



A Man's Kitchen Design Guide

By Kyle Johnson

Full Design Guide

Table of Contents

I.	Persona.....	1
II.	Concept Model.....	2-3
III.	Site Map.....	4-5
IV.	Wire Frames.....	6-9
	a. The Grid.....	10-11
V.	Surface Comps.....	12-23
	a. Website.....	13-17
	b. Mobile.....	18-23
VI.	Conclusion.....	24

Ron THE HUNGRY MAN

Personas

To gage to my audience, I have here our dear friend Ron. With this persona I am able to build my site directly to Ron and ask, "What would Ron want? How would Ron us this feature?" I can then go about buidling the website and meet the needs of my users for the site.

Of course this is one Personas so it will help gage to a certain type of audience, with more personas I can build the site to an even broader audience.

Age: 32

Location: North Orem

Home Life: Married to Tammy, is the family provider, has 2 young daughters and loves to spend time with the family

Profession: Works at "Good Stuff" as a CEO

Hobbies: Wood working, hunting, being outdoors

Personality: A go-getter, hardworking, the silent type, likes to keep things simple.



"I'm a hungry man who needs good food that is simple to make and easy instructions to follow."

Personal Information

Ron and his wife Tammy are parents to two wonderful daughters. Ron is a manly man who enjoys the outdoors, hunting and being with the family. His biggest love of all is meat. Though, for the past 20 years, Ron has only cooked meat the same way and is looking to expound his horizons. Tammy is excited to try new food as well because of how Ron has only had his food the same way and has never wanted to change his ways before. With that being said, Tammy isn't the best cook and Ron needs simple and easy directions because of his new ways of cooking.

Ron has gone to plenty of sites but is looking for a site that only offers manly food. None of these vegan site that makes him feel ill for a day. Ron only gets too confused on the site and just needs a quick easy button to find the recipe of his dreams. If only Ron had a site to help him out.

User Goals

- To have simple to make recipes
- To be have easy to follow directions
- To have a simple to use website that isn't too confusing
- Enjoy the food he makes from what the site offers.

Business Objectives

- Have great recipes
- Feel pleased with our service
- Expect easy recipes
- Make the navigation process easy
- Recommend to other friends
- Come again for our services

Recipe Website Info

Tech Knowledge: None.

Food type: Meat and Meat

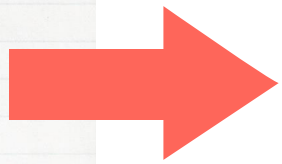
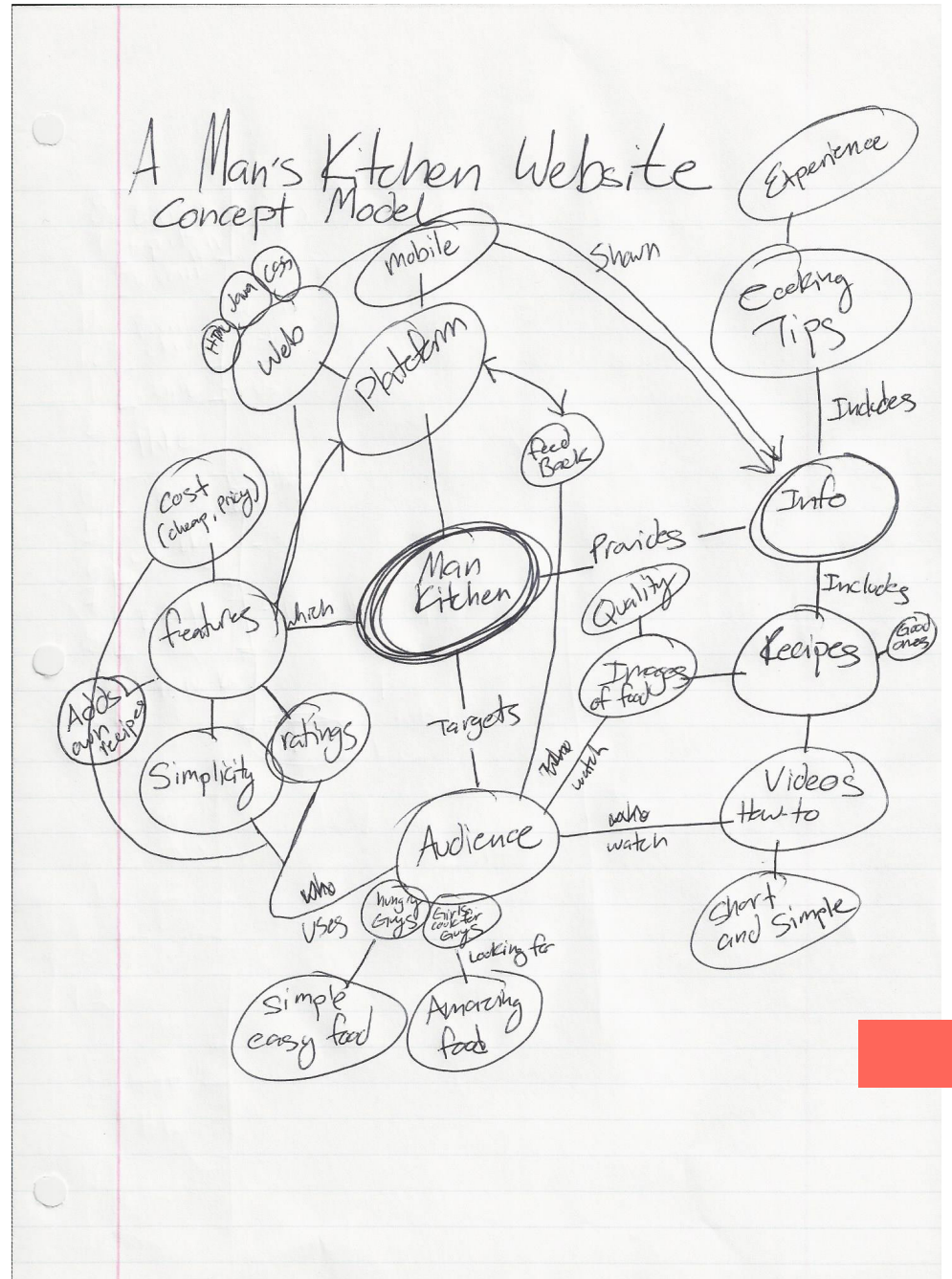
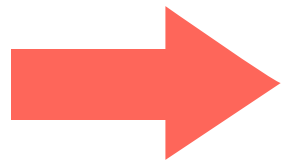
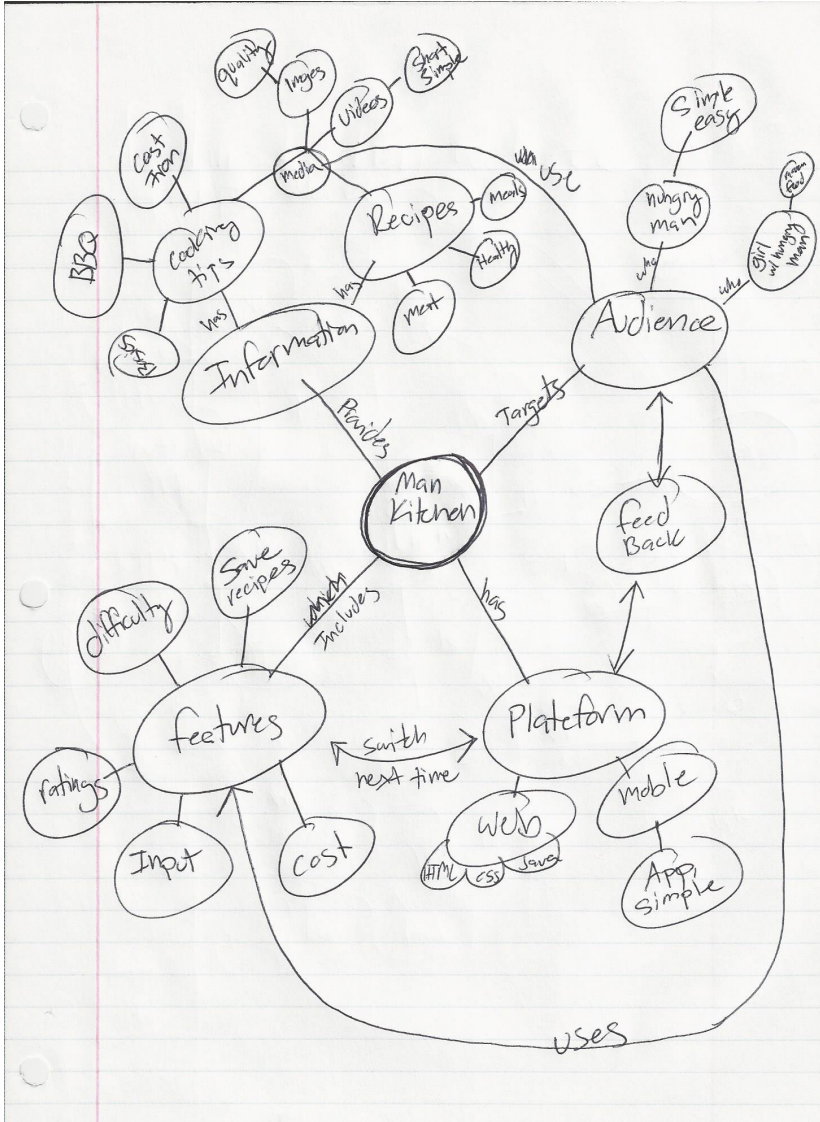
Preferred cooking method: Fresh food, on the grill or in the oven.

