

Taste it,
don't waste it!



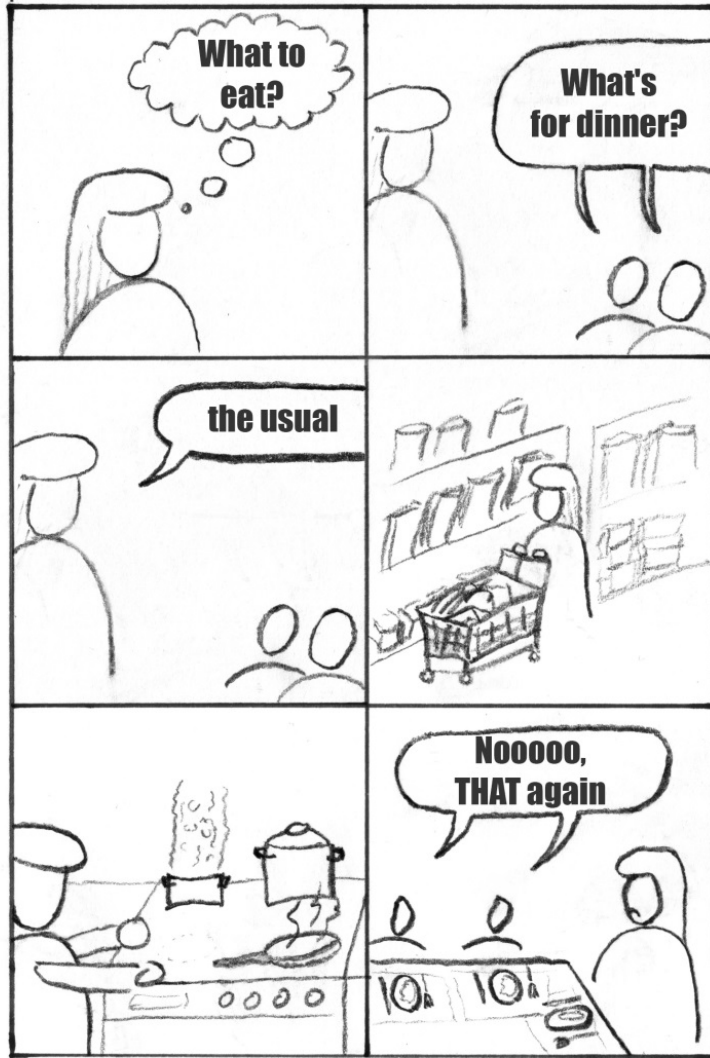
FoodSampler

Group 13:

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Introduction

- Target users: People who cook
- Problem: Cooking untasty food
- Solution: Taste food before cooking
- A device placed in grocery stores, let people taste food beforehand

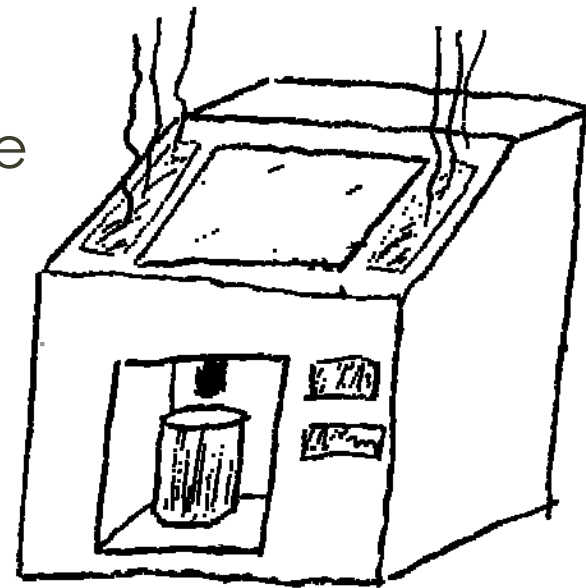


Sensory shopping

- Addressed senses
 - Taste
 - Smell
 - Visual
- Enhanced shopping:
 - Help users choose their meal
 - Let users taste and smell their meal before cooking, preventing yucky food and waste

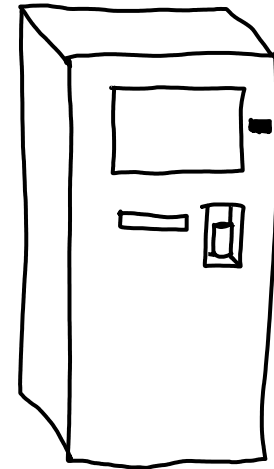
DIA – First Iteration

- Present users our idea
- Feedback:
 - Place FoodSampler in store
 - Pills and water as samples
 - Increased size
 - Samples with smell



DIA – Second Iteration

- Show sketches to users
- Feedback:
 - Category suggestions
 - Hygienic considerations
 - Trash bin
 - Printed ingredients map



		Scan
Fish & Meat	Fixings	Rice, Pasta & Co
Stew	Recipe of the day	Dessert
Vegetable	Drinks	Soups

DIA – Third Iteration

- Show hardware prototype to users
- Feedback:
 - Rounded edges
 - Fresh look
 - Improved drop aerodynamics 😊



Nico Wübbels, Stefan Braun and Tim Braatz

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