

Website Planning

Khanh Nguyen

Brainstorm 5 ideas

- How to quit league of legend
- How to make gourmet vietnamese food
- How to be better at editor
- How to become better at designing
- How to play Fortnite like a pro

Refine Idea

Who- For people that want to try and make Vietnamese food

What- A website showing how to make Vietnamese food and giving out tips and recipe.

Why- because lot of people who want to make vnese authentic food but they no sure what to do

How- is a free website that giving out recipe make by professional chef

Statement Of Intent

I intend to make a website that provides people with easy access to authentic Vietnamese food recipes. I believe that food brings people together, and my website will enable individuals to connect with Vietnamese cuisine, discover new recipes, and create delicious meals in the comfort of their own homes. I aim to provide high-quality recipes that are easy to follow, with step-by-step instructions and clear ingredient lists. My website will be user-friendly, visually appealing, and accessible to people of all skill levels. Our hope is to inspire a love for Vietnamese food and culture, and i look forward to sharing the passion to food lovers around the world.

This website will provides people with access to authentic Vietnamese food recipes created by professional chefs. The website will be an excellent resource for individuals who want to learn how to prepare Vietnamese dishes at home. I will feature a wide variety of famous Vietnamese recipes, including traditional favorites and modern adaptations. To make the recipes more accessible, i will include step-by-step video guides, ingredient lists, and clear instructions. This website will be a comprehensive resource for those who want to create gourmet Vietnamese meals in the comfort of their own homes. By visiting the website, individuals will gain a wealth of knowledge on Vietnamese cuisine and techniques, enabling them to cook like a pro. My mission is to promote Vietnamese culture through food and to inspire others to enjoy the delicious flavors of Vietnam."

Existing Designs 1

Vietnamese Soups and Stews

Looking for Vietnamese pho and other soup recipes? Allrecipes has more than 20 trusted Vietnamese soup recipes complete with ratings, reviews and cooking tips.



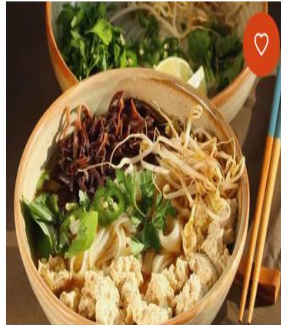
SOUPS AND STEWS

How to Make Homemade Pho



SOUPS AND STEWS

Beef Pho



NOODLE SOUP RECIPES

Vegetarian Pho (Vietnamese

I like that you can chose type of food you making. For examples here in the image, there will be different kind of Pho.

There are nothing that i don't like about this website at all. This will make my website look more professional.

