With Latex Header File

An introduction to results. A description of each one of the results.

Participants

Here is

Recipes

Here is

Source of recipes

Here is

Inventory CPGs

Here is a table of Inventory CPGs

Inventory CPGs

List of items

Items by type

Duration recipes

Items used

The list of the items used

Total number of different items used

The total number of different items used were as follows:

Table 1: Participants demographics

p	gender	age	occupation	coo	accomodation	inhabitants	noi	first session
1	male	25	PhD student	Indonesia	house	professionals	2	reg
2	nb	28	PhD student	Germany	house	students	4	new
3	male	19	BSc student	Hong Kong	flat	students	6	reg
4	female	50	Impact officer	USA	house	family	4	new
5	male	30	Administrator	UK	house	couple	2	reg
6	female	32	Jobseeker	Hong Kong	house	professionals	4	reg
7	male	32	PhD student	Iraq	flat	family	3	reg
8	female	33	PhD student	Russia	flat	individual	1	reg
9	female	29	Invigilator	Mexico	flat	couple	2	new
10	male	29	PhD student	Greece	flat	couple	2	reg
11	female	29	PhD student	B&H	flat	couple	2	new
12	male	46	Researcher	Mexico	house	family	5	reg
13	female	29	Lecturer	UK	house	couple	2	new
14	female	35	Housewife	Mexico	house	family	4	new
15	female	72	Retired	Puerto Rico	house	couple	2	new
16	female	40	Housewife	Mexico	house	family	3	reg
17	female	32	Research fellow	Ireland	house	professionals	6	reg
18	female	26	Food scientist	UK	house	professionals	3	new
19	female	37	SC manager	China	house	family	3	new
20	female	46	School director	UK	house	family	3	reg

[*] Notes. p = participant, coo = country of origin, noi = number of inhabitants, nb = non-binary

Table 2: List of recipes

session	regular	new
1	chicken coconut curry	mac and cheese
2	chickpeas curry with rice	butternut squash curry with coconut milk
3	pasta bolognesa	stir fry chicken, rice and peas
4	green vegs soup	creamy tomato and chorizo rigatoni
5	pasta bolognesa	mexican chicken stew
6	noddles with vegetables (spaggetti)	chicken gyros
7	oven roasted chicken	pomegranate rice and salad
8	scrambled eggs with vegs	ricotta pancakes
9	chicken fajitas with rice and fried beans	beef, bean, and beer chili
10	scrambled eggs with vegs and sausages	mushroom risotto
11	pasta bolognesa with vegs	crispy five-spice chicken
12	minced vegs with vegetables tacos	spanish tortilla (potatoes omelette)
13	creamy risssoto with vegs and prawns	keralan chicken curry
14	vegetable-based stew	cream of spinach soup
15	rice with chickpeas (puerto rican rice)	spinach and chickpea soup
16	roasted chicken and roasted vegetables	white beans with artichokes
17	shepherd's pie	szechuan cabbage and crispy chilli beef
18	pasta carbonara & pasta napolitana	malfatti ricotta and spinach & hummus
19	shepherd's pie	prawn and black beans curry
20	creamy chicken pasta	spicy beef with coriander relish

Table 3: Source of recipes

session	device	tool	source	s. time
1	laptop	website	epicurious.com	70
2	phone	website	shefskitchen.com	
3	phone	website	studenthut.com	
4	phone	website	kitchensanctuary.com	25
5	phone	website	bbc.com	45
6	book		The Mob Kitchen. Ben Lebus	30
7	notebook	handwritten	partner's recipe	
8	phone	website	allrecipes.com	25
9	laptop	website and video	foodwishes.com and youtube/foodwishes	
10	tablet	website and video	akispetretzikis.com and youtube/akispetretzikis	55
11	book		The 20-minute Cookbook Jenni Fleetwood	20
12	laptop	video	youtube/RecetasdeCocina	
13	laptop and tablet	website	bbc.com	120
14	book			55
15	book		The Food of Spain. A celebration. Claudia Roden	
16	book		River cottage Veg Everyday! Hugh FW	
17	notebook	handwritten	restaurant's recipe	
18	phone	website	abelandcole.com	40
19	sheet		helloFresh	15
20	book		Bills Open Kitchen. Bill Granger	

