

Research evaluation for: Vicky

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: Leon

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)**
 - a. **The first image looks appealing! I would add one or two more images that are showing the final look to convince the user to take a closer look.**
2. Can you tell if this recipe meets your dietary limitations? **(First evaluator, your answer goes here)**
 - a. **Yes I can easily tell from the recipe that it meets my dietary limitations.**
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)**
 - a. **The step for baking takes 35 minutes. I'm not sure how long it takes to prepare for everything.**
4. Where did this recipe come from? **(First evaluator, your answer goes here)**
 - a. **<https://cooking.nytimes.com/recipes/2868-jordan-marshs-blueberry-muffins>**

Planning

Evaluated by: garrett

5. How much of the first ingredient will you need if you intend to serve 8 people? **(Second evaluator, your answer goes here)**
 - a. **½ cup softened butter, recipe makes 12 muffins**

6. Based on the description/instructions, can you determine whether or not you have the equipment necessary to make the recipe? **(Second evaluator, your answer goes here)**
 - a. **Yes, maybe add a bit just outlining the necessary equipment at the top**
7. Are there any action items I need to take prior to cooking (i.e., soaking, preheating)? **(Second evaluator, your answer goes here)**
 - a. **Preheat the oven to 375**
8. If I'm serving this recipe at 7pm, when should I begin? **(Third evaluator, your answer goes here)**
 - a. **30-35 minutes baking time, 30 minutes cooling, prep time, roughly 75-85 minutes (5:45ish)? Might be worth adding a total recipe time**

Preparing

Evaluated by: Alex

9. How confident are you that you could make this recipe and have it match the expected outcome? **(Third evaluator, your answer goes here)**
 - a. If I was a decent baker, I would be confident in it.
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)**
 - a. Yes they are easy enough, but I would definitely need to refer back to them.
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)**
 - a. There could be imagery added for the steps, but the images clearly show what the muffins should look like.
12. At what temperature should the recipe be served? How does it keep if I have leftovers? **(Third evaluator, your answer goes here)**
 - a. Room temp. ("Store, uncovered, or the muffins will be too moist the second day, if they last that long.")