



With Family Meals, the user can relax and enjoy making delicious meals together to eat with the whole family. Easily create meal plans, order groceries, and keep track of ingredients with this perfect solution for family meal-planning.

# THE PROBLEM

### It's very difficult for families with small children to make meals and enjoy them together.

Especially when all of the adults in a family work full time, it's challenging to even get to the grocery store, let alone plan healthy meals and cook them. Available meal plan services and apps can't take into account the needs or preferences of all family members, especially small children. Those that offer pantry tracking don't take into account the very limited time and energy these families have to devote to this task.

# **COMPETITOR ANALYSIS**

	eMeals	PlateJoy	Meal Plan Map	Melime	Cozi Recipe Box & Dinner Planner	Meal Planner Pro
Mobile App	X	Ο	X	X	X	X
Custom Meal Plans	X	X	X	X	X	X
Portion Scaling	0	X	X	X	X	0
Buy Your Own Groceries	X	X	x	X	x	x
Shopping List	X	X	X	X	X	X
Shared Shopping List	0	0	0	0	X	X
Nutritional Coach	0	X	0	0	0	0
Less Food Waste	X	X	X	X	X	X
Grocery Delivery	X	X	0	0	0	0
Food Prep Delivery	0	X	0	0	0	0
Breakfast, Lunch, Snacks	X	X	x	0	0	x
Can Add Personal Recipes	0	X	ο	0	X	X
Full Nutritional Information	0	X	X	0	0	X
Low-Cost Option	X	0	X	X	X	X

# **USER INTERVIEWS**

## **Key Findings**

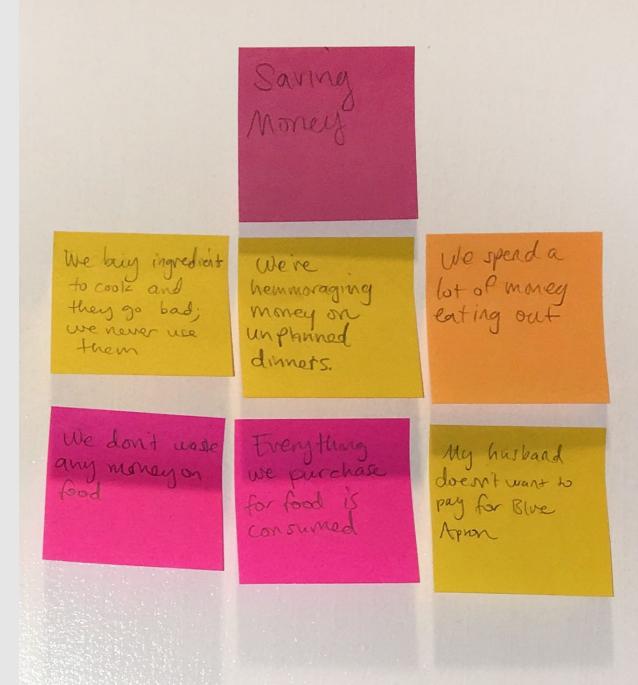
#### I interviewed 5 people ages 29–39 who had children ages 7 and under.

It's very difficult to get to the grocery store when both parents are working full time.

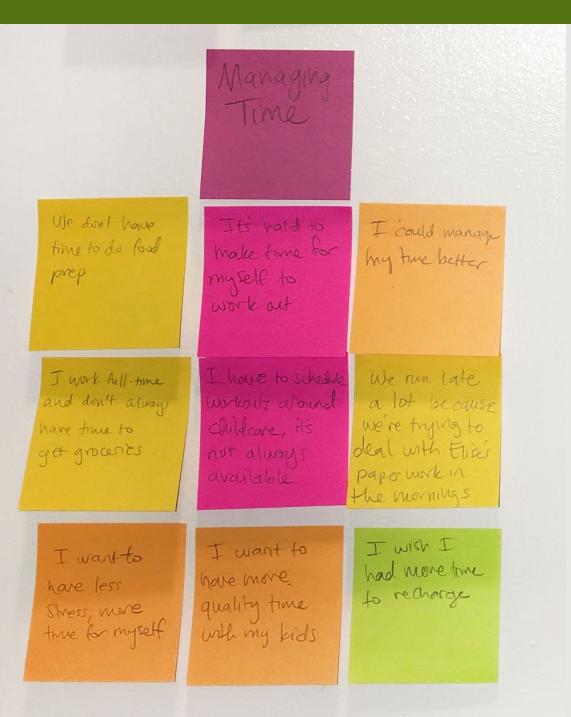
Groceries purchased for meals are forgotten about, go uneaten, and go bad. Time, food, and money are wasted.

