

# STUDENT SHOWCASE

GRC395

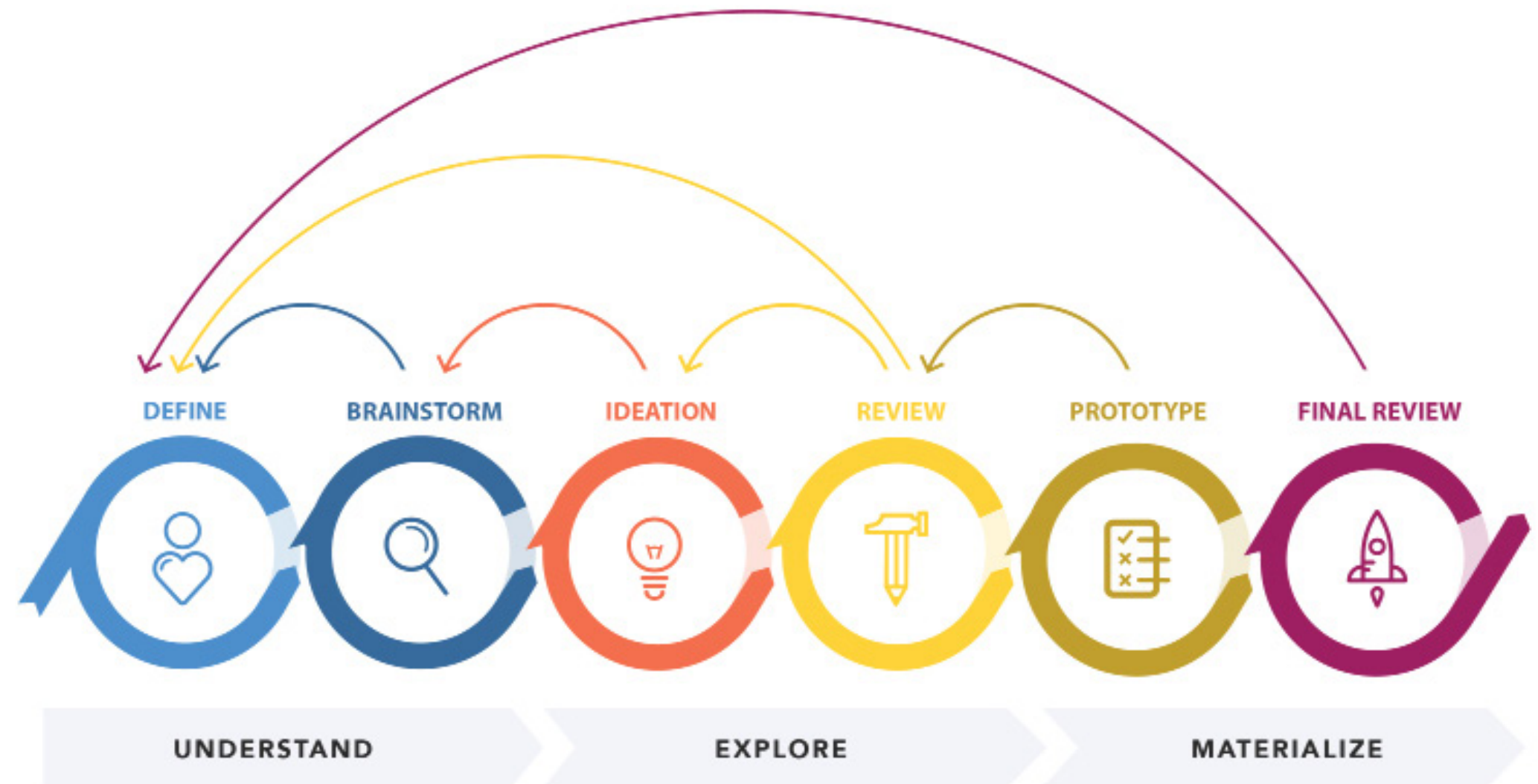
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Family Cookbook

The project puts together recipes that have been handed down through the family and that I grew up eating.

# USER CENTER DESIGN



# DEFINE - PHASE 1 - Assignment 1&2

## Project Idea

When I finally moved out of my childhood home, I started going through all the family recipes my dad has. A lot of them have seen better days and there are some that are in books and some that are in paper and some from my grandma that are hard to read. Some of these sheets are very old and have been handed down generations and there are also some that my sister and I have collected. I also know that some of the recipes we have other members of my extended family don't. I would like to put together a cookbook that collects most of the family recipes we grew up loving into one spot. I would also like to include some of the recipes that came from my grandparents or other family members that I haven't tasted yet.

The cookbook will ultimately be a printed book. It will be divided into categories normal cookbooks are (breakfast, diner, deserts, etc.) and each recipe will include the name of the person it came from. Included will be either personal stories related to each person and/or family photographs. If the recipe has a personal backstory that will be included as well.

