## Research evaluation for: Maddix

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: Josh

- 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? It looks really good, but one of the images doesn't actually load on the website. They are also quite far down on the page, which means that there is no way to scan for what it looks like initially when deciding on if you should make it.
- 2. Can you tell if this recipe meets your dietary limitations? Yes, if you look at the ingredient list a little closely. It seems like it uses soy (obviously), and dairy
- 3. You have a very busy schedule. Is this recipe one that you're going to have time to make? Yes, it looks and sounds pretty simple and easy to make.
- 4. Where did this recipe come from? delish.com

## **Planning**

Evaluated by: Caroline Blazek

- 5. How much of the first ingredient will you need if you intend to serve 8 people? I don't see a serving size on this recipe.
- 6. Based on the description/instructions, can you determine whether or not you have the equipment necessary to make the recipe? Yes, with steps where the equipment is not as straightforward, the recipe specifies, for example, "Line a baking sheet."
- 7. Are there any action items I need to take prior to cooking (i.e., soaking, preheating)? **No,** there are no action items needed prior to cooking.

8. If I'm serving this recipe at 7pm, when should I begin? 6pm? Maybe 5:30 to be cautious, but there are multiple times listed in the recipe that say how long the action will take.

## Preparing

Evaluated by: Josh

- How confident are you that you could make this recipe and have it match the expected outcome? Pretty confident. It only really seems to need basic kitchen tools and techniques to execute
- 10. Are these instructions easy enough to read and follow? Will you need to refer back to them as you prepare the dish? The steps seem quite straightforward and easy to follow along with.
- 11. Is the imagery provided with the recipe helpful during preparation? If not, would it be useful to have supporting imagery for any steps? Not really, it only really shows the end product. Having pictures of the end product of each step could be useful if someone isn't well versed in what terms like finely chopped mean
- 12. At what temperature should the recipe be served? How does it keep if I have leftovers? It should probably be served while hot from what I'm seeing, and seems like it would keep relatively well if you had leftovers, but the information isn't listed on the site.