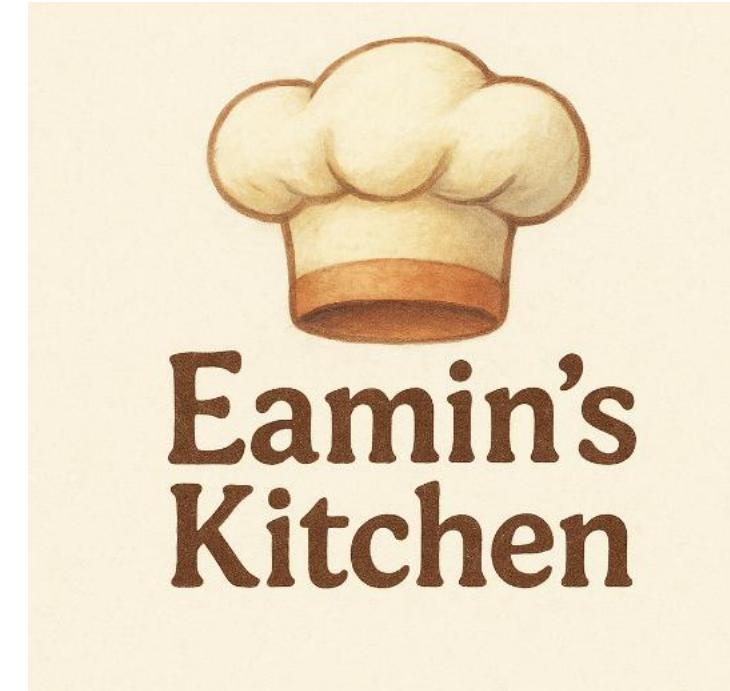


UIUX Final

Yiming Cheng

1. What I Build

- A "survival-friendly" cooking community built specifically for **international students**. It doesn't just teach you how to cook; it's a lifestyle platform based on real-life scenarios (simple kitchenware, limited budget, homesick taste buds).
- **Ingredient Store:** Integrates discount information and purchase links from Amazon, Trader Joe's, and local Asian markets to solve the problems of "where to buy" and "how to save money."
- **Cultural Social Circle:** Peer Recommendations based on trust, sharing alternative ingredients for hometown flavors to build a sense of cultural belonging.
- **AI Smart Recommendations:** Generates recipes based on existing ingredients and kitchenware, solving the problem of "what can I make with only eggs and tomatoes in the fridge."



2. Why I Build This

Existing recipe apps assume the user has a full kitchen and a flexible budget — a huge mismatch with international student life.

User A: Alex – The Minimalist Student

23, newly arrived in the U.S., lives in a small apartment, refuses to buy large appliances. Owns only one pot and a microwave.

“Most online tutorials require oven preheating or a blender. I only have one pan, so I can’t follow them at all.”

•**Solution:** Scenario-based recipe filtering — only “One-Pan Meals” or “Microwave Recipes.”

User B: Bella – The Budget Shopper

25, tight budget, doesn’t trust ads; only trusts recommendations from classmates.

- “I want authentic Pixian Doubanjiang, but Amazon has too many brands. I also want to know what new items at Trader Joe’s are good for Chinese tastes.”

- Solution:** Peer trust-based recommendation system with real reviews and purchase links.

User C: Charlie – The Homesick Explorer

24, misses flavors from home but cannot find authentic ingredients.

- “I want to cook Suancai Fish, but I can’t buy authentic suancai. I need someone to tell me which local pickled vegetables can replace it.”

- Solution:** Cultural substitution guides — community-shared hacks for recreating hometown dishes using local ingredients

