

# Smart Cooking Assistant



## Introduction

Smart Cooking Assistant is an innovative mobile application designed to transform ordinary cooking into a simple and fun process, using the most appropriate recipes for user preferences, complemented by voice-guidance during culinary operations with personalized meal planning. With our busy lifestyle, home cooking is often forgotten due to lack of time or diet restrictions and the challenge of preparing meals. This design portfolio showcases the Smart Cooking Assistant's interface through medium-fidelity prototypes, illustrating how the concepts of personalization, accessibility, and cognitive simplicity enhance the overall user experience.

The app also aims to cut down food waste by offering recipe ideas based on the ingredients users currently have, and therefore encouraging resourcefulness. That approach to design is in line with the sustainability goals that are becoming increasingly important for modern consumers. Therefore, the Smart Cooking Assistant is more than just any old cooking app; it is our course specific, user friendly and environmentally-aware toolbox that grows to suit your needs as a modern home chef.

## **Motive**

As a part-time chef in the kitchen, I get real live experience, and that cooking even minute meals definitely is hard work, not to mention catering to an array of dietary needs & wants. The concept of the Smart Cooking Assistant app came from my own experience trying to balance professional-style cooking with what actual everyday home cooks go through. I wished to make an application that makes cooking easy and fun for everyone!.

After experiencing both professional and home kitchens, I realized that meal prep is such a taboo for many people (including myself) because we waste so much time trying to figure out what exactly it means. This app provides personalized recipe suggestions based on ingredients you already have, recipes that do not need your attention during the whole cooking process (hands-free), and special dietary requirements. This is the right project for combining my love of cooking with an opportunity to improve things and establish another way, a smarter way maybe even more sustainable by nature.

# Challenges

## 1. Voice Recognition and Hands-Free Functionality

Using advanced natural language processing and noise-cancellation algorithms to improve accuracy. Also, providing clear visual cues in case voice commands are not recognized. This feature is especially handy in a kitchen when users have their hands full as they could either way unlock the Fingerbot, or when sometimes it's not sanitary to touch devices. Incorporating advanced voice recognition capabilities could help improve the accuracy and reliability of identifying voice commands.

## 2. Ingredient Management and Inventory Tracking

Including functionalities such as barcode scanning or connecting with smart refrigerators could enhance the automation of inventory management, though these options would necessitate extra technical resources. This functionality could be enhanced by adding barcode scanning and connection to smart refrigerators. The integrated features would automatically track inventory, eliminating the need for users to manually update their list of ingredients by hand (many other tools require you to enter this data in yourself), saving time and energy.

## 3. Food Waste Reduction

Offering alerts for ingredients that might spoil soon or proposing recipes that utilize items approaching their expiration can promote sustainable habits. One practical approach is to implement notifications for ingredients nearing their expiration dates and to recommend recipes that utilize these items before they go bad. This function not only assists users in maximizing

their ingredients but also promotes conscious cooking practices that minimize waste.

## **Personas and Scenarios**

**Persona 1:** Manasi

**Age:** 23

**Occupation:** Student

**Location:** Leicester, lives alone in a small apartment

**Cooking Skill Level:** Beginner

**Dietary Preferences:** Vegetarian, trying to eat healthier

**Technology Use:** She often relies on her smartphone and uses various applications to make her daily responsibilities easier.

She employs apps for meal planning, grocery shopping, and discovering new recipes, but sometimes finds the wide range of options or complex interfaces to be daunting. Manasi values simplicity and effectiveness in technology, favoring apps that streamline tasks and provide clear, step-by-step instructions.

**Hobbies:** Yoga, reading, watching cooking shows

**Goals:** Discover quick and nutritious recipes that align with her dietary choices. Reduce food waste by utilizing ingredients currently in her pantry.

**Pain Points:** Limited time available for cooking due to a hectic work schedule. Often feels daunted by cooking and

finds intricate recipes overwhelming. Occasionally purchases ingredients for specific recipes but forgets to use them before they go bad.

**Needs:** Fast and straightforward recipes suitable for her vegetarian diet. A method to easily locate recipes based on ingredients she already possesses. Hands-free support while preparing meals, so she doesn't need to continuously check her phone.

