

APRIL 2025

Digital Translation: RemoteCooker

ALLISON LEE

ARTG2400 • INTERACTION DESIGN PRINCIPLES



AGENDA

Table of Contents

1. Background
2. User Research
3. Interpret: Who, what, why, and how?
4. Make: What will your users do?
5. Critique: How can you make it better?
6. Present: Share your story

BACKGROUND • OBJECT VIDEO

<https://youtu.be/4G8QcjZZT4U?feature=shared>



Interview Goals & Activity Plan

Technology-dependent goals:

Optimize meal planning and take full advantage of the rice cooker's utility to make cooking easy and nourishing.

Type of people we want to interview:

Experts: Stay-at-home parents and chefs

Outliers: Kids and those requiring living assistance

Who does this the most: The experts

Who needs the most help: The outliers

Types of people we will recruit:

Cafeteria worker

Immigrant adult

College Student of first gen. asian background

Young adult of caucasian background

Interview activity of choice:

Tier listing favorite cooking ingredients used with rice

USER RESEARCH • RESEARCH PLAN

Final Interview Script

Hello! My name is [introduce yourselves]. Thank you for joining me today—I really appreciate your time. We're working on a class project researching how people use digital interfaces to help users easily and successfully create nourishing meals using rice cookers. This interview will take about 13 minutes, and we have a series of short questions to guide our conversation.

Before we get started, would you mind if we record our session so we can reference it later? If you need to take a break at any time, just let us know.

Cool down [~2 minutes]

1. Are there relevant digital applications that this conversation made you think of?
2. Do you have any questions for me?
3. Can I follow up with you if I have additional questions? If so, what is the best way to reach you?
4. This has been very helpful. You've given me a lot to think about as I continue to work on this project. Thank you for taking the time to talk with me.

1. Would you say you enjoy cooking, or is it more of a necessity?
2. Are there any culturally significant dishes or comfort meals involving rice that stick out to you?
3. What does a typical daily meal you eat often look like for you (using a rice cooker)?
 - a. What's the most difficult part of the process of making this meal?
 - b. How does your busy schedule affect the way you cook or prepare your meals?
 - c. Have you ever experimented with your rice cooker beyond just cooking rice? If so, what's something unexpected you've made?
4. What is your relationship with your rice cooker? When and why did you get it?
5. Where do you do most of your grocery shopping?
 - a. When shopping, do you plan your meals ahead of time, or do you buy whatever looks good and figure it out later?
6. What's in your fridge? Walk me through how you use the ingredients in your fridge.
7. Where do you draw meal inspiration from?
8. How open are you to trying new recipes or cooking techniques?
9. How closely do you follow recipes? Do you prefer precise measurements, or do you cook more by instinct?
10. Do you use any apps or online tools to help with meal planning, cooking, or tracking your diet? (Examples: NYT Cooking, Pinterest, Youtube)
 - a. If yes: What do you like or dislike about those tools?
 - b. If no: What would make you more likely to use one?
11. Do you have a certain cuisine you tend to prefer making?
 - a. Why do you feel inclined towards this cuisine?
 - b. How do you deal with ingredients you might not have? Do you substitute, skip, or find alternatives?
12. Do you follow any health conscious food preferences?
 - a. If yes: what is your experience with following through and maintaining your diet?
 - b. How strict are you about it? Do you sometimes compromise for convenience?
 - c. What challenges do you face in sticking to your dietary choices?
 - d. What do you think are some features (in an app or digital tool) that would make it easier for you to maintain your diet? (Meal planning, grocery tracking, nutrition info, recipe suggestions, etc.)

USER RESEARCH • INTERVIEW 1

Interviewee 1:

Name: Mai

Description: 19 year old college student of Vietnamese background

Use: 4x a week

What we hoped to learn:

- How the interviewee's culture affects their relationship with their rice cooker
- The interviewee's usual cooking process and how rice is included in it
- Cooking from the perspective of a college student



- Cooks two meals a day but has been ordering takeout recently due to a busy schedule
- Share a rice cooker with housemates and plan meals a week in advance to save money
- Draw inspiration from Instagram, YouTube, and dining out
- Prefer cooking by instinct over following precise recipes
- Use a to-do list for meal planning and grocery shopping,
- Find nutritional information and visual meal planning tools useful.

“Mostly I really like Pinterest, so I do save beautiful photos of food on there and get inspiration from it. I watch a lot of YouTube when cooking I know there's a lot of good chefs on it. And like, they record how to make it. So I feel like it's easier to learn by watching people do rather than actually reading the recipe.”

USER RESEARCH • INTERVIEW 1



Interviewee 2:

Name: Mahika

Description: 20 year old college student of Indian background

Use: 4-5x a week

What we hoped to learn:

- How the interviewee's culture affects their relationship with their rice cooker
- The interviewee's usual cooking process and how rice is included in it
- Cooking from the perspective of a college student



- Comfort meals:
 - ghee (clarified butter) with salt and pepper and rice
 - dal (lentils) and rice
- Daily meals often involve rice, with additional ingredients like sautéed mushrooms and vegetables depending on energy level
- Most challenging part of cooking rice is the intermediate steps, such as washing and cooling the cooker.
- Instacart for grocery shopping, always have signature ingredients that can be used in all meals

"I honestly think the hardest thing is just making enough food per day to be consistently full, because it does take a while, or, like, it's also just hard to estimate, and you don't want to just resort to snacking all day."

USER RESEARCH • INTERVIEW 2



USER RESEARCH • INTERVIEW 3

Interviewee 3:

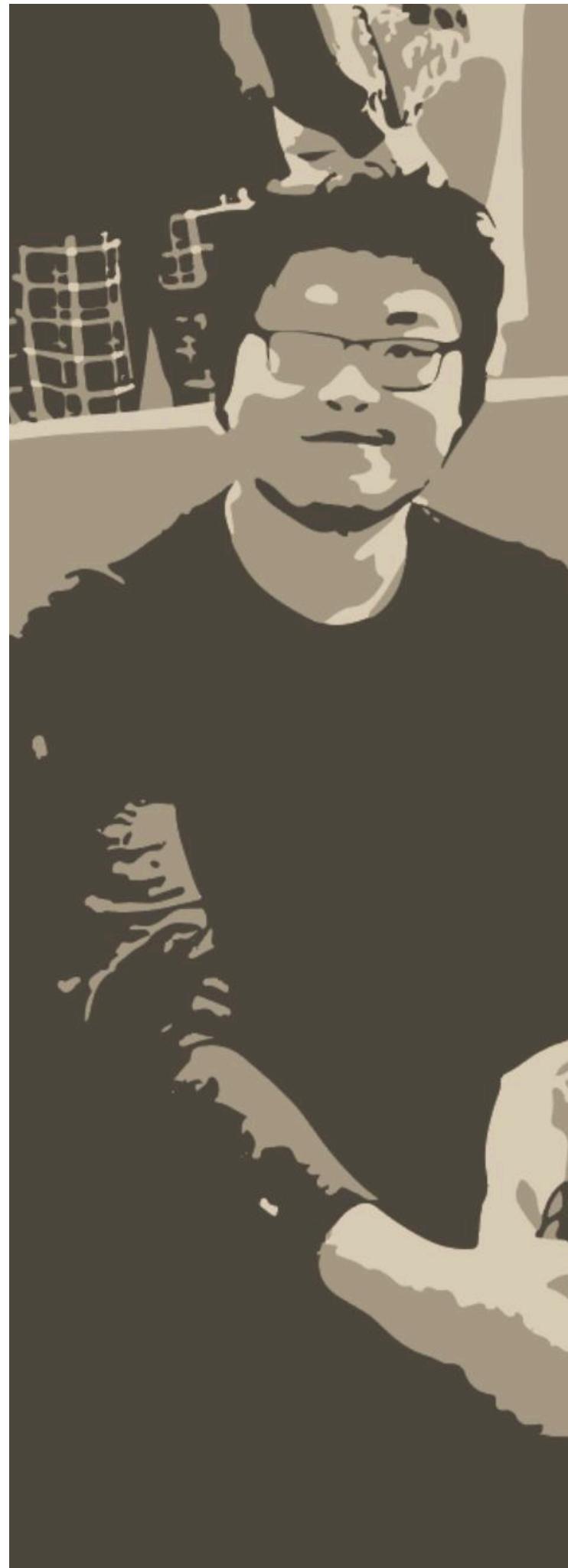
Name: Marc

Description: Young professional in the music industry of Chinese American background

Use: 5x a week

What we hoped to learn:

- What is it like having to meal prep as a young professional?



- Rice holds personal significance and versatility in meals
- Prefers cuisines centered around rice due to cultural upbringing
- Finds waiting for rice to cook a pain point
- Enjoys cooking but finds it stressful due to limited time
- When time is unavailable: doesn't cook = doesn't eat
- Lacks time to experiment with new recipes or cooking apps
- Shops for convenience with rough meal ideas
- Creates meals based on what's already in the fridge
- Cooks instinctually and uses many sauces
- Experiments only when time permits

"I don't really have space in my life to make time for new things and new processes"

USER RESEARCH • INTERVIEW 3



Interviewee 4:

Name: Chloe

Description: (Empty nested) mother of Chinese background

Use: when with family

What we hoped to learn:

- The habits and perspective of an adult



- Passionate cook who prepares simple meals for herself but more elaborate dishes for family
- Cooks intuitively, batch prepares meals up to 2 weeks ahead
- Prefers traditional methods over modern appliances (pot over rice cooker)
- Maintains strict low-carb, low-sugar diet with minimal exceptions and values foods without preservatives
- Disciplined approach developed over time
- Draws ideas from seasonal local produce, travel experiences, and Asian fusion background
- Experienced enough to know what works but recognizes beginners might need guidance

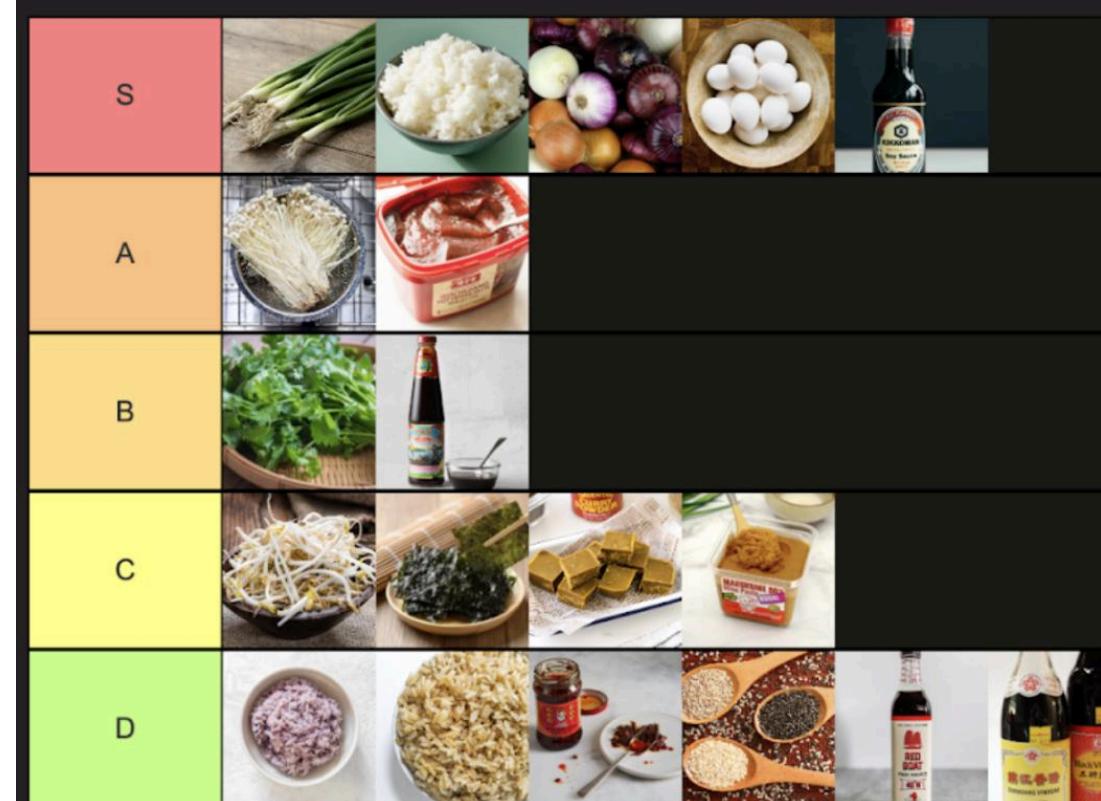
[Both enjoy cooking and out of necessity]...because I love cooking and it's also out of necessity to provide for family”