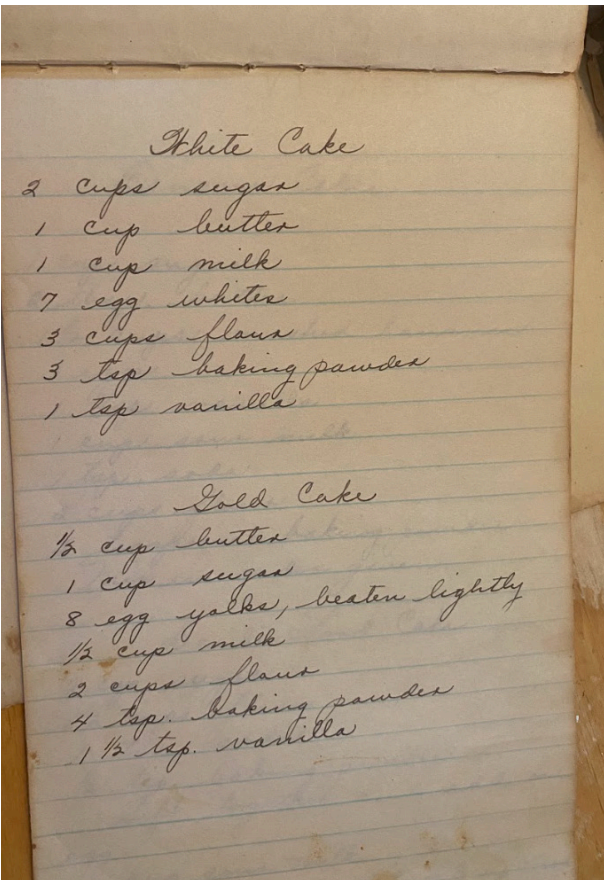
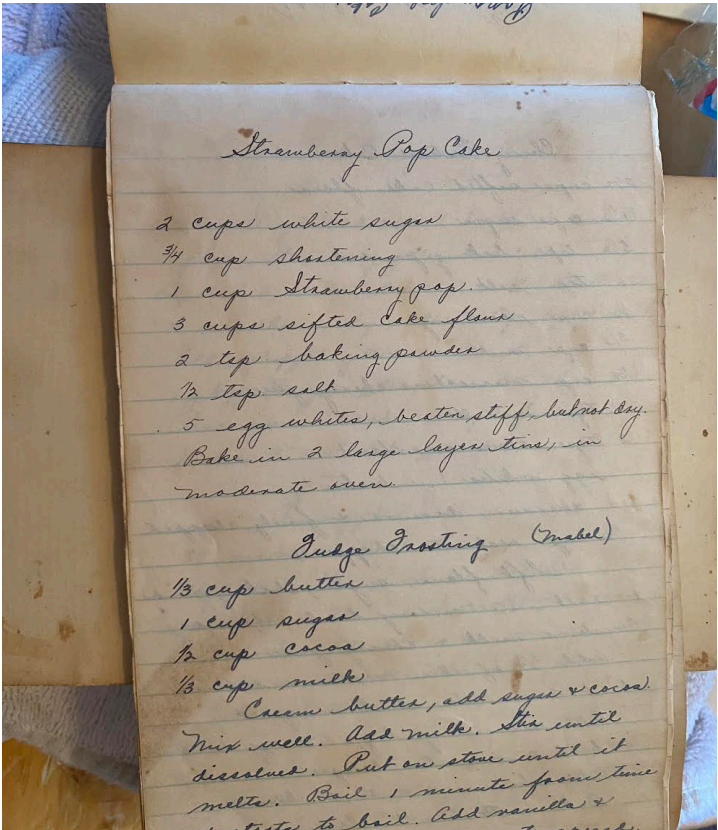
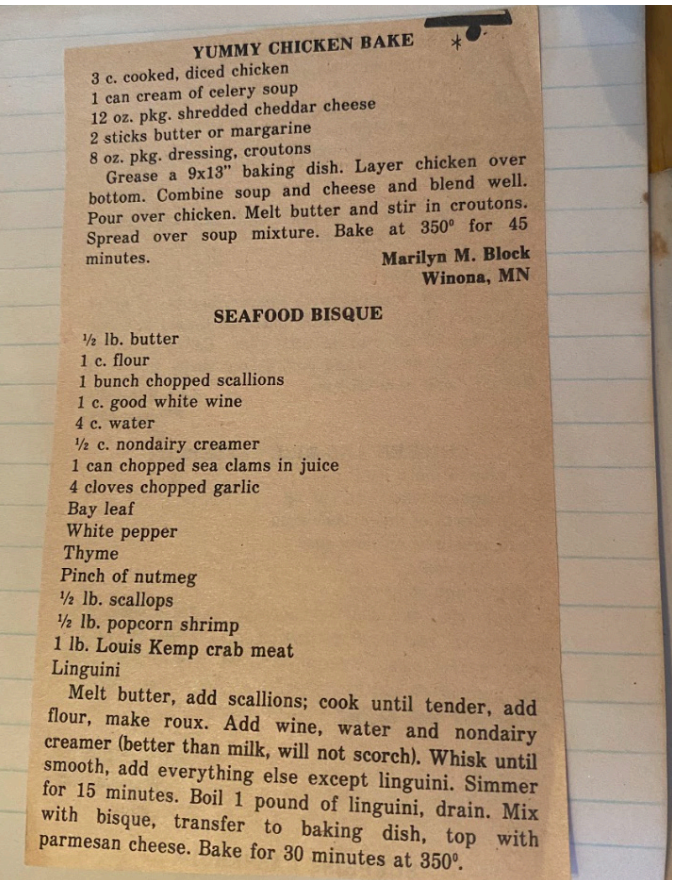
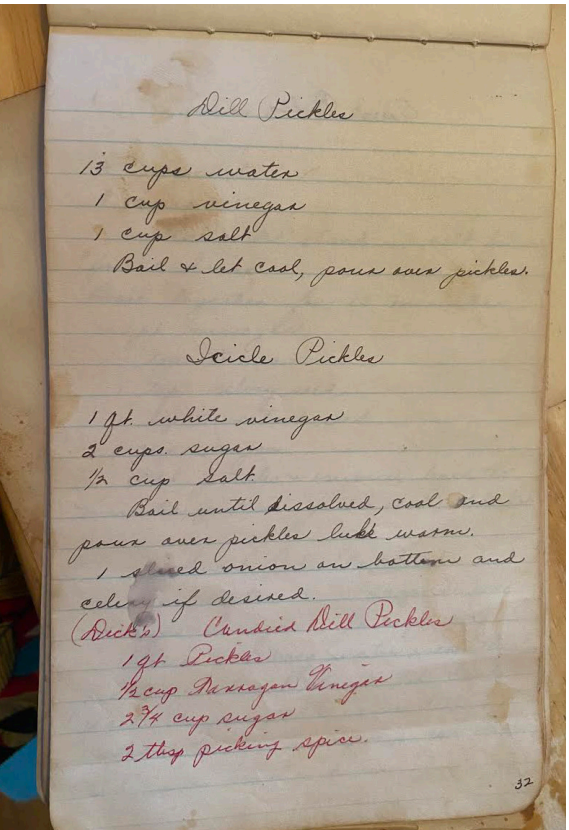
