

Cooking Instructor Horizontal Prototype

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Quick Overview of the System Requirements

Absolutely Must Include:

- i) Ability to search for recipes by name, food category, creator, ingredients
- ii) Ability to sort/filter lists of recipes by difficulty, rating, ingredient count, duration
- iii) Ability to follow a series of steps to complete a recipe
- iv) Convert between standard measurement units
- v) Ability to learn cooking terminology
- vi) Saving/favoriting recipes

Should Include:

- i) Visual indicators (videos/pictures/gifs)
- ii) Rating recipes
- iii) Scaling portion size
- iv) Ability to substitute ingredients
- v) Timer
- vi) Download recipes

Could Include:

- vii) Modifying saved recipes
- viii) Sharing recipes
- ix) Adding your own recipes

Exclude:

- i) Voice commands

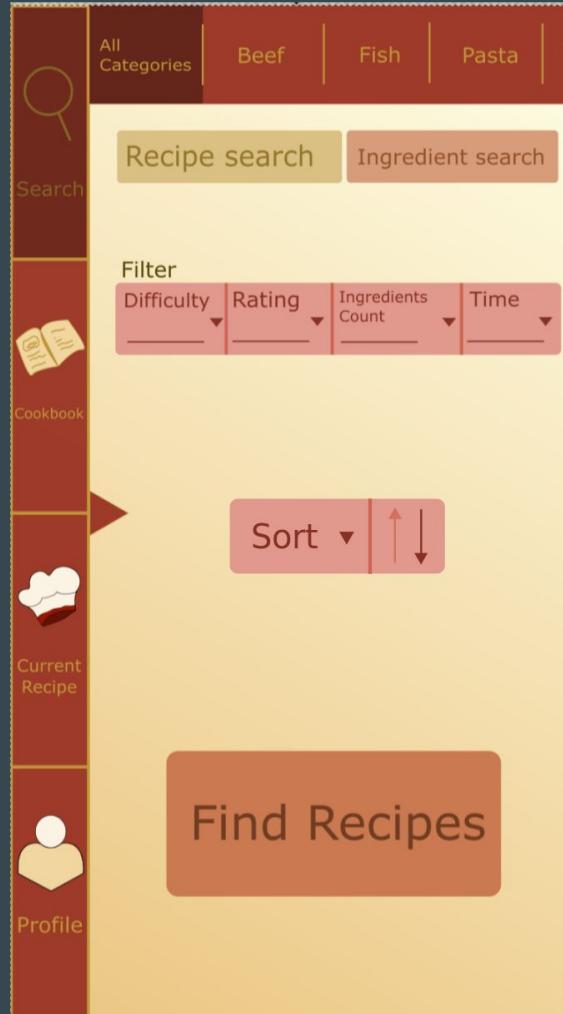
Features:

- Search bar for name or creator
- Search bar for ingredient tags
- Sort and filter by a variety of options

Revised Design:

- Search bars are different colours are separated to reinforce distinctness
- Add labels to filter to make it explicit what the filter is for

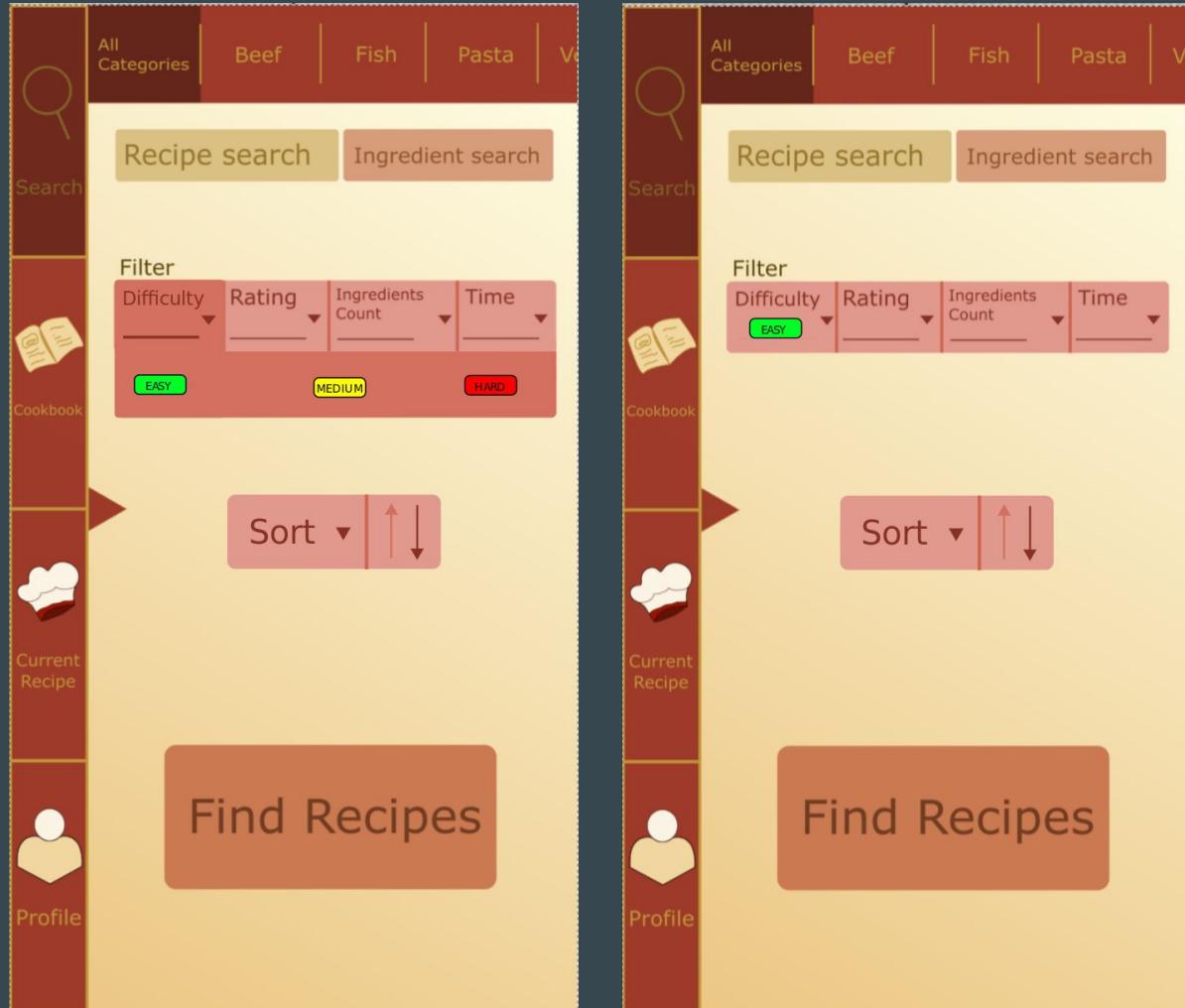
Main Search Screen



Features:

