easydinner

The following is our research and testing with our prototype application: Easy Dinner
Team members include: Josh Coldiron, Cory Young, Daren Crull

Sections

- Intro
- Script
- Questions and Responses
- Interviews
- Tasks
- Images from Prototype

Intro

Easy dinner is a mobile IOS app that allows a user to store their food and adult beverage inventory, that can find recipes based on ingredients they already have. The app also allows them to find restaurants nearby for those times they do not have enough to cook with. The following is our research based on our prototype.

Script

For our interview we have a largely unstructured script, with the intentions of including certain information. Initially we establish a frame of mind. We inform the user about what the application is, what it does and how a prototype functions differently than a fully fledged application. We then ask them how they perceive the application, and if it seems to reach that goal. We also asked if this app meets their expectations based on their initial information or how it is different. As they continue through the app, we answer the questions they ask if any questions arise. We also ask questions along the way about types of dishes they would like to cook, and under what circumstances they might use this app. Once they have finished that component we then ask them if they feel familiar with the app. If the answer is yes, which it was in all cases we would then ask them to add an item. If it were no, we would help clarify, however that was not needed. During the process of adding an item we timed the user to see how long it took. Once that process was complete we went through the questions that were rated for agree to disagree and took their score. Along the way we would note their responses to these questions that were in addition to their numerical answers. We then thank them for their time and conclude the interview.

Questions and results from interview's

strongly disagree (1) (2) (3) (4) (5) strongly agree

Question	Subject One	Subject Two	Subject Three	Subject Four	Average
I think that I would like to use this app frequently.	4	4	4	2	3.5
I found the app unnecessarily complex.	1	1	1	2	1.25
I thought the app was easy to use.	5	5	4	4	4.5
I think that I would need the support of a technical person to be able to use this app.	1	1	1	1	1
I found the various functions in this app were well integrated.	5	4	4	4	4.25
I thought there was too much inconsistency in this app.	1	1	1	1	1
I would imagine that most people would learn to use this app very quickly.	5	3	5	5	4.5

I found the app very cumbersome to use.	1	1	1	1	1
I felt very confident using the app.	5	5	5	5	5
I needed to learn a lot of things before I could get going with this app.	1	1	1	1	1
Overall, I am satisfied with how easy it is to use this app.	5	4	4	4	4.25
Navigating through this app was easy and clear.	5	5	5	4	4.75
I was able to complete the tasks and scenarios quickly using this app.	5	4	4	5	4.5
I felt comfortable using this app.	5	5	5	5	5
It was easy to learn to use this app.	5	5	4	5	4.75
I believe I could become productive quickly using this app.	5	5	3	2	3.75

The app gave error messages that clearly told me how to fix problems.	1	1	1	1	1
Whenever I made a mistake using the app, I could recover easily and quickly.	5	3	4	3	3.75
The information (such as online help, on-screen messages, and other documentation) provided with this app was clear.	5	1	4	5	3.75
Time for adding item to inventory:	14 seconds	15 seconds	14 seconds	14 seconds	14.25

Interview's

Subject 1 (Cory's subject)

My subject asked if a delete function would be put into the pantry menu. As a first low-fi prototype, the delete button had not been put into the system yet. My subject also asked about home buttons on each page. The buttons will be added later. Overall the subject was very satisfied with how the application worked and did say they would use it on an everyday basis.

Subject 2 (Daren's subject)

My interview started with a brief description of the app. I then let the subject look through the functionality the app provides and I then asked a series of questions. The interview went well, the app was easy for this subject to use and he liked the idea. There was some confusion on a page of the app, the user did not know how to get back to the home screen. While there is a home button on multiple pages, this particular page we accidentally left out of the prototype. I chose this subject because he is a former CS graduate from SIUE and knows some interesting things to look for.

Subject 3 (Josh's subject)

My interview began explaining what the app did. I then explained how this prototype experience is slightly different from a fully functioning app since it is scripted. I first asked the user to just click around and explore the app. I asked them to let me know when they feel like they are comfortable with the program. After they had some time with it, I had them go to the main menu, and I timed them for the full process of adding an item. Afterward, I had them answer the questionnaire. Once that was done, we continued the rest of the interview in an unstructured manner. I was able to get feedback about areas that felt less clear or difficult than others. She is a working mother and likes the idea of the app to keep track of what she has in the house and what she can cook without having to go out.