Favorite restaurants: Bob's steak house, smoking apple, texas roadhouse

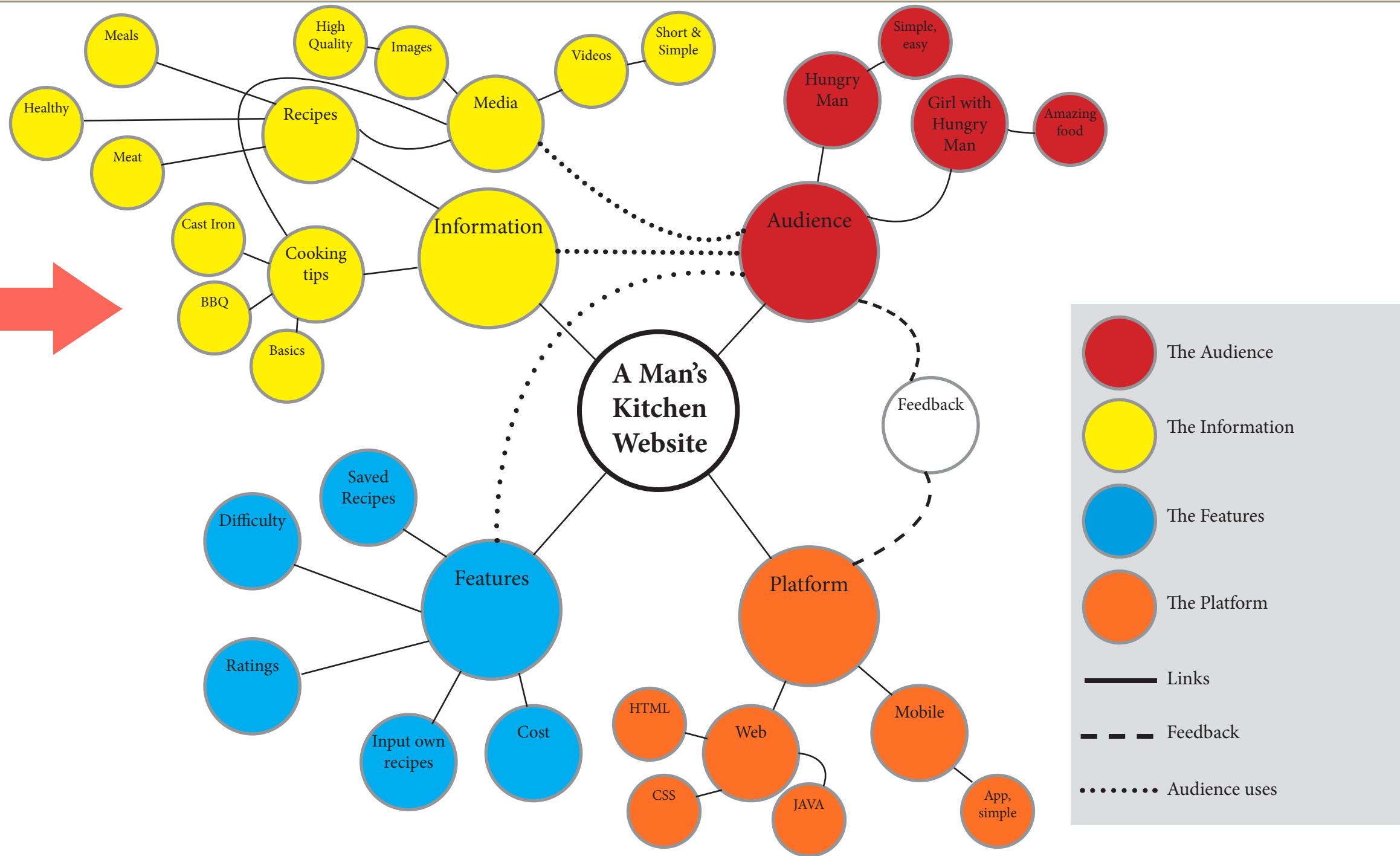
- Needs some good manly food
- Desires an easy site
- Wants Simple and easy recipes

Concept Model Sketches

Here are my early sketches for the concept model for a website called, "A Man's Kitchen" which I am working on creating! Enjoy!



Concept Model



Site Map for A Man's Kitchen

The site I desire to create is a cooking site. I would like to have a site where someone can find quick good recipes that are easy to understand. Along with the recipes, I would like a site that would help the user know how to cook. This will reach out to the novice cooking audience.

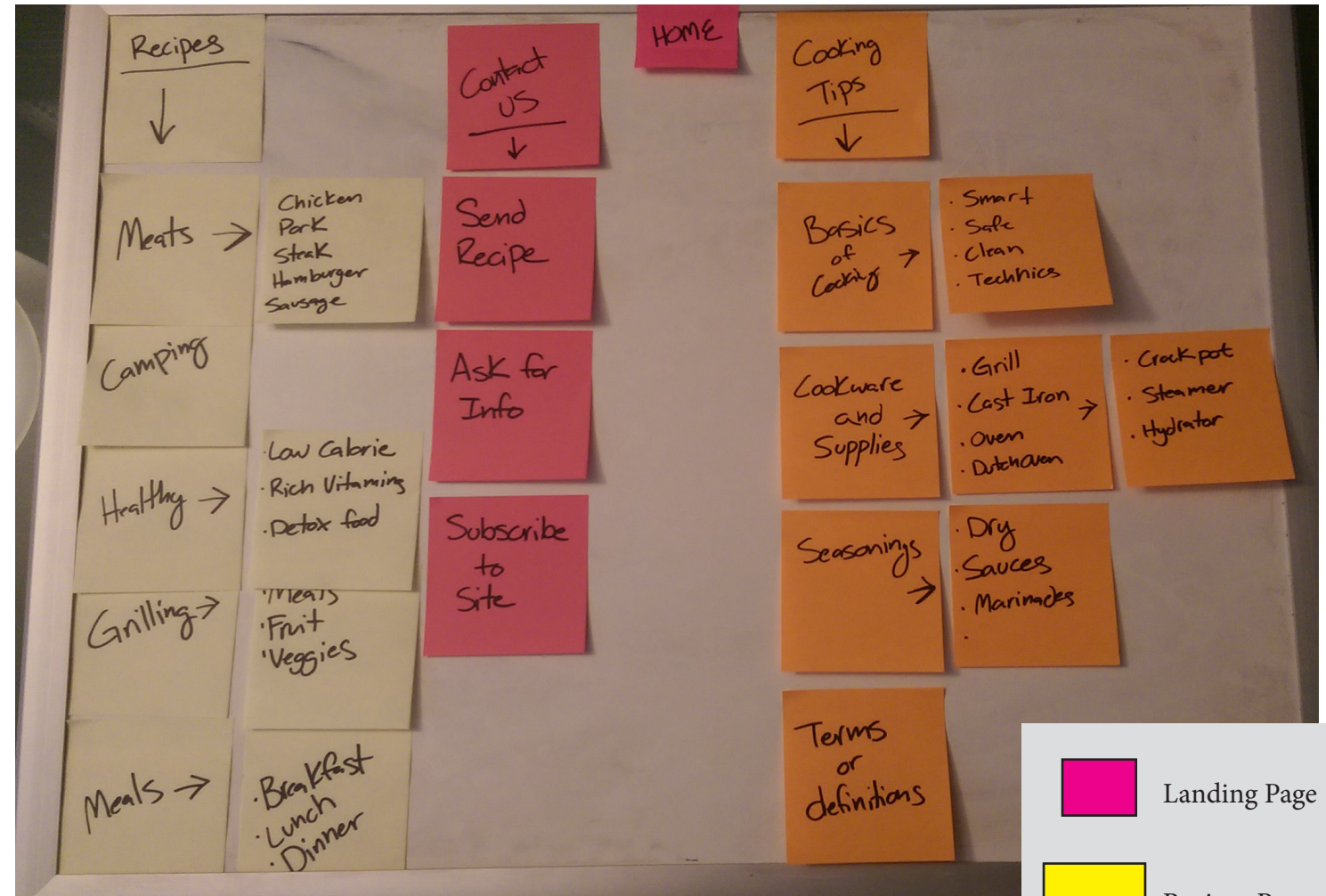
I found that as I sat down with the stickiNotes, I found it was easy to think of the first 2 categories for my website, but a bit more difficult to think of the last categories. I thought about having a meal calendar or a shopping list page. I then thought of having a restaurant page where the audience can access really good audience but I found that the demographics would be difficult to reach to all audience.

It occurred to me that I needed a page where the user could contact me and even maybe send out their own good recipes. Not only that, but the user could rate the recipes and leave their reviews. With that being said, my last categories would be a contact us page.

Once I had the main 3 categories, I was then able to go further and think of all the ideas I could that would go with those categories. It was fun process, full of much thinking, many of stickiNotes and a lot of throwing away ideas as I wanted to keep the site simple and easy to use.

At once point I had a gallery page, but I came up with a better solution of having the pages a gallery style look. The user can simply click on the recipe tab, and the page will bring up pictures of the categories that will make it easy for the user to decide what they are feeling like cooking.

This has been a great method to help me really think of how I can organize the site before doing much work. I found that I was able to group subject together and make it a lot easier for the user to find their way around the site.





The site map is on the next page. You'll find that what I did was took all 3 categories and had them in separate colors. The home (landing) page is the small pink Home note. The subcategories are then followed on top of one another with their own subcategories off to the right side of them.

And there you have it! A site map that is ready to go! It took a while and a lot of moving ideas around and throwing ideas out to simplify the site map. The final product is what you see on the next page.

 Landing Page

 Recipes Page

 Contact Us Page

 Cooking Tip Page

Level 1

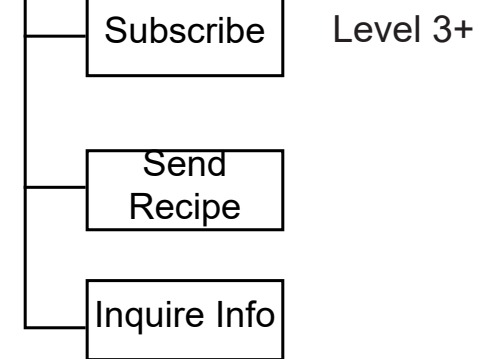
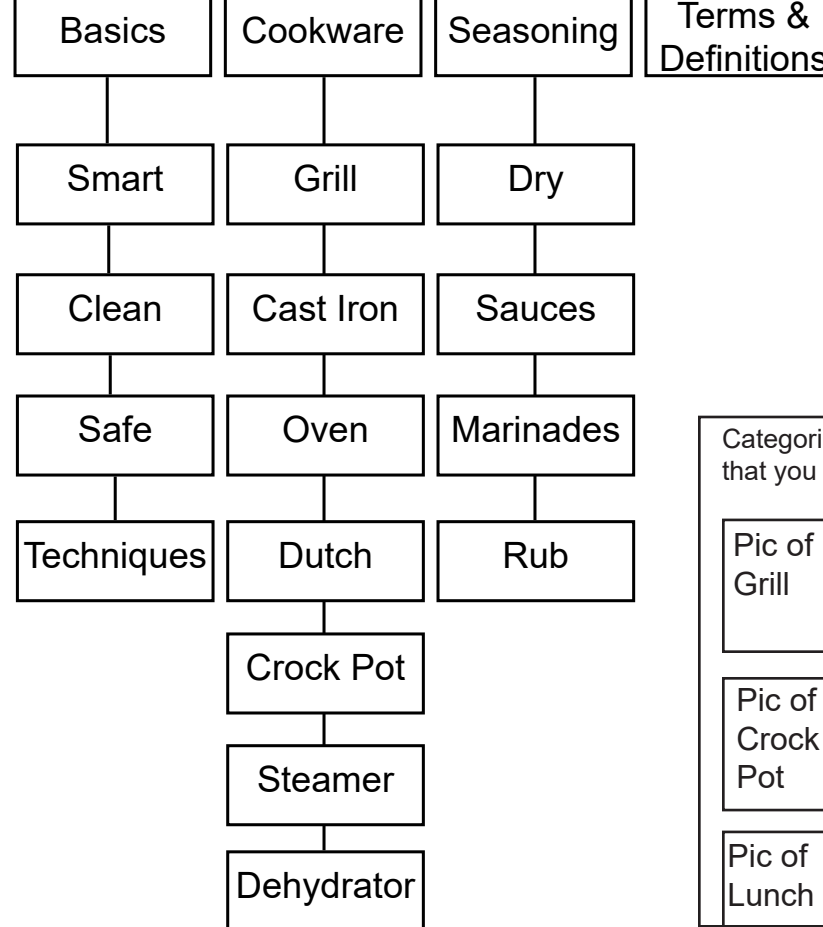
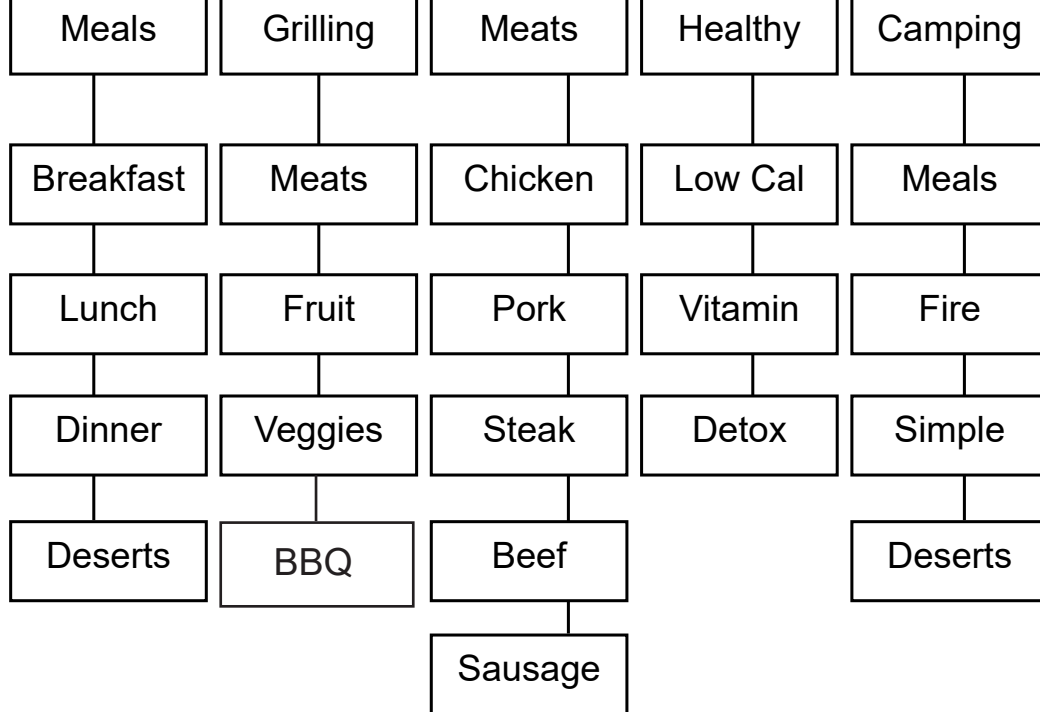
Home