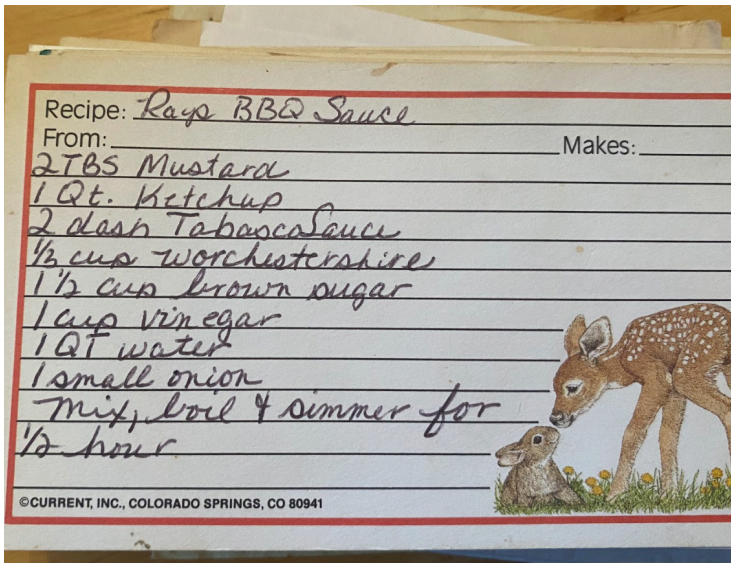
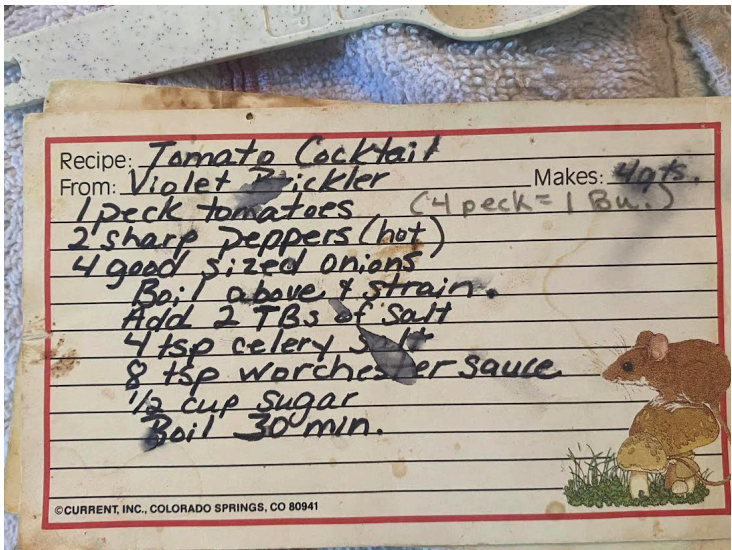
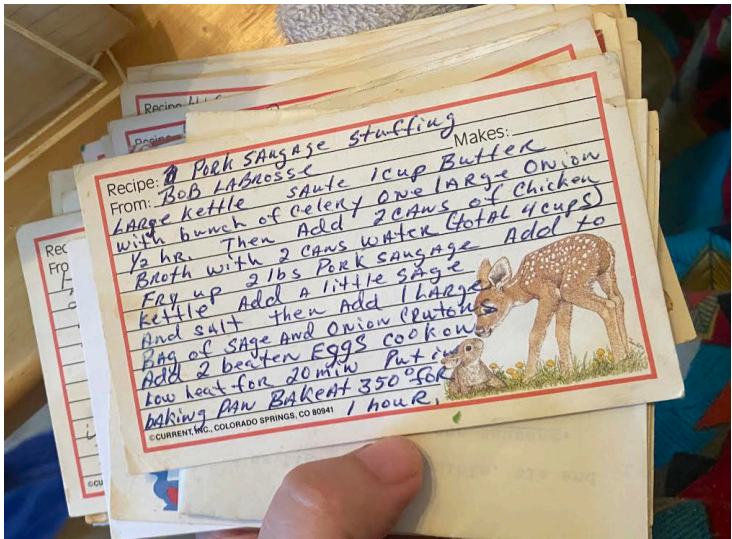
## Project Timeline

