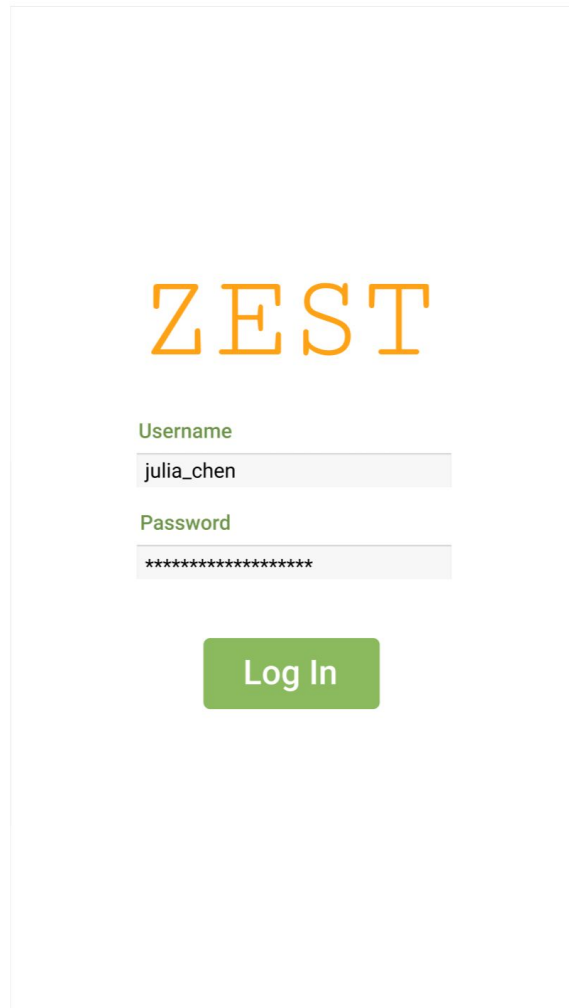


# Team 7 Process Book

Joseph Pang, Jisoo Geum, Selena Zhen, Rachel Park

# ZEST

A culinary learning/teaching mobile application



The screenshot displays the login interface of the ZEST mobile application. At the top center, the word "ZEST" is written in a large, orange, serif font. Below this, the word "ZEST" is repeated in a smaller, orange, serif font. Underneath, there are two input fields: the first is labeled "Username" in green text and contains the text "julia\_chen"; the second is labeled "Password" in green text and contains a series of asterisks. At the bottom center, there is a green rectangular button with the text "Log In" in white.

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## Purpose

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Our app focuses on learning and teaching how to cook. Unlike a lot of current apps in this domain that focus mainly on sharing recipes, our app would provide people with classes for cooking either through videos or in-person meetups. We want to create a platform where people can interact more and learn more comfortably and quickly. In addition, any user would be able to learn but also teach, because these users, by default, are the experts regarding their own particular recipe. Overall, we plan on designing an app for cooking that combines written, visual, physical and auditory methods of learning and teaching, that a lot of other apps may lack.

## Domain Research

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Our research was through a 3-part interview. The first round of interviews was a general interview asking people about learning experiences. The second round of interviews was asking people about learning specific to cooking. The last round of interviews was asking people about teaching how to cook.

We found that most people learn best through personal interaction and that there needs to be thorough steps when learning or teaching someone. By interviewing people, we were able to create the content of our app. Below is 2 of the interviews we conducted.

### Interview Questions Part 2

- Do you know how to cook?
- If so...
  - Why do you cook?
  - Would you describe yourself as a beginner, intermediate, or advanced cook?
  - How often do you cook?
  - Do you like/not like cooking? Why?
  - How did you learn to cook?
    - What helped you most by learning that way?
    - What didn't help you or what didn't you learn as well while learning that way?
    - What do you wish you had as a part of that learning process?
  - Do you use any sort of help when cooking? If so, what?
    - If an app, can you describe the app? How is that helpful? What do you like/not like about this sort of help? What do you wish you had in addition to this kind of help?
    - If not an app, why?
- If not...
  - Why don't you cook?
  - Do you want to learn how to cook?
  - If yes, why don't you try?
    - Have you tried using any cooking apps?
    - If yes, can you describe the app? How did you feel about it?
    - If no, why?

- What do you think would help you learn better and easily in a cooking app?
- If you weren't using an app, what would help you learn best?
- If no, why?
  - Would you ever try using a cooking app?
  - If yes, what features do you think would help you?
  - What would you like/not like to have?
  - If you weren't using an app, what would help you learn best?