USER RESEARCH • INTERVIEW 4

S							
A							
B							
C							
D							

USER RESEARCH • SYNTHESIS

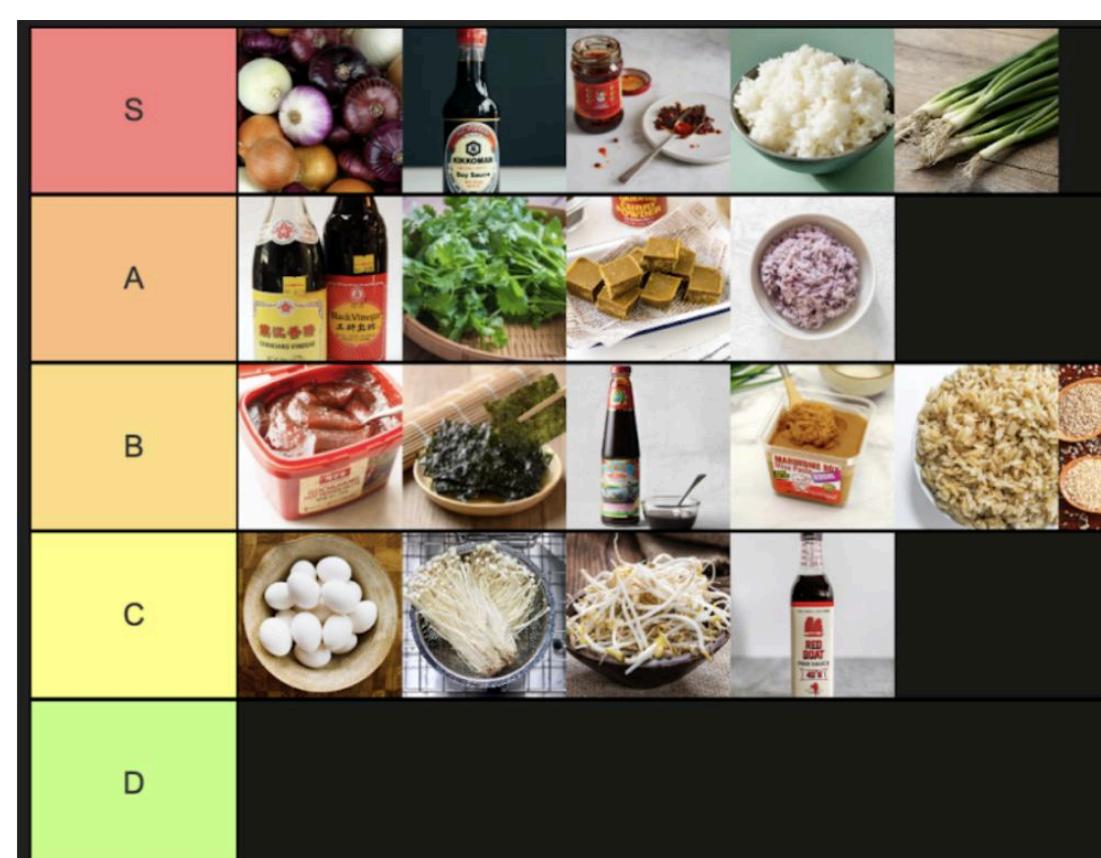
1.



2.



3.



4.



Comparison:

- Most valued fresh produce (green onions) as key ingredients
- Most followed various personal preferences
- Save for the health conscious, most valued white rice as a key ingredient
- Soy sauce was a top contender

Pain points:

- Recipe articles with long descriptions, lots of ad breaks and list ingredients at the bottom
- Knowing how much food to make at once
- Making time for cooking on a busy schedule
- Saving and organizing recipes that were made in the past

Bright points:

- Instagram Reels are super short and straight to the point, easy to follow general ideas
- Grocery list on Notes app: very barebones and simple but efficient

Three key insights:

- Stop measuring precisely as they grew more comfortable with cooking but still measure when following recipes from new cuisines
- Easier to learn recipes from watching videos having more visuals
- Everyday meals are relatively simple and fast, not enough energy for fancy recipes

USER RESEARCH • SYNTHESIS



INTERPRET • HMW

“

How might we: Create an efficient way to cook and prep
in an app?

INTERPRET • BRAINSTORM

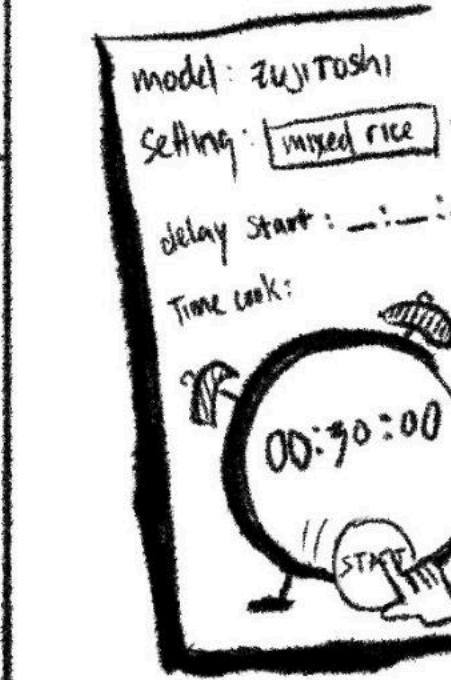
HWW

Invent an efficient way to cook & prep in the app

"Fridge roulette"



"remote cooker"



ft. - diff. settings

- rice
- machine model
- timer/delay start
- remote control

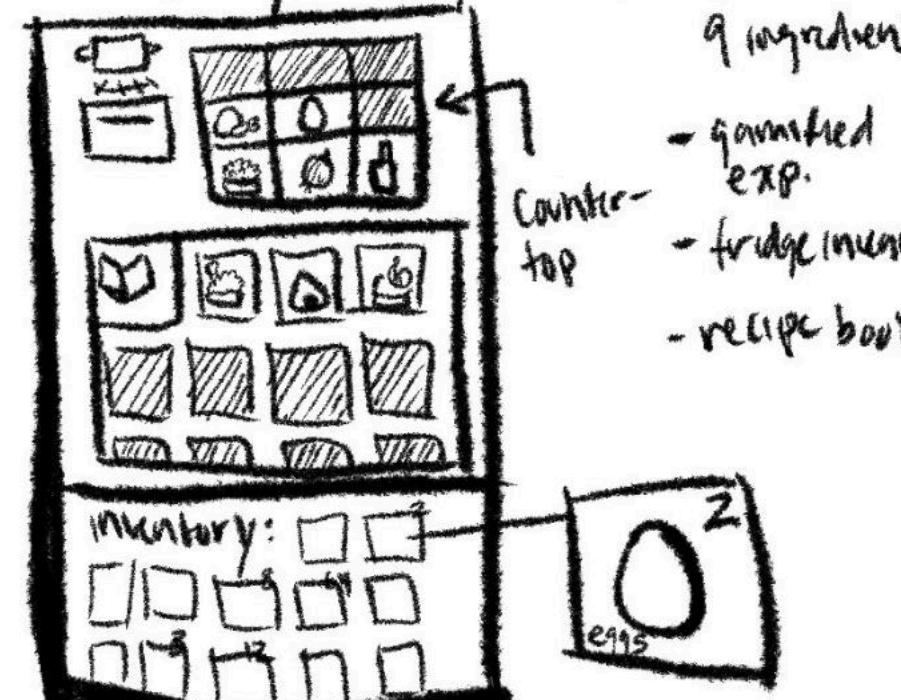
"rice cooking mama"



- ft: - fast/easy follow along recipes
- fun learning exp.
- NYT cooking inspired stuff
- difficulty + time cook
- reviews??

gamified cooking/learning experience to follow along to. personalized to your taste.

"raid my fridge"



ft + @ most
9 ingredients

- gamified exp.
- fridge inventory
- recipe book

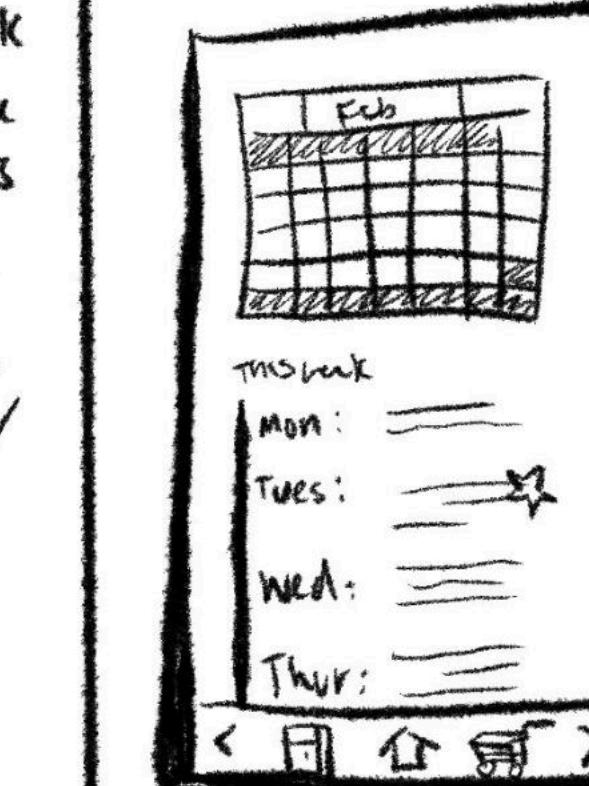
"feed to fed"



ft: - auto check

- if you have ingredients
- following
- favorites
- comments/reviews

"meal planner 5000"



ft: - calendar

- suggested/fav. recipes
- grocery list
- cook time
- portion info.
- fridge inventory

inspired by crafting mechanics from games - what's missing? what can you make? how do you make it?

purely cooking social media. Recipes also catered to your preferences.

Calendar view of meal prep for the week. Track ingredients - fav. recipes - groceries etc.

INTERPRET • USER PERSONA(S)

<p>"remote cooker" persona V1.2. rep.</p> 	<p>Demographics</p> <p>name: Amy age: 22 gender: F job: Boston Globe intern education: College grad.</p>	<p>"raid my fridge" persona V1.2. rep.</p> 	<p>Demographics</p> <p>name: David age: 19 gender: M job: student edu: NEU design</p>
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VX narrative: Amy is a busy fresh college grad interning @ the Boston Globe and is always stuck away from home. She uses the remote cooker to worry less about her schedule interfering with her dining times. This alleviates the wait of cooking time & she can relax @ home.

VX narrative: David is a creative soul but busy with school work and is reluctant to make food every day. Using "raid my fridge" David sees all the possibilities of what he can whip up in a jiffy. David enjoys playing with his food.

Amy is a busy fresh college graduate interning at the Boston Globe and is always stuck away from home. She uses the RemoteCooker to worry less about her schedule interfering with her dining times. This alleviates the wait of cooking time and she can relax at home.

