



Magyar Agrár- és Élettudományi Egyetem

Kaposvári Campus

Média Tanszék

Média Design alapképzési szak

**A FELHASZNÁLÓI ÉLMÉNY ÉS FELÜLET A MODERN FŐZŐS
APPLIKÁCIÓKBAN**

vizsgamű dokumentáció

Belső konzulens: Kozma Péter

grafikus asszisztens

**Belső konzulens
intézete/tanszéke:**

Rippl-Rónai Művészeti Intézet

Vizuális Tanszék

Készítette:

Szegletes Anna

Kaposvár

2024



Welcome to Over-Easy!

This application was made for beginner cooks. If you are always eating out or buying frozen food then this is your best introduction into cooking!

next



We are teaching everything from the basics, so you don't have to worry if you don't have any experience.

next

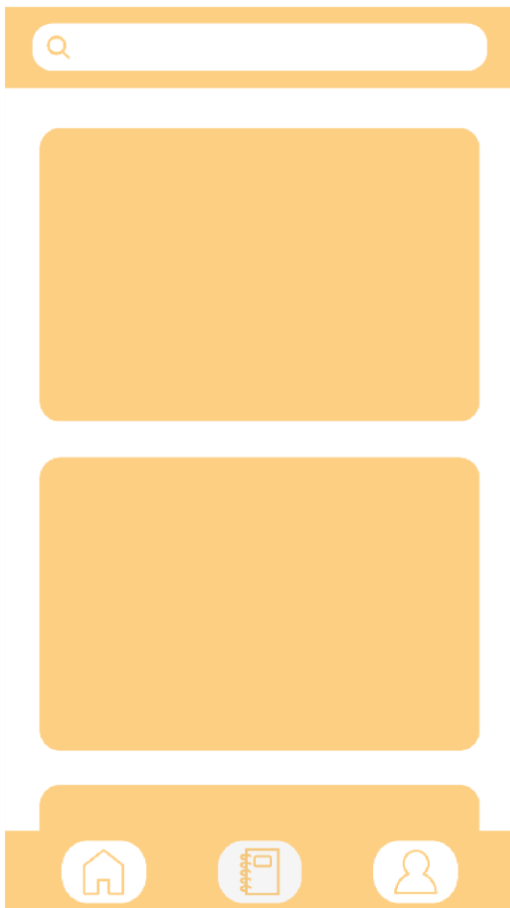
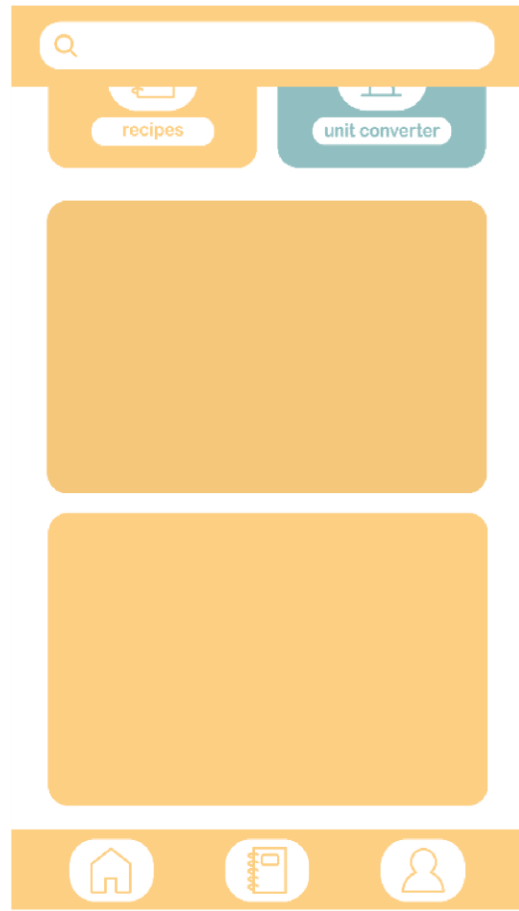
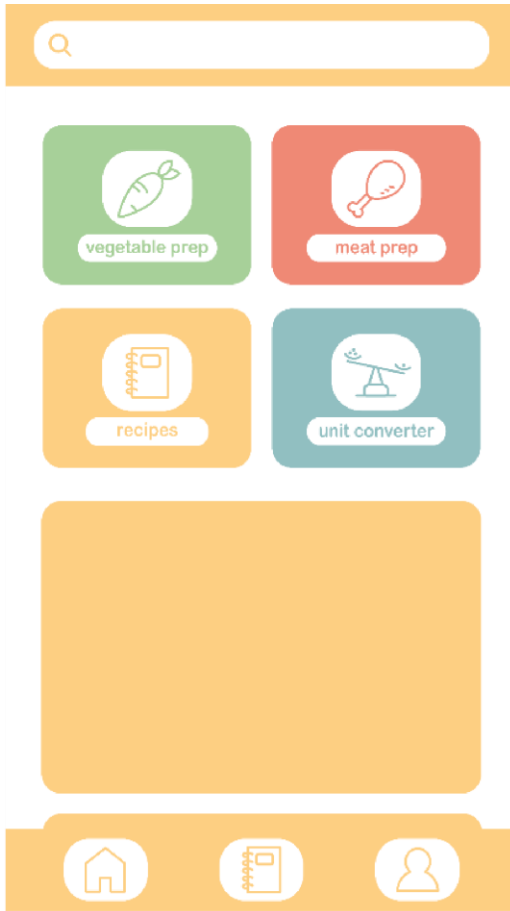


In every recipe you can click on the instruction highlighted with yellow and see handy animations that demonstrate what you have to do!

next

Let's begin your journey into cooking!

