Team Wow

Food evaluation/Testing Software

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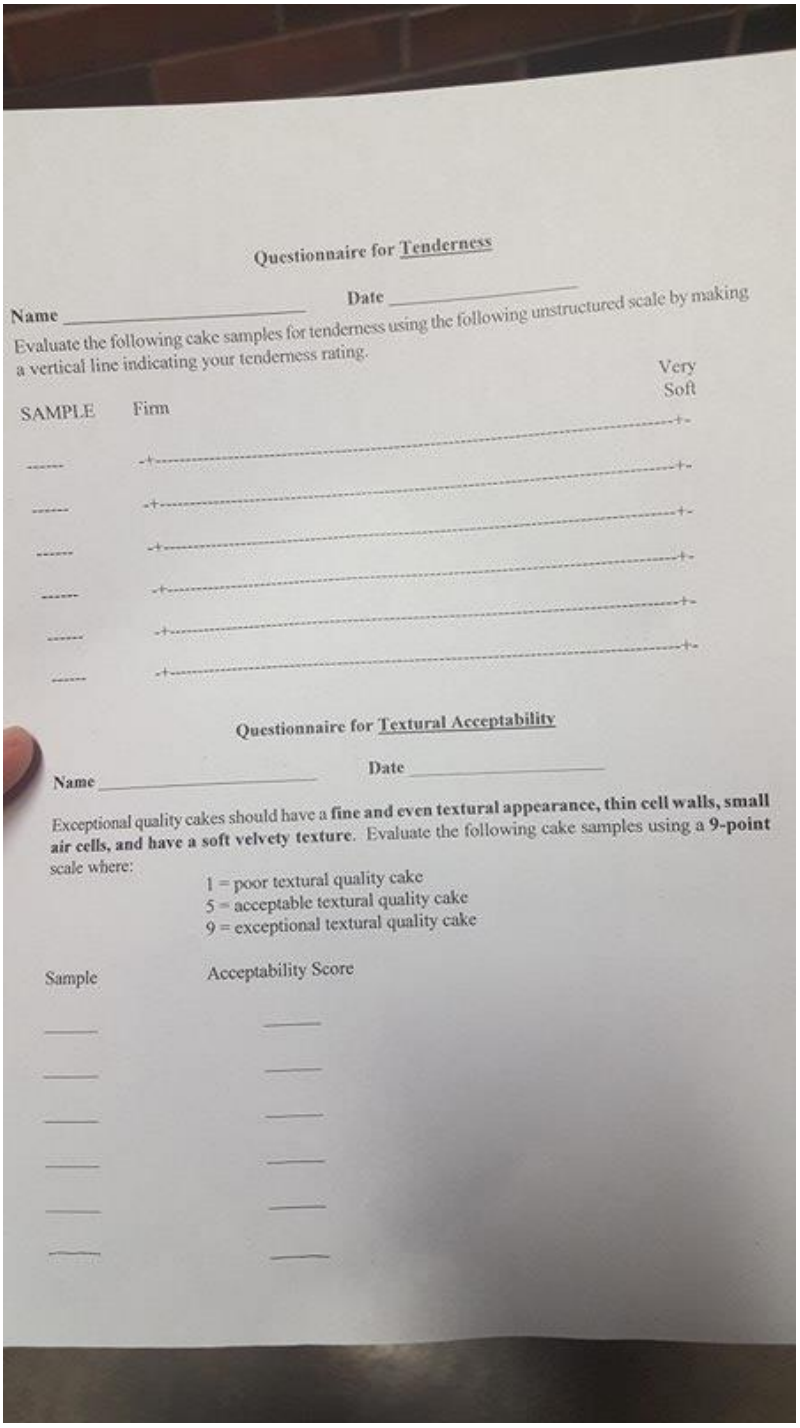
Workflow and UI Mockups

Original Test Input Form



Questionnaire for Tenderness

Name _____ **Date** _____

Evaluate the following cake samples for tenderness using the following unstructured scale by making a vertical line indicating your tenderness rating.

SAMPLE Firm Very Soft

_____ -+----------+-

_____ -+----------+-

_____ -+----------+-

_____ -+----------+-

_____ -+----------+-

_____ -+----------+-

Questionnaire for Textural Acceptability

Name _____ **Date** _____

Exceptional quality cakes should have a **fine and even textural appearance, thin cell walls, small air cells, and have a soft velvety texture**. Evaluate the following cake samples using a **9-point** scale where:

1 = poor textural quality cake
5 = acceptable textural quality cake
9 = exceptional textural quality cake

