

Research evaluation for: Hannah

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: Amelia

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. **This looks very appealing. I like that the images all have a cohesive vibe.**
2. Can you tell if this recipe meets your dietary limitations? **(First evaluator, your answer goes here)**
 - a. **It has relatively few ingredients so it's easy to scan them for 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. **It looks pretty simple (very few steps) but an explicitly stated prep and cook time might be helpful**
4. Where did this recipe come from? **(First evaluator, your answer goes here)**
 - a. **Stl. It could be fun to talk about the tradition of gooey butter cake (not necessary though)**

Planning

Evaluated by: Fiona

5. How much of the first ingredient will you need if you intend to serve 8 people? **(Second evaluator, your answer goes here)**
 - a. **Unsure. It could be helpful to include a serving size on your page.**

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. **It seems pretty simple so I think I have the equipment for the recipe. Although it took me a minute to read through the instructions and mentally check off the equipment I would need. In order to make that process easier you could include a list of necessary equipment.**
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 oven.**
8. If I'm serving this recipe at 7pm, when should I begin? **(Third evaluator, your answer goes here)**
- a. **Probably an hour before.**

Preparing

Evaluated by: Nitzia

9. How confident are you that you could make this recipe and have it match the expected outcome?
- a. **Very confident**
10. Are these instructions easy enough to read and follow? Will you need to refer back to them as you prepare the dish?
- a. **Yes, simple and straightforward**
11. Is the imagery provided with the recipe helpful during preparation? If not, would it be useful to have supporting imagery for any steps?
- a. **Images are all of the final result though not sure if images of the process would be of any real help.**
12. At what temperature should the recipe be served? How does it keep if I have leftovers?
- a. **Room temperature/warm since recipe calls for letting cool prior to serving. Kept similar to other pastries.**