

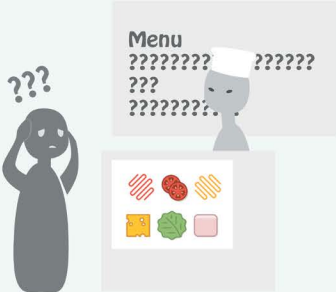
# PROBLEM SPACE

International students in GT have difficulty in dining

- 9% of undergraduate students
- 42% of graduate students
- 5500 new international students each year

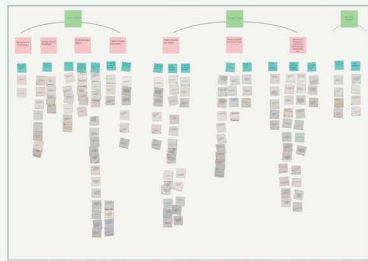
# TARGET USERS

- Confused by unfamiliar food choices
- Have difficulty understanding the menu
- Cannot name the foods
- Do not know what foods I would enjoy
- Afraid to ask the server for information
- Embarrassed by holding up people behind.



# CONTEXTUAL INTERVIEW

Eight contextual interviews with first-year international students.



# DESIGN IDEAS

- StepA. 40+ design ideas
- StepB. 14 big idea vignettes
- StepC. 3 winner ideas



**FOOD GAME**  
Encourage users to try new food in a game environment. It will randomly assign the user a high ranking/ rating food.



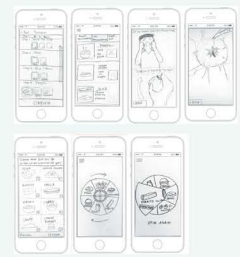
**AR MENU**  
Make use of google glass to provide real time information of food. Avoid the embarrassment of blocking the line.



**SOCIAL NETWORK OF FOOD**  
Recommend foods based on the user's preference and matched with people with similar taste in food.

# LOW-FI PROTOTYPE

- Features
- Customization of Your Taste
- Food Roulette
- Clear Ordering Instructions
- Friends' Interaction

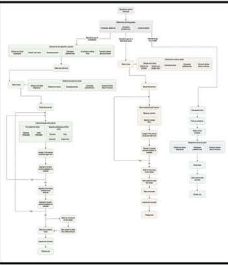


# OBSERVATION

30-minute natural observation in different campus restaurant for four sessions. Oral communication/ behaviors/ body languages/ facial expressions of students are observed and noted.

# Task Analysis

The task flow varies according to the dining place:



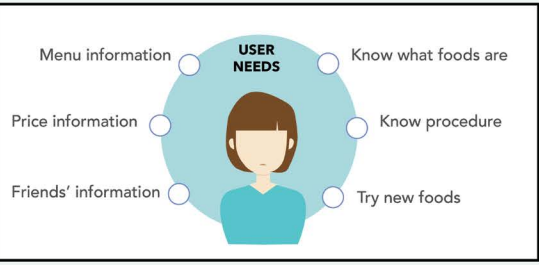
# SURVEY & EMPATHY MAPPING

## Key findings

- 53/60 Try new food because of recommendation from friends
- 51/60 Like to try new food
- 32/60 Need more than moderate

Top concerns for trying new food:

- 1 Price
- 2 Flavor
- 3 Friend's recommendation

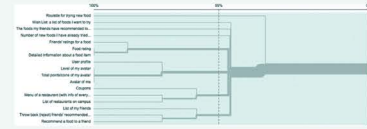


# CONVERGENCE

- In-class Sprint
- Gather feedback from classmates



- Card Sorting
- Determine architecture



# POTLUCK

Research and Design on On-Campus dining problems