- Choose what to filter by

Main Search Screen - Filter



Features:

- Add ingredient tags



Main Search Screen -
Ingredient Tags

Features:

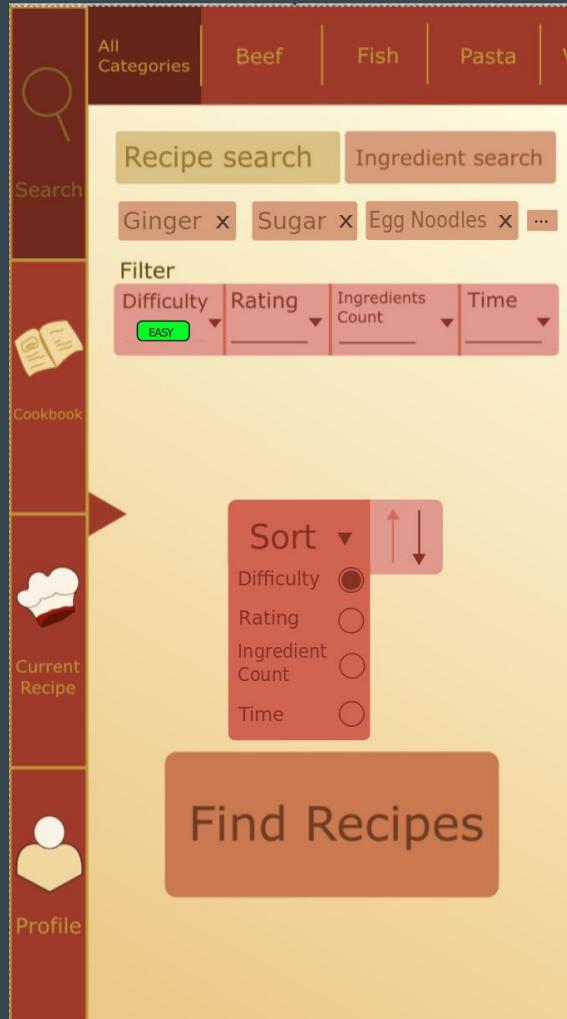
- “Fridge” containing ingredient tags to consider



Main Search Screen -
Ingredients ‘Fridge’

Features:

- Sort by a given criteria and change from ascending to descending



Main Search Screen - Sort

Features:

- Ability to filter or sort still
- View all meals as per search criteria
- Display vital information about each recipe

Modify Search ▼

Filter

Difficulty Rating Ingredients Count Time

Sort ▾ ↑ ↓

Search

Cookbook

Current Recipe

Profile

Shanghai Noodles

EASY 15 mins

7 ingredients

Poorly Drawn Noodles

EASY 25 mins

2 ingredients

Poorly Drawn Burger Noodles

EASY 5 mins

50 ingredients

Invisible Food

Main Search Screen - Recipe List

Features:

- Favourite/rate/edit/download recipe.
- Displays info about recipe (in particular, difficulty, rating, cooking time and serving size).
- Also provides an ingredients checklist, equipment list and an overview of the recipe instructions.
- Modification of units/serving size.

Revised Design:

- Rearranged layout to be more compact and to group together related features.
- Removed ability to increase zoom of image.
- Added increment buttons for changing serving size.
- Removed checklist feature from equipment list and steps list.

Recipe Profile Page - overview



Features:

- Tap the heart button to save a recipe to cookbook.

Recipe Profile Page - favourite a recipe

Shanghai Noodles

EASY ★★★★★ 15 mins

"Easy, quick and incredibly delicious, these Chinese fried noodles are street food at its best!"

Serves: 4

INGREDIENTS CHECKLIST

- 1/3 cup dark soy sauce
- 1/4 cup oyster sauce
- 2 tbsp sugar
- 1 1/2 tbsp fresh ginger
- 1 lb pork tenderloin
- 1 lb Chinese egg noodles
- 2 tbsp cooking oil

EQUIPMENT

- 1 wok or heavy skillet
- stirring utensils

Start

Back

Search

Cookbook

Current Recipe

Profile

Shanghai Noodles

EASY ★★★★★ 15 mins

"Easy, quick and incredibly delicious, these Chinese fried noodles are street food at its best!"

Serves: 4

INGREDIENTS CHECKLIST

- 1/3 cup dark soy sauce
- 1/4 cup oyster sauce
- 2 tbsp sugar
- 1 1/2 tbsp fresh ginger
- 1 lb pork tenderloin
- 1 lb Chinese egg noodles
- 2 tbsp cooking oil

EQUIPMENT

- 1 wok or heavy skillet
- stirring utensils

Start

Back

Search

Cookbook

Current Recipe

Profile

Features:

- Tap a star on the ratings bar to rate the recipe.

Revised Design:

- Initial prototype simply displayed a rating without allowing modification.

Recipe Profile Page - rate a recipe



Features:

- Increment buttons to change serving size and scale ingredient measures accordingly.

Revised Design:

- Use of increment buttons determined more intuitive for a less-experienced user than pressing area and entering a number.

Recipe Profile Page - change serving size

The image displays two side-by-side wireframe prototypes of a Recipe Profile Page. Both prototypes have a dark blue header bar at the top with a white 'Back' button, a magnifying glass icon labeled 'Search', a book icon labeled 'Cookbook', and a user profile icon labeled 'Profile'. The main content area has a light beige background.

Left Prototype (Current Recipe):

- Header:** 'Shanghai Noodles' with a heart icon, a pencil icon, and a download icon.
- Image:** A photograph of Shanghai Noodles in a white bowl.
- Meta Data:** 'EASY', five star ratings, and a clock icon indicating '15 mins'.
- Description:** "Easy, quick and incredibly delicious, these Chinese fried noodles are street food at its best!"
- Serving Options:** 'Serves: 4' with increment buttons (up and down).
- Ingredient Checklist:** A table with two columns:
 - INGREDIENTS CHECKLIST:** 1/3 cup dark soy sauce, 1/4 cup oyster sauce, 2 tbsp sugar, 1 1/2 tbsp fresh ginger, 1 lb pork tenderloin, 1 lb Chinese egg noodles, 2 tbsp cooking oil.
 - EQUIPMENT:** 1 wok or heavy skillet, stirring utensils.
- Bottom Buttons:** Three small red dots followed by a large red 'Start' button with a white arrow.

