

Healthify

Web Application Wireframes

Created by Ben Franck

Table of Contents

1. Introduction	page 3
2. Flow #1: Browsing for a recipe	page 4
3. Flow #2: Remixing a saved recipe	page 16
4. Flow #3: Sharing a saved recipe	page 24

Introduction

Healthify is a web application that allows people to find and easily modify the healthiness of dessert recipes. It also allows people to share recipes over various social network platforms. The application is unique from other recipe discovery products due to its ability to substitute ingredients in real-time.

The idea of Healthify was created from interviews of members of Community Supported Agriculture projects. The interviewees emphasized that being in a community which encouraged experimentation with food inspired them to prepare healthier dishes. From this insight we imagined how a recipe platform might look if it facilitated experimentation with healthier ingredients. This web application is the result.

Flow 1: Browsing for a Recipe

The following flow will demonstrate how a user finds a recipe on Healthify using the main browse menu. It will then show how a user can create an account and save the recipe for convenient future retrieval.

Browse Recipes

Cookies

Cakes

Pies

Pudding & Custard

Gelatin

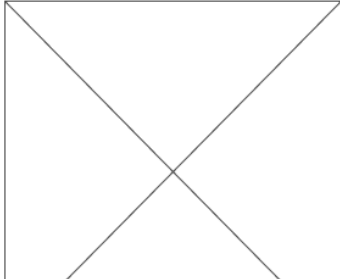
Frozen

Crumbles & Crisps

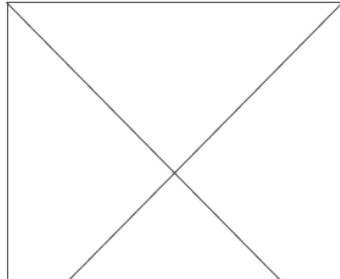
Chocolate

User selects item from browse menu

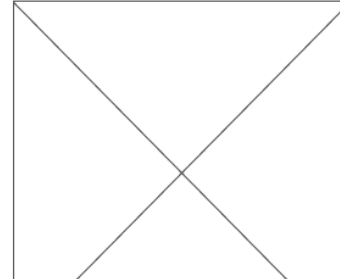
Trending Recipes



Apple Pie
🕒 40 Minutes



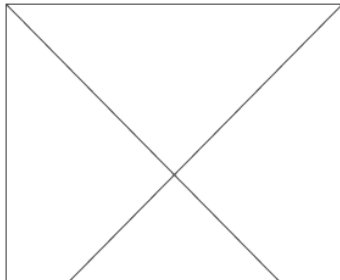
Black Bean Brownies
🕒 25 Minutes



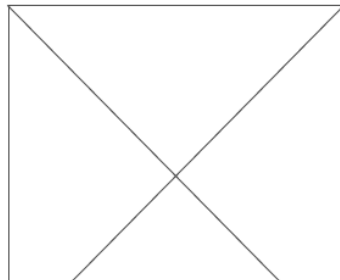
Chocolate Chip Cookies
🕒 25 Minutes

[See more trending recipes >](#)

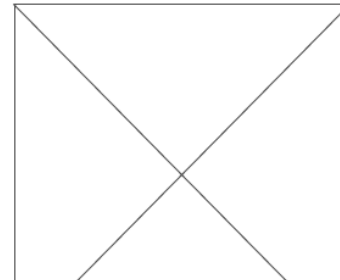
Top Cookies



Tollhouse Cookies
🕒 20 Minutes



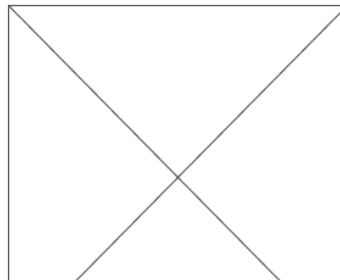
Snickerdoodles
🕒 15 Minutes



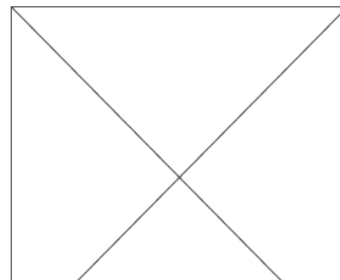
Gingerbread Cookies
🕒 20 Minutes

[See more top cookies >](#)

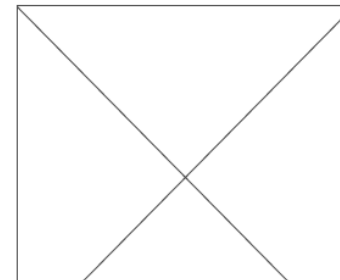
Top Cakes



Angel Food Cake
🕒 50 Minutes



Black Forest Cake
🕒 1 hour and 15 minutes



Carrot Cake
🕒 50 Minutes

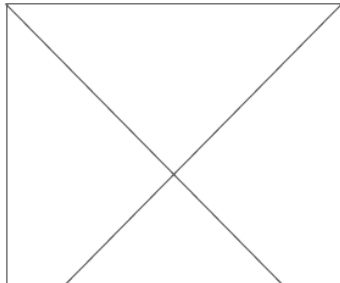
[See more top cakes >](#)

