

intermediate cooking experience. With No More Toast, users would learn their way around a kitchen and how to cook through a nonintimidating platform and it would aid them in becoming more confident in their cooking abilities. (All images belong to their respectful owners.) **User Personas** 

**User Flow** 

# My User Personas and User Flow were created from compiling information from interviews with six friends and family members. I interviewed them about what they like and don't like about cooking,

how a recipe app would or does help them in kitchen and why or why not they currently use a recipe app. Bio: Delia is a hardworking recent journalism graduate. She works long hours trying to better her career and impress her bosses. When



Location: Seattle, WA Status: Single

Education: Bachelors degree

Goals Challenges • Eat less processed food • Doesn't like grocery shopping Save money Gets home too late to cook • Meal prep for a week of work • Unconfident in the kitchen **Personality Traits Tasks** 

and processed food for convenience or orders take out.

she's not a work she likes to exercise and get drinks or be social with her friends. She doesn't cook much now because she's so busy but also because she feels lost in the kitchen. Kelly eats a lot of snacks

## • Learn basic cooking techniques

- Make healthier food choices Make meal plans

Goals

• Grocery shop efficiently

### Determined Impatient Extrovert

Challenges

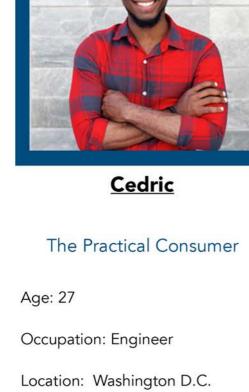
• Timing of cooking different parts of

- "I don't want to eat toast for dinner anymore."

Cedric is an engineer and likes to learn how things work. He likes logic to be applied to most aspects of his life. Most of his day is pretty planned out-work, gym, socialize or relax. His girlfriend doesn't have much interest in cooking so he does most of meal

an app that would help him make decisions as to what to cook.

preparations for both of them. Sometimes he would like it if he had



Status: In a relationship Education: Masters degree

a meal all at once • Meal plan for two • Using food before it goes bad • Get meal suggestions • Unclear or incomplete recipes **Personality Traits Tasks** • Diligent • Timing for each cooking step Methodical • Recipe suggestions for what is Economical already in the cupboard • Ability to edit saved recipes in app

"My biggest pet peeve is food going to waste."

Goals

Cook more for loved ones

Visual learning

More direct recipes

• Kitchen tools lists

Bio:

when she downloading apps to her devices.

### Alma is a social butterfly. Her relationships with friends and family are her main priority. Her data entry job is stable but she doesn't love it and she's ok with that. She cooks fairly regularly but is looking for more

Challenges

• Overwhelmed by recipe options

 Find unique recipe app Doesn't like cooking bloggers Tune up her cooking skills Distrust in some tech Tasks **Personality Traits** 

guidance. Alma is disenchanted with most recipe apps because the market is so saturated with them. She's looking for something unique



