



Interactive Medium-Fi Prototype

Team Spice Rack

Jeanette Han, Kevin Song, Maya Chandra, Megan Mou



Our Team



Jeanette Han



Kevin Song



Maya Chandra



Megan Mou



Our Project



Problem

Most people **love food** but find culinary exploration difficult — they're too **busy, not confident** in their skills, or generally **unmotivated** to do so.

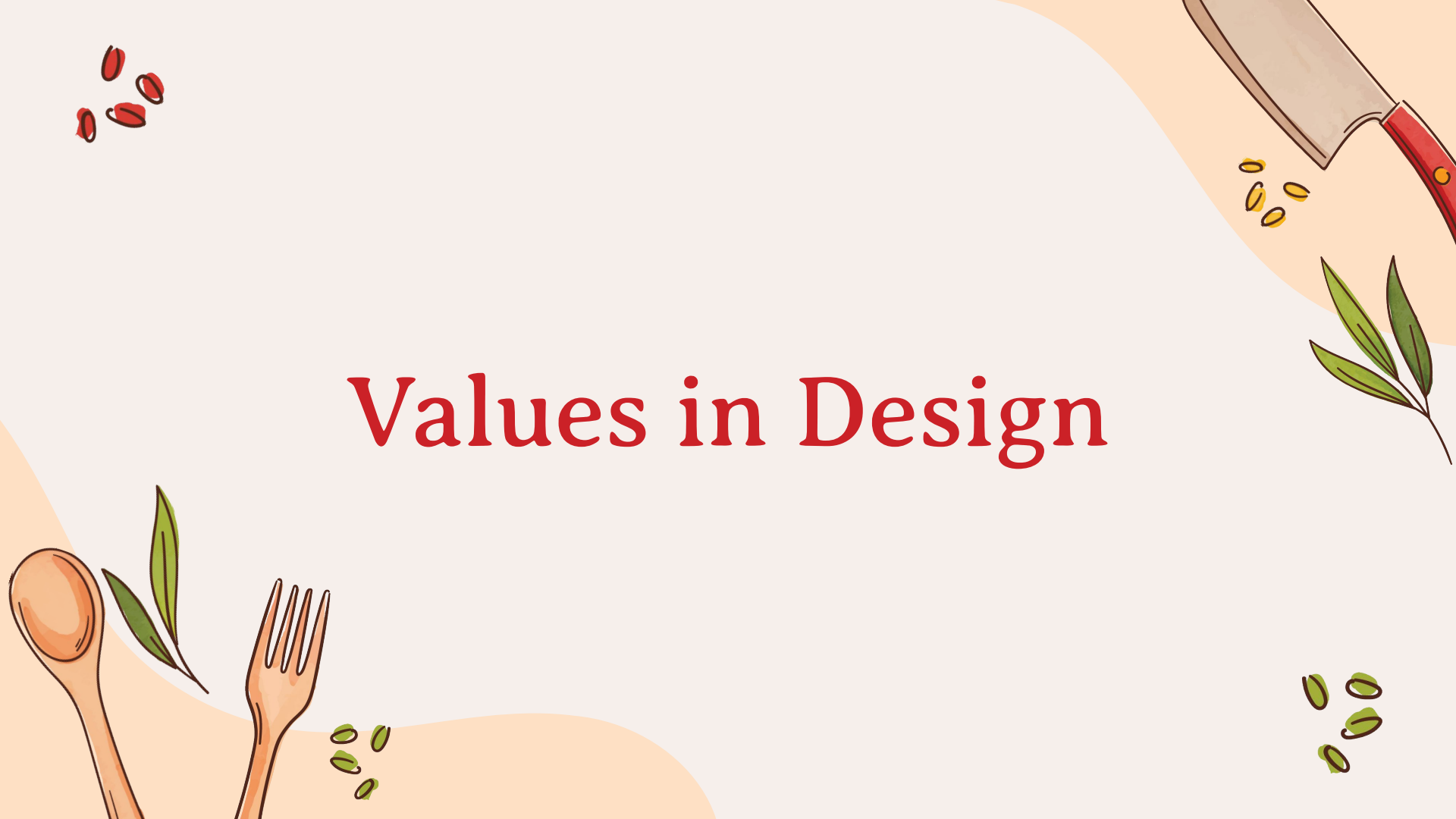
Solution

With FoodDex, home cooks can harness the **nostalgia of collecting** badges and **food-related memories** to widen their culinary cultural horizons by **cooking** (or otherwise encountering) **diverse cultural dishes to fill their FoodDex.**

Value Proposition

Cooking. Cultures. Community.

Values in Design





Our Design Values (1)

Exploration

- Our app is a place where people can learn to cook **many different kinds of dishes**, regardless of their prior cooking experience.
- Users have access to recipes from a **variety of cuisines**, representing a variety of cultures, as well as **several difficulty levels**.


Community

- Our app encourages people to **connect** over a shared love of food and cooking.
- Users can form a **community of friends** on FoodDex where they **support** each other and **share photos** of their cooking journeys.

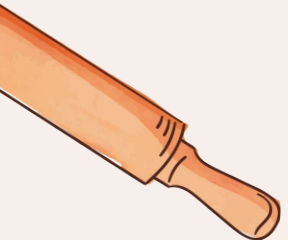
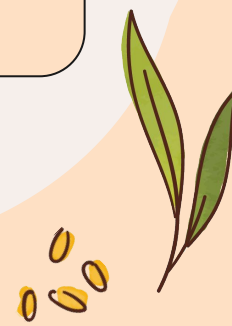


Our Design Values (2)

Flexibility

- Our app allows people to cook the dishes they would like **at their own pace**.
 - **Users can choose** which badges they'd like to pursue and which challenges they would like to try and complete.
- 

Fun

- Our app helps people **enjoy** cooking, rather than finding it to be overwhelming or a chore.
 - Users are **rewarded** for cooking dishes by **earning badges** to fill their FoodDex.
- 
- 

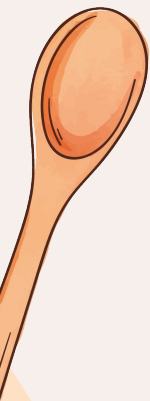
Value Tensions

Exploration vs Flexibility

- Users may only cook a few dishes that they are comfortable with and not branch out to try new things
- **Goal:** structure recipe discovery to encourage users to step out of their comfort zones without being overwhelming