<p><b>Week 2-4:</b> <b>Research and collect recipes.</b></p> <p>Collect recipes and create a list of ones to be included in the book.</p> <p>Look at other cookbooks to see common themes in what normally is included in recipes and how they're organized.</p> <p>Collect personal stories/ items/photos/ etc that may be used to create a personal touch to the book</p>	<p><b>Week 4-6:</b> <b>Start designing.</b></p> <p>Create a style guide for that project that includes fonts and colors</p> <p>Use that design guide to create a layout in InDesign. Start inserting copy into the file.</p>	<p><b>Week 4-11</b> <b>Photograph</b></p> <p>Photograph recipes and insert into the file. Add in final touches</p>	<p><b>Week 11</b> <b>Print</b></p> <p>Create a final printed copy of the book</p>
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# BRAINSTORM/RE-DEFINE - PHASE 2

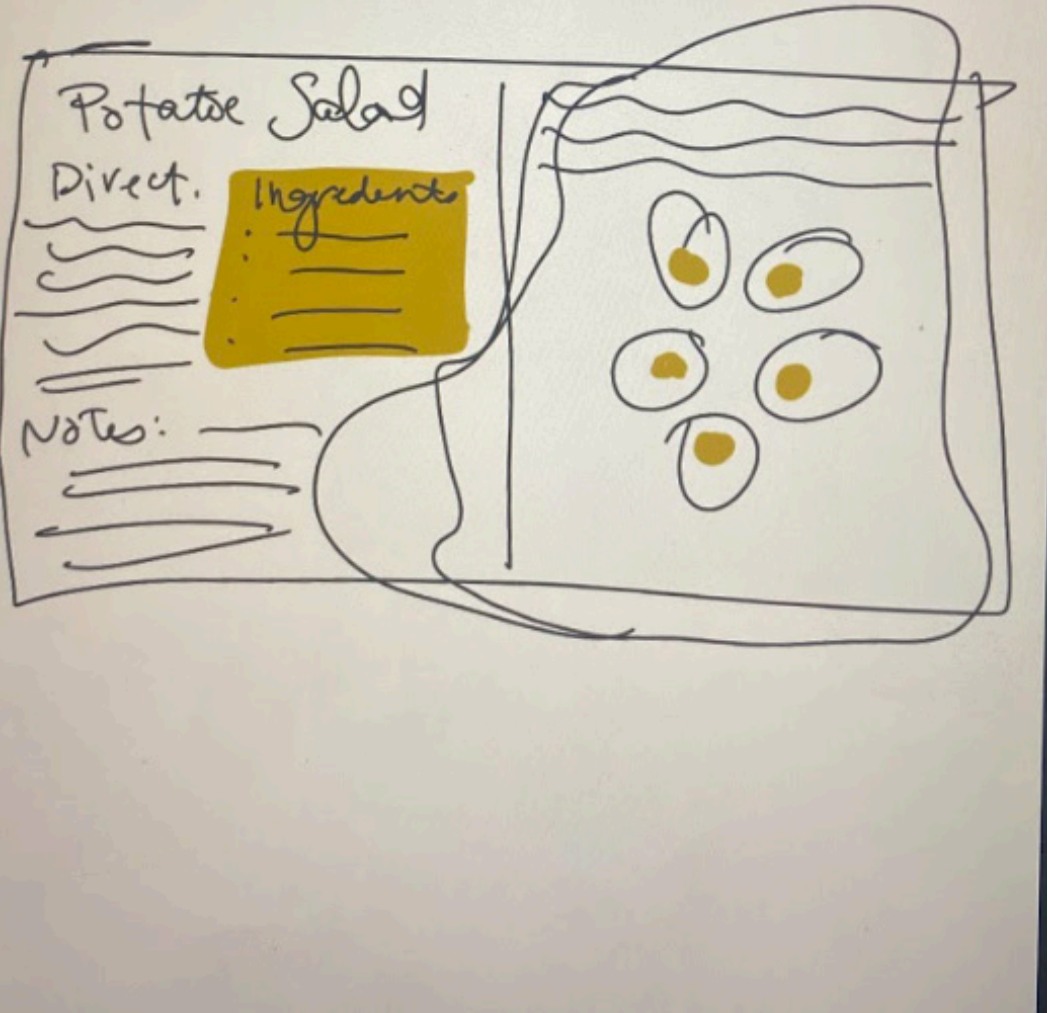
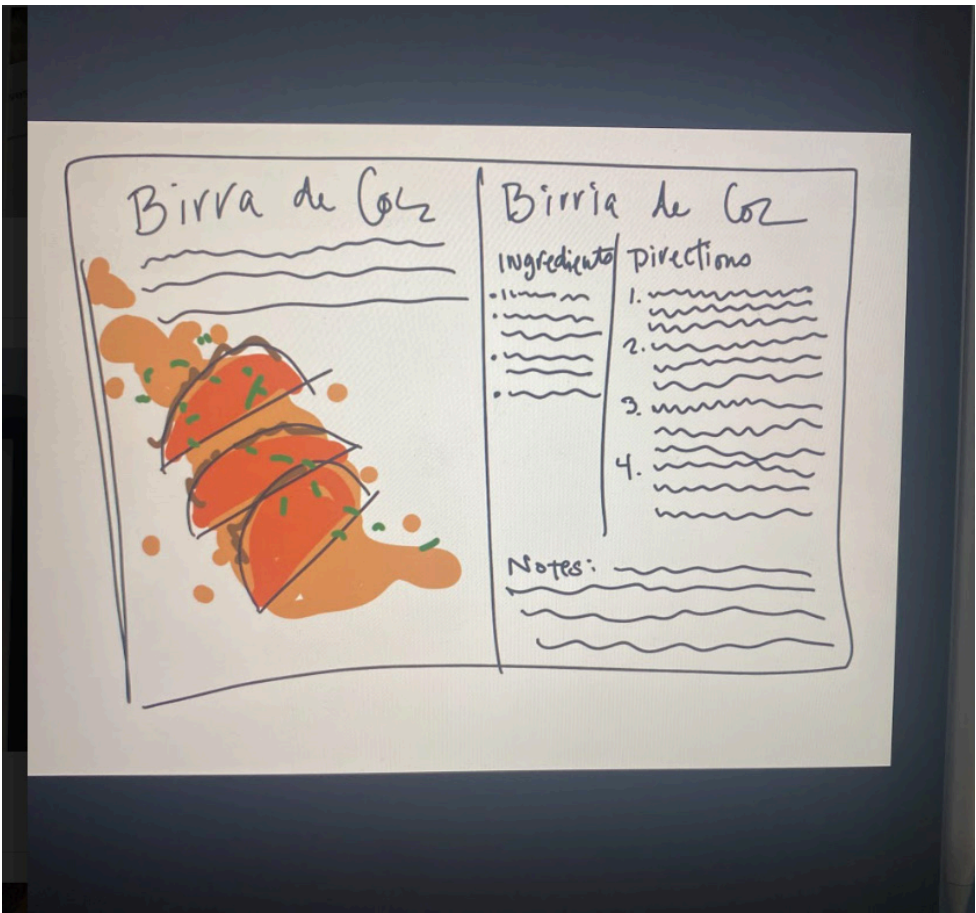
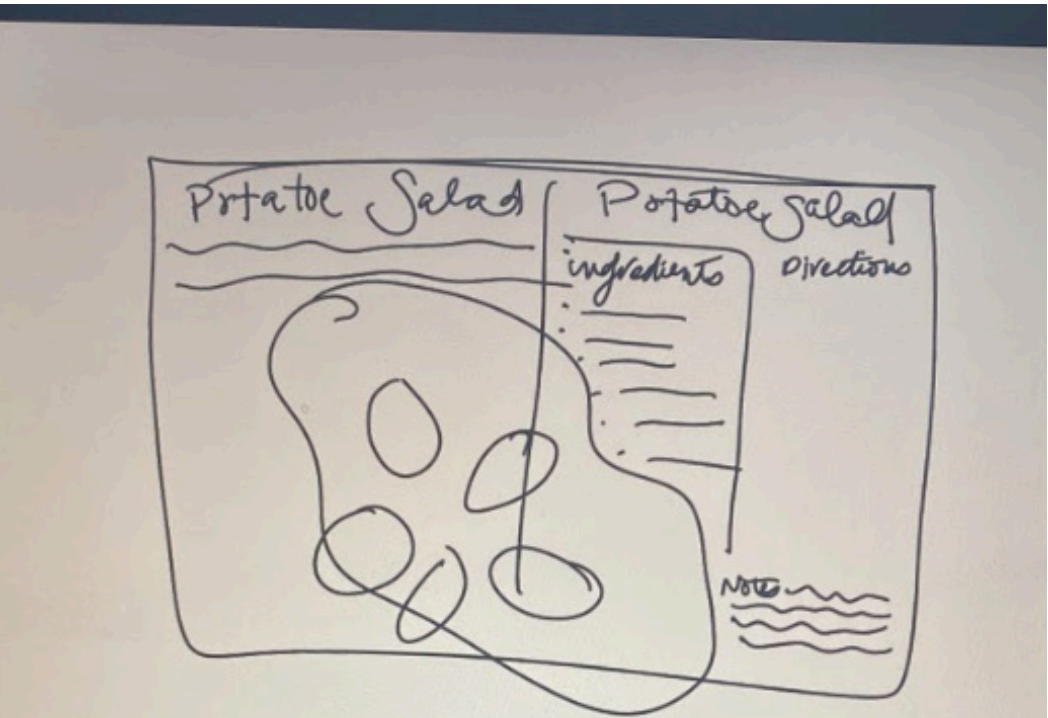
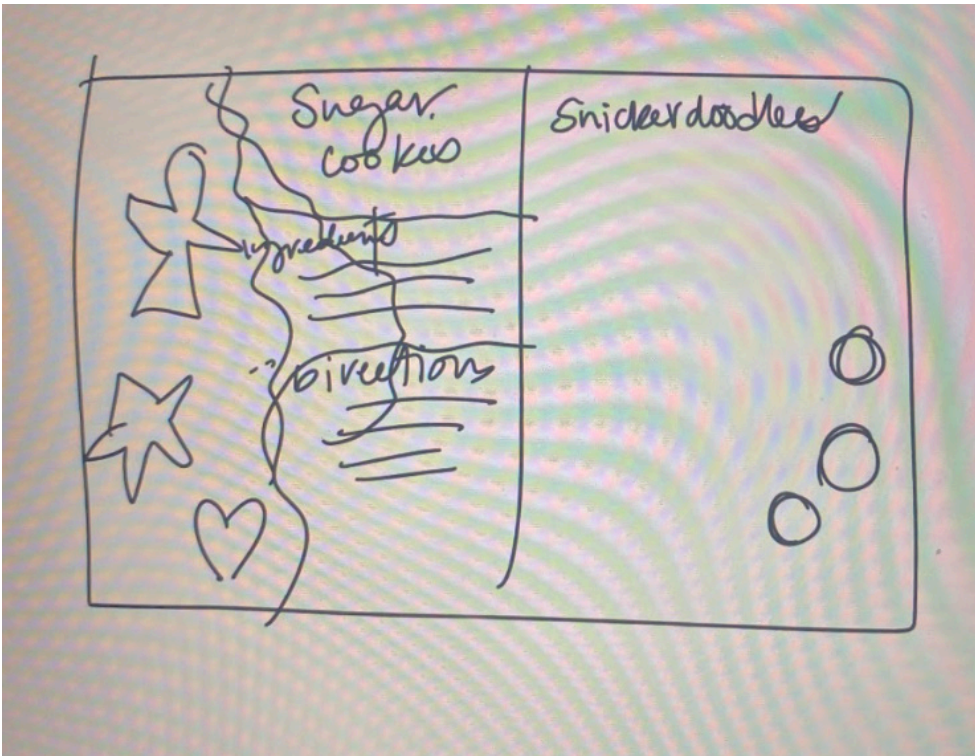
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IDEATE ITERATIONS - Sketches