**Persona 2:** Surya Babu

**Age:** 24

**Occupation:** Student

**Location:** Lives in a Leicester

**Cooking Skill Level:** Intermediate

**Dietary Preferences:** Flexible but leans towards healthy, well-rounded meals

**Technology Use:** Surya frequently uses his smartphone and tablet, especially for educational applications and tools that help with his organization. He is proficient with technology but leans towards apps that have straightforward, easy-to-navigate interfaces without the need for complicated customization. Surya values apps that seamlessly fit into his friend's daily routines, helping him keep track of everyone's needs.

**Hobbies:** Enjoys cycling, family outings, and meal prepping on weekends

**Goals:** Organize nutritious meals for his family that accommodate his friend's likes. Reduce time spent in the kitchen by preparing and organizing meals beforehand.

**Pain Points:** Frequently uncertain about portion sizes and nutrition when cooking for a group. Struggles to navigate varying dietary preferences and tastes within the group. He has a limited amount of time during weekdays and needs efficient meal options.

**Needs:** Tools for meal planning to streamline friends meals for the week. Nutritional information to ensure balanced meals for his friends. A method to save and access favorite recipes for quick dinners during the week.

**Scenario:** *Preparing Dinner*

After a hectic day, Manasi and Surya Babu opt to utilize the Smart Cooking Assistant for their evening meal. Manasi living on her own, is looking for a fast, nutritious dish using the items already available in her refrigerator, while Surya who is prepping meals for his family, requires a well-rounded recipe that will be pleasing to his friends and can be completed in less than half an hour.

**Steps in the Scenario**

**Manasi's Interaction:**

**Goal:** She utilizes the ingredient search function to enter the items she has available (e.g., pesto, spinach, and pasta) and discovers a vegetarian pasta recipe that suits her tastes.

**Pain Pointed Address :** The ingredient-based search allows her to minimize food waste by making use of items she already possesses.

**Hands-Free Guidance :** While cooking, she employs voice-activated navigation to avoid the need to constantly touch her phone with dirty hands.

### **Surya's Interaction:**

**Goal :** Surya accesses the app to review his planned meals for the week, which features a family-friendly chicken and vegetable stir-fry recipe.

**Pain Pointed Address :** The app offers portion sizes and nutritional details, assisting him in preparing a balanced meal.

**Time Management:** He utilizes a timer within the app to cook efficiently while managing his friend's activities.

## **App Design**

### **Welcome Page**



The initial screen presents the app with a warm, friendly greeting and a button labeled “Get Started.” The "Get Started" button simplifies the user experience by removing extraneous options. Research in human-computer interaction indicates that minimizing initial cognitive demands can enhance user retention throughout the onboarding process.

## **Interactions & UX:**

**Get Started Button:** A straightforward cooking-themed graphic helps create a welcoming first impression.

**Rationale :** A straightforward and uncluttered welcome screen offers users a smooth beginning and minimizes cognitive load, making the initial interaction more user-friendly.

**Advanced Feature:** None, as this screen prioritizes simplicity for onboarding new users.



## Login Page



This interface enables existing users to sign in and reach their customized content. Additionally, there is a “Forgot Password” link for retrieving account access. The “Forgot Password” option is conveniently positioned to minimize login obstacles, making sure that users can still access their accounts if they lose their password.

**Interactions & User Experience:** Users input their email and password to gain secure access.

**Justification:** Streamlined login interfaces minimize obstacles, allowing users quick entry to their accounts.

## Home Screen



The Home screen serves as a central location, providing recipe recommendations tailored to user preferences along with a search bar for finding recipes based on ingredients. The main screen could showcase seasonal or popular recipes prominently, inspiring users to explore new meal options. The placeholder text in the search bar, like “What do you have in your fridge?” prompts users to take advantage of the ingredient search function, encouraging eco-friendly ingredient usage.

### **Interactions & User Experience:**

**Search Bar:** Empowers users to look for recipes based on the ingredients they currently possess.

**Favorites Option:** Gives users the ability to bookmark their favorite recipes.

**Justification:** Adding search capabilities aligns with user centered design principles by addressing users' immediate

requirements.

**Enhanced Feature:** Tailored recipe recommendations based on individual user preferences, utilizing rationalization to improve user experience.

## Ingredient Entry



This interface enables users to input the ingredients they possess, assisting in the reduction of food waste by proposing recipes that incorporate these items. Allowing users to save and access a collection of commonly used ingredients reflects personalization principles, improving the overall user experience by aligning it with personal preferences.

