

Research evaluation for: Iris Zhang

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: David Kim

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? *Based on the images, the finalized food visually looks very appetizing. She made a good use of adding the different ingredients (beans) in her image, making me want to explore how each different bean will change the taste of the congee.*
2. Can you tell if this recipe meets your dietary limitations? **(First evaluator, your answer goes here)** *Yes I can tell whether this recipe meets my dietary limitation by just checking on the ingredients section. Personally I have no restrictions or allergies, so I have no worries in making and consuming the congee.*
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)** *If I have a busy schedule, this would not be a great recipe to make. It will take over 2 hours to make this food.*
4. Where did this recipe come from? **(First evaluator, your answer goes here)** *This recipe is a Chinese Dish, but there are different varieties of similar recipe that are from other Eastern Asian countries.*

Planning

Evaluated by: Dion Hines

5. How much of the first ingredient will you need if you intend to serve 8 people? **75g**
6. Based on the description/instructions, can you determine whether or not you have the equipment necessary to make the recipe? **I would have to convert the measurements to non-metric units, but yes.**

7. Are there any action items I need to take prior to cooking (i.e., soaking, preheating)? **You need to rinse and soak the beans and grains for the dish.**
8. If I'm serving this recipe at 7pm, when should I begin? **Including preparation, you would have to start the night before.**

Preparing

Evaluated by: Selina Park

9. How confident are you that you could make this recipe and have it match the expected outcome? **Since I never tried this dish before, I would not be 100% confident but I could somewhat compare my dish to the images to determine my success.**
10. Are these instructions easy enough to read and follow? Will you need to refer back to them as you prepare the dish? **Instructions are easy to read and follow.**
11. Is the imagery provided with the recipe helpful during preparation? If not, would it be useful to have supporting imagery for any steps? **It would be better to include images for each step to see ingredient size or process visually.**
12. At what temperature should the recipe be served? How does it keep if I have leftovers? **This dish should be served at a warm temperature. It does not mention how to keep leftovers.**