

Diagramming and Prototyping Final Project

June 4, 2018

Mariel Carroll

Business Goals & Persona

BUSINESS GOALS

GOALS

• 3-5 user tests, design critiques, or expert feedback sessions at each iteration

• Hi-fi prototype with UI interactions

SCOPE

- 1. Searchable, filterable recipe newsfeed
- 2. Weekly plan
- 3. Favorites, sharing, commenting, & history

ASSUMPTIONS

Technology for scraping food blogs.

RISKS

• Time

- Limitations of UI interaction in prototypes.
- Brief market research & persona creation



Charlie

Busy, young mom

ABOUT

- 🛛 💄 Age 25 34
- **\$** \$50-100k household income

📃 Medium tech proficiency

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MOTIVATORS

Sec.	
TIME	
Relaxed	Pressed
SOCIAL	
Independent	Close-knit
PLANNING	
Flexible	Organized
BUDGET	
Loose	Crunched
NUTRITION	
Basic	Special Diet
CREATIVITY	
Comfort Zone	Experiment

"Food is the way I nurture & bring my family together. I love to be creative, but the meals I cook must be quick & organized."

PAIN POINTS & NEEDS

1. Browsing blogs for new recipes takes too much time

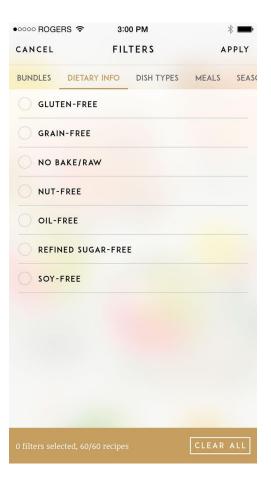
2. Family can be hard-toplease, picky eaters, or dieting

3. Without a plan, food already stocked at home is underused

POTENTIAL SOLUTIONS

- Gallery feed of recipes sourced from favorite blogs
- Filter by blog or author
- Filter by foods already stocked in the pantry or fridge
- Tags for cooking time ranges
- Tags for diets
- Weekly plan
- Favorites and sharing
- History of recipes with notes
- Explore by ingredient: name, cost, season, stocked

Inspiration





1 teaspoon fresh lemon juice (optional)

SUGGESTED TOPPINGS:

2 tablespoons chopped walnuts

Diced apples

<

Coconut sugar

Cinnamon and ground ginger

Granola

Coconut Whipped Cream

NOTES

warm embrace on a cold Winter day, this Apple Pie Oatmeal 🗖 will remind you of delicious apple pie, but will leave you feeling energized and ready to tackle the day ahead. The leftovers (if there are any!) taste amazing chilled, too.

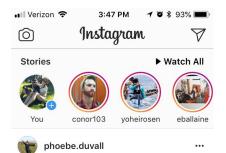
* 100% 💼

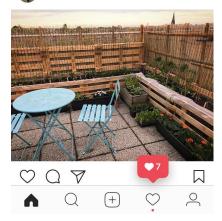
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DIRECTIONS - cecco

- 1. In a medium sized pot over medium heat, whisk together the oats, apple, chia seeds, cinnamon, ginger, salt, milk, maple syrup, and applesauce until combined.
- 2. Cook over medium heat for about 9 to 15 minutes, stirring often. When the mixture thickens and the oats soften, it is ready.
- 3. Stir in the pure vanilla extract and lemon juice (if using).
- 4. Pour into a dish and serve with your desired toppings.

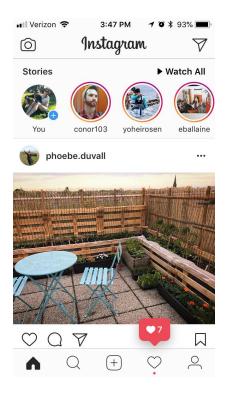
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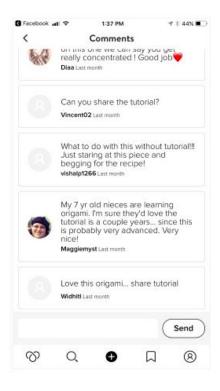