Subject 4 (Josh's subject)

My next subject is a design student at SIUE. I followed the same process for her as I did with my previous subject. I explained how a XD prototype differed from a regular working app. I then explained what the application's use was. I asked her to go ahead and get familiar with the different sections on her own. As she would go along she would ask questions about certain functions and then mention how they pertain to her. She also brought up a few interesting

points. She feels like there is lots of clicking and would like less of that. She mentions that she does not know what the current inventory is when she is adding an item. This is something we can consider as a later feature. She also would like to see a feature that allows her to delete items from the inventory in case she cooks without using the app. She mentions she would not likely use an app like this since she cooks very simple dishes and does not want to put the effort in logging her inventory. I was able to get feedback on possible features that might streamline the app and make it more usable.

Team roles and task

Each member did an interview and questionnaire for those we interviewed. We then put our information obtained from the interviews into the above table and averaged the marks. Each member after receiving feedback from the interviewee changed the low-fi and re-asked questions in class to see if others also responded to the changes to the design. Each team member also would take on making adjustments to components of the design as they were available.

Prototype

The following are screen shots of the prototype tested in a web browser.
The following shows: Splash Screen, main menu, adding item(s), looking at inventory, finding a recipe, mixing a drink, or finding a restaurant.
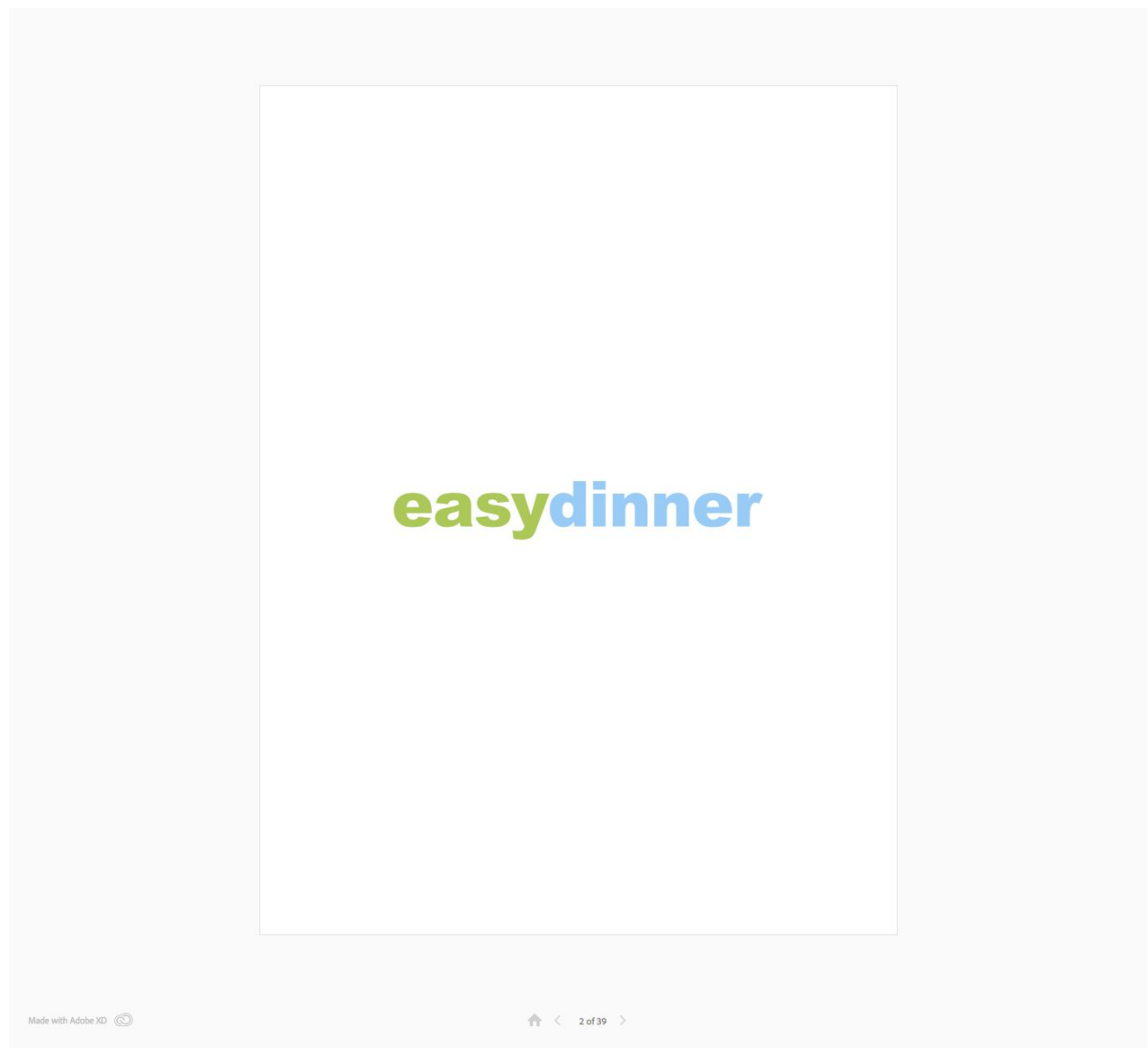
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Add Item

Inventory

Find Recipe

Mix Drink

Find Restaurant

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Add Item

🏠

| Find Recipe | Find Drink | Find Resturant |

◉ Food   ○ Drink

Item Name

Enter Something..