### Interview Notes

- Can make the food the way she likes it
- Knows what she's putting in her food
- Gets to eat exactly what she wants
- Advanced cook
- Meal preps once a week
- Cooks 3-5 meals other than meal prepping
- Loves cooking
  - Very calming
  - Specific time when she doesn't have to be working
  - Fun to cook
  - Eat well, healthy
  - Saves so much money
- Learning how to cook by watching her parents and cooking with family
  - Watching helped a lot in learning
  - Daily cooking created habit of watching and cooking
  - Repetition is seeing how things are done
  - Proportion of food was hard to learn because working with a group of people
  - From watching, you don't get the shortcuts or tricks like knowing when food is ready
  - Knowing nutrition needs through cooking was hard to know
  - Wish she had more practice and trial & error
    - Would give up if messed up more than 1-2 times
    - Motivated by reason of cooking (making food for someone who isn't herself, if it were for herself she'd try something else, if it's a food she really likes she'd try again)
    - If the food is decent enough, even after failing, she'd try again
    - Presence of someone makes her want to try again because she doesn't want to show failure

- Multiples recipes online help for cooking
  - Mix and match multiple recipes cook correctly or find out ways of doing things
  - Can cook to preference (specific ingredients)
- Doesn't use app
  - For learning app, past the learning
  - For help, looks up online for specific methods
  - For recipes, usually sticks with recipes she already knows

### Interview Questions Part 3

1. If you were to teach how to cook or lead a cooking class, how would you go about doing that? Please explain your entire process, from the moment you decide to teach to the end of the class.
2. How would you prepare by yourself before the class?
3. How would you help your students prepare for the class?
4. How do you feel during each of these steps?

### Interview Notes

- Say what's going to be cooked
- Try cooking the recipe herself
  - Make any modifications needed
  - Make a list of materials & ingredients needed
- Prepare what to say about each material/ingredient/step of the recipe
- Lay out all the materials & ingredients before class starts
- Send the recipe to students ahead of time
- Would provide materials & ingredients to students
  - In a school setting, where you pay for the class
- Explain all the materials & ingredients
  - How they'll be used for the recipe
- Briefly go through the steps of the recipe before teaching
- Show how to do the first step, then have the class do it (for all other steps)
  - Generalize teaching to all recipes (explain how to grill something)
- Ask for any questions
- Pair people so they can taste each others' foods & compare
- Having a discussion
  - Effects of different ways of cooking
  - Reflection
- Clean up
  - Show how materials are cleaned & ingredients preserved

- How to store all ingredients for the future
- Choosing recipe: annoying, stressful
- Prepping lesson: annoying, tedious
- Trying out the recipe: enjoyable
- Teaching: enjoy cooking & explaining, frustrated watching students do it, stressful
- Discussion/Answer questions: useless because she doesn't know if it'll actually be helpful or productive, hard to guide
- Clean up: annoyed, frustrated



## Competitive Analysis

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Duolingo is a language learning app that helps people learn any of their 23 languages offered. Their goal is to create personalized education that is fun to learn and universally accessible. The benefits of Duolingo is that it's a goal-setting tool. It personalizes the learning experience to the user based on how seriously they want to learn the language. In addition, there are a lot of visual reminders like progress bars which indicate when the user needs to review material again.

However, some weakness of the app include inconsistency in what's considered right or wrong and unnatural or generic examples. But most importantly, there's no human interaction, not allowing the users to exercise practical use. As a result, an area of improvement could be finding a way to make Duolingo more similar to real-life contexts. The on-screen written examples could be more unique and diverse and there could be a way of speaking to a real person, giving the users a chance to experience challenges and unexpectancies like in real life.



Soomgo is a South Korean mobile app that matches the users with professionals offering a variety of services such as tutoring, moving, designing, and even wedding planning. The learners choose the type of service they want from different categories and fill out basic questions and checkmarks that look for specialized experts that are most suitable for the learner's need. The biggest strength of Soomgo comes from the learner's experience. The browsing service includes filtering by

location, credibility-based on reviews and certificates, and many other specific details that different learners may prioritize. However, many complaints about the 'Credit System' were raised by the experts. The credit system requires them to use monetary credits in order to disclose the estimated price of their service to consumers. The problem of the credit system occurs when the experts have already purchased the credit but were never paired up with a learner. This problem can be resolved by using a different system to earn the company profit and improve the user experience for the experts.



The Khan Academy mobile app is an extension of the existing Khan Academy framework, which has consisted of a multitude of videos and course frameworks that help both students who have quick questions on specific topics and students who want to build the skill up from scratch. The benefits of Khan Academy, including its wide breadth and trove of practice problems, are a testament to its enduring presence in the online learning sphere. However, its model does present a few drawbacks, including a limit to academic topics and rigidity of teaching styles and topics. The biggest improvement that Khan Academy could witness would be the option to create entirely new topics, and plan out personalized lesson in general. This would loosen some of the aspects of the overall application that narrow its scope and bring entirely new types of users to the app.



Craftsy is an app for users to explore online craft classes as well as purchase kits, supplies, and projects ideas. The app offers a 'one-stop-shop' for craft projects, from idea, to supplies, and finally informative videos. Craftsy has a wide range of craft skills, easy access on all platforms (Roku, web, mobile), and strong support from its crafting community to create high quality videos and lessons. However, Craftsy also has poorly designed features and user flow, is an unstable app, and needs more specific craft categories for specialized designers. Many of Craftsy's newer features, such as the subscription service Craftsy Unlimited, or Blueprint, have received criticism due to the lack of compensation and consideration for the craft community and designers. This could give us insights on what the users value in a business opportunity like an online lesson app.

