TOUCH IOT WITH SAP LEONARDO
PROTOTYPE CHALLENGE

TEMPLATE FOR
SUBMISSION REQUIREMENTS

Template Description
This is a template that can be used for the Prototype Challenge included as part of the openSAP course “Touch IoT with SAP Leonardo.”
Smart recipes

Maria is affected by IBS and she has a very busy life: she is an IT Consultant and she likes sports, but she struggles finding time for buying food and cooking meals. She travels three days per week and when she is back home she must cook healthy recipes with her Thermomix, but finding out the right recipe and buying the ingredients is always a challenge, especially because she loves running or swimming at the end of a busy day, instead of queueing at the supermarket.

What if her kitchen cupboard and her fridge were both connected to the internet and they could: one day before her arrival, find and propose her a couple of meals via the iPhone App based on her food preferences and habits or based on her IBS restrictions, wait for her approval, check the food stock and eventually place an order at her preferred local store asking for the next day home delivery or for a click and collect order?

This would make her life easier giving her more time for a quick run after getting back home, with no stress and no wasted time for finding a suitable recipe and by feeding her activity tracker with her diet details, it would help her monitoring her personal health and fitness improvements.
Persona Template – Maria

Maria
The IT Consultant

“I love my job and any sort of sports, that’s why I need to stay healthy, but having no time for buying food and cooking is very tough .. .”

About
- 38 married, 10 years of IT Consulting experience
- Sporty person who loves running and swimming
- Very mobile, travelling three days per week
- I work for several customers at the same time and I need to be focused all the time
- Being healthy with no additional stress is very important for me

Responsibilities
- I am responsible for multiple customer projects at the same time
- I spend a lot of time travelling and less staying home
- I am leading a team of 10 people
- I usually spend a couple of hours for grocery shopping during the weekend

Main Goals
- I need to deliver successfully projects in time
- Maintain a healthy diet
- Reduce the stress
- Keeping up with my workouts
- Cooking healthy meals

Needs
- Reduce the stress and the time spent for grocery shopping
- Stay focused on my job
- An easy way of tracking my diet and my daily achievements
- Variety of recipes based on my food restrictions and storage

Pain Points
- Lack of time for personal life
- Lack of ideas for new and healthy recipes
- Food restrictions
Point of View (PoV)

User + need + insight/why

How do Point of View (PoV) statements help you?
Once you have created your persona, you may have found a long list of needs. If you design for all those needs, you’ll end up with an overly complicated solution! We recommend you focus and address each separately, by creating a Point of View (PoV) for each important need of the persona.

Let’s have a look at how to create a Point of View (PoV):
1) Write down the user and his/her need. You will get that information from your filled out persona template.

2) Write down the why/insight associated with the need.

Here are some tips:
Focus on the stories that keep you up at night. If you’re stuck, extract a POV from your favorite idea. Then go further. Use emphatic language. Don’t design for everyone; choose one need, one insight.

Example:

Point of View

As a [Mother] I need a way to prepare vegetables my children will eat so that their nutritional needs are met.
Point of Views

As a busy person, I need a way to reduce any additional stress and the time I spend for grocery shopping so that I can focus on my job and I can relax doing my workouts in the spare time.

As an IT Consultant, I need a way to stay focused on my job without being distracted by my illness so that I can always deliver 100% successful results.

As a Sport addict, I need an easy way for tracking my diet and my achievements daily so that I can track my progress and consult with my doctor when required.

As an IBS affected person I need variety of recipes based on my food intolerances so that I can always have different and healthy meals on my plate
UX Journey
Describe Actions, Mindset, Feelings and Touch points

**Actions**
What actions and activities does the Persona take while going through the journey to achieve their goal?

**Mindset**
What is on the Persona’s mind while taking the actions of their journey?

**Feelings**
How does the Persona feel each step of the journey? In the template you can color code the different bars. If all 4 bars are colored the persona is super happy, whereas if the persona is upset only one bar is colored.