* Notes. s.time = sugested cooking time in minutes

Table 4: Inventory CPGs

participant	CPGs
1	121
2	199
3	38
4	158
5	266
6	204
7	155
8	220
9	196
10	138
11	208
12	206
13	179
14	301
15	254
16	212
17	423
18	99
19	189
20	272

Table 5: Inventory CPGs

participant	CPGs
1	121
2	199
3	38
4	158
5	266
6	204
7	155
8	220
9	196
10	138
11	208
12	206
13	179
14	301
15	254
16	212
17	423
18	99
19	189
20	272

Table 6: List of CPGs

item	sub-cat	item	sub-cat	item	sub-cat
bread	breads	disposables	disposables	fiveSpicesSeasoning	spice
cake	breads	beer	drinks	garlicPwd	spice
chips	breads	cider	drinks	ginger	spice
tortillas	breads	coffee	drinks	goyaSeasoning	spice
bakingPwd	cereals	iceRocks	drinks	italianSpices	spice
cornFlour	cereals	juice	drinks	marjoran	spice
flour	cereals	soda	drinks	masalaSpices	spice
macarroni	cereals	spirit	drinks	oregano	spice
noodles	cereals	tea	drinks	paprika	spice
nuts	cereals	wine	drinks	rosemary	spice
panko	cereals	food	food	salt	spice
rice	cereals	kiwi	fruit	seasoning	spice
rigatoni	cereals	lemon	fruit	seasoningChicken	spice
spaghetti	cereals	lime	fruit	spice__ui	spice
cleaningLiquid	cleaningProduct	beans	legumes	sugar	spice
cloth	cleaningProduct	chickpeas	legumes	turmeric	spice
dWashL	cleaningProduct	greenBeans	legumes	whitePepper	spice
gloves	cleaningProduct	pen	nonCooking	artichoke	veg
hWashL	cleaningProduct	butter	oils&fats	asparagus	veg
kitchenRoll	cleaningProduct	lard	oils&fats	aubergine	veg
napkins	cleaningProduct	lighter	oils&fats	avocado	veg
soap	cleaningProduct	oil	oils&fats	basil	veg
sponge	cleaningProduct	oilFlavoured	oils&fats	beanSprouts	veg
toiletPaper	cleaningProduct	bacon	proteins	bellPepper	veg
water	cleaningProduct	beef	proteins	butternutSquash	veg
wipes	cleaningProduct	chicken	proteins	cabbage	veg
alioli	condiment	chorizo	proteins	carrots	veg
cilantroBase	condiment	eggs	proteins	celery	veg
coconutCream	condiment	ham	proteins	chillies	veg
fishSauce	condiment	mincedMeat	proteins	chineseGreens	veg
hoisinSauce	condiment	nuggets	proteins	coriander	veg
hotSauce	condiment	prawns	proteins	corn	veg
hummus	condiment	sausage	proteins	courgette	veg
jam	condiment	pizza	readyToEat	cucumber	veg
mappleSyrup	condiment	riceQuinoa	readyToEat	frozenVegs	veg
oysterSauce	condiment	basilPwd	spice	garlic	veg
soySauce	condiment	blackPepper	spice	greenSnaps	veg
tahini	condiment	bouillon	spice	kale	veg
tomatoesProcessed	condiment	cardamon	spice	leeks	veg
tomatoesSauce	condiment	caribeanSpices	spice	lettuce	veg
vinegar	condiment	cayenne	spice	mint	veg
worcestershireSauce	condiment	chilliesFlakes	spice	mushrooms	veg
cheese	dairy	chilliesPwd	spice	onion	veg
cream	dairy	chineseSpice	spice	potatoes	veg
milk	dairy	chives	spice	spinach	veg
yogurt	dairy	cinamon	spice	springOnion	veg
alumFoil	disposables	cocoa	spice	sweetPotatoes	veg
bag	disposables	corianderPwd	spice	thyme	veg
bagFreezer	disposables	cumin	spice	tomatoes	veg
bakingPaper	disposables	curry	spice	turnip	veg
clingFilm	disposables	fennel	spice		

