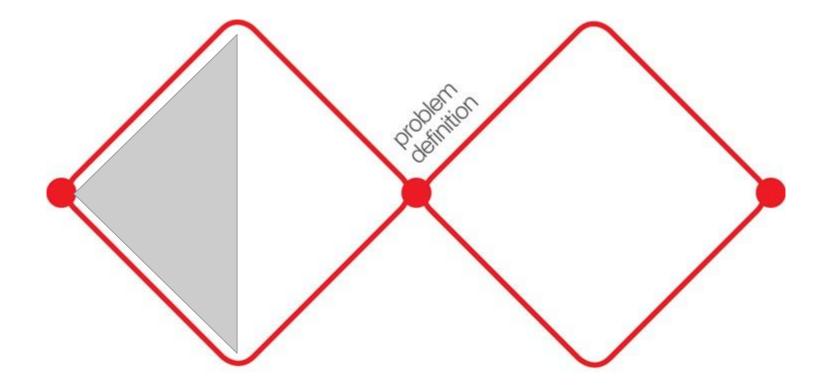
Good Eats.

bringing healthy & wholesome to university students, by university students



By Madison Weigand, Ajda Remškar, Akshay Chandiramani and Madeleine Boyle



Behaviour-led design research

Define

Creative work shops and idea generation

Develop

Review ideas through culture thinking and design

Deliver

Identifying the problem:

only

95

of Edinburgh Uni students, on average, consume their '5 a day', according to a 2015 survey by the Healthy University Project

Investigation

Survey: 47 undergrads in selfcatered accommodations

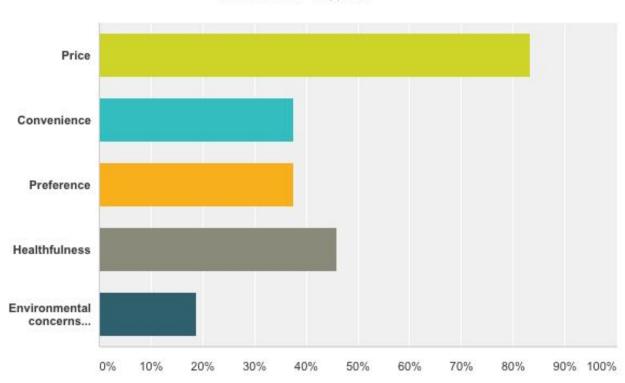
Focus group: 5 students from 4 different housing units

If we know that students aren't getting the nutrition they need, the question is:

why?

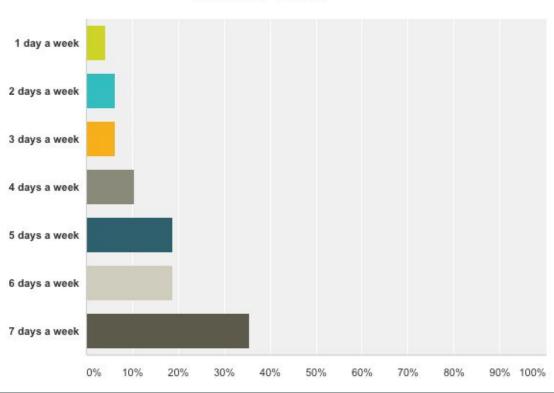
What factors most strongly influence your purchasing decisions?

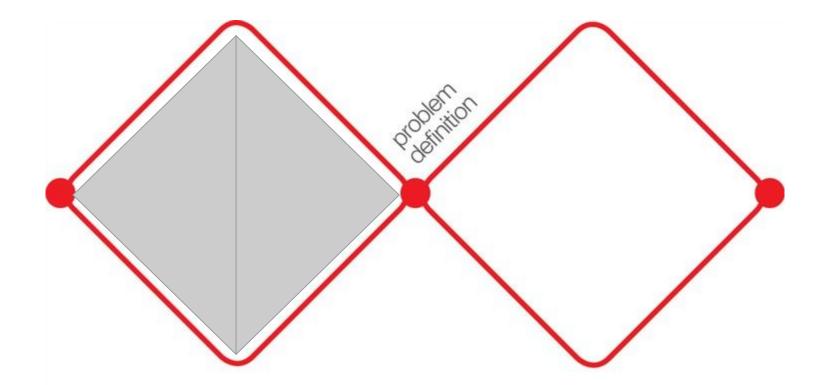
Answered: 48 Skipped: 0



How frequently do you cook for yourself?