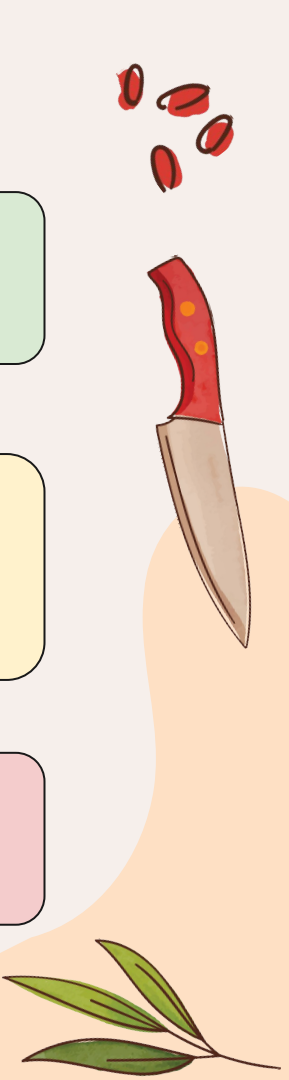
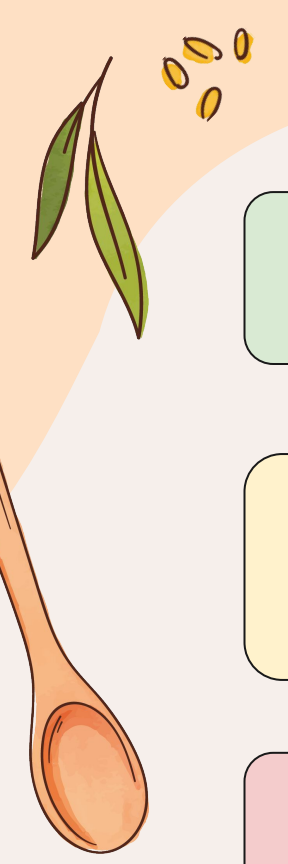
Community vs Flexibility

- Users may feel pressure or competition when looking at their friends' accomplishments, preventing them from moving at their own pace
- **Goal:** structure the social aspect to make it a source of support rather than stress



Tasks





Simple: Discover a new recipe to cook from a specific culture.

Moderate: Earn badges and view them in your passport.
We no longer have the food journal feature, so this task has been modified accordingly.

Complex: Share photos of your achievements with friends and comment on their photos.

Usability Goals



Our Goals & Measurements



Efficient

Can the user perform tasks quickly?

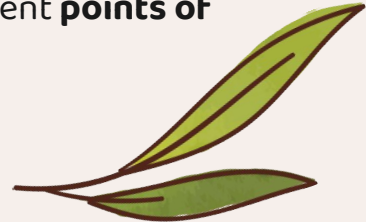
- **Time** how long it takes to perform each task and complete workflow



Robust

Can the user perform tasks with minimal errors?

- **Count errors** made for each task
- Take note of significant or consistent **points of friction or clarity** during tests



Our Progress

- After **testing** our lo-fi prototype, we noticed that our usability goals were achieved with the simple task, but that there was **room for improvement** with the moderate and complex tasks.
- The **moderate** task was the **most confusing overall** for testers, while the **complex** task had a **single point of confusion**.
 - This led to longer times and higher error counts.
- We have streamlined **navigation**, added more **labels**, and **eliminated duplicate** ways to perform tasks in the **medium-fi** prototype.
 - More details are shown in our revised interfaces.




Revised Interfaces



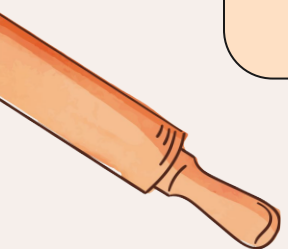



Change #1

Change

- Added the ability to filter recipe selection (dietary preferences, kid-friendly, <30 minutes, etc)
- 

Rationale

- Increased flexibility for users to be able to choose which types of dishes to cook
 - Also incorporates intentional inclusivity as a design principle
- 
- 

