

Research evaluation for: (Brendan)

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: (Andrea)

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? **The recipe is very appealing. I think the images are all very clear and colorful that makes me crave omurice. Maybe there can be more images while preparing and cooking omurice.**
2. Can you tell if this recipe meets your dietary limitations? **Milk and eggs can be dietary limitations for some people.**
3. You have a very busy schedule. Is this recipe one that you're going to have time to make? **Cooking time and the instructions are clear.**
4. Where did this recipe come from? **Sudachi recipes**

Planning

Evaluated by: (Cameron)

5. How much of the first ingredient will you need if you intend to serve 8 people? **4 white onions**
6. Based on the description/instructions, can you determine whether or not you have the equipment necessary to make the recipe? **Does not say equipment!**
7. Are there any action items I need to take prior to cooking (i.e., soaking, preheating)? **Does not say prep time or total time; does not say actions needed to take like dicing onion or mushrooms etc**
8. If I'm serving this recipe at 7pm, when should I begin? **Does not say prep time or total time so I don't know**

Preparing

Evaluated by: (Andrea)

9. How confident are you that you could make this recipe and have it match the expected outcome? **I think the instructions are clear enough and very detailed, but I was a little overwhelmed with the amount of ingredients I needed.**
10. Are these instructions easy enough to read and follow? Will you need to refer back to them as you prepare the dish? **I like how the ingredients and instructions are divided based on rice and omelet. Easy and detailed instructions.**
11. Is the imagery provided with the recipe helpful during preparation? If not, would it be useful to have supporting imagery for any steps? **Maybe adding images that relate to preparing ingredients or while making the omelet.**
12. At what temperature should the recipe be served? How does it keep if I have leftovers? **Doesn't really tell in what temperature it should be served or leftovers. But I like how there are tips on what rice to use or how to shape the omelet into a rugby ball shape.**