INTERPRET • STORYBOARD



1. Amy clocks in to work
2. Nearing the end of her shift she gets hungry
3. She grabs her phone
4. She opens the app and sets the cooker to start at 5:00 (when she clocks out)
5. She clocks out
6. She drives home
7. She opens the door to a fresh pot of rice
8. She eats
9. She is content

Final Feature List

Feature list:

My Kitchen (my cookers)

Recently Used (quick browse recent settings)

Search: Find features/appliances

Cookers: Add/browse appliances

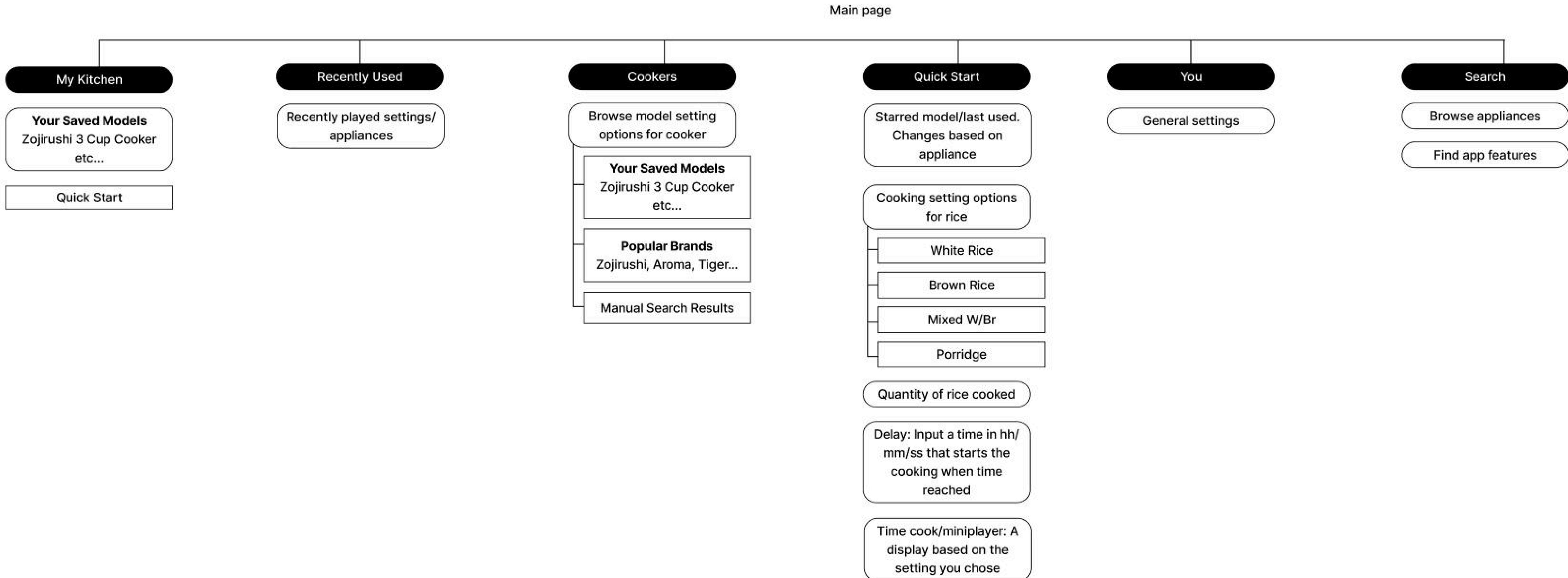
Quick Start:

- Timer set/time cook
- Delay start/auto start
- Customization
 - Model information
 - Ingredient information

Appliance miniplayer

You (profile/settings)

MAKE • SITE MAP



MAKE • WORKFLOW

Goal: Spend less time worrying about cooking/meals

Task: Start the rice cooker, so that 2 cups of white rice will be ready by the time she gets home from the office. Her average commute time is 20 minutes.

Open your app

Home screen

> Kitchen appliances - choose rice cooker

Rice cooker page

> Quick start

Quick start page

> Rice Type - White

> Quantity - 2 cups

> Timing: Schedule for later

> Hit play (use click on the new play pop up)

Player Page

>Check cooking

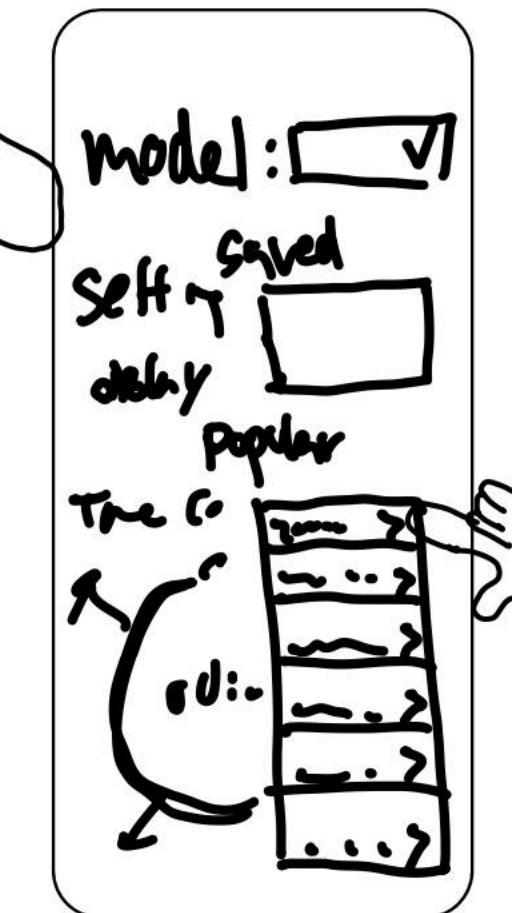
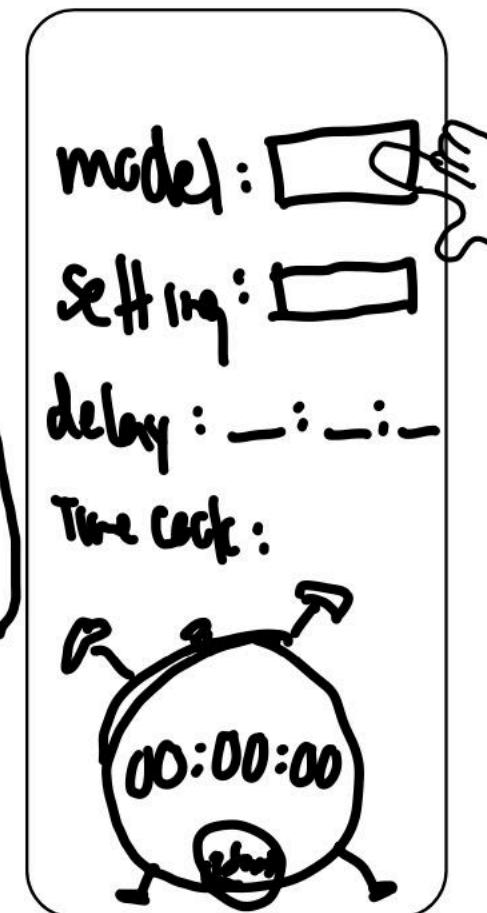
Lock screen > widget

Notification that it's done

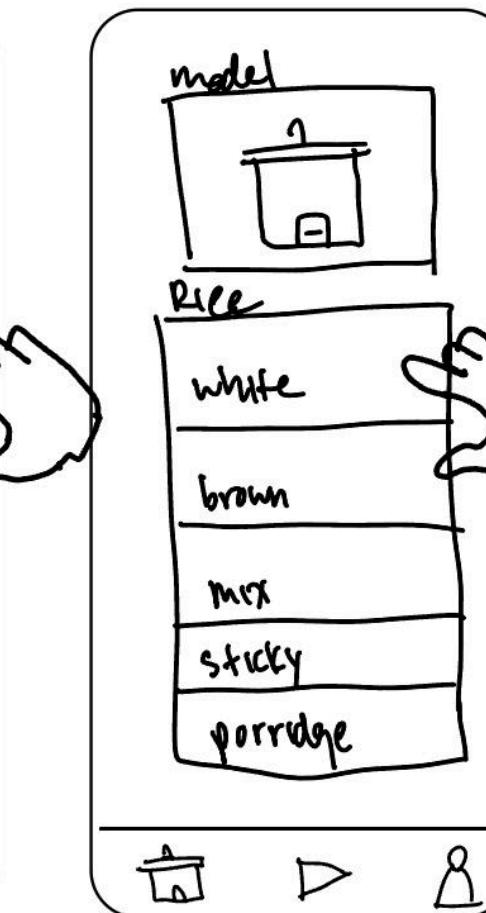
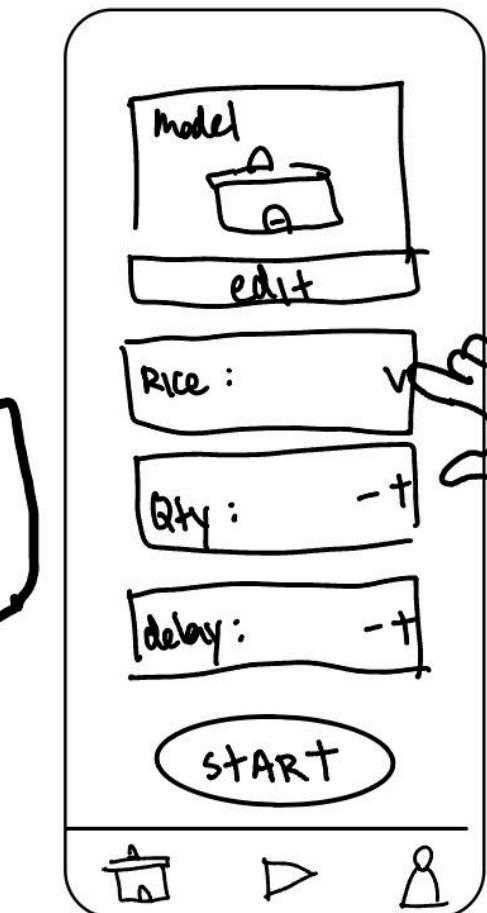
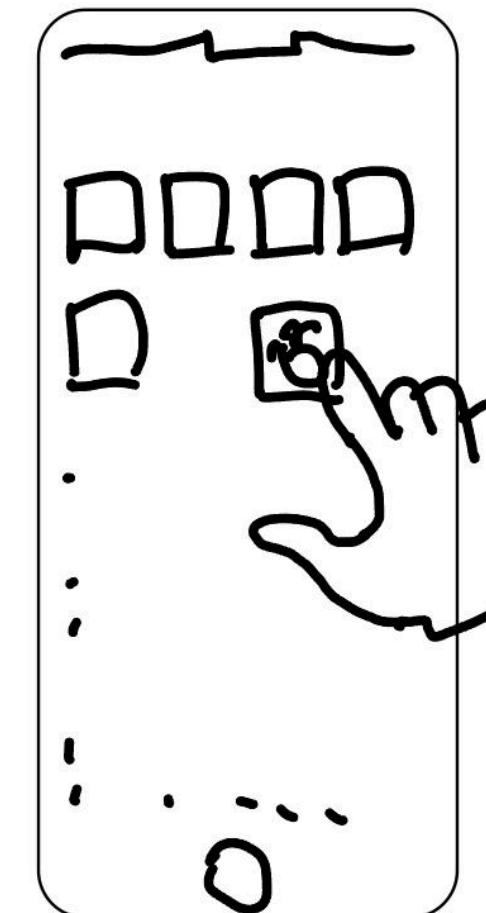
Page player > **confirm** that rice is finished