Level 2

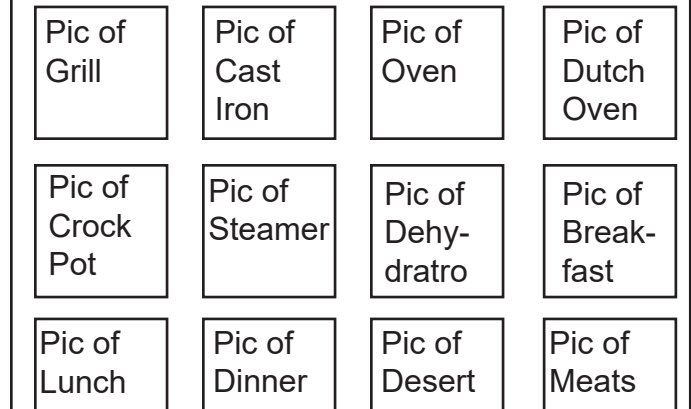
Recipes

Cooking Tips

Contact Us

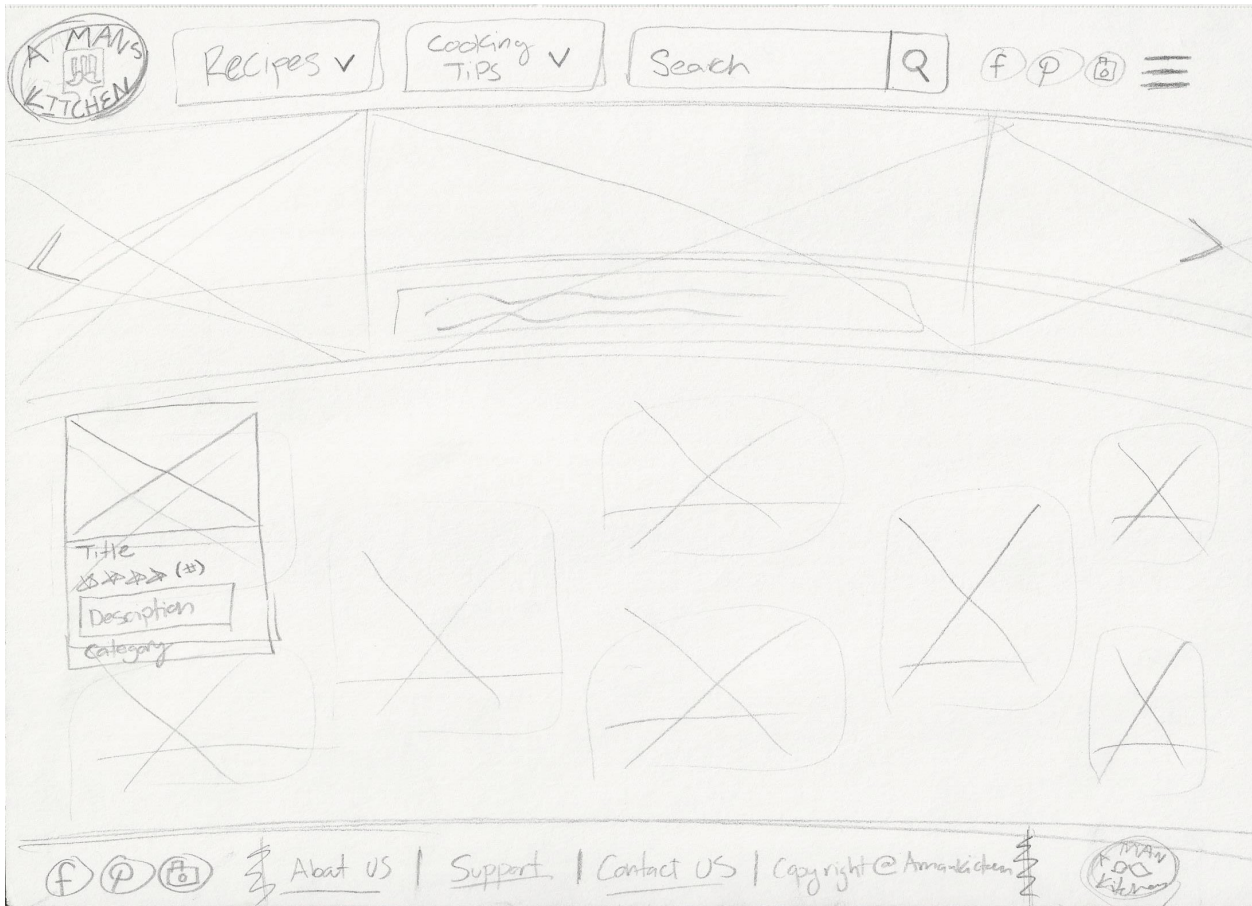


Categories 3+ will have a gallery look of squares that you can simply click on. For Example:

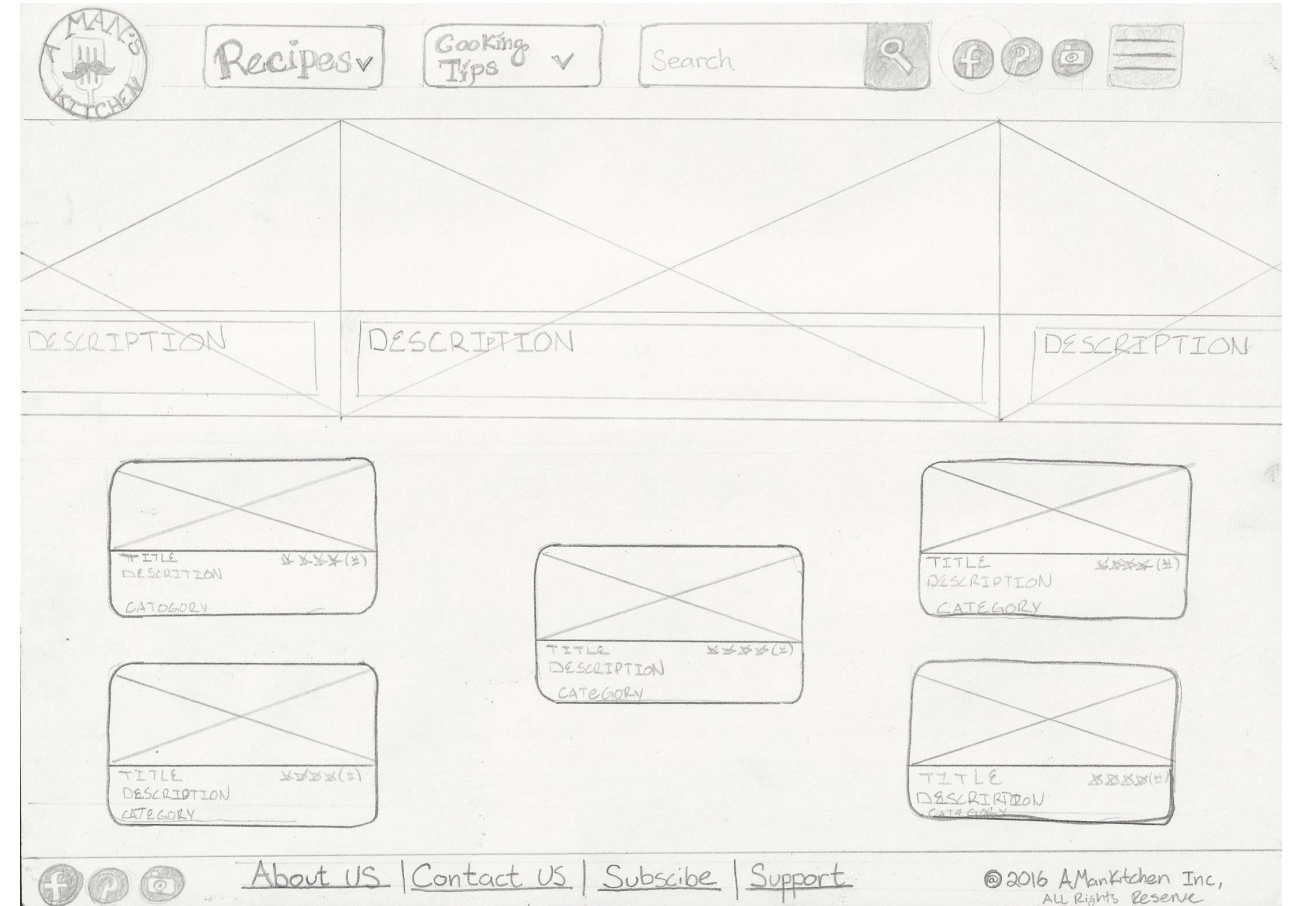


Wireframe Sketches

Here are my wireframe sketches for “A Man’s Kitchen”. Here you’ll find the website version, the tablet version and the mobile version. The Website and the Tablet versions are very similar. I created it that way so it is easy to navigate towards both.



