Q: so how often do you cook or bake on average?.  
  
I would say I cook pretty much every evening when I make dinner and I make breakfast and lunch by hundred you my lunch as I make my breakfast but baking I'd say I do so like every couple of weeks.  
  
Q: how do you describe yourself, like do you consider yourself an experience a chef or a beginner

I would say quite an experienced cook because I mean my mom talked when we were younger and and then of course living away coming through I'm doing quite a lot of eating that's really nice skills so leaves living skills I'm quite a good cooker

Q: have you made any common difficulties when you're cooking or baking, describe something

um trying to keep track of all things happening at once like say e.g. making I know, a curry do you wanna make flat bread as well, do you make the black break of this first or second because you've only got one pan , in order to do things I think can be quite difficult.

I don't usually follow a recipe so I usually just go off piece and I think keeping track of how long things are cooking for is the more difficult meal .But I'd say that's the main thing I like to.

I ask you some question about air technology.  
Q: Have you heard of augmented reality before ? if so, like, how would you describe this term.

Augmented reality is from what I can tell when it's reality with something superimposed onto it so like you're saying with the Google glasses um, it's reality with energy superimposed or maybe I don't know, that's, I don't know too much about it. I'm not gonna pretend I do.

Q: And now I think when you're cooking or baking, what kind of help or information would you like in your glasses to provide

expiration dates would be quite nice. Expiration dates so when the food is gone off. So maybe like I don't know I think. A timer generally. So like this. This meal should take 20 min to cook. I can see how much time, how far in I am. That's what I would say. Okay, cool.  
  
Q: Would it be helpful if air glasses could provide, like, real time promet for recipe stage, like real time also like recipes stage, like if you are when you work after you washing vegetables, and you need to cut right and it will detect you are washing or cut this kind of things and they might separate the recipe into steps and steps and steps

that would be nice if it was something that if I opted in for a recipe that would be nice but I think recommended recipes I think I might find a bit annoying.Like a Youtube pop up. Only like, I can't get away from it because it's my bosses.Oh, for, like all tip, that sounds very helpful.

Q:Ah, and when dealing with a complex cooking techniques would you like classic air glasses too like when

um it'd be good if they had pictures or like a little video that could play that would um show me what it's supposed to look like or how I'm supposed to do something um. Have a visual like picture of what's supposed to look like I think would be really handy ah I think that's true   
unlock the steps by doing the previous steps   
  
Q: And also, where should A-R contact be placed in the kitchen at you um as in like.

I'm not sure because if I'm wearing glasses wouldn't it just be like right in front of my face cause cause when you wear glasses you know like the like your icy, feel is about like 270 degrees I think and you can see like maybe here are or here or here um

I would probably want you know how they say A lot of how you move your eyes it depends on what you're doing because if you're thinking people look to their left it's like a thing scientists studied and like. Depending on where you look when you're thinking, it can tell you what someone is thinking. So if I'm trying to remember something, they tend to look to the left, i'm pretty sure. So I suppose, like, lower right would be nice. Oh, then if I'm trying to think, i've not got a, ah, thing in my face, it could be, well, I might be talk coming out, but that's what I heard.  
  
Q: like, imagine your workflow in the kitchen, when do you think it will the A-R like using air would improve your life when like, there's a, lot of steps in the kitchen right, you need to baking you need cleaning after baking you need to cleaning and also before you cooking or baking you need to grab lots of staffs.  
  
I think it would help the most right at the beginning when I'm trying to have all my ingredients on the table ah and I think I think that's probably where because positive ingredients that I'm usually good to go but it's just like I need to go back to the fridge.  
And I go to my cupboard, and I go back to the fridge again, I was like, you forget things.  
  
  
Q: Oh yes. I think that's nice, quite nice like if AI can help you navigation, like the here is your, here is your, like, apple, here is your, like, here or something.  
  
want it to help at the beginning but i don't want i WOULDN'T want it to be too intrusive AH?  
It depends what you're doing because if you're baking that's more instructions oriented and if you're cooking so like if I'm making dinner I wouldn't necessarily use it but if I'm baking and I want that Guidance, and things need to be far more specific with baking than with cooking I think they definitely come in handy that think

Q: last one the improvements of your do you think do you have any worries or concern about using air um generally.  
  
I think it's always good to have a healthy distrust of technology in general um cause there are companies like Google or whatever that just sell your data and oh, the privacy problem and especially since, like, if AI technology is more prevalent, are people gonna have ice or like po po lads put a.  
  
  
You know, when you click something and that just comes out ah ah I that would discourage me from using it, that one.  
  
You know, i'm usually use not Google Baidu this is a website from China when I search some um like journal or or noble book after that we will pop up some sex videos or something that wouldn't be great when you're cooking that's horrible it's not good I think privacy I guess is the main one plus like. I think there is something to be said with not really knowing what you're doing when you're cooking and that's when you learn things um it's like people going somewhere and you don't use Google Maps you know the area far better because you're not constantly checking Google Maps I think it could be similar to that but I think there definitely would be a place for it I would have loved having that in my Homeac class when I started to learn how to cook um it was bit clueless

I was thinking about about like actually at the start of this my project i THINKING about um doing something which which would relate to baking or something because it's really when you're Making.