Cookies

< Prev 1 2 3 4 Next >



Tollhouse Cookies
🕒 20 Minutes

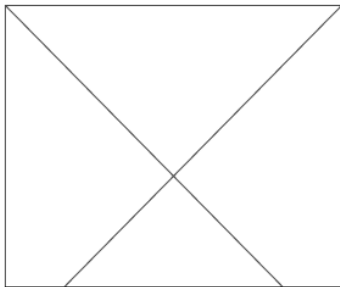


Snickerdoodles
🕒 15 Minutes

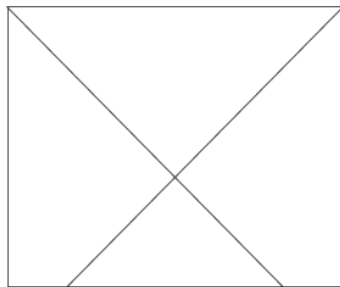


Gingerbread Cookies
🕒 20 Minutes

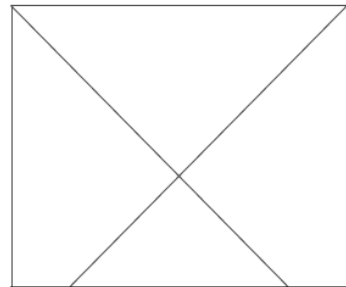
User selects specific recipe



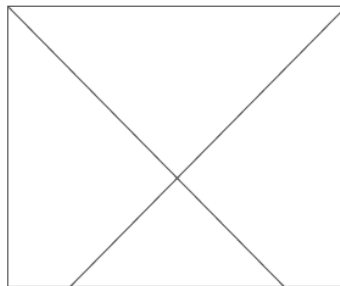
Chocolate Chip Cookies
🕒 25 Minutes



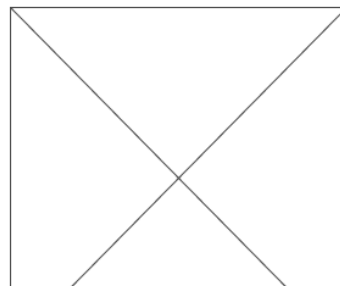
Christmas Cookies
🕒 15 Minutes



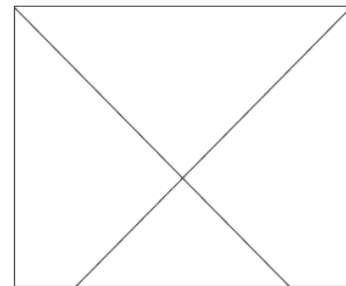
Lemon Drop Cookies
🕒 30 Minutes



Shortbread Cookies
🕒 20 Minutes



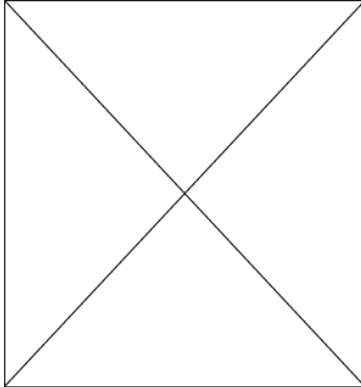
Key Lime Cookies
🕒 15 Minutes



No Bake Chocolate Cookies
🕒 20 Minutes

< Prev 1 2 3 4 Next >

Home / Cookies / Chocolate Chip Cookies



Gingerbread Cookies

Calories per serving
100

Fat per serving
16 g

Cholesterol per serving
100 mg

Sodium
50 mg

Healthify the Recipe

Make it healthier

Make it less healthy

User Rating



Save recipe

Share recipe

User selects "save recipe" button

Ingredients

- 1 cup butter, softened
- 3/4 cup packed brown sugar
- 1/4 cup white sugar
- 1 (3.5 ounce) package instant vanilla pudding mix
- 2 eggs
- 1 teaspoon vanilla extract
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 2 cups semisweet chocolate chips

Directions

- Preheat oven to 375 degrees F (190 degrees C).
- In a mixing bowl, cream butter and sugars. Add pudding mix, eggs and vanilla. Combine flour and baking soda; add to creamed mixture and mix well. Fold in chocolate chips.
- Drop by teaspoonfuls onto ungreased baking sheets. Bake for 10 to 12 minutes or until lightly browned.

The wireframe shows a web application for 'Healthify'. The header includes the logo and 'Sign Up | Log In' links. A search bar is located at the top right. The breadcrumb trail reads 'Home / Cookies / Chocolate Chip Cookies'. A large placeholder image for the recipe is shown with a diagonal cross. A modal window titled 'Please log in to save your recipe' is overlaid on the page, containing fields for 'Username' and 'Password', a 'Log In' button, and a link for 'Need an account?'. Below the image are 'Save recipe' and 'Share recipe' buttons. The recipe details include a '50 mg' value, a 'User Rating' section with four stars, and sections for 'Ingredients' and 'Directions'. The footer contains 'Home | About | Jobs | Help | Contact'.

System prompts user for account credentials. User selects new account link.

Sign up for a Healthify account

Creating an account on Healthify will allow you to save your recipe, add new recipes, and review recipes.

User selects the email field and inputs their address

Your Email

Username

Password

Password Again

Sign Up

Search

Sign up for a Healthify account

Creating an account on Healthify will allow you to save your recipe, add new recipes, and review recipes.

Your Email

benjamin.franck@gmail.com

✔ Good job! You have entered a valid email

Username

Password

Password Again

Sign Up

System confirms the email address is valid. User selects and inputs desired username.

Search

Sign up for a Healthify account

Creating an account on Healthify will allow you to save your recipe, add new recipes, and review recipes.

Your Email

benjamin.franck@gmail.com

✔ Good job! You have entered a valid email

Username

bdfranck

✔ Hooray! The username has not been taken.

Password

Password Again

Sign Up

System confirms the username has not been previously taken. User selects and inputs password.

Sign up for a Healthify account

Creating an account on Healthify will allow you to save your recipe, add new recipes, and review recipes.

Your Email

✔ Good job! You have entered a valid email

Username

✔ Hooray! The username has not been taken.

Password

✔ Excellent! You have entered a strong password.

Password Again

System confirms password is sufficiently complex. User selects and inputs password again.

Sign up for a Healthify account

Creating an account on Healthify will allow you to save your recipe, add new recipes, and review recipes.

Your Email

✔ Good job! You have entered a valid email

Username

✔ Hooray! The username has not been taken.

