

Research evaluation for: (Madeleine Yeung)

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: Syd

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? **IT LOOKS SO GOOD!!!! The detail shots are an absolute must! It is so appealing to see all the layers that go into the tiramisu and the dusting of the cocoa powder.**
2. Can you tell if this recipe meets your dietary limitations? **No but this is an easy fix! I would just include whether there are allergens and if there aren't then label them as allergen free!**
3. You have a very busy schedule. Is this recipe one that you're going to have time to make? **Yes but I would have to wait til the next day to eat it :(but that's not a problem. I would suggest to just add the cook time for before you need to refrigerate this beauty.**
4. Where did this recipe come from? **I don't know where the recipe is from but you could just add if it is a family recipe, one you made, or online!**

Planning

Evaluated by: Syd

5. How much of the first ingredient will you need if you intend to serve 8 people? **For that I am not sure, a simple fix would be a serving size!**
6. Based on the description/instructions, can you determine whether or not you have the equipment necessary to make the recipe? **I know what tools I will need from reading the instructions, it could be helpful for the reader to see it along with the ingredients as well!**

7. Are there any action items I need to take prior to cooking (i.e., soaking, preheating)? **No prep necessary, beautiful i love it.**
8. If I'm serving this recipe at 7pm, when should I begin? **I would start at 3pm or the day before.**

Preparing

Evaluated by: Ethan Moses

9. How confident are you that you could make this recipe and have it match the expected outcome? **I am decently confident! The instructions are clear enough, but I can see how it would take one or two tries to get the techniques right for the best results.**
10. Are these instructions easy enough to read and follow? Will you need to refer back to them as you prepare the dish? **Yes! There aren't many steps at all, and although I may need to glance back and forth at times, each step seems decently simple!**
11. Is the imagery provided with the recipe helpful during preparation? If not, would it be useful to have supporting imagery for any steps? **The imagery of all the ingredients is quite helpful! Perhaps some images of each of the steps would be helpful, since I'm not really sure what a good layout would be or how to tell when the cream has the right consistency.**
12. At what temperature should the recipe be served? How does it keep if I have leftovers? **It should be served at the temperature of a refrigerator. The recipe does not indicate how leftovers keep, but I assume it would be good for a few days (potentially getting more soggy as the days go on).**