A lot of money is being spent on takeout and fast food. Not only is this more expensive than home-cooked meals, it's potentially much less healthy.

There is no existing solution that can provide meal plans, groceries, and food tracking in a way that will actually work for busy parents.



#### **USER INTERVIEWS, Continued**



#### **User Wants & Needs**

Parents want to be able to relax and spend quality time with their families at mealtimes.

Parents want to spend less time scrambling to put meals on the table so they have more time to rest and recharge themselves.

Parents need to feed their families healthy, delicious food.

## PERSONA

## Alice, 35

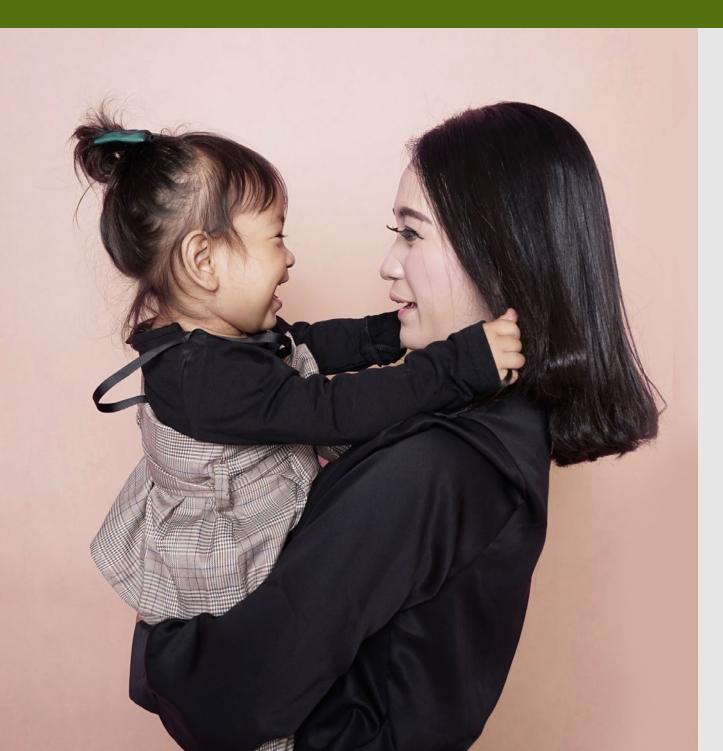
*"I work full time, and sometimes it's too hard to get to the grocery store."* 

Alice is the mother of a 3-year-old daughter. She and her wife both work full time.

Alice has a busy schedule, and sometimes she just can't make it to the grocery store to get food for the week. When that happens, she picks up fast food or takeout instead, at least three nights a week. Even when she does manage to buy groceries, the ingredients are forgotten about and go bad, resulting in wasted food and wasted money.



#### **PERSONA**, Continued



#### **Frustrations:**

It's difficult to make time for meal-planning.

A lot of recipes just don't appeal.

It's sometimes impossible to get to the grocery store.

It's hard to keep track of what food items are in the house.

#### **Goals:**

Alice wants to feed her family better food.