## Customer Journey Maps

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**LEARNING HOW TO COOK - Persona #2 (Tom)**

PHASES	<i>Desire to Cook</i>	<i>Explore &amp; Select Recipes</i>	<i>Review Recipe Instructions</i>	<i>Shop for Ingredients</i>	<i>Begin Cooking</i>	<i>Serve &amp; Eat</i>	<i>Clean Up</i>
<b>ACTION</b>	- Decide on what she wants to eat	- Look up online/cook-book - Ask people for recipes	- Check ingredients & materials - Read instructions - Look up any clarifications on uncertainties	- Go to the store	- Prepare ingredients & materials - Pre-heat anything - Follow instructions - Problems/failures	- Read instructions on how to serve - Gather utensils - Serve & eat	- Wash & dry utensils - Throw away or preserve leftovers
<b>WANTS &amp; NEEDS</b>		- Mix /match recipes - Nutrition info - Dietary restrictions - Resources	- Substitutes (ingredients/measurements)	- Availability in nearby stores - One-stop shopping	- Clarification on uncertainties - Video tutorials - Tips/tricks - How to fix mistakes	- Specific information on plating, serving size, etc.	- How to preserve leftover ingredients - How to properly throw out scraps - Expiration dates
<b>TOUCH POINTS</b>		- Online search	- Online resource	- Grocery store	- Kitchen - Online search	- Kitchen	- Kitchen
<b>EMOTIONS</b>							
<b>Successfully Cooking Recipe</b> <b>Failing to Cook Recipe</b>							
<b>Beginner Cooks</b>							
<b>Advanced Cooks</b>							
<b>IMPROVE-MENTS</b>	- Search category	- Compare recipes - "About" section - "Ingredients & materials you already have" filter	- Tips & tricks - Instruction videos at the end	- Checking availability, possible price & quality differences	- How to fix common mistakes - Tips & tricks - "Phone-in help"	- Tips & tricks	- Tips & tricks

TEACHING HOW TO COOK - Persona #3 (Emily)

PHASES	<i>Desire to Teach &amp; Share</i>	<i>Explore &amp; Select Recipes</i>	<i>Review Recipe Instructions</i>	<i>Shop for Own Ingredients</i>	<i>Try Cooking the Recipe</i>	<i>Prepare Lesson or How to Teach</i>	<i>Choose &amp; Announce When, Where, &amp; How to Teach</i>	<i>Teach &amp; Begin Cooking</i>	<i>Clean Up</i>
<b>ACTION</b>		- Brainstorm various recipes that she knows well	- Check ingredient list - Check techniques/tips used	- Go to grocery store - Buy ingredients for selected recipe	- Use materials & ingredients to cook - Take notes on measurements or any problems	- Clarify any unclear steps, give tips - Runthrough recipe beforehand as a test - Create food for promo material	- Choose from a list of feasible locations - Decide with students on an agreeable time	- Go through recipe step by step with students	- Wash & dry utensils - Throw away or preserve leftovers
<b>WANTS &amp; NEEDS</b>	- Checklist of things that are required in preparing a class	- Filter through existing ideas/recipes - How to make my recipe unique and original	- Simplify complex steps	- Possibly in bulk, for a whole class - Reimbursement		- Template for prep-ing process - Add justification of techniques - Promo steps for easy 'advertising'	- If not face to face, no technical difficulties - An effective way to choose a suitable time and place for students and the teacher	- Dynamic teacher student interaction - Ability to help and fix difficulties that each student encounter	- Notes on how to preserve leftover ingredients - Notes on how to properly throw out scraps - Expiration dates
<b>TOUCH POINTS</b>	- Home or office	- Online search - Home resources	- Online resource - Home resources	- Grocery store	- Kitchen - Notepad	- Home or office - Text formatting application	- Skype/any live streaming service - Notification updates of location, time, changes, etc.	- Skype/any live streaming service - Public kitchen	- Kitchen
<b>EMOTIONS</b>									
<b>IMPROVE-MENTS</b>	- Guideline on how to prepare a cooking class	- Group/order recipes by ease, cost, etc. - Customizable recipes	- Tips & tricks on teaching the recipe effectively	- Checking availability, possible price & quality differences		- Tips & tricks on teaching a class well	- Reduce logistical & communicative load	- More cooking geared livestream - More interaction	- Section for cleaning up notes

## Personas & Scenarios

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### Stakeholder - George, late 60s

George is a manager at Whole Foods who is looking to expand his grocery store's sales by encouraging people to cook. As a result, he has decided to invest in an app, *Name of App*, that is a one-stop shop for all how-to cooking needs. He wants the app to provide something different from the current cooking apps and Youtube videos so that the app can distinguish itself from the oversaturated market. According to his own cooking experience, George knows that personal interaction and individualized learning is the most helpful way for successful cooking. As a result, George wants to expand from simply

sharing cooking tips and recipes and create a community that anyone of various skill levels can learn and teach how to cook.

### Scenario - George

George comes out of a meeting with his staff and finds out that their sales are decreasing. He wants to find a way to get people to buy more food/ingredients from his store so that his sales increase again. As a result, he advertises the use of *Name of App* by hosting in-person cooking classes, which is a feature of *Name of App*.



User #1 - Jennifer, 23, Graduate Student -  
wants to cook more often

Jennifer is a graduate student who wants to stop eating out and save money. As a result, she wants to cook more often than she does now; however, she only has a small range of skills and recipes. Thus, she gets bored of her food quickly. She's looking for a platform that can teach her how to cook more dishes, in an interactive and personal way.