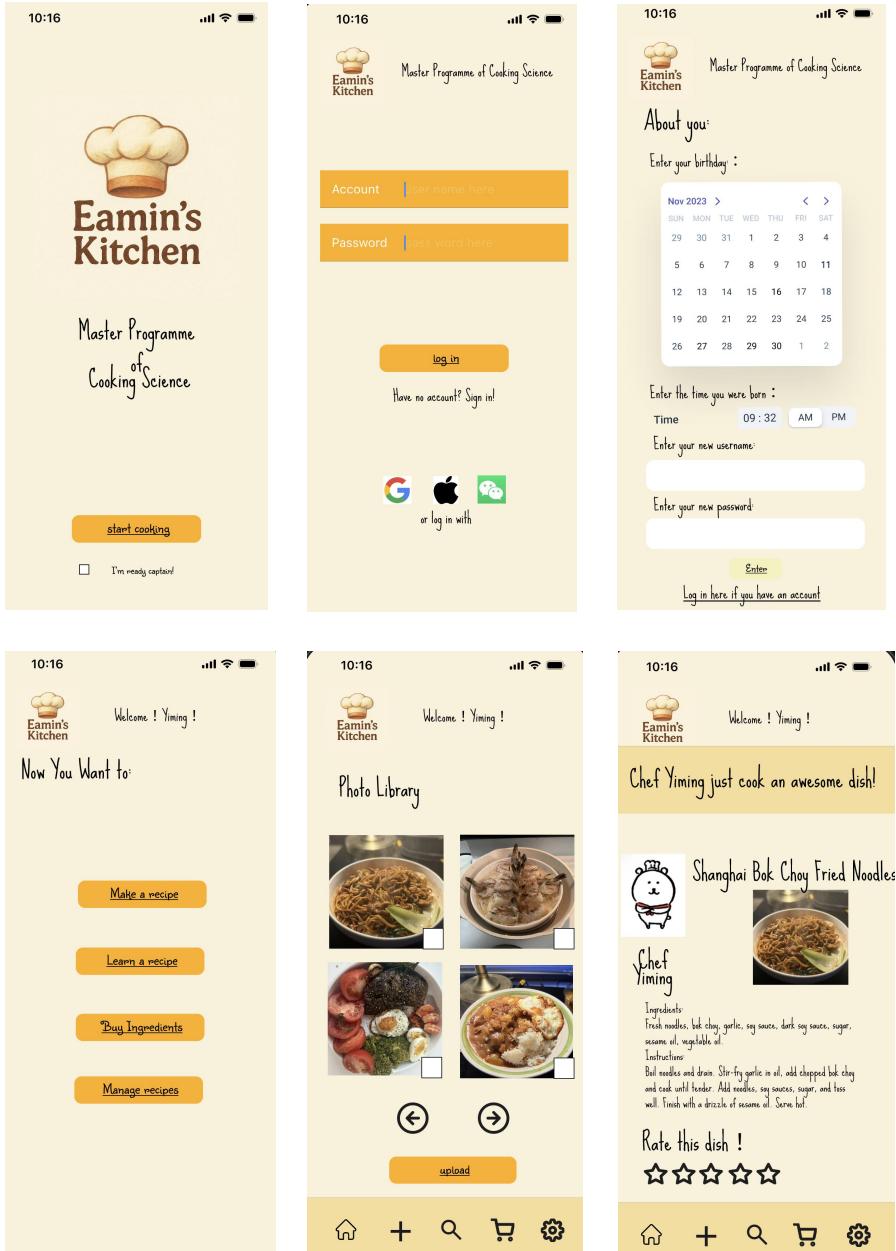
V0: Proof of Concept

Format: High-fidelity Figma prototype

Content: Established realism-first visual style (all photos self-shot, no stock images).

Basic login flow.

Limitation: Static images only; no real interaction.

