

curio City



Theme: Wayfinding in Daily Life by curioCity

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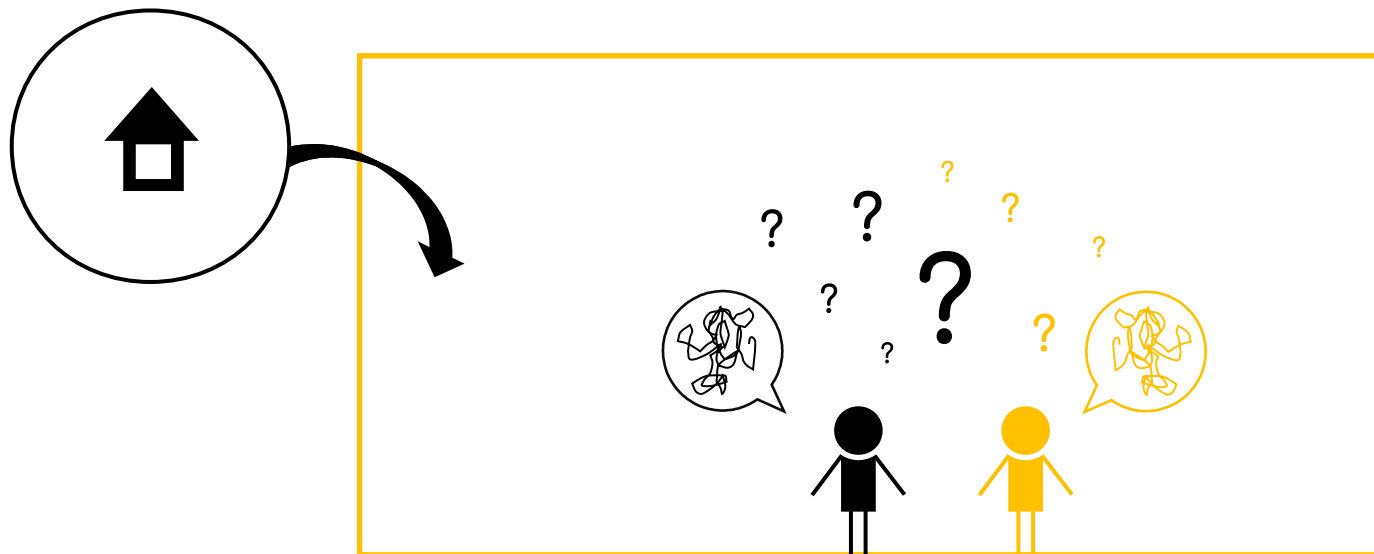
Concept_

A tourist comes to a foreign country and wants to have a good experience.

Daily life situations → easy to manage at home, but difficult abroad.

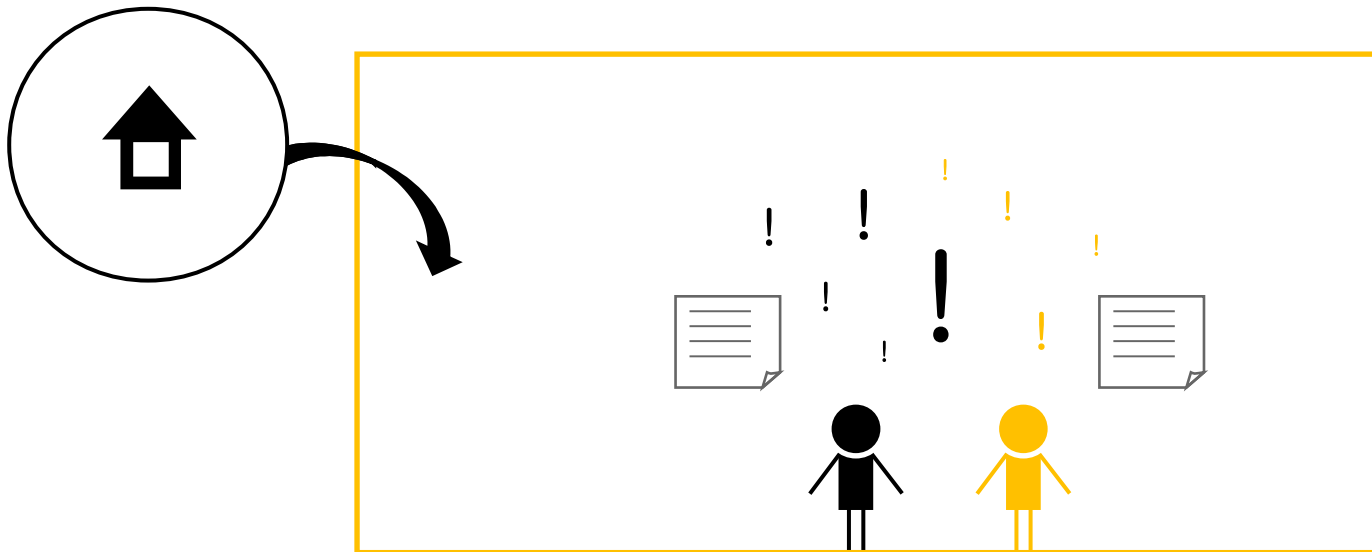
Problems:

- Dilemma: The salesperson wants to be polite and sell the best product to the customer ↔ he/she feels overwhelmed, when the matter becomes too difficult
 - The tourist might not get the desired product
 - The tourist feels sorry for causing trouble
- Stress situation: The customer is expected to make quick decisions and communicate them ↔ lack of vocabulary
- Some things can't be explained by gestures

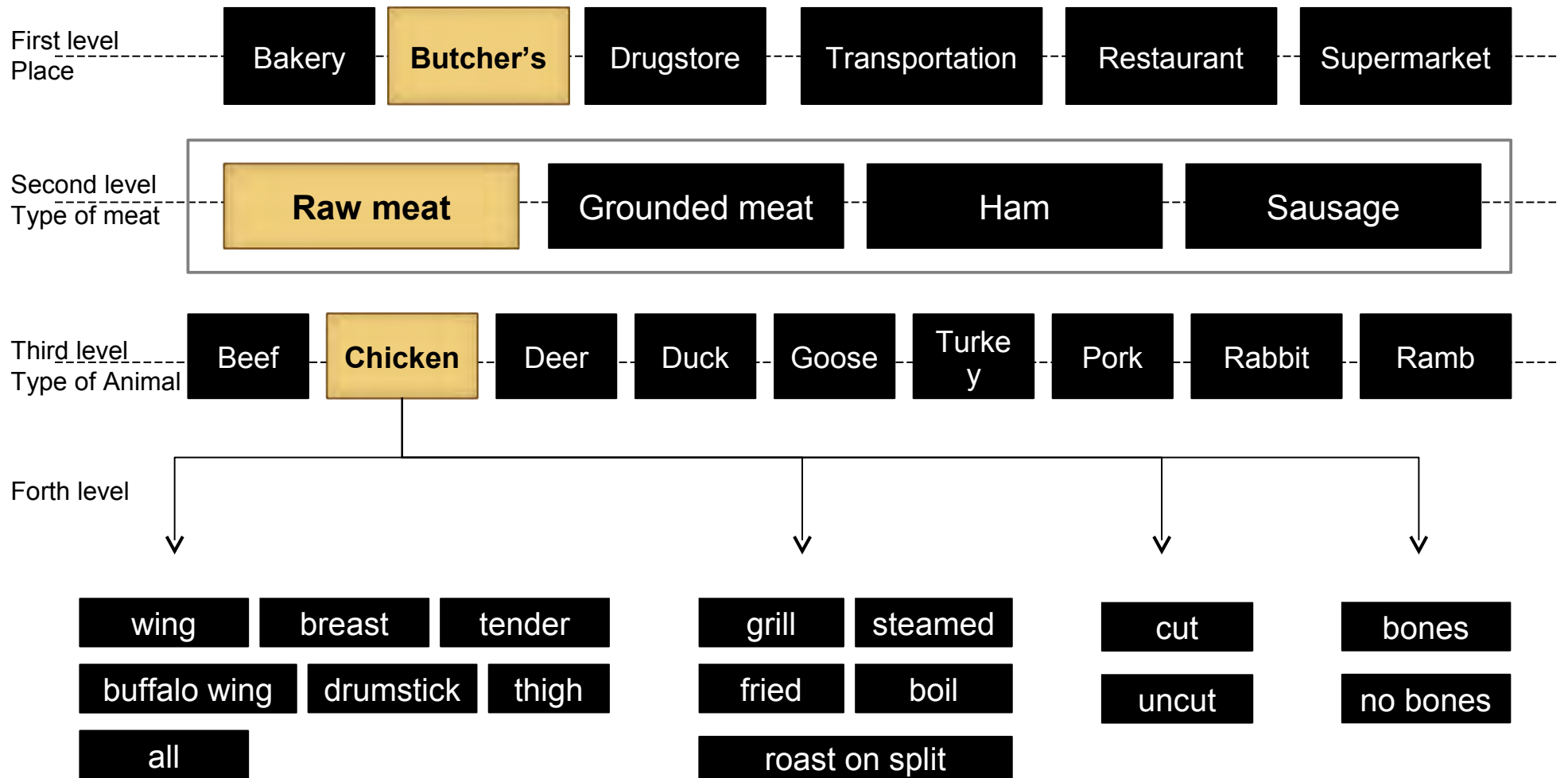


Concept_

Our Solution: A collection of icons, that ...
...visualize the differences between the offered products
...can be understood without words
...can be learned within a short time

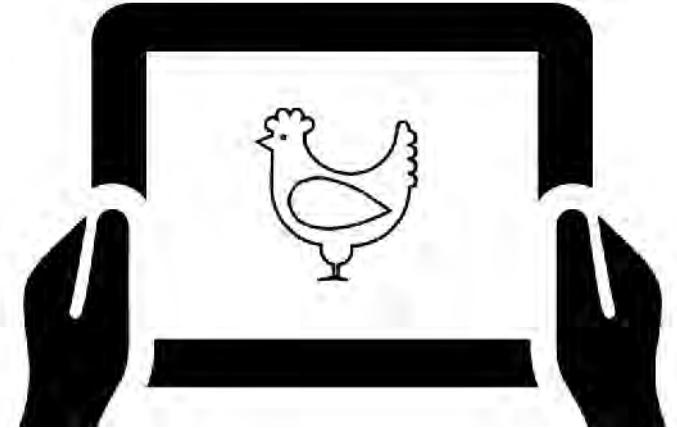


First step of the realization: We structure the products



Second step of the realization: Which media shall we choose?

- Printmedia or digital media?
- Giving an overview or show just the single decisions?