**Touch Points**
What touch points does the Persona have? Those can be, for example, tools, channels, devices, conversations, and so on.
# User Experience Journey – Smart Recipe

<table>
<thead>
<tr>
<th>ACTIONS</th>
<th>MINDSET</th>
<th>FEELING</th>
<th>TOUCHPOINTS</th>
</tr>
</thead>
</table>
| • Open the cupboard and the fridge  
• Look for the available ingredients | • “missing .. missing .. missing…”  
• I need to go to the supermarket again .. | [Image] | • Cupboard  
• Fridge  
• Food restrictions list  
• Google  
• IBS recipes | [Image] |
| • Look at the food restrictions  
• Make a choice | • “What should I have today?”  
• “Let’s try something new ..” | [Image] | • Supermarket physical store  
• Loyalty card | [Image] |
| • Go to the supermarket  
• Buy the missing ingredients and go back home | • “oh no, what a long queue ..”  
• “I wish I could go swimming instead ..” | [Image] | • Cupboard  
• Fridge  
• Meal recipe and cooking instructions  
• Thermomix food processor | [Image] |
| • Prepare the ingredients  
• Follow the recipe  
• Cook your meal | • “Finally back home ready to roll!”  
• “I am excited by this new recipe ..” | [Image] | • Diet diary | [Image] |
| • Update your daily diary  
• Enjoy the meal | | | | |
Prototype
Prototype screens for an IoT application to solve your PoV

Goal of Prototype Challenge
As part of the Prototype Challenge, you are required to submit a mockup or set of mockups. While the minimum requirement is that you submit only one mockup, it is recommended that you submit at least two mockups so as to illustrate more effectively the user experience (e.g., the first mockup could represent the screen that the user is presented with initially, and the second mockup could illustrate a possible scenario of what happens based on interaction with the first screen).

Mockup Guidelines
Your mockup or set of mockups can be hand-sketched or can be created in other ways (for example, using BUILD). The choice is yours. We have provided you SAP Connected Goods templates via BUILD (available here) as well as via PowerPoint (available here). The filled-out templates are based on two different use cases: coffee machines and coolers. You are welcome to use those use cases for your IoT prototype or come up with a completely new use case for SAP Connected Goods. However, please have in mind that, if you pick one of the provided use cases (coffee machines or coolers), you have to change at least 50 percent of the building blocks on the device object page in order to be eligible for full points.
Ready to Cook Recipes

1 plus 3 options with items not in stock

1 Ready to cook Recipe

Ingredients
- 2 cloves Garlic crushed
- juice of 2 lemons
- 4 servings Angel Hair
- 1 tablespoon Butter
- 2 teaspoon Parmesan for garnish
- 1 teaspoon Garlic salt
- 2 each Chicken breasts
- 3 teaspoon Fresh parsley for garnish
- 4 tablespoons olive oil
- juice of 2 limes

Preparation
Combine olive oil, lemon juice, lime juice, garlic, and the skins of the lemon and limes in a zipper bag. Marinate overnight, or a minimum of four hours.

Submit Recipe
### Smart Recipes

**Ready to Cook Recipes**

1. plus 3 options with items not in stock

---

**Ingredients**

- 2 cloves Garlic crushed
- juice of 2 lemons
- 4 servings Angel Hair
- 1 tablespoon Butter
- 2 tablespoon Parmesan for garnish
- 1 teaspoon Garlic salt
- 2 each Chicken breasts
- 3 teaspoon Fresh parsley for garnish
- 4 tablespoon olive oil
- juice of 2 times

**Preparation**

Combine olive oil, lemon juice, lime juice, garlic, and the skins of the lemon and limes in a ziploc bag. Marinate overnight, or a minimum of four hours.

Prepare hot grill, and bring large pot of water to

---

**Shopping list**

- Basket guide price (12 items)
- Delivery: Sat 2nd Jun 11:00 - 12:00

- £33.09

---

**Submit Order**