

Brava Oven Product Documentation

About This Document

This document aims to define, organize, and explain the various aspects of the Brava Oven software design and all associated products. The document provides guidelines for existing and new products in the Brava family. It outlines how each of these products work with one another as well as how they benefit the user. The goal is to create amazing products with helpful features that maximize the value to the user.

Glossary

The purpose of this glossary is not only to define commonly used terms, but also help reclassify existing objects. Some of the terms used here have been used before but **the definitions are different**.

Home Screen

The main screen of the Brava Oven user interface. This screen contains shortcuts to the various functions of the oven. The presentation of this screen is mean to resemble home screens of popular mobile phones and tablets with strong iconography and legible text. Various sections of the oven are grouped appropriately to make them easy to find.

Brava Account

A user's account is specifically referred to as their "Brava Account." This is the account that they sign in with on the oven, app, and website. Their sign-in credentials are their e-mail and password.

Cook

The main, top-level action of the oven user interface. The Cook button displays all available recipes, which are now unified under the same revised cook flow.

Recipe

An object containing [*instructions*](#) and an associated [*procedure*](#). The recipe is the user-facing object and includes all objects previously known as "Ingredients," "Combinations," "Meal Kits," "Chef's Picks," etc.

Procedure

The directions that the Brava oven follows while cooking. The procedure can be defined in code, like BravaScript, or in pre-recorded steps, like in Pro Cook or with macros. This is not a user-facing term.

Recipes can contain one or more procedure, with each separate procedure accounting for things like serving size variations. The current system supports this.

Instructions

The text or graphical component of a recipe. These instructions can appear before, during, and after the cooking phase in the Brava oven. The steps on a meal kit recipe card or the “guide” on the oven are examples of instructions. Instructions include three major components: *preparation*, *mid-cook*, and *plating*. Any or all of these components can be included in the instructions. Any of these components can contain one or more steps. Our current guide text for ingredients is a specific example of preparation instructions.

Ingredients

Can be classified as [key](#), [additional](#), or [pantry items](#). Ingredients also function like tags within recipes. For example, if a user searches for broccoli, they should expect to see all recipes that contain broccoli.

Key Ingredients

The main foods of any given dish that will be cooked in the Brava oven. These can be composed of single items, like chicken, or something more complex, like a frozen pizza. There are also recipes where key ingredients are not necessary or useful, like with baked goods.

Additional Ingredients

Any additional foods that accompany a recipe but are not cooked in the oven, like a salad. Additional ingredients would typically be included with a meal kit.

Pantry Items

Oils, salt, and pepper -- basically any ingredient that the user should have on hand. These items are located under “From Your Pantry” in our current recipe instructions.

Collection

Any list of recipes and/or other collections. [Favorites](#) are an example of a collection. “Chef’s Picks,” in our current UI, would also be an example of a collection. Any recipe can theoretically exist in any collection, although some collections are user-created while others are admin-created. A collection could appear on any platform. For example, a breakfast category in the Brava Marketplace on the app.

Favorites

(formerly known as *Bookmarks*) Any recipe on the oven can be favorited from any platform. Favoriting an item will make it appear in a user’s Favorites list. User favorites are connected to a user’s Brava account.

Categories

On the oven UI, the Cook function presents categories (collections) like “Vegetables,” “Meat,” “Prepared Foods,” etc. In the cooking CMS these are referred to as “Ingredient sets.” It is possible that a recipe will appear in multiple categories. The intent is to make items easier to find. For example, a user might find NY Steak in the Marketplace, but the same recipe would also appear under the Meat category. It’s the same recipe, and the same actions are available, but it’s just in a different location. The redundancy is intentional. The categorization is largely up to us. Categories could be automatically filled based on tags or descriptors but manual placement, like with ingredient sets, would be preferable.

Related Recipes

Recipes that contain one or more of the same key ingredients as another recipe. For example, a user navigates from **Cook > Meat > Poultry > Chicken Breast** and sees not only chicken breast recipe, but in “Related Recipes” they also see any other recipes available that contains chicken breast. This merges the current objects of combinations along with meal kit recipes because both would be shown here. Users could still find the same combinations and meal kits underneath the Meals category. Future feature.

Tags

Tags are a list of descriptors for recipes stored in the publisher CMS. These, for example, are used to sort recipes on the website and in the mobile app.

Shopping List

A text-based list of [ingredients](#) defined by the user. Items can be added or removed from any platform. Shopping Lists are user-specific. Any ingredient ([key](#), [additional](#), or [pantry](#)) can be added to a user’s shopping list. Additionally, all ingredients associated with a recipe can added to the user’s shopping list at one time.

User Parameters

Servings size, quantity, zones, cut, doneness, thickness, and any other user-driven parameters that are necessary before running a recipe program. Previously used parameters would be saved in the cloud and tied to a user’s account. User parameters also include the entered settings used for bake, sear, pro cook, reheat, etc.