## Interactions & User Experience:

**Ingredient Entry Field:** Users have the option to input ingredients along with their quantities.

**Recipe Search Button:** This feature allows users to look for recipes according to the ingredients they've entered.

**Justification:** Searching for recipes based on available ingredients fosters sustainable habits by recommending meals that minimize food waste.

**Enhanced Feature:** The application proposes recipes based on what is in stock, encouraging sustainability and waste reduction.



Users can plan their meals for the week by selecting recipes for breakfast, lunch, or dinner times.

## Interactions & User Experience:

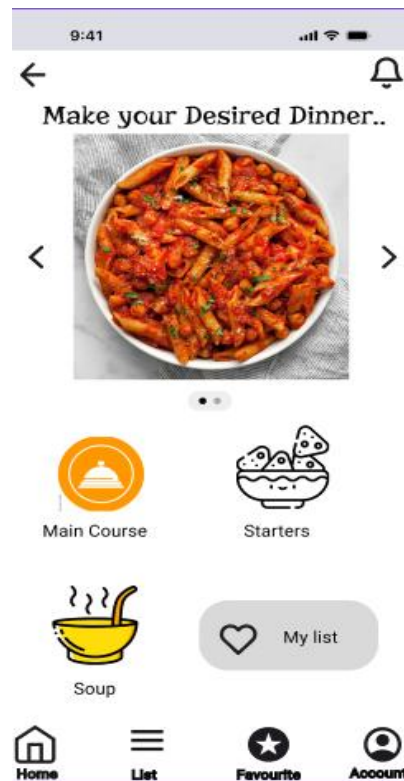
**Meal Plan :** Specific areas designated for breakfast, lunch, and dinner, allowing users to input their planned recipes.

**Nutritional Details:** Icons showcase key nutritional attributes for each meal.

**Justification:** Organizing meal planning assists users in maintaining order and adhering to a balanced diet, which enhances user satisfaction and encourages sustained engagement.

**Enhanced Feature:** Nutritional insights to foster healthy eating habits, in line with users' wellness objectives.

## Recipe Selection



This display organizes recipes (e.g., Main Course, Appetizers), allowing users to sort and select recipes based on the type of meal.

## Interactions & UX:

**Recipe Categories:** Organized sections enhance the browsing experience.

**Recipe Cards:** Each card displays an image, title, and essential details about the recipe.

**Rationale:** Grouping recipes streamlines navigation, enabling users to quickly locate what they're searching for.

**Advanced Feature:** Tailored recipe categories according to user preferences.

## Recipe Overview Screen



Presents comprehensive information about the recipe, featuring ingredients, instructions, and cooking duration. A checklist for ingredients that users can interact with lets them check off items as they collect them, enhancing concentration and minimizing mistakes during meal preparation.

### Interactions & User Experience:

**Ingredients Overview:** Enables users to quickly view the required items.

**Guided Cooking Steps:** Provides sequential instructions accompanied by visuals.

**Justification:** Precise, comprehensive guidelines alleviate mental strain, enhancing the cooking experience and making it more pleasurable.

**Enhanced Feature:** An interactive checklist for ingredients, allowing users to mark off items as they collect them.

## Cooking Guide



Delivers step-by-step hands-free assistance while cooking, featuring both a timer and voice control options. The display may enable users to modify cooking durations based on their preference for specific ingredients, enhancing personalization. Visual and audio cues offer confirmation of voice commands, making sure users are aware that their instructions have been acknowledged.

### Interactions & UX:

**Cooking Initiate Button:** Activates hands-free mode.

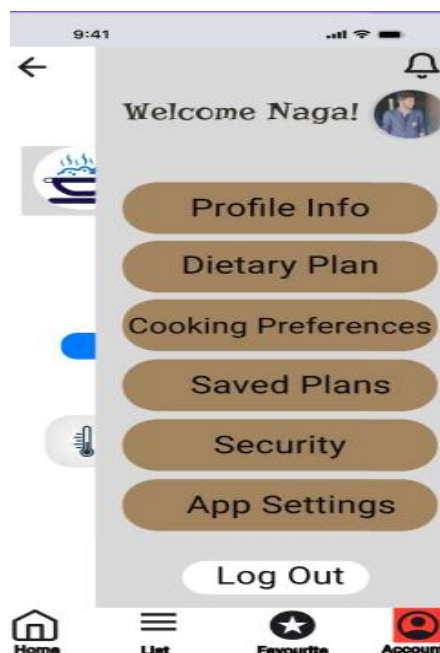
**Progress Timer:** A visual indicator displays cooking advancement.