Right Prototype (Revised Design):

- Header:** 'Shanghai Noodles' with a heart icon, a pencil icon, and a download icon.
- Image:** A photograph of Shanghai Noodles in a white bowl.
- Meta Data:** 'EASY', five star ratings, and a clock icon indicating '15 mins'.
- Description:** "Easy, quick and incredibly delicious, these Chinese fried noodles are street food at its best!"
- Serving Options:** 'Serves: 8' with increment buttons (up and down).
- Ingredient Checklist:** A table with two columns:
 - INGREDIENTS CHECKLIST:** 2/3 cup dark soy sauce, 1/2 cup oyster sauce, 4 tbsp sugar, 3 tbsp fresh ginger, 2 lb pork tenderloin, 2 lb Chinese egg noodles, 4 tbsp cooking oil.
 - EQUIPMENT:** 1 wok or heavy skillet, stirring utensils.
- Bottom Buttons:** Three small red dots followed by a large red 'Start' button with a white arrow.

Features:

- Checkbox next to each ingredient which can be used as a shopping list.

Recipe Profile Page - ingredients checklist

The image displays two screenshots of a mobile application interface for a recipe profile page. Both screens have a dark red header bar on the left containing icons for Search, Cookbook, Current Recipe, and Profile. The main content area has a light yellow background.

Left Screen (Initial State):

- Header:** "Shanghai Noodles" with a back arrow icon.
- Image:** A photograph of Shanghai Noodles in a white bowl.
- Meta Data:** "EASY", five star rating, and a clock icon indicating "15 mins".
- Description:** "Easy, quick and incredibly delicious, these Chinese fried noodles are street food at its best!"
- Serves:** "Serves: 4" with a person icon.
- Checklist:** "INGREDIENTS CHECKLIST" and "EQUIPMENT" sections. Under "INGREDIENTS CHECKLIST", the first two items ("1/3 cup dark soy sauce" and "1/4 cup oyster sauce") have checkboxes next to them, while others like sugar, ginger, and pork tenderloin do not. Under "EQUIPMENT", "1 wok or heavy skillet" and "stirring utensils" are listed.
- Bottom:** A horizontal line with three dots, followed by a large red "Start" button with a right-pointing arrow.

Right Screen (After Interaction):

- Header:** "Shanghai Noodles" with a back arrow icon.
- Image:** A photograph of Shanghai Noodles in a white bowl.
- Meta Data:** "EASY", five star rating, and a clock icon indicating "15 mins".
- Description:** "Easy, quick and incredibly delicious, these Chinese fried noodles are street food at its best!"
- Serves:** "Serves: 4" with a person icon.
- Checklist:** "INGREDIENTS CHECKLIST" and "EQUIPMENT" sections. In the "INGREDIENTS CHECKLIST", all items now have checkboxes next to them. In the "EQUIPMENT" section, the checkbox for "1 wok or heavy skillet" is checked.
- Bottom:** A horizontal line with three dots, followed by a large red "Start" button with a right-pointing arrow.

Features:

- Scroll area to compensate for large recipes.

Revised Design:

- Addition of 3 dots to indicate where more information can be found.

Recipe Profile Page - scroll area

The image displays two wireframe designs of a Recipe Profile Page, side-by-side, illustrating a design revision for handling large amounts of content.

Left Design (Original): This design features a vertical navigation bar on the left with icons for Search, Cookbook, Current Recipe, and Profile. The main content area includes a "Back" button, a heart icon, a pencil icon, and a download icon. The title "Shanghai Noodles" is centered above a large image of the dish. Below the image are the labels "EASY", five star ratings, and a clock icon indicating "15 mins". A descriptive quote follows: "Easy, quick and incredibly delicious, these Chinese fried noodles are street food at its best!" Below this is a section titled "SERVES: 4" with a triangle icon. The "INGREDIENTS CHECKLIST" lists items like "1/3 cup dark soy sauce", "1/4 cup oyster sauce", "2 tbsp sugar", etc., each with a checkbox. The "EQUIPMENT" section lists "1 wok or heavy skillet" and "stirring utensils". At the bottom of the content area are three red dots followed by a horizontal line, indicating scrollable content.

Right Design (Revised): This design follows a similar structure but handles the scrollable content differently. The "Current Recipe" section is expanded, showing a detailed list of ingredients and equipment. The list of ingredients includes "2 cloves garlic", "6 green onions", "1/2 head Napa cabbage", "1 cup chicken stock", "1 1/2 tbsp cornstarch", "1 1/2 tbsp sesame oil", and "ground white pepper", each with a checkbox. The "EQUIPMENT" section remains the same. Below the ingredients is a "STEPS" section containing two numbered instructions. The content area ends with three red dots and a horizontal line, followed by a large red arrow pointing right labeled "Start".

Recipe Profile Page - scroll area (cont.)

Back

Search

Cookbook

Current Recipe

Profile

Shanghai Noodles



EASY

★★★★★

15 mins

• 1 1/2 tbsp cornstarch

• 1 1/2 tbsp sesame oil

• ground white pepper

STEPS

1. To make the marinade, combine the soy sauce, oyster sauce, sugar and ginger and stir until the sugar is dissolved. Place the pork in the marinade and let sit for 10 minutes.
2. Heat the oil in a wok or heavy skillet on high heat and fry the pork for one minute or until done (set the reserved aside). Remove the pork and set aside. Next fry the white parts of the cabbage and green onions along with the garlic for 30 seconds or until tender. Return the pork to the pan along with the reserved marinade, the sesame oil, chicken/cornstarch mixture and the green parts of the cabbage and green onions. Cook for 30 seconds. Add the noodles and stir until combined. Add white pepper to taste. Serve immediately.

Start

Features:

- Click unit button of an ingredient to drop down a list of units to switch to. Changing the unit, scales the measurement accordingly.

The image shows two side-by-side screenshots of a mobile application interface for a recipe. The left screenshot shows the initial state where the 'oyster sauce' unit is set to 'cup'. The right screenshot shows the result after changing the unit to 'kg oz.'

