INFO 200 Project: Users

A. Value Sensitive Design

The indirect and direct stakeholders of our project include all patrons of the Ave (particularly, students, prospective students, faculty, staff, tourists, the homeless, and nearby residents), all businesses on the Ave (and their owners & employees), the future light-rail transit system at the University of Washington (and those who will use it), the traffic police, and competing services such as Yelp, the Ave phone application, and future INFO 200 class projects. Essentially, everybody who has, does, and will ever touch the concrete of the Ave is a stakeholder:

The population of the University of Washington - Direct stakeholders due to the fact that they're our audience; our application is made for them, so that they may avoid brutal lines in the cold.

Owners & employees of the Ave - From the real estate lords to the teriyaki chefs, increased (or decreased, or optimized) Ave traffic yielded by our website could have many different sorts of impact on their profits. As we plan to monitor their restaurant traffic, they may or may not enjoy the surveillance (or manual or automated self-reporting). With less lines on the Ave, employees at the restaurants may find themselves less taxed with the burden of keeping track of waiting customers. These are direct stakeholders; we plan to efficiently bring business to both patrons and business owners.

The traffic police - The traffic police might make a few benjamins for the city of Seattle fining people who overstay their parking spots. There may be more or less of these people

Group ADD: Devin Bell, Brian Chung, Joel Elizaga, Haowen Ni, Austin Rogers INFO 200 contingent on the popularity of the website. Indirectly, this may have a tiny impact on the whole

Light-rail traffic - The upcoming light-rail between Capitol Hill and the U-District may bring commuters who are bored or unsatisfied with the culinary offerings of their neighborhood. They might find our service useful; they're direct stakeholders.

Competing services - Indirectly, the website may have an impact on Yelp and the Ave application. Perhaps they'll see a little less traffic, or perhaps they'll evolve to absorb our project's traffic.

Our anti-wait restaurant service values convenience, the accessibility of information, and simplicity. The value of accessibility of information may be hindered by uncooperative restaurants.

B. Gender, Culture, & Ability

of Seattle and its police departments.

Perhaps people of certain mental dispositions or physical ailments find it quite uncomfortable to be standing on the Ave in sub-60F° temperatures: this website is for them. For people who enjoy the marriage of data and simplicity or those who are really impatient, we've arranged self-correcting charts that display the average wait-times of restaurants on the Ave by the hour. For those with very specific cultural affinities, we have a button to click that will arrange the list of Ave restaurants by cuisine. For those who simply do not want to bother reading text or charts and find it obfuscated and dull, we have color-coded icons (fashioned after street lights) that will simply indicate if a restaurant is no-wait, some-wait, and Disney-in-August-wait. For the directionally challenged, we provide addresses of the restaurants. Persons of all genders must consume food in order to keep glycogen in their brains and prevent the horrors of

Group ADD: Devin Bell, Brian Chung, Joel Elizaga, Haowen Ni, Austin Rogers INFO 200 malnutrition (which is a risk factor for organ damage, muscle atrophy, and death); our project intends to make their food-consuming practice as painless and efficient as ever.

C. Information Behavior

Stakeholder group: The students of the University of Washington.

Situation: The University of Washington has a mandatory meal-plan for those who reside in the dormitories, but students often complain of bland food and hard rice. Those who live in west campus and off campus are not required to have a meal plan. All three of these subdemographics are afflicted by the University of Washington's price gouging at the District Market and other cash-for-food venues, which has additional impact for students who are either averse to cooking or do not have kitchens at all. The University of Washington serves a box of pita and hummus for \$8; for \$8, you can get a bowl of nutritious pho on the Ave. It is to the advantage of all students to frequent the Ave, where the food is cheap, abundant, and tasty.

Main motivation: It's January. It's cold. It might even be snowing. Your friends can't make up their mind on where to eat on the Ave, and are sending unenthusiastic and non-committal surrenders of responsibility over text: they want you to choose. It's busy, because it's a Friday night, and you know a particularly irate friend who never pays for his own meals will berate you if you have to stand outside the latest Turkish place in wet shoes and secondhand-pot, so you look up Group ADD's website, and there, you find a decent restaurant with no wait and convenient business hours. It's also vegetarian, so your vegetarian friend won't complain about having to eat laing for the fifth night in a row.

Other sources of information: Yelp has business hours and reviews, but menus must be found in posted jpegs and restaurant websites; our website will have a database of menus, and

Group ADD: Devin Bell, Brian Chung, Joel Elizaga, Haowen Ni, Austin Rogers

INFO 200

won't be cluttered with self-sampled reviews. It will also be Ave specific, and have day-to-day data with which to construct automatically-updating charts.

Time pressure: When it comes to food, time can be the difference between nourishing your post-workout body or abject starvation. We aim to make our website as simple and visibly pleasing as possible. The effects will be twofold: the website will load fast and the users will be able to read it fast.

Degree of thoroughness: We will provide statistical averages of restaurant traffic by the hour based on previous reports, moment-to-moment reports on the current waits of restaurants, menus of the restaurants, icons to indicate special service designations (vegetarian, vegan, wifi, delivery, takeout), reports of restaurant cuisine (Thai, pho, teriyaki, burgers, Turkish), as well as the hours of aforementioned restaurants. This will be a very thorough service.