MAKE • PAPER WIREFRAMES

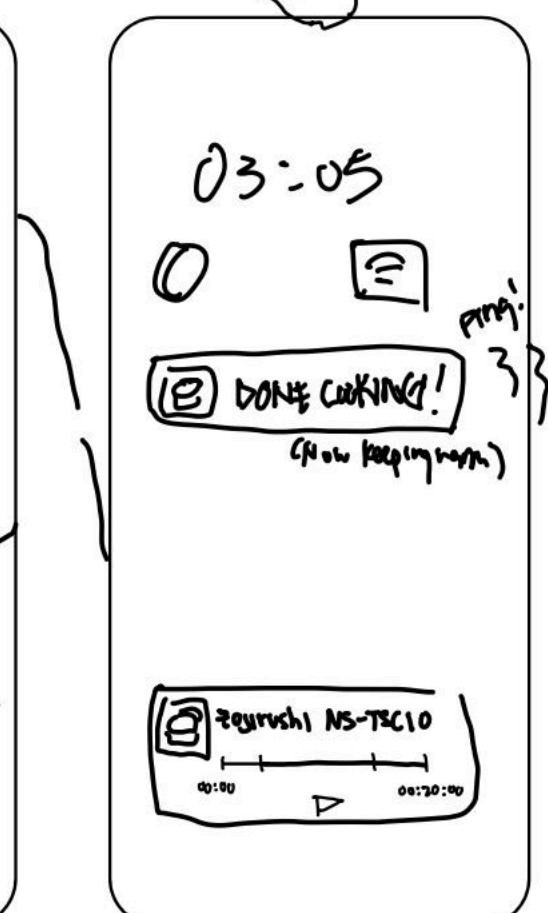
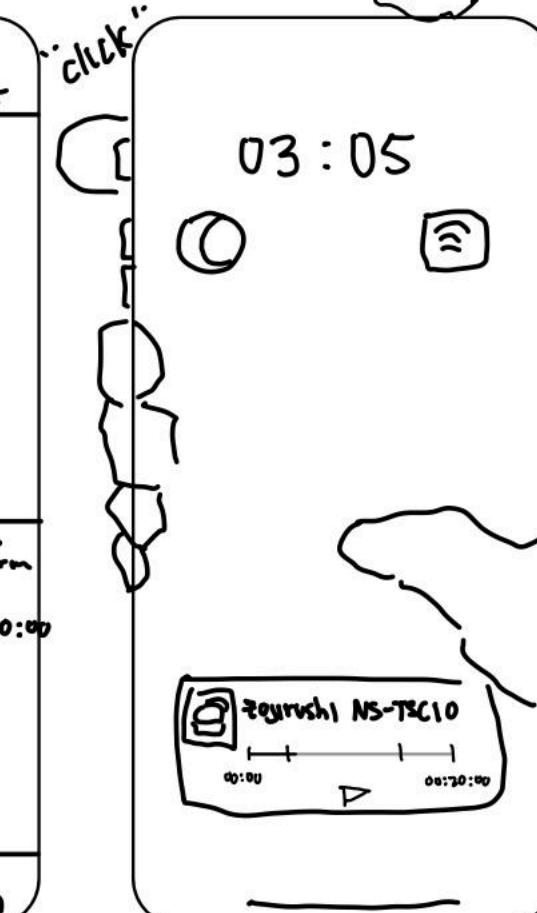
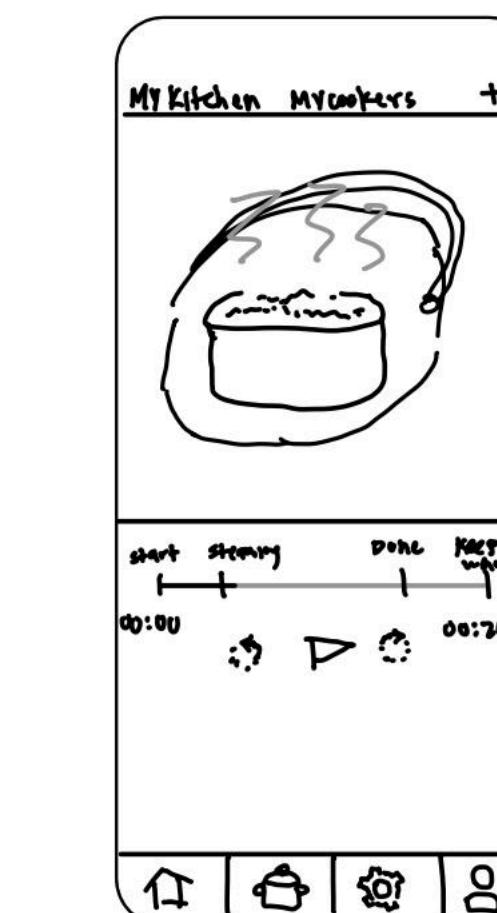
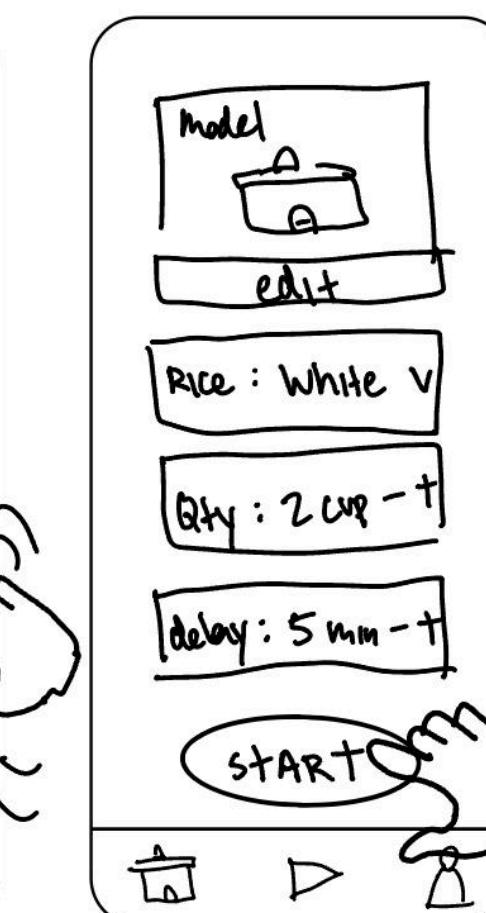
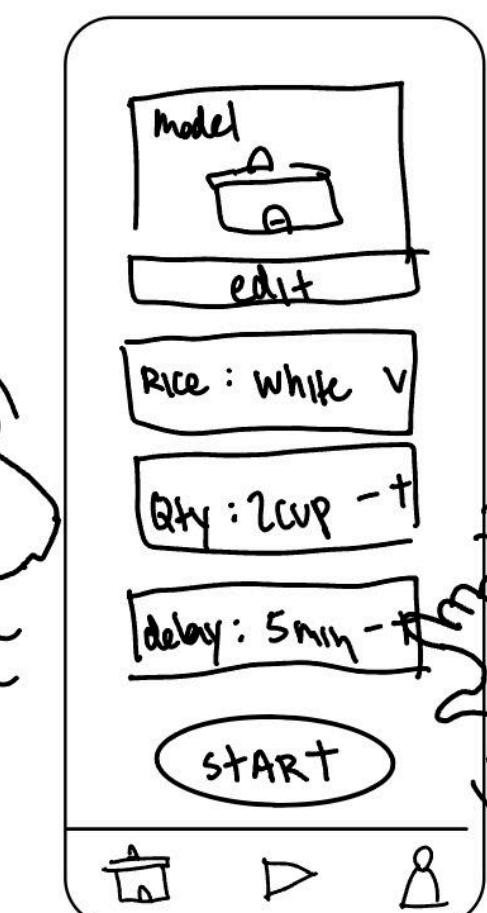
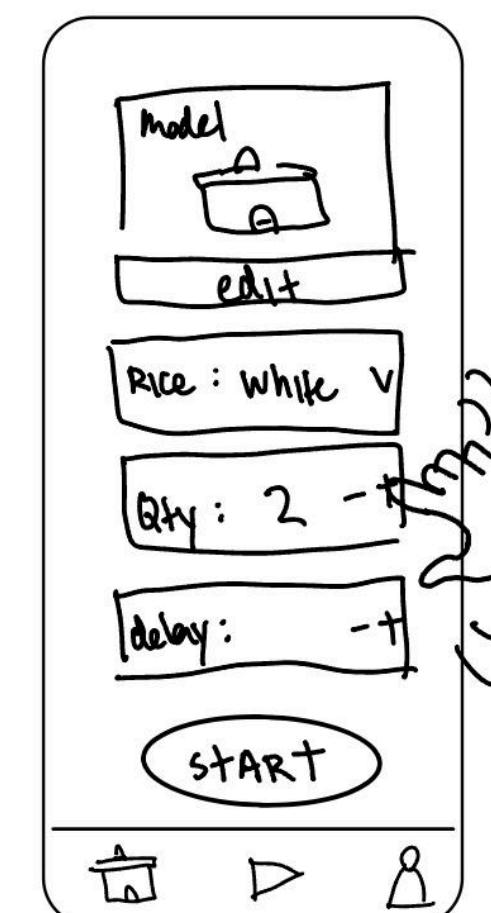
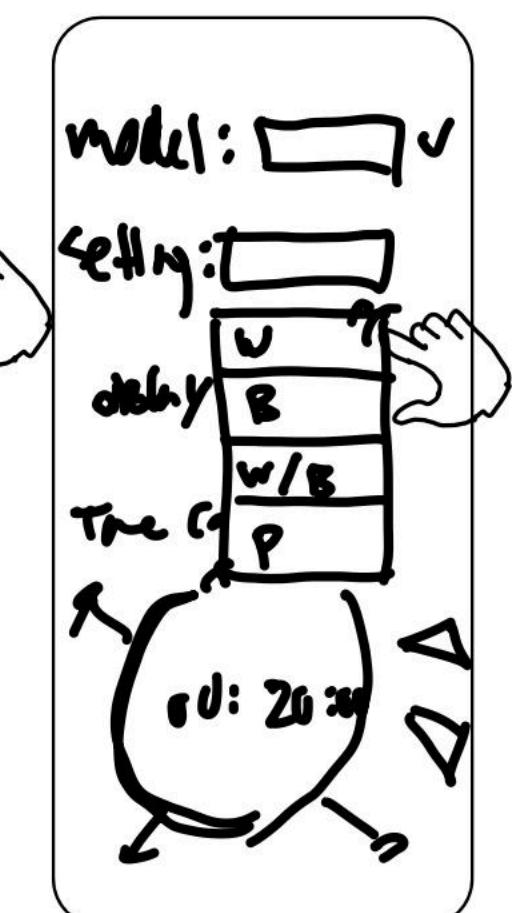
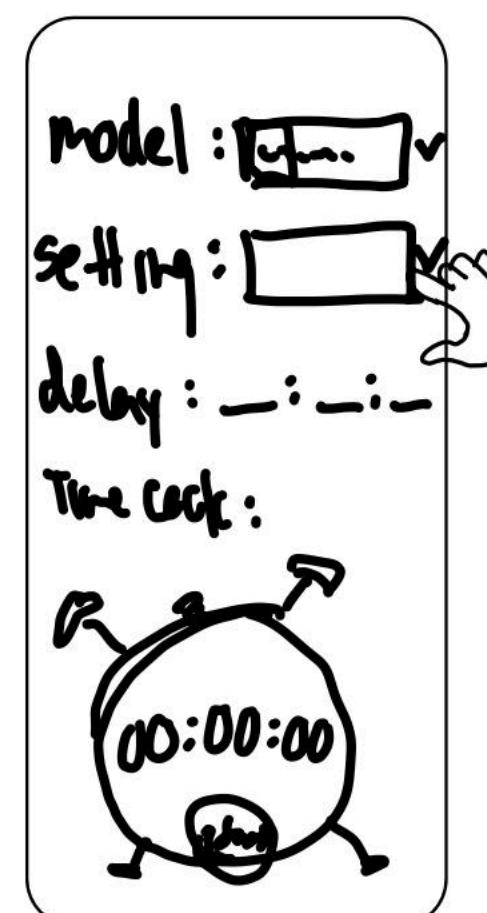
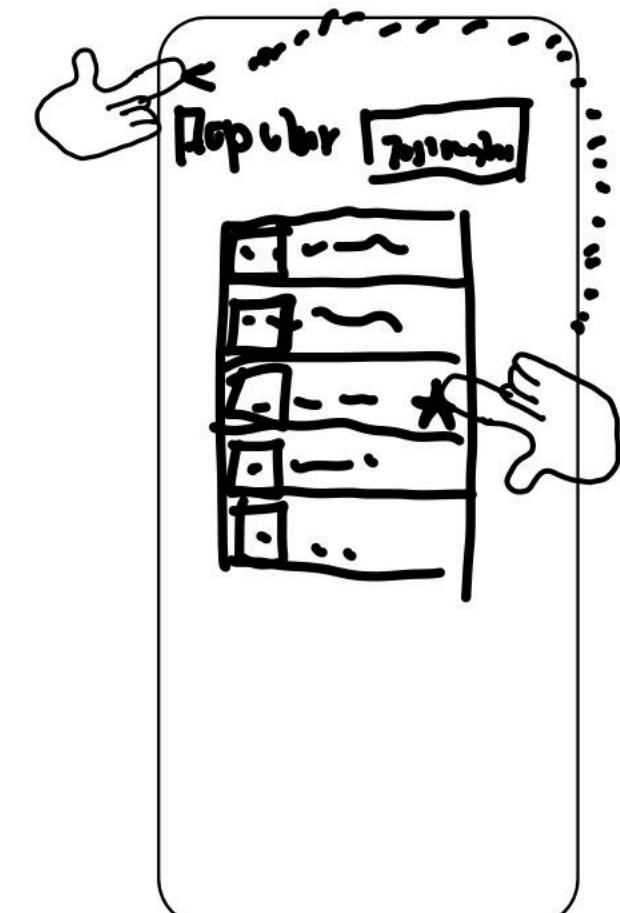
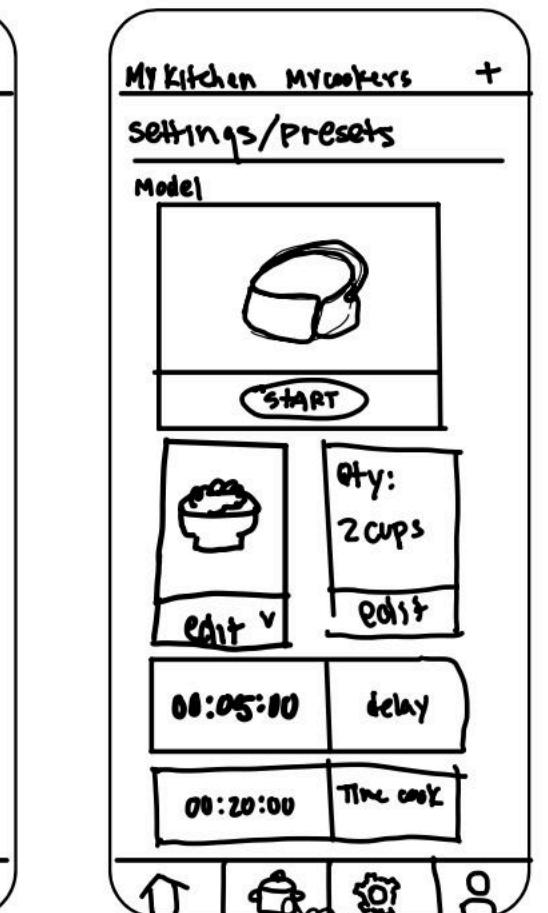
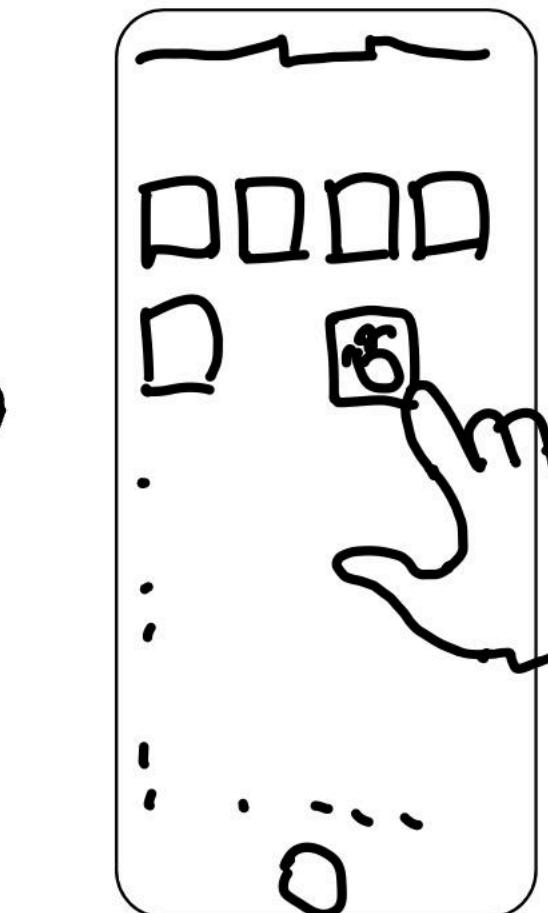
V1