Type

Select the Type of Ingredient ⌄

Amount

1 ⌄

Quantity type

⎯ ⌄

→

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Add Item

Find Recipe   Find Drink   Find Resturant

Item Name

Pepper

Type

Vegetable   ⌄

Amount

3   ⌄

Quantity type

Amount   ⌄

→

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Add Item

Find Recipe   Find Drink   Find Resturant

Item Added!

Add More +

I'm done 🏠
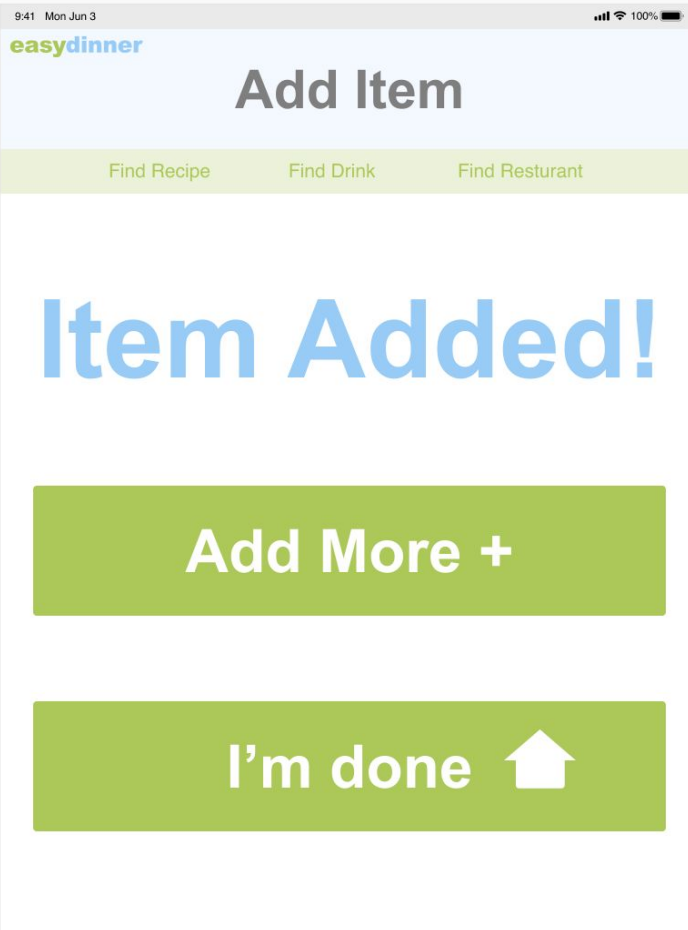
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Inventory

Find Recipe   Find Drink   Find Resturant

Food

Drinks

Add Item

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Pantry

Find Recipe   Find Drink   Find Resturant

| Food | Drinks |

Lettuce Veggie	Amount 1 Head	Volume 1200 ml
Spinach Veggie	Amount 3 Cans	Volume 12 oz
Squash Veggie	Amount 1 Cans	Volume 12 oz
Diced Potatoes Veggie	Amount 3 Cans	Volume 12 oz
Sliced Carrots Veggie	Amount 3 Cans	Volume 12 oz
Pasta Sauce	Amount	Volume

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Liquor Cabinet

Find Recipe   Find Drink   Find Resturant

| Food | Drinks |

	Makers Mark Whisky	**Bottles** 3	**Volume** 1200 ml
	Grant's Whisky	**Bottles** 1	**Volume** 700 ml
	Crown Royal Whisky	**Bottles** 2	**Volume** 1380 ml
	Stolichnava Vodka	**Bottles** 1	**Volume** 800 ml
	Jack Daniels Whisky	**Bottles** 1	**Volume** 780 ml
	Pinnacle	**Bottles**	**Volume**

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Find Recipes

Item Name

Enter Something..

Search

Chinese

Italian

Mexican

American

Japanese

French

Greece

Thai

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Food Results

Find Recipe   Find Drink   Find Resturant

Chinese beef & aubergine hotpot
3.5
(6 ratings)

Make this beef stew when the nights draw in. With
aubergine and Chinese spices, the flavours are warming
and it's slow-cooked for deliciously tender meat...