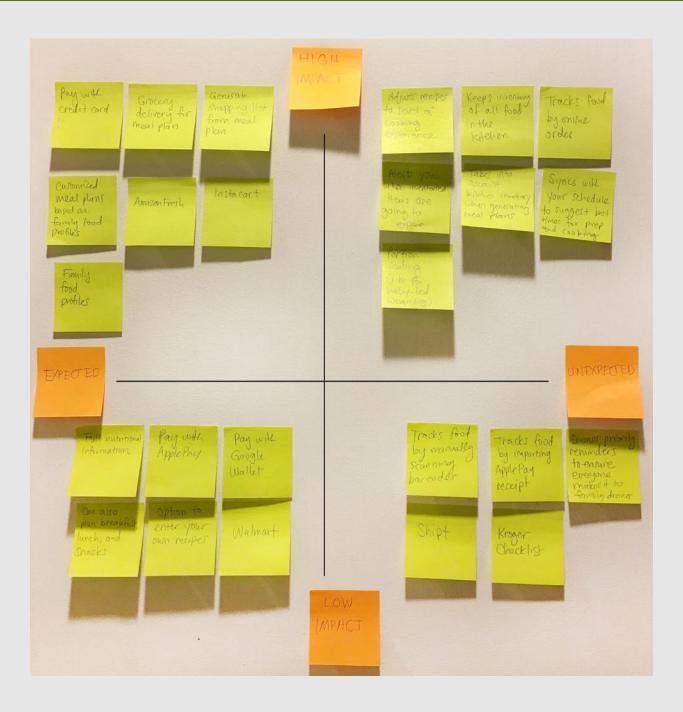
She wants to be able to relax and enjoy a meal with her family.

She needs to stop wasting money on takeout.

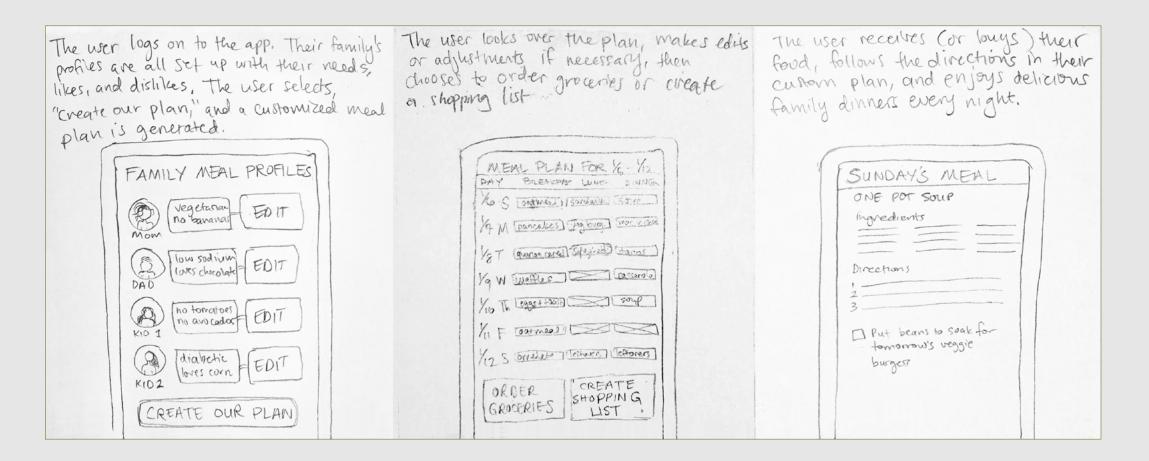
# FEATURE PRIORITIZATION

#### It was clear from talking to all of the parents that a truly useful app would provide them with:

- A meal plan that can be customized to fit a whole family, including the children
- 2. An easy way to order groceries to be delivered
- 3. A way to track food on hand that would make shopping easier and reduce waste



