How to Make Colombian Tamales

Ana Herrera

ISLT 7375 - Mobile Web Application Development

Spring 2018

https://amhcd9.neocities.org/islt7375/finalProject/index.html

Description of the Application

- This Application will instruct about how to cook one of the most popular Colombian dishes called Tamales. The application will provide a list of ingredients with a calculation tool to determine the right amount for each ingredient based on the number of servings. It also will guide the user step by step through the whole process from the planning to the final serving suggestion. And finally, it will present a page for feedback so the users can evaluate and advice on both the tutorial and the recipe..

Purpose and Objectives

- This educational tutorial aims to teach users about how to cook and serve Colombian Tamales.
- The JQuery Mobile application will help the user to determine the right amount for each ingredient base on the number of servings.
- It will guide the user, step by step, on how to process and mix the ingredients.
- Finally, the tutorial will instruct the user how to assemble the Tamal.

Target Audience

- The target audience for this application would be all the people who enjoy cooking and trying new food. Although we may exclude all the vegetarian people, as the recipe contains meat, they still could enjoy the recipe replacing meats with equivalents veggie ingredients.

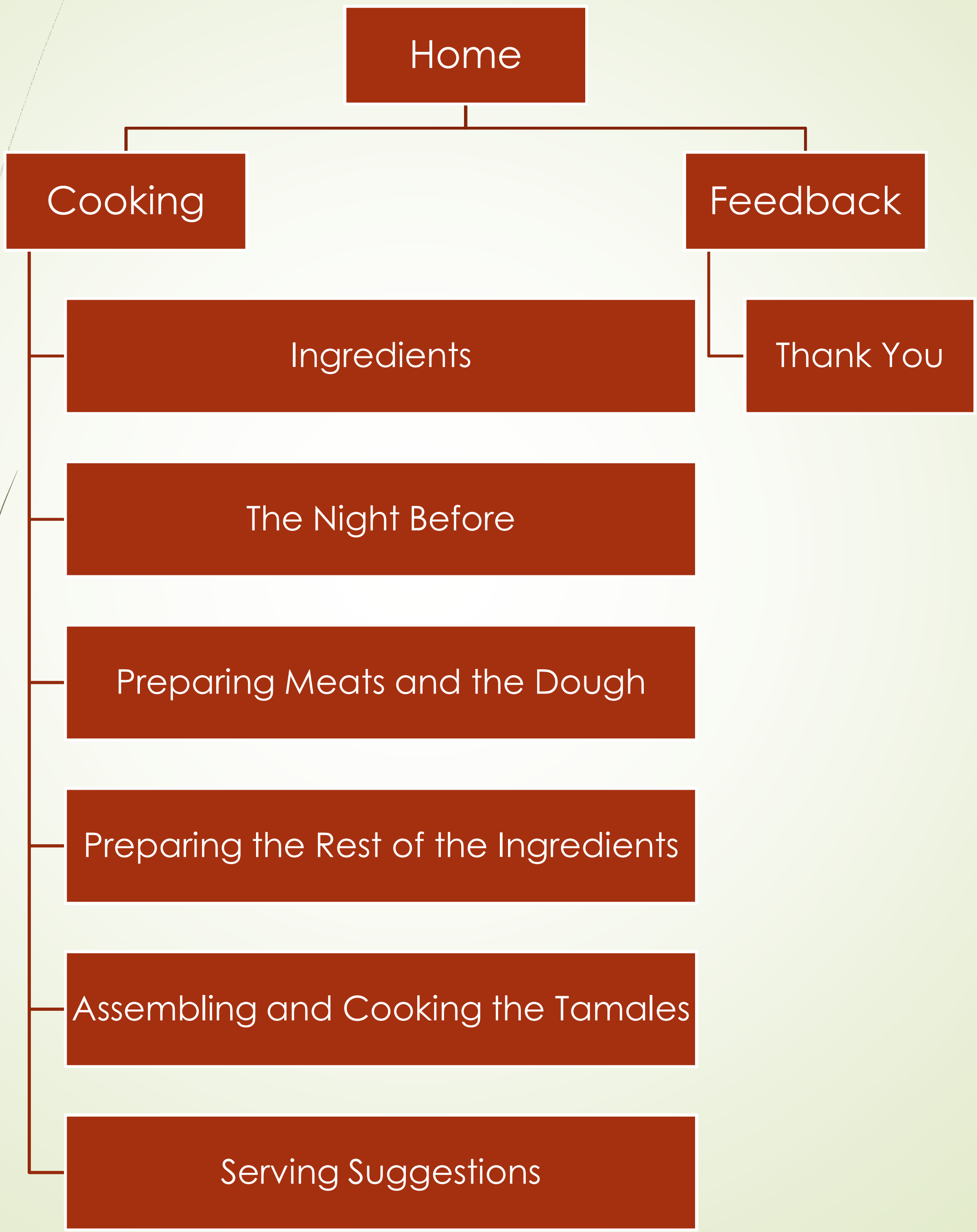
Tools Used

- Project plan document tool: **Powerpoint**
- Hosting: **https://neocities.org/**
- Wireframe: **https://balsamiq.com/**
