

## MEMORANDUM

Date: 03/24/2023  
To: Melvin Korse, Easy Kitchen CEO  
From: Christopher Frost, Media Contractor  
Re: Instructional Sets

The purpose of this document is to inform you of the layout and decisions made whilst creating the instruction sets for Easy Kitchen and Easy Kitchen Jr. Both of these instruction sets follow this document, for your review.

For the instruction set aimed at the general American consumer, I chose to write about your guys' garlic press. After reviewing the entirety of your product line, I deemed the garlic press to be the most specialized. As such, it is the kitchen gadget that would benefit the most from an instruction set. I wanted to ensure users knew the various components of a garlic press, so at the top of the page is a diagram of one of your garlic presses with clear labels defining each part. After this diagram, I wrote the instructions for how to use the garlic press. The instructions have a short 1 to 4-word instruction followed by more descriptive details. This makes it easy to quickly reference steps without the need to read the entire document once familiar with the tool. Whenever the user could injure themselves, there is a clear, bright warning sign to alert them. A few graphics are included to help guide the readers as well, but not enough to distract them. Lastly, the use of color/shapes is minimal as to not take away from the importance of the instructions but enough to keep users engaged.

When it came to the instruction set for Easy Kitchen Jr. I made sure to place emphasis on safety. Immediately after the title is a large, colorful warning recommending parental supervision and warning about the sharp/moving parts of a can opener. Because these instructions are for children, I made sure to limit words, when possible, as to not confuse or overwhelm them. I was also sure to include a variety of instruction types to accommodate for various learning styles. The instruction set contains written steps, pictured demonstrations, and a QR code that links to a YouTube video of a child showing how to use a can-opener! I especially thought the YouTube video selected was a great inclusion since a kid seeing another kid be successful is a much greater motivation than a kid watching some adult. There is more use of color in this set, as to keep children visually engaged. However, all warnings are in a consistent, bright-red color to distinguish and place emphasis on them. The last thing I included was a playful chef mascot that offers friendly the following advice, "Remember to ask got help if you ever get stuck!"

Overall, these instruction sets look great, and meet all of your specifications. I thank you for taking the time to look over my work. If at any point you have questions or concerns regarding anything covered in this memo, please feel free to contact me at cfrost6@unm.edu.

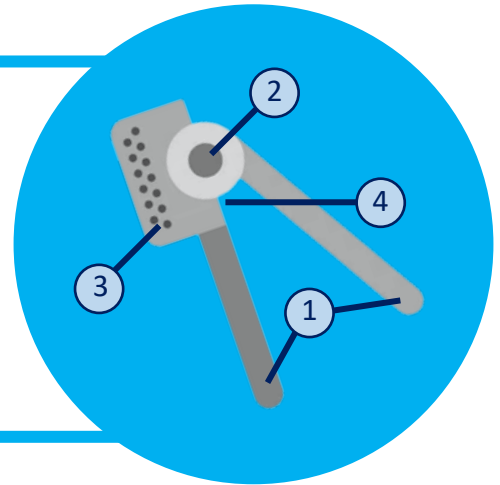
Enclosed: Instruction Sets for a Garlic Press and Can Opener

# HOW TO USE A GARLIC PRESS

This instructional flyer will teach you how to use a hand-operated garlic press.

## Parts of a garlic press:

1. **Handles** – This is where you'll grab the garlic press.
2. **Hinge** – Avoid touching here to prevent pinching.
3. **Screen** – This is where the garlic will come out.
4. **Chamber** – Place garlic, and garlic only, in this space.



## Steps:

1.

**Prepare your Garlic:** Break apart a full garlic bulb into individual cloves.

**Note:** You can leave the garlic cloves unpeeled, as the screen of the garlic press will prevent the skin from being in the final product

2.

**Place Garlic in Chamber:** Do not overfill the chamber, place only 1-2 cloves in it at a time!



3.

**Crush the Garlic:** Carefully squeeze the two handles together over a bowl or container.



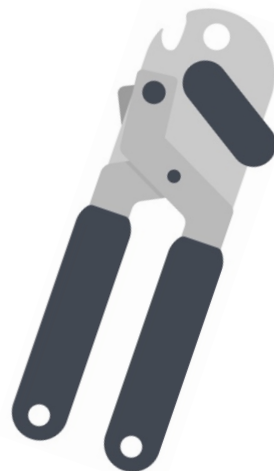
**WARNING:** Avoid touching the hinge and placing fingers in the chamber of the garlic press, injuries could result!

4.