Scenario - Jennifer

Jennifer is a graduate student who's trying to save money on food because her school expenses are too high. She already has some recipes and cooking experience but not enough to cook for every meal of the week. She turns to *Name of App* to find more interesting and diverse recipes that will keep her eating experience from being boring and stale.



User #2 - Tom, 27, Businessman - inexperienced

Tom is a businessman who has never cooked before but wants to impress a woman with a romantic 3 course meal. He needs to be taught every step slowly and thoroughly. As a result, he turns to the app *Name of App*, which has a personalized and interactive feature that allows him to communicate and learn from a chef.

Scenario - Tom

Tom is a businessman who has no idea how to cook but wants to impress a woman on a date this weekend. He stupidly already told this woman that he'd cook a dinner for her. So, he wants to try learning how to cook using *Name of App*, since it has a good step by step cooking process for beginners. He needs everything from ingredients to tips and tricks to measurements to instructions on how to fix possible mistakes.





User #3 - Emily, 35, Married, 3 children - experienced and wants to share recipes  
Emily is a mom of 3 who has figured out every trick there is to getting her children to eat healthily. After a lot of experimenting with food and combining different recipes, she has figured out what recipes work and don't work. She wants to help others so that feeding their children becomes an easier process. In addition, she wants to learn more advanced recipes, since she's mastered simple dishes and working around them.

#### Scenario - Emily

Emily, having 3 picky children to feed, has used up all of her knowledge on food to mix and match as well as create new recipes, to maintain her children's nutrition. She wants to share her tips and tricks with everyone else and she wants to learn how to cook other recipes, now that she's fully used her current ones.

# Brainstorming Ideas

(open notes; not all used for final app)

---

Advanced (incentive given)

- Make a video
- Get a recipe
- StackOverflow-like comments section for questions

Intermediate (learn how to cook harder recipes)

- Recipes & Instructional Videos by staff
  - StackOverflow-like comments section for questions
- Video & In-Person meetups
  - First come, first serve basis sign-up

Beginners (learn how to cook)

- Recipes & Instructional Videos by staff
  - StackOverflow-like comments section for questions
- Video & In-Person meetups
  - First come, first serve basis sign-up

Share (exchange/share recipes; all cooking levels)

- Recipes & Instructional Videos by anyone
  - StackOverflow-like comments section for questions

Guest Chefs

- Recipe & Name of Chef
- In-person meetup only
  - First come, first serve basis sign-up

Teach Classes on Your Own

- Procedure for teaching
- Paid (incentive)
- Create own/use existing recipe

Other

- Game like features for motivation (beginners and intermediate)
  - Streaks? Points? Motivational messages (congrats!!)?
- Tips & Tricks boxes throughout a recipe or instructional video
  - Cooking a specific boiled chicken dish → there's a button to click for tips & tricks to know when chicken is fully cooked for all recipes (boiled, fried, grilled, etc.)

## Prioritized Features List

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### Student

- Browse by category/search for recipes
- Reviews of recipes
- Filter: what you already have/own (ingredients, materials, etc.)
- Use your location: searching availability for resources (ingredients, materials, etc.)
- Feedback System: comments/questions forum
- Instructional videos
- Surveys: Defining your own cooking skill level
- Mobile payment
- Push notifications: when a new recipe comes out, updating when a location/time for classes changes, info from a teacher, etc.

### Teacher

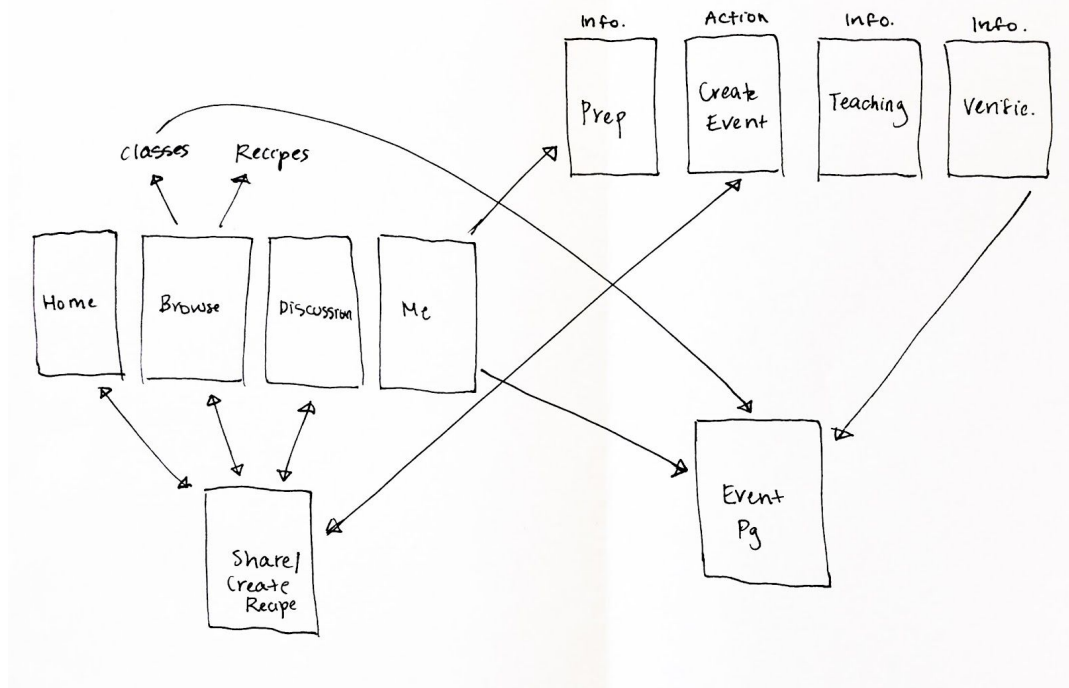
- Social Media Integration: advertise classes
- Browse by category/search for recipes
- Feedback System: comments/questions forum
- Push notifications: when a new recipe comes out, updating info about students for classes, etc.
- Use your location: searching availability for resources (ingredients, materials, etc.), finding a place to teach an in-person class
- Mobile payment
- Filter: what you already have/own (ingredients, materials, etc.)
- Contact: livestream comments, email, group messaging, etc.
- Step by step checklist: preparing to teach