- Code editor: **Atom**
- Programming languages: **HTML, JS, JQuery, JQuery Mobile**

Pages

1. **Home**: This page will have a welcome paragraph and instruction paragraph with a button to start the tutorial.
2. **Cooking**: In this page, the user will find an introductory paragraph describing Colombian Tamales and a list of links to the cooking directions page.
3. **Ingredients**: A default list of ingredients for 4 tamales will be displayed. An input box asking for the number of servings (tamales) will trigger a jQuery calculation tool which will determine the portion required for each ingredient.
4. **The Night Before**: It will present two lists; the first one will show the steps to marinade the meats, and the second will describe how to prepare the hogao sauce.
5. **Preparing Meats and the Dough**: This page includes a couple of paragraphs informing how to cook the meats and to prepare the dough. An Image of how the dough should look like will be displayed.
6. **Preparing the Rest of the Ingredients**: Each ingredient will have a block of information with cooking instructions and images.
7. **Assembling and Cooking the Tamales**: This page will guide the users about how to set the banana leaves and put together all the ingredients to assemble the tamal.
8. **Serving Suggestions**: Presents some ideas about how to serve and accompanied the tamal.
9. **Feedback**: Displays a form including questions about the tutorial and the result of the recipe.
10. **Thank you**: After submitted the feedback, a thankful confirmation will be displayed.