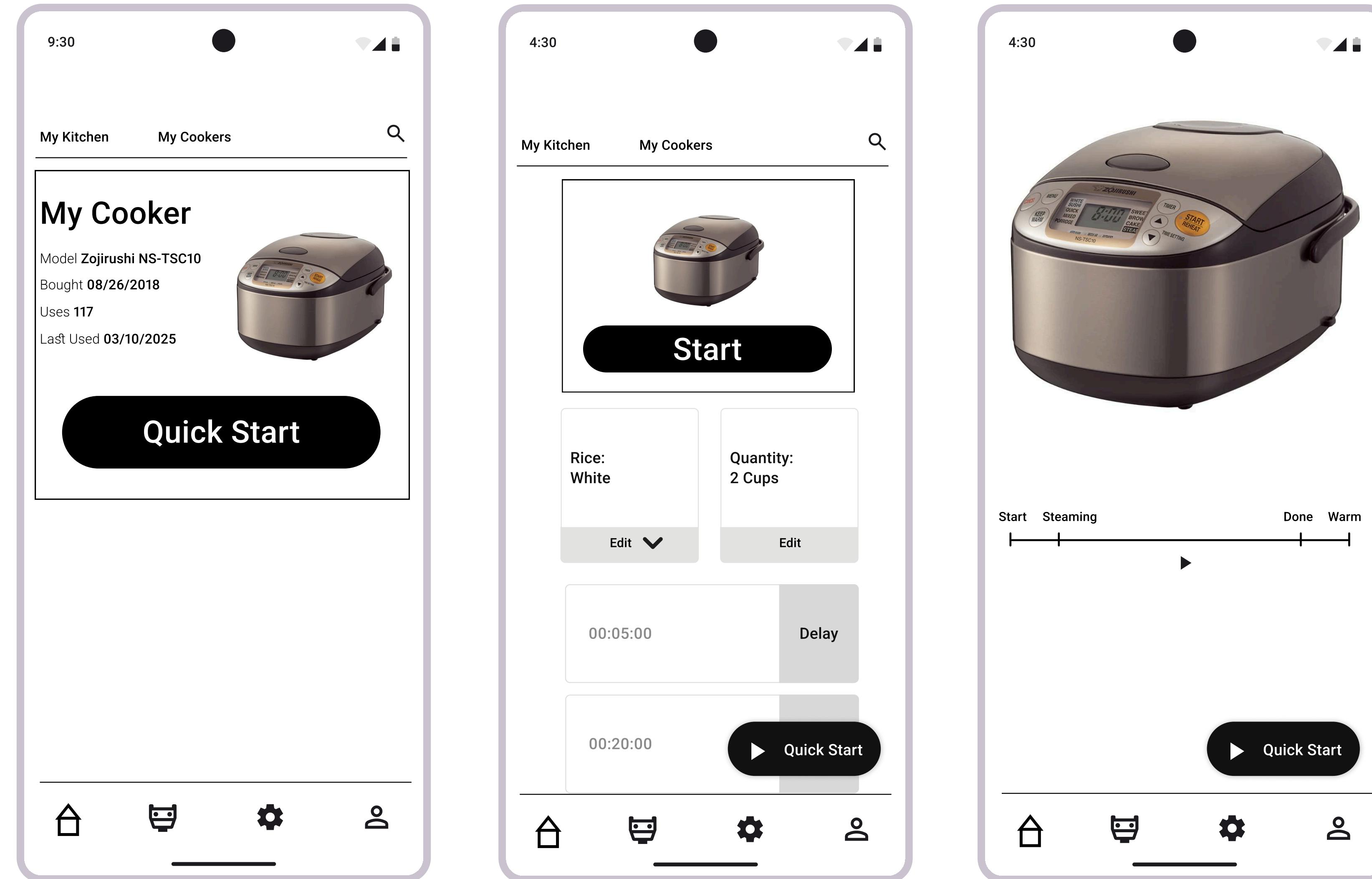
V2



V3



MAKE • DIGITAL WIREFRAMES



MAKE • USABILITY TESTING

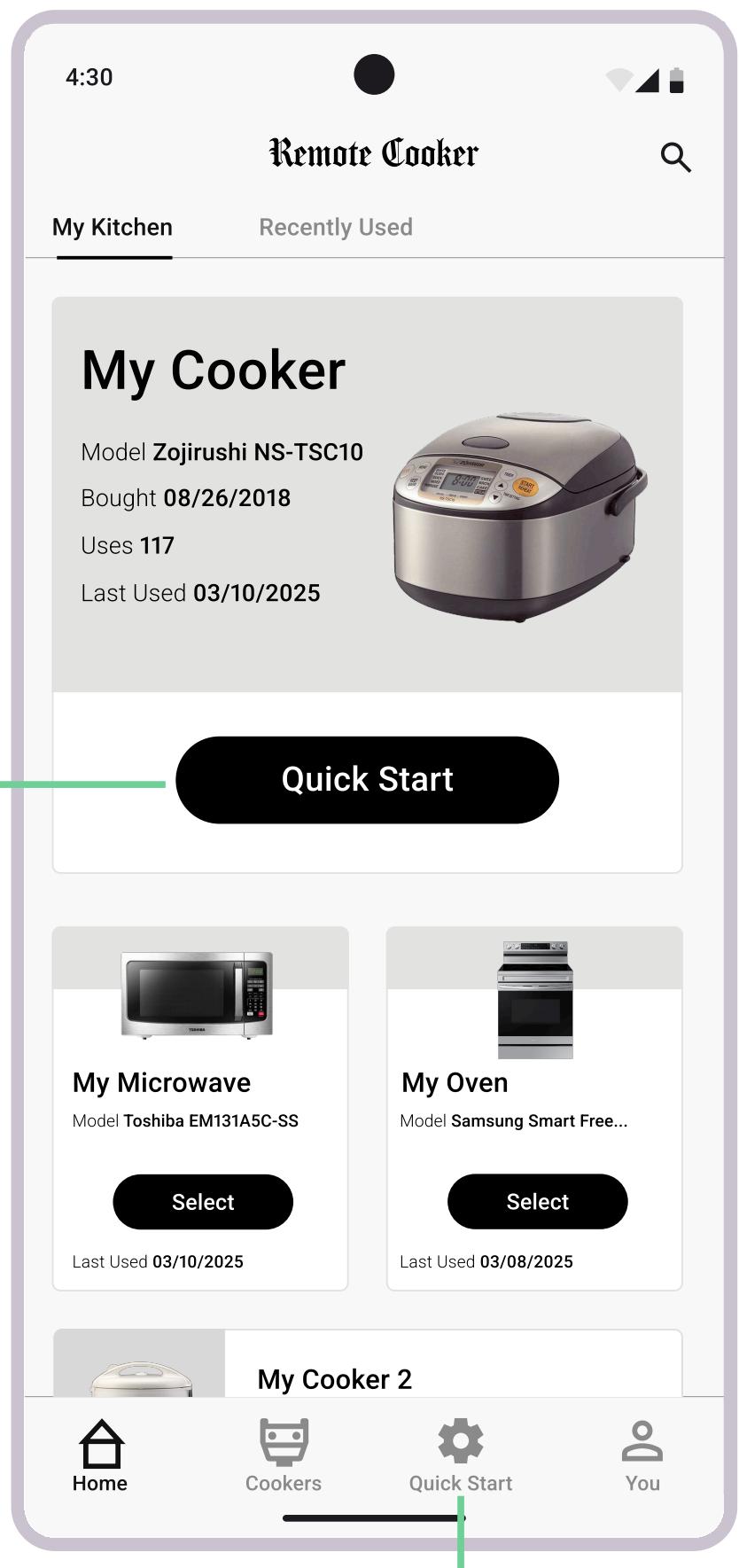
Home Screen

1

Flexibility and Efficiency of Use

What did you observe the participant do or say?

"There's two ways to start?"



2

Recognition Rather Than Recall

What did you observe the participant do or say?