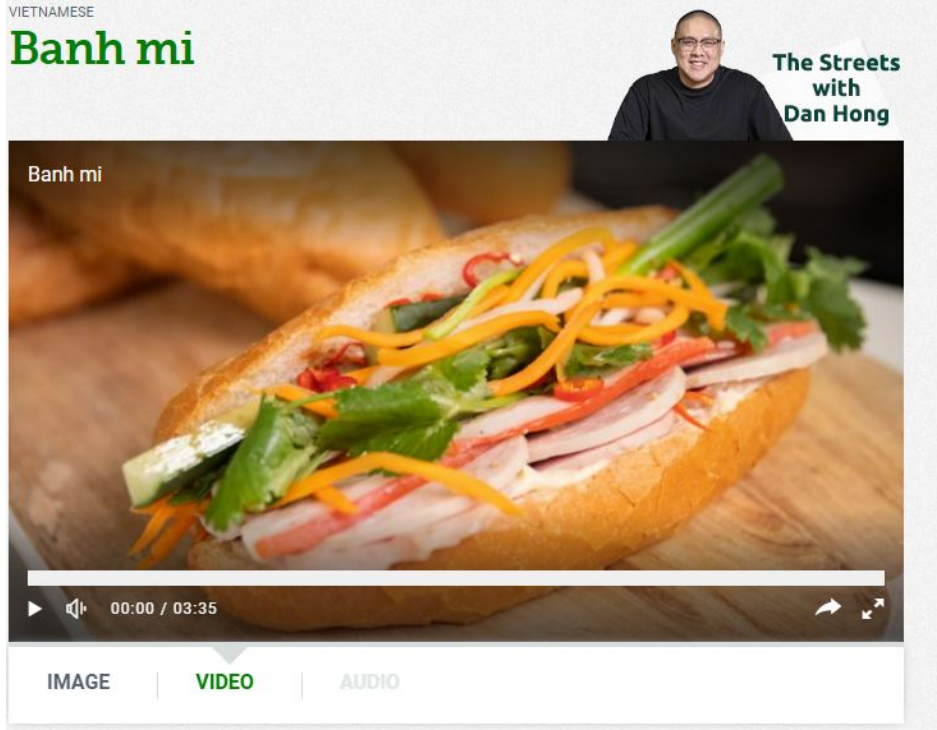
48

Meat and Cold Cuts Bánh Mì (Bánh mì thịt)

A close-up photograph of a Banh Mi sandwich. The sandwich is made with a long, crusty baguette roll. It is filled with sliced meat, pickled carrots and daikon, cucumber slices, fresh cilantro leaves, and other vegetables. The sandwich is served on a checkered paper liner.

I like the design of this text and the images. And also the descriptions of the food. Where it from, what is mostly in it. Also the review 4 5 star of the food.

Existing Designs 3



I like how the video is shown at the start of every . All the steps of how to make it is very clear on the video and also below it. It also shows the serving, it's really helpful for people.

Existing Designs 4

2. Bánh Mì



With as many varieties, you're bound to find the perfect bánh mì on a trip to Vietnam.

Baguettes may have been adopted from the French, but *bánh mì* is as Vietnamese as it comes. Paté and margarine are spread swiftly across the soft, chewy interior of a baguette and later, the sandwich is loaded with pickled vegetables, fresh cilantro, pork belly, pork floss and cucumber. Sink your teeth into the crunchy crust and watch the warm roll give way to a whole scheme of textures.