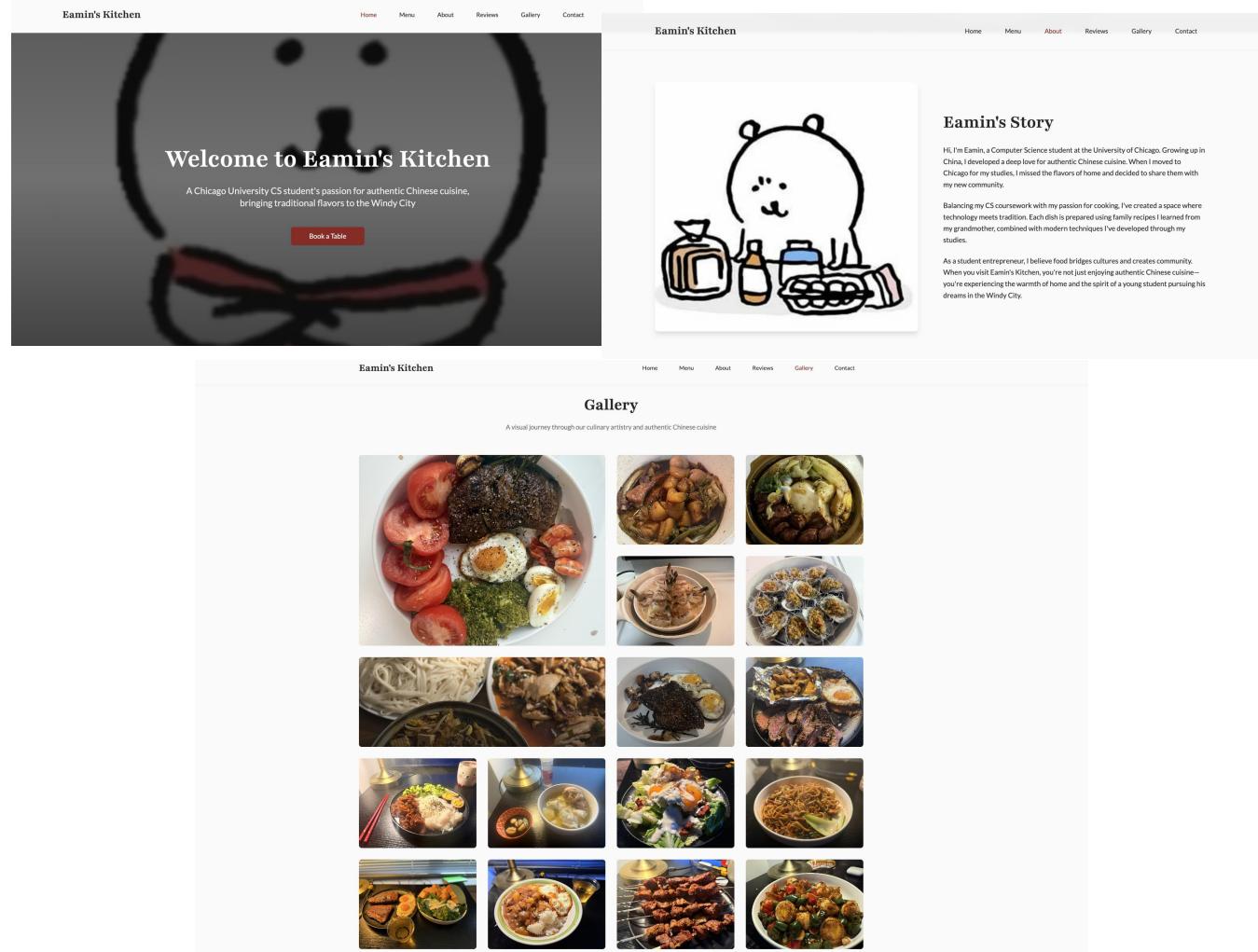


V0.5: Static Web

Format: Basic HTML/CSS website

Content: Grid display of recipe list. Showcased real self-made dishes as core content.

Limitation: Fully static; no click actions; hardcoded data; no user system.