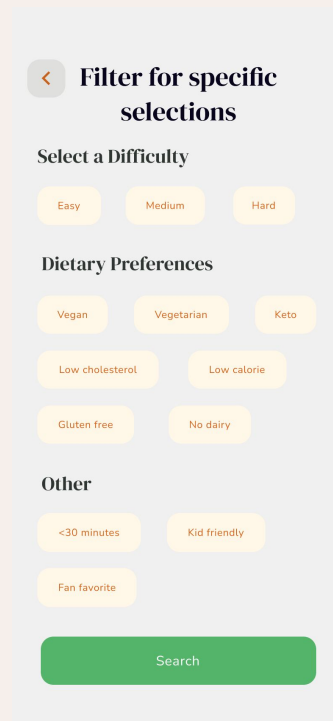
Change #1: Before and After



Original Sketch



Revised Sketch



Medium-Fi

Change #2

Change

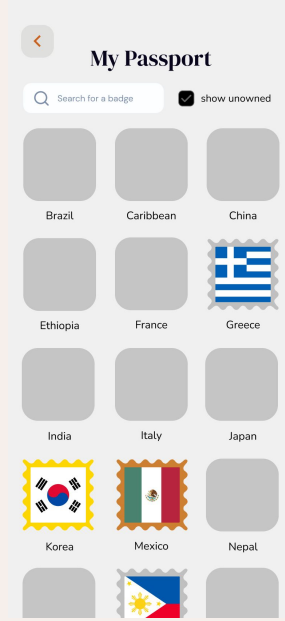
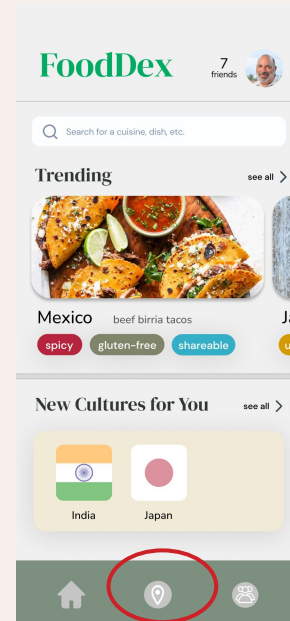
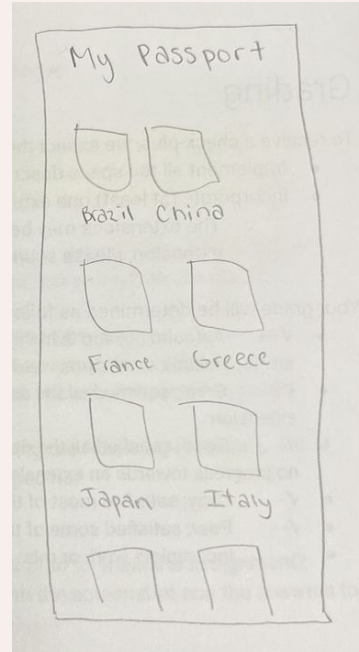
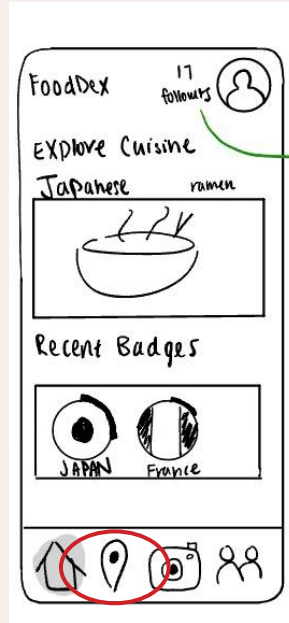
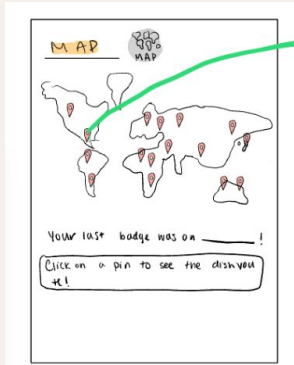
- To streamline user tasks, we eliminated the map and food journal features
- Now, users access their completed badges through their passport

Rationale

- One simple way to access badges and see previously cooked dishes
- Will improve robustness
 - Previously, there was no icon on the home screen that led to a badges or past dishes made → users made errors



Change #2: Before and After



Original Sketch

Revised Sketch

Medium-Fi

Change #3

Change

- Add "feed" to bottom bar to show updates from network, replacing "share"

Rationale

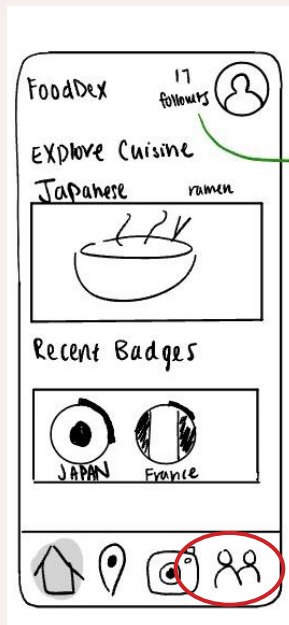
- Expands on and streamlines social interaction features
 - Focus on community, one of our key design values
- Will improve efficiency
 - Previously, users weren't sure and spent time debating if they should click on friends or share



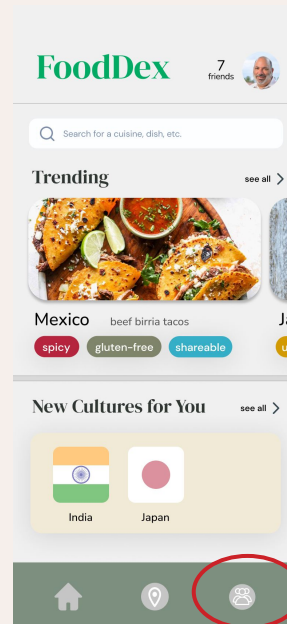
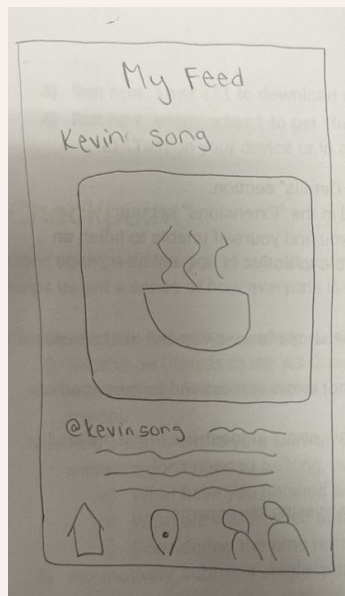
Change #3: Before and After