# User Flow Diagram

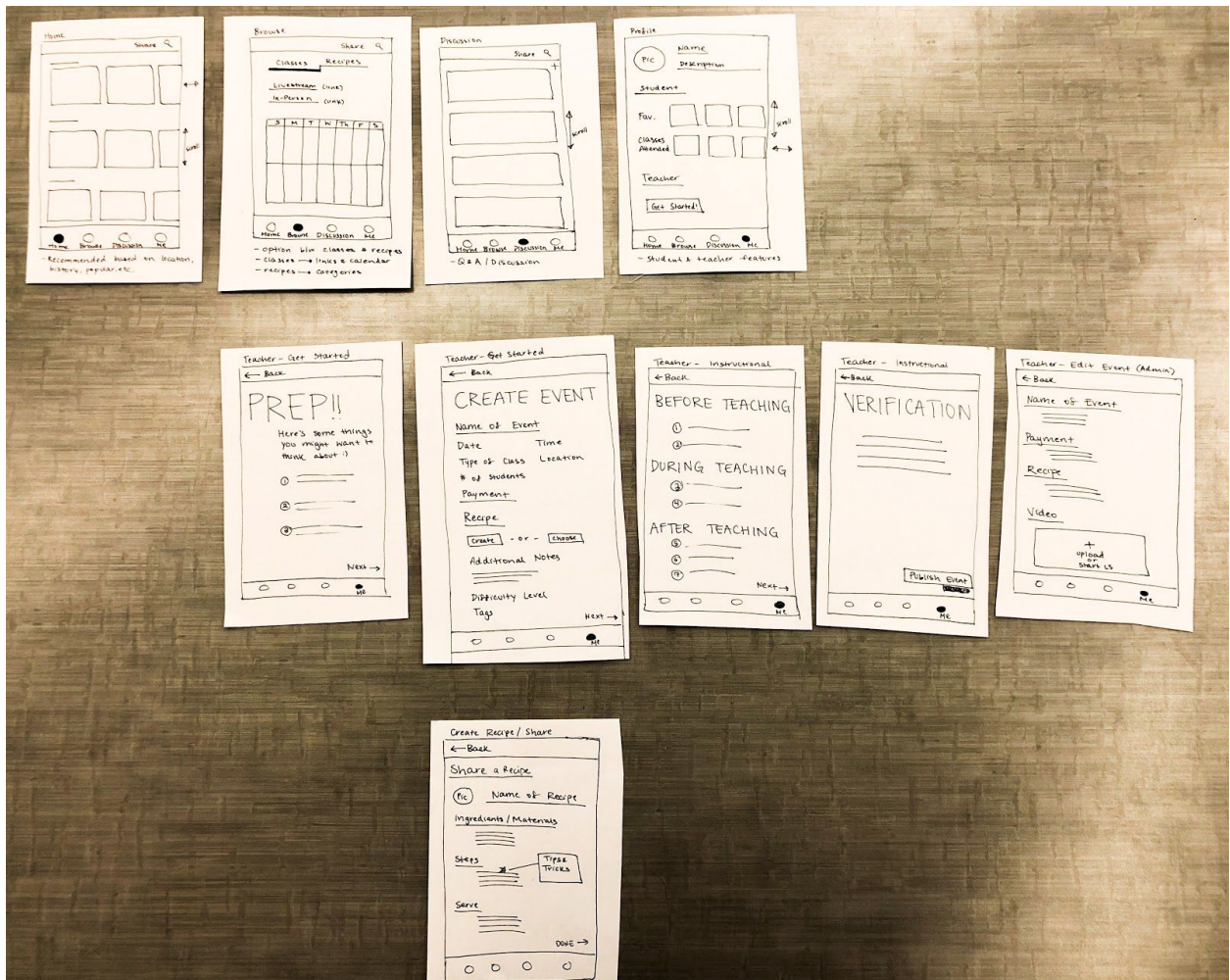
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## User Flow Diagram

- Create an Event for Class



# Initial Wireframes



# User Testing Notes: Part 1

---

Task: Make an event to teach a cooking class

## Summary

Overall, our users had no trouble navigating to the right page and button for our given task. They like our 4 main screens and felt encouraged to explore, which was good. However, there was a little confusion during the stages of creating an event. It was a bit unclear whether the steps per each stage were instructional/recommended or action based. In addition, once they published the event, our users couldn't tell that the next screen was a preview of the completed event page. As a result, we've started to come up with possible solutions to fix these issues like color coding between instructional and action based steps and different user navigation or headings for the preview screen.