Procedure Parameters

TempSensor usage, estimated time, and any other parameters defined within BravaScript or any other recipe programming.

User Actions

Any interaction the user can have with an object. [See example user actions](#) for Recipes below.

Revised Cook Flow

The horizontal cook flow that was added in late 2018. This updated interface was meant to account for a streamlined new user experience as well as something quick and painless for more experienced users.

Pro Cook

Pro Cook, as it is currently called, is the manual control of the lamp settings. Users can set time or temperature as an exit conditions. Users can also define tray type and placement. These elements are incorporated into a macro if the user chooses to save one. “Steps” as they were previously defined in chef mode and other iterations of this feature would be effectively rolled into macros.

Alternative Names for Pro Cook

1. Direct Lamp Control
2. Elemental Cook
3. Pure Light Cook
4. Manual Lamp Control

Macro

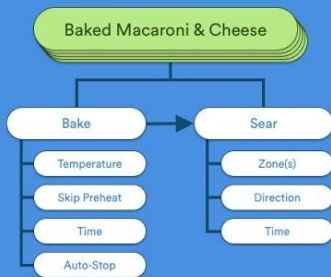
(Actual name TBD) [Macros](#) are a combined set of recipes and/or functions on the oven. For example, a macro could contain **Bake**, **Sear**, and **Keep Warm**. Another macro might contain a broccoli recipe followed by **Pro Cook** with the user’s desired settings. Each step would be run sequentially when the macro is run on its own. Users can make them complex as necessary by chaining together multiple **Pro Cook** steps or they could simply save a macro that contains a **Cook recipe** and give it a more specific name. Chaining together steps leverages the existing **Touch Up** button which would be renamed + **Add Another Step**. This button would take users to a screen giving them the option of using **Touch Up**, **Sear**, **Toast**, **Bake**, **Reheat**, **Keep Warm**, **Pro Cook**, **Cook**, and **Pause**. **Pause** would be used when the user needs the macro to hold and wait for user interaction to begin again (e.g. they stir the contents of the Chef’s Pan). When a user has completed a cook, they are given the option to save the macro and give it a name. This macro would not only remember the individual functions/recipes contained within it, but also the user-defined parameters for each step. This aspect is crucial for repeat playback.

Macros are the shared object of user-generated content.

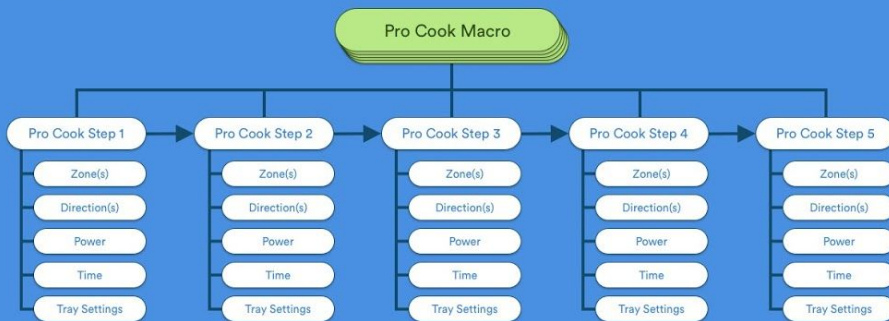
Any future oven functions (air fry, dehydrate, slow cook, etc.) could be incorporated as macro steps if it makes sense to do so.

