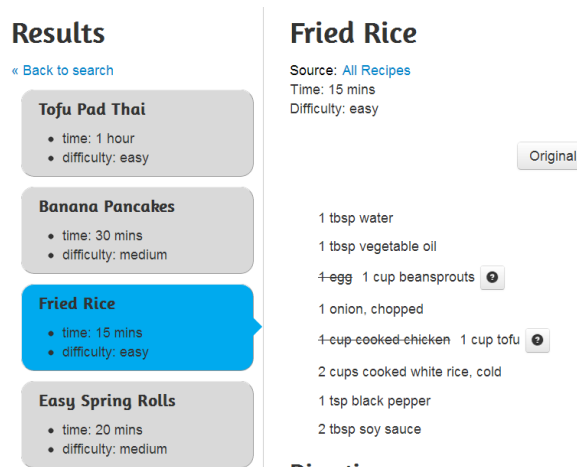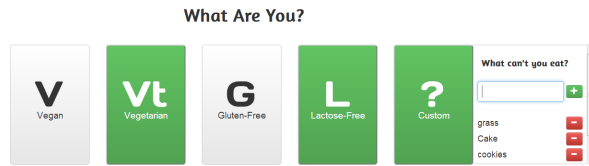Joy C. Chen, for Vegitude
Collab: none
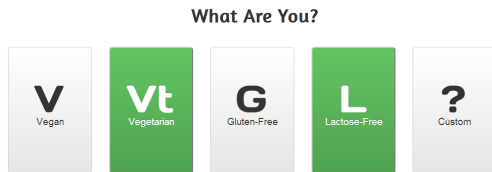
1. Overall appearance - good
   a. I really like the clean color choices and subtle wallpaper in the background. elicits thoughts of dining room and clean kitchen tablecloth/walls.
2. Color - good
   a. Similar to the previous comment, I like the greyscale consistency across the webpage, with splashes of color on important areas.
3. Selection Color Consistency - Cosmetic
   a. not sure why you chose to use blue on your results page at all. I thought the grey, orange, green was working great.
   b.

4. Multiple Selection - (Learnability) Cosmetic
   a. It wasn't immediately obvious to me that multiple selection was allowed. I actually figured it must be true only after trying the "custom" tag.
   b. Suggestion: The prompt question could be "What dietary restriction(s) do you follow?" or something of the like that suggests multiple things are possible
5. Custom Dialog - (Safety) Minor
   a. A consistency problem that bothered me, and could lead to someone mistakening thinking they deselected Custom. When you click the custom buttom after adding things, it goes from green to grey again. The things you entered are obviously still there, but it looks "deselected" i.e. in the example below, after closing the custom box, it looks like I'm saying I'm only Vegetarian and Lactose free, when I also don't eat ___list_of_things_still_in_custom__

What Are You?

b.

What Do You Want To Eat?

What Are You?

c.

d. suggestion: keep the custom box green as long as there is something saved in it.

6. Question wording - cosmetic
    a. "What can't you eat" isn't in line with everything else and is a little less accurate than "What do you not eat?"
7. Clickable title - cosmetic
    a. Just something that people usually expect. :)
8. Numbered directions - (Efficiency) major
    a. I was pretty confused by this. aren't directions always numbered? makes it easy to glance and reference. a paragraph of directions is pretty hard to follow.

Directions

Pour the flour, salt, granulated sugar, cinnamon, and baking powder in a large bowl and combine. Mix in the mashed bananas and soy milk. Stir until combined. Let the pancake batter sit for 5 minutes before using. Pre-heat oven to 200 degrees. Heat a large skillet with 1-2 Tbsp of the oil over medium heat. Cook until bubbles begin to form around the edge of the pancakes. Flip and cook for another 2-3 minutes. Add remaning oil as needed and continue to cook pancakes until all the batter is gone.

    b.
9. Pictures - (Efficiency) cosmetic
    a. Cookbooks have pictures. People looking to find something they want to eat would probably like it. Following the link to the "source" to get them works, but it is one more step.
10. Hoverover Help button - (Learnability) good
    a. I really like the idea, to keep some deeper information hidden that way.
11. Links to source - cosmetic
    a. Unsure before we click the link whether it'll take us to the main page or the specific recipe page.
    b. suggestion: at the price of clutter, put both on the link
12. Bug? The link to Post Punk Kitchen (for Tofu Pad Thai)
    a. takes us to the main page. the other links take us to recipe pages.
13. Smooth transitions - good
    a. Just wanted to comment that I appreciate the choice of having most

information-related things fading in and out and selection objects responding instantaneously. It looks and feels really good.

