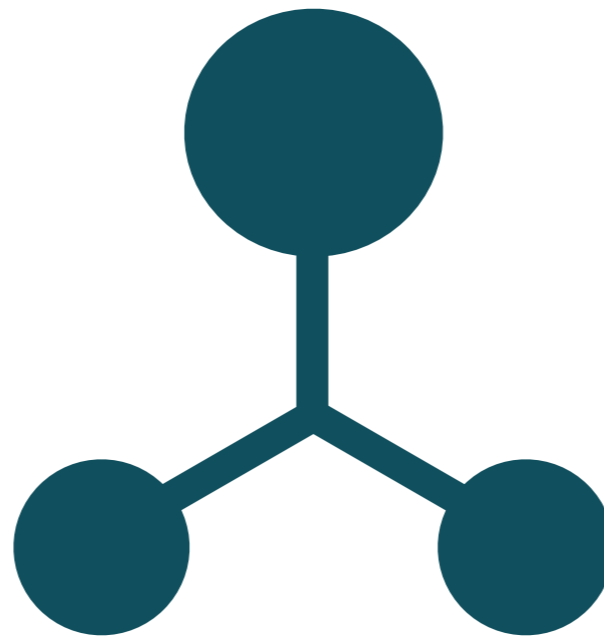# DISHIONARY

YOU ARE WHAT YOU EAT

Dishionary is a mobile application that helps people learn about the food that they eat.

It provides simple, **high-quality definitions** of ingredients, dishes, and cooking terms from around the world.

Foodies

Adventurous eaters who appreciate good food and actively seek out new cuisines.