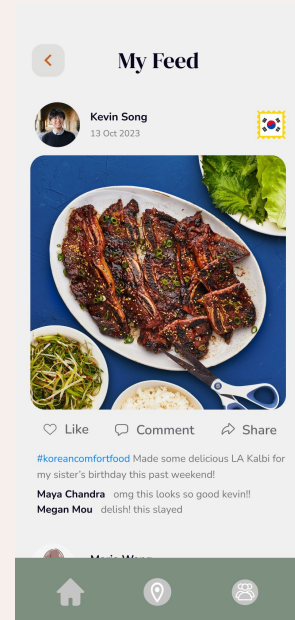
Original Sketch



Revised Sketch



Medium-Fi

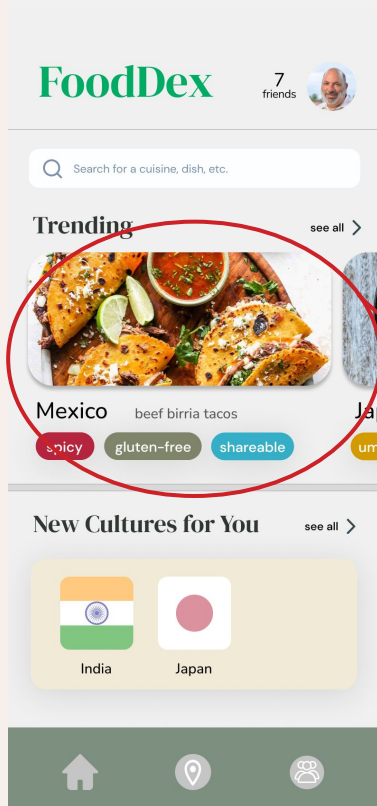


Medium-Fi Task Flows

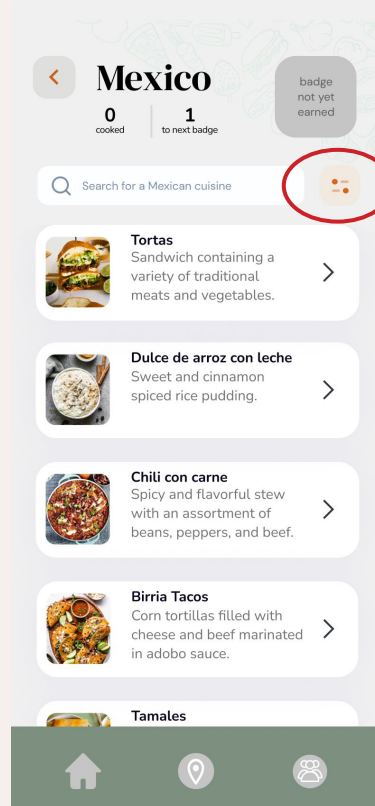


Simple Task

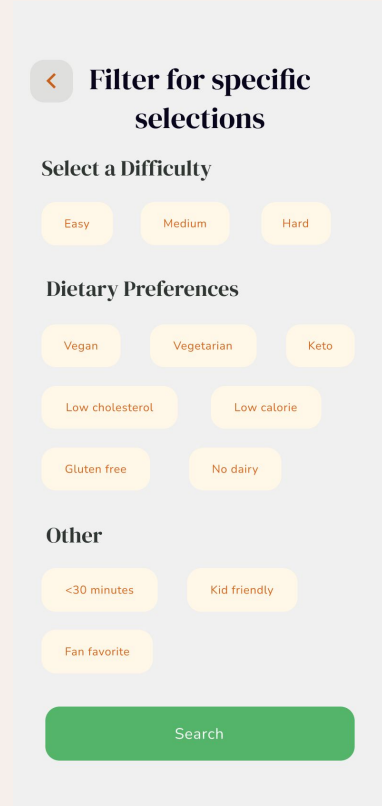
Discover a new recipe to cook from a specific culture.



select a country



**go to filter
recipe
options for
that country**



Simple Task

Discover a new recipe to cook from a specific culture.

Filter for specific selections

Select a Difficulty

Easy Medium **Hard**

Dietary Preferences

Vegan Vegetarian Keto

Low cholesterol Low calorie

Gluten free No dairy

Other

<30 minutes Kid friendly

Fan favorite

Search

Filter for specific selections

Select a Difficulty

Easy Medium **Hard**

Dietary Preferences

Vegan Vegetarian Keto

Low cholesterol Low calorie

Gluten free No dairy

Other

<30 minutes Kid friendly

Fan favorite

Search

search for matching recipes

Mexico badge not yet earned

0 cooked | 1 to next badge

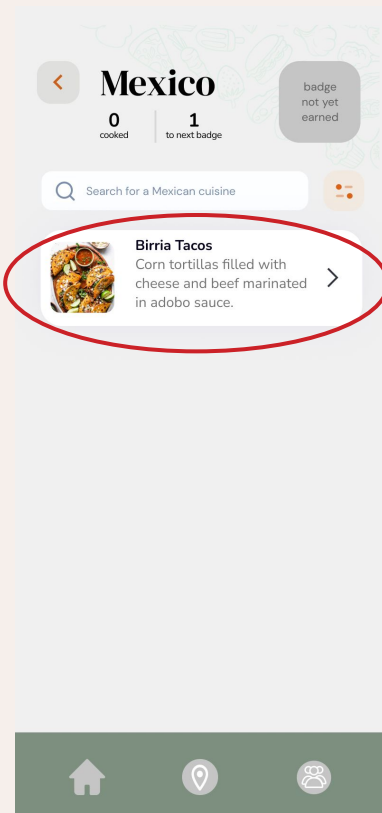
Search for a Mexican cuisine

Birria Tacos
Corn tortillas filled with cheese and beef marinated in adobo sauce.

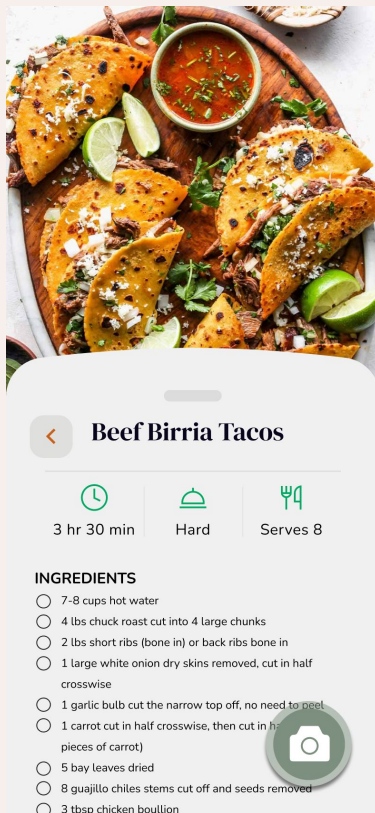
Home Location Profile

Simple Task

Discover a new recipe to cook from a specific culture.



choose a
recipe



scroll to see
ingredients &
instructions,
then cook!

INSTRUCTIONS

- 1. Combine Ingredients:** In large pot add meat, onion, garlic, carrots, bay leaves and dried peppers. Cover with water. (This uses my large 7 qt pot and fills it to the top!)
- 2. Add Seasonings:** Add chicken bouillon, oregano, cumin and salt, stir to combine. Bring to a boil.
- 3. Skim:** After 30 minutes, skim the top of the pot to remove impurities from the bone cooking out. (will look like little bits of foam on the top)
- 4. Blend Peppers:** Remove the peppers (should be softened) and place in a blender or food processor. Blend until smooth, add up to 1/4 cup of broth if needed to help get a smooth consistency.
- 5. Strain:** Strain the peppers if needed to remove bits of skin (if using a high powered blender this step is not necessary).
- 6. Combine:** Add the blended peppers into the broth and stir to combine.
- 7. Season:** Add in the chili powder as desired to get a nice deep red color to the broth.
- 8. Simmer:** Cover and continue to simmer for about 3 hours or until meat is tender and easily shredding on it's own. (remove lid and give a stir every 40 minutes or so. Can also taste the broth once the meat is cooked through and adjust seasonings as needed).
- 9. Reserve Grease:** Skim the grease from the top of the broth (**SAVE THIS!**) pour the grease into a small skillet or saucepan, this is used for making the tacos if desired.
- 10.** Remove the onion, garlic, carrots, and bay leaves from the broth. (these ingredients were in the broth for flavoring... people are more than welcome to eat and enjoy them, so save them if you want!)
- 11. Serving:** Remove the meat from the broth and cut into large chunks for serving. Remove any bones.