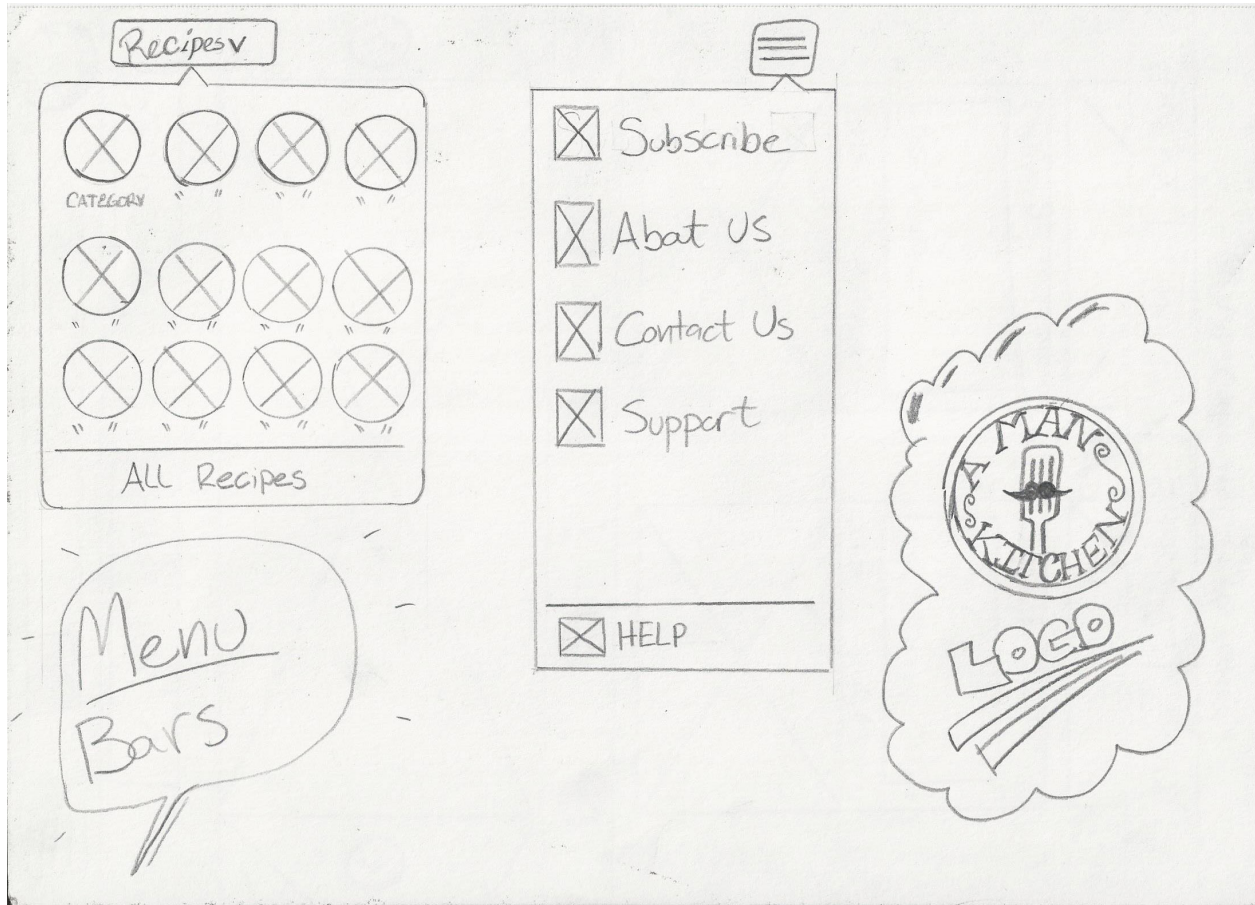
First Sketch up of the Website/tablet wireframe. Here you’ll find the Navigation bar full of the Website Logo, navigation to the recipe and cooking tips page, a search bar with some social media links and a menu bar for account and contact page. The header and footer is shown along with the content. I wanted to go for a gallery look since its about food and everyone loves to see food!



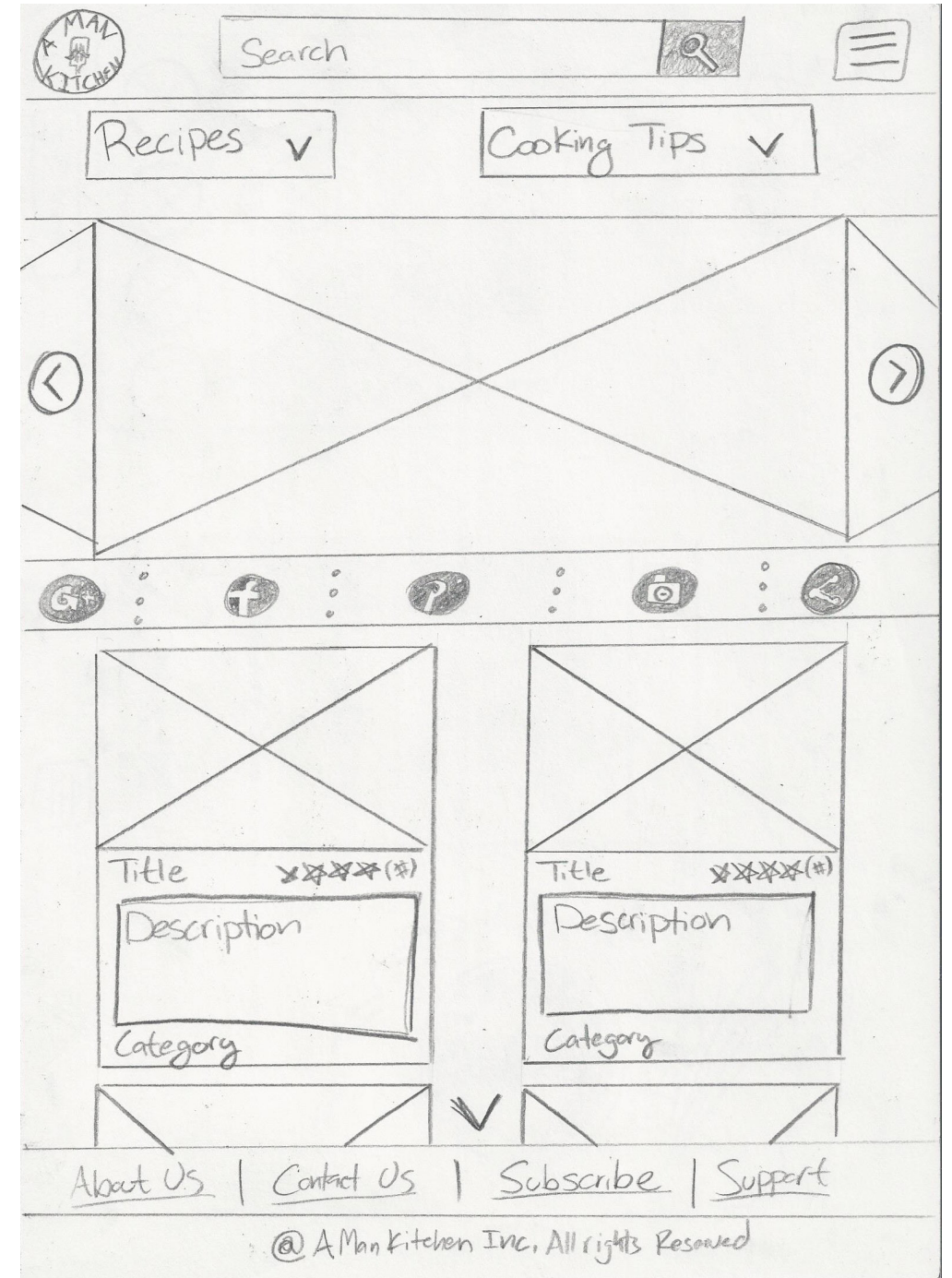
Here’s the polished sketch for the website/tablet. You’ll see that the landing page has a carousel picture wheel up at the top of the page. You will also see that below that is a few images that will link to certain categories on the site.

Wire Frames

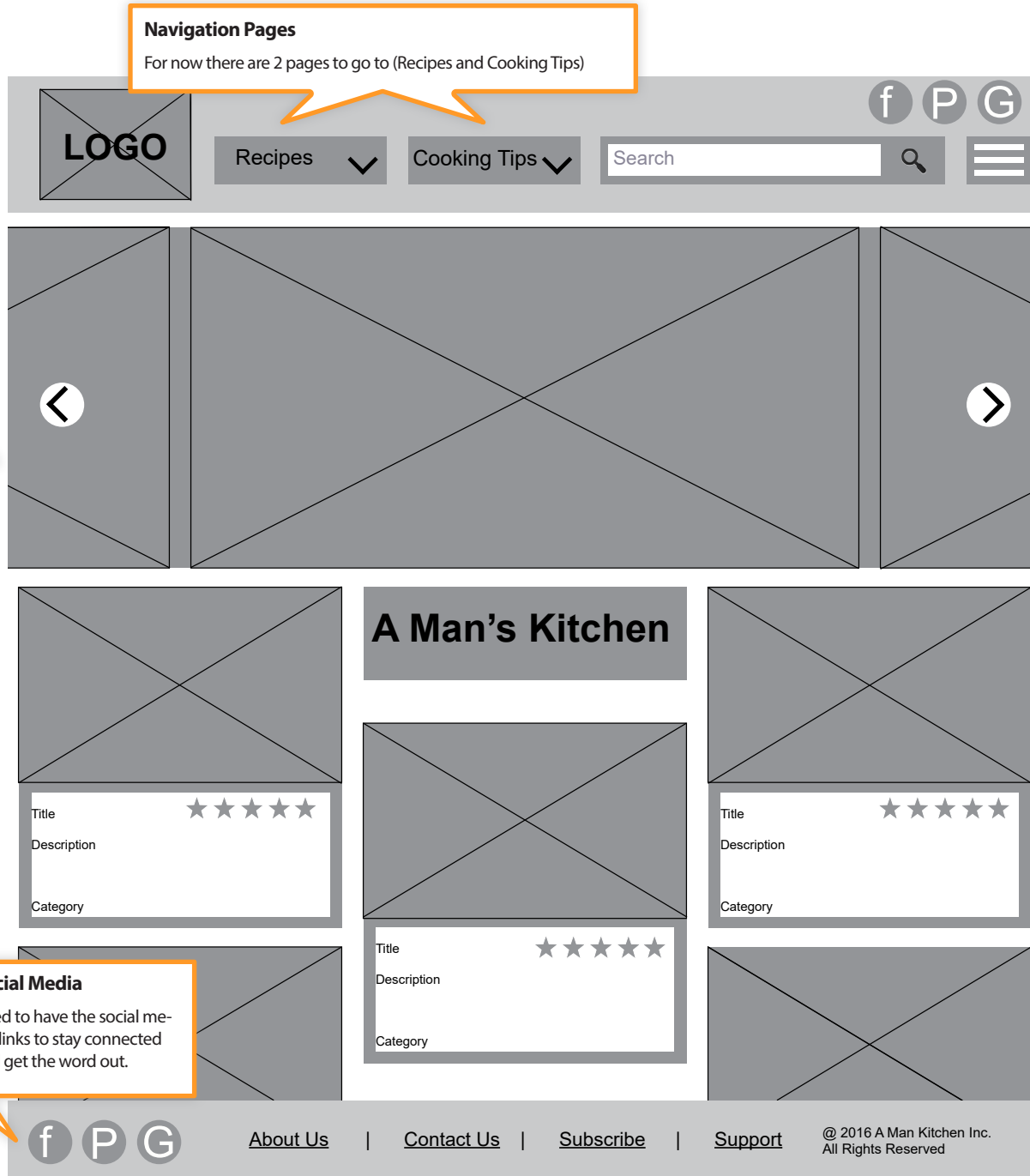
Below are the sketches for the navigation buttons. When you click with a mouse or a finger, are able to bring up these submenu bars. You can see that they pictures along with the category underneath. You'll also the Logo for A Man's Kitchen with a Mustached Spatula!