**Voice Command Placeholder:** Users can issue commands such as “Next” or “Previous” to move between steps.

**Rationale:** Hands-free capabilities enable users to concentrate on cooking, minimizing disturbances and making the process more fluid.

**Advanced Feature:** Voice recognition for hands-free navigation, improving accessibility and ease of use.

## Account settings Screen



Individuals have the ability to modify settings associated with their meal plan, user profile, and application preferences. Users might have the feature to access a record of their frequently cooked recipes, offering an understanding of their cooking habits and likes. Well-organized sections (such as Profile Information and Dietary Plan) facilitate the navigation of settings, allowing users to swiftly find pertinent options without having to scroll through an extensive list.

## Interactions & UX:

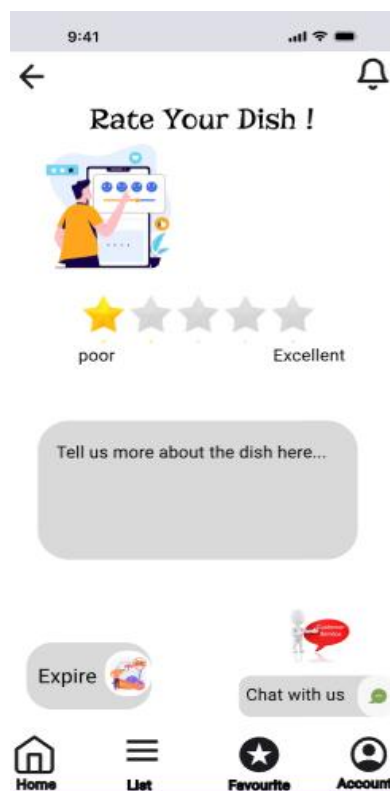


**Profile and Meal Plan:** Personalize user profile details and dietary choices.

**Saved Plans and Privacy:** Control saved meal plans and adjust privacy options.

**Reasoning:** Enabling users to tailor settings enhances engagement and makes the app more focused on user needs.

**Enhanced Capability:** Tailored meal options to guarantee that recipes match individual tastes and wellness objectives.



Permits users to evaluate their experience with recipes and offer comprehensive feedback. The feedback interface might feature a “Recent Recipes” dropdown, enabling users to provide targeted feedback on meals they have prepared recently. The addition of a live chat or support feature provides instant help, resolving any problems users encounter, thereby enhancing trust and minimizing frustration.

**Interactions & User Experience:**

**Star Rating:** Users have the ability to evaluate recipes or their overall experience.

**Text Input for Feedback:** A feature that allows users to offer in-depth suggestions or remarks.

**Rationale:** Providing feedback options enhances user experience by making individuals feel acknowledged, which boosts retention and loyalty.

## Conclusion

The design portfolio for the Smart Cooking Assistant offers a well-rounded approach to tackling typical cooking issues through a user-friendly, personalized, and accessible mobile app. Featuring ten prototype screens, this portfolio illustrates how functionalities like recipe recommendations based on ingredients, voice-controlled navigation, and tailored meal planning can make cooking easier for individuals of every skill level. Grounded in the principles of Human-Computer Interaction, this design utilizes strategies from user-centered design, minimizing cognitive load, and promoting sustainable interaction.

The voice recognition capability of the app facilitates hands-free navigation and showcases progress in human-computer interaction by minimizing both physical and mental effort during tasks, which is particularly beneficial in multitasking settings such as the kitchen. In addition, functionalities like the meal planner and recipe suggestions based on available ingredients encourage mindful eating, tackling issues related to food waste while promoting sustainability.

This design portfolio not only reflects contemporary HCI principles but also enhances them by incorporating emerging trends in sustainable interaction design and adaptive technologies. By tackling actual cooking challenges and user difficulties through carefully considered design choices, the Smart Cooking Assistant illustrates how technology can significantly influence daily life. This project presents a distinctive, user-focused method of cooking assistance that draws from current literature and suggests future opportunities for more personalized, accessible, and sustainable digital interfaces.

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