General Establishment Info		_	fo (Price, Items, Order ritional Info	r Operations	Matthew Yoon Sort	
About our restaurant	Korean Food Photo Rotation	Menu Offering and Price	Catering Menu and Prices (Different from regular menu)	Restaurant location map		
Chef Biography	Korean Food History Description	Nutritional Information	Daily Specials and Discounts	Restaurant Opening and Closing Hours		
Order	Forms					
Party Reservation Form	Catering Order Form	Restaurant Records (Changing and Updating Content)				
		Korean Food cooking blog	How-to-cooking videos	Nol-Bu Social Media section		

Chef Biography	About our restaurant	Korean Food History Description	Menu Offering and Price	Daily Specials and Discounts
Catering Menu and Prices (Different from regular menu)	Party Reservatio n Form	Catering Order Form	Korean Food cooking blog	How-to- cooking videos
Nol-Bu Social Media section	Restaurant location map	Restaurant Opening and Closing Hours	Nutritional Information	Korean Food Photo Rotation

Gabe Davis Sort

Persona closely related to the "price conscious".

Red: About

Yellow: Events

Blue: User Engagement

Green: Food item info

Black: Unsorted

Chef About our Nol-Bu Korean Korean Biography restaurant Food Social Food History Media cooking Description section blog Party Menu Daily Catering Catering Menu and Reservatio Order Form Offering Specials Prices n Form and Price and (Different Discounts from regular menu) Restaurant Restaurant Korean Food Photo **Nutritional** How-tolocation Opening and Closing Rotation Information cooking map Hours videos

Kristi Pollum Sort

Persona closely related to the "experiencer".

Red: Restaurant Personality

Yellow: Large Order Info and Requests

Blue: General Information

Green: Food item Info

Black: Unsorted

Final Sort Chef About our Korean Nol-Bu Biography restaurant Food Social Red: About History Media Description section Purple: Restaurant Engagement Yellow: Events Party Menu Korean Catering Catering Reservation Menu and Order Form Food Photo Offering Blue: General Prices n Form Rotation Information (Different from Green: Food item Info regular menu) Black: Unsorted Restaurant Restaurant Menu Price Korean **Nutritional** How-to-Daily location Opening and Closing Food Information cooking Specials map Hours cooking videos and blog Discounts

Card Sort Write-Up

The final sort presents the website content grouped in a way so that visitors to the site no matter what persona, may find the information they require in a simple fashion. Simplifying the sort was done to consolidate information that would be considered auxiliary to existing cards. For example, the Korean Food Blog and How-To Cooking Video cards is information that is constantly being updated. Taking it one step further, the Social Media Section has this kind of information because new information is how the restaurant engages the viewer. Therefore, a new category was created to cut down on sections that would have been redundant otherwise. Another example of simplification was the Food Item Info category. Instead of grouping Menu Offerings and Prices together, this information was split and Prices and discounts were moved to the unsorted pile. The focus of the website is to market the product and entice viewers to physically bring themselves over to the restaurant. This errs away from the website grouping logic, but from a marketing perspective it makes sense to reveal some of the information rather than have it all in one spot. A suggestion from my "experiencer" sorter made me consider the movement of Korean Food Photos to the Food Item Info category, as many people might not be familiar with the name of the foreign food, but know what kind of ingredients a dish contains. This way descriptions on the menu can be kept to a minimum which follows the saying that a picture is worth a thousand words. All in all, the focus of the final card sort was simplifying and breaking down content. Unsorted cards will either be integrated in some way or not at all.