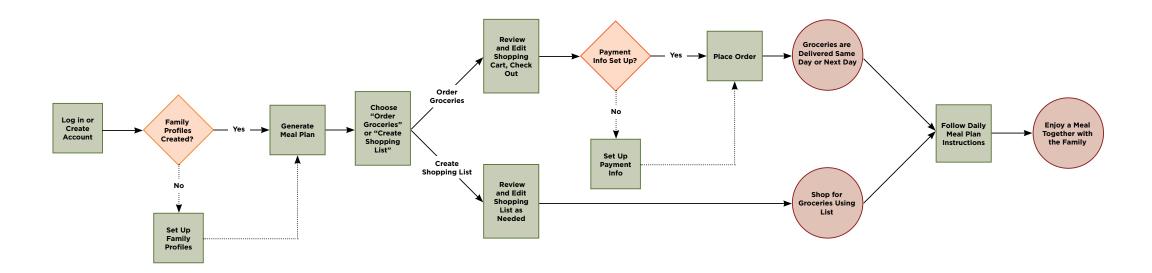
# **STORYBOARD**



Once the user has all family **Profiles** set up, they can simply choose dates for the desired week and generate a **Plan**. They can use the automatically generated shopping list to shop at the grocery store, or they can or order those groceries with Instacart. Then, they follow the meal plan and enjoy delicious meals with their family!

## **USER FLOW**

## **Original Flow**

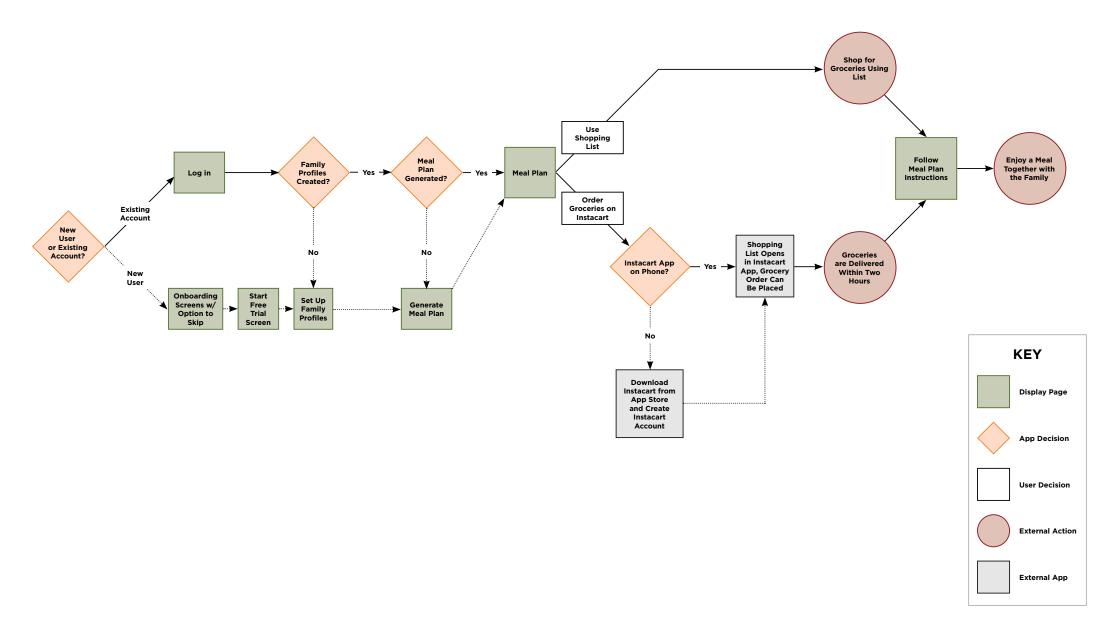


Will there be any onboarding or tutorial for the app?

