

Research evaluation for: **(Sophia Daniels)**

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: (Emma Schumacher)

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? **This recipe is very appealing. It has the charm of being a family recipe, and the subtle colors and elegant type make this recipe feel warm and inviting.**
2. Can you tell if this recipe meets your dietary limitations? **Yes, no dietary limitations.**
3. You have a very busy schedule. Is this recipe one that you're going to have time to make? **This would probably be a recipe I would have to spend a free day or weekend on, I'm not sure if I have the equipment at my apartment to make this.**
4. Where did this recipe come from? **Family recipe.**

Planning

Evaluated by: (Isabel Favaloro)

5. How much of the first ingredient will you need if you intend to serve 8 people? **1 tbsp? Not really sure of the serving size.**
6. Based on the description/instructions, can you determine whether or not you have the equipment necessary to make the recipe? **Yes, very simple ingredients and equipment.**
7. Are there any action items I need to take prior to cooking (i.e., soaking, preheating)? **Preheat the oven.**
8. If I'm serving this recipe at 7pm, when should I begin? **3 pm**

Preparing

Evaluated by: (Reagan Steirn)

9. How confident are you that you could make this recipe and have it match the expected outcome? **The recipe was very clear and concise, so I am very confident that I would be able to make this and have it match the expected outcome.**
10. Are these instructions easy enough to read and follow? Will you need to refer back to them as you prepare the dish? **The instructions were very easy to read. Something I find to be helpful are the comments such as "You'll know it's ready and working when it's bubbling." These descriptors are very useful.**
11. Is the imagery provided with the recipe helpful during preparation? If not, would it be useful to have supporting imagery for any steps? **I think the imagery would be very helpful for the final steps of the recipe. It may be helpful to add pictures of the process along the way. This would help the reader understand how things are supposed to look as they follow the steps.**
12. At what temperature should the recipe be served? How does it keep if I have leftovers? **The Challah should be cooled down for a little and then served warm. For leftovers, you can store the Challah in the freezer and then heat them up when desired.**