

Research evaluation for: Dion Hines

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: Selina Park

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 visuals are aesthetically pleasing and motivate viewers to try the recipe.**
2. Can you tell if this recipe meets your dietary limitations? **Yes**
3. You have a very busy schedule. Is this recipe one that you're going to have time to make? **It looks like the overall time takes more than 30 minutes, so I might choose another recipe if I am very busy.**
4. Where did this recipe come from? **This dish is from the Southern part, including South Carolina, Georgia, and Louisiana**

Planning

Evaluated by: Iris Zhang

5. How much of the first ingredient will you need if you intend to serve 8 people?
3.5x8=28 cups of water
6. Based on the description/instructions, can you determine whether or not you have the equipment necessary to make the recipe?
Yes. There are a lot of specific verbs used in the instruction, which makes it fairly clear what kind of equipment I need to use or at least what action I need to take.
7. Are there any action items I need to take prior to cooking (i.e., soaking, preheating)?
Peel and devein shrimp?

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

At least at 6 pm.

Preparing

Evaluated by: David Kim

9. How confident are you that you could make this recipe and have it match the expected outcome? **(Third evaluator, your answer goes here)** *Not confident. There are lots of instructions to make the dish, and as a rookie cooker, I may mess up a few.*
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)** *I think the instructions are pretty clear. I really like how she divided the instructions for shrimps and grits separately. Definitely need to refer back when making the dish.*
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)** *I think the image provided is useful to see whether my finalized food matches with the expected outcome shown by the images.*
12. At what temperature should the recipe be served? How does it keep if I have leftovers? **(Third evaluator, your answer goes here)** *Not so sure about the exact temperature, but based on the instructions it will be quite hot. Leftovers will probably be kept in the fridge to prevent spoiling.*