Education: Some college

Create account

Open app

Log in

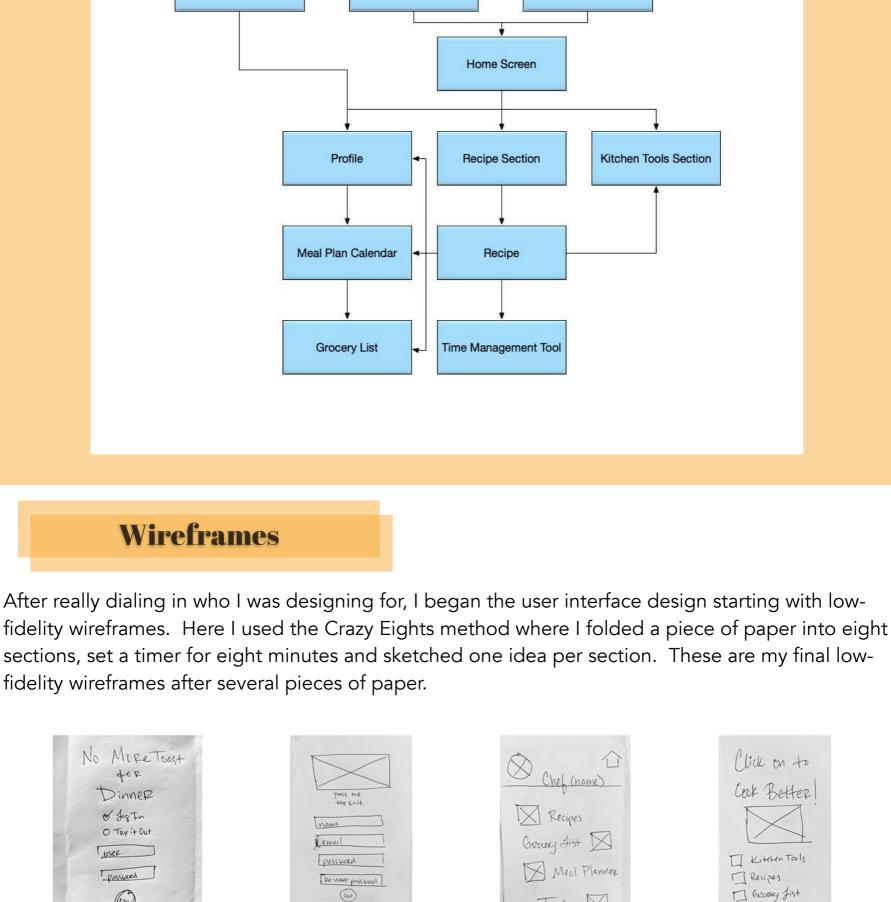
"If you don't know that you have the wrong pan then you think it's you and get discouraged."