- Who provides the media? The butcher or the client?



Printmedia: Advantages

- + Sign of hospitality: Paper can be easily provided by the butcher
- + Easy to use
- + Lower Costs
- + Better distribution than digital media

Printmedia: Disadvantages

- Not enough space to show every detail (confusing)
- The user is not guided (there might be further questions of the butcher)

Digital media: Advantages

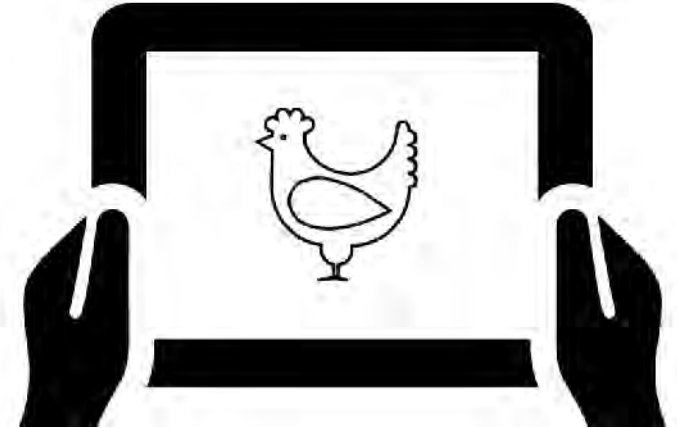
- + More functions
- + Expandable
- + A good interaction with the butcher possible
- + possibility to send data/input/selection to another device
- + the user will be guided by the app
- + Comfortable for the customer and the butcher

Digital media: Disadvantages

- It's unusual that a butcher provides a mobile device (the client has to provide it)

Second step of the realization: Which media shall we choose?