Moderate Task

Earn badges and view them in your passport.



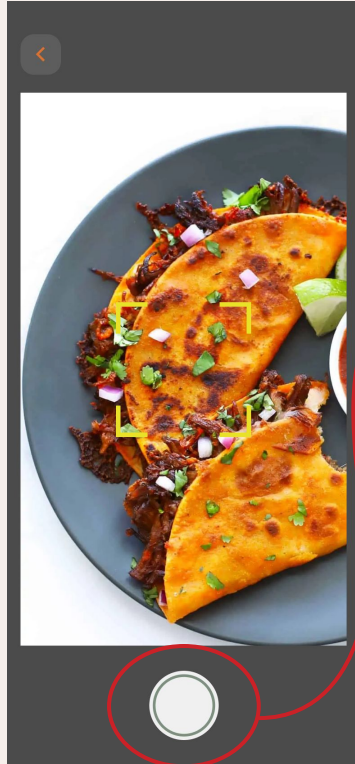
after
cooking
a recipe,
press the
photo
icon

Beef Birria Tacos

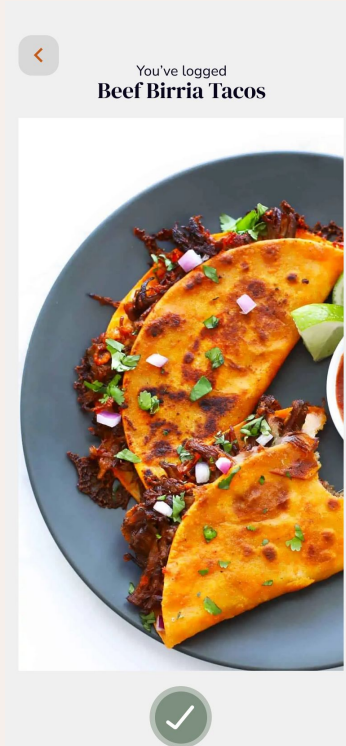
3 hr 30 min Hard Serves 8

INGREDIENTS

- 7-8 cups hot water
- 4 lbs chuck roast cut into 4 large chunks
- 2 lbs short ribs (bone in) or back ribs bone in
- 1 large white onion dry skins removed, cut in half crosswise
- 1 garlic bulb cut the narrow top off (no need to peel)
- 1 carrot cut in half crosswise, then cut in half pieces of carrot)
- 5 bay leaves dried
- 8 guajillo chiles stems cut off and seeds removed
- 3 tbsp chicken bouillon

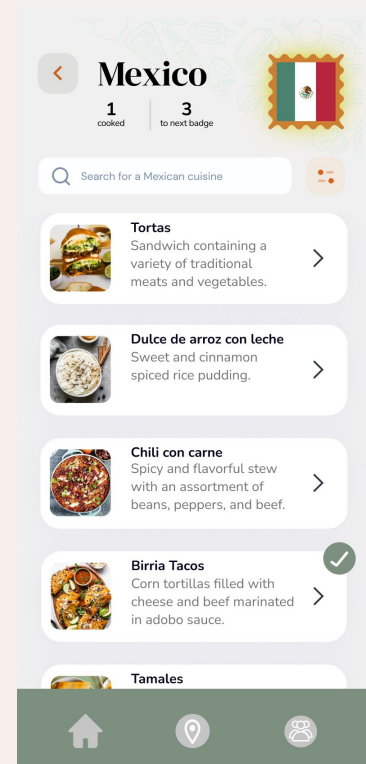
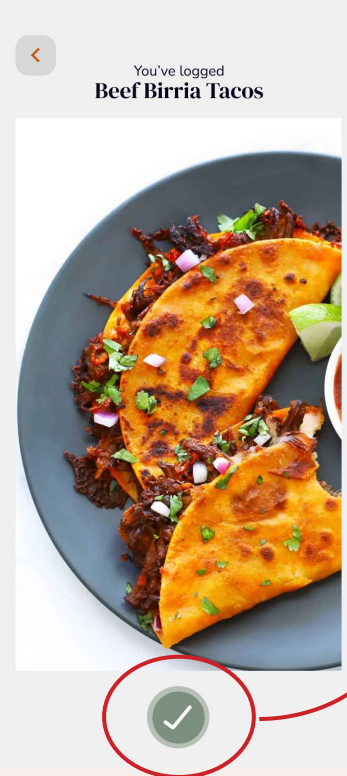


take a
photo of
the dish
you've
made



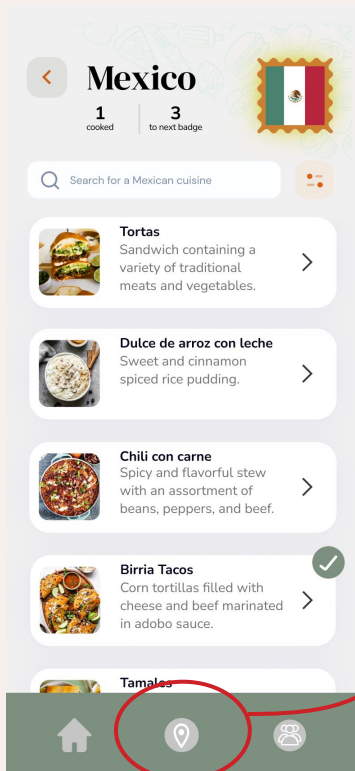
Moderate Task

Earn badges and view them in your passport.

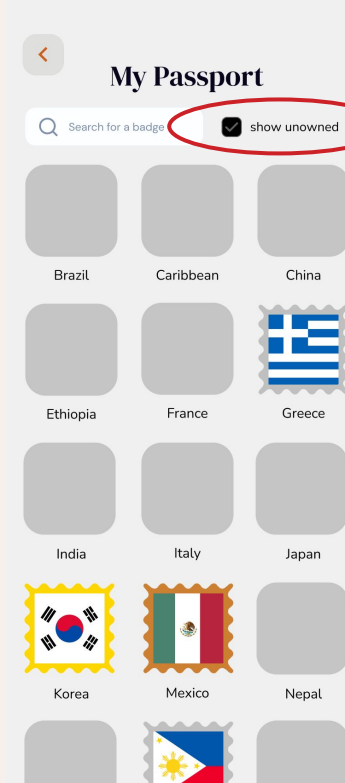


Moderate Task

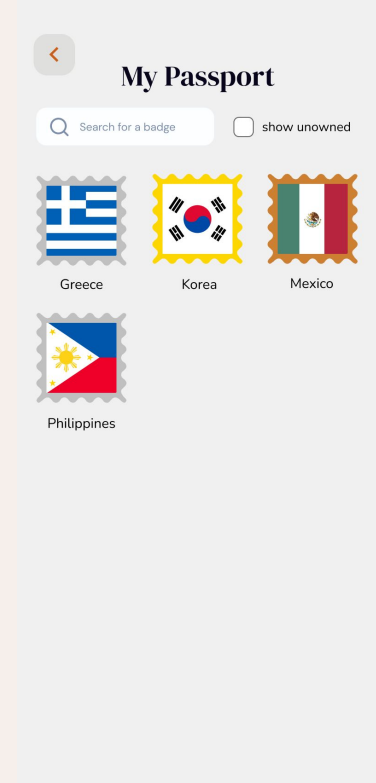
Earn badges and view them in your passport.