Left Screenshot (Initial State):

- Top Bar:** Back arrow, heart icon, pencil icon, download icon.
- Section Headers:** Search, Cookbook, Current Recipe, Profile.
- Recipe Title:** Shanghai Noodles
- Image:** A bowl of Shanghai Noodles.
- Difficulty:** EASY
- Reviews:** 5 stars
- Time:** 15 mins
- Description:** "Easy, quick and incredibly delicious, these Chinese fried noodles are street food at its best!"
- Serves:** 4
- Ingredients Checklist:**
 - 1/3 cup dark soy sauce
 - 1/4 cup oyster sauce
 - 2 tbsp sugar
 - 1 1/2 tbsp fresh ginger
 - 1 lb. pork tenderloin
 - 1 lb. Chinese egg noodles
 - 2 tbsp cooking oil
- Equipment:**
 - 1 wok or heavy skillet
 - stirring utensils

Right Screenshot (After Unit Change):

- Top Bar:** Back arrow, heart icon, pencil icon, download icon.
- Section Headers:** Search, Cookbook, Current Recipe, Profile.
- Recipe Title:** Shanghai Noodles
- Image:** A bowl of Shanghai Noodles.
- Difficulty:** EASY
- Reviews:** 5 stars
- Time:** 15 mins
- Description:** "Easy, quick and incredibly delicious, these Chinese fried noodles are street food at its best!"
- Serves:** 4
- Ingredients Checklist:**
 - 1/3 cup dark soy sauce
 - 1/4 cup oyster sauce
 - 2 tbsp sugar
 - 1 1/2 tbsp fresh ginger
 - 1 lb. pork tenderloin
 - 1 lb. Chinese egg noodles
 - 2 kg oz. cooking oil
- Equipment:**
 - 1 wok or heavy skillet
 - stirring utensils

Recipe Profile Page - unit conversion

Recipe Profile Page - unit conversion (cont.)

Back    

Shanghai Noodles



EASY  15 mins

"Easy, quick and incredibly delicious, these Chinese fried noodles are street food at its best!"

Serves: 4 

INGREDIENTS CHECKLIST

- 1/3 cup dark soy sauce
- 1/4 cup oyster sauce
- 2 tbsp sugar
- 1 1/2 tbsp fresh ginger
- 0.45 kg pork tenderloin
- 1 lb Chinese egg noodles
- 2 tbsp cooking oil

EQUIPMENT

- 1 wok or heavy skillet
- stirring utensils

...  Start

Search

Cookbook

Current Recipe

Profile

Features:

- Click yellow button around an ingredient name to substitute with a different ingredient recommended by the recipe.

The image shows two screenshots of a mobile application interface for a recipe. The left screenshot displays the main recipe card for "Shanghai Noodles". The right screenshot shows a modal window for ingredient substitution.

Main Recipe Card (Left Screenshot):

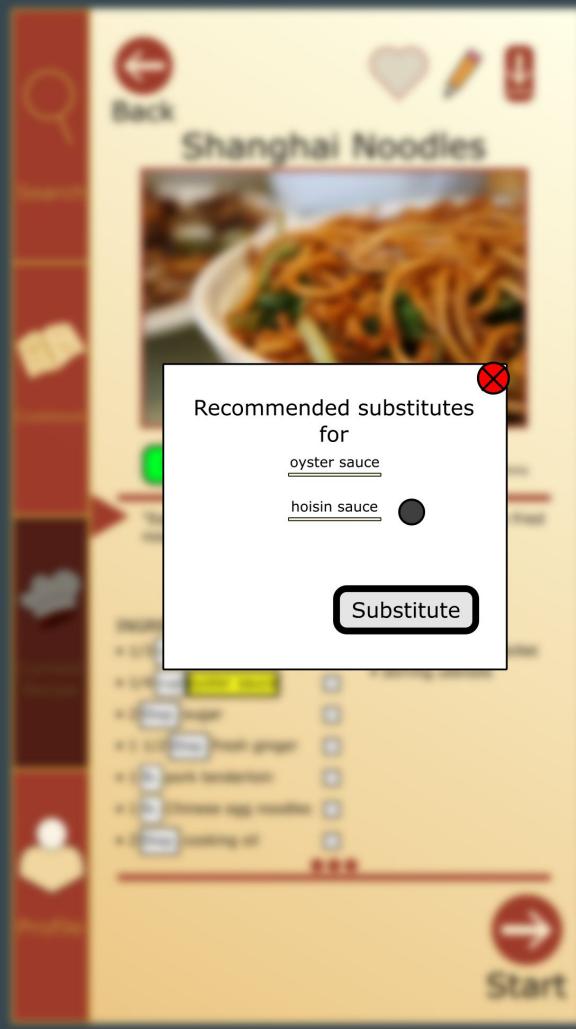
- Header:** "Shanghai Noodles" with a "Back" button.
- Image:** A photo of the dish.
- Difficulty:** "EASY" with a star rating of 5 stars.
- Time:** "15 mins".
- Description:** "Easy, quick and incredibly delicious, these Chinese fried noodles are street food at its best!"
- Serves:** "4" with a serving icon.
- Ingredients Checklist:**
 - 1/3 cup dark soy sauce
 - 1/4 cup oyster sauce
 - 2 tbsp sugar
 - 1 1/2 tbsp fresh ginger
 - 1 lb. pork tenderloin
 - 1 lb. Chinese egg noodles
 - 2 tbsp cooking oil
- Equipment:**
 - 1 wok or heavy skillet
 - stirring utensils
- Start:** A large red button at the bottom right.

Ingredient Substitution Modal (Right Screenshot):

- Header:** "Recommended substitutes for".
- Substitutes:**
 - oyster sauce (with a checked radio button)
 - hoisin sauce (with an unchecked radio button)
- Buttons:**
 - A red "X" icon in the top right corner of the modal.
 - A "Substitute" button at the bottom right of the modal.

Recipe Profile Page - ingredient substitution

Recipe Profile Page - ingredient substitution (cont.)



Recipe Profile Page - ingredient substitution (cont.)

Back    

Shanghai Noodles



EASY  15 mins

"Easy, quick and incredibly delicious, these Chinese fried noodles are street food at its best!"

