

Research evaluation for: Jonas Schwab

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: (Maddie Sapra)

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? **I think it looks pretty appealing. The video made it more enticing because it was funny and exciting. I feel like more photos that look exactly like chili would be good, because some of your pictures don't represent chili in the way I picture it.**
2. Can you tell if this recipe meets your dietary limitations? **Yes these would meet all of my dietary restrictions, and even if it didn't, it seems very easy to substitute things out.**
3. You have a very busy schedule. Is this recipe one that you're going to have time to make? **For sure, it seems simple and quick to make. Also, the fact that you said you meal prep makes me think it is especially good for someone with a busy schedule.**
4. Where did this recipe come from? **Jonas specified that it is his mother's chili recipe, and its main component is Kroger's Original Chilli spices mix.**

Planning

Evaluated by: Jonas Schwab

5. How much of the first ingredient will you need if you intend to serve 8 people? **(Second evaluator, your answer goes here)**
 - a. Should list the dishes serving size.
 - b. ~6 servings

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. Should list tools necessary separately
7. Are there any action items I need to take prior to cooking (i.e., soaking, preheating)? **(Second evaluator, your answer goes here)**
 - a. Defrost the meat
 - b. Should have preparation steps separate
8. If I'm serving this recipe at 7pm, when should I begin? **(Third evaluator, your answer goes here)**
 - a. 6:30pm should list total cook time for the dish somewhere

Preparing

Evaluated by: CINDY BU

9. How confident are you that you could make this recipe and have it match the expected outcome? **(Third evaluator, your answer goes here)**

The instruction is pretty clear on what to do thus I am pretty confident to follow the recipe and produce the expected outcome. (only is the word "occasionally" is a bit vague, but many do that so I would assume it just not matter that much).

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)**

Yes, the instructions are very clear.

May need more effort in the first step since a lot of ingredients need to be put in; the actual "cooking" process (of the meat) may not need much memorization; but would definitely refer back for 1st step.

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)**

It would be great if providing more photos for the steps; right now mostly the appealing photos for the finished tacos themselves.

12. At what temperature should the recipe be served? How does it keep if I have leftovers? **(Third evaluator, your answer goes here)**

There are few instructions on that part.