Navigation Flow Diagram



Home

Cooking

Feedback

Ingredients

The Night Before

Preparing Meats and the Dough

Preparing the Rest of the Ingredients

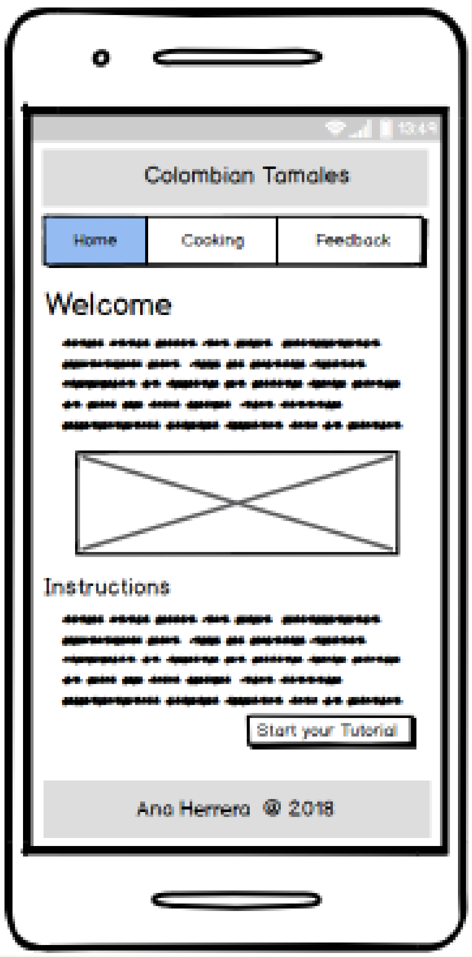
Assembling and Cooking the Tamales

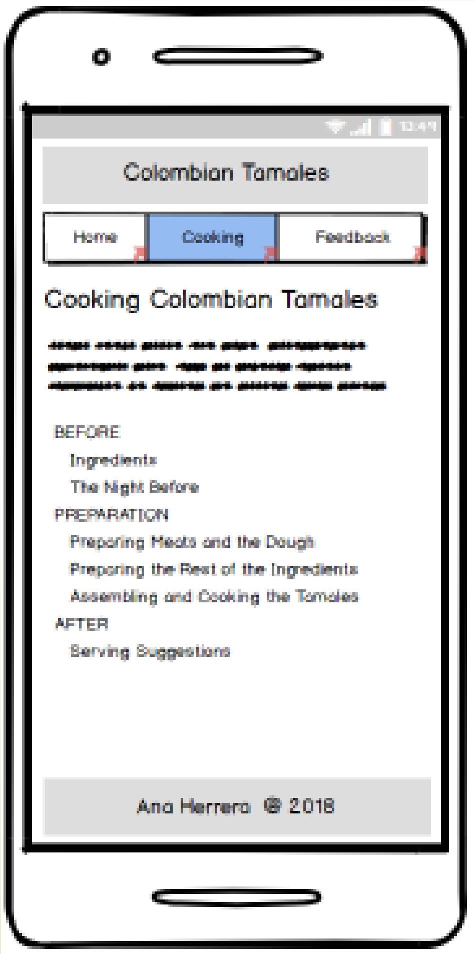