**Enjoy:** Add your freshly crushed garlic to any dish of your choosing to add some great flavor!



# HOW TO USE A CAN OPENER



## ATTENTION

Parental supervision is advised. Can openers have sharp blades and moving parts. Serious injuries can occur if not handled properly!

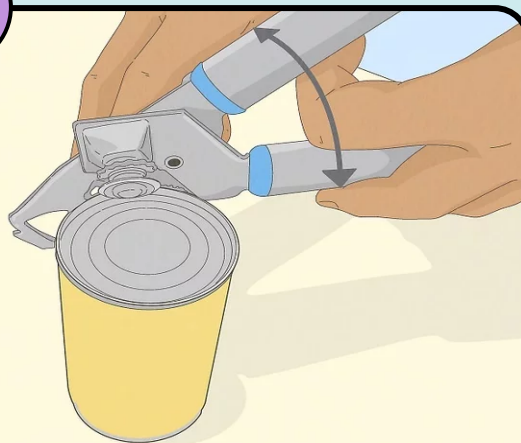
The following steps will teach you how to use a hand-operated can opener.

1.



Place the can you want to open flat on the counter, as shown above.

2.



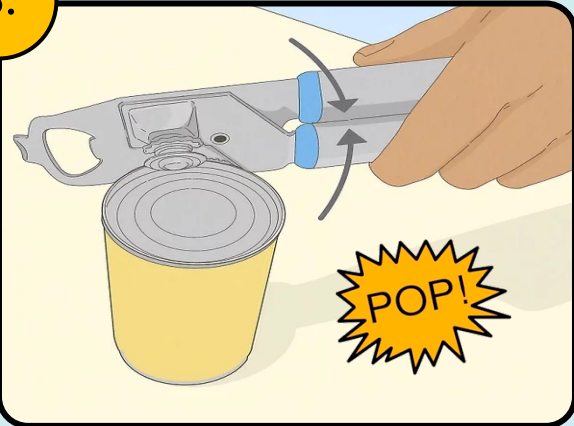
Spread the lower handles of the can opener and rest the round cutting wheel on top of the can, with the knob facing outward.

**Scan Here**

to watch a quick  
video demonstration



3.

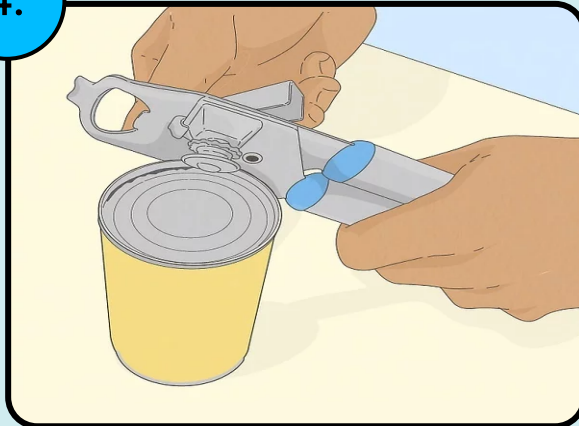


Squeeze the handles together. You will hear a pop when cutting wheel pokes a hole in the lid of the can.



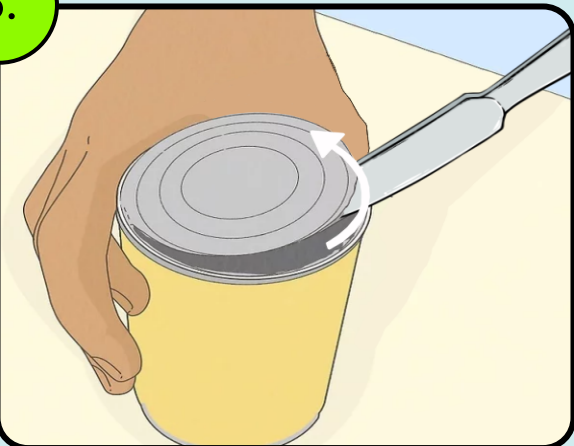
Only grab the handles of the can opener while squeezing to avoid pinching yourself!

4.



While holding the handles together, turn the knob in one direction until you have cut most of the lid. Make sure to leave a small portion (about the size of your fingernail) uncut to make it easier to open the lid.

5.



Separate the lid from the can using a butter knife, being careful to **NOT** touch the sides of the lid or the sharp part of the knife.



The can lid and butter knife are sharp objects, use them only as directed to avoid getting cut!

6.



Congratulations, you have opened the can and know how to properly use can openers!



Remember to ask for help if you ever get stuck!