click on the passport icon in navigation to view all your badges



can filter badges based on completion status



Complex Task, Part 1

Share photos of your achievements with friends.



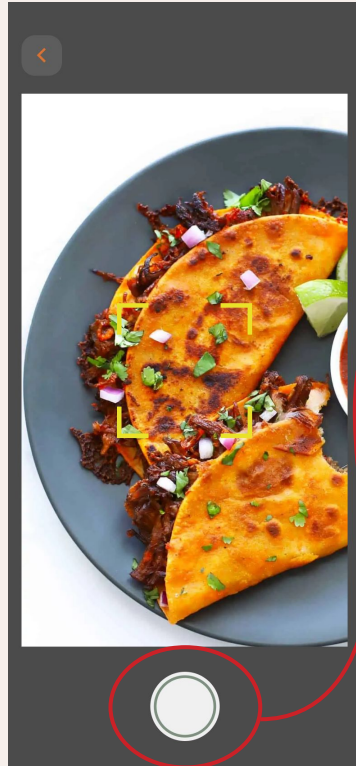
after cooking a recipe, press the photo icon

Beef Birria Tacos

3 hr 30 min Hard Serves 8

INGREDIENTS

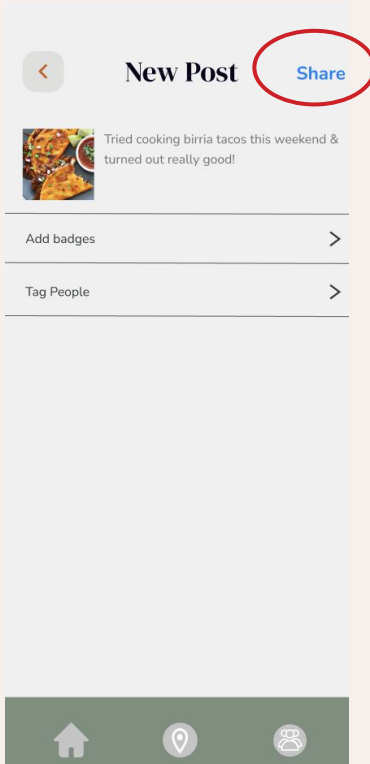
- 7-8 cups hot water
- 4 lbs chuck roast cut into 4 large chunks
- 2 lbs short ribs (bone in) or back ribs bone in
- 1 large white onion dry skins removed, cut in half crosswise
- 1 garlic bulb cut the narrow top off, no need to peel
- 1 carrot cut in half crosswise, then cut in half pieces of carrot
- 5 bay leaves dried
- 8 guajillo chiles stems cut off and seeds removed
- 3 tbsp chicken boullion



take a photo of the dish you've made

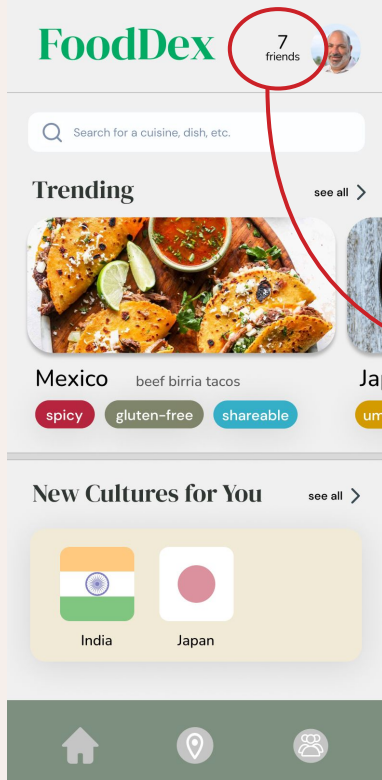


share your photo with friends!

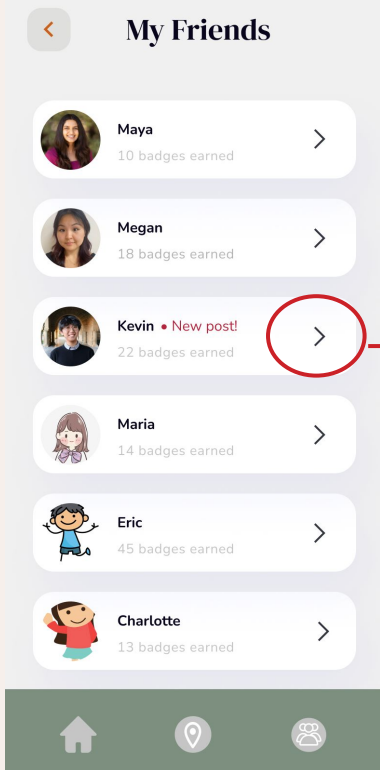


Complex Task, Part 2

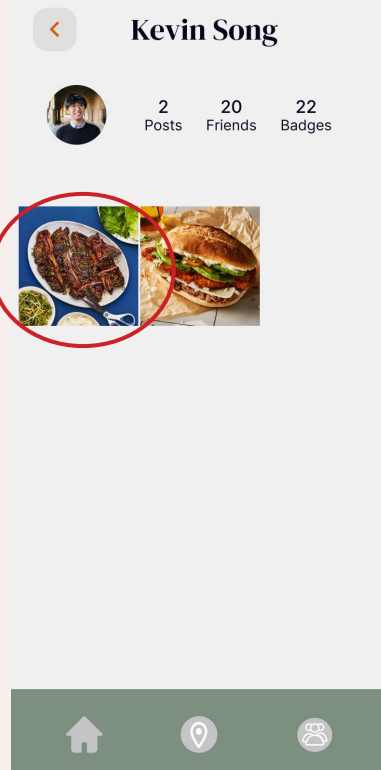
Comment on your friends' photos.