Try It: Banh My Phuong, 28 Phan Chau Trinh, Hoi An

3. Cơm Tấm

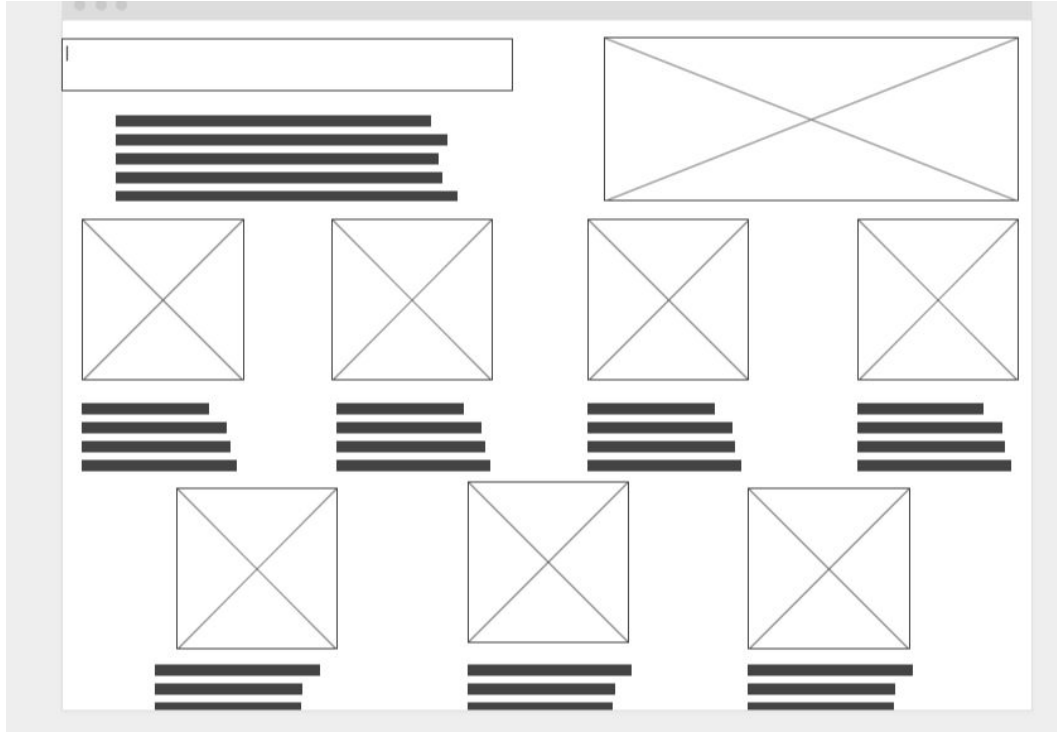


A platter of Cơm Tấm in Ho Chi Minh City.

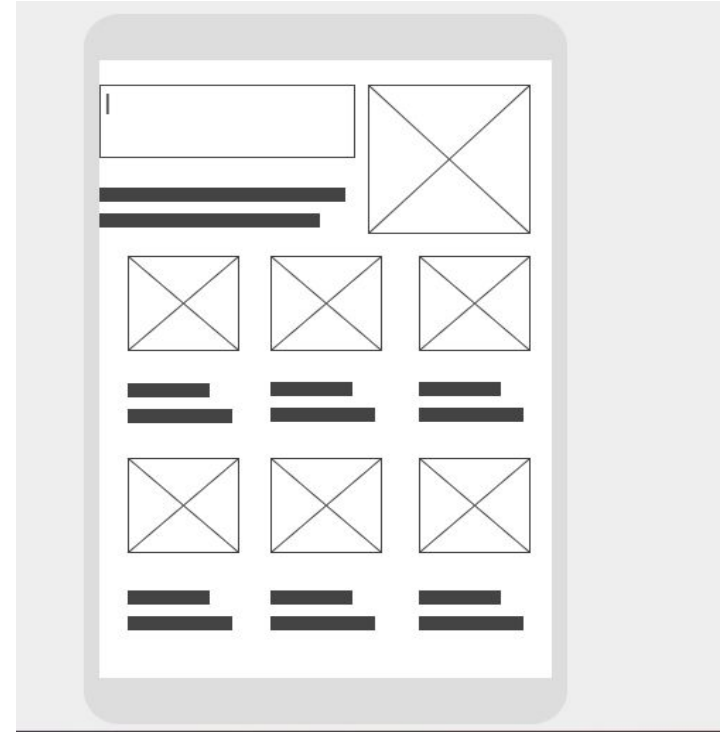
Back in the day, Vietnamese farmers would eat the fractured rice grains they could not sell. Nowadays, "broken" rice is a food staple for the everyday working-class citizen. For a meal of

I like the small box at the conner of the images. It will show up whenever you put your mouse on the images. It can be a descriptions for the dish and also thought of the author.

Wireframe and homepage



[Laptop](#)