Serving Suggestions

Thank You

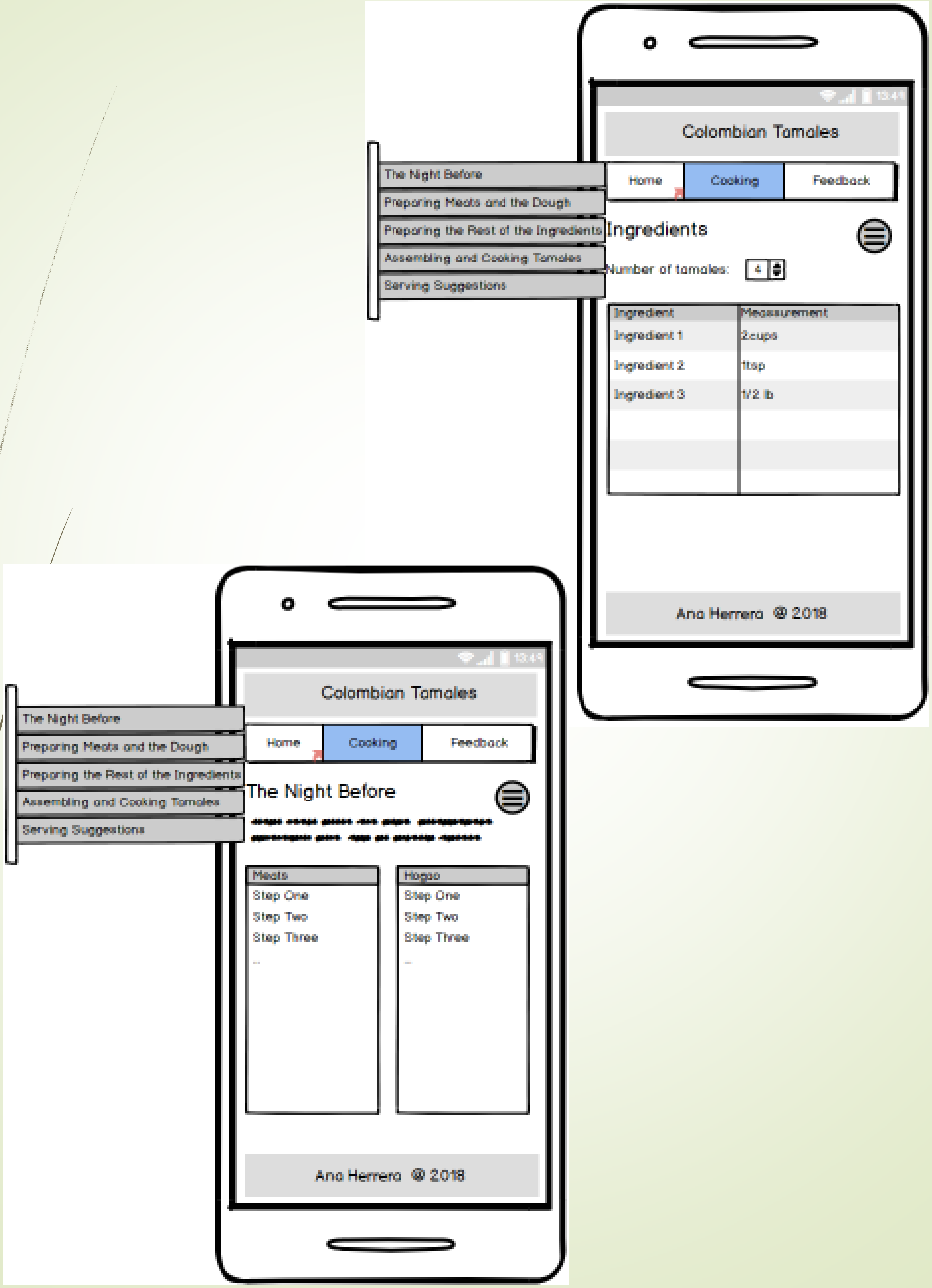
Wireframe

https://balsamiq.cloud/sfn99hk/pcdcsw3/r2278


13:49
Colombian Tamales
Home
Cooking
Feedback
Welcome
Instructions
Start your Tutorial
Ana Herrera © 2018