**click on
your list of
friends**



**click on the
profile
you'd like to
view**

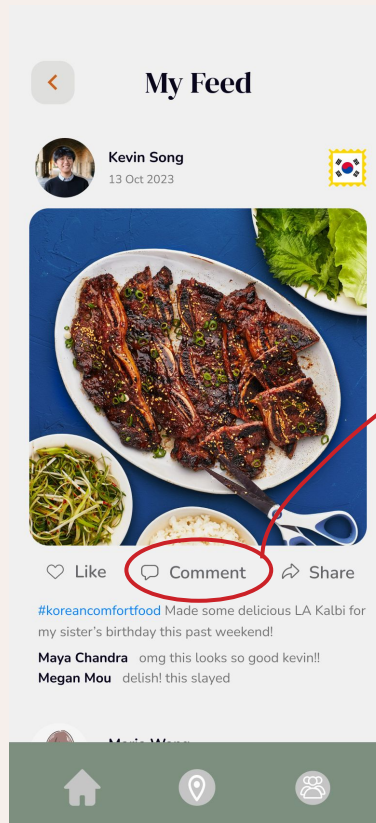


Complex Task, Part 2 (continued)

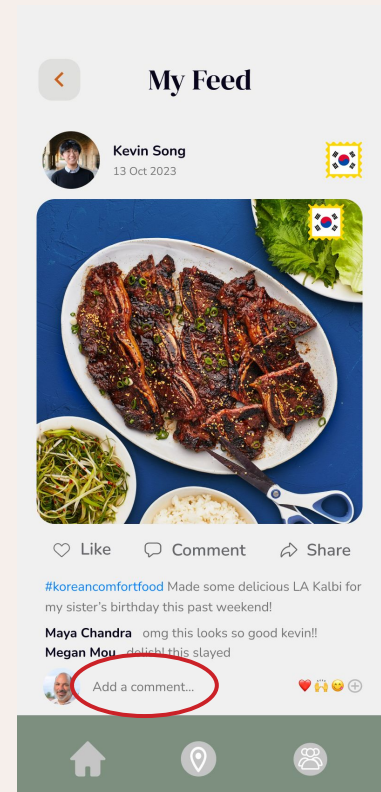
Comment on your friends' photos.



click on
their latest
post

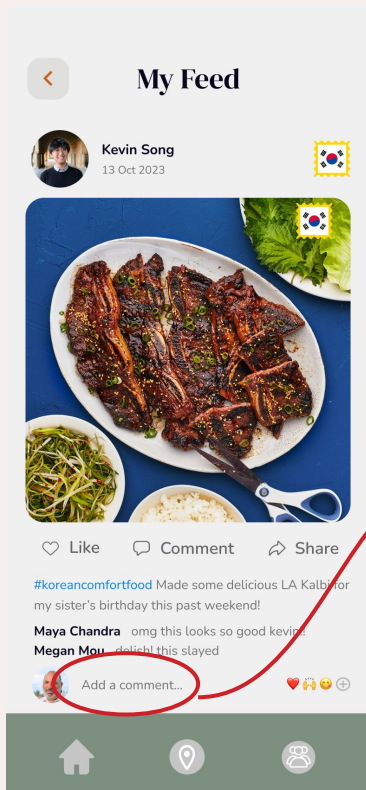


select the
comment
option

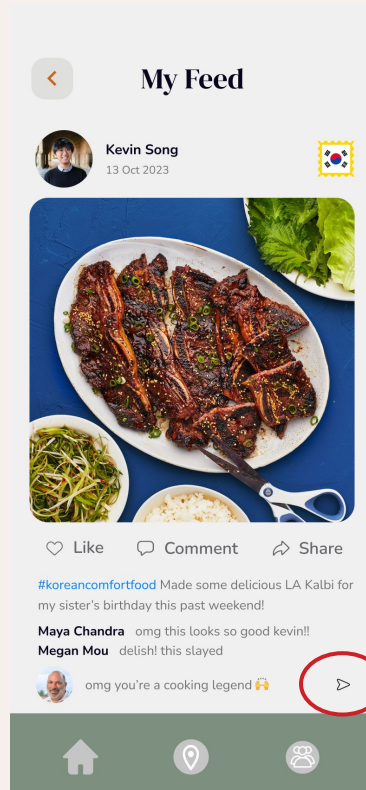


Complex Task, Part 2 (continued)

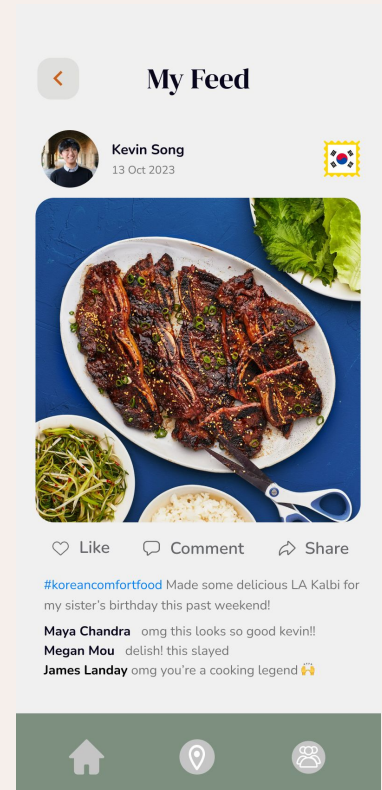
Comment on your friends' photos.



write your
comment



post your
comment!