Macro Object Examples

Multi-Step Recipes



Pro Cook



Name Change / Substitution / Specific Parameters

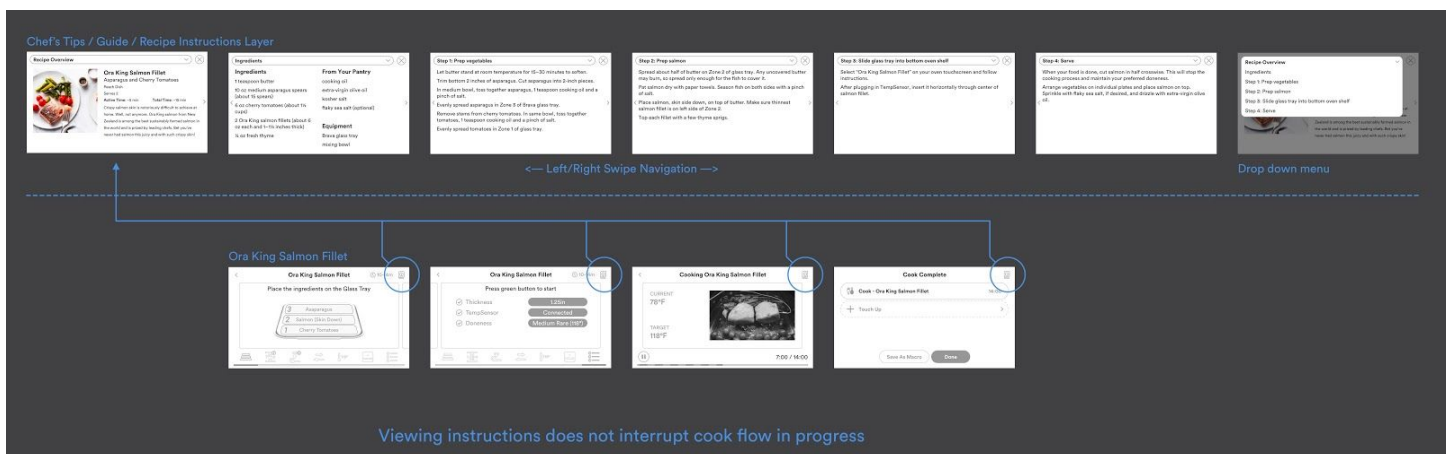
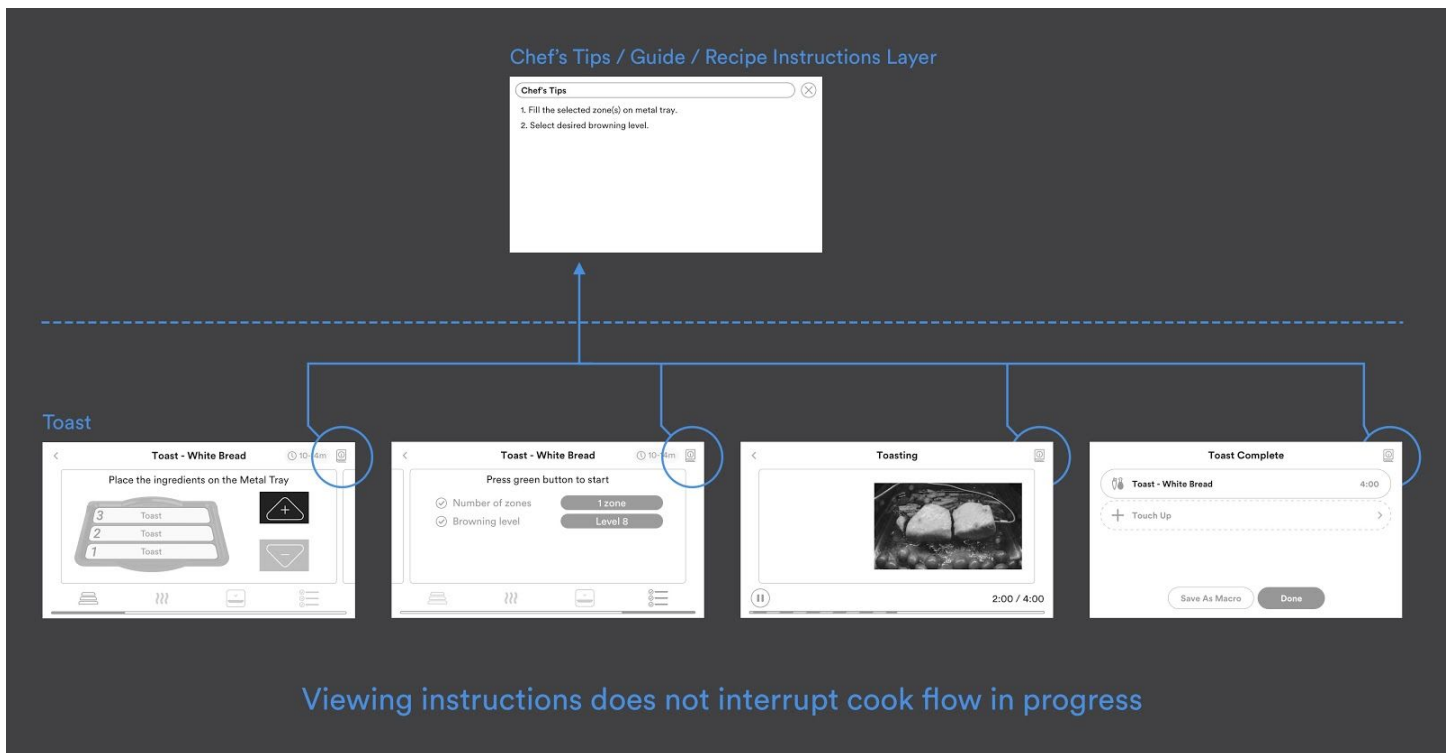


Minor Adjustments



View Recipe

During preparation, cook, and at completion of a cook, there would be a **View Recipe** button on screen that would allow users to view the written instructions for a recipe on the oven display (if they exist). This would exist as a full screen overlay that would not interrupt any ongoing functionality underneath.