Egg fried rice
3.913045
(23 ratings)

Don't call the Chinese takeaway – make your own egg
fried rice. Use leftover rice, or cook and dry it on a plate
before using so it doesn't stick to the wok...

Sichuan chicken wings
4.5
(2 ratings)

Try these spicy, sticky Sichuan chicken wings at a
Chinese banquet. Scatter over chopped peanuts and
chilli flakes and serve as a starter or main

Steamed sea bass
3
(2 ratings)

Try this steamed sea bass with fragrant Asian ingredients
as the centrepiece for a Chinese menu. Steaming
ensures the fish stays moist and flakes apart

Asian greens
4.833335

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Drink Results

WHISKY GINGER HIGHBALL RECIPE

The invigorating combination of whisky and ginger ale is a fresh take on a classic. A wonderful introduction to the world of Scotch, the Johnnie Walker Ginger Highball (sometimes known as a Mamie Taylor) enhances the unmistakable taste, rather than masks it – making it a perfect option for both the whisky novice and the whisky expert.

WHISKY SODA HIGHBALL RECIPE

An ideal option for a more relaxed occasion – Johnnie Walker and soda is a classic combination for when you want something as easy-drinking as it is smoky and flavourful.

Beloved by both Johnnie Walker veterans and those brand new to the world of whisky, the Soda Highball doesn't compromise any of the unique flavour profiles present in all Johnnie Walker blends.

WHISKY HOT TODDY RECIPE

Most often served in a brandy glass, the Whisky Hot Toddy is traditionally thought of as Christmas cocktail, but the comforting warmth and smokiness of our Hot Toddy recipe make it the perfect drink for any time you need warming up.

WHISKY SOUR RECIPE

Try your hand at a Whisky Sour: made moreish by the contrast of the syrup and citrus flavours that perfectly complements the signature flavours of Johnnie Walker.

Served either over ice in a tumbler, or neat in a cocktail glass – the Whisky Sour is a classic that has stood the test of time.

WHISKY OLD FASHIONED RECIPE

Enjoy the unmistakable taste of Johnnie Walker stirred down with sugar and Angostura bitters. Although it's called an Old Fashioned, there's nothing outdated about this timeless cocktail with a smoky edge.

WHISKY RUSTY NAIL RECIPE

The Rusty Nail cocktail is an easy-going double hit of honeyed liqueur and Scotch, combining Drambuie and Johnnie Walker in a tumbler for a deliciously sweet cocktail.

Don't let the tough-sounding name put you off - this is one of the most approachable cocktails of them all.

WHISKY ALGONQUIN RECIPE

Named after a famous hotel in New York, frequented by the likes of poet Dorothy Parker and infamous critic Alexander Woollcott – the Algonquin is guaranteed to transport you instantly to sunnier climes and more glamorous times.

An unusual and tropical take on a whisky cocktail – Johnnie Walker's Whisky Algonquin mixes Scotch, pineapple juice and vermouth for something truly spectacular.

WHISKY ROB ROY RECIPE

The spicy combination of sweet vermouth and aromatic bitters perfectly complements the signature flavours of Johnnie Walker – making the Rob Roy (also known as a Scotch Manhattan) a delicious occasion cocktail or aperitif.

Named after an operetta based on legendary Scottish folk hero Rob Roy Macgregor, the Rob Roy is made exclusively with Scotch Whisky, whereas the Manhattan is more commonly made with bourbon. This can be said to give the Rob Roy more

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Drink Results

Find Recipe   Find Drink   Find Resturant

JOHNNIE WALKER

WHISKY GINGER HIGHBALL RECIPE

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WHAT TO PUT IN A WHISKY GINGER HIGHBALL

INGREDIENTS:

- 45 ml Johnnie Walker Red Label
- 180 ml ginger ale
- A squeeze of lime juice

HOW TO MAKE A WHISKY GINGER HIGHBALL

METHOD:

1. Fill a glass with ice

Choose either a collins or highball glass and fill with cubed ice.

2. Add the ingredients

Add the whisky to your preferred glass, top up with ginger ale and add a squeeze of lime.

3. Stir

Stir lightly to combine.

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Distance   30 mi

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See photos

Morgan St

See outside

The Old Spaghetti Factory

| Website | Directions | Save |

4.3 ★★★★⯪ 1,831 Google reviews

$$ · Italian restaurant

RESERVE A TABLE

Family-friendly chain eatery featuring traditional Italian entrees amid turn-of-the-century decor.

Choose   **Search**

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