

Interacção Pessoa-Máquina

2020/2021

Stage n: 5 Heuristic Evaluation (Group 7)

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Heuristic evaluation

We received the project of group 7 (#InstaCook) for evaluation on the 30th of November and we delivered this evaluation report on the 5th of December.


Nº	Problem	Heuristic	Description	Severity	Solution	Photo
1	Doesn't exist a clear back button.	User Control & Freedom	We feel trapped by the interface because the only way to go back is clicking on the button "Home".	3	Add an explicit button to go back to the previous page.	Fig.1
2	Error on creating a publication.	1. Error Reporting, diagnosis and Recovery 2. Matching the real world	Error when you try to create a new publication without an image.	4	If it's really necessary to have an image, then you should have an explicit error message about it. Otherwise, you should permit create a publication without an image.	Fig. 2
3	Inconsistency in the presentation format of the recipe steps.	Consistency	The numbers of the first step are not listed and on the second step they are listed.	2	The list options are more legible so you should use it on every steps to be consistent.	Fig. 3 e Fig. 4
4	It's not practical to create a new recipe.	Flexibility & Efficiency of use	The button "Create New" doesn't make sense in that page (Search Page).	2	Remove this button and just put it on the initial page.	Fig. 5
5	Inexistent Feedback.	Visibility of System Status	The button "Adquirir" doesn't provide any feedback.	3	Put some feedback related about the current level.	Fig .6

6	Column heights are different	Aesthetic and Minimalist Design	Columns have different starting heights on the home page.	1	Put the columns starting on the same height.	Fig. 7
7	Visibility of the button “Nova publicação”	Aesthetic and Minimalist Design	The button to add a new publication doesn’t have enough visibility.	2	Change it to a blue button like you did for “Pesquisar” button and put it on top of the second column.	Fig. 7
8	The navigation bar isn’t aligned	Aesthetic and Minimalist Design	The navigation bar isn’t aligned with the columns.	1	You should align the text in the navigation bar with the columns.	Fig. 7
9	Inconsistency in the presentation format of the ingredients	Consistency	Sometimes you use marks and sometimes don’t.	2	You should be consistent and use, for example, always the marks.	Fig. 8
10	Application with mixed languages	Consistency	On the home page of the application you can find words in Portuguese and words in English.	3	You should be consistent and have just all in English or all in Portuguese.	Fig. 9, Fig. 10 e Fig. 11
11	Likes don’t work	Visibility of System Status	When we do like, the application doesn’t add it to the number of total likes.	3	Implement the feature.	Fig. 12
12	Search for recipes doesn’t work correctly	Error Reporting, diagnosis and Recovery	When we try to search for something that isn’t “arroz de pato” it only shows “arroz de pato”.	3	You should have a message that shows what you searched doesn’t exist.	Fig.13 e Fig. 14
13	Several link buttons go to blank pages	Error prevention	Several link buttons go to blank pages.	4	Minimize the errors by providing functional links.	Fig. 5 e Fig. 15

We had many difficulties trying to follow the scenarios because many of the features we needed to complete them either weren't implemented or simply didn't function correctly. We had to imagine and assume many things and overall we felt like we weren't in control of the prototype but rather it was an elaborate ploy to guide us through the scenarios.

[#InstaCook](#) [Home](#) [Nova Subscrição](#) [Pesquisa](#) [Ranking](#) Hello d@gmail.com! [Logout](#)

Arroz de Pato



Ingredientes:

- 50 ml azeite
- 3 dentes de alho
- 1 colher de sopa de polpa de tomate
- ,2 folhas louro
- 4 peitos de pato
- 1 c. chá sal
- 50 ml azeite
- 1 cebola média

Descrição:

Prato top para comer em família com um bom vinho :)

[Comprar Ingredientes](#) [Confecionar Step-by-Step](#)

Figure 1

Error.

An error occurred while processing your request.

Request ID: |7c3dc6d0-4cb46e4beebb5d4b.

Development Mode

Swapping to **Development** environment will display more detailed information about the error that occurred.

The Development environment shouldn't be enabled for deployed applications. It can result in displaying sensitive information from exceptions to end users. For local debugging, enable the **Development** environment by setting the **ASPNETCORE_ENVIRONMENT** environment variable to **Development** and restarting the app.

Figure 2

Descrição

1. Num tacho, faça um refogado com o azeite, a cebola picada e o alho picado. Deixe alourar durante 3 minutos e juntar a polpa de tomate. 2. Deixe apurar durante 5 minutos. 3. Deixe arrefecer as carnes, desfie o pato e corte o chouriço e o toucinho. 4. Adicione um pouco do caldo e deixe apurar durante 3 minutos.

Figure 3

Descrição

- 5. Deixe apurar durante 5 minutos.
- 6. Deixe arrefecer as carnes, desfie o pato e corte o chouriço e o toucinho fumado aos cubos. Junte ao tacho do refogado.
- 7. Adicione um pouco do caldo e deixe apurar durante 3 minutos.

Figure 4

Pesquisa de Receitas

[Create New](#)


Nome	Descrição		
Arroz de Pato	Prato top para comer em família com um bom vinho ;)		Detalhes

Figure 5

Nova Subscrição

*Grátis na primeira semana

level

LEVEL3

Adquirir

Figure 6

[Nova Publicação](#)

d

Data publicação:

11/22/2020 21:29:12

Localização:

Barreiro



Selecione o tipo ▾

Pesquisa

Pesquisar

[Ranking](#)

Figure 7

Arroz de Pato

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Figure 8

Registo

Crie uma nova conta.

- The Email field is required.
- The Password field is required.

Email

The Email field is required.

Password

The Password field is required.

Confirm password

Registrar

Figure 9

Ranking

AMIGOS

GLOBAL

Nome	RankingPoints
teste	0
m	0
hffgg	0
	0

Figure 10

Manage your account

Change your account settings

[Profile](#)[Email](#)[Password](#)[Two-factor authentication](#)[Personal data](#)

Profile

Username

d@gmail.com

Phone number

[Save](#)

Figure 11



Figure 12

Pesquisa Avançada



Figure 13

Pesquisa de Receitas

[Create New](#)

Nome	Descrição
Arroz de Pato	Prato top para comer em família com um bom vinho ;)



Figure 14

Log in

Use a sua conta para entrar.

Email

Password

☐ Remember me?

Login

[Esqueceu a sua palavra-passe?](#)

[Registre-se aqui.](#)

Figure 15