Serves: 4 

INGREDIENTS CHECKLIST

- 1/3 cup dark soy sauce
- 1/4 cup hoisin sauce
- 2 tbsp sugar
- 1 1/2 tbsp fresh ginger
- 1 lb pork tenderloin
- 1 lb Chinese egg noodles
- 2 tbsp cooking oil

EQUIPMENT

- 1 wok or heavy skillet
- stirring utensils

...  Start

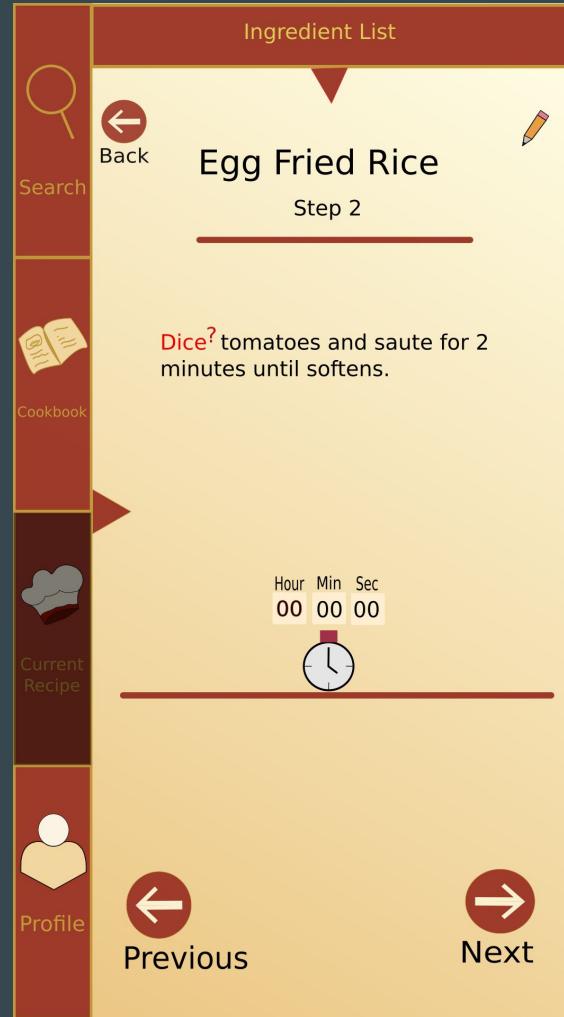
Features:

- Ability to edit step
- Ability to look up culinary terms
- Timer
- Quick Reference to Ingredient List
- Ability to go to previous and next steps
- Ability to go back to recipe profile page

Revised Design:

Added the labels for the arrows and made it big enough to be easily located

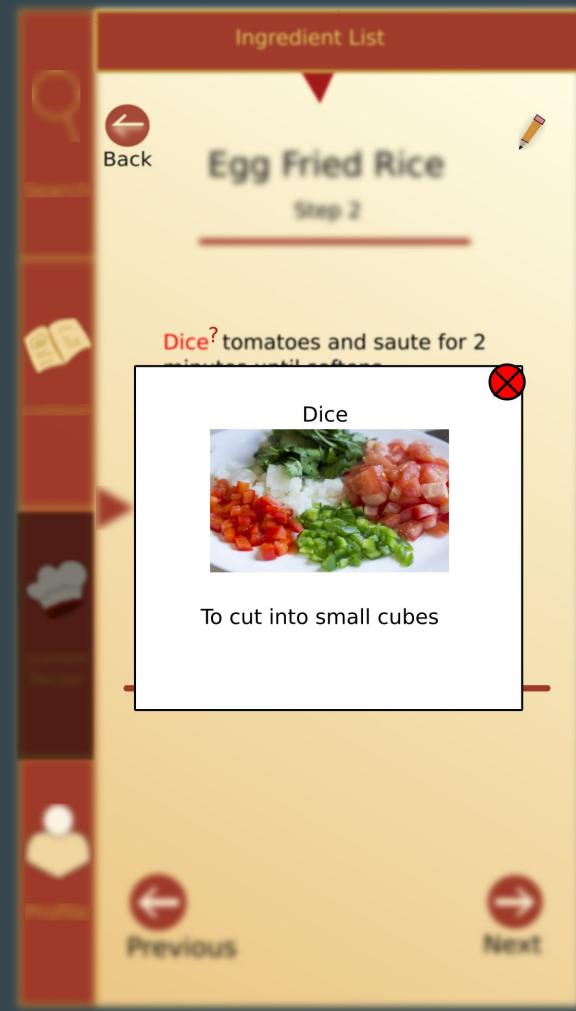
Recipe Step by Step Screen



Features:

- Term Definition
- Picture Illustration of the term
- Easy Closable Popup

Recipe Step : Term Look up
Pop up screen



Features:

- Easy Reference Back to full ingredient list
- Easy pull down and pull up feature



Recipe Step : Ingredient list
Quick Reference Pull Down
Screen

Features:

- Ability to access your favourite recipes
- Ability to share
- Ability to modify
- Ability to view recent recipes

Revised Design:

- Increased information
(Difficulty, Rating, duration)