To the right is the sketch wireframe for the phone site. Again, the logo is up in the header along with the search bar and menu bar. Underneath is the navigation buttons to the recipe page and the cooking tips page. You still have the gallery carousel and the social media links underneath that. Then there's the pictures (like Pinterest site) where you can view a sample of food recipes or cooking tips right off the site and click on them. The mobile site ends with a footer with links to other parts of the site.



Wireframe Website



Navigation Pages

For now there are 2 pages to go to (Recipes and Cooking Tips)

Menu Bar

This will have accounts, contact info, subscription, and anything else.

Carousel Usability

Here will be a few samples of the recipes found on the website to click through.

Cards Method

A picture, title, description of the recipe, ratings, and what category will help the user.

Social Media

Need to have the social media links to stay connected and get the word out.

For A Man's Kitchen website, I went with a page with a carousel feature and multiple cards to read quick recipes and cooking tips.

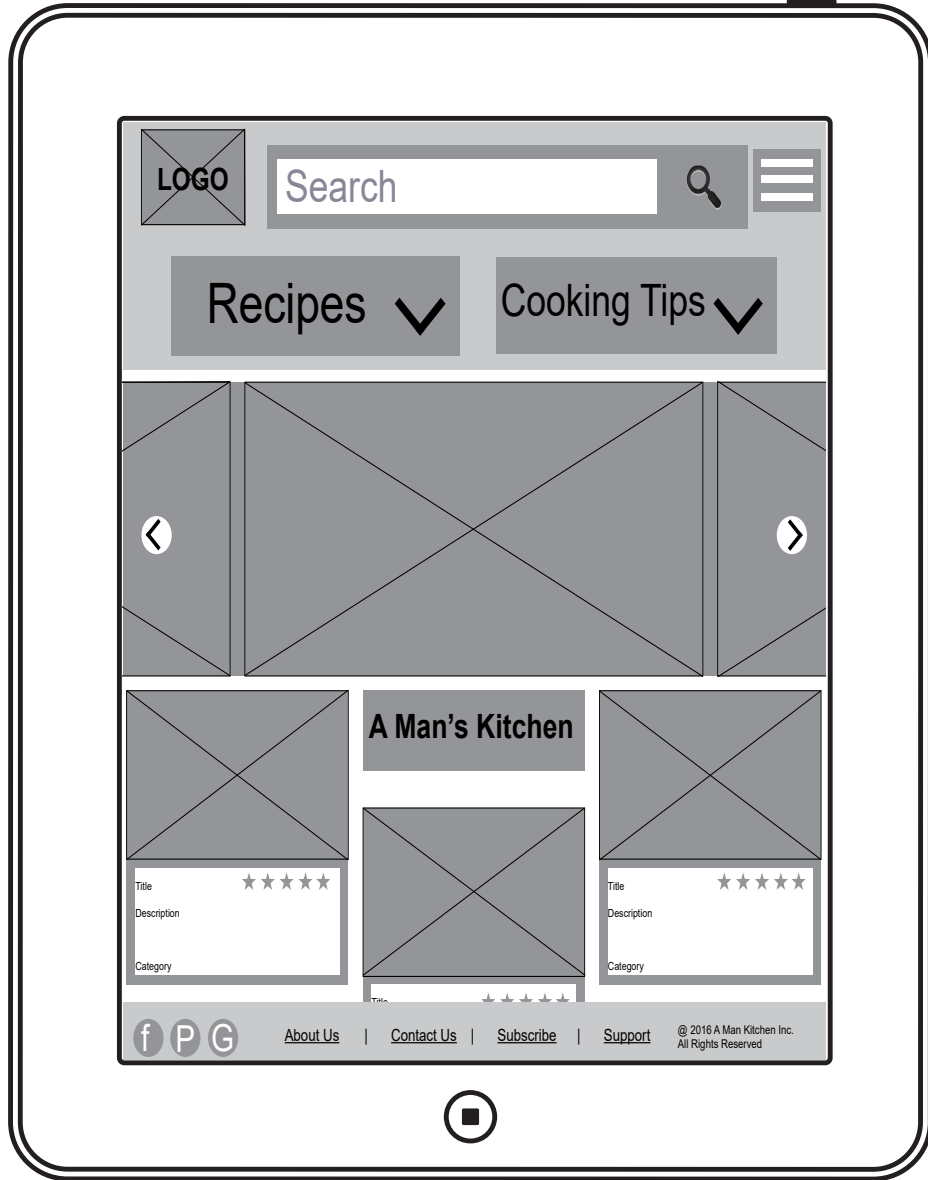
You'll notice on the wire frame that I have 2 navigation buttons up at the top with a search menu to help find information quicker.

There are also social Media links up in the corner and down at the bottom to get the word out about the site.

On the landing page you'll be able to scroll down and look at a good amount of cards to find quick links to information that you're looking for. There are ratings on the cards along with images.

I found that being able to see images of food makes it easier for the user to know what recipe they are wanting to use. Images were a big implementation in this site to make it user friendly.

Wireframe Tablet/Mobile



Going into Tablet mode of Mobile, I made the wire frame close to how I made the website. This way, it is consistent through and through.

One big difference is that there are less cards to be displayed on the tablet and mobile. You'll find that I still kept the carousel feature, makes it nice as it automatically goes through the popular images to catch the user's attention. The user will be able to simply press with their finger on the arrows to move the images as they please.

The user can also simply swipe up with their finger to look at more cards on the device and with a simple press on the arrows on the navigation buttons, a box will appear with to which subcategory they desire to navigate.

There is a menu bar at the top right to help with any questions on the site.



Website 12 Column Grid

Logo
2 columns wide

Navigation buttons
They are 2 columns wide.

Search bar
Is 4 columns wide

The diagram shows a 12-column grid layout for a website. At the top, there is a navigation bar containing a logo (2 columns), navigation buttons for 'Recipes' and 'Cooking Tips' (each 2 columns), a search bar (4 columns), and social media icons for Facebook, Pinterest, and Google+ (each 1 column). Below the navigation bar is a carousel area (8 columns wide) with left and right navigation arrows. The main content area features a header 'A Man's Kitchen' (4 columns) and a grid of recipe cards. Each card is 4 columns wide and contains a title, description, category, and a star rating. The footer includes social media icons, navigation links for 'About Us', 'Contact Us', 'Subscribe', and 'Support', and a copyright notice: '@ 2016 A Man Kitchen Inc. All Rights Reserved'.

Carousel: 8 Col
The Carousel is 8 columns wide on the web and 4 columns on the mobile.

Cards: 4 Col
Each Card is 4 columns wide. This goes for both the web and the mobile.

Mobile 6 Column Grid

The diagram shows a 6-column grid layout for a mobile device. The navigation bar contains a logo (2 columns), the site name 'A Man's Kitchen' (2 columns), a search bar (2 columns), and a hamburger menu icon (1 column). Below the navigation bar are the 'Recipes' and 'Cooking Tips' navigation buttons (each 4 columns). The main content area features a carousel area (4 columns wide) with left and right navigation arrows. Below the carousel is a grid of recipe cards. Each card is 4 columns wide and contains a title, description, category, and a star rating. The footer includes social media icons for Facebook, Pinterest, and Google+ (each 1 column), navigation links for 'About Us', 'Contact Us', 'Subscribe', and 'Support', and a copyright notice: '@ 2016 A Man Kitchen Inc. All Rights Reserved'.

Website 12 Column Grid

12 Column = 1 col

4 Column = 1-3 col

8 Column = 2-3 col

3 Column = 1-4 col

2 Column = 1-8 col

1 Column = 1-16 col

6 Column = 1-2 col

CSS Col
This is for the CSS Coding, each col will be a div class For CSS.

Mobile 6 Column Grid

6 Column = 1-2 col

3 Column = 1-4 col

2 Column = 1-8 col

1 Column = 1-16 col

Patterns



The background pattern for the site will be “Purty Wood” as shown above. It’s a man’s kitchen, and with that being said, it needs some wood. Here is the wood that will be used to bring the site to life.

Fonts

Lobster
Impallari Type (1 style)

A Man's Kitchen

The Lobster Font will be use for the Logo for the web-site and for any of the main header (h1) titles for the pages for the website.

Roboto Condensed
Christian Robertson (6 styles)

A Man's Kitchen

The Roboto Condensed Font will be used for all of the headers (h2, h3, h4), Navigation Titles.

Raleway
Multiple Designers (18 styles)

A Man's Kitchen

The Raleway Font will be used for the paragraphs of the pages, especially for the cards with description and category. Also for tables, description list and footer

Color



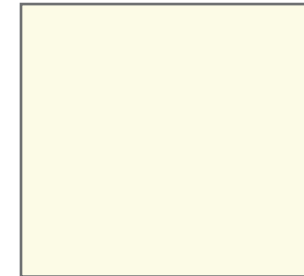
Gray 50%
Hex: 939498

The Gray will be used on the box shadows, menu tab icon, search font and borders for the images.



Moccasin
Hex: FFE4B5

The Moccasin color will be a Primary Color used for the header/navigation/footer bar, background for the cards.