Home Cooks

People who like to cook often, and are frequently trying to learn about new ingredients, techniques, and recipes.
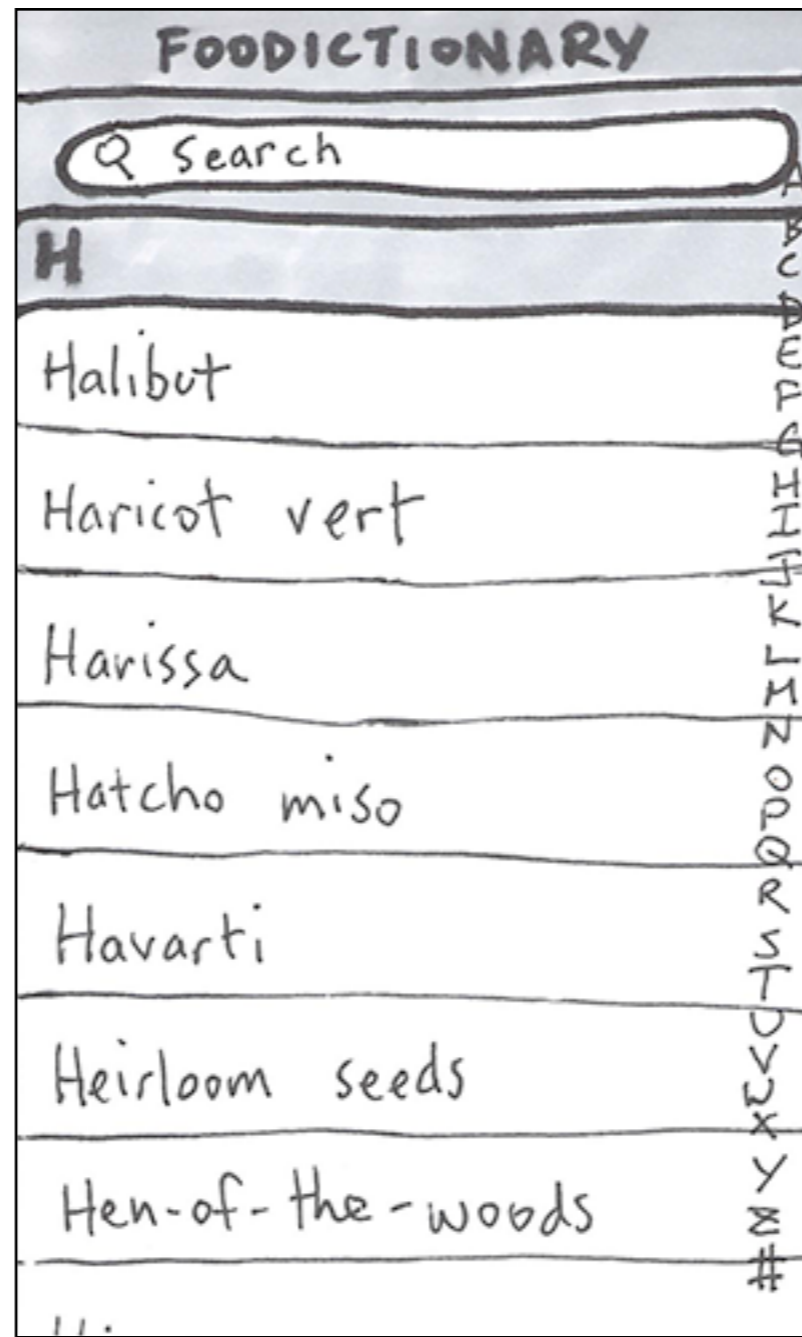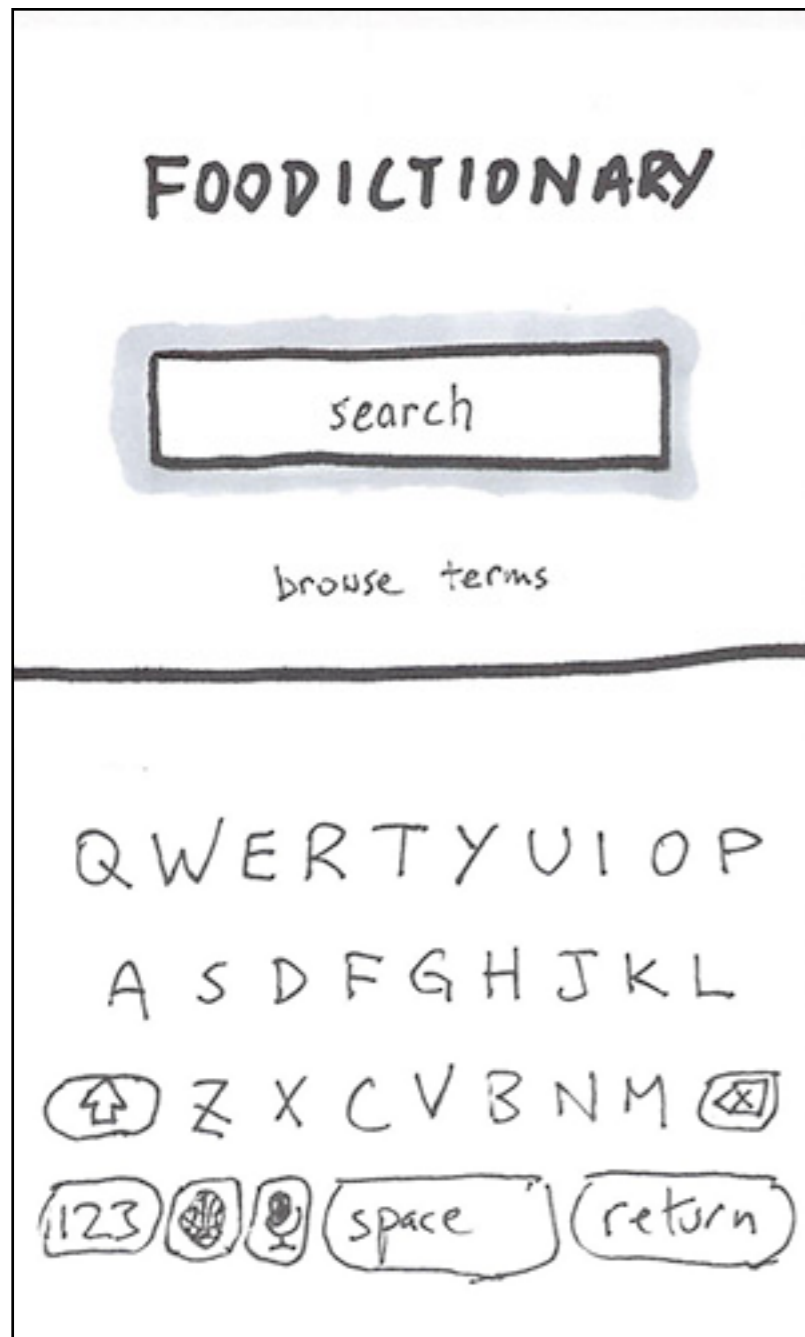
Professionals

Busy people who are less interested in food than "foodies," but still try new cuisines once in a while.

Research

We interviewed people covering the spectrum of our target user profiles.