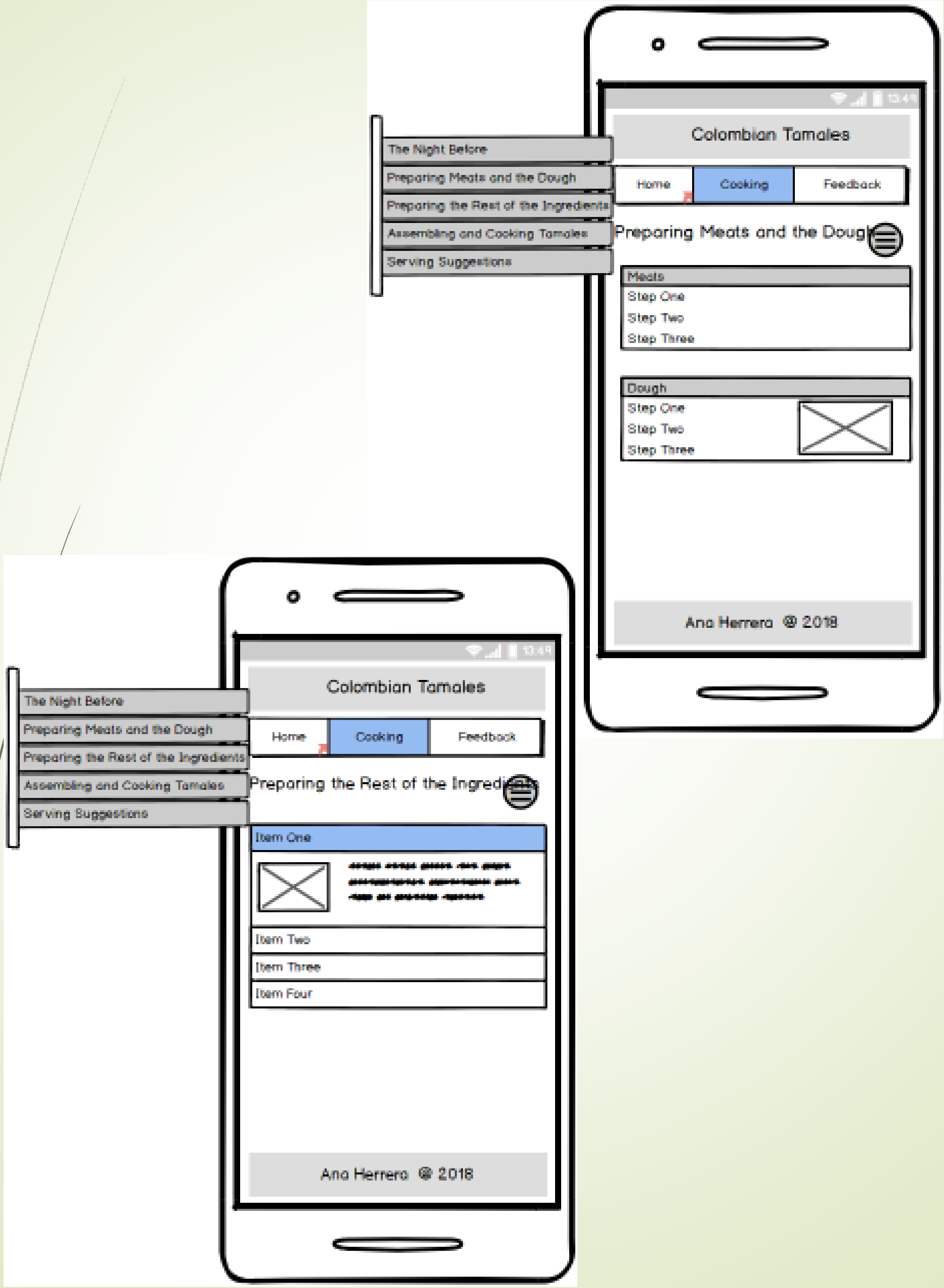

13:49
Colombian Tamales
Home
Cooking
Feedback
Cooking Colombian Tamales
BEFORE
Ingredients
The Night Before
PREPARATION
Preparing Meats and the Dough
Preparing the Rest of the Ingredients
Assembling and Cooking the Tamales
AFTER
Serving Suggestions
Ana Herrera © 2018

