

Research evaluation for: **Grayce Cooper**

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: Jovonka Johnson

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 design elements are very useful like the highlighting effect makes it easy to read each section. The images are insightful because they show the process of creating the recipe however maybe resize them to a bigger size.**
2. Can you tell if this recipe meets your dietary limitations? **I love cheesecake and I'm not allergic to any of the ingredients.**
3. You have a very busy schedule. Is this recipe one that you're going to have time to make? **I'm not sure how long this takes but I can assume that making cheesecake takes a very long time to make it perfect.**
4. Where did this recipe come from? **New York**

Planning

Evaluated by: Vinayak Nair

1. How much of the first ingredient will you need if you intend to serve 8 people? **I'm not sure how many servings the recipe would produce. Assuming that each person takes a slice and this is a rather large cake, 15 graham crackers should suffice?**
2. Based on the description/instructions, can you determine whether or not you have the equipment necessary to make the recipe? **I can determine whether I have the equipment necessary as it is embedded in the instructions, but it could be helpful to know before going into the instructions if I have all the equipment to make the cheesecake.**
3. Are there any action items I need to take prior to cooking (i.e., soaking, preheating)? **The oven has to be preheated to 350F and the pan has to be greased.**

4. If I'm serving this recipe at 7pm, when should I begin? **The cooking process(preheating - 20 mins, preparation - 10 mins, baking - 1 hr, cooling - 5-6 hrs) would take 6.5 to 7.5 hours to complete. So, if serving at 7pm, you should begin at 11:30am or 12:30pm.**

Preparing

Evaluated by: Morgan Rogers

5. How confident are you that you could make this recipe and have it match the expected outcome? **(Third evaluator, your answer goes here)**
 - a. Yes, very simple and straightforward
6. 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. They are very clear and short, easy to read.
7. 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. Once the images are more directly associated with the text/relevant instruction, yes they are very useful.
8. At what temperature should the recipe be served? How does it keep if I have leftovers? **(Third evaluator, your answer goes here)**
 - a. Unsure about leftovers. It should be kept in the refrigerator.