## User #1

- Payment is confusing → solution: actually figure out what to do with it
- Knowing the difference between what's action and instructional is hard → solution: blurbs or color coding
- Published event page was confusing → still under Me section → solution: show event under Browse or Home
- Seems like you're making a profile & an event at the same time → solution: make screen to show making a profile
- A lot of information in making an event → hard to draft/save → solution: make save button
- Do people have to click through all the pages for making an event if they've taught a lot of classes already → solution: after teaching 2-3 times, only "create an event" prep page will show up

## User #2

- Filling in or not? → solution: have actual text on the screen
- Share title needs to be clearer → solution: choose between create or share
- Verification gives overview? → solution: have actual text on the screen
- Browse classes → are the links highlighting events in calendar or leading to another page? → solution: maybe visual design?

## User #3

- Confused about the published event page → don't know where you are → solution: show "Overview" of event page or after publishing event, go back to the "Me" section with the event box you can click on again to edit
- Don't know which page to go to first but once you get to the "Me" section, it's clear how to make an event for teaching a class

## User Testing Notes: Part 2

---

Task 1: Make an event to teach a cooking class as a teacher.

Task 2: What time does Gordon Ramsay's class start? Find his event page.

Task 3: Find a dessert recipe.

Task 4: Find a place for you to go ask questions about cooking.

### Summary

Overall, our users only had trouble with 1 major thing. They were confused about where to go to create/share a recipe versus a class. The "Create" button at the top right corner of the screen that's meant for creating and sharing a recipe misled our users. However, when directed to the "Me" page, it was easy for our users to create an event for teaching a cooking class. As a result, we've decided to reword our buttons.

### User #1

- Goes to create button at top instead of Me section to create a class as a teacher
- Search bar in Browse is misleading, what's our default Browse page
- "Create" button should be clearer, indicate that it's for recipes
- Favorite feature isn't present
- Classes & recipes tabs could look better

### User #2

- Goes to create button at top instead of Me section to create a class as a teacher
- "Create" button should be clearer, indicate that it's for recipes
- Goes to search bar in Browse first, make default Browse page?
- "Get Started" button can be "Create Class" button

### User #3 (changed buttons)

- Was confused at the "create an event" - Confused at "create a class" because of too many content
- Not sure if he should go to profile or +recipe or to browse to create a class.
- Easily finds the "browse" button. Finds gordon ramsey
- "find a question" and "find a dessert" task easy
- Wasn't sure what was "classes" and what was "recipes" in the home screen

### User #4 (changed buttons)

- Tried to create a recipe instead of creating a class
- Found create a class in 'Me', read thru prep, typed in info, read instructions, published event successfully
- Found ramsey's page, 6:30pm
- Search for dessert: went to home page instead, readjusted and went to browse

- Browse tabs are confusing
- Found discussion
- Home page is confusing/useless/what do i do?
- The calendar is confusing as to where it came from
- Discussion page could be two different panels/filtered for a specific type
- Liked autosave feature
- Create recipe/create class buttons???
- On 'me' page, took a while to find 'create class' button, could look more like a button
- A lot of reading?
- Verification - highlight key information more to make it stand out
- Green is nice, gives indication of how the app is more than a recipe app

#### Things We Decided to Change:

- Change bottom bar to Home, create, discussion, Me
- Divide Discussion page into two different sections (Questions, Tips)
- Add icons
- Work on Logo
- Color
- More hierarchy on Create Class page.