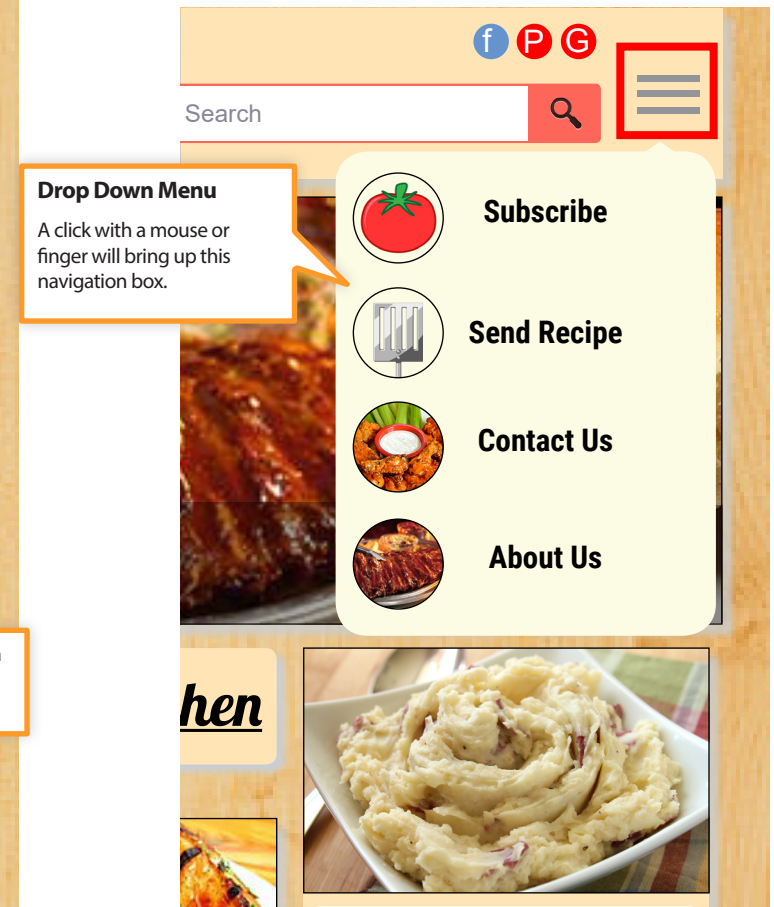
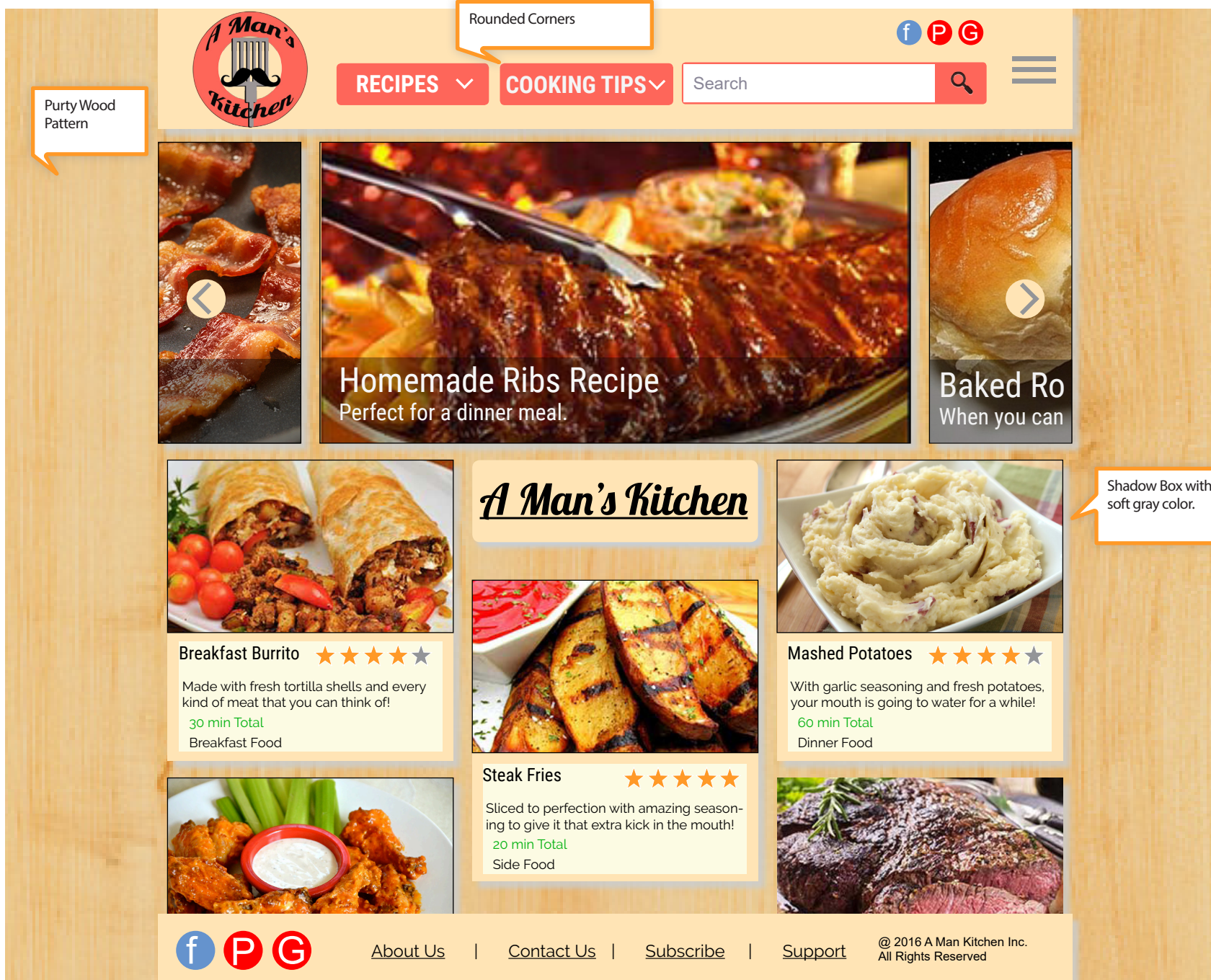
Vanilla Cream
Hex: FCFBE3

The Vanilla Cream is used for the boxes in the cards for the font. It is an accent color to go with the Moccasin.




Warm Red
Hex: FE665A

The Warm Red is for the buttons on the page. It’s a way to catch the eye and complement the page.



From the website you can see that the colors complement each other with a good contrast with the red. You can see the smooth round corners along with the little touches of drop shadow and arrow buttons to flip through the images. The design goes right with the wire frame and shows the easy use of the drop down menu box.



RECIPES ▾ **COOKING TIPS**

Meals Grilling Meats
Healthy Camping Breakfast
Dinner Deserts Sides

ALL RECIPES


Breakfast Burrito ★★★★★
Made with fresh tortilla shells and every kind of meat that you can think of!
20 min Total
Breakfast Food

Steak Fries ★
Sliced to perfection with a special seasoning to give it that extra kick!
20 min Total
Side Food



P G [About Us](#) | [Contact Us](#) |

Recipe Nav Button

The user is able to click on the navigation button and click on a recipe menu.



A Man's Kitchen

RECIPES ▾ **COOKING TIPS** ▾ Search  

Breakfast Recipes

Breakfast Eggs Breakfast Meat Breakfast Drinks Pancakes Breakfast Bread Casseroles

Crispy Morning Bacon
Wake up to happiness

Baked Rolls
When you can

Breakfast Favs

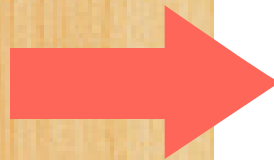
Breakfast Burrito ★★★★★
Made with fresh tortilla shells and every kind of meat that you can think of!

Mashed Potatoes ★★★★★
With garlic seasoning and fresh potatoes, your mouth is going to water for a while!

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Recipe Main Page

Here you'll find all the different Recipes that the site offers.





A Man's Kitchen



RECIPES ▾

COOKING TIPS ▾

Search



Prep
30m

Cook
3h

Ready In
11h 30m

Ingredients

- 4 pounds baby back pork ribs
- 4 cloves garlic, sliced
- 1 tablespoon white sugar
- 1 tablespoon paprika
- 2 teaspoons salt
- 2 teaspoons ground black pepper
- 2 teaspoons chili powder
- 2 teaspoons ground cumin
- 1/2 cup dark brown sugar
- 1/2 cup cider vinegar
- 1/2 cup ketchup
- 1/4 cup chili sauce
- 1/4 cup Worcestershire sauce
- 1 tablespoon lemon juice
- 2 tablespoons onion, chopped
- 1/2 teaspoon dry mustard
- 1 clove crushed garlic



Print



Share



Rate it



Directions

- 1 Preheat oven to 300 degrees F (150 degrees C). Place ribs on a rack in a shallow roasting pan. Scatter 4 cloves of sliced garlic over ribs. Cover, and bake for 2 1/2 hours. Cool slightly.
- 2 In a small bowl, mix together white sugar, paprika, salt, black pepper, chili powder, and ground cumin. Rub spices over cooled ribs. Cover, and refrigerate overnight.
- 3 In a small saucepan, mix together brown sugar, cider vinegar, ketchup, chili sauce, Worcestershire sauce, lemon juice, onion, dry mustard, and 1 clove garlic. Simmer over medium-low heat, uncovered, for 1 hour. Reserve a small amount for basting; the remainder is a dipping sauce.
- 4 Preheat grill for medium heat.
- 5 Place ribs on grill. Grill, covered, for about 12 minutes, basting with the reserved sauce, until nicely browned and glazed. Serve with remaining sauce for dipping.

A Man's Kitchen Ad



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Recipe Main Page

On the main page the user is given a good amount of images and categories to help them find the recipe they are looking for. The Main page is divided into subcategories (meats, drinks, pancakes). There's a carousel showing the favorite recipes on the site and cards to help give the user a quick look.

Time Bar

A place for the user to quickly see how long the recipe will take.

Recipe Specific Page

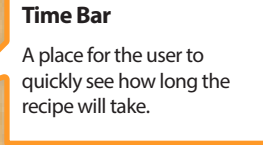
This page has all that the user needs to make the recipe. It has images to give the user a desire to use the recipe. It has ratings to help gauge how the recipe turned out and there are features of easy printing and sharing it with others or themselves. The page makes it easy to find what the user needs to create the recipe and how to create it by the easy to follow directions.

The Recipe Page

Here is a specific Recipe with directions, ingredients, ratings, and images.

Interaction Bar

Here the user can print, share and rate the recipe.



RECIPES ▾

COOKING TIPS ▾

Search

Cooking Tips Nav Button

Quick link to the cooking tips that you need.



Basics



Cookware



Seasoning



Grilling



Dutch Oven



Cast Iron



Sauces



Crock Pot



Marinades

ALL RECIPES



and every
k of!



Steak Fries



Sliced to perfection with amazing seasoning to give it that extra kick in the mouth!

20 min Total

Side Food

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S



A Man's Kitchen



RECIPES ▾

COOKING TIPS ▾

Search



Cooking Tips



Cooking Basics



Cookware



Seasonings



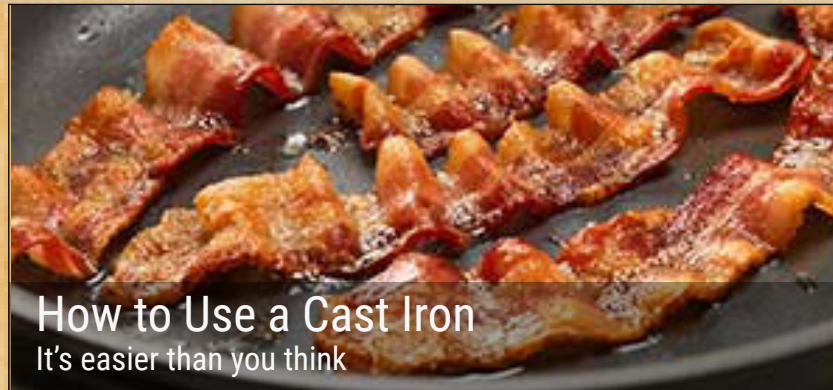
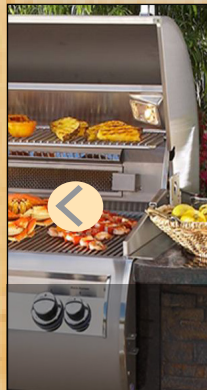
Terms & Definitions



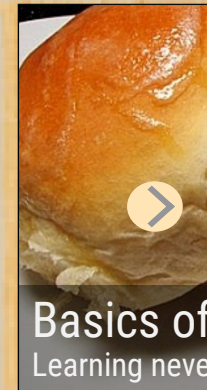
Marinades



Cast Iron & Dutch Oven



How to Use a Cast Iron
It's easier than you think



Basics of Learning neve



Crock Pot Uses



Made with fresh tortilla shells and every kind of meat that you can think of!



Cooking Tips Favs



Dry & Rub Seasons



With garlic seasoning and fresh potatoes, your mouth is going to water for a while!