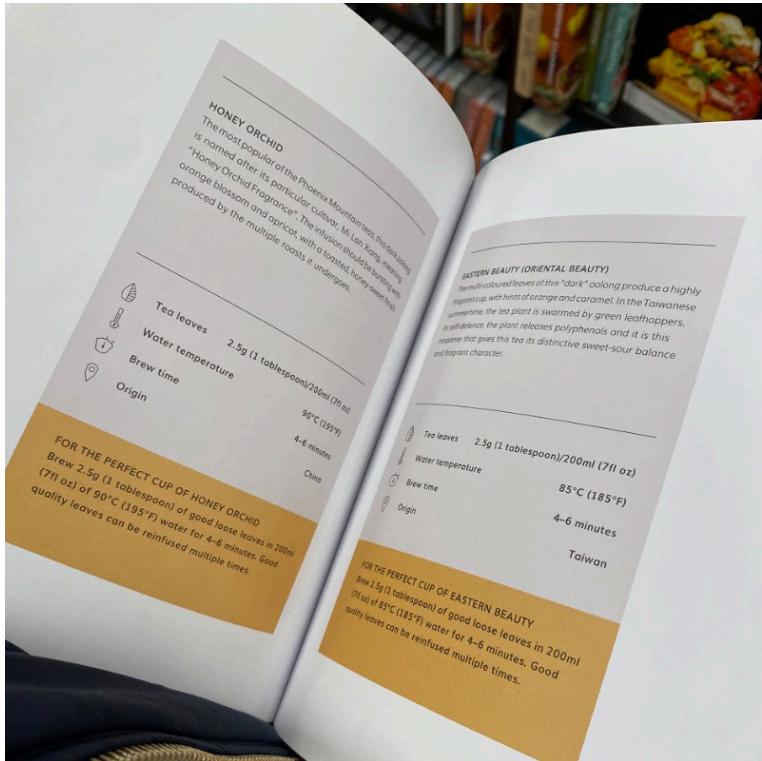
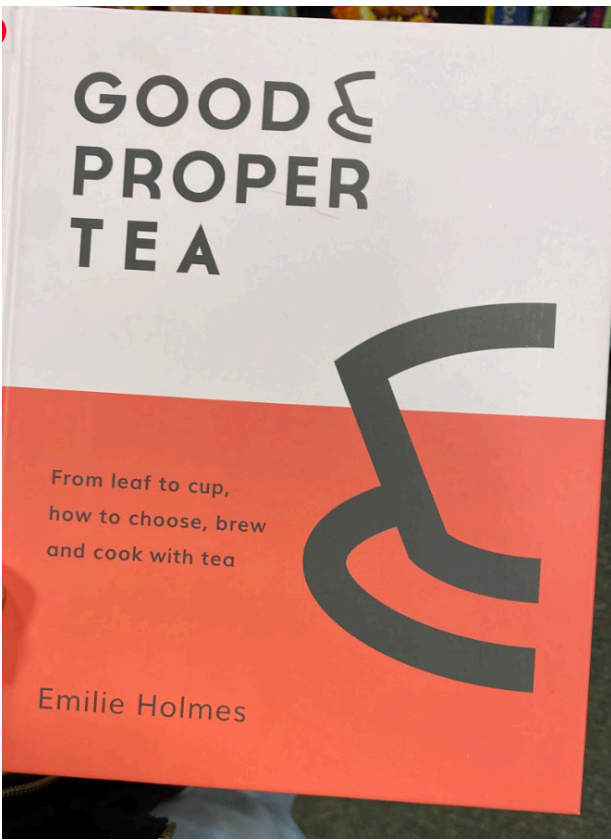
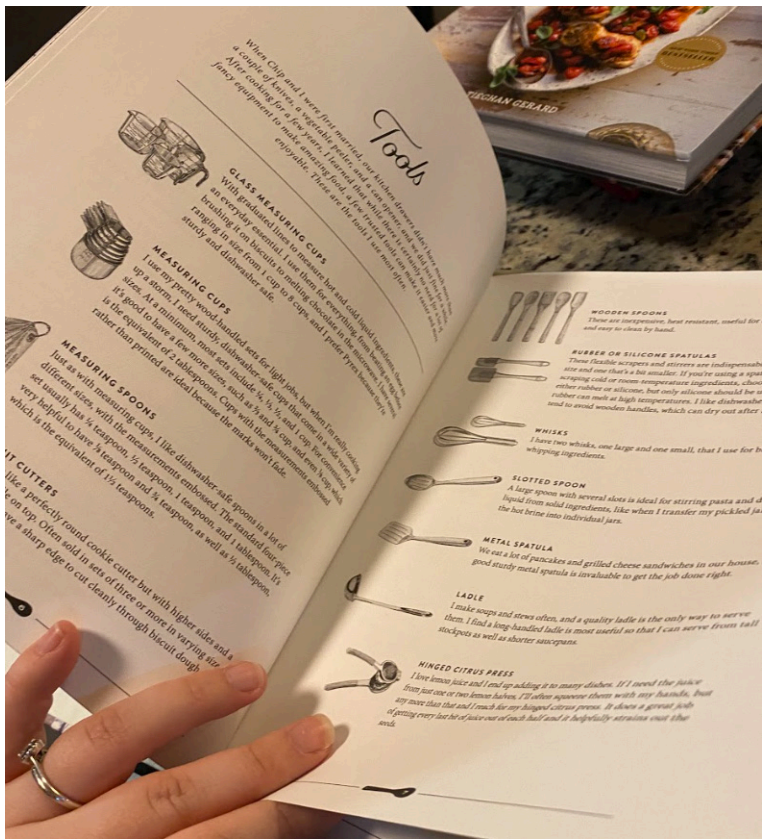
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# PROGRESS REVIEW - PHASE 4