Design Principles

There are several new concepts that the user must learn in order to operate the Brava Oven, therefore it is important that the user experience should feel familiar and inviting wherever possible. For example, selecting a recipe should be as simple as finding a movie on a streaming video service. Users can browse or search. Favoriting recipes should be easy and accessible anywhere. Terminology should be clear and concise. Spelling, punctuation, and usage should be consistent. Cooking-related metaphors should be avoided as they might conflict with actual terms used in printed recipe instructions and online articles.

Design Considerations

It is vital to the usability of the oven software that it maintains consistency, scalability, and durability while remaining an overall pleasant experience for the user. The following sections detail a number of high impact user experience improvements that are in development or design stages at this time.

February Oven Update (1/1/2019, ETA 2/25/2019)

Cook Tile Revision

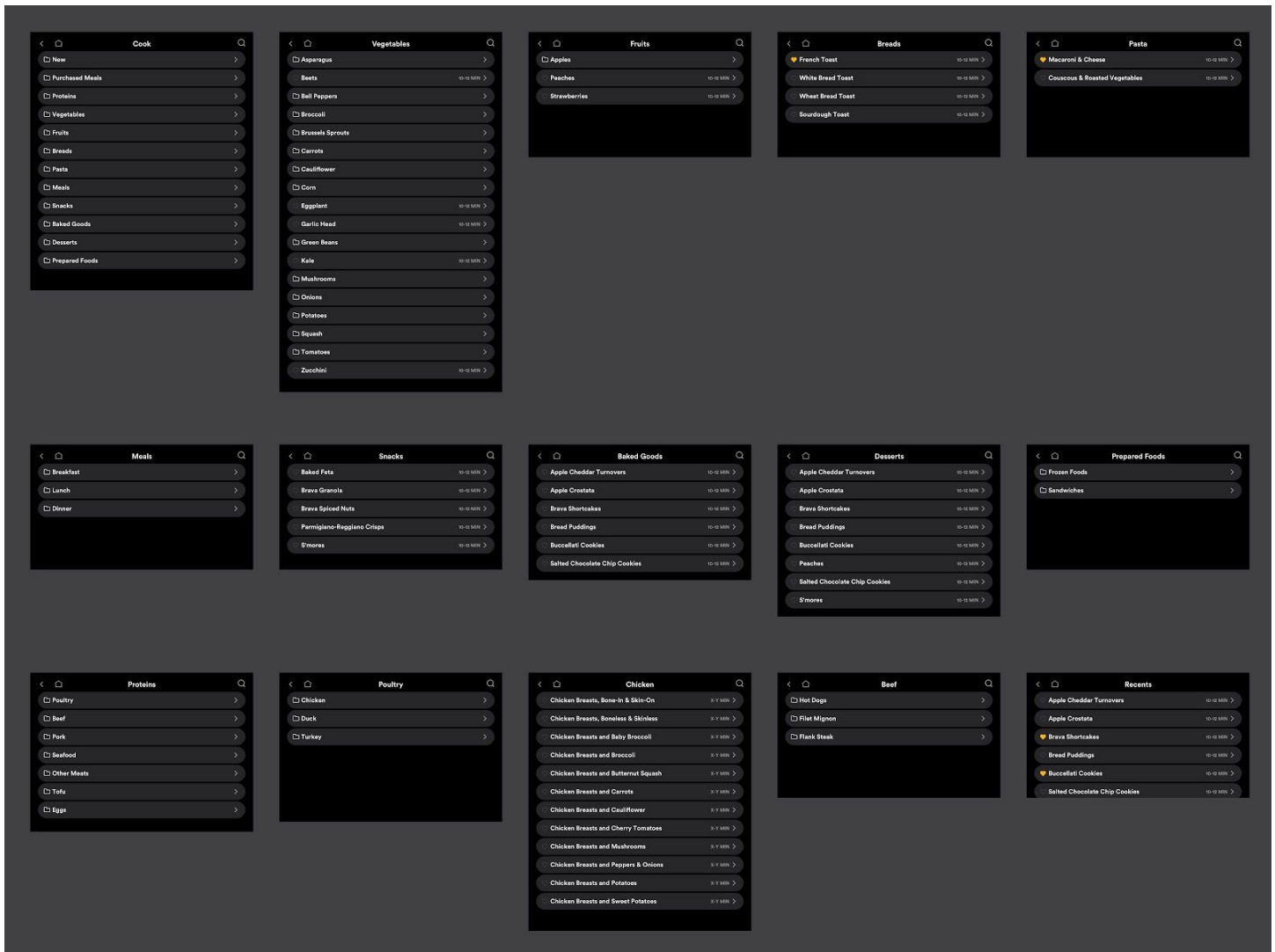
With the revision to the main **Cook** function, there are several design- and engineering-related considerations that must be made.