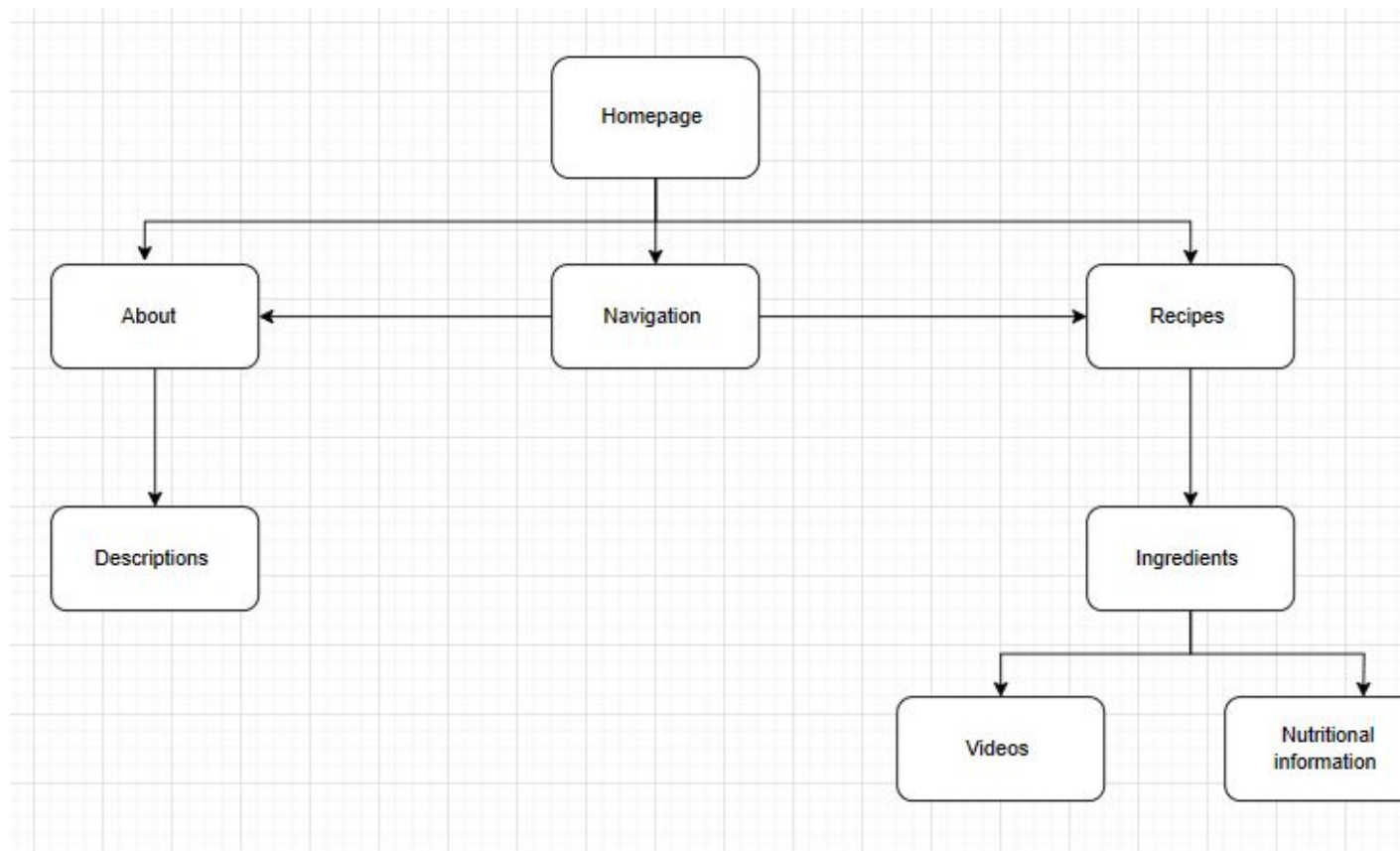


[Mobile](#)

Logo sketch ideation drawings



Sitemap



Write 2x user persona's and map each persona to the wireframe

As an adult, I want a Vietnamese food recipes website that is easy to navigate and allows me to search for recipes by ingredient or technique, customize them to my liking, and access high-quality photos, step-by-step instructions, and helpful tips. Additionally, I want the option to share and collaborate on recipes with others.

As a child i always want to learn how to make Vietnamese food. I always curious about the ingredients, while also want easy recipes for classic dishes like phở and bánh mì. Busy students want quick recipes, and children of Vietnamese descent want to learn traditional dishes. Travelers want to discover regional Vietnamese cuisine.

Moodboard



Vietnamese Cuisine

TYPOGRAPHY

Roboto Condensed

Designed by Christian Robertson

Vietnamese Cuisine

COLOURS



#1C1B1C



#C7C3C3



#848484



#747474

MOOD BOARD



Favicon

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