We asked about what they do when seeing new food terms, along with a variety of questions about their dining habits and interests in food.
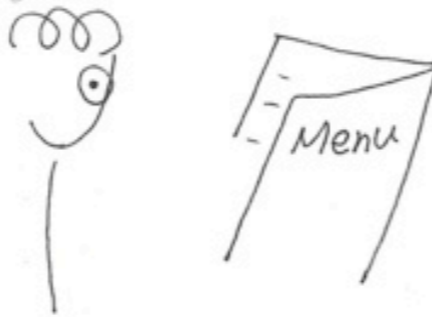
Paper Prototype
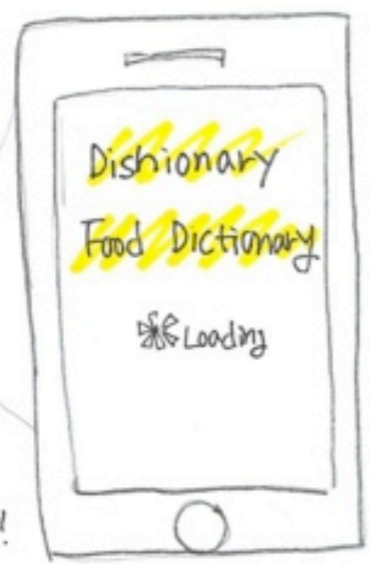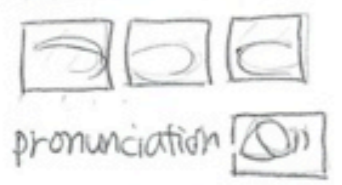
Storyboards