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# PROTOTYPE

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Soup

Ingredients:

- 1 cup extra-virgin olive
  - 1 lb ground Italian sausage
  - 1/4 lb pepperoni stick, diced
  - 1 ham steak, diced
  - 3 cloves garlic, minced
  - 1 green bell pepper, diced
  - 1 medium onion, diced
  - 1 (15oz) can diced tomatoes
  - 8 cups chicken broth
  - 1/2 lb gemelli pasta
  - salt and pepper
- For croutons:
- 5 slices of french bread, cut in half
  - 3 cloves garlic, minced
  - 1/2 cup grated parmesan

Directions:

1. Add olive oil to a douch oven or large soup pan and put to medium high heat. Once heated add the Italian sausage to the pot and crumble, cooking until browned. Drain any grease. Add the diced ham and pepperoni. Cook for 5 monutes
2. Add in the peppers, onions and garlic and cook for an additional 5 mintues.
3. Add in the diced tomotoes and salt and pepper. Add the chicken broth and bring to a boil.
4. Once the pot is rapidly boiling add in the pasta and cook for 8 minutes. Add more salt and/or pepper to your liking.
5. In a large pan heat about 1/4 cup of olive oil. Add the garlic into the pan. Add your bread slices and cook until the bread is toasty. After one side is toasted, flip and toast the other side. Sprinkle both sides with parmesean cheese. Serve with croutons on the side.



Chocolate Heaven  
(Aunt Shelley)

Ingredients

- Betty Crocker Super Moist Milk Chocolate Cake Mix, 15.25 oz
- 1-1/4 cup water
- 1/3 cup vegetable oil
- 3 eggs
- 2-3.9 oz packs of instant chocolate pudding mix
- 4 cups of milk
- 6 Hershey Bars
- 1 baf Heath Bits
- 4 cups heavy whipping cream
- 1 cup powdered sugar
- 2 tbsv vanilla

- Make your chocolate cake according to the box instructions. Heat oven to 350F. In a large bowl add the cake min, water, oil, and eggs. Mix until fully combined and you don't see any chunks of batter. Grease a 9x13 pan and pour the mix in. Bake 30-35 minutes or until toothpick inserted in center comes out clean. Once the cake is cooked allow to cool for 10 minutes.
- Make the pudding. Add both packs of your favorite instant chocolate pudding mix into a bowl. Add 4 cups of cold milk. Whisk until combined, about 2 mintues. Let cool in the fridge 5 minutes before using.
- Make your whipped cream. Add 4 cups of heavy whipping cream into a stand mixer with a whisk attachment. Add in the powdered sugar and vanilla. Whisk on high speed until stiff peaks form, about one minute.
- In a trifle dish or large punch bowl start assembling your 2 layers. First put down half of your choclate cake crumbled into pieces. Then 1/2 of the pudding followed by half the heath bits, have the choclate bars (which we usually break up in it' wrapper), then half your whipping cream. Then repeat with the rest of the cake, then pud- ding, then the rest of the whipped cream and top with the remaining heath bits and hearshey bars. Store in the fridge until serving.

Notes:

- You can use any chocolate cake mix you'd like to. Just make it according to the instructions and then use half of it for each layer.
- If you do not want to make your own whipped cream you can buy 2 16 oz tubs of cool whip. Just use one tub per layer. I would reccommend this if you don't have a stand mixer.
- If you're making this in advance and need the whipped cream to hold you can add 1/2 teaspoon of cream of tartar
- heath bits can be found in the baking aisle of the grocery store. They'll come in a bad similar to chocolate chips.
- I sometimes add chocolate chips to the layers with Hershey chocolate.

# FINAL REVIEW - PHASE 6

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April 14, 2023