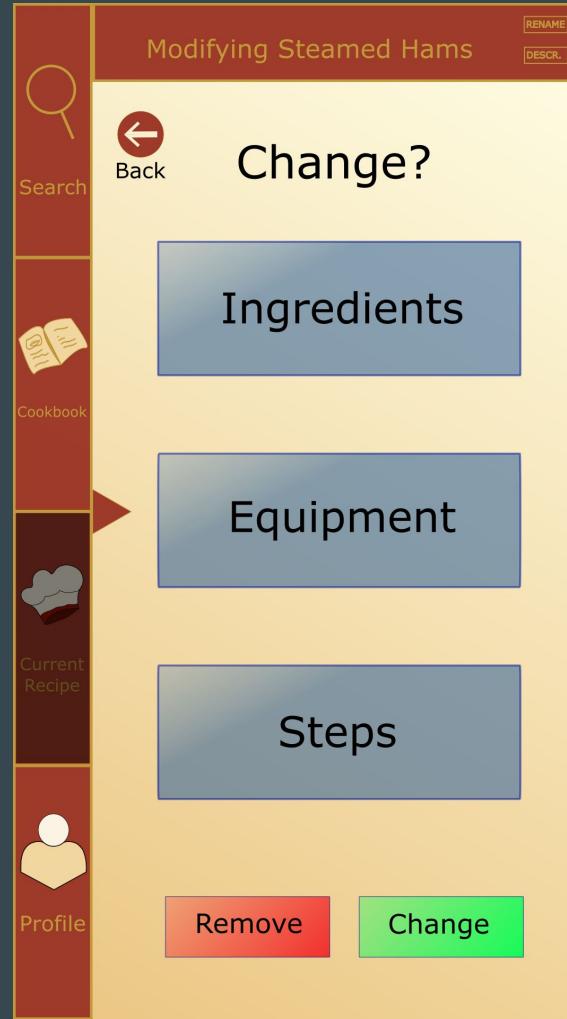
Cookbook Favourite Page

The screenshot shows a mobile application interface for a cookbook. The top navigation bar has three tabs: "Favourites" (selected), "Personal", and "Recent". On the left, there is a vertical sidebar with four icons: "Search" (magnifying glass), "Cookbook" (open book), "Current Recipe" (chef's hat), and "Profile" (person icon). The main content area displays two recipes. Recipe 1, "Steamed Hams", is shown with an image of a burger, a pencil icon, and a note: "Also known as Skinner burgers, an old family recipe from Albany, New York. Not to be confused with Utica, New York. Either way, you better be ready for an unforgettable luncheon!" It includes a "Provided by allrecipe.com" link and a "Share" button. Recipe 2, "Holy Mackerel", is shown with an image of mackerel, a pencil icon, and a note: "A brilliantly baked Mackerel, glazed with marmalade and served with guacamole on the side. This dish will have you saying, 'Holy Mackerel!'" It includes a "Provided by gourmetfoods.com" link and a "Share" button. Below the recipes, a message says: "Looks like you don't have anymore dishes!" and "Be sure to favourite more amazing dishes that you like!"

Features:

- Can rename recipe
- Modify ingredients
- Modify Equipments
- Modify Steps

Modify Recipe Page



Features:

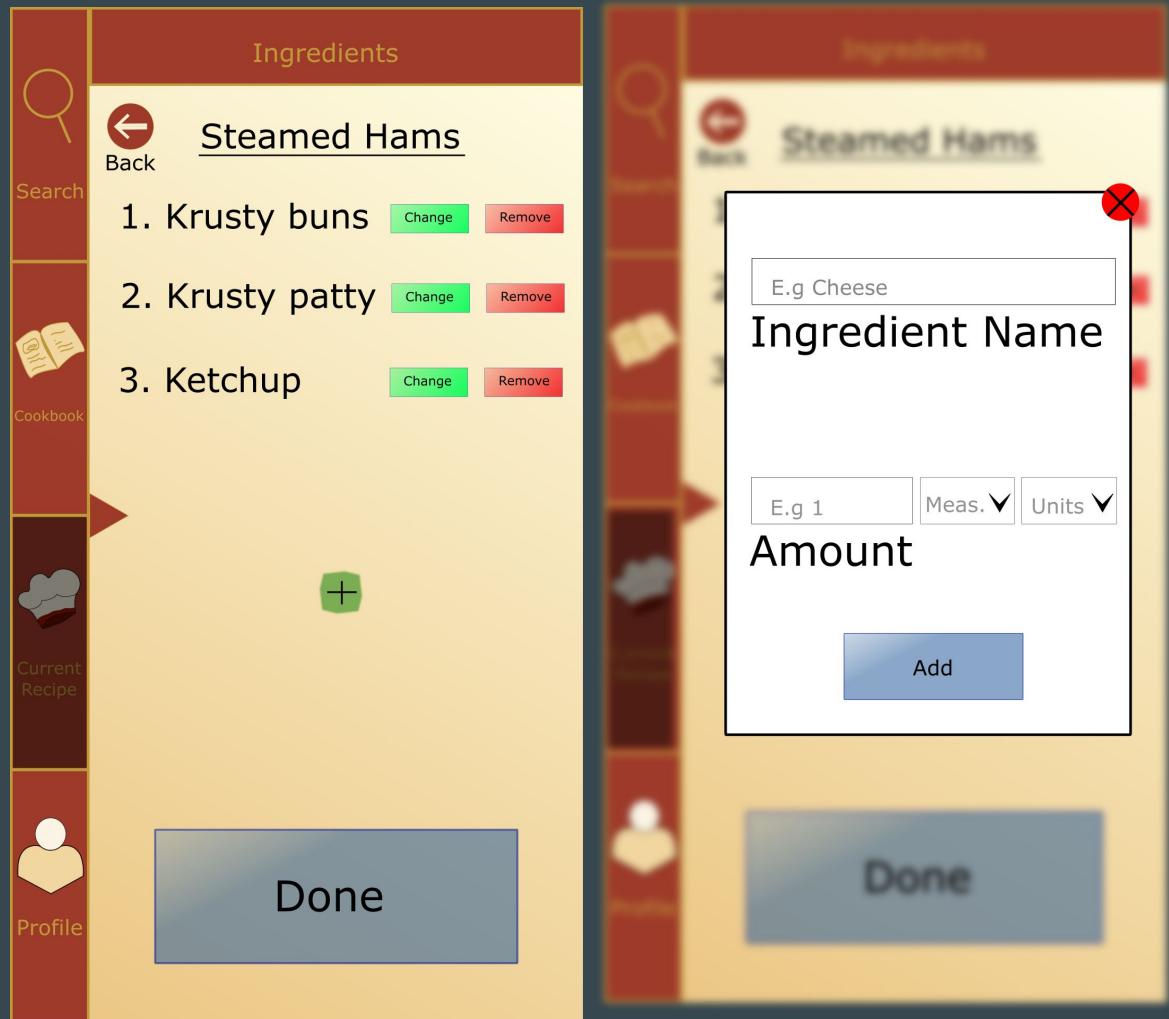
- Change ingredients
- Remove ingredients
- Add ingredients



Modify Ingredient Screen

Features:

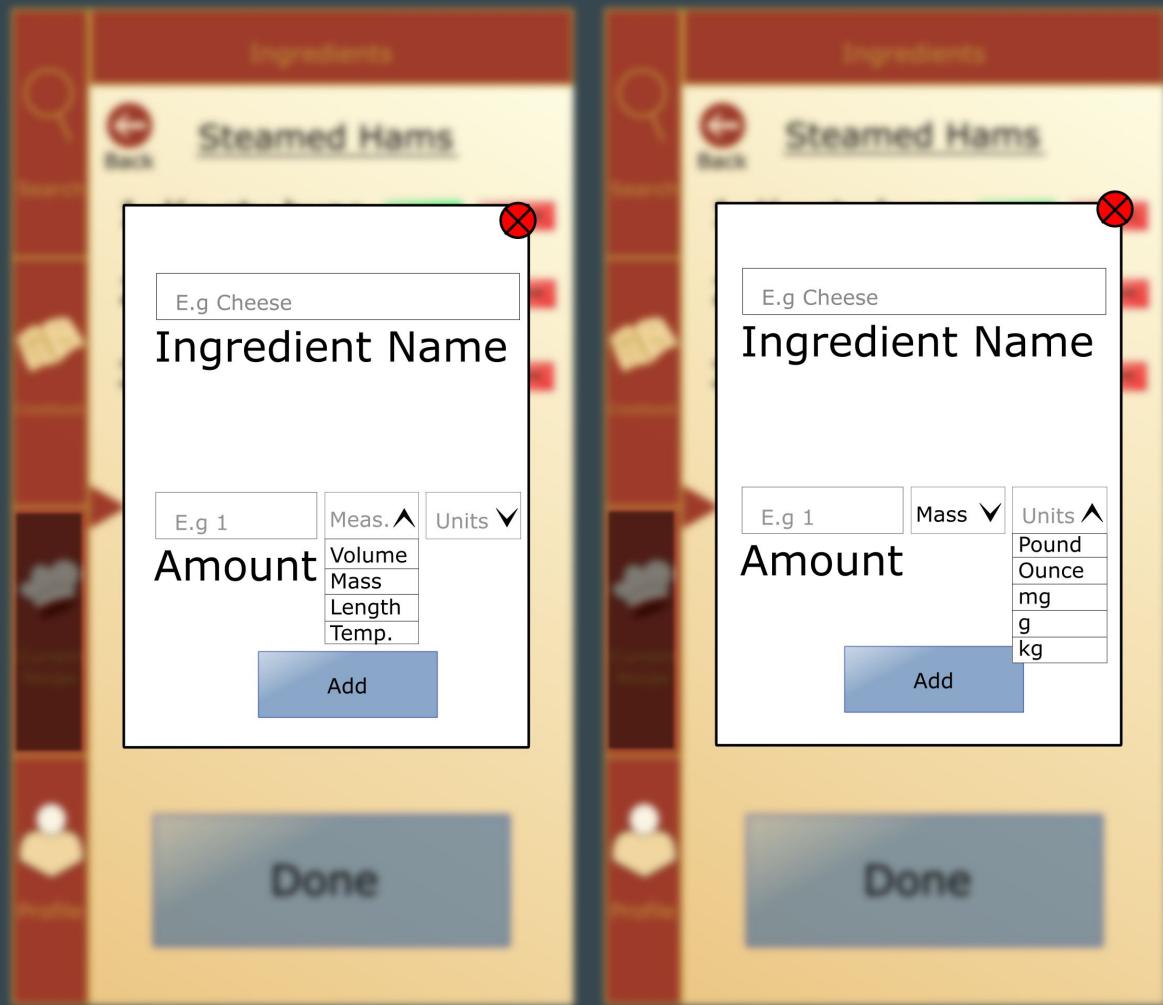
- Adding an ingredient
- Ingredient name
- Amount:
Measurements / Units



Modify Ingredient Page : Add
new ingredient

Features:

- Drop down demo



Modify Ingredient Page :
Dropdown for measurement
and units

Features:

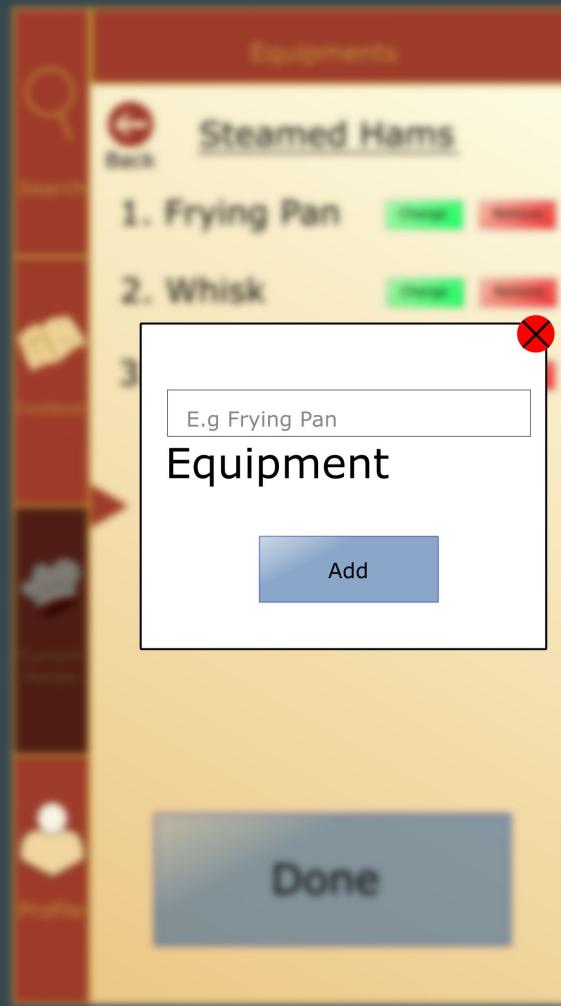
- Change Equipments
- Remove Equipments
- Add Equipments

Modify Equipment Page



Features:

- Can add equipment name



Modify Equipment page : Add
Equipment

Features:

- Change steps
- Remove Steps
- Add Steps

Modify Steps Page



Features:

- Add an instruction
- Can add after a step

Revised Design:

- Added increment/decrement arrows for steps
- Bigger text box for instruction



Modify Steps Page : Add Step

Features:

- Ability to access your personal recipes
- Ability to share
- Ability to re-modify

Revised Design:

- Increased information
(Difficulty, Rating, duration)

Cookbook Personal page

The screenshot shows a mobile application interface for a cookbook. On the left is a vertical navigation bar with four items: 'Search' (magnifying glass icon), 'Cookbook' (book icon), 'Current Recipe' (chef's hat icon), and 'Profile' (person icon). At the top right are three tabs: 'Favourites' (orange), 'Personal' (dark brown), and 'Recent' (orange). The main content area displays three recipe cards.