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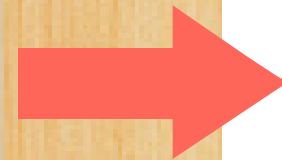
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Cooking Tips Main Page

All the tips you need to know how to cook.





RECIPES ▾

COOKING TIPS ▾

Search



Cooking with a Cast Iron

Let the Iron diet begin



Prep
30m

Cook
3h

Ready In
11h 30m

Time Bar

A place for the user to quickly see how long the tip will take.

What You'll Need

- 1 cast iron
- vegetable oil
- source of heat
- paper towels
- wooden spoon
- 3 lb of bacon

A Man's Kitchen
Ad

Interaction Bar

Here the user can print, share and rate the cooking tips.



Print



Share



Rate it



The How To's

- 1 Season it when you get it. Even pre-seasoned cast iron can do with some extra protection. To season your pan, heat it up on the stovetop until its smoking hot, then rub a little oil into it and let it cool ...
- 2 Clean it after each use. ...
- 3 Re-season it. ...
- 4 Fry and Sear in it. ...
- 5 Don't let it stay wet.

Cooking Tips Main Page

On the main page the user is given a good amount of images and categories to help them find the cooking tips they are looking for. The Main page is divided into subcategories (basics, cookware, seasonings...). There's a carousel showing the favorite tips on the site and cards to help give the user a quick look.

Cooking Tips Spec Page

This page has all that the user needs to learn how to cook. It has images to give the user a desire to learn a certain method and it has ratings to help gauge how the recipe turned out. There are features of easy printing and sharing (with others or themselves). The page makes it easy to find what the user needs to learn how to cook and become a better chef in the kitchen (or out on the grill).

Cooking Tips Spec Page

The more detailed page of the how to's in cooking.



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Mobile/Tablet Versions

Reviewing the wire frames for both the mobile and tablet versions, you can see that there were a few changes made to help incorporate the design and help the user navigate through the site.

Side By Side Buttons

Placed the navigation buttons side by side so the user can see more of the page.

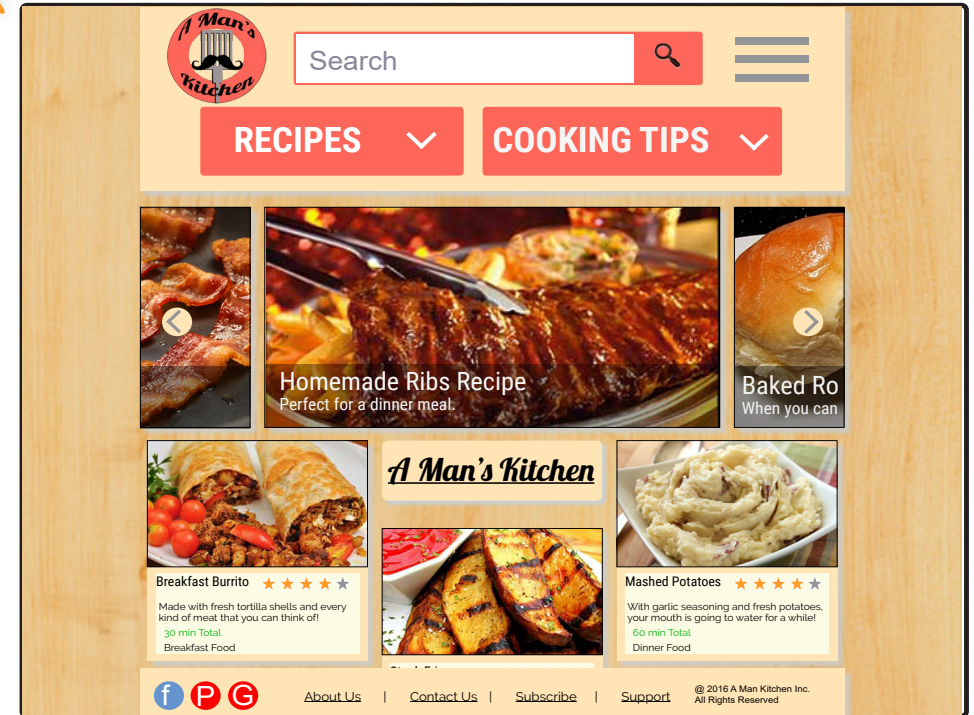
The first change was the location of navigation buttons. The mobile had the buttons above one another on the wire frame and now are side by side. The reason for this change is to help the users see more on the landing page with images of food and recipes.

Another change that was made was the location of the social media links. After careful review of other sites, it makes sense to place the social media link next to the cards in making it easier to see to the user and click on them.

One big change was flipping the tablet to landscape mode in order to display

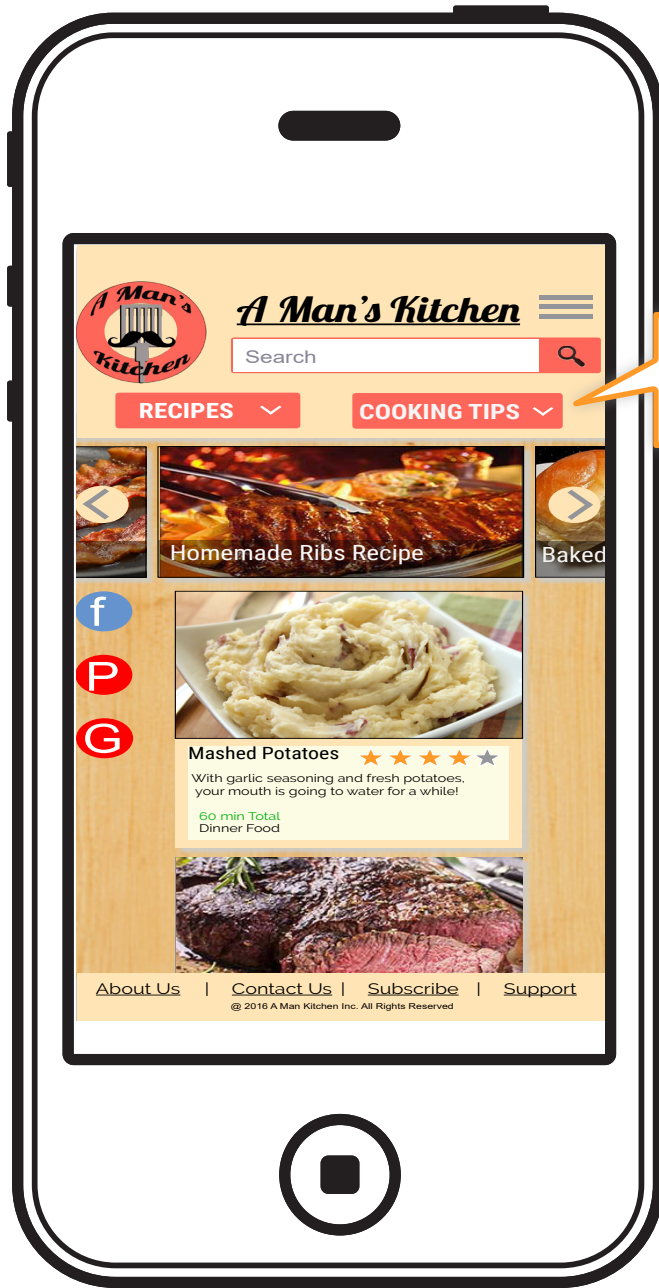
Landscape mode

The wire frame shows the portrait mode and this is the landscape mode.



more to the user. The the tablet can still go into portrait mode, but you can now see the difference between the two by looking at the wire frame and at the finished design that you see here.

The color and fonts help out the user to organize themselves as to where items are located. The drop down menu applies to these as they do to the website version.

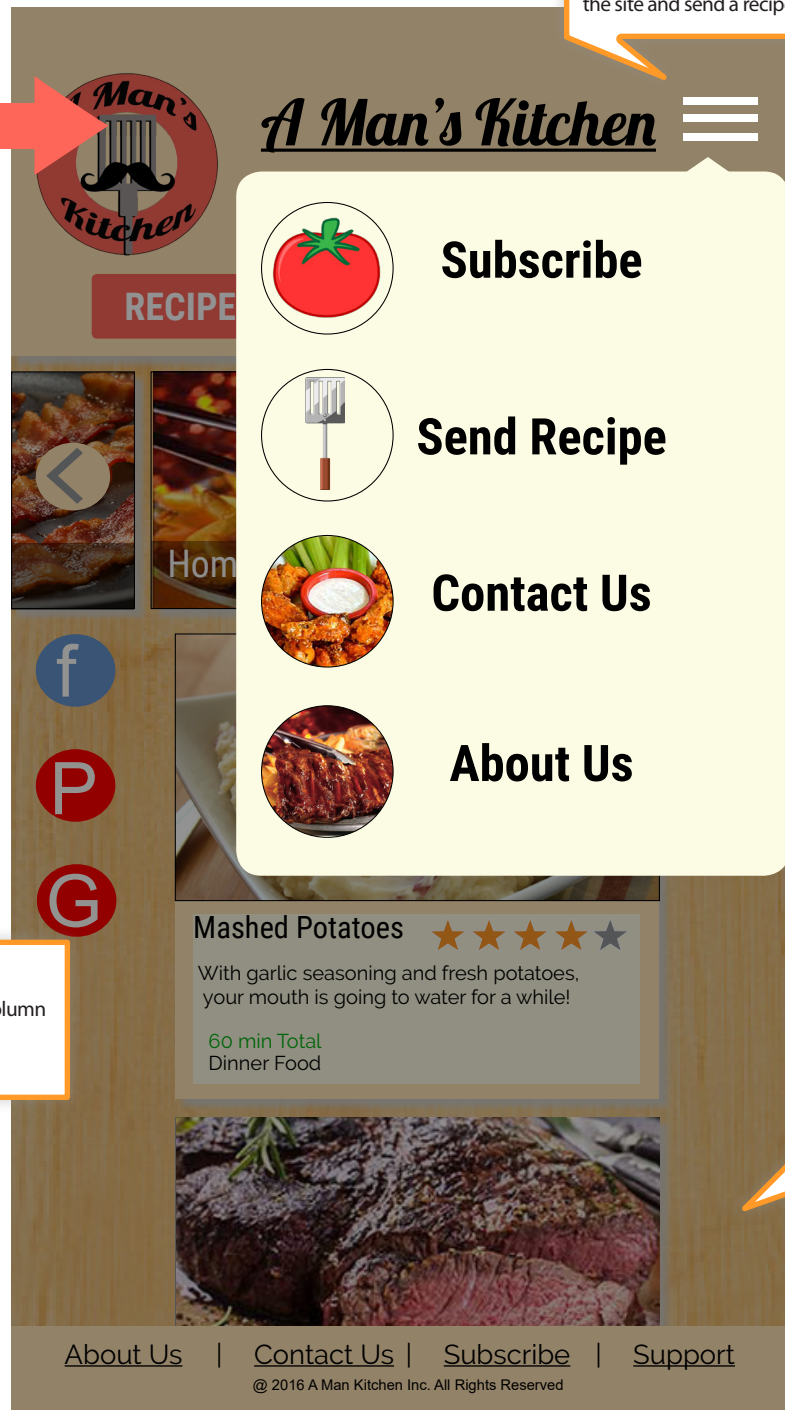
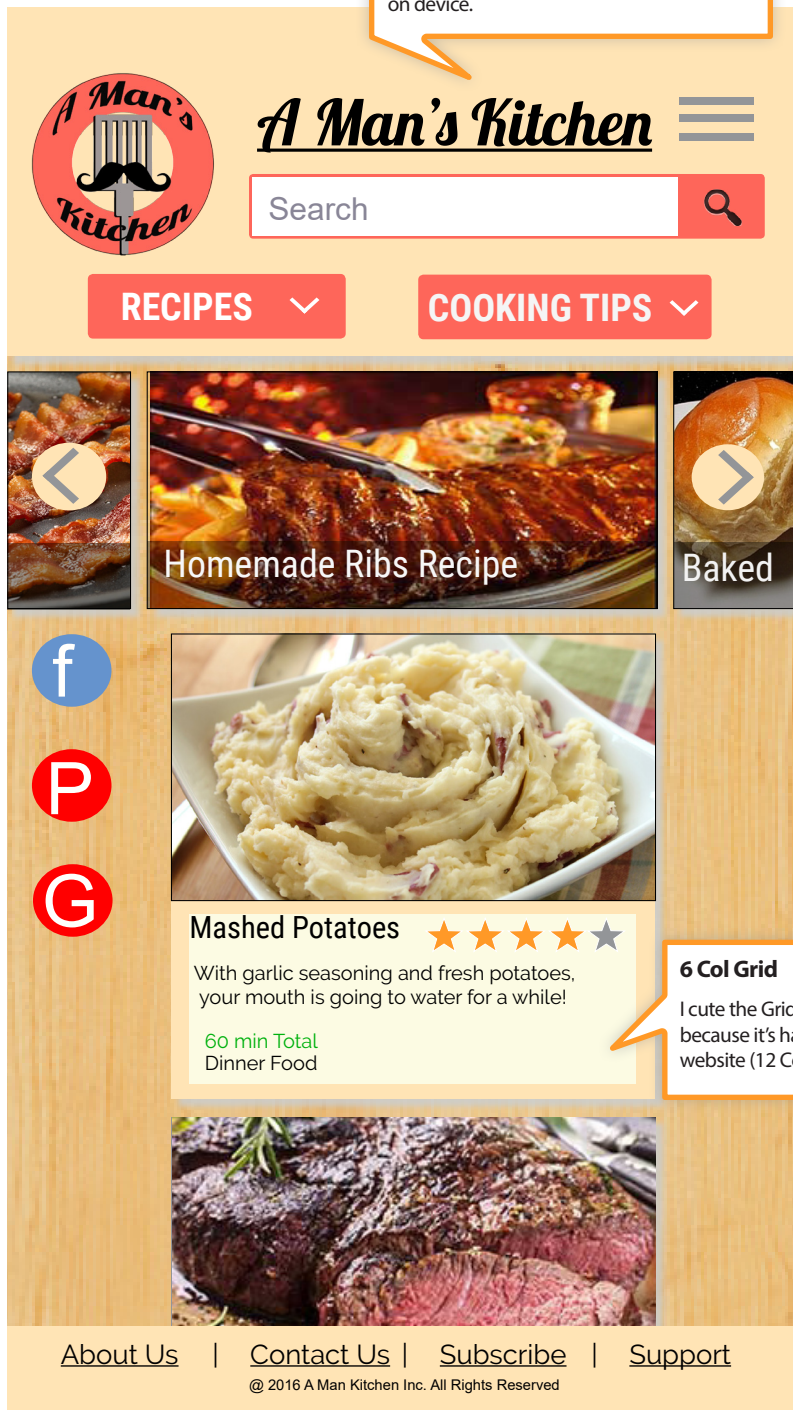


