

SAMPLE DIALOG 2

USER STORY :

"As a pregnant lady, I want to be able to choose my meal options so that I can cater to my food aversions as needed."



U: Alexa, open Sous Chef

S: Welcome back Chef! What can I assist you with today?

U: Sous chef, find me a recipe with pickles

S: Okay. Here is what I found, "Dill Pickle, A Sandwich Topping." Would you like to get started?

U: Oh a sandwich! Sous Chef find me a recipe for a pickle sandwich

S: Can you tell what other ingredients you would like to use?

U: Yes, peanut butter and wheat bread.

S: Okay. Here is what I found, grilled peanut butter, sweet pickle sandwich. Using creamy peanut butter, sweet pickles, whole wheat bread, mayonnaise, and butter. Would you like to start this recipe?

U: Yes please.

S: (alt 1) Great! Gather your ingredients and let me know when you are ready to proceed by saying, "next"

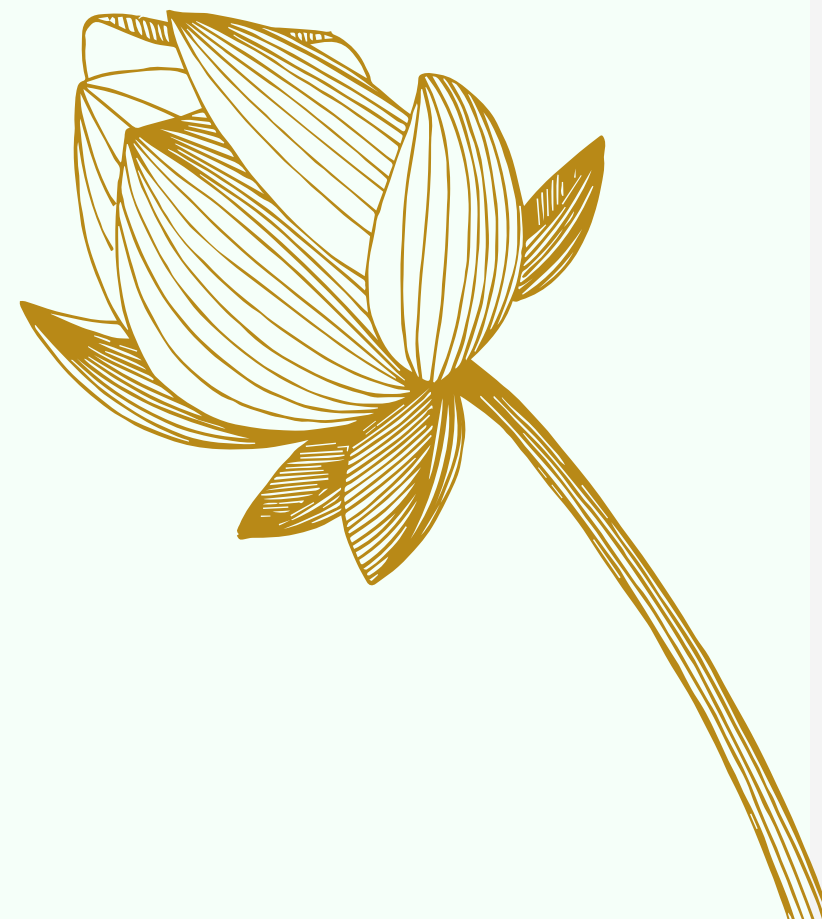
(alt 2) Okay! Continue to the next step of the recipe by saying, 'next'.

(alt 3) Okay. Lets get started. Say 'next' to move forward in the recipe.

SAMPLE DIALOG 3

USER STORY

"As someone new to cooking, I want to be able to follow a recipe without a recipe book, so that I don't have to go out and buy one."



U: Sous Chef, I want to make Chicken Tacos.

S: Here is what I found for chicken tacos, Hawaiian barbeque pineapple tacos, Mexican street corn tacos, cilantro lime chicken tacos, chicken birria tacos. Would you like to hear more?

U: I want to make Hawaiian barbeque pineapple tacos

S: Great. Hawaiian barbeque pineapple tacos needs: 4 cups precooked chicken diced or shredded, 1 cup crushed pineapple undrained, salt and pepper, 6 inch soft taco shells, lime and cilantro. Say, "Sous Chef ready." When you are ready to proceed.

U: Sous Chef Ready

S: Okay lets proceed. Place shredded chicken, BBQ sauce and crushed pineapple in large skillet. Season with salt and pepper. Let me know when you're ready to go on, just say Next.

U: Next

S: Stir well and bring to a simmer over medium to medium-high heat. Simmer for 5-10 minutes, stirring often, until juices have thickened and chicken is juicy and flavorful. Would you like me to set a timer for 10 minutes?

U: Yes

S: Timer set for 10 minutes. Ready to continue?

U: Serve chicken filling immediately with warmed taco shells, lime wedges, cilantro and pineapple slaw, if desired.



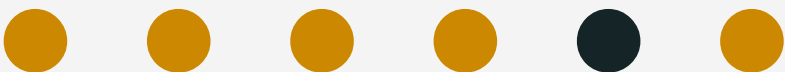
SAMPLE DIALOG 4

USER STORY

"As a student from a foreign country, I want a way to change the metrics of a recipe while cooking so that I can make sure to get the amount of ingredients right and don't ruin the meal."



- S: Okay the ingredients for cinnamon sugar blondies; 1/2 cup butter melted, 1 cup brown sugar, 1 large egg beaten, 1 teaspoon vanilla extract, 1 cup flour, Pinch of salt, 5 teaspoons sugar, 1 teaspoon cinnamon. Say, "Sous Chef ready." When you are ready to proceed.
- U: Sous chef, can you change the metric from cups to ounces only?
- S: Sure. Metric changed to ounces. Would you like all recipes read in ounces for future use?
- U: Yes
- S: Okay. All recipes will now be read in ounces. Are you ready to continue?
- U: No. I need you to read me the list again.
- S: I am sorry. I didn't catch that. Can you repeat it for me?
- U: Can you read me the list again.
- S: I'm sorry. I did understand you. If you would like me to read the ingredients again, say ingredients. If you are ready to proceed say "Sous Chef, ready"
- U: Ingredients
- S: Great the ingredients for cinnamon sugar blondies; 4 ounces butter melted, 8 ounces brown sugar, 1 large egg beaten, .17 ounces vanilla extract, 8 ounces flour, Pinch of salt, .85 ounces sugar, .17 ounces cinnamon. Say, 'next'. When you are ready to proceed.



SAMPLE DIALOG 5

USER STORY

As a parent with kids with different allergies, I want a way to find an alternative substitute for an ingredient in a recipe so that I can cater to those allergies without making numerous meals.



S: Combine flour, baking soda and salt in small bowl.

U: Next...

S: Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy.

U: Next...

S: Add eggs, one at a time, beating well after each addition.

U: Sous Chef, can you give me an ingredient I can substitute for eggs that goes with this recipe.

S: Sure. Here is what I found for substitutes for eggs. Unsweetened Applesauce. Ripe banana. Peanut Butter. Would you like me to list more options?

U: Can you tell me the peanut butter substitute portions?

S: Sure. You need 3 tablespoons of peanut butter for 1 egg. For this recipe use 6 tablespoons of peanut butter. When you're ready to continue say, 'Sous Chef 'next'.

U: Sous chef,next.

S: Gradually beat in flour mixture. Stir in morsels. Drop by rounded tablespoon onto ungreased baking sheets.