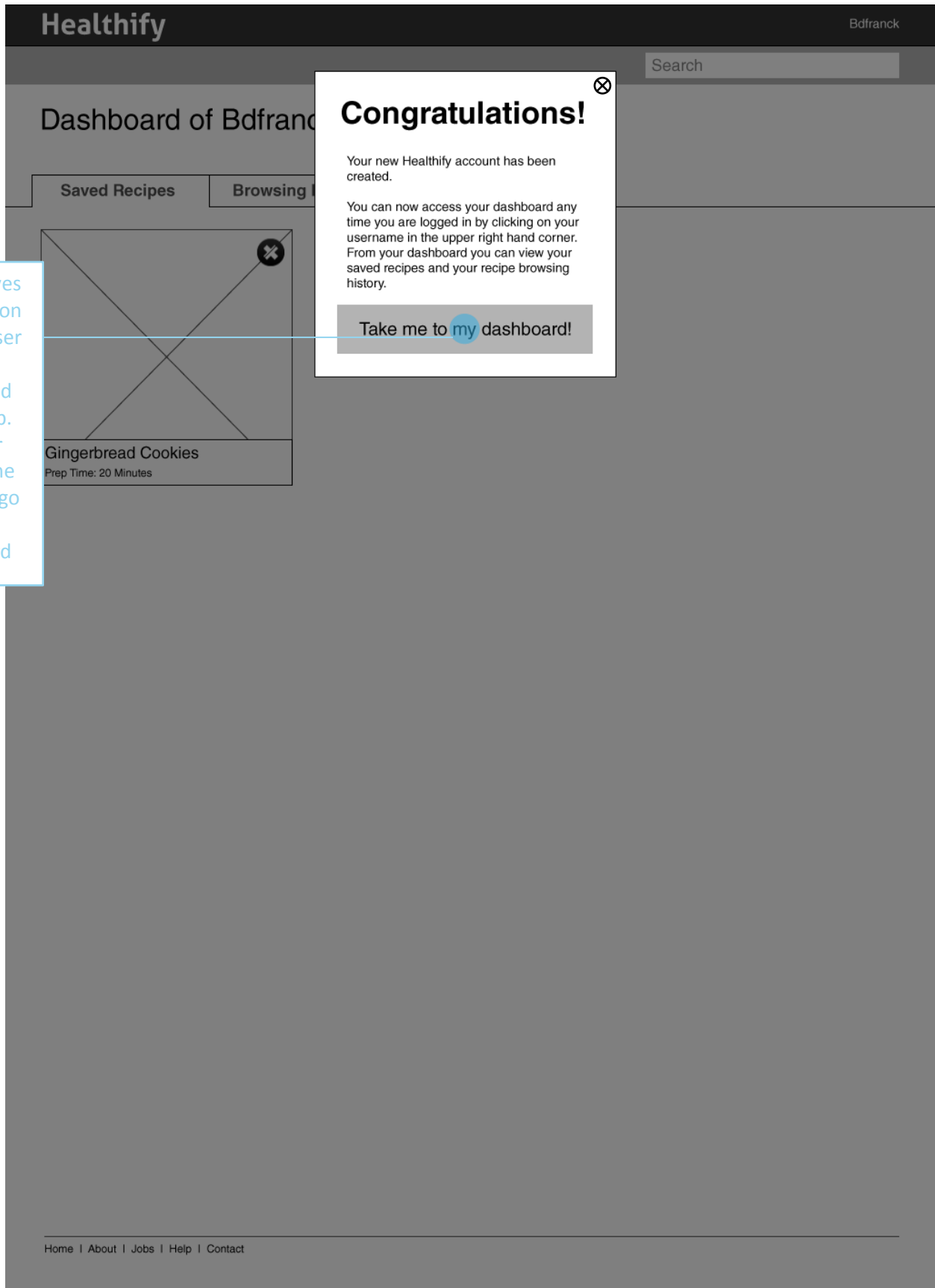
Password

✔ Excellent! You have entered a strong password.

Password Again

✔ Nice job! Both passwords match.

System confirms the password fields match. User selects the sign up button.



System gives confirmation that the user has completed signing up. The user presses the button to go to their dashboard

Dashboard of Bdfranck

- Saved Recipes
- Browsing History
- Account



System shows the user's dashboard. End of flow.

Flow 2: Remixing a Saved Recipe

The following flow will demonstrate how a user can manipulate the recipe ingredients in real-time using Healthify's simple remix interface. The system immediately displays the impact of the results by changing the health information and ingredient list.

Healthify

Sign Up | Log In

User selects login link

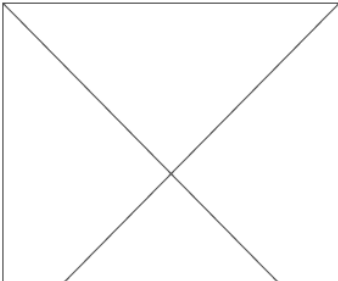
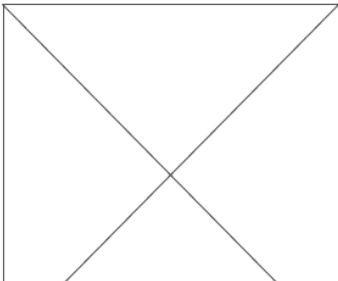
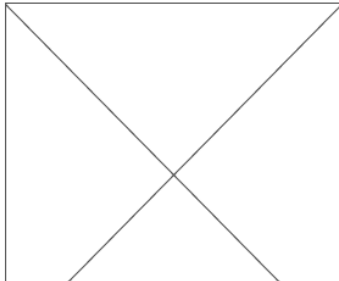
Browse Recipes

- Cookies
- Cakes
- Pies

- Pudding & Custard
- Gelatin
- Frozen

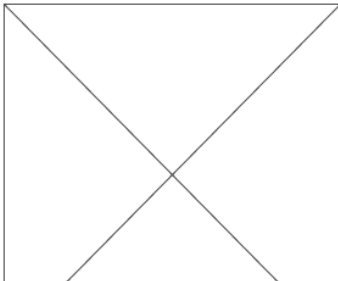
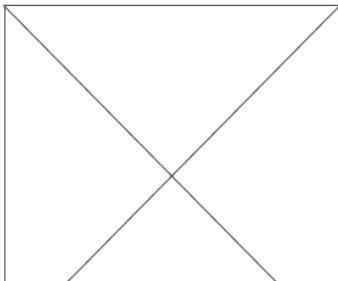
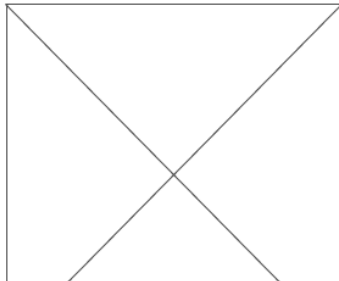
- Crumbles & Crisps
- Chocolate

Trending Recipes

 <p>Apple Pie 🕒 40 Minutes</p>	 <p>Black Bean Brownies 🕒 25 Minutes</p>	 <p>Chocolate Chip Cookies 🕒 25 Minutes</p>
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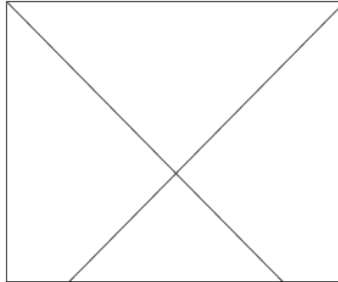
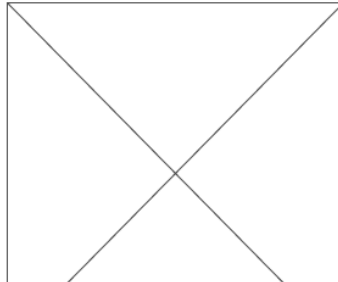
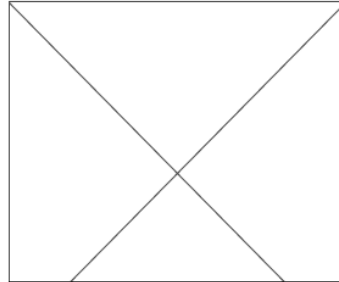
[See more trending recipes >](#)

Top Cookies

 <p>Tollhouse Cookies 🕒 20 Minutes</p>	 <p>Snickerdoodles 🕒 15 Minutes</p>	 <p>Gingerbread Cookies 🕒 20 Minutes</p>
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[See more top cookies >](#)