# Screen Design Iterations

## Initial Color Scheme



FFFCE1



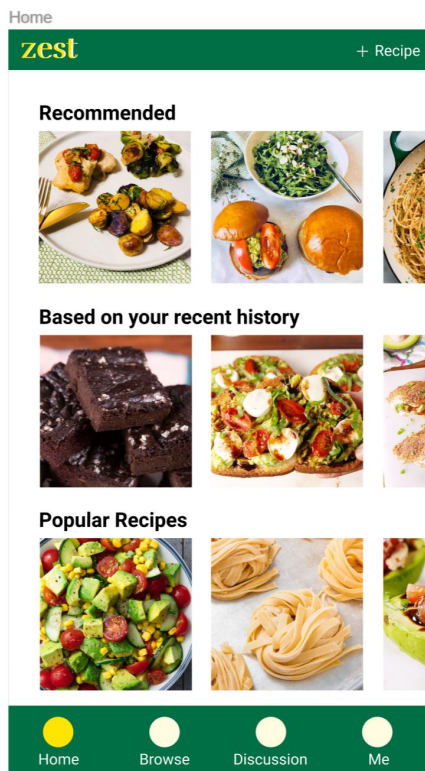
FFE500



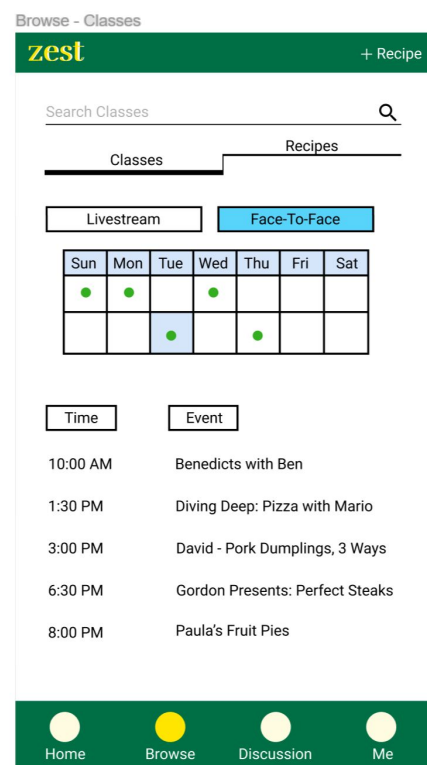
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## Initial Iteration Screens

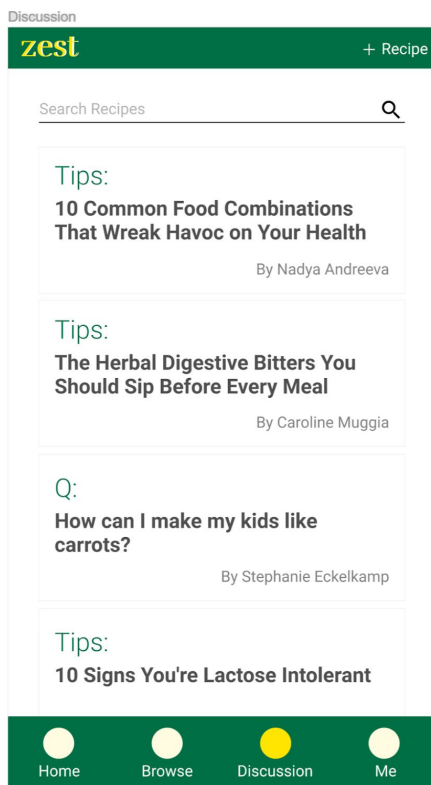
Home



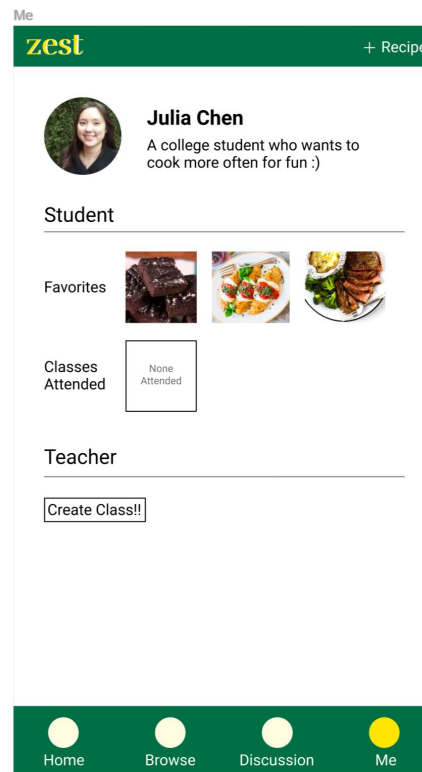
Browse



## Discussion



## Me

Changes in Layout after the 2nd User Testing:

- change green to light green
- home/browse pages combined
- create page to replace the browse page
- tabs for classes/recipes
- standard buttons
- icons instead of circles (bottom bar)
- divide Discussion page into two different sections (Questions, Tips)
- change logo to white
- 30 pixels from top, bottom, sides
- Got rid of the create recipe button on the top right

# UX and UI Design Features

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## Final Revisions:

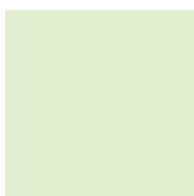
- 2 different browse features in the Home screen (calendar style for classes / category style for recipes)
- More clearly defined buttons/areas of interaction
- Changed the yellow to a more orange color to avoid clashing with white
- Addition of a simple screen with two button options for clarity

## Final Color Scheme and Font Format

ZEST

Logo Font: *Cutive Mono*

Interface Font: Roboto



E0EFD0



FFA216



6F944B

# Home

## Home

Browse

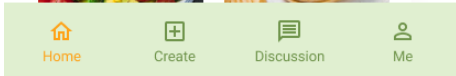
### Recommended



### Based on your recent history



### Popular Recipes



# Create

## Create

CREATE CLASS

CREATE RECIPE



## Browse Classes - Livestream

### Browse

Search Classes

Classes Recipes

**Livestream** Face-To-Face

SUN MON TUE WED THU FRI SAT

1 2 3 4 5 6 7

8 **9** 10 11 12 13 14

**Time** **Event**

- 9:30 AM John's Famous Chicken Pot Pie
- 12:30 PM Butter Chicken with Rachel
- 4:30 PM Turkish Delight with James
- 8:30 PM Health Kids' Eats: Cauliflower Pizza

