A survey was run with a starting sample size of 22 students. The questions are as follows:

*“1. How interested are you in eating healthier?”*

Participants were asked to give their answers using a scale of 1 to 5, 1 being ‘not interested’ and 5 being ‘very interested.’

The results were split into 1 as a ‘NO’ and 2 through 5 as a ‘YES.’ By this, the results were overwhelmingly tipped towards ‘YES’ with 100% of the participants choosing between 2 and 5.

“*2. How interested are you in eating on a budget?*”

Using the same scale, participants were asked to give their answers. Again, the answers were split into 1 as a ‘NO’ and 2 through 5 as a ‘YES.’ All the participants selected answer from 2 to 5.

“3. *Would you prefer an interactive student cookbook software over a regular cookbook or web resource?*”

17out of the 22 (~ 77%) participants stated that they would prefer the software over a cookbook or web resource.

*“4. What would you consider as most important in an interactive student cookbook?”*

The options given were: Text, pictures, video and sound. Using the same scale (1 to 5), the results were gotten by adding up the number values of each. The results for each were:

|  |  |
| --- | --- |
| **Field** | **Value** |
| Text | 91 |
| Picture | 74 |
| Videos | 81 |
| Sounds | 49 |

*“5. What kind of features would you be interested in seeing in an interactive cookbook?”*

*“6. Is there any kind of food type/group you would be interested in seeing in an interactive cookbook?”*

Here, the participants were to give whatever feature they expected to see in the cookbook software. The feedback has been divided into content, food type and function.

|  |  |
| --- | --- |
| **Category** |  |
| **Content** | Recipes from different chefs |
|  | Fast/easy to cook |
|  | Alternative ingredients |
|  | Videos for techniques |
|  | Easy to read |
|  | Nutritional values |
|  | Varieties |
|  |  |
| **Food** | Authentic Asian food |
|  | Indonesian food |
|  | Soups |
|  | Vegetarian |
|  | Pasta |
|  | Carbs |
|  | Proteins |
|  | Mexican food |
|  | Protein |
|  | Pizza |
|  | Rice dishes |
|  | Stews |
|  | Casseroles |
|  | Meats |
|  | Appetisers |
|  | Mains |
|  | Deserts |
|  |  |
| **Function** | Search ingredients |
|  | Search names |
|  | Filter by cost |
|  | Filter by preparation time |
|  | Filter by calories |
|  | Filter by ingredients |
|  | Filter by price |
|  | Link to supplies shop (electronic or otherwise) |
|  | Adjustable portions/serving sizes |
|  | Timer |
|  | Good UI |
|  | Interactive pace of video |
|  | Calculate recipe cost |
|  | Compare recipes side by side |
|  | Search for recipes by ingredients available to user |

*“7. In a cookbook, what classification is most important to you?”*

Same method as was used question 4.

|  |  |
| --- | --- |
| **Field** | **Value** |
| Preparation time | 81 |
| Budget | 79 |
| Ease of preparation | 76 |

*“8. What is the maximum amount you would be willing to pay in £ for an interactive student cookbook software?”*

The results ranged from £0 to £30, concentrated between £0 and £10. The average of all the values is £7.77. Ignoring the extreme values (0 and >= 25) the average becomes £5.53.