Pre-requisites

1. All recipes available to a user must be accessible on the oven and in the app. This means that recipes will no longer exist solely on the app. Recipes exist in all places. The recipes available to a user are based on their cohort/shard. Essentially, recipes which were previously hidden to the user on the oven are now shown. (*Status: Done as of 1/30/2019*)
2. [Favorites](#) replace bookmarks. Any recipe can be favorited or unfavorited from any location. Favoriting a recipe simply adds it to the user's favorites. It is a binary option. The icon will be replaced with a star in an on or off state. (*Status: Done as of 1/24/2019*)
3. Recipes are all given equal "weight." Part of the move to the revised cook flow has accomplished this already. Recipes are presented to the user in the same ways but with varying user parameters. A recipe for chicken breasts would be found in the same category as a recipe for chicken breasts and broccoli. This not only makes recipes easier to find but also make discoverability more natural. "I want to cook chicken, but what can I also cook with chicken?" (*Status: Done as of 1/30/2019*)
4. Cook categories in the cooking CMS that are similar instruction to ingredient or recipe sets previously used on the oven. (*Status: Done as of 1/28/2019*)
5. Revision of **Display Names** in the cooking CMS. (*Status: In Progress as of 2/8/2019*)
6. Creation of the initial cook categories (*Status: In Progress as of 1/28/2019*)

Feature Requirements

It needs to be possible to easily add, change, and remove new categories and subcategories within the feature. Categories can exist within other categories and a single category might contain a mix of recipes and subcategories. You can think of this like a typical file/directory structure on most operating systems. One difference, however, is that a single recipe should be allowed to exist within multiple categories. For example, a Roast Chicken Salad recipe would exist under the Chicken category and also under the Meal Kits category. If a user has purchased this particular meal kit from the Marketplace, it would also exist under the "Purchased" category for easy access. Categories are to be maintained and curated by the culinary team except for any live categories like "Purchased."



Starter Hierarchy (Version 1, Deprecated)

This is an initial recipe categorization based on the currently published (as of 1/10/2019) recipes and meal kits in the Cooking CMS. This list will be updated with currently published recipes prior to initial release of the feature.

Bold Text = Category
Normal Text = Recipe

- **Cook** (On home screen)
 - **New** (Live category)
 - New recipes, typically denoted with the yellow dot like before
 - **Meals Purchased** (Live category)
 - Recipes from meal kits purchased by the user
 - **Proteins**
 - **Poultry**
 - **Chicken**
 - **Chicken Breasts**

- Breasts, Bone-in & Skin-on
- Breasts, Boneless & Skinless
- Chicken Breasts + Baby Broccoli
- Chicken Breasts + Broccoli
- Chicken Breasts + Brussels Sprouts
- Chicken Breasts + Butternut Squash
- Chicken Breasts + Carrots
- Chicken Breasts + Cauliflower
- Chicken Breasts + Cherry Tomatoes
- Chicken Breasts + Mushrooms
- Chicken Breasts + Peppers & Onions
- Chicken Breasts + Potatoes
- Chicken Breasts + Sweet Potatoes
- Roasted Chicken & Caesar Salad
- Roasted Chicken Panzanella
- **Chicken Wings**
 - Chicken Wings
 - Recipe Brava Buffalo Chicken Wings
- **Chicken Drumsticks**
 - Chicken Drumsticks
 - Chicken Drumsticks + Broccoli
 - Chicken Drumsticks + Brussel Sprouts
 - Chicken Drumsticks + Potatoes
 - Chicken Drumsticks + Sweet Potatoes
- **Chicken Sausages**
 - Sausages, Fresh
 - Sausages, Pre-cooked
- **Chicken Thighs**
 - Thighs, Bone-in & Skin-on
 - Thighs, Boneless & Skinless
 - Chicken Thighs + Broccoli
 - Chicken Thighs + Brussel Sprouts
 - Chicken Thighs + Butternut Squash
 - Chicken Thighs + Peppers & Onions
 - Chicken Thighs + Potatoes
 - Classic Chicken Tacos
 - Good Eggs Chicken Thighs
 - Moroccan Spiced Chicken
- Chicken Hot Dogs
- Spatchcocked Chicken
- **Chicken Tenders**
 - Baked Chicken Tenders
 - Frozen Chicken Tenders

- Chicken Tenders, Raw
 - Teriyaki Chicken Tenders
 - Good Eggs One-Pan Chicken
 - Whole Chicken
- **Duck**
 - Duck Breasts
- **Turkey**
 - Asian Turkey Meatballs
 - California Turkey Burger
 - Turkey Breast, Boneless, Skin-on
- **Beef**
 - Hot Dogs
 - **Filet Mignon**
 - Filet Mignon
 - Filet Mignon & Potatoes
 - Flank Steak
 - Double R Hanger Steak
 - Beef & Lamb Meatballs
 - **NY Strip Steak**
 - NY Strip Steak
 - NY Steak & Mushrooms
 - Beef Sausage
 - **Skirt Steak**
 - Skirt Steak
 - Skirt Steak + Brussels Sprouts
 - Skirt Steak + Cherry Tomatoes
 - Skirt Steak + Green Beans
 - Skirt Steak + Mushrooms
 - Skirt Steak + Onion & Pepper
 - Tri Tip
- **Pork**
 - Bacon
 - Good Eggs Korean Pork Lettuce Cups
 - **Pork Chops**
 - Pork Chop, Bone-in
 - Pork Chop, Boneless
 - Pork Chop and Broccoli
 - Pork Chop and Cauliflower
 - Pork Chop and Sweet Potatoes
 - Pork Chop and Brussel Sprouts
 - SRF Pork Chop
 - **Pork Loin**
 - Pork Loin