Prototype Construction



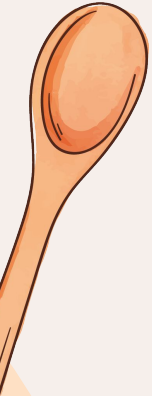
Tools: Figma

Pros

- Able to smoothly unify design across screens
- Could utilize components
- Easy to collaborate

Cons

- Was a new tool for our team
- Sometimes difficult to implement transitions between pages



Prototype Limitations

- **Users can open their profiles but cannot interact with them**
 - Not a part of any of our three main tasks
- **Users can open their feeds but cannot interact with all the posts**
 - Our social interaction task involves clicking on “friends” rather than “feed”
- **Not all countries / cuisines are clickable**
 - Would require adding a significant number of screens
- **Users cannot actually use the camera to take photos real-time**
 - Would need to connect to a device camera, which we are saving for the hi-fi prototype

Hard-Coded Features

- The result of filtering dishes does not rely on an actual algorithm
- Which badges have been acquired, which are in progress, and which have not been started cannot be changed by the user
- The number of friends the user has, as well as their friends' profiles, posts, and comments, is already set
 - No real profiles or posts in database
- The different cuisines available to select recipes from are limited to a set amount



Wizard of Oz Features

- User automatically has already made progress on cooking dishes and progressing in different cuisines
- User has already collected a number of badges in their FoodDex
- User already has friends they have connected to in their network
- A photo of completed tacos automatically shows up when you click the camera to log a photo of a new dish



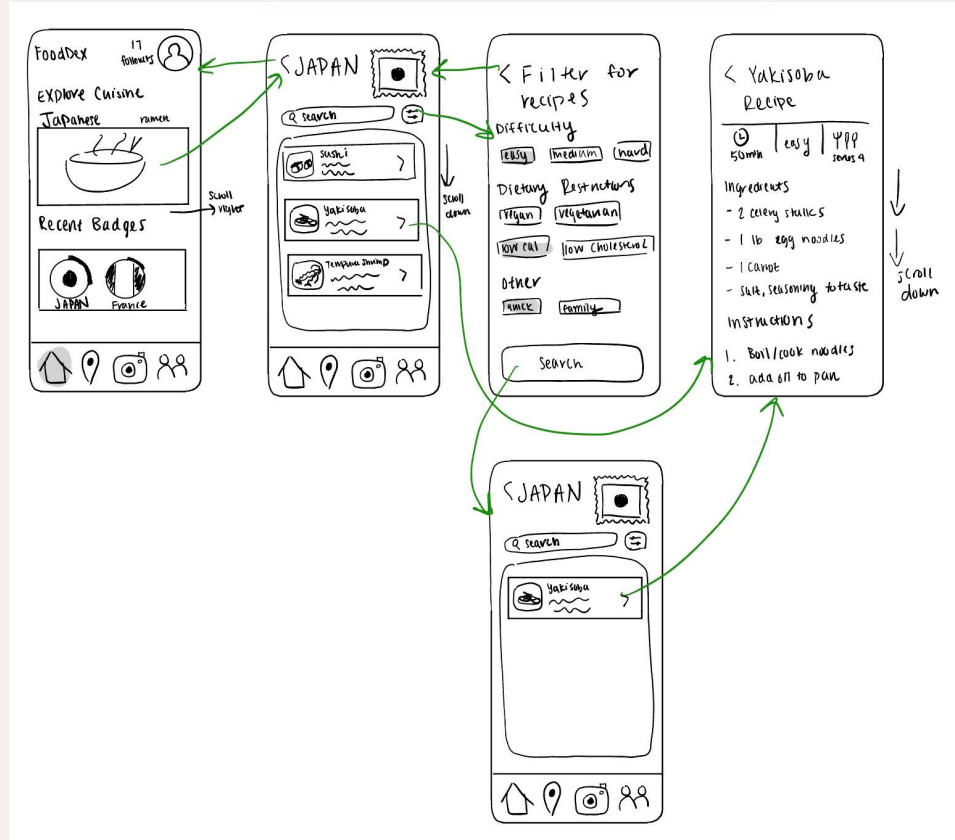
Appendix



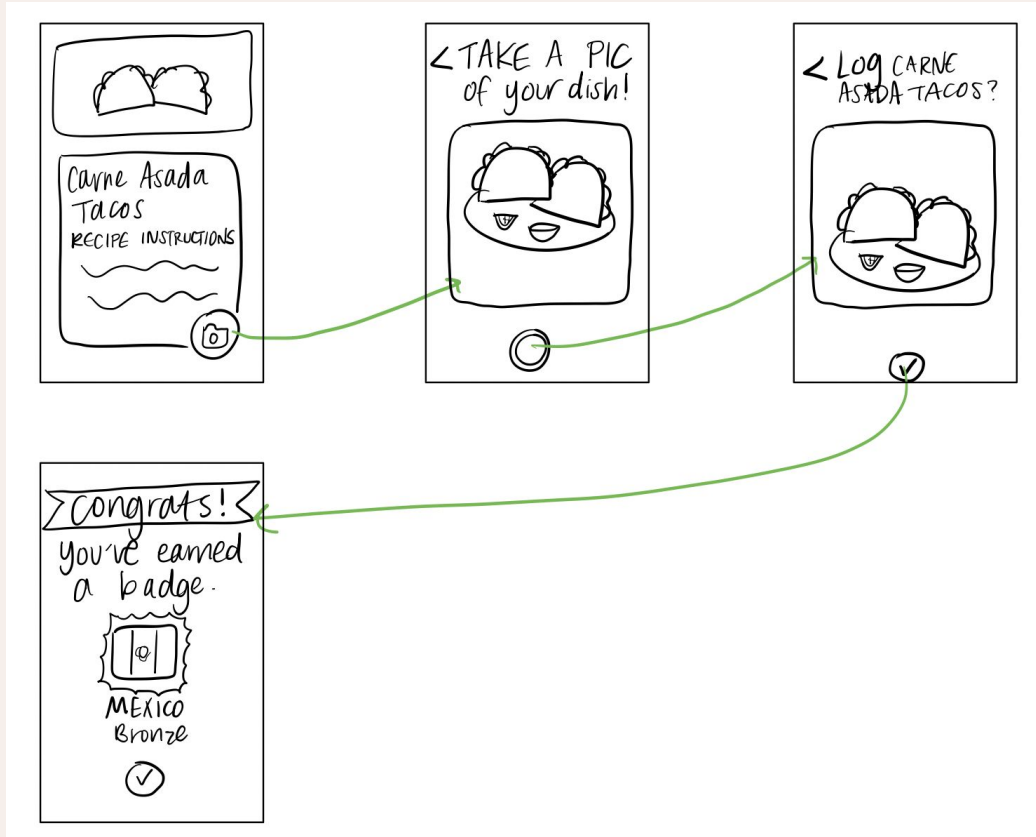
Figma Link

[Our Figma Prototype](#)

Revised Sketch: Simple Task



Revised Sketch: Moderate Task



Revised Sketch: Complex Task

