**Basic questions**

1. How often do you cook or bake on average?

Twice a day, it will probably be breakfast and lunch

1. Do you consider yourself a seasoned master chef or a novice?

I'm not a novice.,After all, there's still a lot of cooking.,But it's not a master chef.,Sometimes there's a lot of dark cuisine.

1. Please describe what are the most common difficulties you face when cooking or baking?

The most common difficulty is probably deciding what to eat, wanting to make something that has not been done before, but it is difficult to find new recipes when searching, but every time I don't prepare to cook rice, I can often brush up on a lot of delicious food. Because there is a lot of homework now, there is no way to go to the supermarket to buy groceries every day, which means I have to decided what to eat next weak early, this is a really difficult thing for me. I probably not going stick to the recipe I decide a week ago, might because time limitation, or just simply don’t want to have it, and this is going to lead to the same question, what should I cook based on the given ingredients.

**Learn about the interviewer's concept of AR technology**

1. Have you heard of augmented reality (AR) technology before?

Yes, I did heard of it from the course

1. If so, how would you describe augmented reality (AR)?

Well, it’s actually hard to describe, I think it probably might be the people could see some virtual based on the real world through some devices, for example glasses.

If you haven't heard of it, I'll give you a brief introduction to what AR is and what it can do

**AR glasses in cooking and baking**

1. When you're cooking or baking, what help or information would you like AR glasses to help you with?

Emmm, actually there are nothing in my mind now, but I guess it could be like if it scans my dough and tells me to knead it for a few more minutes, or tells me that I don't add much water, because flour is not absorbent. Then, I guess multiple recipes based on the ingredients, so I can have choices. Then there is also the possibility that it can manage several dishes to cook together, because often several dishes are cooked together, it is difficult to grasp the time, can it wait for me to tell me when I need the next step, for example, I need to turn over that dish, that dish is ready and needs to be turned off. Although the alarm clock can also do the latter one, it doesn't feel so easy.

And then it also needs to be more flexible, if that recipe tells me to cook for half an hour, I may need to adjust it myself, and it can show me if the finished dish is finished, if I adjust the time, it can remind me that ah, if you use it for 45 minutes, the dish may be burnt and have a picture of burning. Or if I use vinegar instead of soy sauce, it can remind me that this will be a dark dish, don't try it.

1. Where do you think AR information should be displayed to help you the most without interfering with you?

I think it's on the top of my head? It's the kind you can see when you look up a little bit, if you don't need it, you can put it away, I might do other things while I'm cooking, I can see it all the time when I don't need it, if there's a reminder, for example, this dish is ready, you can vibrate it or make a sound or a prompt, and then click on it if I need to.

1. If AR glasses could give you real-time step-by-step tips for recipes, how much do you think it would help you?

It would be a great help so that I don't have to constantly click on my phone and find out where exactly I did, I wish I could see the text and the picture, and if I'm done with this step, I'll tick it and then it will be crossed out, but don't disappear, just in case I still need it, the video can also be

1. When you encounter an unfamiliar cooking technique, what form of guidance do you prefer AR glasses to provide you?
   * Video presentation
   * illustrate
   * Text prompts
   * Real-time expert help

illustrate

1. Imagine the process of working in the kitchen, when do you think that using AR (cleaning, baking, cooking, managing/like knowing what is reasonably allocated space in the cupboard) will improve your life?

It can help me do time management, many people like to clean up the kitchen when cooking, I think this is a good habit, but I can manage the time, it may be more procrastinating, so I need to spend a lot of time cleaning later, or tell me what steps to cook can be done in advance, for example, when frying pork ribs, you can cut a tomato or adjust the sauce

**Improvements in AR technology**

1. Do you have any concerns or concerns about using AR glasses?

Actually, I don't have any worries, if I just point to the glasses, I will be afraid that it will be very bulky, which will make me feel very burdened, and then the operation will be very complicated or something, I hope it will be user friendly

1. What improvements do you think AR glasses need to be made to better meet the needs of cooking and baking?

There's nothing to think of for the time being, but if you want to realize those ideas, it needs to have a lot of sensors, and it won't break if it is splashed with oil? If it happens to splash on the lenses, it's embarrassing, and then the material needs to be easy to wash