

Research evaluation for: (Christine Bi)

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: (Cydney)

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 really like that information that was added at the very beginning! Understanding what you're cooking and where it comes from is really important. I also feel like the visual imagery of the bowls is good too, the dish looks very appealing.**
2. Can you tell if this recipe meets your dietary limitations? **(I feel like the recipe will meet most people's dietary limitations. The ingredients used seem very fresh and non-processed.**
3. You have a very busy schedule. Is this recipe one that you're going to have time to make? **(I think this could be made relatively quickly (30ish minutes), so I think I would have time to make it.)**
4. Where did this recipe come from? **(Omnivore's Cookbook)**

Planning

Evaluated by: (Sasha)

5. How much of the first ingredient will you need if you intend to serve 8 people? **Probably 8 ounces of meat - will be helpful in the final version to include how many servings this recipe makes to help this math.**
6. Based on the description/instructions, can you determine whether or not you have the equipment necessary to make the recipe? **Yes, it's helpful that yo**
7. **;l]=[u include some examples of tools we could use for certain steps (like a coffee grinder/mortal and pestle).**

8. Are there any action items I need to take prior to cooking (i.e., soaking, preheating)?
Chopping tofu+vegetables, cooking rice, heat skillet
9. If I'm serving this recipe at 7pm, when should I begin? **6-6:15pm**

Preparing

Evaluated by: (Dani)

10. How confident are you that you could make this recipe and have it match the expected outcome? I feel pretty confident that I could! As long as I followed the recipe I feel like it would be pretty easy.
11. Are these instructions easy enough to read and follow? Will you need to refer back to them as you prepare the dish? **These directions are easy to follow. I will definitely need to refer back to the recipe though because I've never cooked this dish before and there's quite a few really specific steps.**
12. Is the imagery provided with the recipe helpful during preparation? If not, would it be useful to have supporting imagery for any steps? **The imagery mostly just shows what the end product looks like. I think it could be helpful to have pictures of the recipe in multiple steps just so we know what it should look like at different stages of the recipe.**
13. At what temperature should the recipe be served? How does it keep if I have leftovers? **Very hot. It should keep pretty well as leftovers once you microwave it. I don't know how tofu handles being reheated but everything else seems like it would be great the next day.**