Continue w/o log in

Fun loving

Careful

Resourceful



心

create account

Recipes

Cotegory Cotegory Cotegory

D TH ( Measure growy list ( utensils



Whimsical

Clean

**Friendly** 



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Store Section

Store Section

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Regular

Regular Regular Italic

Bold **Bold Italic** 

Kk

Timer

M

Tools X

1 pots + pans

1 Peofile

N-

Meal Planner 1 Day Week Month

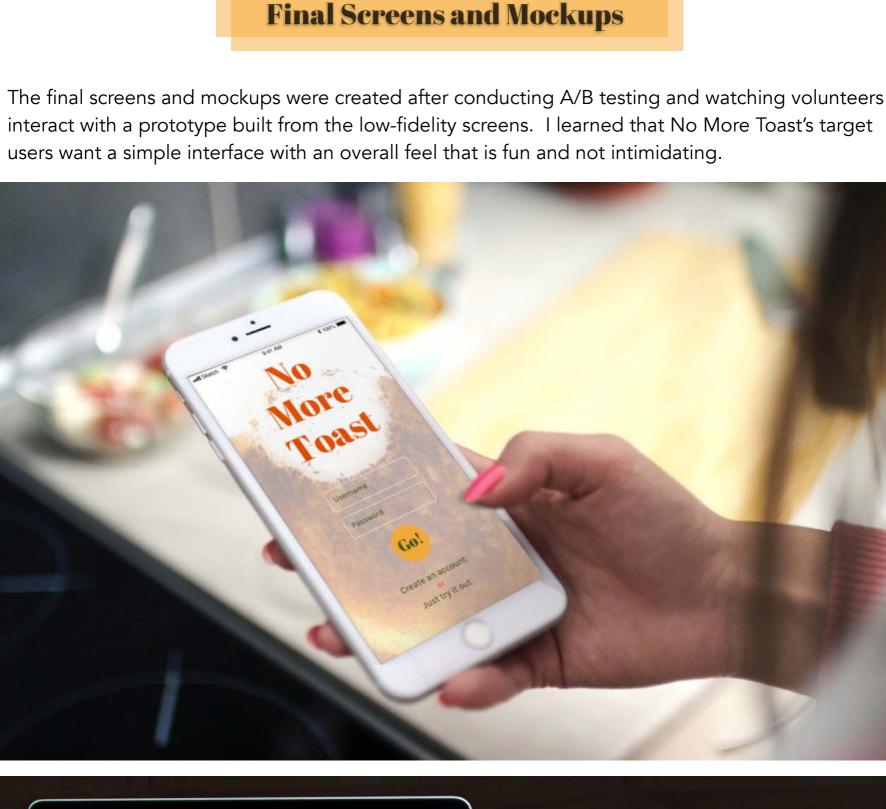


**Mood Board** 

Nutritionist

there's a whisk, there's a

way.



No More Toast

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Pass me the salt.

Userame

Email

Tomato Bisque with Croutons

III Sketch 🖘

Timer

9:41 AM

Chicken

Pot Pie

Ingredients

1 package of frozen mixed vegetables

Add to Grocery List

the user interface for this app.

1 can of cream of chicken soup

1 cup of cubed cooked chicken

1 cup of reduced fat milk

1 cup biscuit baking mix

\$ 100% ■

Tools

■ Sketch 🕏

**Grocery List** 

3 bell peppers

1 lb of green beans 1 head of cabbage 1 bag of baby carrots 1 bunch of broccoli

Produce

Dairy

<

Password

Re-enter password

. III Sketch

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## ■ Sketch 🤝 9:41 AM **\$ 100%**

Click around to

cook better!

Recipes

Meal Planner

**Grocery List** 

Kitchen Tools

No More Toast

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9:41 AM

Favorite Recipes

Following

Followers

Edit Profile

Help and support

9:41 AM

Grocery

1 cup biscuit baking mix

2. Stir the soup, 1/2 cup of milk,

vegetables and chicken in a 9-inch

3. Stir the remaining 1/2 cup milk,

egg and baking mix in a small bowl.

4. Spread the batter over the chicken mixture. Batter will thicken.

9:41 AM

Meal Planner

Week

**Chicken Pot Pie** 

Ingredients

1 package of frozen mixed vegetables 1 cup of cubed cooked chicken

Add to Grocery List

1 can of cream of chicken soup

1 cup of reduced fat milk

1 cup biscuit baking mix

8 100% **■** 

Month

1. Heat oven to 400F

Steps

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Sunday

1 egg

**Kitchen Tools** 

**Pots and Pans** 

**Appliances** 

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pie plate.

Chicken

Pot Pie 🗢

₮ 100% ■

Tools

¥ 100% 🔳

Leave feedback Sign out 9:41 AM ■ Sketch 🕏 9:41 AM **\$ 100%** ■ Sketch 🤝 **\$ 100%** ■ Sketch 🖘 Chicken Recipes Pot Pie 🗸 Sandwiches Grocery Tools Ingredients 1 can of cream of chicken soup 1 cup of reduced fat milk 1 package of frozen mixed vegetables Ingredients 1 cup of cubed cooked chicken 1 can of cream of chicken soup 1 cup of reduced fat milk 1 cup biscuit baking mix 1 package of frozen mixed vegetables 1 cup of cubed cooked chicken Steps

1. Heat oven to 400F

pie plate.

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2. Stir the soup, 1/2 cup of milk,

vegetables and chicken in a 9-inch

3. Stir the remaining 1/2 cup milk,

egg and baking mix in a small bowl.

4. Spread the batter over the chicken

mixture. Batter will thicken

5. Bake for 20 minutes or until

9:41 AM

Grocery

Chicken

Pot Pie >

**∦** 100% ■

Pots and Pans: 9-inch pie plate Small bowl Appliances: Oven at 400F Measuring Tools: 8oz measuring cup Utensils: Spoon Spatula

**Measuring Tools** Utensils 1 cup of cubed chicken 2 packages of sausage 8oz of salmon

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3lbs of ground beef

The most important thing I took away from designing No More Toast is the importance of

gathering user's preferences and problems and turning those stories into practical guides to create

Thank you for taking the time to view my work!