Top Cakes

 <p>Angel Food Cake 🕒 50 Minutes</p>	 <p>Black Forest Cake 🕒 1 hour and 15 minutes</p>	 <p>Carrot Cake 🕒 50 Minutes</p>
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[See more top cakes >](#)

[Home](#) | [About](#) | [Jobs](#) | [Help](#) | [Contact](#)

Healthify

Sign Up | Log In

Search

Username

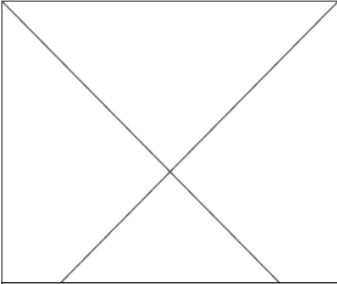
Password

Log In

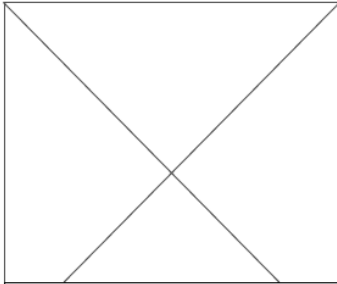
Browse Recipes

- Cookies
- Cakes
- Pies
- Pudding & Custard
- Gelatin
- Frozen
- Crumbles & Cries
- Chocolate

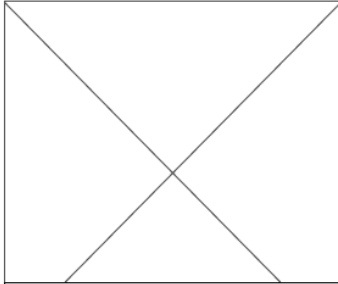
Trending Recipes



Apple Pie
🕒 40 Minutes



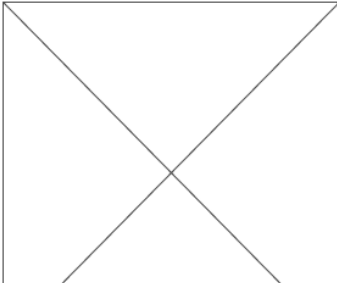
Black Bean Brownies
🕒 25 Minutes



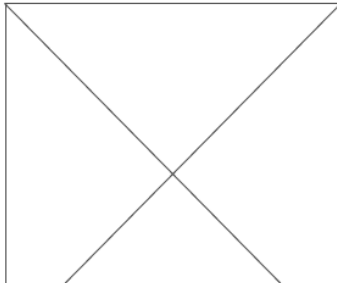
Chocolate Chip Cookies
🕒 25 Minutes

[See more trending recipes >](#)

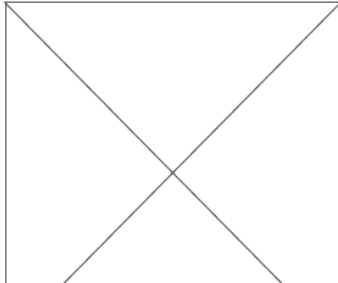
Top Cookies



Tollhouse Cookies
🕒 20 Minutes



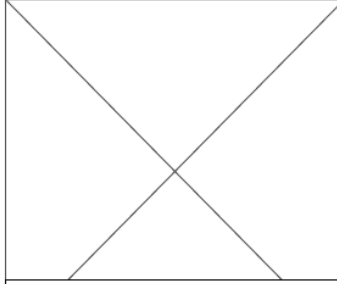
Snickerdoodles
🕒 15 Minutes



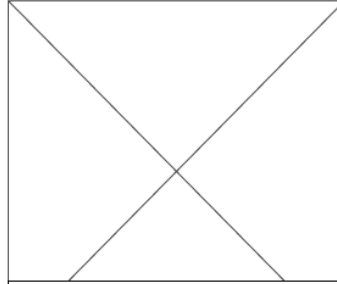
Gingerbread Cookies
🕒 20 Minutes

[See more top cookies >](#)

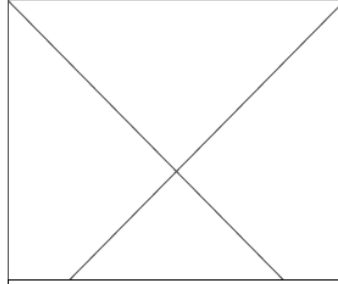
Top Cakes



Angel Food Cake
🕒 50 Minutes



Black Forest Cake
🕒 1 hour and 15 minutes



Carrot Cake
🕒 50 Minutes

[See more top cakes >](#)

Home | About | Jobs | Help | Contact

User selects the username field and inputs their credentials

Healthify

Sign Up | Log In

Search

Username: bdfrock
Password:
Log In

User selects the password field and inputs their credentials

Browse Recipes

- Cookies
- Cakes
- Pies
- Pudding & Custard
- Gelatin
- Frozen
- Crumbles & Cries
- Chocolate

Trending Recipes

- Apple Pie (40 Minutes)
- Black Bean Brownies (25 Minutes)
- Chocolate Chip Cookies (25 Minutes)

See more trending recipes >

Top Cookies

- Tollhouse Cookies (20 Minutes)
- Snickerdoodles (15 Minutes)
- Gingerbread Cookies (20 Minutes)

See more top cookies >

Top Cakes

- Angel Food Cake (50 Minutes)
- Black Forest Cake (1 hour and 15 minutes)
- Carrot Cake (50 Minutes)

See more top cakes >

Home | About | Jobs | Help | Contact

Healthify

Sign Up | Log In

Search

Username: bdf Franck
Password: *****
Log In

User clicks the login button

Browse Recipes

- Cookies
- Cakes
- Pies
- Pudding & Custard
- Gelatin
- Frozen
- Crumbles & C...
- Chocolate

Trending Recipes

- Apple Pie (40 Minutes)
- Black Bean Brownies (25 Minutes)
- Chocolate Chip Cookies (25 Minutes)

See more trending recipes >

Top Cookies

- Tollhouse Cookies (20 Minutes)
- Snickerdoodles (15 Minutes)
- Gingerbread Cookies (20 Minutes)

See more top cookies >

Top Cakes

- Angel Food Cake (50 Minutes)
- Black Forest Cake (1 hour and 15 minutes)
- Carrot Cake (50 Minutes)

See more top cakes >

Home | About | Jobs | Help | Contact

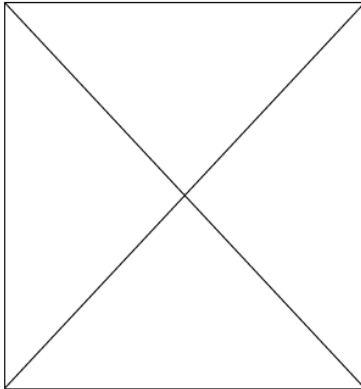
Dashboard of Bdfranck

- Saved Recipes
- Browsing History
- Account



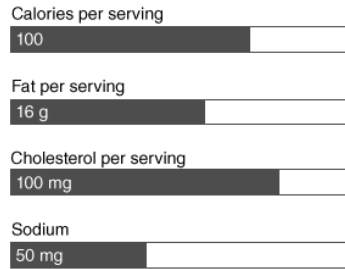
System redirects to the user's dashboard. User selects the saved recipe.

