

DECO3500 Acknowledgement of Original Work Declaration

We, the members of Adulding101 declare that this assignment (Design Prototype), submitted for assessment in DECO3500, Social & Mobile Computing, is the original work of the team. We affirm that we have undertaken the necessary research, analysis, and writing required for the completion of this assignment. Any external sources of information used in the creation of the prototype and its accompanying documentation have been appropriately acknowledged, cited and referenced, including any use of generative AI tools (e.g. ChatGPT).

Each team member understands that plagiarism, the act of using someone else's work or ideas (or a computational tool's output) without proper acknowledgment, is serious academic misconduct and in breach of UQ's student code of conduct.

We acknowledge that if we are discovered to have engaged in plagiarism, we may face disciplinary actions as outlined in the university's policy.

By signing below, we, the members of Adulding101 affirm we are committed to upholding the principles of academic integrity in this course.

Signature:  Date: 26/10/2023

Student's Full Name: Lachlan Corrie Student Number: 45555369

Signature:  Date: 26/10/2023

Student's Full Name: Samantha Chew Student Number: 45839854

Signature:  Date: 26/10/2023

Student's Full Name: Congxiao Zhou Student Number: 45916513

Signature:  Date: 26/10/2023

Student's Full Name: Danni Mei Student Number: 47250855

Signature:  Date: 26/10/2023

Student's Full Name: Eve Zheng Student Number: 47595239

Acknowledgement of Generative AI Usage

ChatGPT, OpenAI (GPT-3.5). <https://chat.openai.com/> 31 August 2023.

Prompt used: "Give me a team name for a project developing something called Adulting 101 which is a technology product to educate students on adult skills"

Usage: Used in branding across our product, as the project name.

Output:

Sure, here are a few team name suggestions for your project developing "Adulting 101," a technology product aimed at educating students on essential adult skills:

1. SkillMasters
2. LifeEdge Tech
3. AdulTech Academy
4. GrownUp Guides
5. FutureReady Labs
6. ProSkill Progress
7. Adultify Innovators
8. MaturityTech Solutions
9. Adulthood Allies
10. RealLife IQ Team
11. CapableU Creations
12. LifeLaunch Innovations
13. GrowUp Guru Group
14. LifeStride Tech
15. AdSkills Lab
16. VitalVantage Ventures
17. PrimeLife Educators
18. Adulting Adept Tech
19. Navigenesis Squad
20. WiseWay Innovations

Feel free to mix and match words or adapt these suggestions to create a team name that resonates with your project's goals and aspirations.

ChatGPT, OpenAI (GPT-3.5). <https://chat.openai.com/> 31 August 2023.

Prompt used: "Write a recipe for a pasta dish. You need to give it the following: a title, a description, any allergens it contains, a list of ingredients, and the cooking method."

Usage: Used as filler content for prototype demo.

Output:

****Title:**** Creamy Garlic Parmesan Pasta

****Description:**** This Creamy Garlic Parmesan Pasta is a luscious and comforting dish that combines the rich flavors of garlic, Parmesan cheese, and cream to create a creamy sauce that coats your favorite pasta perfectly. It's a simple yet indulgent meal that's sure to satisfy your cravings.

****Allergens:**** This dish contains dairy (cream, butter, Parmesan cheese) and wheat (pasta). If you have allergies to any of these ingredients, please use suitable alternatives.

****Ingredients:****

- 8 ounces (about 2 cups) of your choice of pasta (such as fettuccine or linguine)
- 2 tablespoons unsalted butter
- 4 cloves garlic, minced
- 1 cup heavy cream
- 1 cup grated Parmesan cheese
- Salt and black pepper, to taste
- Fresh parsley, for garnish (optional)

****Cooking Method:****

1. **Cook the Pasta:**

- Bring a large pot of salted water to a boil. Add the pasta and cook according to the package instructions until it reaches your desired level of doneness. Remember to reserve about 1/2 cup of pasta cooking water before draining.

2. **Prepare the Creamy Sauce:**

- In a large skillet or saucepan, melt the butter over medium heat.
- Add the minced garlic and sauté for about 1-2 minutes, or until it becomes fragrant and just begins to turn golden.

3. **Add Cream and Parmesan:**

- Pour in the heavy cream, and bring the mixture to a gentle simmer. Reduce the heat to low.
- Stir in the grated Parmesan cheese and continue to cook, stirring constantly, until the cheese is fully melted and the sauce thickens, which should take about 5-7 minutes.

4. **Season and Combine:**

- Season the sauce with salt and black pepper to taste. Keep in mind that Parmesan cheese is already salty, so go easy on the salt.
- If the sauce becomes too thick, you can add a small amount of the reserved pasta cooking water to reach your desired consistency.

5. **Combine with Pasta:**

- Add the cooked and drained pasta to the creamy sauce and toss them together, ensuring the pasta is well coated with the sauce.

6. **Serve:**

- Garnish with fresh parsley for a burst of color and flavor, if desired.
- Serve your Creamy Garlic Parmesan Pasta hot, perhaps with additional Parmesan cheese to sprinkle on top.

Enjoy your delicious and indulgent Creamy Garlic Parmesan Pasta! It's perfect for a cozy dinner at home or a special occasion.