Let's go





How to cut onions

Instructions:

1. Make sure you are using a sharp knife! Using a dull knife can lead to accidents because you need to apply more force and the knife can slip.
2. Prepare the onion by cutting it in half and cutting off the root and the cap, with as little waste as possible.
3. Now remove the outer few shells of the onion. Your onion is now ready for all different kinds of cutting.

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3. Now remove the outer few shells of the onion. Your onion is now ready for all different kinds of cutting.

4. With the onions flat side towards the cutting board you can slice an onion two ways vertically or horizontally. We will be horizontally slicing them, as this is very good for salads. Take your three fingers and firmly grip the onion with the root facing away from you.

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5. Rest the knife against your knuckles and thinly slice the onion. You have successfully sliced your onion.

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6. There are quite some ways to dice an onion. After some time you can choose which your favourite way is. You need to turn the onion 90 degrees from how you sliced it the first time.

7. Make cuts towards the center of the onion while avoiding to cut the onion all the way through to the root. Always angle your knife toward the middle.

8. Turn your onion, hold it together and make cross-wise cuts. You have diced your onion!

9. You learnt two ways to cut an onion!

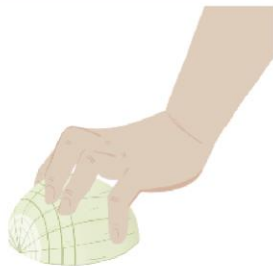
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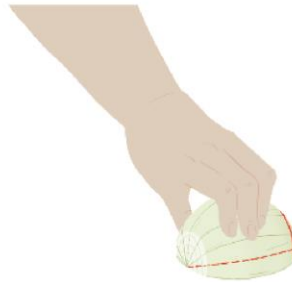
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How to cut button mushrooms

Instructions:

1. Make sure you are using a sharp knife! Using a dull knife can lead to accidents because you need to apply more force and the knife can slip.
2. Keep in mind that mushrooms absorb a lot of water so if you need to clean them, do it quickly under running water but using a damp paper towel is enough.
3. Cut off the stems from your mushrooms.

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3. Cut off the stems from your mushrooms.
4. Hold the mushroom firmly with three finger and with the knife against your knuckles start slicing them. You can slice them into as thick or thin slices, as you would like.
5. You can dice the mushrooms by first slicing them like the last step.
6. Now turn the mushroom and slice it again in the opposite direction. You have diced the mushroom.
7. Another way to cut your mushrooms is by quartering them. First cut the mushroom in half.
8. Turn your mushroom 90° and cut them in half again.
9. While cooking mushrooms don't pile them on each other because of all the water content they will just steam themselves and not brown. Only salt them after they started browning.



Prepare your meats



How to cut chicken breast

Instructions:

1. Usually what you can get in the stores is boneless, skinless, split chicken breast. This doesn't always need to be cleaned, that depends on the quality of the product.
2. If you can see any, cut off the sinew on the upper part of the chicken.
3. If there is any excess fat on your chicken breast that you can see, carefully trim that, without cutting away too much meat.



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3. If there is any excess fat on your chicken breast that you can see, carefully trim that, without cutting away too much meat.

4. There is sometimes a white part on the underside of the chicken breast, that is what was connecting it to the ribs. It can be harder and a different texture after cooking, so if that bothers you, cut out that part.

5. If you see any bloody parts on the chicken, connective tissues or

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5. If you see any bloody parts on the chicken, connective tissues or membrane, cut those off (This also depends on how much you care about the texture, but if you don't want to you don't need to cut those out, they are all edible).

6. Now that the meat is clean we can start cutting it up. To cut it into strips, just cut

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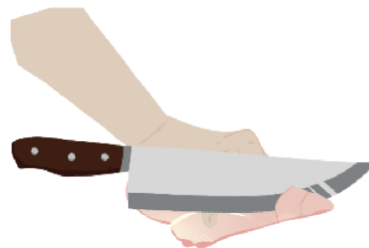


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6. Now that the meat is clean we can start cutting it up. To cut it into strips, just cut the meat vertically into as thin slices as you would like.

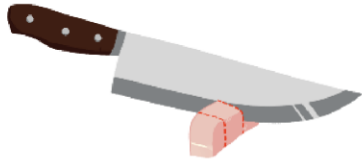


7. To cube chicken breasts you need to first cut them into strips like in the last step then cut each strip into cubes. You will need to cut them into about 2-3 cubes.

8. To make a cutlet, put the knife horizontally against the middle of the breast.

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8. To make a cutlet, put the knife horizontally against the middle of the breast.

9. Push the breast down with your non-cutting hand while slowly, horizontally cutting through the meat.

10. Make sure to wash everything you've used that came into contact with the raw chicken.

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Unit Converter

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<input type="text" value="..."/> g	<input type="text" value=""/> dkg
<input type="text" value="..."/> dkg	<input type="text" value=""/> kg
<input type="text" value="..."/> kg	<input type="text" value=""/> dkg
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Unit Converter

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<input type="text" value="10"/> dkg	<input type="text" value="100"/> ml





Unit Converter

12 dkg

120 g

320 g

32 dkg

240 dkg

2,4 kg

2 kg

200 dkg

34 dkg

340 ml



A teljes munka a QR kódon keresztül vagy pedig ezen a linken található meg:

https://drive.google.com/drive/u/0/folders/1nIMeC9F-h54_aKG221n2O2LCBvItjsjQr