Recitation 8
Daniel Kim

Members:
- ● Eben Cade Fluto
- ● Daniel Kim

Interview notes for Eben. (Eben interviewing Daniel)
Making wings

       Start by defrosting the wings if they are frozen.
       Preheat oven to 425 degrees
              Put wings on a cooking tray
              Around 25 minutes for crispy
              20 soft
       Decide sauce
              Tangy bbq sauce -> take generic barbeque sauce and mix it with sriracha or hot
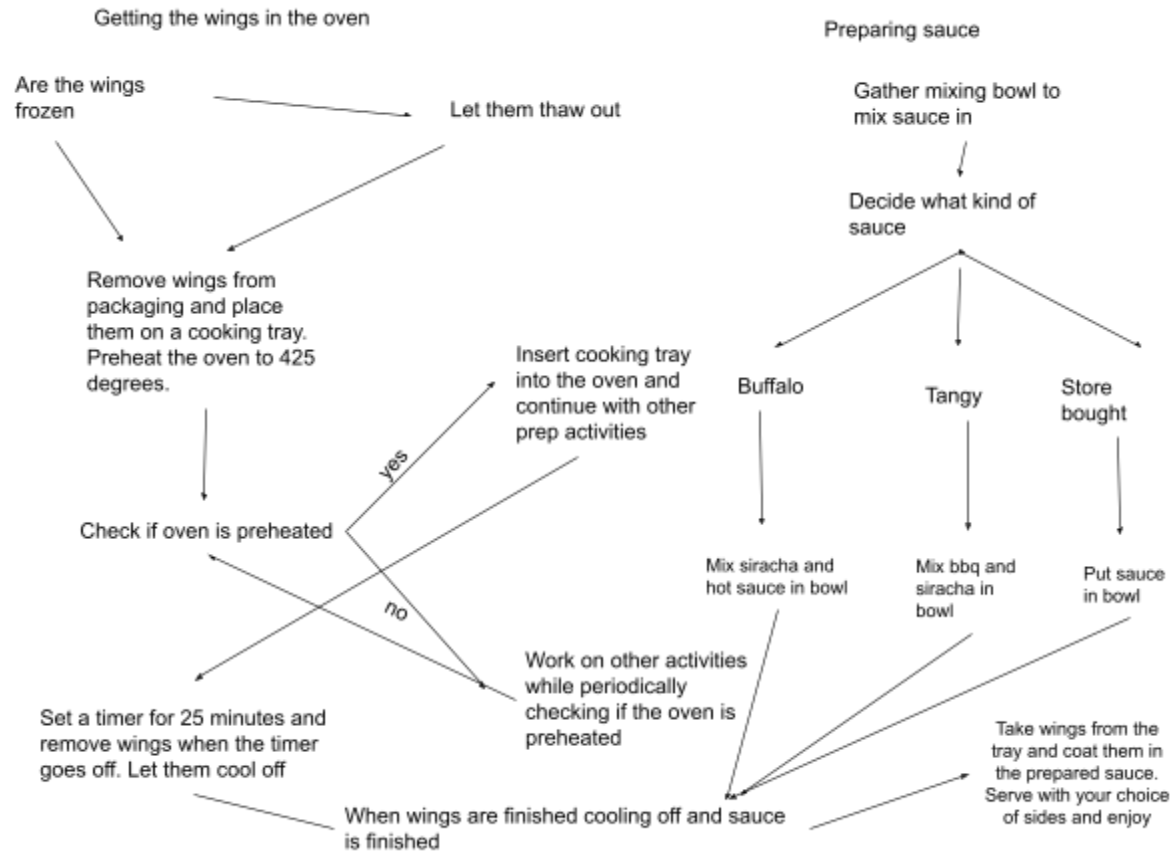sauce
              Buffalo sauce -> tabasco and sriracha
              Use prebought sauce
       Mix sauce in a big bowl and coat wings with sauce, microwave to bring up temp
       Sometimes have with rice but normally no sides
       Decide dipping sauce -> normally blue cheese

Getting the wings in the oven

Are the wings frozen → Let them thaw out

Are the wings frozen → Remove wings from packaging and place them on a cooking tray. Preheat the oven to 425 degrees.

Let them thaw out → Remove wings from packaging and place them on a cooking tray. Preheat the oven to 425 degrees.

Remove wings from packaging and place them on a cooking tray. Preheat the oven to 425 degrees. → Check if oven is preheated

Check if oven is preheated → (yes) Insert cooking tray into the oven and continue with other prep activities

Check if oven is preheated → (no) Work on other activities while periodically checking if the oven is preheated

Insert cooking tray into the oven and continue with other prep activities → Set a timer for 25 minutes and remove wings when the timer goes off. Let them cool off

Set a timer for 25 minutes and remove wings when the timer goes off. Let them cool off → When wings are finished cooling off and sauce is finished

Preparing sauce

Gather mixing bowl to mix sauce in → Decide what kind of sauce

Decide what kind of sauce → Buffalo, Tangy, Store bought

Buffalo → Mix siracha and hot sauce in bowl

Tangy → Mix bbq and siracha in bowl

Store bought → Put sauce in bowl

Mix siracha and hot sauce in bowl → When wings are finished cooling off and sauce is finished

Mix bbq and siracha in bowl → When wings are finished cooling off and sauce is finished

Put sauce in bowl → When wings are finished cooling off and sauce is finished

When wings are finished cooling off and sauce is finished → Take wings from the tray and coat them in the prepared sauce. Serve with your choice of sides and enjoy

Annotation (Daniel)
- I thought the model looked great. It may have been better if he used more space, so the model looks a little cramped. I liked how the two different tasks diverged into one task in the end. In addition, the instructions were clear and easy to follow with various options. I would use this model since it is the same compared to my experience making wings. The model looks great!