Home / Cookies / Chocolate Chip Cookies



Save recipe Share recipe

Gingerbread Cookies



Healthify the Recipe

Make it healthier

Make it less healthy

User selects button to make the recipe healthier



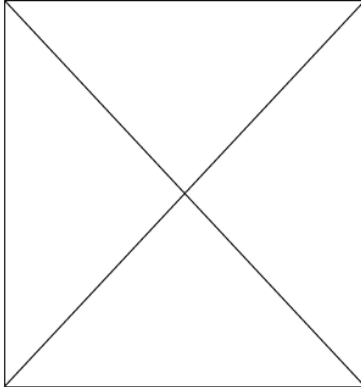
Ingredients

- 1 cup butter, softened
- 3/4 cup packed brown sugar
- 1/4 cup white sugar
- 1 (3.5 ounce) package instant vanilla pudding mix
- 2 eggs
- 1 teaspoon vanilla extract
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 2 cups semisweet chocolate chips

Directions

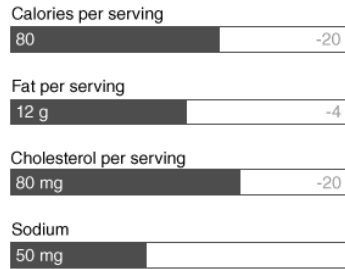
1. Preheat oven to 375 degrees F (190 degrees C).
2. In a mixing bowl, cream butter and sugars. Add pudding mix, eggs and vanilla. Combine flour and baking soda; add to creamed mixture and mix well. Fold in chocolate chips.
3. Drop by teaspoonfuls onto ungreased baking sheets. Bake for 10 to 12 minutes or until lightly browned.

Home / Cookies / Chocolate Chip Cookies



Save recipe Share recipe

Gingerbread Cookies



Healthify the Recipe

Make it healthier

Make it less healthy

User Rating



Ingredients

- 1/2 cup butter, softened
- 1/2 cup applesauce
- 1/2 cup packed brown sugar
- 1/4 cup white sugar
- 1 (3.5 ounce) package instant vanilla pudding mix
- 2 eggs
- 1 teaspoon vanilla extract
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 2 cups semisweet chocolate chips

Directions

1. Preheat oven to 375 degrees F (190 degrees C).
2. In a mixing bowl, cream butter and sugars. Add pudding mix, eggs and vanilla. Combine flour and baking soda; add to creamed mixture and mix well. Fold in chocolate chips.
3. Drop by teaspoonfuls onto ungreased baking sheets. Bake for 10 to 12 minutes or until lightly browned.

System adjusts the recipe ingredients and health information. The user may now bake using the new recipe. End of flow.

Flow 3: Sharing a Saved Recipe

The following flow reveals how a user can share a recipe they have discovered over the social network platforms of her or his choosing.

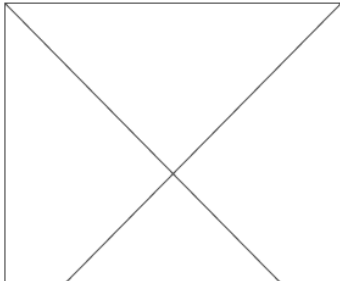
Browse Recipes

- Cookies
- Cakes
- Pies

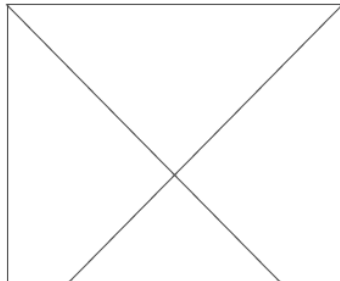
- Pudding & Custard
- Gelatin
- Frozen

- Crumbles & Crisps
- Chocolate

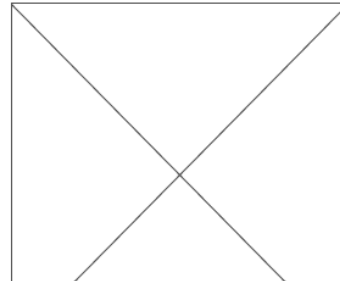
Trending Recipes



Apple Pie
🕒 40 Minutes



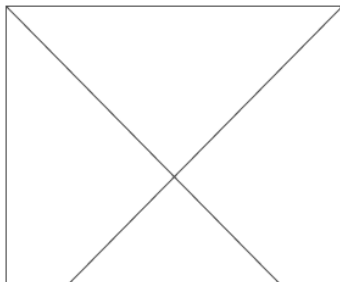
Black Bean Brownies
🕒 25 Minutes



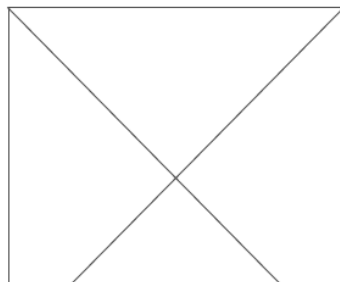
Chocolate Chip Cookies
🕒 25 Minutes

[See more trending recipes >](#)

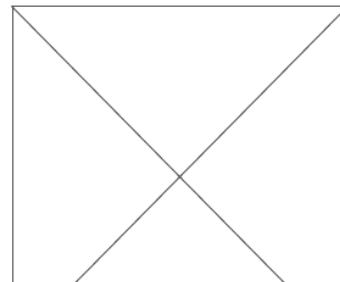
Top Cookies



Tollhouse Cookies
🕒 20 Minutes



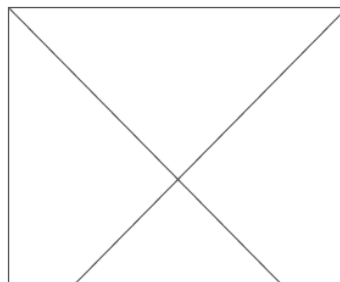
Snickerdoodles
🕒 15 Minutes



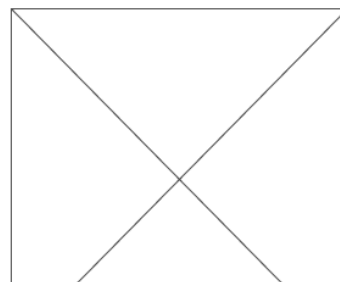
Gingerbread Cookies
🕒 20 Minutes

[See more top cookies >](#)