V1

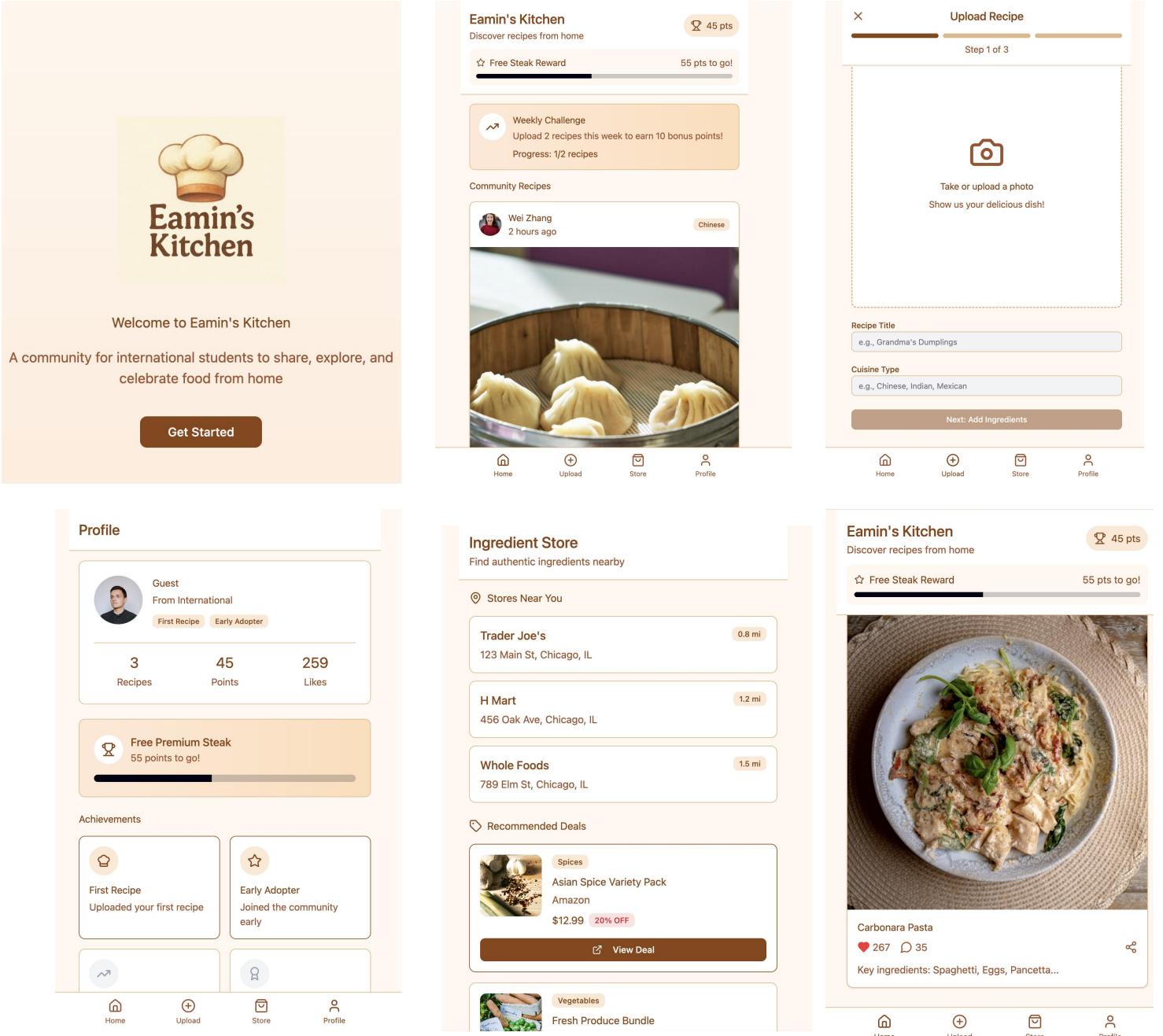
Format: React + Tailwind dynamic app

Content:

Full workflow: Login → browse recipes → view details → profile.

Basic interactions: Likes and comments implemented.

Data flow: Components can pass states and user information.



V2: Community & Commerce Loop (Current Version)

Format: Fully functional modern Web App

New highlights:

- **AI Integration:** Simple-cookware-based recipe recommendations.
- **Gamification:** Points, level bars, physical rewards (e.g., salmon/steak unlock system).
- **Commerce Integration:** Ingredient purchase links embedded directly within recipe pages.
- **Authenticity:** All photos are original self-taken Chinese dishes to build trust.

The screenshot displays the Eamin's Kitchen app interface across four main sections:

- Login Screen:** Shows a "Welcome Back!" message, email and password fields, and a "Log In" button. It also includes social media log-in options (Google, Apple, Facebook) and a "Have no account? Sign in!" link.
- User Profile:** Shows the user's name "Eamin's Kitchen", a "Discover recipes from home" section, a "Free Steak Reward" progress bar (105 pts to go), and a "45 pts" badge. It also features an "AI Chef Assistant" card with a recommendation for "Shanghai Soup Dumplings" and a note about exploring Chinese recipes.
- Recommended Deals:** A section titled "Recommended Deals" featuring an "Asian Spice Variety Pack" from Amazon for \$12.99 with a 20% OFF discount. It includes a "View Deal" button and a "3 Recipes" section.
- Recipe Details:** A detailed view of a recipe for "Homemade Dumplings" by Wei Zhang, posted 2 hours ago. It shows the ingredients (Ground pork, Cabbage, Dumpling wrappers, Soy sauce, Ginger), instructions (Mix filling, Wrap dumplings, Boil or pan-fry, Serve with dipping sauce), and a comment section with 245 likes and 32 comments.

Demo

Thanks