Interview notes for Daniel (Daniel interviewing Eben)
Making pancakes

    Prep supplies
        Mixing bowl, ingredients (milk, eggs, pancake mix, fruits), peanut butter, syrup

    Making batter
        Eye-ball mixing the ingredients
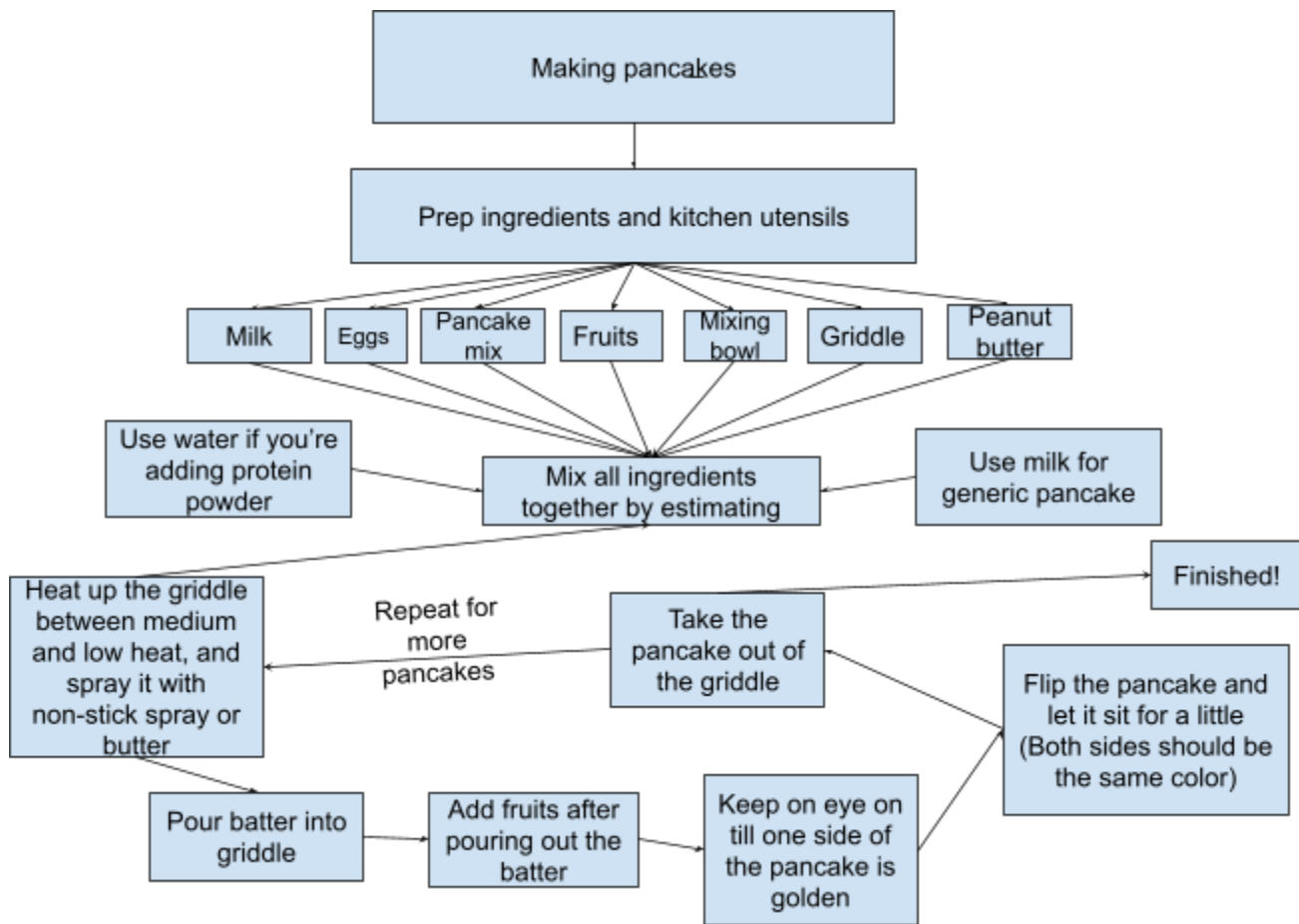   -   For generic pancake, use milk instead of water
            -   If you want to use protein powder, use water.
        After mixing all ingredients, let it sit to form.

    Making pancakes
        -   Heat up the griddle between medium and low heat

- Spray the griddle with non-stick spray or spread butter
- Pour out the batter on top of the griddle.
- Add the fruits after pouring out the batter.
- Keep on eye till one side of the pancake is golden
- Flip the pancake and let it sit for a little.
- Both sides should be the same color
- Take the pancake out of the griddle
- Repeat

Making pancakes

Prep ingredients and kitchen utensils

Milk · Eggs · Pancake mix · Fruits · Mixing bowl · Griddle · Peanut butter

Use water if you're adding protein powder

Mix all ingredients together by estimating

Use milk for generic pancake

Heat up the griddle between medium and low heat, and spray it with non-stick spray or butter

Repeat for more pancakes

Take the pancake out of the griddle

Finished!

Flip the pancake and let it sit for a little (Both sides should be the same color)

Pour batter into griddle

Add fruits after pouring out the batter

Keep on eye on till one side of the pancake is golden

Annotation (Eben)

The model looks very good. I like the top down flow of the model as it makes it easy to understand the order of the process. I like the text for each step as it gives a good description of the process.To improve the model I think the last steps and processes could be visually oriented differently to keep the top down flow from the top half throughout the model. Overall, I think that Daniel made a useable model based off of my description of the task.