Quickly located the quick start tab by icon/label

MAKE • USABILITY TESTING

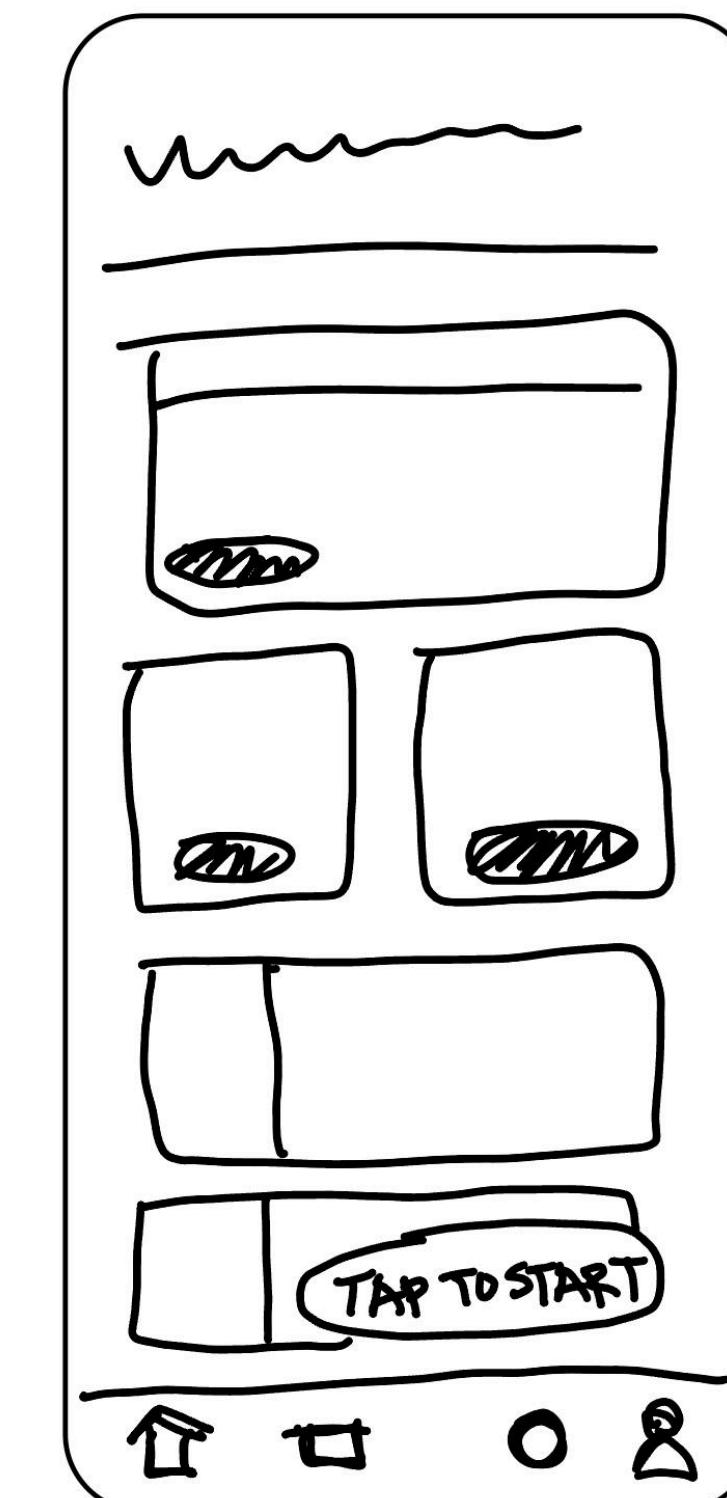
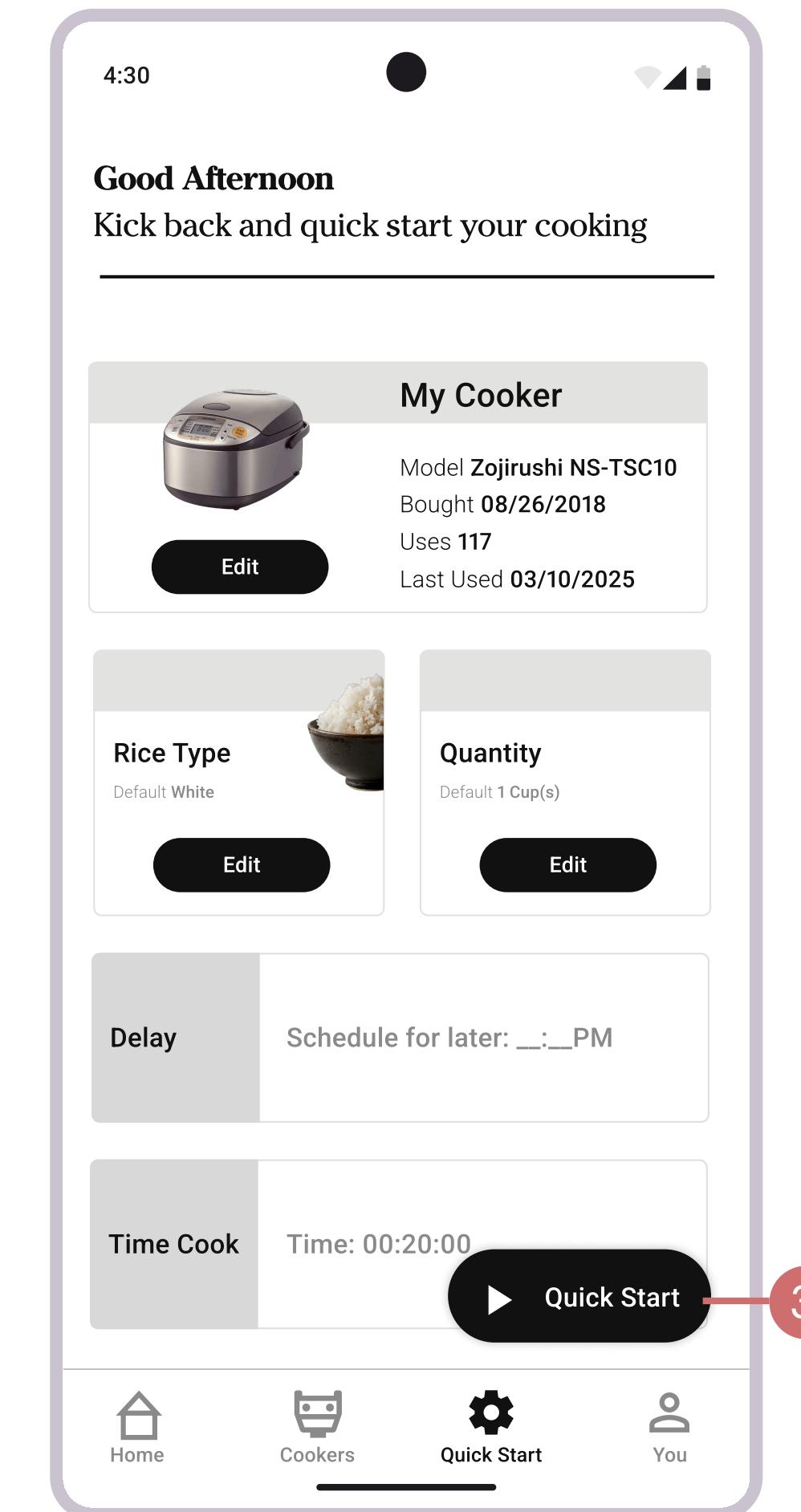
3

Consistency and Standards

What did you observe the participant do or say?
"Is it playing?"

Write or sketch here the proposed changes you would make the existing experience to make it better

Quick start



Reword the button to "Tap to start" or alter color to convey affordances

MAKE • USABILITY TESTING

4

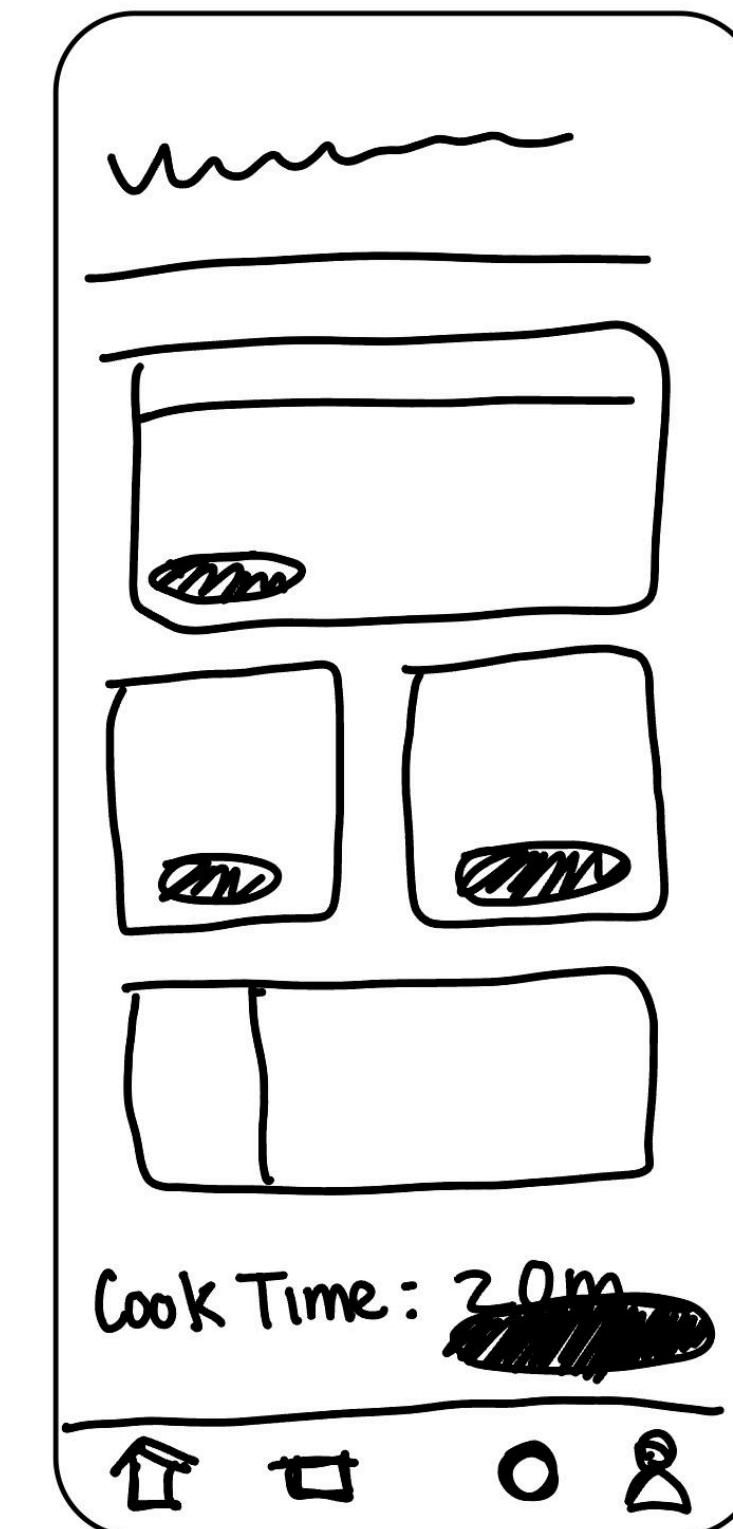
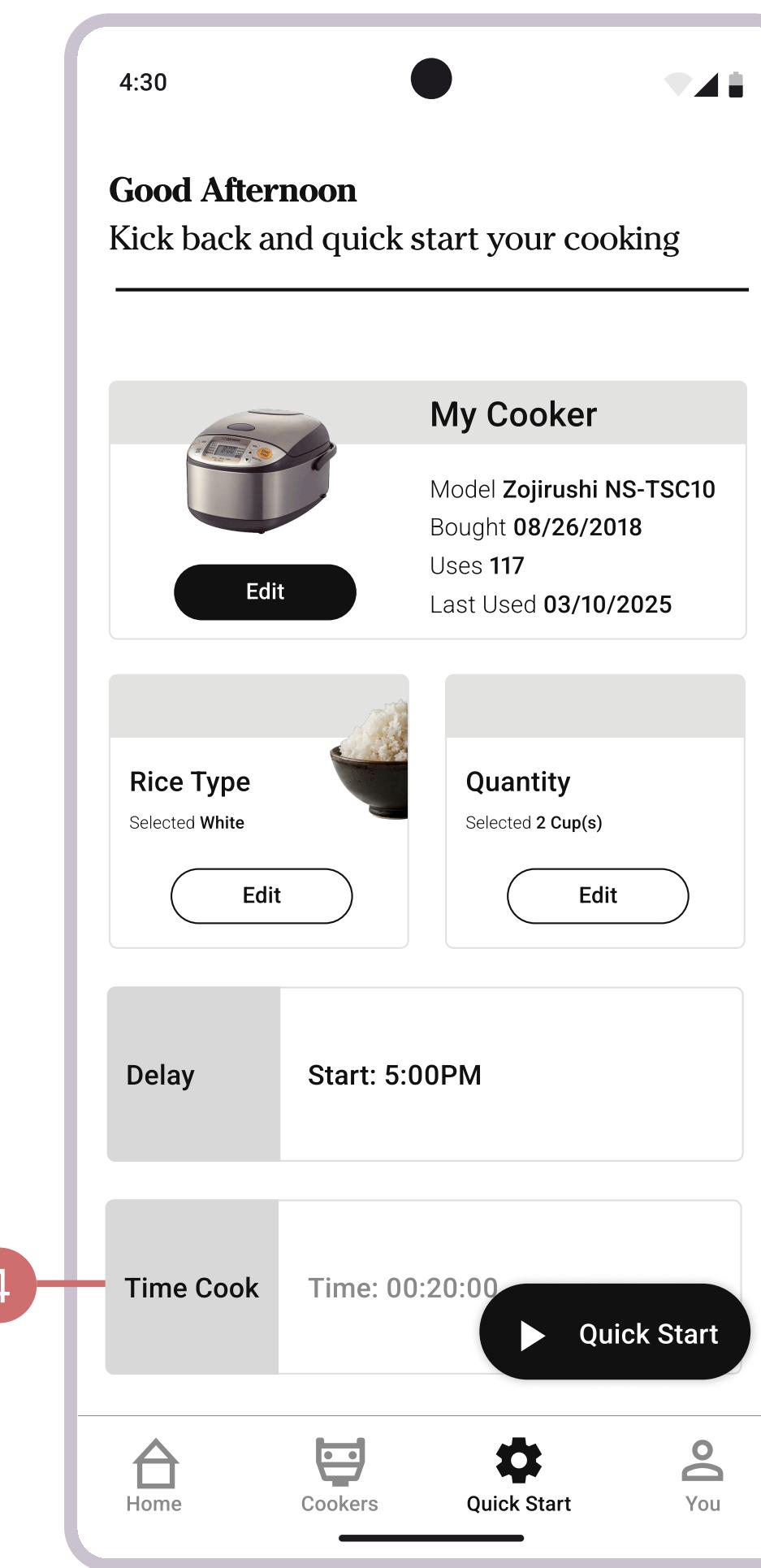
Consistency and Standards

What did you observe the participant do or say?