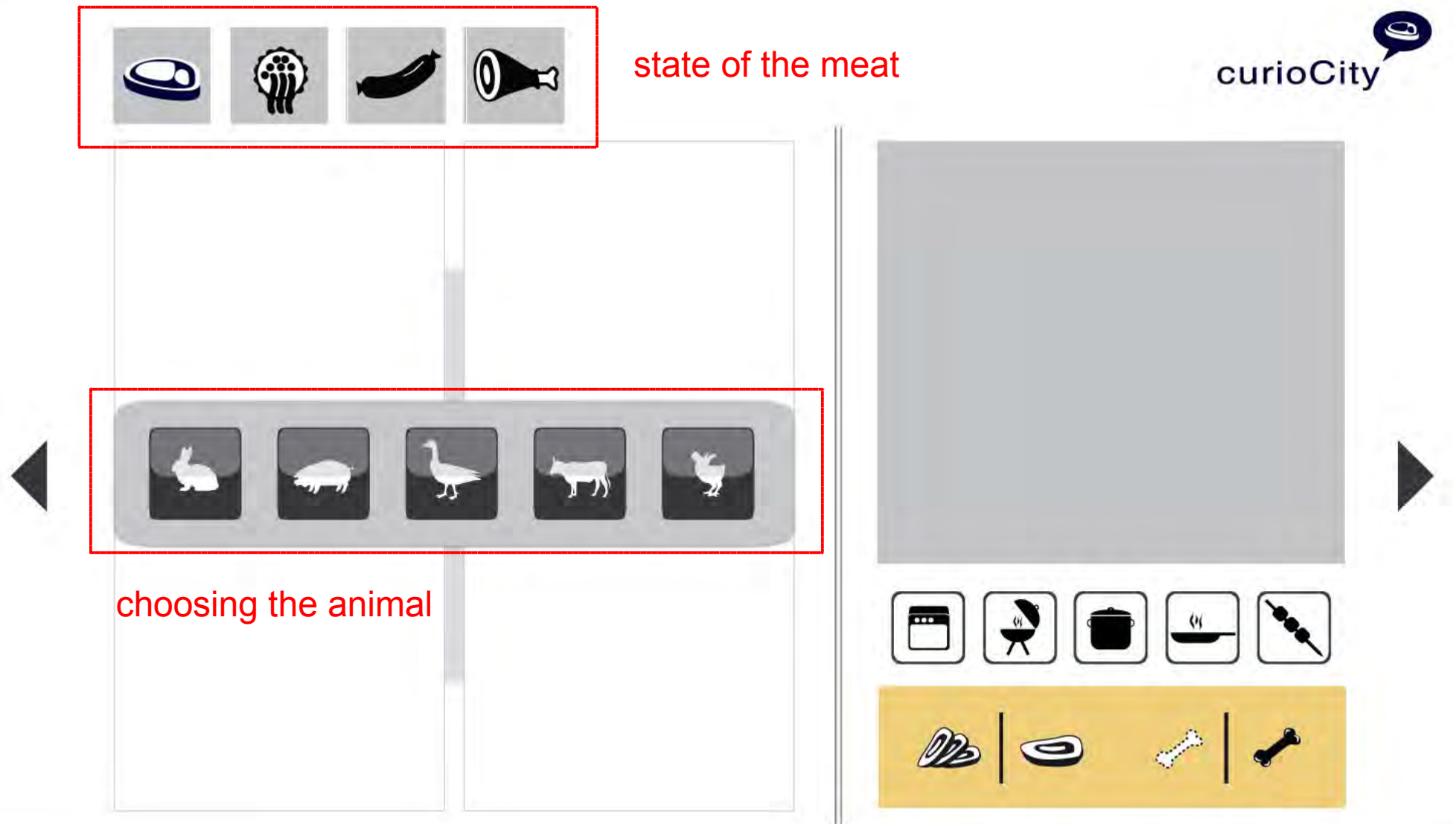
Our decision: an App for tablets



tablet: Advantages

- + More space: We can show more icons at the same time → context of the icons
- + Bigger icons: Showing the icons to the butcher, even when the counter is in between
- + Person standing next to me can follow the process of making the decision