Landing Page

The first page you'll see when app loads up on device.

Menu Bar

Click this to see how to subscribe, contact the site and send a recipe to the site.



Landing Page

Basic app that has easy navigation buttons that the finger can press, a menu bar that guides you to easy contact info and images to swip through to find the perfect recipe that your stomach is aching for.

The app even comes with a quick search to help the user quickly find what they are looking for.

Menu Bar

Basic menu bar that shades the background to make the buttons pop out for easy pushing.

Has all that you need to contact the site, either by wanting to send a recipe yourself or wanting to subscribe to the site, this is an easy way for the user to stay in touch with what it going on with A Man's Kitchen.

6 Col Grid

I cute the Grid into 6 column because it's half of the website (12 Col).

Shaded Background

[Description ferori dolorro ma idi reitur? Quis volorem Videm. Ut ienducia]

Recipe Button
Quick link to the recipes that you're searching for.

RECIPES ▾ **COOKING TIPS** ▾

- Meals
- Grilling
- Meats
- Healthy
- Camping
- Breakfast
- Dinner
- Deserts
- Sides

ALL RECIPES

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Main Recipe Page
Here you'll find all the different Recipes that the site offers.

Breakfast Recipes

- Breakfast Eggs
- Breakfast Meat
- Breakfast Drinks
- Pancakes

Breakfast Burritos ★★★★★
Fresh tortillas with every kind of meat possible! Jammed with Eggs and Potatoes for an extra kick.
15 min Total Breakfast Food

Morning Bacon ★★★★★
Simple, Easy, and Oh So Delicious! Nothing starts the morning like the smell and taste of bacon.
10 min Total Breakfast Food

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Spec Recipe Page
Here is a specific Recipe with directions, ingredients, ratings, and images.

Fall off the bone ribs
Enough said, time to eat ★★★★★

Prep 30m | Cook 3h | Ready In 11h 30m | Save | Share | Rate it

Ingredients

- 4 pounds baby back pork ribs
- 4 cloves garlic, sliced
- 1 tablespoon white sugar
- 1 tablespoon paprika
- 2 teaspoons salt
- 2 teaspoons ground black pepper
- 2 teaspoons chili powder
- 2 teaspoons ground cumin
- 1/2 cup dark brown sugar
- 1/2 cup cider vinegar
- 1/2 cup ketchup
- 1/4 cup chili sauce
- 1/4 cup Worcestershire sauce
- 1 tablespoon lemon juice
- 2 tablespoons onion, chopped
- 1/2 teaspoon dry mustard
- 1 clove crushed garlic

Directions

- Preheat oven to 300 degrees F (150 degrees C). Place ribs on a rack in a shallow roasting pan. Scatter 4 cloves of sliced garlic over ribs. Cover, and bake for 2 1/2 hours. Cool slightly.
- In a small bowl, mix together white sugar, paprika, salt, black pepper, chili powder, and ground cumin. Rub spices over cooled ribs. Cover, and refrigerate overnight.
- In a small saucepan, mix together brown sugar, cider vinegar, ketchup, chili sauce, Worcestershire sauce, lemon juice, onion, dry mustard, and 1 clove garlic. Simmer over medium-low heat, uncovered, for 1 hour. Reserve a small amount for basting; the remainder is a dipping sauce.
- Preheat grill for medium heat.
- Place ribs on grill. Grill, covered, for about 12 minutes, basting with the reserved sauce, until nicely browned and glazed. Serve with remaining sauce for dipping.

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Ingredients

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- 4 cloves garlic, sliced
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Easy to See Page

A Page that fits all the material onto your screen!



Main Recipe Page

On the main page the user is given a good amount of images and categories to help them find the recipe they are looking for. The Main page is divided into subcategories (meats, drinks, pancakes). There's a carousel showing the favorite recipes on the site and cards to help give the user a quick look.

Spec Recipe Page

This page has all that the user needs to make the recipe. It has images to give the user a desire to use the recipe. It has ratings to help gauge how the recipe turned out and there are features of easy printing and sharing it with others or themselves. The page makes it easy to find what the user needs to create the recipe and how to create it by the easy to follow directions.

Easy to See Page

Want to cook without the hassel of using your food covered hands to scroll through the recipe and find what you're looking for? Well here is a great feature to help you out by simply clicking on the directions, you are given a page that fits all the material onto your screen!

A Man's Kitchen

Search

RECIPES ▾ COOKING TIPS ▾

ALL RECIPES

- Basics
- Cookware
- Seasoning
- Grilling
- Dutch Oven
- Cast Iron
- Sauces
- Crock Pot
- Marinades

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Cooking Tips Button
 Quick link to the cooking tips that you're searching for.

Main Cooking Tips Page
 Here is where all of the cooking tips are located.

Spec Cooking Tip Page
 Here is a specific Cooking tip with all how to's and what you'll need.

A Man's Kitchen

Search

RECIPES ▾ COOKING TIPS ▾

Cooking Tips

- Cooking Basics
- Cookware
- Seasonings
- Terms & Definitions

Crock Pot Uses ★★★★★
 Learn the basics of the crock pot and all the different uses from one appliance. Learn how to cook, to clean and what yummy food a wait for you!
 Cookware

Dry & Rub Seasons ★★★★★
 You'd be amazed how a little thing like seasoning can change the taste from your food to blah to yum!
 Seasonings

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A Man's Kitchen

Search

RECIPES ▾ COOKING TIPS ▾

Cooking with a Cast Iron
 Let the Iron diet begin ★★★★★

Prep 30m | Cook 3h | Ready In 11h 30m

Save | Share | Rate it

The How To's

- Season it when you get it. Even pre-seasoned cast iron can do with some extra protection. To season your pan, heat it up on the stovetop until its smoking hot, then rub a little oil into it and let it cool.
- Clean it after each use.
- Re-season it.
- Fry and Sear in it.
- Don't let it stay wet.

What You'll Need

- 1 cast iron
- vegetable oil
- source of heat
- paper towels
- wooden spoon
- 3 lb of bacon

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< **BACK**

Easy to See Page

A Page that fits all the material onto your screen!

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Specific Cooking Tip Page

This page has all that the user needs to learn how to cook. It has images to give the user a desire to learn a certain method and it has ratings to help gauge how the recipe turned out. There are features of easy printing and sharing (with others or themselves). The page makes it easy to find what the user needs to learn how to cook and become a better chef in the kitchen (or out on the grill).

Easy to See Page

Want to cook without the hassle of using your food covered hands to scroll through the recipe and find what you're looking for? Well here is a great feature to help you out by simply clicking on the directions, you are given a page that fits all the material onto your screen!

Concept Model & Site Map

The concept Model and the Site Map shows a great depth of design principles that I've learned from this course. It shows how I was able to chunk all of the information into an easy way for the user to memorize the items the site offers. It also uses Hicks Laws to make quicker and easier choices (which is a big deal when you're dealing with a lot recipes to choose from). Lastly, the models used the Wayfinding principle by organizing where the subjects are and helping the user have an easy flow of finding information.

Wire Frames & Grid

Similarity was a big principle that I used for the wire frames and setting up the grid. I wanted all of the shapes that went together be the same size and in the same location. Later, I added color to help distinguish the groups even more, but the wire frames were a big help in placing the groups and sizing them. I also used the wire frame to help with my Signal-to-Noise ratio by setting up enough spots for content but making sure it wasn't overbearing for the user.

The Surface Comps.

The surface comps. showed a great deal of what the site would fully become. This was a big undertaking but luckily I was able to use the design principles learned from the course to help make the process effective and efficient. I was able to make the site Readable and consistent in the final versions. Using tips from the Aesthetic-Usability effect design helped bring the design to a good looking site that all can enjoy.

