Research evaluation for: (YOUR NAME HERE)

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: Caroline Blazek

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? **Sample imagery makes food look very appealing, maybe some kind of process photo for making the recipe instead of just a picture of a pan?**
2. Can you tell if this recipe meets your dietary limitations? **I can figure out whether I would be able to eat this based on what I see in the ingredients.**
3. You have a very busy schedule. Is this recipe one that you're going to have time to make? **If I can set aside about an hour to make this then yes, but if I'm too busy I dont think I would be able to**
4. Where did this recipe come from? **FOOD52**

Planning

Evaluated by: Maddix

5. How much of the first ingredient will you need if you intend to serve 8 people? **There is not a serving size listed on the recipe.**
6. Based on the description/instructions, can you determine whether or not you have the equipment necessary to make the recipe? **In the instructions, this recipe calls for a stand mixer, bowls, and an oven. It is pretty simple to find out what exactly someone would need to make the cheesecake.**
7. Are there any action items I need to take prior to cooking (i.e., soaking, preheating)? **Other than preheating the oven, there aren't any pre-baking actions.**

8. If I'm serving this recipe at 7pm, when should I begin? **The cheesecake goes in the oven for about 25-35 minutes, so with that and the steps beforehand, I would start baking at 6 pm.**

Preparing

Evaluated by: Caroline Blazek

9. How confident are you that you could make this recipe and have it match the expected outcome? **It seems a little difficult just because I know cheesecake can be a little hard to get right texture-wise, but someone with basic baking knowledge would likely be successful.**

10. Are these instructions easy enough to read and follow? Will you need to refer back to them as you prepare the dish? **Most instructions are specific ans easy to follow, I would need to refer back to them as I prepare.**

11. Is the imagery provided with the recipe helpful during preparation? If not, would it be useful to have supporting imagery for any steps? **No, the imagery only shows the end product. It might be helpful to have an image of the ingredients or an image of the food's texture during preparation.**

12. At what temperature should the recipe be served? How does it keep if I have leftovers? **The recipe instructs to let cool and also indicates that it will keep in the fridge for 3-5 days.**