Wireframe

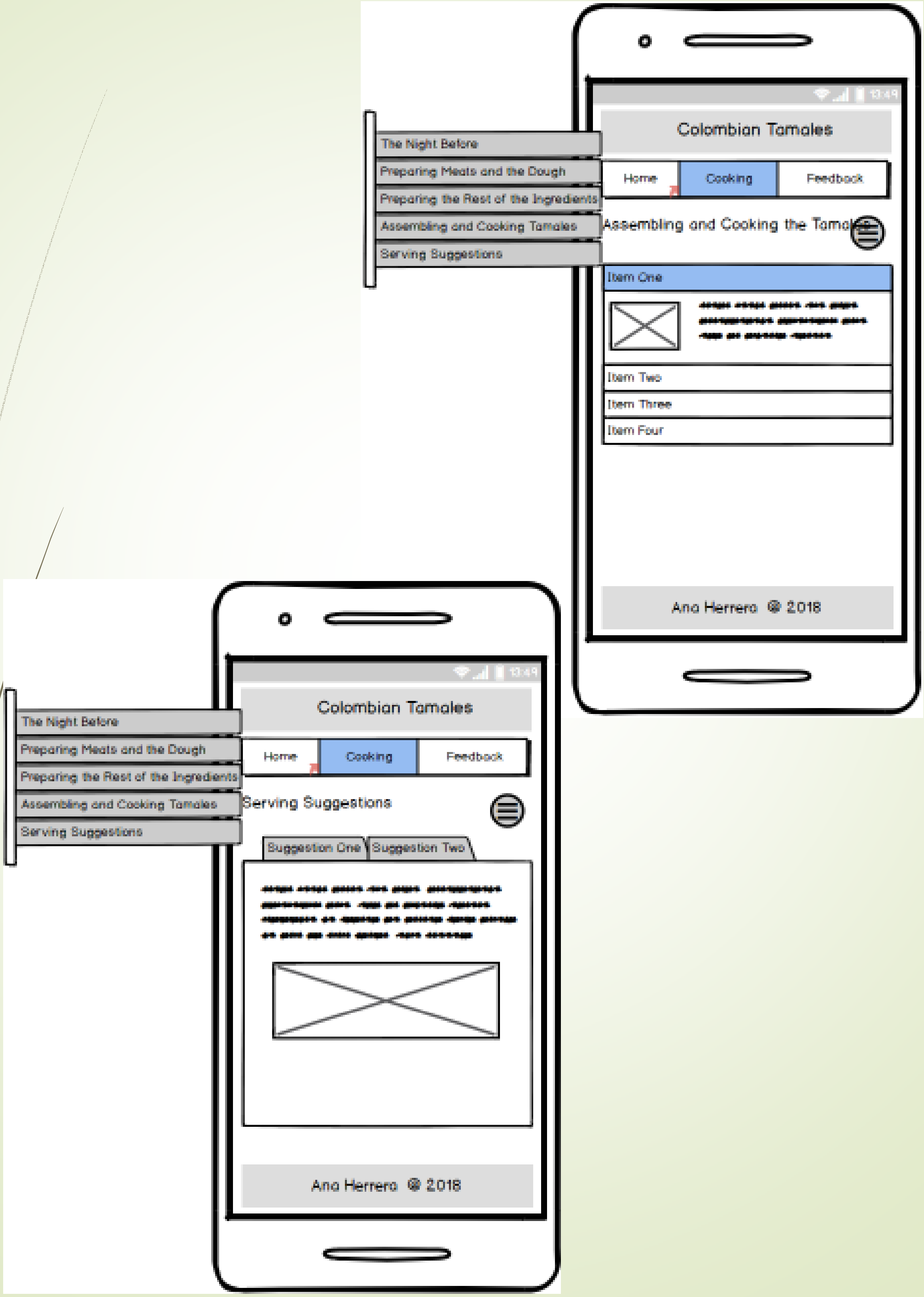

Colombian Tamales
Home
Cooking
Feedback
The Night Before
Preparing Meats and the Dough
Preparing the Rest of the Ingredients
Assembling and Cooking Tamales
Serving Suggestions
Ingredients
Number of tamales:
4
Ana Herrera @ 2018
The Night Before
Meats
Step One
Step Two
Step Three
...
Hogao
Step One
Step Two
Step Three
...
Ana Herrera @ 2018

Ingredient	Meassurement
Ingredient 1	2 cups
Ingredient 2	1tsp
Ingredient 3	1/2 lb