Tried to edit time cook

Write or sketch here the proposed changes you would make the existing experience to make it better

Quick start



Remove border that makes it similar to delay button or specify it's an automated decision

MAKE • USABILITY TESTING

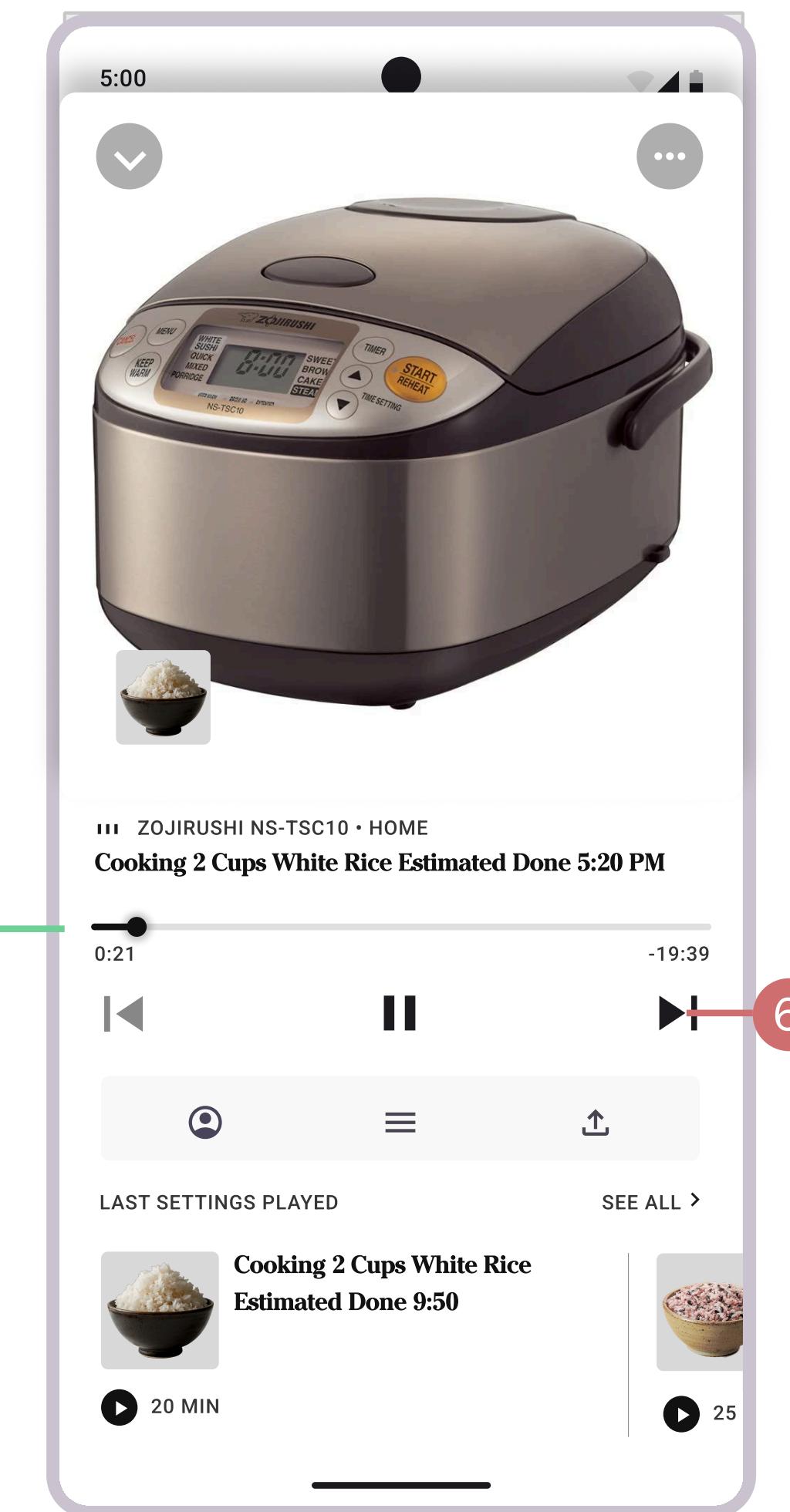
5

Visibility of System Status

What did you observe the participant do or say?

"It's playing so it's cooking"

Miniplayer



5

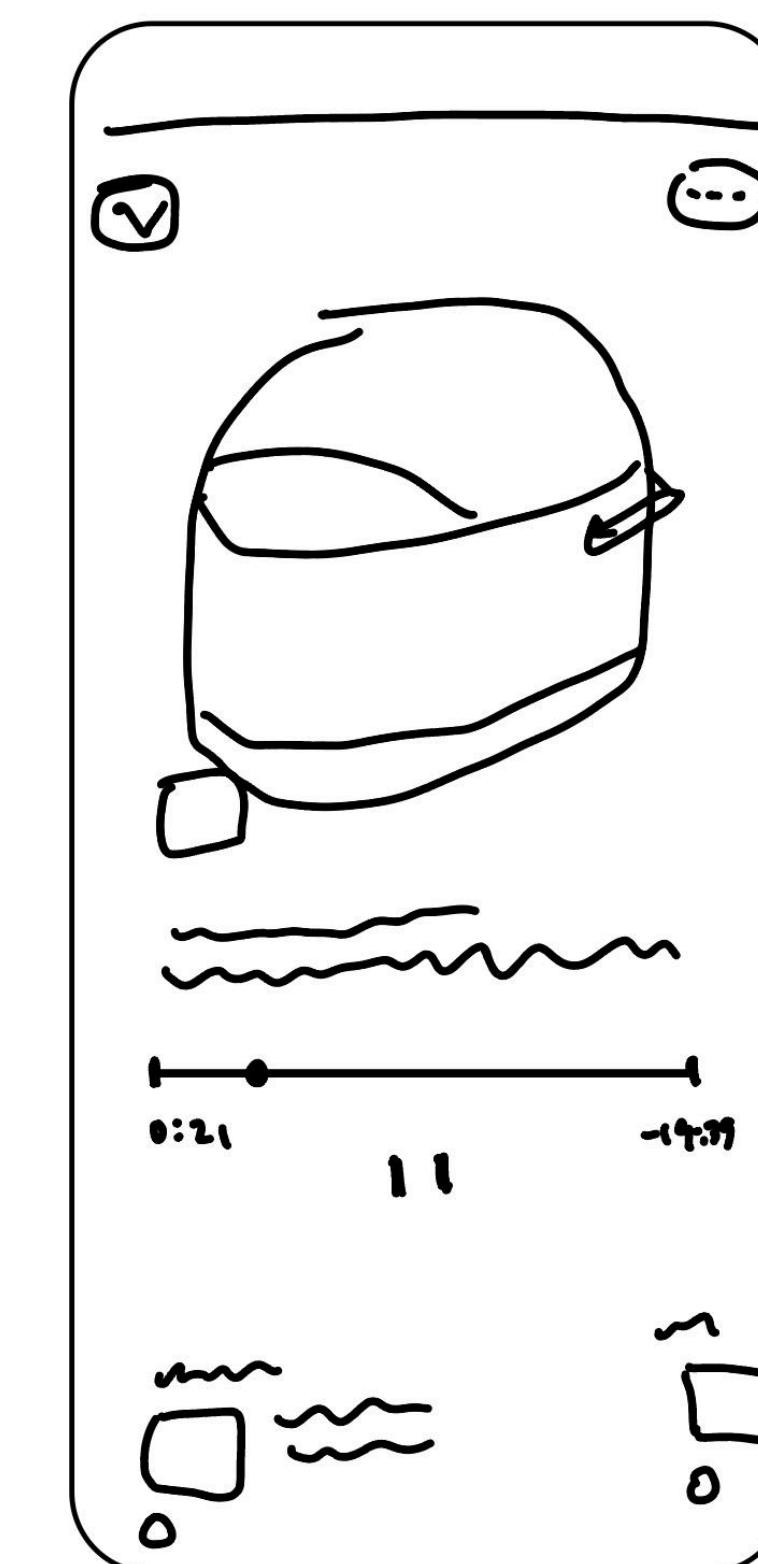
6

Consistency and Standards

What did you observe the participant do or say?

"Does this also play music?"

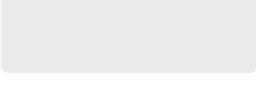
Write or sketch here the proposed changes you would make the existing experience to make it better



Remove the buttons and make it look more like a progress bar (or actually play music when it's done)

CRITIQUE • STYLE ROLES

Colors

Hex	Swatch	Color Roles
#FFFFFF		Background?
F8F8F8		Light mode off-white (background) block
2A2A2A		Dark mode off-gray (background) block
121212		Header text // Background black
727272		Subheading
777777		Credit
D3D3D3		Body text dark mode
D0011C		Live updates

Duplicated Typography

The New York Times

Large Heading

Smaller heading

Subheading

Body text

Other

Size/Leading, Weight, Tracking

Carol Gothic 48pt Regular

Domine//Cheltenham Bold 48/56 -3%// -5%

Domine//Cheltenham Bold 36/42 -3%// -5%

Georgia Regular 32/41 -2%

Georgia Regular 32/45 +2%

Libre Franklin // Roboto 18//20 0%// -2%

CRITIQUE • FINAL PROTOTYPE



[https://www.figma.com/
proto/9EIlv0hgjU0w0rUzMAV
Qhe/W--Allison-Lee?node-
id=6049-750&starting-point-
node-
id=6049%3A750&t=PakN2Su
8EvTWIx8o-1](https://www.figma.com/proto/9EIlv0hgjU0w0rUzMAVQhe/W--Allison-Lee?node-id=6049-750&starting-point-node-id=6049%3A750&t=PakN2Su8EvTWIx8o-1)



“

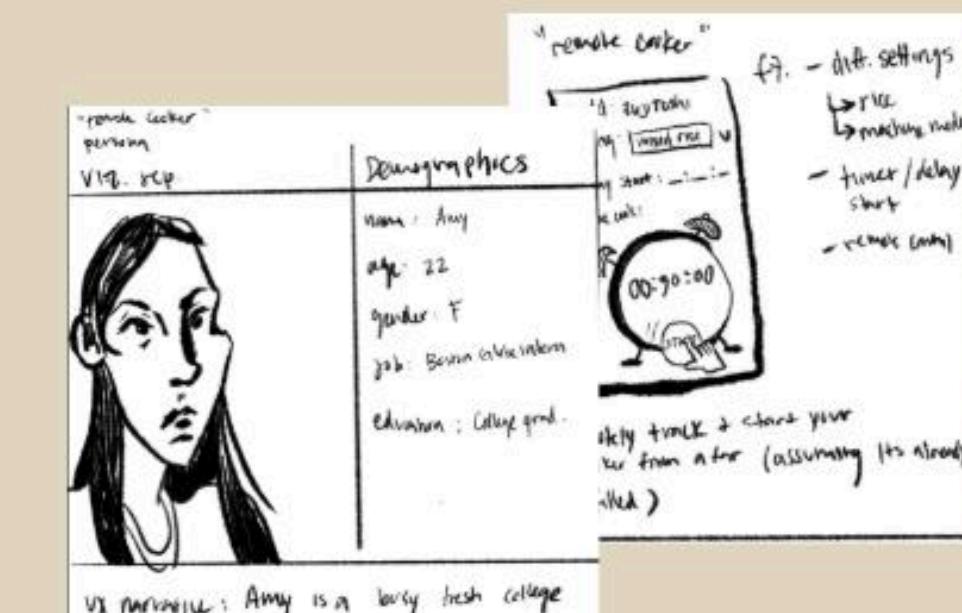
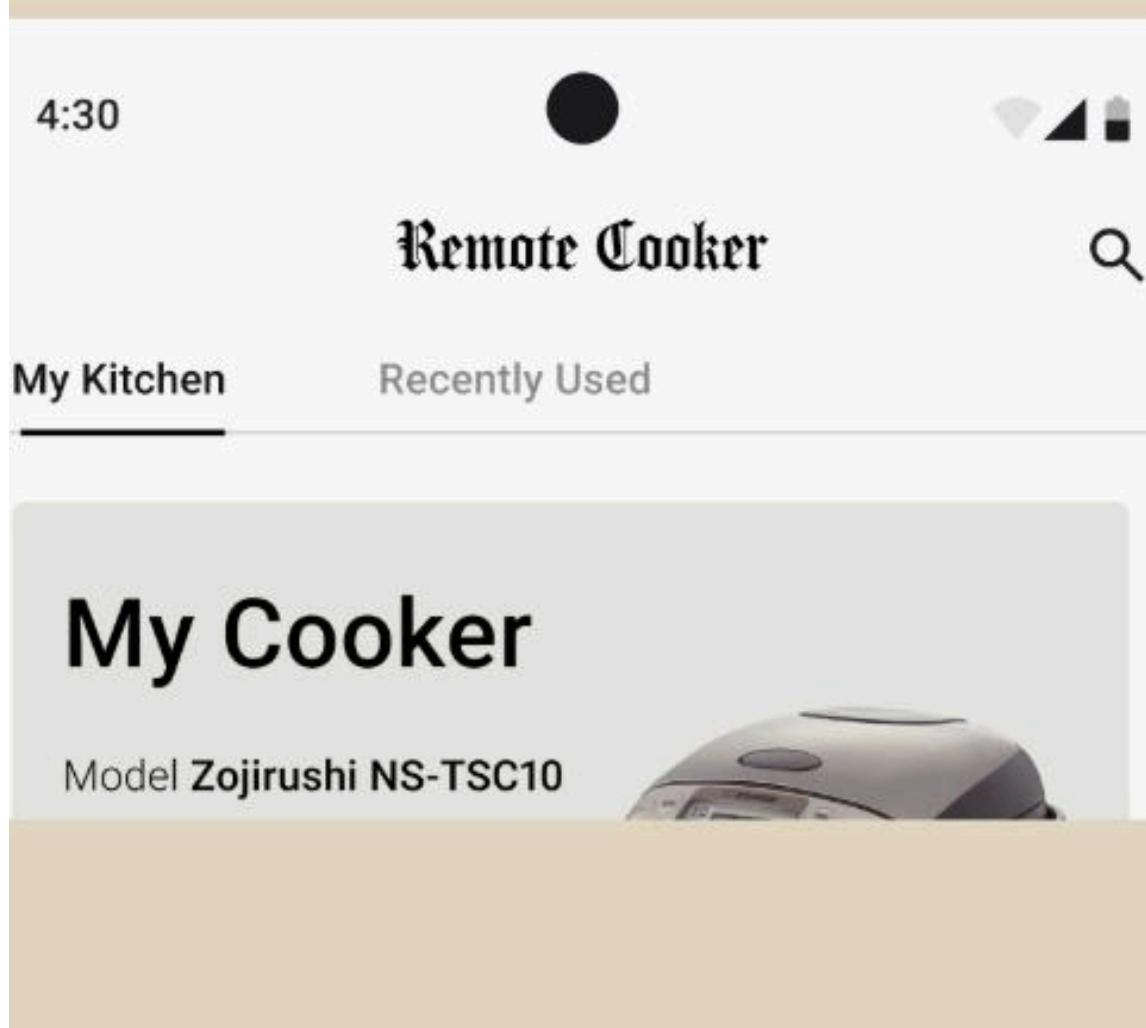
For young adults who are **strapped for time** between school/work, RemoteCooker is a mobile kitchen appliance app that **remotely** controls and **tracks** cooking time for your personal rice cooker on the go. Unlike smart plugs which require manual set up and specific settings for your appliances, RemoteCooker is **compatible** and **easy to use** with any appliance.