Home Create Discussion Me

## Browse Classes - Face to Face

### Browse

Search Classes

Classes Recipes

Livestream **Face-To-Face**

SUN MON TUE WED THU FRI SAT

1 2 3 4 5 6 7

8 9 **10** 11 12 13 14

**Time** **Event**

- 10:00 AM Benedicts with Ben
- 1:30 PM Diving Deep: Pizza with Mario
- 3:00 PM David - Pork Dumplings, 3 Ways
- 6:30 PM Gordon Presents: Perfect Steaks
- 8:00 PM Paula's Fruit Pies

Home Create Discussion Me

## Browse Recipes

### Browse

Search Recipes

Classes **Recipes**

#### Categories

Healthy	Kids	Gourmet
Desserts	Drinks	Easy
Appetizers	Entrees	Soups
Vegetarian	Asian	Italian
Baked	Gluten Free	Soul Food
Mexican	Mediterranean	Cajun

MORE >

Home Create Discussion Me




## Browse Recipes - Desserts

### Browse

Search Recipes

Classes **Recipes**

#### Desserts

-  **Fudge Keto Brownies**
-  **Devil's food cake**
-  **Baked Alaska**

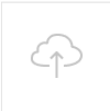
Home Create Discussion Me

## Create Recipes

← Create a Recipe

### Create Your Own Recipe

Upload a cover photo \*



Recipe Name

Short Description

**Ingredients**

1.  +

**Steps**

1.  +

**How To Serve**

1.  +

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## Discussion

### Discussion

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Tips
Questions

**10 Common Food Combinations That Wreak Havoc on Your Health**

By Nadya Andreeva

**The Herbal Digestive Bitters You Should Sip Before Every Meal**

By Caroline Muggia

**10 Signs You're Lactose Intolerant**

By Caroline Muggia


**10 Signs You're Lactose Intolerant**

By Caroline Muggia

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## My Account

### My Account




**Julia Chen**  
A college student who wants to cook more often for fun :)

[Payment Settings](#)

#### Student

**FAVORITES**



**CLASSES ATTENDED**

None Attended

#### Teacher


**UPCOMING CLASSES**

[CREATE CLASS](#)

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## My Account - Class Created

### My Account




**Julia Chen**  
A college student who wants to cook more often for fun :)

[Payment Settings](#)

#### Student

**FAVORITES**



**CLASSES ATTENDED**

None Attended

#### Teacher

**UPCOMING CLASSES**

Fine Dining - Pan Seared Scallops [EDIT](#)

David - Pork Dumplings, 3 Ways [EDIT](#)

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## Create Class: Preparation

←
Create an Event

### Preparation

Here are some things you might want to think about while planning your class.

1. Think about what you'd like to teach. A recipe? A fine dining skill? A special cuisine?
2. Make sure you've tested your recipe to ensure it works and you are knowledgeable about the process.
3. Take note of any modifications, notes, and tips for your future students. Now its time to finalize the recipe and start creating your event!

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## Create Class: Fill Information

←
Create an Event

### Create Event

\*

\*

Date of Event \*

Time of Event \*

Type of Class \*

Location \*

Cost/Student \*

# of Students \*

### Recipe

CREATE YOUR OWN
CHOOSE A RECIPE

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Difficulty Level \*

Tags  \*

### Refund Policies \*

In order to get a full refund, your students must cancel...

Flexible
1 day before class

Moderate
3 days before class

Strict
1 week before class

Auto Saved

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## Create Class: Preparation 2

←
Create an Event

### Preparing For Your Class

Just a few lesson prep and teaching tips to think about in advance!

#### Introduction

1. On arrival at the WF kitchen, have everything distributed and spread out on the tables.
2. Once the class starts, introduce yourself! Explain the lesson and the recipe, and go through an overview of the steps, tools and ingredients.

#### Start the lesson!

3. Have the students mimic each step during the lesson. Be ready to answer questions and solve problems.
4. During the process, feel free to give tips and pointers on the recipe, as well as on basic fundamental skills.

#### After the Lesson

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social gathering time.

6. Instruct the students on proper clean-up methods and techniques, and work together to clean the WF kitchen to its original state.
7. Dismiss the class.

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## Create Class: Verification

←
Create an Event

### Verification

EDIT

**Event Name:** Fine Dining - Pan Seared Scallops

**Description:**  
A perfectly seared scallop should be nicely browned on the outside and buttery in the middle. This course will teach you the best way to get the sear you're looking for, as well as give you information about side dishes to pair the scallops with, to provide a full, well-rounded Fine Dining experience.

**Date:** May 15, 2019

**Time:** 8:00pm

**Type of Class:** In Person Teaching Course

**Location:** WF East Liberty

**Cost per student:** \$35

**Maximum # of students:** 10

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#### Recipe

**Recipe Name:** Pan-Seared Scallops (By Chrissy Teigan)

**Additional Notes:**  
Addition of side dishes: Asparagus, Steamed Rice.

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**Tags:** Seafood, Scallops, Rice, Asparagus, Potatoes, Chrissy Teigan

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#### Refund Policies

In order to get a full refund, your students must cancel...

Moderate 3 days before class

---

#### Final Verification

By checking this box, you are agreeing to take full responsibility of the management and teaching of the class.

Publish Event >

## Final Demonstration

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[Link to the Figma Prototype File](#)