- Pork Loin + Broccoli
 - Pork Loin + Brussels Sprouts
 - Pork Loin + Cauliflower
 - Pork Loin + Potatoes
 - Pork Loin + Sweet Potatoes
- Pork Tenderloin
- **Pork Sausages**
 - Breakfast Sausage, Pre-cooked
 - Breakfast Sausage, Raw
 - Sausages, Fresh
- **Seafood**
 - Crab Cakes
 - Good Eggs Trout and Carrots
 - Wild Mahi-Mahi Fillet
 - **Salmon**
 - Salmon, Skin-on
 - Salmon, Skinless
 - Salmon, Potatoes, and Green Beans
 - Salmon + Asparagus
 - Salmon + Broccoli
 - Salmon + Green Beans
 - Salmon + Tomatoes
 - Ora King Salmon Fillet
 - **Shrimp**
 - Shrimp + Asparagus
 - Shrimp + Broccoli
 - Shrimp + Cherry Tomatoes
 - Shrimp + Snap Peas
 - Chipotle Shrimp Tacos
 - Tilapia + Green Beans
 - Tilapia + Snap Peas
- **Other Meats**
 - **Hot Dogs**
 - Beef Hot Dogs
 - Chicken Hot Dogs
 - **Meatballs**
 - Beef Meatballs, Raw
 - Lamb Meatballs
 - Turkey Meatballs
 - Rack of Lamb
- **Tofu**
 - Tofu
 - Tofu + Bok Choy

- Tofu + Broccoli
 - Tofu + Cremini Mushrooms
 - Tofu + Green Beans
 - Tofu + Shiitake Mushrooms
 - Tofu + Snap Peas
- Eggs
 - Classic Breakfast Sandwich
 - Egg & Prosciutto Tartine
 - Fried Eggs
 - Poached Eggs
 - Individual Frittatas
 - Individual Stratas
 - Scrambled Egg Bites
- Vegetables
 - Asparagus
 - Asparagus
 - Salmon + Asparagus
 - Beets
 - Bell Peppers
 - Bell Peppers
 - Chicken Breasts + Peppers & Onions
 - Chicken Thighs + Peppers & Onions
 - Broccoli
 - Baby Broccoli
 - Baby Broccoli
 - Chicken Breasts + Baby Broccoli
 - Broccoli
 - Broccoli + Potatoes
 - Chicken Breasts + Broccoli
 - Chicken Drumsticks + Broccoli
 - Chicken Thighs + Broccoli
 - Pork Chop and Broccoli
 - Pork Loin + Broccoli
 - Salmon + Broccoli
 - Brussels Sprouts
 - Brussels Sprouts
 - Chicken Breasts + Brussels Sprouts
 - Chicken Drumsticks + Brussels Sprouts
 - Chicken Thighs + Brussels Sprouts
 - Skirt Steak + Brussels Sprouts
 - Pork Chops + Brussels Sprouts
 - Pork Loin + Brussels Sprouts
 - Carrots

- Carrots
- Chicken Breasts + Carrots
- Good Eggs Trout and Carrots
- **Cauliflower**
 - Cauliflower
 - Chicken Breasts + Cauliflower
 - Pork Chops + Cauliflower
 - Pork Loin + Cauliflower
- **Corn**
 - Corn Kernels
 - Corn on the Cob
 - Frozen Corn Kernels
- **Eggplant**
- **Garlic Head**
- **Green Beans**
 - Green Beans
 - Salmon + Green Beans
 - Salmon, Potatoes, and Green Beans
 - Skirt Steak + Greens Beans
 - Tilapia + Green Beans
 - Tofu + Green Beans
 - Frozen Green Beans
- **Kale**
- **Mushrooms**
 - **Cremini Mushrooms**
 - Cremini Mushrooms
 - Tofu + Cremini Mushrooms
 - Chicken Breasts + Mushrooms
 - NY Steak + Mushrooms
 - **Portobello Mushrooms**
 - Portobello Mushrooms
 - Portobello Burger
 - **Shiitake Mushrooms**
 - Shiitake Mushrooms
 - Tofu + Shiitake Mushrooms
 - Skirt Steak + Mushrooms
- **Onions**
 - Red Onions
 - Yellow Onions
 - Chicken Breasts + Peppers & Onions
 - Chicken Thighs + Peppers & Onions
- **Potatoes**
 - Breakfast Potatoes

