is too thick. How thick is it meant to be?

Helen: i would be worried about softening the beans but other than that i think it will be easy to follow.

Chandra: I think I could! The instructions are clear, concise, and easy to follow.

10. Are these instructions easy enough to read and follow? Will you need to refer back to them as you prepare the dish? **(Third evaluator, your answer goes here)**

Shreya: Yes! Also Yes! This is a long recipe with a lot of moving elements. Instructions are clear, but I'll be reopening this webpage like 3 times over the course of the ~7 hours required to cook this

Chandra: Yes, they are very easy to read and follow! I will definitely be referring to the recipe since the overall cooking time is so long.

11. Is the imagery provided with the recipe helpful during preparation? If not, would it be useful to have supporting imagery for any steps? **(Third evaluator, your answer goes here)**

Shreya: The imagery is very appetizing. Maybe add imagery of New Orleans Camelia brand beans so I know what they look like. Potentially if there are photos of what your soup should look like after each step, that could be helpful to see if what I'm laboring on is looking ok!

Chandra: I think it would be beneficial to include step-by-step images to help guide the user. I do enjoy the large image at the top of the page, it is very eye-catching and it's making me hungry for this recipe!

Helen: I like your initial image, it is large and very clear. It would be super nice to have supporting images to accompany the steps.

12. At what temperature should the recipe be served? How does it keep if I have leftovers?

Chandra: Information about the temperature and leftovers is not directly stated, but I'm assuming that most people would like this served warm. It does state to remove the bay leaves and to serve the beans over the rice which I find as a nice touch. Also, because it is such a large batch of beans, I think they can store well in the fridge.

Helen: I think it will all be warm but is not explicitly stated.