Early Prototype
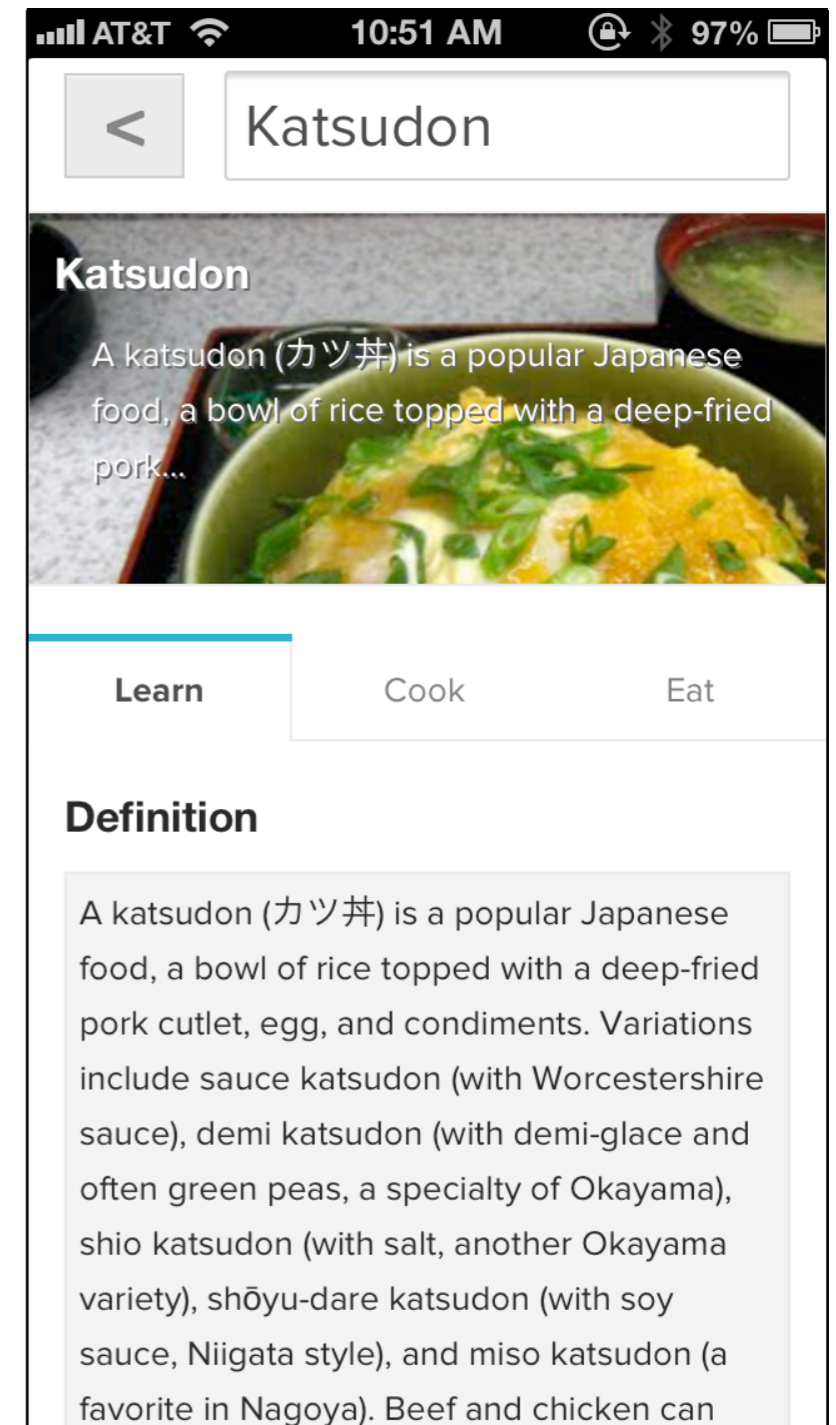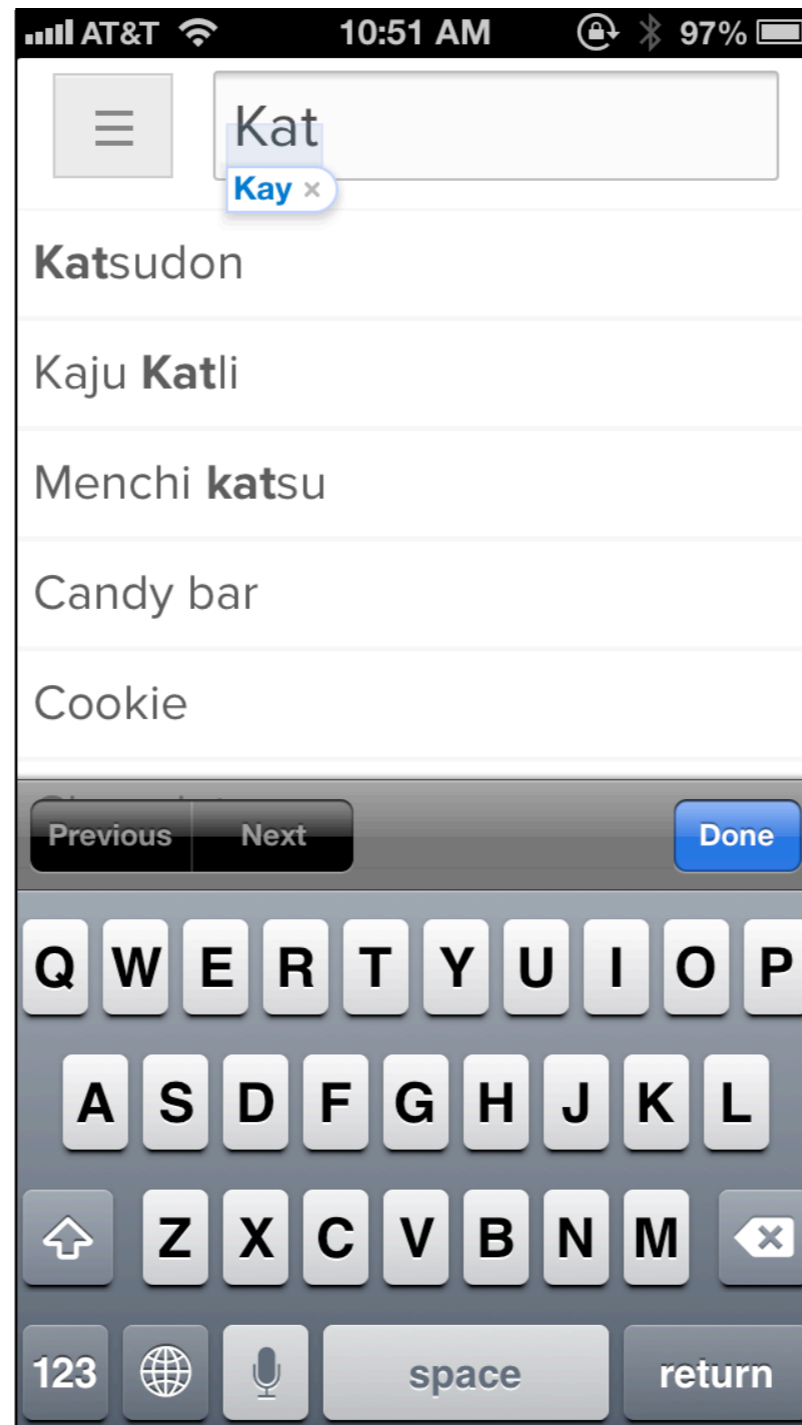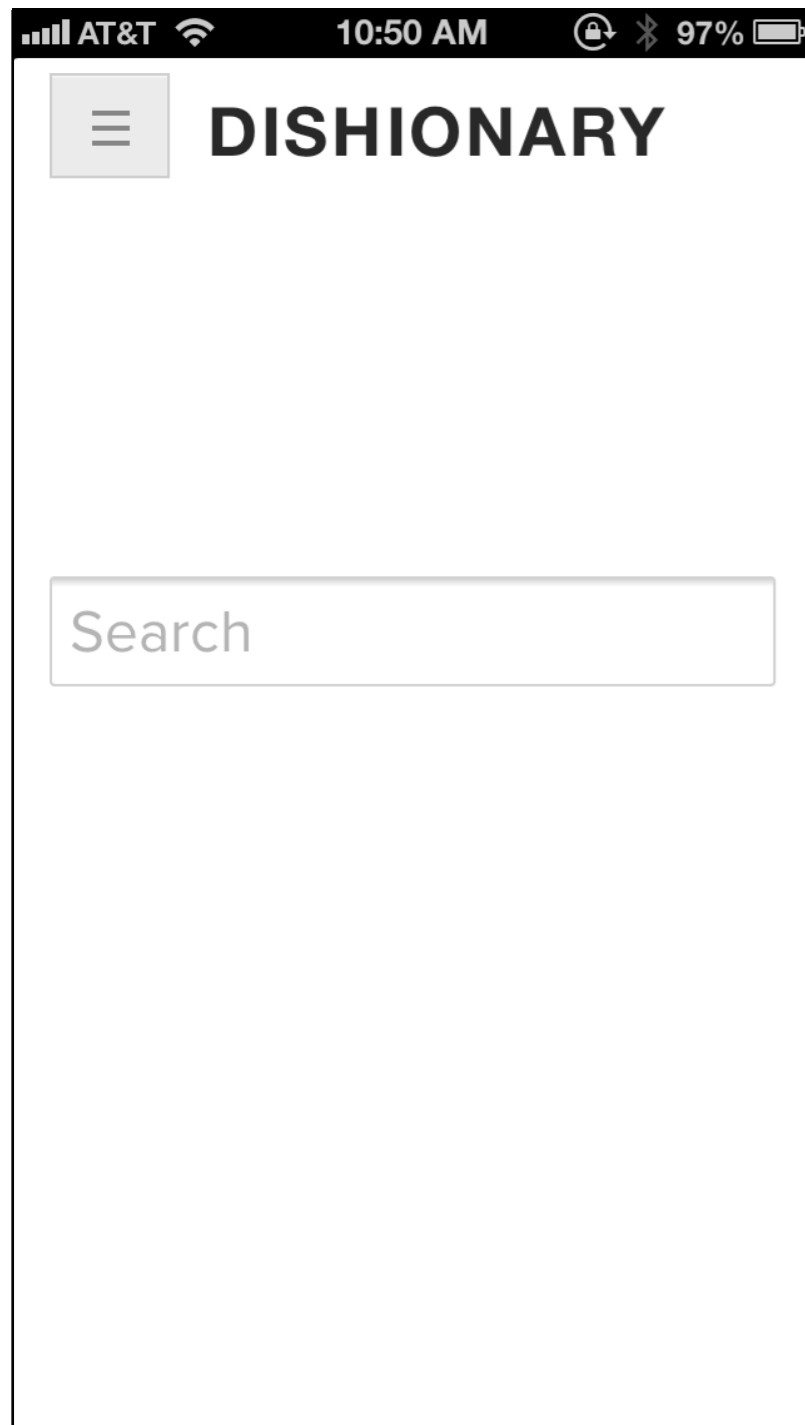
Things we've learned along the way...

We have many use cases. We originally thought Dishionary would only be used in restaurants, but found that people also want to use it in the kitchen or at the grocery store.

Content is king. The quality and relevance of our content will separate us from the information overload of Google or Wikipedia. We need to create a content repository tailored to our needs.

Food and photography go hand in hand. When people search for food terms, they're looking for pictures as much as descriptions.

Prototype

http://lwishing.com/dishionary

Scenario 1

You're eating dinner at a restaurant. You see some interesting dishes on the menu, but you aren't sure about some of the listed items: **arancini**, **gnocchi**, and **cannoli**.

Use Dishionary to get more information about them and decide if you want the dish.

Scenario 2

Your French girlfriend's parents are coming to town, and you need to impress them! Time to brush up on **French dishes**.

Use Dishionary to browse through French food items.

Technologies and APIs

HTML5

CSS3

jQuery

write less, do more.

What's next?

- MIMS final project

- SQLite database

- Writing content

- iOS development

Thank you!

@dishionary