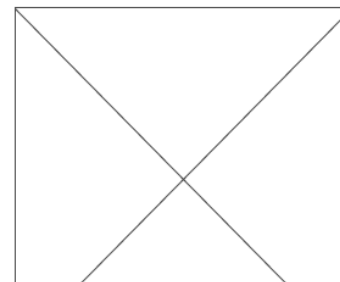
Top Cakes



Angel Food Cake
🕒 50 Minutes



Black Forest Cake
🕒 1 hour and 15 minutes



Carrot Cake
🕒 50 Minutes

[See more top cakes >](#)

Healthify

Sign Up | Log In

Search

Username

Password

Log In

User selects username field and inputs credentials

Browse Recipes

- Cookies
- Cakes
- Pies
- Pudding & Custard
- Gelatin
- Frozen
- Crumbles & Cries
- Chocolate

Trending Recipes

Apple Pie
🕒 40 Minutes

Black Bean Brownies
🕒 25 Minutes

Chocolate Chip Cookies
🕒 25 Minutes

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Top Cookies

Tollhouse Cookies
🕒 20 Minutes

Snickerdoodles
🕒 15 Minutes

Gingerbread Cookies
🕒 20 Minutes

[See more top cookies >](#)

Top Cakes

Angel Food Cake
🕒 50 Minutes

Black Forest Cake
🕒 1 hour and 15 minutes

Carrot Cake
🕒 50 Minutes

[See more top cakes >](#)

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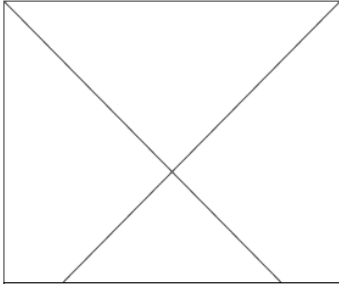
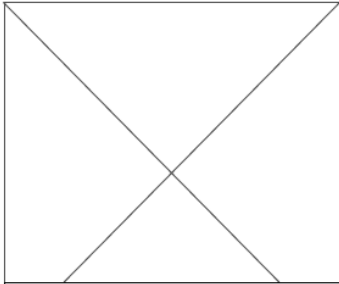
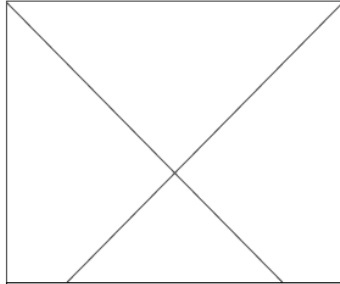
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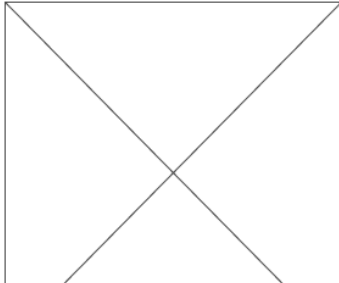
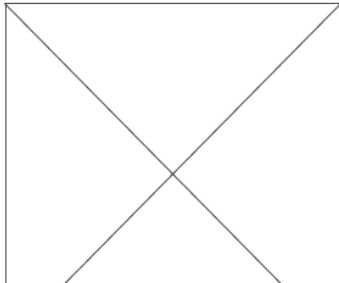
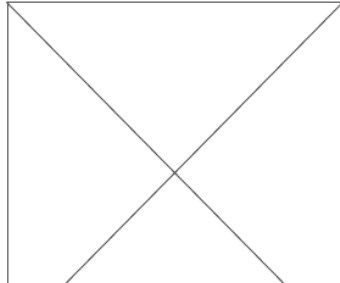
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- Cakes
- Pies
- Pudding & Custard
- Gelatin
- Frozen
- Crumbles & Cries
- Chocolate

Trending Recipes

- 
Apple Pie
🕒 40 Minutes
- 
Black Bean Brownies
🕒 25 Minutes
- 
Chocolate Chip Cookies
🕒 25 Minutes

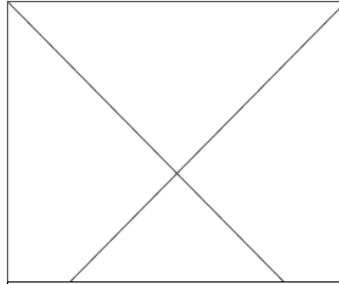
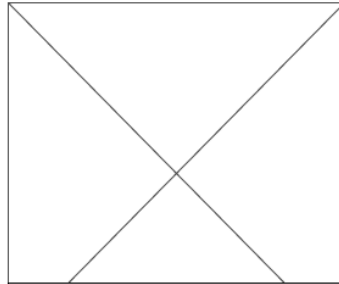
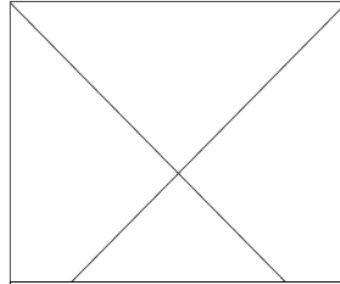
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Top Cookies

- 
Tollhouse Cookies
🕒 20 Minutes
- 
Snickerdoodles
🕒 15 Minutes
- 
Gingerbread Cookies
🕒 20 Minutes

[See more top cookies >](#)

Top Cakes

- 
Angel Food Cake
🕒 50 Minutes
- 
Black Forest Cake
🕒 1 hour and 15 minutes
- 
Carrot Cake
🕒 50 Minutes

[See more top cakes >](#)

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Sign Up | Log In

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Username: bdfrock
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Log In

Crumbles & Cries
Chocolate

Browse Recipes

- Cookies
- Cakes
- Pies

Puttting & Custard

- Gelatin
- Frozen

Trending Recipes

- Apple Pie (40 Minutes)
- Black Bean Brownies (25 Minutes)
- Chocolate Chip Cookies (25 Minutes)

See more trending recipes >

Top Cookies

- Tollhouse Cookies (20 Minutes)
- Snickerdoodles (15 Minutes)
- Gingerbread Cookies (20 Minutes)

See more top cookies >

Top Cakes

- Angel Food Cake (50 Minutes)
- Black Forest Cake (1 hour and 15 minutes)
- Carrot Cake (50 Minutes)