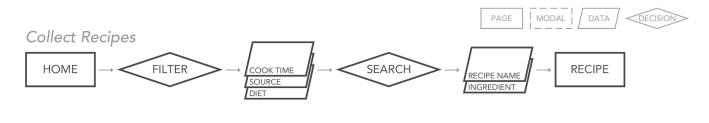






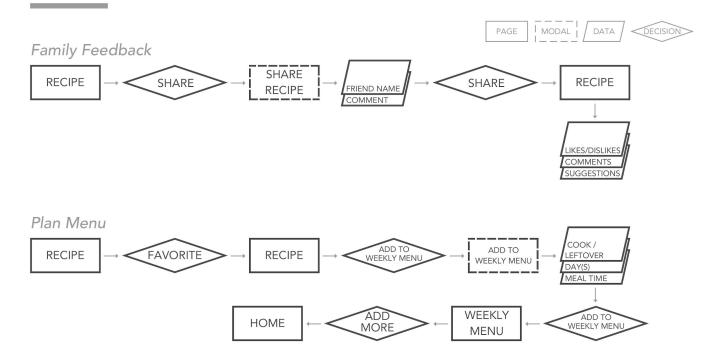
Flow Diagrams

FLOW DIAGRAMS





FLOW DIAGRAMS



Journey Map

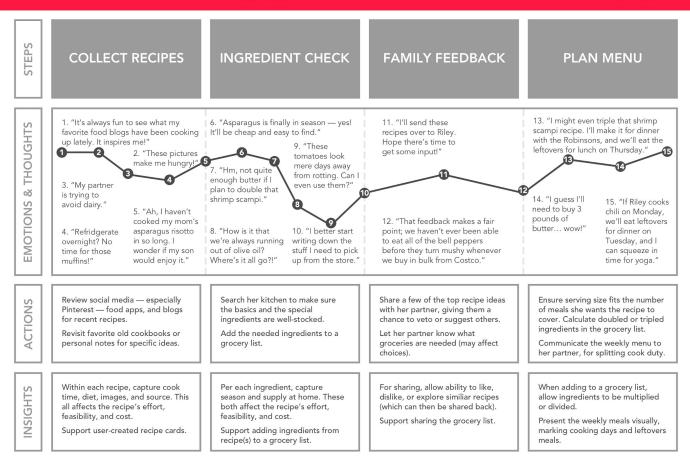


SCENARIO

Charlie has always explored her creative side in the kitchen, but since she became a mother, she has had less and less time to develop new recipes and flex her creative muscles. It's midday Sunday, and she's planning meals for the week in preparation for her weekly grocery trip.

GOALS

Explore fresh and creative recipes
Prioritize readily-available ingredients
Please her family's tastes
Plan a menu to fit the upcoming week



Sketches



Paper Prototype

PAPER PROTOTYPE LESSONS

1. Choose a consistent way to display recipe photos.

2. Small modal is not the right treatment for adding to the weekly plan. Consider a page instead.

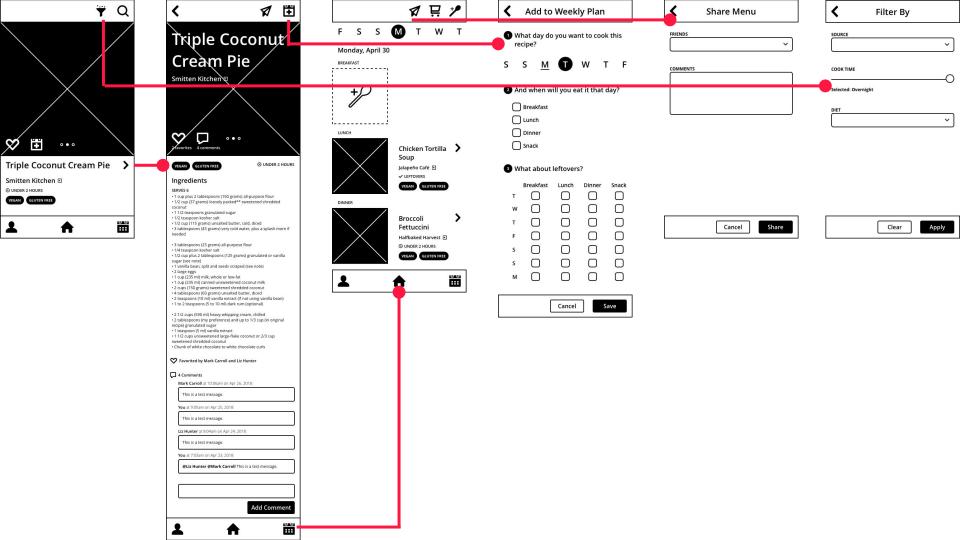
3. Calendar icon was a little unclear.

4. Share icon looks like go back.

5. Prefer to search by sources, so include that in the help text when search is clicked.

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Lo-fi Wireflow Initial Feedback



CLASS FEEDBACK & LESSONS

1. The add to weekly plan page feels like a lot of inputs.

2. Visualize info on the recipe page.

3. The share pages feel a bit mundane.

4. For leftovers, explore Pinterest's "tried it" feature for recipes.

6. Add steps to the recipe, too.

7. Serving size should be more noticeable.

8. Add ability for doubling/halving recipe.

9. Pick date in the future as an option rather than scrolling along calendar days (what if it's far in advance, like for a party?)