Table 7: List of utensils

item	sub-cat	item	sub-cat	item	sub-cat
brush	clean	tray	heat	eyeGlasses	nonCooking
dishTray	clean	wok	heat	key	nonCooking
dustBrush	clean	rBook	informationAccess	remoteControl	nonCooking
dustPan	clean	rSheet	informationAccess	vaper	nonCooking
mop	clean	chopSticks	manipulate	vessel	nonCooking
towel	clean	colander	manipulate	wallet	nonCooking
vacuum	clean	cookingSpoon	manipulate	canOpener	open
bottle	contain	cutlery	manipulate	scissors	open
bowl	contain	fork	manipulate	blender	prepare
boxCondiments	contain	holder	manipulate	chopB	prepare
bucket	contain	ladle	manipulate	crusher	prepare
cup	contain	ovenGloves	manipulate	grater	prepare
glass	contain	pastaServer	manipulate	jarBlender	prepare
glassWine	contain	sinkDrainer	manipulate	knife	prepare
jar	contain	spoon	manipulate	mortar	prepare
jarLid	contain	strainer	manipulate	peeler	prepare
lid	contain	tongs	manipulate	processor	prepare
plate	contain	measuringJar	measure	smasher	prepare
trashB	dispose	measuringSpoon	measure	apron	protect
coffeeMachine	heat	scale	measure	container	store
kettle	heat	timer	measure	lunchBag	store
microwave	heat	wristWatch	measure	sealingClips	store
ovenDish	heat	mixingBowl	contain	computer	tech
pan	heat	whisk	manipulate	phone	tech
pot	heat	case	nonCooking	radio	tech
riceCooker	heat	charger	nonCooking	smartAssistant	tech
teaPot	heat	clothes	nonCooking	smartWatch	tech
toaster	heat	documents	nonCooking	speaker	tech

Table 8: List of environment items

item	sub-cat	item	sub-cat	item	sub-cat
cpB	store	freezer	store	stove	heat
dw	store	fridge	store	washingMachine	nonCooking
extractorFan	support	lightSwitch	nonCooking	window	nonCooking
faucet	clean	oven	heat	dishWasher	clean
fireAlarm	nonCooking	plan	nonCooking		

Table 9: Type of consumer packaged goods

item	count	percent
breads	4	2.6
cereals	10	6.6
cleaningProduct	12	7.9
condiment	16	10.5
dairy	4	2.6
disposables	6	3.9
drinks	9	5.9
food	1	0.7
fruit	3	2.0
legumes	3	2.0
nonCooking	1	0.7
oils&fats	5	3.3
proteins	10	6.6
readyToEat	2	1.3
spice	33	21.7
veg	33	21.7

Table 10: Type of utensils

item	count	percent
clean	7	8.2
contain	12	14.1
dispose	1	1.2
heat	11	12.9
informationAccess	2	2.4
manipulate	14	16.5
measure	5	5.9
nonCooking	10	11.8
open	2	2.4
prepare	10	11.8
protect	1	1.2
store	3	3.5
tech	7	8.2

Table 11: Type of environment items

item	count	percent
clean	2	14.3
heat	2	14.3
nonCooking	5	35.7
store	4	28.6
support	1	7.1

Table 12: Duration of recipes

session	regular	new
1	36	61
2	76	81
3	21	40
4	45	52
5	41	90
6	45	90
7	88	29
8	28	34
9	68	78
10	39	111
11	56	87
12	80	126
13	42	53
14	73	58
15	50	46
16	70	47
17	113	90
18	44	80
19	70	61
20	68	17

Table 13: Total number of items used in minutes

session	c	u	e	total
all	970	1308	496	2774
regular	465	567	237	1269
new	505	741	259	1505

* c = CPGs, u = utensils, e = environment

Table 14: Total number of different items used

session	c	u	e	total
all	970	1308	496	2774
new	465	567	237	1269
new	505	741	259	1505

* c = CPGs, u = utensils, e = environment