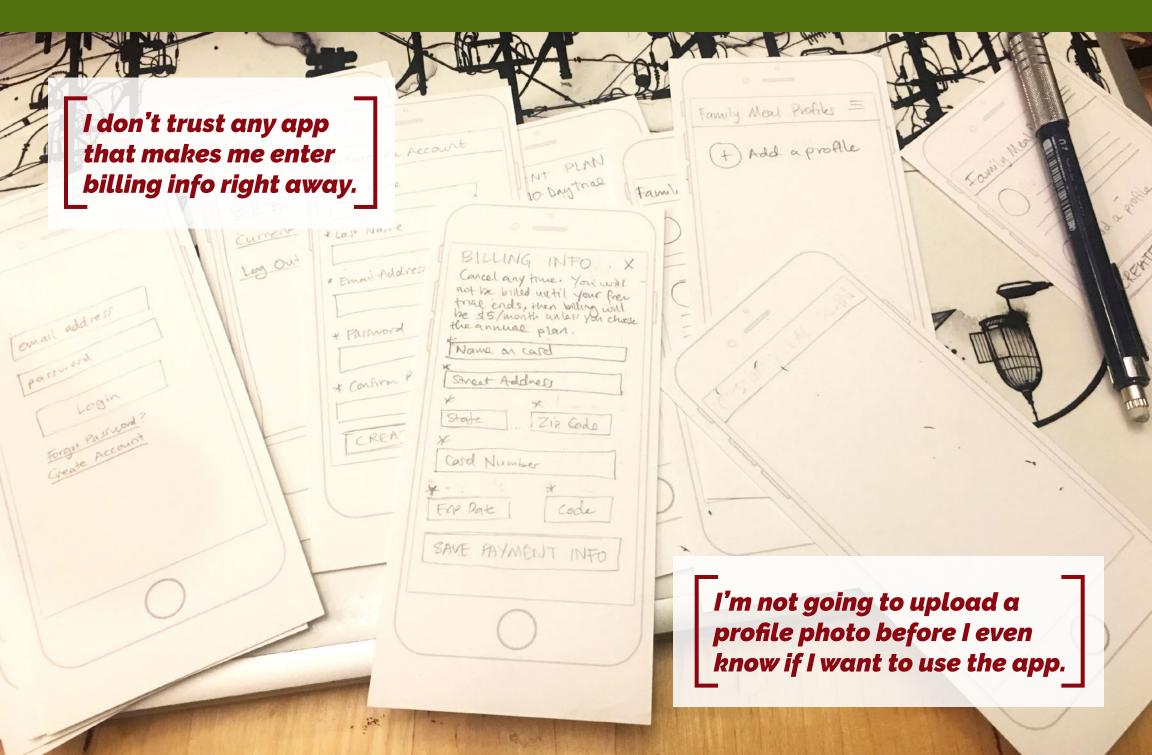
Does the app actually offer grocery ordering, or is it linking to another app? That's unclear.

#### **USER FLOW, Continued**

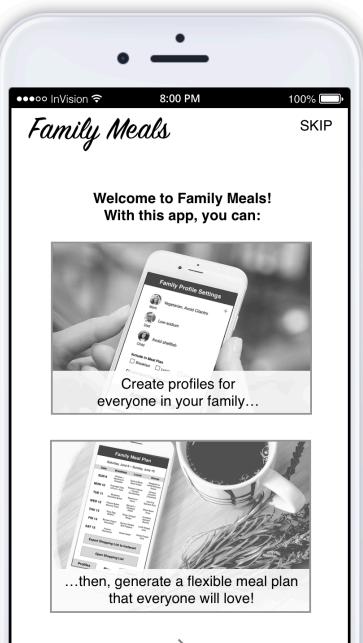
### **Revised Flow**



## PAPER PROTOTYPE



## **CLICKABLE PROTOTYPE**



in Made in InVision

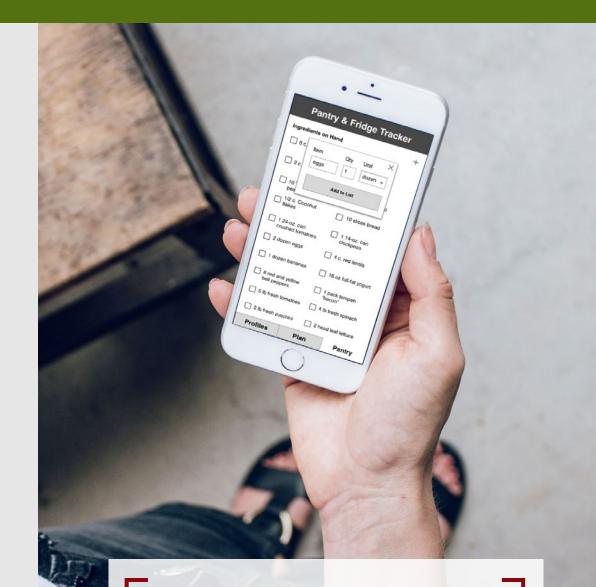
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# **USABILITY TESTING**

### **Testers & Tasks**

#### Users had three tasks to complete:

- 1. To "open" the app and go through the process of setting it up to be ready to generate a meal plan
- 2. To generate a meal plan, then choose their least favorite recipe from Thursday's meal plan and swap it for a different one
- 3. To indicate using the pantry tracker that they already have 1 dozen eggs, and to check that their shopping list is updated accordingly.