See more top cakes >

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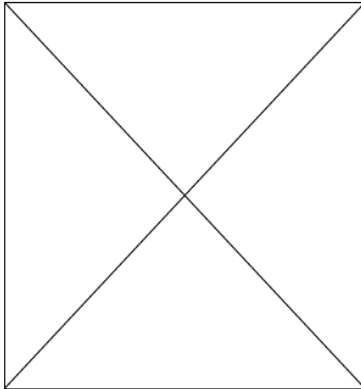
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Gingerbread Cookies
Prep Time: 20 Minutes

User selects username field and inputs credentials

Home / Cookies / Chocolate Chip Cookies



Gingerbread Cookies

Calories per serving
80

Fat per serving
12 g

Cholesterol per serving
80 mg

Sodium
50 mg

Healthify the Recipe

Make it healthier

Make it less healthy

User Rating



Save recipe Share recipe

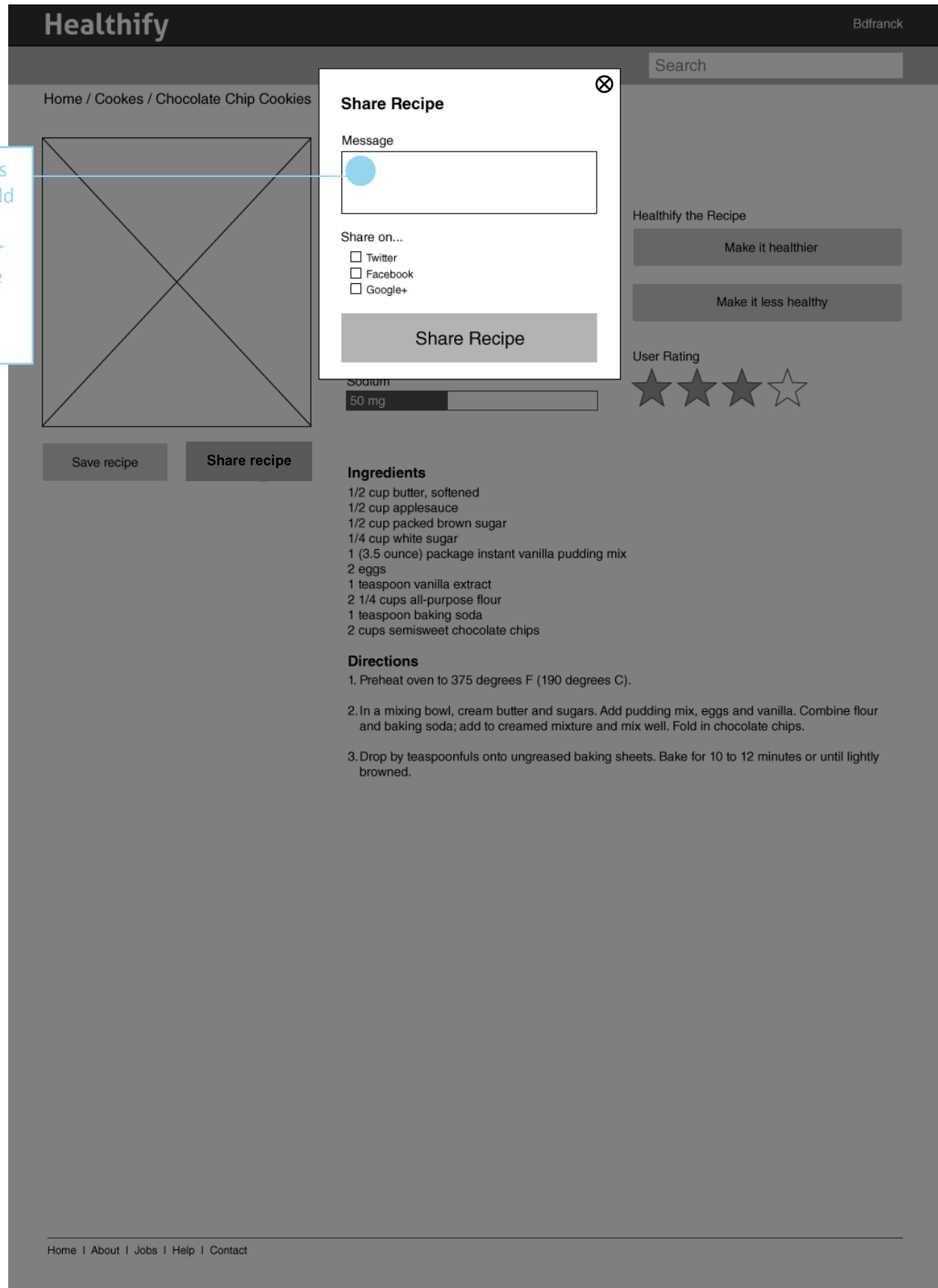
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Ingredients