Medium Fidelity Wireframes



Triple Coconut Cream Pie >

Smitten Kitchen 🗉

O UNDER 2 HOURS

GLUTEN FREE VEGAN



SERVES: 6 PREP TIME: 1 hour COOK TIME: 30 minutes

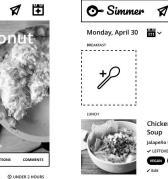
would like to tell you that I made coconut cream pie because after 12 years of requests for it, I submerged my doubts over whether it was my "thing" and finally saw the light. Or that apparently this specific coconut cream pie created by Tom Douglas at Dahlia Bakery in Seattle is so well-known and loved, a previous president would ask for it by name. Or that I made it because I was delighted by the history of coconut in America outlined by Stella Parks in her Bravetart cookbook (which we are already way into). where she explains that the earliest packaged coconut you could get in the US, after the Civil War, was dry and chewy, and not very appealing unless you soaked it in something. That thing became cream for custard, because we have very good tastes. Or that in one of those food holidays I'm a bit dubious of but not above mentioning should the stars/cravings align, apparently May 8th is National Coconut Cream Pie Day, and we might as well begin preparing today.

None of these are true. I actually --- in a veritable sad trombone after a build-up like the above - made coconut cream pie because I went so overboard buying coconut for a certain wedding cake I made last summer that I had guite a bit left to use up before its okay-let's-be-honest-I-blinked-and-missed-it expiration date.

What I quickly learned, however, is people* have a level of enthusiasm over coconut cream pie that is virtually unparalleled in any other dessert, save, perhaps, banana pudding or chocolate pudding pie. I believe the theme is pudding. Or - perhaps, just perhaps — the mandatory raft of whipped cream on top.

I get it, I really do, especially after making this one: a mile high with equal parts gooey, vanilla-flecked, rum-kissed coconut custard and massive pom-poms of whipped cream, topped off with a shower of toasted coconut flakes and curls of white chocolate. It does nothing halfway and neither should we.

* You know how it can take weeks and weeks to find a single date that works on the calendar for all of your friends? Yet amazingly if you group text "I think I have too much coconut cream pie, who wants to swing by and pick some up?" suddenly, everyone is free, and your family is mad at you for giving all their pie away. I will never underestimate the mere suggestion of homemade coconut cream pie again.



•••• GS 😤

9:41 AM

* 58 %

P

Chicken Tortilla 💙 Soup Jalapeño Café 🗉

VEGAN GLUTEN FREE ✓ Edit

>





✓ LEFTOVERS

SNACK



•••• GS 😤 9:41 AM \$ 58 % 🔳 Add to Weekly Plan 1. COOKING DAY 2. MEAL TIME 3. LEFTOVERS 1 What day do you want to cook this recipe?

recipe?	
SELECTED:	
Monday, April 30	

<		APR 2018				>
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9:41 AM

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Nut Free	Vegetaria	an

Cancel	N
	1912

Cancel Share Clear

Apply

Summer Squash Pizza

Smitten Kitchen 🗉

O UNDER 3 HOURS

VEGETARIAN

>

Hi-Fi & Refining Interaction States with User Testing









PLANNED RECIPES



Broccoli Fettuccini Halfbaked Harvest UNDER 2 HOURS GLUTEN FREE Z Edit

✓ Saved changes!

×



Mark Carroll



Ann Rice



Amber Gonzalez



Andrew Sandoval



Liz Hunter

INSTRUCTOR FEEDBACK

1. Add b&w pictures and allow for swiping through.

2. Add app name and logo in the header.

3. Allow behavior of adding pie to calendar and favoriting pie.

4. Success alerts after sharing or adding to calendar.

5. Switch the week dragging mechanism for just the date-picker as input

6. Add interaction states for clicking checkboxes and changing serving size when adding to calendar.

7. Add interaction states for adding friends in sharing flow one-by-one.

9. Add interaction states for the slider and diet checkboxes on the filter.

DESIGNER FEEDBACK

1. Try having a scrolling wheel (rolodex) for picking day of week for leftover, then only 4 checkboxes.

2. In initial step of when to cook, calendar doesn't need to be dropdown. Plenty of space to have it there.

3. Put the pills on homepage above the pictures and make them sticky.

USABILITY TEST FEEDBACK

1. None. All of the usability tasks were successfully completed in less than 3 seconds.

CLASS FEEDBACK

1. Try not prescribing different meal times.

2. Use the serving size to predict how many meals it will last and autfill that for people. Will maybe need to ask how many people eating it.

3. For selecting leftover days, use the calendar again and allow mulliple days to be selected.

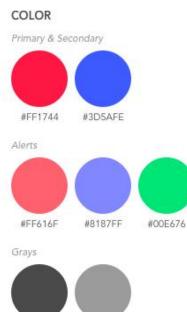
4. Maybe use microcopy to make it clear what the value of each action within adding to the meal plan (don't let leftovers go to waste! don't overpurchase groceries!).

Design System

DESIGN SYSTEM



Open Sans * Bold * 10/14



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