Sample Acceptability Score

_____ _____

_____ _____

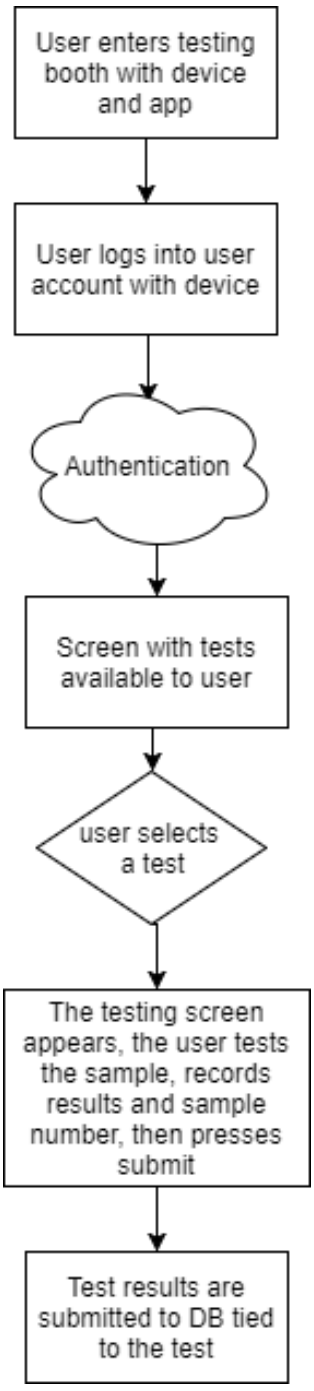
_____ _____

_____ _____

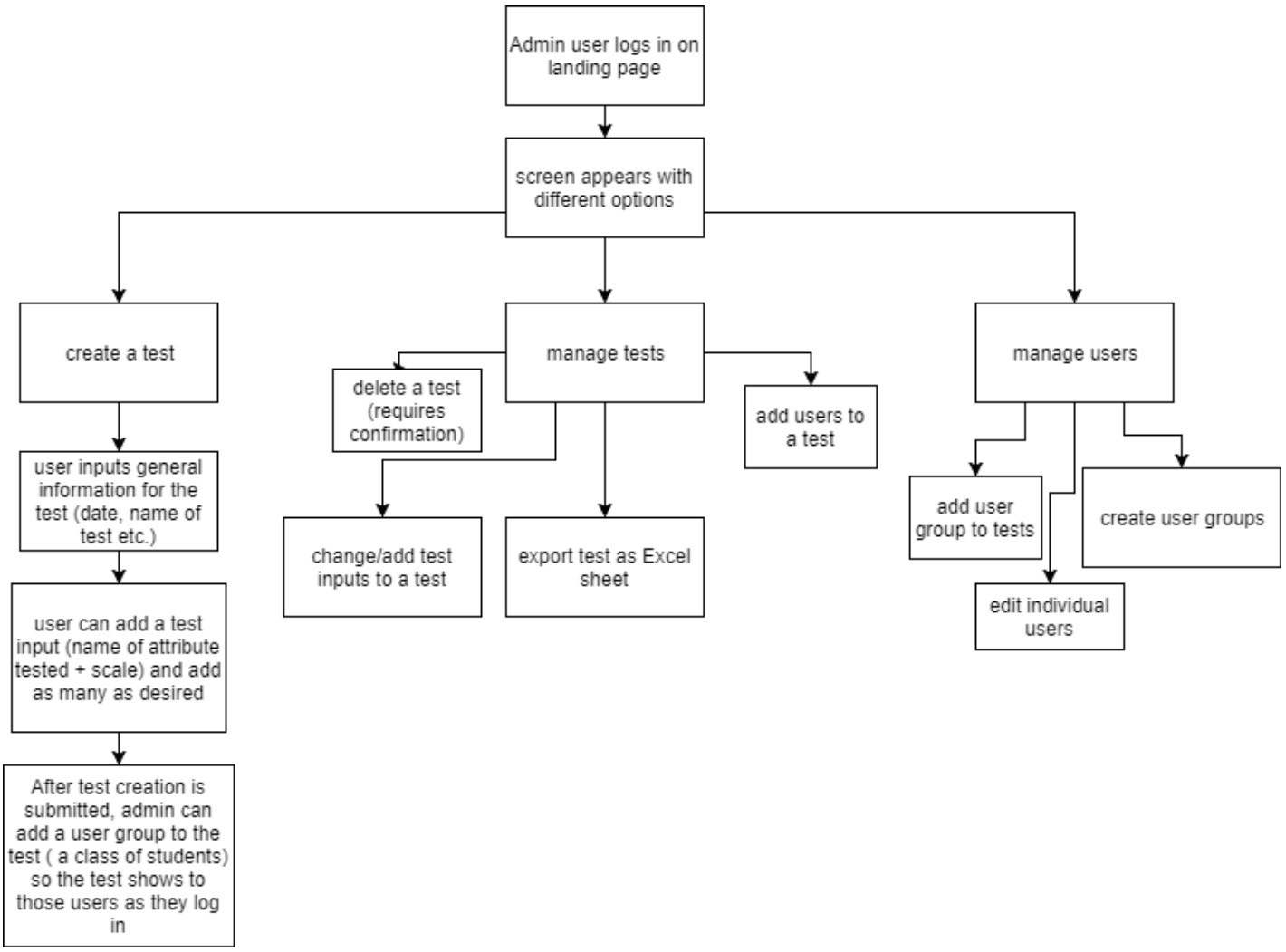
_____ _____

_____ _____

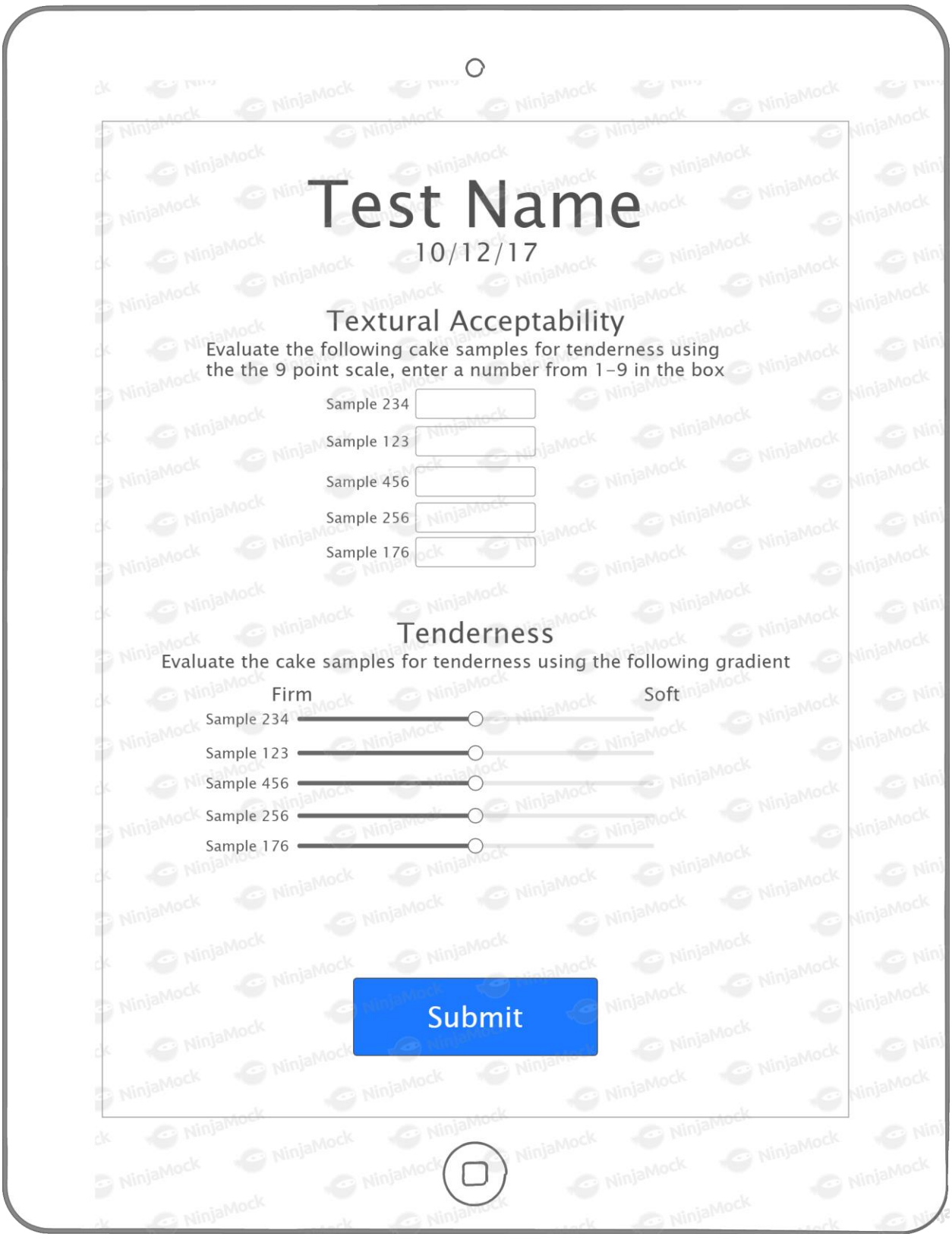
Testing User Workflow



Admin Workflow



Test UI


Test Name
10/12/17
Textural Acceptability
Evaluate the following cake samples for tenderness using the the 9 point scale, enter a number from 1-9 in the box
Sample 234
Sample 123
Sample 456
Sample 256
Sample 176
Tenderness
Evaluate the cake samples for tenderness using the following gradient
Firm
Soft
Sample 234
Sample 123
Sample 456
Sample 256
Sample 176
Submit