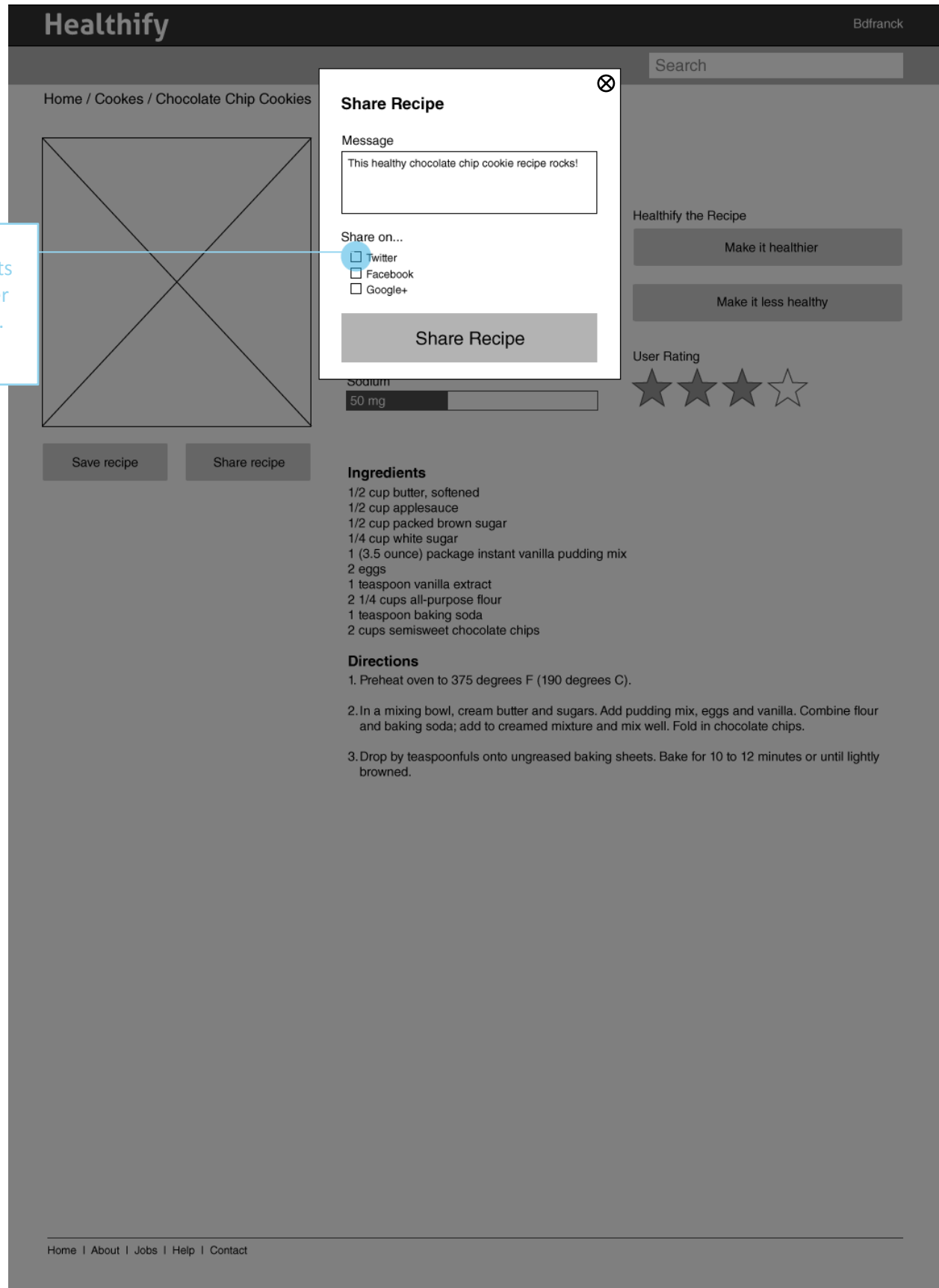
- 1/2 cup butter, softened
- 1/2 cup applesauce
- 1/2 cup packed brown sugar
- 1/4 cup white sugar
- 1 (3.5 ounce) package instant vanilla pudding mix
- 2 eggs
- 1 teaspoon vanilla extract
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 2 cups semisweet chocolate chips

Directions

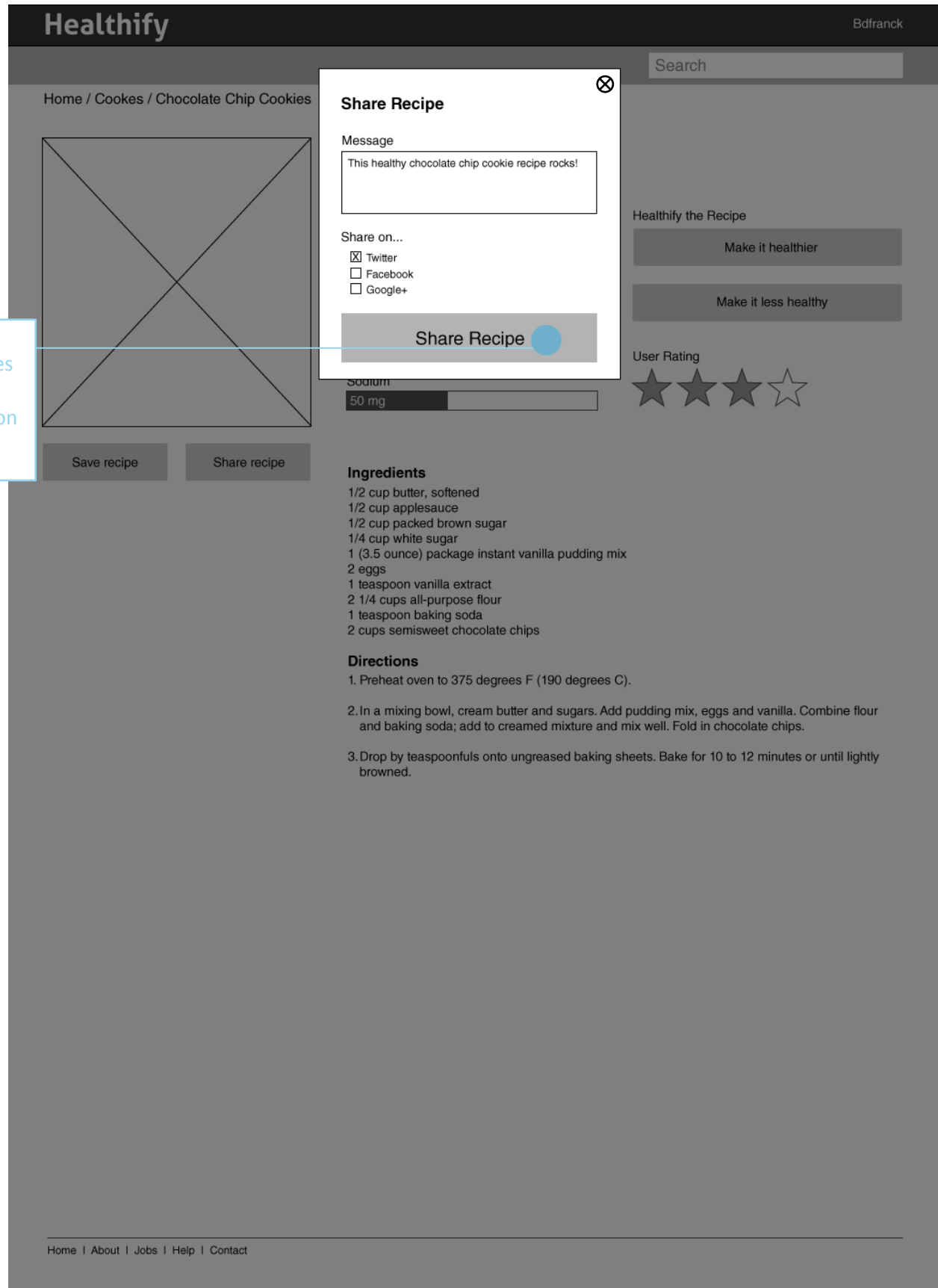
1. Preheat oven to 375 degrees F (190 degrees C).
2. In a mixing bowl, cream butter and sugars. Add pudding mix, eggs and vanilla. Combine flour and baking soda; add to creamed mixture and mix well. Fold in chocolate chips.
3. Drop by teaspoonfuls onto ungreased baking sheets. Bake for 10 to 12 minutes or until lightly browned.



User selects message field and writes about their experience with the recipe.



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