

Appendix - Client feedback

Let us present the interview with the client:

Interviewer (I)

Alejandra Martínez (A)

I: Good afternoon, mom. After months working on my solution, I would like to show you the web app that I have designed to manage the contents of the freezer.

A: Alright, let's proceed.

(the interviewer proceeds to introduce the client to the product)

I: Well here you can see the enter page, the index page of my product, and here you have the urgent ingredients where you have all the ingredients whose consumption date is 20 days from now. For example, you have the 31st of march, the 7th of april, the 2nd of april.. etc. You have here these buttons that allow you to modify each item or retrieve it, to delete it, as when you're taking something out from the freezer. And then here you can access the two functionalities of the product. You can search for an ingredient depending on where it is. You see here, you can select either doors, the drawers, or the shelves, or more than one of them. Or you can also search what ingredient type it is. The ingredient types are defined, but you see here when adding an ingredient, you can add a new ingredient type and you can then add items that are part of an existing ingredient type. If they are not part of an existing ingredient type, you'll be notified so and you'll see you have to add the ingredient type before.

I've added some so there's already some work done, but I guess you'll find out more while you're using the application. And well, here you write the quantity you're putting, you can write it as you write it to yourself. Then the consumption date, because I guess some products have a different consumption date than the ones from the others. Then some notes as when grandma buys something for us and saying, "Remember to thank grandma after eating it". And then the place. And here you can register it. So then you have the recipe functionality where you can search for a recipe by its name, by its recipe name. Well, a bit of what you saw in the video I showed you. And here you have how to add also a recipe name and how to add ingredients because for each recipe, you are adding an ingredient saying this ingredient is part of that recipe. And then if it is critical, because I understand you can then search for a recipe

and know if it is possible to do it. But I guess that some ingredients are absolutely necessary for doing a recipe and some others not. For example, maybe pepper is I'd say in a normal recipe, pepper is an ingredient that you can use and it's okay. But if you don't have pepper, you will also be able to do the recipe. So that's what a critical ingredient means, that we want to take it into account to know if the recipe can be done or not. And well, this would be the idea, the urgent products, the addition of ingredients and items and the thing about managing their side. What do you consider?

A: I really found it really useful because I'm used to put everything in the fridge and then I never know when or what is better to be used before. It's really for me, and I think it would be very helpful, but I have one question about... I found it perfect for me because I will have a better order in the fridge. But the quantities of the recipes... How can I know for how many people are them?

I: All right, that's right. When I designed your recipes and introduced them, I assumed you are preparing them for four people, I guess. But maybe we should be able to specify how many servings we can make with that recipe. That would also mean having some more quantitative quantities instead of writing it because this way when knowing if our recipe can be done, we will also be able to know for how many servings the recipe can be done.

A: Yeah. It's because as we are four, but many times grandfathers come here and I have to know it's really...

I: Yes, that's right. Because sometimes you don't have the ingredients to do a recipe for five servings, but you can do it for four. That's an interesting thing to take into account.

A: Thank you. Then the other thing, I think maybe it's not very important, but if I don't have any notes to put in the ingredients, what happens? Can I...?

I: You see here, there's this mark, you simply put a cross or a point or whatever you think. But maybe you would like to be able to simply leave it blank.

A: Yes. For me, that would be great because, like that, I don't have to do anything and to put anything. I found it really incredible because that will help me very much to organize my fridge and also to have many ideas because many times it happens that I have an ingredient but in the right moment, when I want to take it outside the fridge. I don't know what to do with it. And so to have a recipe that I can do with that, for me, it will be incredible. And to have the order so that I will know the things that I have to take out and cook, that will be

perfect. I find it really useful. And I think even your father will be able to use the fridge.

(laughs)

I: And now, one last thing. I think I'd like to review the criteria for success that we set in our first interview. Do you remember that we talked about the things we want to achieve with this project? From that, I defined some criteria that will determine the success of this project. The first one is data entry allows for data entry forms allow the client to record the ingredients added to the refrigerator so you can record any items, a description, quantity notes, the place where they were put and data freezing.

A: Yes, that is in the project and it's done because you have shown me that I could put an ingredient that is in the door of the fridge.

I: Perfect. Then the other one is data entry forms allowing the client to record your recipes and the ingredients needed to make them. That's the thing about the recipes.

A: Yes. It was very important for me that and you have done it.

I: Perfect. And then also the client is able to search for products of a certain type. So you can search a certain type of ingredients.

A: Yes.

I: We also thought about being able to search for products in a certain place, and in more than one place and in more than other places at time, as I've shown you.

A: Yes, this is also... You've done it. Perfect.

I: I also have “the client can search the ingredients that form a recipe and know if they are in the freezer”, that's the thing about searching.

A: For me, it's perfect because you have organized all, that is you can choose it from an ingredient type you want to include or simply search the recipe you're intending to do, so it's perfect.

I: All right, perfect. “Then the client can search the recipes that contain a certain ingredient”, so you can search “Well, I've taken out spinachs. What can I do with spinach?”

A: Yes, that was what I said before that, for me, it's perfect because many times I don't know. I have no ideas in the right moment...

I: Perfect. I'm very proud I've helped you with that. Well, here there's things about warning. So are warned whenever any product approaches its consumption date: this is the list of the urgent ingredients .

A: Yes. Yes, that's right. I find it perfect.

I: Then I have “The client is able to retrieve ingredients and remove them from the database“

A: Of course, the red button, wasn't it?

I: Yes, that one! Perfect then, let's continue. “The client is able to modify ingredients from the inventory”

A: Now the other button, the green one. This is done.

I: Absolutely right! So now to finish, “Data is verified - the client can commit errors registering new data, but this will be notified and will not be used” This means you can do mistakes and my program will detect it and warn you.

A: Oh yes you showed me some buttons. It is made.

I: Then that's all! I think we have met all criteria.

A: I agree. And again, thank you - this application is really useful.

I: No problem - I love such projects. And thanks to you too! See you soon.