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Project Description:

The app prompts the user to input their level of cooking experience and surveys their knowledge of various cooking techniques. Based upon their input, the user is then given a list of recipes to learn. Each recipe corresponds with a fundamental cooking technique the user will need to learn. For example, if the user indicated they are not confident with their knife skills, the app may suggest how to make pico de gallo. With each recipe, there will be an accompanying video to watch that walks the user how to actually cook the recipe.

Meeting Schedule: Tentatively Sundays at 12pm.

Group Chat and Documentation:

Our group will utilize GroupMe as our IM chat service. Documents will be stored on Google Drive, Design plans will be stored on Figma.

Research Plans:

Method One: 1-1 Interviews

Recruitment Population:

As our app is designed for anyone who desires to learn cooking, our potential population is incredibly large. Furthermore, interviewing people more experienced with cooking will provide insights on how to teach cooking.

Recruitment Method:

Interviewees will be recruited via the researchers personal connections.

Interview Method:

We will employ two methods of one-one interviewing. The first method will be applied to less experienced cooks and will focus more upon what they wish they could learn, why they haven't learned yet, and general anxieties surrounding cooking.

The second method will be utilized for more experienced chefs. The focus of these interviews will be towards how they learned to cook, their troubles while learning how to cook, and how they wish they could further improve their skills.

Interviewee skill level will be determined via their own self-assessment. That is, we will ask them what they think their cooking level is.

Interview Questions:

General:

- What are recipes do you cook the most?
- What cooking utensils do you own?
- What cooking appliances do you have access to?
- How much time do you have to cook breakfast, lunch, and dinner respectively?
- How often do you eat out/ order delivery?
- What are your most common cooking mistakes?

Low Experience:

- Do you want to learn how to cook? If so, why/why not?
- What would you like to learn about cooking?
- What types of food would you like to be able to cook?
- Why haven't you learned how to cook already?
- What's currently the hardest thing about cooking for you?
- What do you already know about cooking?
- What do you consider the most daunting about learning how to cook?

Higher Experience:

- What was your motivation for learning how to cook?
- How did you learn to cook?
- What do you consider the most difficult technique to learn?
- What is the hardest dish/es for you to cook?
- What is the easiest dish/es for you to cook?
- What ingredients would you consider staples?
- What cooking utensils would you consider necessary?

Method Two: Questionnaire

Questionnaire Method:

Based off of the information we get from the interviews, we can adapt the questions that were most successful or that we need the most information about to create a questionnaire to reach a larger population. This will allow us to focus in on topics we may still need to know more about or topics that would merit a diversified opinion.

Questionnaire Recruitment:

The questionnaire will be distributed by the researchers via their personal connections and social media. The questionnaire may also be distributed to other members of the class if possible.

Questionnaire Hosting:

The questionnaire will be hosted on google forms.

Questionnaire Questions:

On a scale of 1-5, please rate your cooking level.

1: No experience 2: Beginner 3: Moderate 4: Skilled 5: Master

Please rate of a scale from 1 to 5, where 1 is strongly disagree and 5 is strongly agree, the following.

I want to learn how to cook to make meals for myself.

I want to learn how to cook to impress others.

I think cooking is hard.

I can become a good cook.

I want to cook healthy meals.

I don't know how to cook healthy meals.

Watching educational cooking technique videos could help me learn how to cook.

I would consider using an app to learn how to cook.

I would use an app that recommends recipes at my level.

I would use an app that recommends new techniques to advance my cooking level.

Please enter the following demographic information:

Age, Gender,

Are you a college student? Yes/No

Did you grow up in a small city or large city?

Method Three: Observation

We will observe a cooking class to see how instructors teach people how to cook, and see what teaching techniques we can take away for use in our app. The cooking classes we were looking at would be Ralphie's Cooking Basics offered at the UMC or a class offered at Auguste Escoffier School of Culinary Arts

Things to keep in mind during the observation:

How the instructor gauges their students' skill level

What types of questions the instructor asks their students

What types of questions the students ask

How often do students ask questions

How effectively the instructor is able to answer these questions

How closely do the students tend to follow their teacher's instructions

Whether or not the instructor is lecturing or demonstrating

If both, what effect do their teaching methods seem to have on student learning?

Is technology utilized during these classes, either by the students or the teacher?