14. Summary Speech bubbles - cosmetic
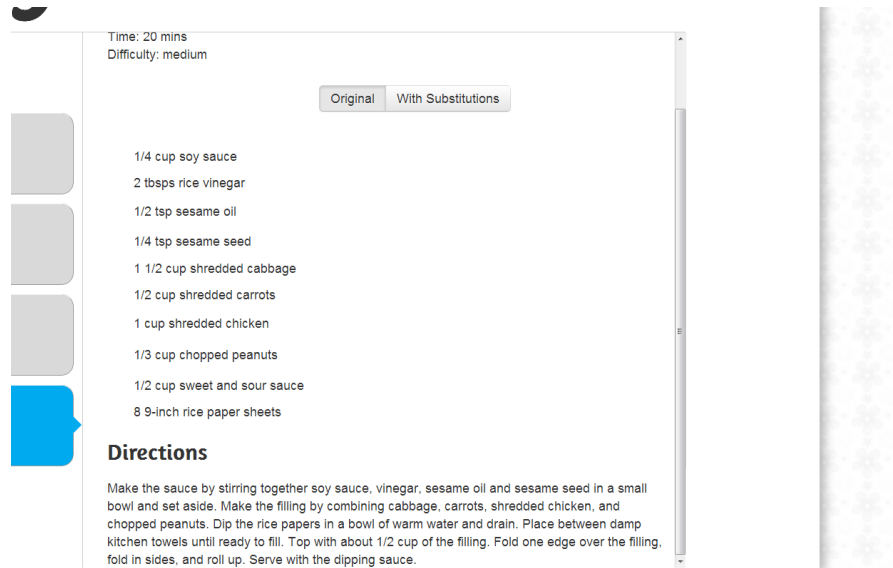   a. time and difficulty fields are self-explanatory

Tofu Pad Thai
- time: 1 hour
- difficulty: easy

Banana Pancakes
- time: 30 mins
- difficulty: medium

   b.
   c. Suggestion: replace the label with a graphic (clocks / chef hats) or remove entirely

15. Context box positioning - minor
   a. Something about the results page content box hitting the bottom of the window bothers me. Maybe because on normal websites, there's whitespace/other unimportant things near the bottom to push content about an inch or so above the bottom of the window. Hard to explain, i hope you know what I mean. Screenshot below shows the right and bottom edges of my browser. Content pane with scroll bar hits the bottom, and I'm reading the recipe which is plastered to the edge of the browser window.

Time: 20 mins
Difficulty: medium

| Original | With Substitutions |

1/4 cup soy sauce

2 tbsps rice vinegar

1/2 tsp sesame oil

1/4 tsp sesame seed

1 1/2 cup shredded cabbage

1/2 cup shredded carrots

1 cup shredded chicken

1/3 cup chopped peanuts

1/2 cup sweet and sour sauce

8 9-inch rice paper sheets

Directions

Make the sauce by stirring together soy sauce, vinegar, sesame oil and sesame seed in a small bowl and set aside. Make the filling by combining cabbage, carrots, shredded chicken, and chopped peanuts. Dip the rice papers in a bowl of warm water and drain. Place between damp kitchen towels until ready to fill. Top with about 1/2 cup of the filling. Fold one edge over the filling, fold in sides, and roll up. Serve with the dipping sauce.

   b.
   c. Suggestion: pop it up some with a bit of margin/padding

16. Categorizing items - (Efficiency) minor
   a. I realize it will probably make more sense once search works, but I can still imagine it being important to categorize the menu items if you have a lot of results. i.e. desserts, dishes, full meals, etc. Relevant to the user, and could make the list of speech bubbles more glanceable.