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From Focus Group findings to a solution

- Students do care about their food, would use resources about healthy & sustainable eating.
- Main limitations when cooking: cost, time, energy.
- 3 main aspects considered when designing a solution: healthy, quick and cheap.
- Considered several ways of conveying information (brochures, posters, website,...)

Why an app?

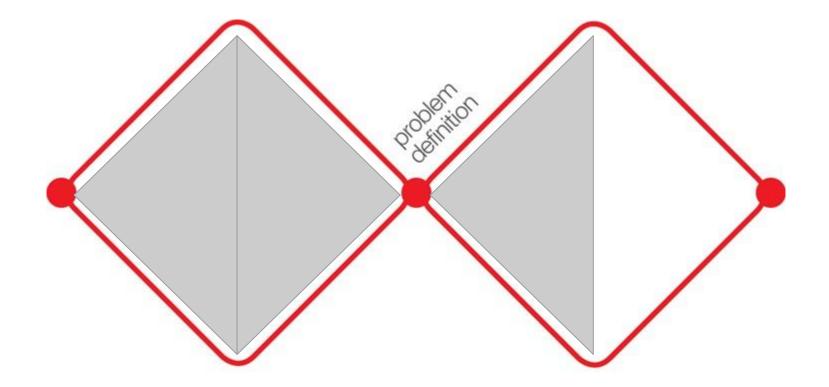
- Convenience
- Accessible
- Versatile
- Interactive
- Potential to incorporate more features (social media, comments, maps of stores...)



Initial app concept draft

A cookbook in your pocket.





Behaviour-led design research

Define

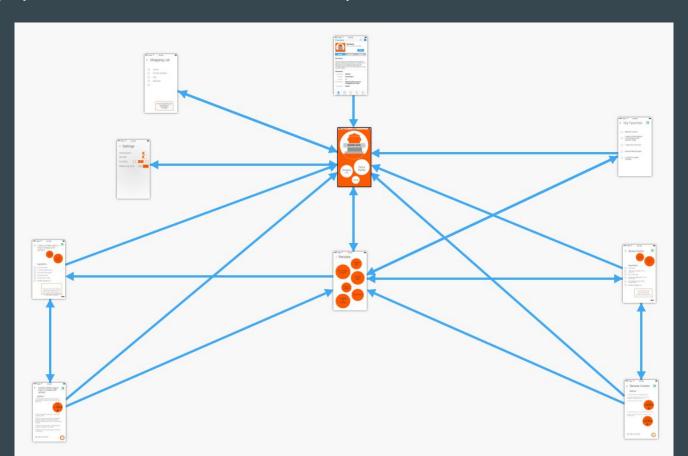
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An App for students, by students





Method

1. Bring a pot of water to a boil. Add the pasta, and cook according to the package directions. Timer

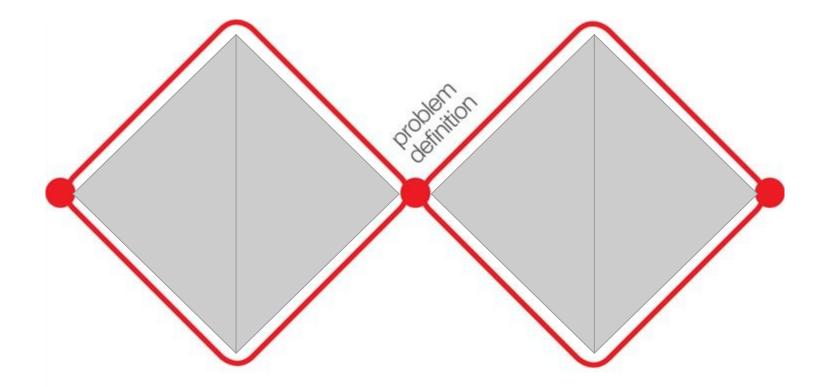
-12:00 +

- 2. Drain the pasta, reserving 1 cup of the cooking water.
- 3.Return the pasta to the pot, and add the cheeses, yoghurt and spinach. Add the reserved cooking water to thin the sauce as needed.
- 4. Toss until the spinach is wilted and the cheese is coating all the pasta.
- 5. Season with salt and pepper, and serve immediately.



Add to Favourites





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"Can this please be a real thing!"

"I really like the convenience provided by the features."



To conclude...

- Users thoughts in terms of the general idea
- The realities of using the app in day to day life
- Further comments or constructive feedback