- *Steamed Hams**
Edit of Steamed Hams
Also known as Skinner burgers, an old family recipe from Albany, New York. Not to be confused with Utica, New York. Either way, you better be ready for an unforgettable luncheon!
Provided by allrecipe.com
1. EASY ★★★★★ 25 mins
Provided by gourmetfoods.com Share
- *Real good fish!**
Edit of Holy Mackerel!
A brilliantly baked Mackerel, glazed with marmalade and served with guacamole on the side. This dish will have you saying, "Holy Mackerel!"
Provided by gourmetfoods.com
2. MEDIUM ★★★★★ 45 mins
Provided by gourmetfoods.com Share
- *Mackerel with Lemon instead**
Edit of Holy Mackerel!
A brilliantly baked Mackerel, glazed with marmalade and served with guacamole on the side. This dish will have you saying, "Holy Mackerel!"
Provided by gourmetfoods.com
2. MEDIUM ★★★★★ 45 mins
Provided by gourmetfoods.com Share

Features:

- Ability to rate the recipe, but only for users with an account with the system
- Ability to save/favourite the recipe
- Ability to share the recipe

Recipe Completion Page

Chicken Parmesan Pasta 



Search

Cookbook

Current Recipe

Profile

Rate

5 stars

Favourite

Share

f G

← Previous Step

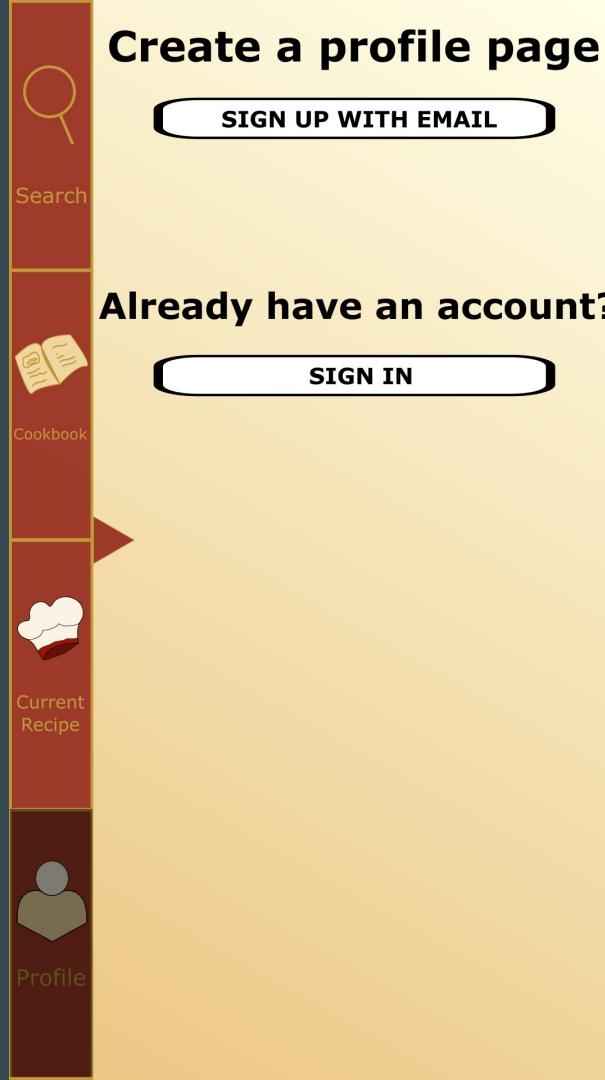
→ Recipe Page

Recipe Complete!

Features:

- Option to sign in for existing users
- Option to sign up for new users

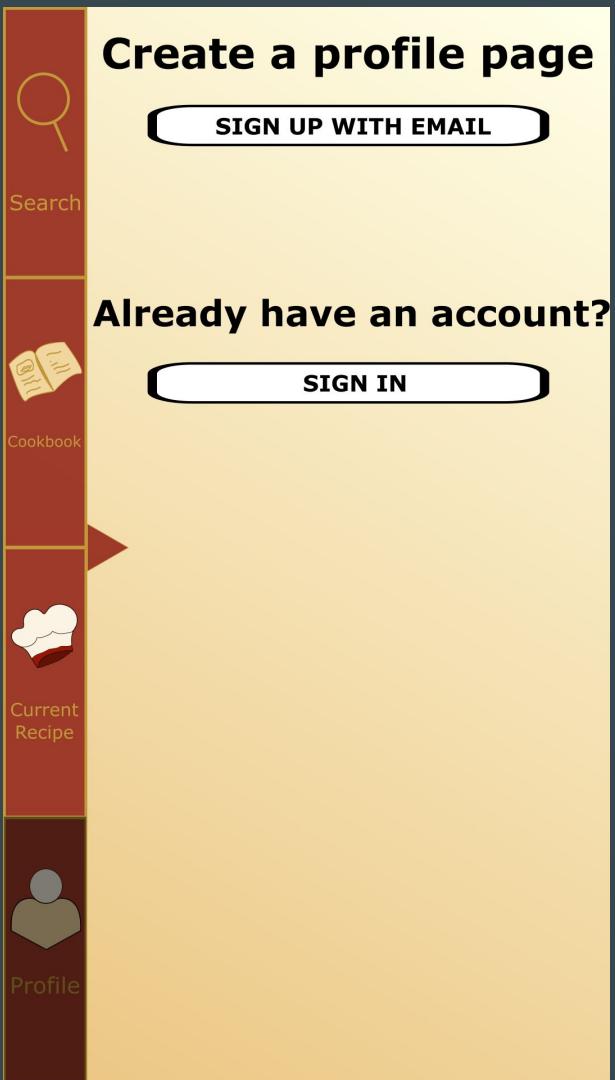
Profile Tab



Features:

- User can sign up with email
- Provided instruction for the required format for password

Profile Main



The interface shows a vertical sidebar on the left with four items: Search (magnifying glass icon), Cookbook (book icon), Current Recipe (chef's hat icon), and Profile (person icon). The main area is titled "Sign Up". It contains three input fields: "Username" (empty), "Email" (empty), and "Password" (empty). Below the password field are two validation instructions: "*password must contain 8 or more letters" and "*password must contain at least 1 digit".

Features:

- Existing user can sign in using username and password
- Ability to recover password

Sign in



Features:

- Ability to change password from main profile information page
- Option to upload photo

Profile Information

Welcome, foodluver123

Search

Choose image

Username: foodluver123

Email: i_love_cooking@something.com

Password: *****

Change password

Cookbook

Current Recipe

Profile

Information Preferences

The image shows a user interface for a cooking application. On the left, a vertical sidebar menu is displayed with various icons and labels. From top to bottom, the menu items are: 'Search' (magnifying glass icon), 'Choose image' (camera icon), 'Username: foodluver123', 'Email: i_love_cooking@something.com', 'Password: *****' (with a 'Change password' link), 'Cookbook' (book icon), 'Current Recipe' (chef's hat icon), and 'Profile' (person icon). A red arrow points from the 'Profile' item towards the right side of the screen. At the bottom of the screen, there are two tabs: 'Information' and 'Preferences'. The main content area on the right displays a welcome message 'Welcome, foodluver123' and some basic user information.

Features:

- In Preferences tab, the user has the ability to set preferences for measurement units and temperature

Profile Preference