Does this mean I have a dozen eggs, or that I need them?

#### **USABILITY TESTING, Continued**



## **Main Plus Findings**

Users found the profiles page easy to use and to navigate.

Users had no difficulty locating or remembering the location of the shopping list.

All users were able to navigate two out of the three tasks without issue.



### Main Delta Findings

Users thought that the onboarding screens required interaction rather than being instructional.

Most users did not understand the function or usage of the pantry.

Users were confused as to whether the recipe they "swapped" was "saved" or not.

# WIREFRAMES & REVISIONS

## Onboarding



#### Before







#### **WIREFRAMES & REVISIONS, Continued**

### Plan Page

	Family N	leal Plar	า			
Saturday, June 9 – Sunday, June 15						
Date	Breakfast	Lunch	Dinner			
SUN 9	Cheese + Mushroom Omelette	Quinoa Black Bean Salad	Spaghetti w/ Lenitl Marinara Sauce			
MON 10	Overnight Oats w/Fruit + Nuts	Tempeh Lettuce + Tomato Sandwiches	Cheesy Zucchini Casserole			
<b>TUE 11</b>	Blueberry Smoothie Bowls	Mushroom Tacos	One-Pot Spinach Rice			
WED 12	Peanut Butter Banana Toast	Spinach + Chickpea Salad	Black Bean Soup			
THU 13	Easy Egg Muffins	Tangy Tempeh Wraps	Crustless Spinach Quiche			
FRI 14	Banana Yogurt Smoothies	Quinoa Stuffed Bell Peppers	Lentil Sloppy Joes			
SAT 15	Huevos Rancheros	Greek Salad	Sweet Potato Chili			
Export Shopping List to Instacart Open Shopping List						
Profiles	s Pl	an	Pantry			

#### Before

*"Export Shopping List to Instacart." I don't know what that means...* 

Family Meal Plan					
Saturday, June 9 – Sunday, June 15					
Date	Breakfast	Lunch	Dinner		
SUN 9	Cheese + Mushroom Omelette	Quinoa Black Bean Salad	Spaghetti w/ Lenitl Marinara Sauce		
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Order Groceries with Instacart Open Shopping List					
Profiles	s Pla	an	Pantry		



