NOVA SCHOOL OF
SCIENCE & TECHNOLOGY

Interação Pessoa-Máquina

2023/2024

Feast – Your cooking companion

Stage 2: User and Task analysis

Authors:

58239, Alexandre Fernandes
59835, André Ribeiro
60355, Gonçalo Gingeira
60288, Guilherme Figueira

Lab class Nº P3

Group Nº 23

Professor:
Teresa Romão

October 9th, 2023

We want to help people manage their meals, calorie intake and give them access to recipes shared by other users.

User classes

- **Cooking beginner**: A user who is trying to learn and practice his cooking. They might use the app to learn new recipes and plan his meals.

- **Cooking expert**: A user who is already very experienced in cooking. They might use the app to share their own recipes or to learn new recipes they might not already know of.

- **People with specific dietary restrictions**: A user who has dietary restrictions like allergies, or maybe is vegan, pescatarian, etc. This user might use the app to more easily find recipes that respect their dietary restrictions.

Tasks
- Post one recipe.
    - **Objective**: Create and share a recipe with other users.
    - **Pre-conditions**:
        - Have an account (i.e. can't use guest mode).
        - Have a photo of the result.
    - **Sub-tasks:**
        - Select ingredients with the respective quantities.
        - Insert a time estimate for the recipe.
        - Insert the estimated servings of the recipe.
        - Write the steps for the recipe.
    - **Exceptions:**
        - Recipe uses an ingredient that isn't available in the list of ingredients.

- Add ingredients to *digital fridge.*
    - **Objective:** Manage the ingredients the user has and facilitate the search for recipes.
    - **Pre-conditions**:
        - N/A
    - **Sub-task:**
        - Choose an ingredient to add.
        - Select a quantity.
    - **Exceptions**:
        - Ingredient isn't available in the list of ingredients.

- Add recipe to a list.
    - **Objective:** Save a recipe to a list for later use.
    - **Pre-conditions**:
        - Have an account (i.e. can't use guest mode).

- ▪ Have at least one list already created.
  - o **Sub-task:**
    - ▪ Select a recipe.
    - ▪ Press the save button.
    - ▪ Select a list to save it to.
  - o **Exceptions:**
    - ▪ Recipe's author later removes the recipe.

- Search for a recipe.
  - o **Objective:** Find a recipe the respects the inserted tags, dietary restrictions, and the inserted name.
  - o **Pre-conditions:**
    - ▪ N/A
  - o **Sub-task:**
    - ▪ Select tags.
    - ▪ Insert a name.
  - o **Exceptions:**
    - ▪ There are no recipes that respect all the restrictions.

- Execute/Cook a recipe.
  - o **Objective:** Receive assistance to cook a recipe.
  - o **Pre-conditions:**
    - ▪ Have a recipe chosen.
  - o **Sub-task:**
    - ▪ Select the recipe.
    - ▪ Click start button.
    - ▪ Follow the steps.

Scenarios

Scenario 1:
Anthony is starting to learn how to cook. Yesterday he found a recipe he wanted to try out and saved on his "to try" list of recipes, which is the Scrambled Eggs. Today Anthony gathered all the ingredients he needed and decided to try the recipe using the app. In the end of his cooking session, he liked the recipe so much that he gave it 5 stars and followed the recipe's author.

Scenario 2:
Claire is a very esteemed professional cook, and she came up with a new recipe for Spiced Apple Pancakes that she wants to share on the Feast app. So, she creates the recipe with the following ingredients:
- 1 cup flour
- 1 large apple, peeled
- 1 tbsp sugar
- 1 tbsp cinnamon (or more to taste)
- 1/2 tsp baking powder
- 1 tsp vanilla extract
- 2/3 cup milk

- 1 egg

She also specified the estimated cooking time of 25 minutes and an estimated of 8 servings(pancakes). Finally, she inserts the following cooking steps and posts the recipe, as well as photo of one of her tries making the pancakes:

a. In a medium bowl, combine flour, sugar, cinnamon, baking powder, and 1 pinch of salt.
b. Separate the egg yolk and egg white. Add the egg yolk to the dry ingredients.
c. Whisk the egg white until foamy.
d. Slice the peeled apple into thin strips. Alternatively, grate the apple.
e. Combine dry ingredients, apple, vanilla extract, egg white, and milk into a homogenous batter.
f. To a large pan, add 1 tbsp butter. Add the batter (about 3 tbsp per pancake) and cook for 2 min per side on medium-high heat.

Scenario 3:

Tom is cooking for tonight's dinner with his vegetarian girlfriend. For ideas of what to cook Tom used the Feast app to search for vegetarian recipes that don't contain lactose (since Tom is lactose intolerant) and peanuts (since Tom is also allergic to peanuts). After a while he found the Quinoa and Vegetable Stir-Fry with Cashew Sauce and thought it was perfect so he saved on his "for her" list where he saves his recipes to try to cook for his girlfriend so that he could cook it later.

Interviews

For the interviews three types of user classes were considered: Cooking Beginner, Cooking Expert and Cookers with Dietary Restrictions. 2 Beginners were interviewed as well as 1 Expert and 2 people with Dietary Restrictions.

From the set of questions used, the following conclusions were made for each user class:

Cooking Beginners:

This user class is more concerned on the cooking assistance provided by the app. The search for recipes with minimal difficulty and preparation time are vital. A step-by-step approach to the cooking assistance is appreciated as well as tips and visual cues along the execution of one recipe. Users would also appreciate leaving a feedback based on a 5-star system.

Cooking Experts:

These users are more interested in the creating and sharing of their personal recipes on the app. For this feature they would appreciate the inclusion of images or video sharing as well as a feedback system. Although the approach to the way recipes are shared wasn't really discussed with the user interviewed, both this user and the others interviewed assumed a social media model to the app, expecting to share their recipes that way.

Cookers with Dietary Restrictions:

These users find the search system of the app more concerning as it is common for these people to find recipes that don't conform to their needs.

Ingredient filtering as well as dietary and allergy options were recommended. Users also made sure to recommend the inclusion of the vegetarian, vegan and pescatarian diets as well as the intolerances of lactose, gluten, peanuts, and eggs. They also recommended easy to read recipes without the inclusion of the recipe's history/context.

All interviewees mentioned how they disliked advertising and that they desired the inclusion of dishes' photos on the recipe, as well as the possibility to save recipes by lists or categories, also alike a social media model.
They were all asked about the Digital Fridge feature and if they thought that the downside of manually having to add or remove ingredients to this digital fridge would be too much of a hindrance to use, but most of the interviewees were ok with this downside on the plus side of receiving a much more facilitated recipe search. Interviewees also mentioned that they were willing to use the app either daily or weekly.