First step of the implementation: The structure of the app



First step of the implementation: The structure of the app

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parts of the animals

last order

next order

amount and weight

0 0 0 0 kg

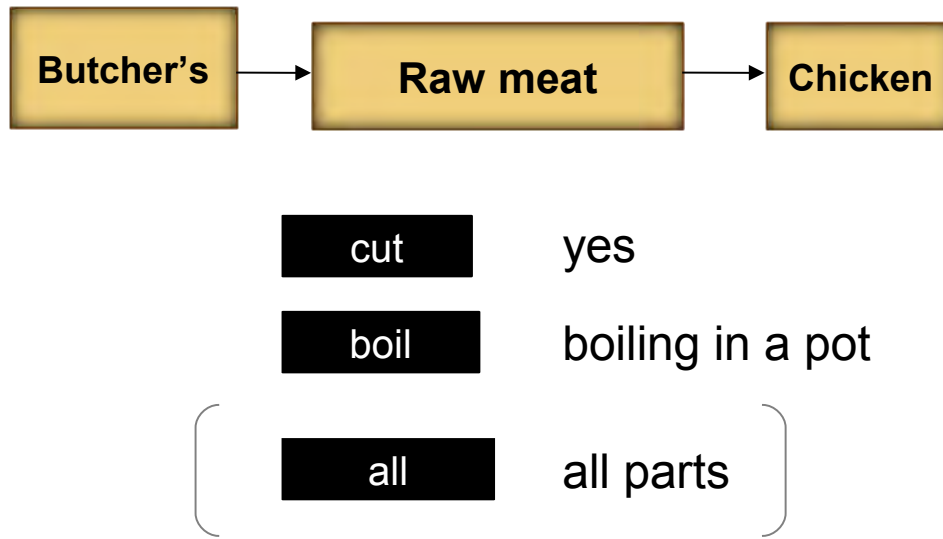
purpose

result window

further requirements

Second step of the implementation: Use cases

Min wants to cook the Korean meal *Andong jjimdak*. Therefore he needs 1kg chicken-meat (cut into pieces). He's not interested in a special part of the chicken, because he knows that he can use the whole chicken. He wants to prepare it as *fry-up* (= germ. „Pfannengericht“) in a pot.



Andong jjimdak



Ingredients

- 1 medium size chicken cut up* (about 2 pounds of cut pieces)
- 2 medium potatoes
- 1 medium carrot
- 1/2 large onion
- 3 - 4 mushroom caps (shitake, white, or baby bella)
- 2 scallions
- 3 - 4 dried whole red chili peppers (optional)
- 1 - 2 green chili peppers or jalapenos (optional)
- 3 ounces starch noodles

Soak the starch noodles in warm water while preparing the other ingredients for at least 20 minutes. Drain before using.

Clean the chicken and cut into small pieces (2 to 3-inch sizes). Trim off fat. Cut the vegetables into large chunks. Mix all the sauce ingredients up to the water. The last three ingredients are to be added at the end of the cooking process. Set aside.

In a large pot, place the chicken pieces in a single layer. Pour the sauce over the chicken. Add dried whole red chili peppers if using. Cover, bring to a boil, and cook over high heat for 15 minutes. Remove the lid and add the potatoes, carrots, mushrooms, and onion. Continue to boil over high heat, covered, for an additional 10 minutes until the liquid is reduced to about 1/3. This seems like a lot, but the potato and starch noodles will soak up a lot of the liquid. Stir in the corn syrup, sesame oil, and sesame seeds. Gently mix in the green chili peppers (or jalapenos), scallions and starch noodles and continue to cook for an additional 2 - 3 minutes.

Second step of the implementation: Use cases

Sunyoung is going to make *Skewered Chicken* at a BBQ. She doesn't know exactly which part of the chicken is the best for this purpose.