#### **WIREFRAMES & REVISIONS, Continued**

## Swapping Recipe Pages

Thursday, June 13 - Breakfast × Easy Egg Muffins Tip: Make these the night before to save time! Prop: 10 min Cook: 20 minutes Makes: 24 mini muffins	Thursday, June 13 - Breakfast     ×       Cinnamon Eggy Bread     Prep: 5 min       Prep: 5 min     Cook: 15 minutes       Makes: 3 servings     Image: 1 minutes	Thursday, June 13 - Breakfast × Easy Egg Muffins Tip: Make these the night before to save time! Prep: 10 min Cook: 20 minutes Makes: 24 mini muffins	Thursday, June 13 - Breakfast × Easy Egg Muffins Tip: Make these the night before to save time! Prep: 10 min Cox: 20 minutes Makes: 24 mini muffins	Thursday, June 13 - Breakfast     ×       Cinnamon Eggy Bread     Prep: 5 min       Cook: 15 minutes     Servings	Thursday, June 13 - Breakfast     ×       Cinnamon Egg Bread       Prep: 5 min       Cock: 15 minutes       Makes: 3 servings
Ingredients	Ingredients	Ingredients	Ingredients	Ingredients	Ingredients
8 eggs 4 Tbsp full-fat yogurt	6 slices bread 3 eggs	☐ 8 eggs	8 eggs     4 Tosp full-fat     yogurt	6 slices bread 3 eggs	6 slices bread 3 eggs
3/4 c. shredded 1.5 c. fresh spinach, cheese chopped small	1.5 Tbsp milk     3 Tbsp applesauce	3/4 c. shredded 1.5 c. fresh spinach, cheese chooped small	3/4 c. shredded 1.5 c. fresh spinach, cheese chopped small	1.5 Tbsp milk 3 Tbsp applesauce	1.5 Tbsp milk 3 Tbsp applesauce
butter or oil for greasing pan	3 tsp butter 1 tsp cinnamon	butter or oil for greasing pan	butter or oil for greasing pan	3 tsp butter 1 tsp cinnamon	3 tsp butter 1 tsp cinnamon
Instructions	Instructions	Instructions	Instructions	Instructions	Instructions
<ol> <li>Preheat oven to 350°F. Grease two mini multin pans with butter or oil.</li> <li>Divide the cheese and spinach between each multin cup.</li> <li>Crack eggs into a bowl, add yogurt and whisk to combine.</li> </ol>	<ol> <li>Whisk egg, milk, applesauce, and cinnamon until well-combined.</li> <li>Soak bread on both sides until all liquid is absorbed into the bread</li> <li>Heat butter in skillet over medium heat, then cook bread on both sides until browned.</li> </ol>	<ol> <li>Preheat oven to 350°F. Grease two mini multiin pans with butter or all.</li> <li>Divide the cheese and spinach between each multin cup.</li> <li>Crack eggs into a bowl, add yogurt and whisk to combine.</li> </ol>	<ol> <li>Preheat oven to 350°F. Grease two mini multin pans with butter or oil.</li> <li>Divide the cheese and spinach between each multin cup.</li> <li>Grack eggs into a bowl, add yogurt and whisk to combine.</li> </ol>	<ol> <li>Whisk egg, milk, applesauce, and cinnamon until well-combined.</li> <li>Soak bread on both sides until all liquid is absorbed into the bread</li> <li>Heat butter in skillet over medium heat, then cook bread on both sides until browned.</li> </ol>	<ol> <li>Whisk egg, milk, applesauce, and cinnamon until well-combined.</li> <li>Soak bread on both sides until all liquid is absorbed into the bread</li> <li>Heat butter in skillet over medium heat, then cook bread on both sides until browned.</li> </ol>
Switch to Cooking View	Switch to Cooking View	Switch to Cooking View	Switch to Cooking View	Switch to Cooking View	Switch to Cooking View
Swap Recipe	Swap Recipe	Swap Recipe	Save Recipe Cancel Swap	Swap Recipe	Save Recipe Cancel Swap

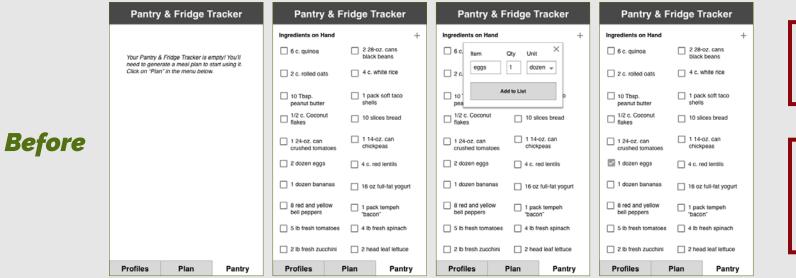
#### Before

#### I don't like this... How do I know it saved my choice?



#### **WIREFRAMES & REVISIONS, Continued**

#### **Pantry**



#### What even is this for?

This makes no sense to me...

Δfto





## **KEY FINDINGS**

## Simplicity is essential.

Families with small children do not have time to spend on learning a complex app, any more than they have time to inventory their kitchens. The Pantry feature was the most challenging to simplify, and took more revision and testing than any of the other features, but it also has the most potential for robust function over time.

## THE FUTURE

### A partnership may be the best option.

For a meal-planning app, especially one that seeks to provide customized plans, the bulk of the development would be in producing the database. For Family Meals, a partnership with groups or apps that already have a database of recipes appropriate and appealing for children would significantly reduce development and marketing costs.