pg. 1

ALLISON LEE

SPRING 2025

ARTG2400 REMOTE COOKER



pg. 2

Remote Cooker

SPRING 2025

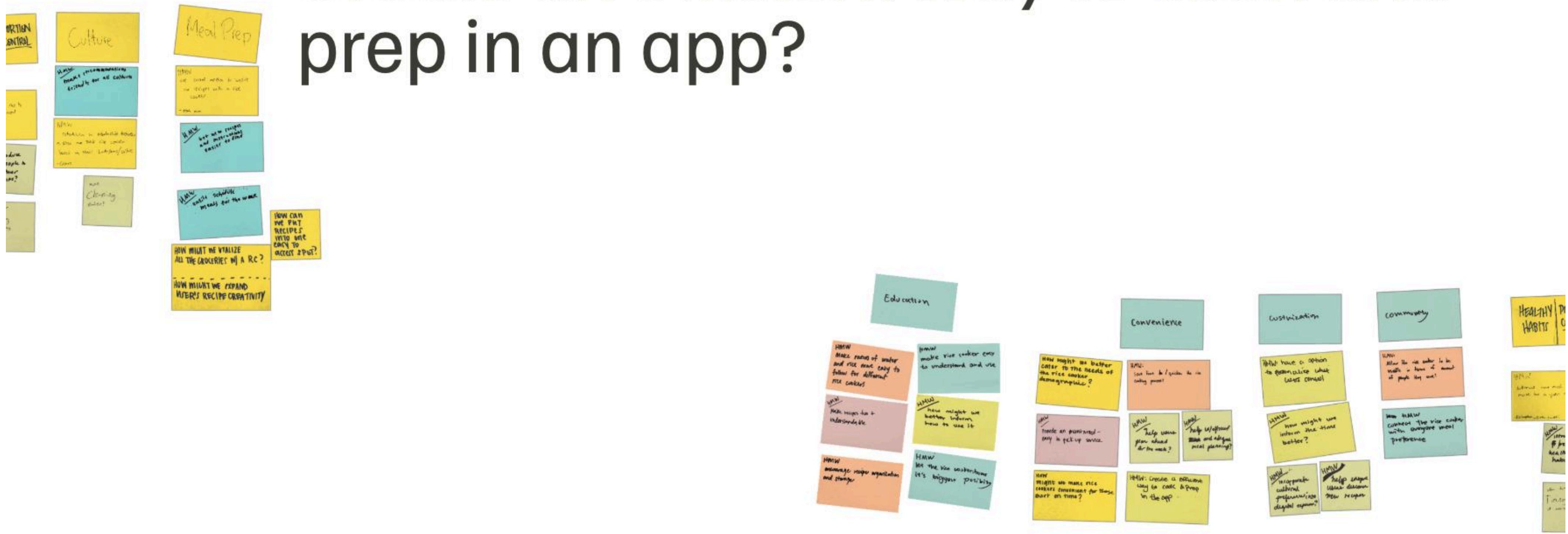
Object:

- Only two settings
- Holds 10 cups max
- Marks measurements inside container
- No time indicator



HMW:

Create an efficient way to cook and prep in an app?



Users:

For young adults who are strapped for time between school//work, RemoteCooker is a mobile kitchen appliance app that remotely controls and tracks cooking time for your personal rice cooker on the go. Unlike smart plugs which require manual set up and specific settings for your appliances, RemoteCooker is compatible and easy to use with any appliance.



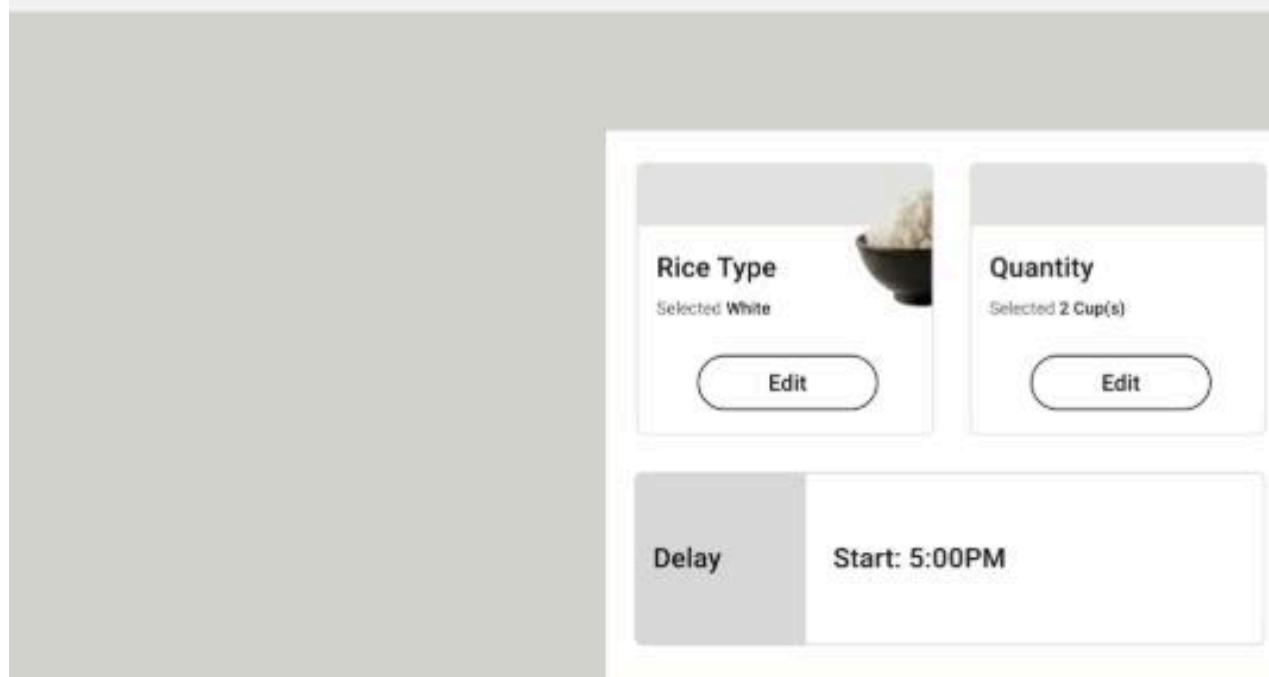
"remote cooker" person V1.0. rev.	Demographics	"read my fridge" person V1.0. rev.	Demographics
	name: Amy age: 22 gender: F job: Boston Globe intern education: College grad.		name: David age: 19 gender: M job: Student education: N/A design
UX narrative: Amy is a busy fresh college grad interning at the Boston Globe and is always stuck away from home. She uses the remote cooker to worry less about her schedule interfering with her dining times, thus alleviates the wait of eating time & she can relax@home.			UX narrative: David is a creative soul but busy with school work and is reluctant to make food every day. Using "read my fridge" David sees all the possibilities of what he can whip up in a jiffy. David enjoys playing with his food.

pg. 5

Remote Cooker

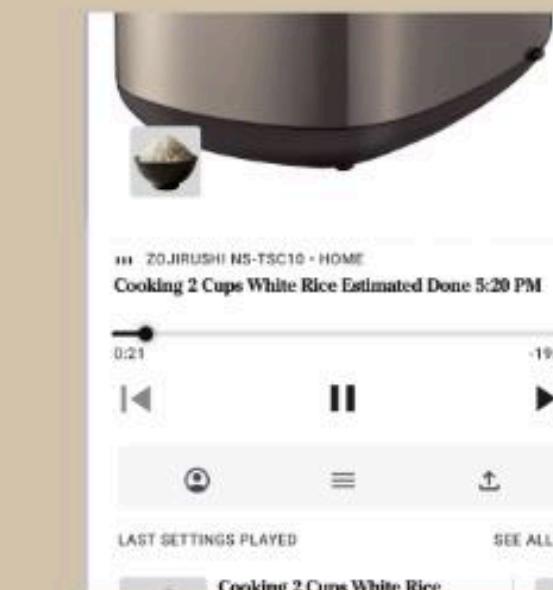
SPRING 2025

What are they going to do?



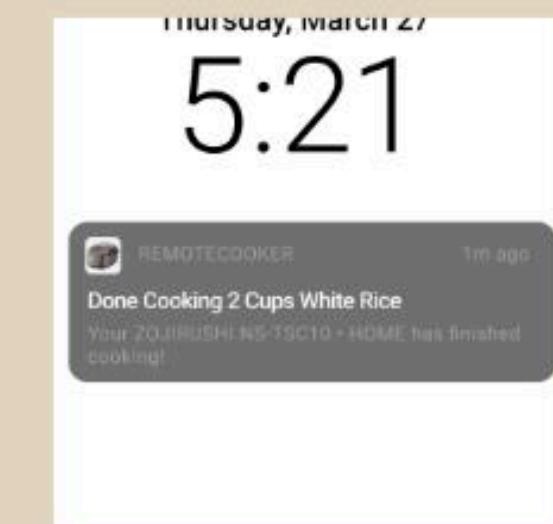
Prepping:

To aid in prep work, all they have to do is wash and soak the rice. They then enter the measurements into the app.



Cooking:

To signify the cooking process and confirm the status, there's a mini player with a progress bar (scrubber).



Notification:

To signal the process is done, a notification will ping on their phone.

pg. 6

Remote Cooker

SPRING 2025

How will they do it?

- Goal: Spend less time worrying about cooking/meals
- Task: Start the rice cooker, so that 2 cups of white rice will be ready by the time she gets home from the office (5:20pm). Her average commute time is 20 minutes.



pg. 7

Remote Cooker

**THANK
YOU!
+ FUTURE**

Thursday, March 27

5:21



REMOTE COOKER

1m ago

Done Cooking 2 Cups White Rice

Your ZOJIRUSHI NS-TSC10 • HOME has finished cooking!