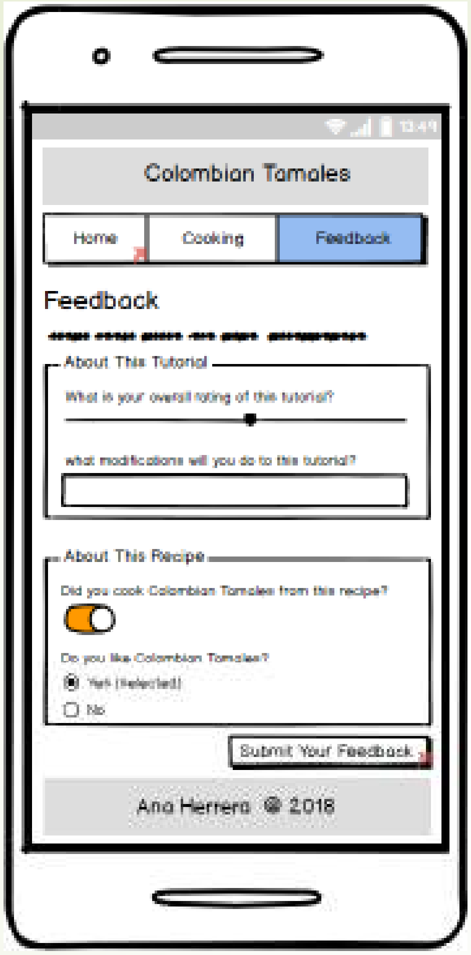
Wireframe

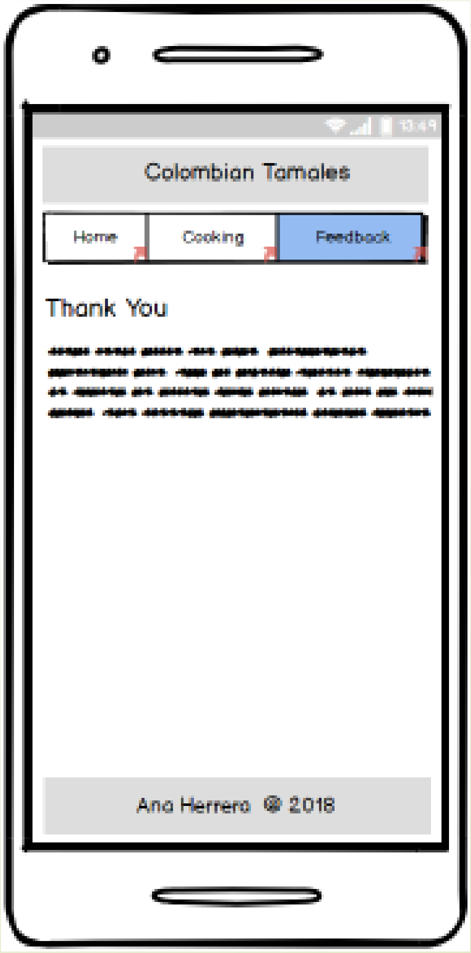

13:49
Colombian Tamales
Home
Cooking
Feedback
The Night Before
Preparing Meats and the Dough
Preparing the Rest of the Ingredients
Assembling and Cooking Tamales
Serving Suggestions
Preparing Meats and the Dough
Meats
Step One
Step Two
Step Three
Dough
Step One
Step Two
Step Three
Ana Herrera @ 2018
13:49
Colombian Tamales
Home
Cooking
Feedback
The Night Before
Preparing Meats and the Dough
Preparing the Rest of the Ingredients
Assembling and Cooking Tamales
Serving Suggestions
Preparing the Rest of the Ingredients
Item One
Item Two
Item Three
Item Four
Ana Herrera @ 2018

Wireframe


The Night Before
Preparing Meats and the Dough
Preparing the Rest of the Ingredients
Assembling and Cooking Tamales
Serving Suggestions
13:49
Colombian Tamales
Home
Cooking
Feedback
Assembling and Cooking the Tamales
Item One
Item Two
Item Three
Item Four
Ana Herrero © 2018
The Night Before
Preparing Meats and the Dough
Preparing the Rest of the Ingredients
Assembling and Cooking Tamales
Serving Suggestions
13:49
Colombian Tamales
Home
Cooking
Feedback
Serving Suggestions
Suggestion One
Suggestion Two
Ana Herrero © 2018

Wireframe


Colombian Tamales
Home
Cooking
Feedback
Feedback
About This Tutorial
What is your overall rating of this tutorial?
what modifications will you do to this tutorial?
About This Recipe
Did you cook Colombian Tamales from this recipe?
Do you like Colombian Tamales?
● Yes (selected)
○ No
Submit Your Feedback
Ana Herrera © 2018


Colombian Tamales
Home
Cooking
Feedback
Thank You
Ana Herrera © 2018