

# **Smart Cookbook — Interviews**

Jack Margeson

CS5167 USER INTERFACE I

Dr. Jillian Aurisano

September 18th, 2023

## Interviewee #1:

**Information about interviewee:** Midwestern middle aged mother, family of 3 at home (herself, husband, and child). Has been cooking all of her life, yet still likes to try new recipes for the family from time-to-time.

1. When it comes to cooking, what does your week look like? (how many meals, how often do you cook, etc.)  
Probably cooks four nights a week, goes out three nights a week for dinner. Lunch is usually packed for each person (high schooler and husband for work). Breakfast is at home seven days a week.
2. What appliances and kitchen utensils do you use during cooking?  
Uses skillet, cutting knives, pans on stovetop, oven sheet pans, spatulas, tongs, grilling in the summertime depending on the weather.
3. Do you look for new recipes often? If so, where, and how complex are they?  
Yes, looks for new recipes often, about once a month. Finds recipes online using Google or TikTok/Facebook Reels. Complexity is usually simple—does not like it when there are a ton of ingredients (six ingredients or less) or incredibly long steps.
4. What makes you pick a recipe over others?  
The ease of cooking makes picking a recipe over another top priority. The finished product shot contributes to interest in the recipe, along with if the person online likes the dish in the video. Most recipes that are chosen are changed up a bit—if the recipe calls for a certain type of cheese, she substitutes about 90% of the time in a recipe.
5. How do you follow a recipe while you cook? What are the pros and cons of that method?  
Usually if something is found online, it gets copy and pasted onto a word document and printed out physically, kind of old school. Having the phone turn off during the recipe is extremely frustrating. Likes the availability of having it in print, easier to read, but a negative is that you have to prepare it physically.

6. Tell me about a success and a failure when it comes to cooking a new recipe.

Too ambitious on the amount of steps for the recipe, needs a lot of step by step. Doesn't like the paragraph long steps for recipes, would like clear and concise or measured steps. The success comes from recipes that have that breakdown into concise steps.

7. What would interest you about a digital cookbook? What features do you think a digital cookbook should have?

Photos of the finished products and key steps. Not every step, but confusing steps would help with a photo. Videos would be good, but while you're cooking it's hard to watch videos sometimes. Easy to move around during cooking depending on where needed (physical cookbooks too heavy). Maybe waterproof or splash proof because cookbooks can get messy. Ability to amend/add notes about substitutions to recipes.

## **Interviewee #2:**

**Information about interviewee:** Individual in their early 20s, working full time on game development. Does not attend a traditional college/have an equivalent course load. Travels often via plane.

1. When it comes to cooking, what does your week look like? (how many meals, how often do you cook, etc.)

Typically over the last month usually cooking at home for at least half the week at home, sometimes takeout for lunch. Cooking stuff that can be had for leftovers for the next few days (but not to the extent of meal prep).

2. What appliances and kitchen utensils do you use during cooking?

Usually goes with the stovetop and the oven, pots and saucepans, frying pan, basic spoons and tongs, microwave to melt stuff.

3. Do you look for new recipes often? If so, where, and how complex are they?

Looks for recipes once every month or so. Looks for them on youtube, either they're extremely complex or extremely convoluted. Either wanting to cook them for the ability and skill or adding to weekly repertoire.

4. What makes you pick a recipe over others?

The main things to look for are time from the start of prep to the completed dish. Proportion of ingredients based on what is already here at home, doesn't want to go out and buy a bunch of random stuff and only use half of it.

5. How do you follow a recipe while you cook? What are the pros and cons of that method?

Typically, tries to prep stuff before actually starting the recipe, measuring as needed going back and forth between directions. Transcribes the recipe from video for use during cooking (views on phone or tablet) or uses a provided pdf which is put in Apple Notes and shared with parents to create a collection.

6. Tell me about a success and a failure when it comes to cooking a new recipe.

Tried to make a recipe for a chickfila chicken sandwich—called for MSG and curing overnight. Seemed like a lot and didn't specify how much to put on the chicken, so had to guess. Ended up being too much. Food was still really good but there was still too much MSG. The recipe needs to be better written in regards to amounts used for non-typical steps.

7. What would interest you about a digital cookbook? What features do you think a digital cookbook should have?

The aspect of inputting ingredients and cookware and asking what you can make for that is a must. If you can't specify what you already have on hand it would be less useful than the internet.

### Interviewee #3:

**Information about interviewee:** Individual in early-20s, currently lives with parents. Both cooks and bakes as a hobby. Helps parents in the kitchen, but also does solo cooking from time to time.

1. When it comes to cooking, what does your week look like? (how many meals, how often do you cook, etc.)

Around once or twice a week for cooking at home from a recipe almost every day if frozen foods and quick things like sandwiches count.

2. What appliances and kitchen utensils do you use during cooking?

Mostly the oven and the stovetop, stand mixer for baking. No special appliances for cooking here.

3. Do you look for new recipes often? If so, where, and how complex are they?

For cooking, not super often. A lot of new meals that are being cooked, the recipes come from meal services. For baking, probably haven't baked the same thing twice. Nothing super complex, not a super advanced recipe unless cooking with others.

4. What makes you pick a recipe over others?

Resource availability (what is available on hand) is a big factor. Another consideration is if there is an unliked ingredient, there is a preference towards the one that does not contain the bad ingredient.

5. How do you follow a recipe while you cook? What are the pros and cons of that method?

Following a recipe to the letter while cooking, especially while baking. Try to follow best because improvising skills is not the greatest. Online recipes sometimes have walls of text between lists of ingredients, and scrolling back and forth on the phone is annoying. All of that stuff needs to be in one block of text. Usually the recipe is open on the phone during cooking.

6. Tell me about a success and a failure when it comes to cooking a new recipe.

Tried making bread for the first time and the recipe sounded really vague. Got stuck for about 30 minutes and was unable to figure out how to put it into a loaf. It was a big hindrance to try and figure that out—more exact wording would be nice.

7. What would interest you about a digital cookbook? What features do you think a digital cookbook should have?

Probably a way to easily flip between directions and ingredient lists. A drop down menu for recipes would be nice. A mobile optimization would be great for smaller screens.