- **Russet Potatoes**
 - Chicken Breasts + Potatoes
 - Chicken Drumsticks + Potatoes
 - Chicken Thighs + Potatoes
 - Filet Mignon + Potatoes
 - Pork Loin + Potatoes
 - Salmon, Potatoes, and Green Beans
 - **Sweet Potatoes / Yams**
 - Chicken Breasts + Sweet Potatoes
 - Chicken Drumsticks + Sweet Potatoes
 - Maple-Glazed Sweet Potatoes
 - Pork Chop + Sweet Potatoes
 - Pork Loin + Sweet Potatoes
 - Sweet Potatoes + Mushrooms
 - Yukon Gold Potatoes
- **Squash**
 - **Butternut Squash**
 - Butternut Squash
 - Chicken Breasts + Butternut Squash
 - Chicken Thighs + Butternut Squash
 - Spaghetti Squash
- **Tomatoes**
 - **Cherry Tomatoes**
 - Chicken Breasts + Cherry Tomatoes
 - Shrimp + Cherry Tomatoes
 - Skirt Steak + Cherry Tomatoes
 - **Grape Tomatoes**
 - Salmon + Tomatoes
 - Roma Tomatoes
- Zucchini
- **Fruits**
 - **Apples**
 - Apples
 - Apple Cheddar Turnovers
 - Apple Crostata
 - Peaches
 - Strawberries
- **Breads**
 - French Toast
 - White Bread Toast
 - Wheat Bread Toast
 - Sourdough Toast
- **Pasta**

- Macaroni & Cheese
- Couscous & Roasted Vegetables
- Meals
 - Breakfast
 - Apples
 - Apple Crostata
 - Brava Granola
 - Breakfast Potatoes
 - Classic Breakfast Sandwich
 - Toast
 - French Toast
 - White Bread Toast
 - Wheat Bread Toast
 - Sourdough Toast
 - Frozen Belgian Waffle
 - Frozen Hash Browns
 - Frozen Toaster Pastry
 - Lunch
 - Grilled Cheese
 - Grilled Cheese, Sourdough
 - Grilled Cheese, Wheat bread
 - Quesadilla
 - Macaroni & Cheese
 - Dinner
 - Chicken
 - (chicken category recipes)
 - Beef
 - (beef category recipes)
 - Seafood
 - (seafood category recipes)
 - Vegetarian
 - Tofu
 - Tofu + Bok Choy
 - Tofu + Broccoli
 - Tofu + Cremini Mushrooms
 - Tofu + Green Beans
 - Tofu + Shiitake Mushrooms
 - Tofu + Snap Peas
 - Couscous & Roasted Vegetables
 - Sweet Potatoes + Mushrooms
- Snacks
 - Baked Feta
 - Brava Granola

- Brava Spiced Nuts
- Parmigiano-Reggiano Crisps
- S'mores
- **Baked Goods**
 - Apple Cheddar Turnovers
 - Apple Crostata
 - Brava Shortcakes
 - Bread Puddings
 - Buccellati Cookies
 - Salted Chocolate Chip Cookies
- **Desserts**
 - Apple Cheddar Turnovers
 - Apple Crostata
 - Brava Shortcakes
 - Bread Puddings
 - Buccellati Cookies
 - Peaches
 - Salted Chocolate Chip Cookies
 - S'mores
- **Prepared Foods**
 - **Frozen Foods**
 - Belgian Waffle
 - Chicken Nuggets
 - Chicken Tenders
 - Corn Dogs
 - French Fries
 - Hash Browns
 - Mozzarella Sticks
 - Pizza
 - Sweet Potato Fries
 - Taquitos
 - Tater Tots
 - Toaster Pastry
 - **Vegetables**
 - Corn Kernels
 - Green Beans
 - Mixed Vegetables
 - Peas
 - Peas and Carrots
 - Veggie Burger
 - **Sandwiches**
 - Grilled Cheese
 - Grilled Cheese, Sourdough

- Grilled Cheese, Wheat bread
 - Quesadilla
 - Classic Breakfast Sandwich
-

Revised Hierarchy (*Version 2.1, Updated with 2/22 Hotfix Format Change*)

This is a revised hierarchy aimed at remaining more like the original **Ingredient** sets with additional, more complex recipes added as subcategories. It creates a flatter structure allowing for quicker navigation while still surfacing a large amount of content. The navigation pattern establishes base ingredients “plus” additional items in subcategories throughout (*referred to here as Entrées*). Another advantage to this system is that the categorization does not rely on a “minimum number of entries” within a given subcategory in order to make sense. It can be used cleanly and consistently while allowing for greater degrees of scalability. The revised hierarchy follows this basic structure:

- **[Food_Name_A] Category**
 - **[Food_Name_A_Part_1] Category** (When Applicable)
 - [Food_Name_A_Part_1] Recipe (Standalone)
 - [Food_Name_A_Part_1] Recipe (Variation, e.g. w/sauce)
 - **[Food_Name_A_Part_1] Entrées (Sub Category)**
 - [Food_Name_A_Part_1] and [Food_Name_B] Recipe
 - [Food_Name_A_Part_1] and [Food_Name_C] Recipe
 - **[Food_Name_A_Part_2] Category** (When Applicable)
 - [Food_Name_A_Part_2] Recipe (Standalone)
 - [Food_Name_A_Part_2] Recipe (Variation, e.g. w/sauce)
 - **[Food_Name_A_Part_2] Entrées (Sub Category)**
 - [Food_Name_A_Part_2] and [Food_Name_B] Recipe
 - [Food_Name_A_Part_2] and [Food_Name_C] Recipe

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- **[Food_Name_A] Category**
 - **[Food_Name_A_Part_1] Category** (When applicable)
 - [Food_Name_A_Part_1] Recipe (Standalone)
 - [Food_Name_A_Part_1] Recipe (Variation, e.g. w/sauce)
 - [Food_Name_A_Part_1] and [Food_Name_B] Recipe
 - [Food_Name_A_Part_1] and [Food_Name_C] Recipe
 - **[Food_Name_A_Part_2] Category** (When applicable)
 - [Food_Name_A_Part_2] Recipe (Standalone)
 - [Food_Name_A_Part_2] Recipe (Variation, e.g. w/sauce)
 - [Food_Name_A_Part_2] and [Food_Name_B] Recipe
 - [Food_Name_A_Part_2] and [Food_Name_C] Recipe

The top level categories in this organization are as follows:

New (live)

Items Purchased (live)

Chicken

Beef

Pork

Vegetables

Seafood

Other Proteins

Tofu

Eggs

Fruits

Breads

Snacks

Desserts

Frozen Foods

Sandwiches

Bold Text = Category

Normal Text = Recipe

- **Cook** (On home screen)
 - **New** (Live category)
 - New recipes, denoted with a NEW tag, refreshed on Fridays
 - **Items Purchased** (Live category)
 - Recipes from meal kits and other foods purchased from Brava by the user
 - **Chicken**
 - **Chicken Breasts**
 - Breasts, Bone-in & Skin-on
 - Breasts, Boneless & Skinless
 - Chicken Breasts + Baby Broccoli
 - Chicken Breasts + Broccoli
 - Chicken Breasts + Brussels Sprouts
 - Chicken Breasts + Butternut Squash
 - Chicken Breasts + Carrots
 - Chicken Breasts + Cauliflower
 - Chicken Breasts + Cherry Tomatoes
 - Chicken Breasts + Mushrooms
 - Chicken Breasts + Peppers & Onions
 - Chicken Breasts + Potatoes
 - Chicken Breasts + Sweet Potatoes
 - Roasted Chicken & Caesar Salad

- Roasted Chicken Panzanella
- **Chicken Wings**
 - Chicken Wings
 - Buffalo Chicken Wings
- **Chicken Drumsticks**
 - Chicken Drumsticks
 - Chicken Drumsticks + Broccoli
 - Chicken Drumsticks + Brussel Sprouts
 - Chicken Drumsticks + Potatoes
 - Chicken Drumsticks + Sweet Potatoes
- **Sausages**
 - Sausages, Fresh
 - Sausages, Pre-cooked
- **Chicken Thighs**
 - Thighs, Bone-in & Skin-on
 - Thighs, Boneless & Skinless
 - Chicken Thighs + Broccoli
 - Chicken Thighs + Brussel Sprouts
 - Chicken Thighs + Butternut Squash
 - Chicken Thighs + Peppers & Onions
 - Chicken Thighs + Potatoes
 - Classic Chicken Tacos
 - Good Eggs Chicken Thighs
 - Moroccan Spiced Chicken
- Chicken Hot Dogs
- Spatchcocked Chicken
- **Chicken Tenders**
 - Baked Chicken Tenders
 - Frozen Chicken Tenders
 - Chicken Tenders, Raw
 - Teriyaki Chicken Tenders
- Good Eggs One-Pan Chicken
- Whole Chicken
- **Beef**
 - Hot Dogs
 - **Filet Mignon**
 - Filet Mignon
 - Filet Mignon & Potatoes
 - Flank Steak
 - Double R Hanger Steak
 - Beef & Lamb Meatballs
 - **NY Strip Steak**
 - NY Strip Steak

- NY Steak & Mushrooms
- **Sausages**
 - Sausages, Fresh
 - Sausages, Pre-cooked
- **Skirt Steak**
 - Skirt Steak
 - Skirt Steak + Brussels Sprouts
 - Skirt Steak + Cherry Tomatoes
 - Skirt Steak + Green Beans
 - Skirt Steak + Mushrooms
 - Skirt Steak + Onion & Pepper
- **Tri Tip**
- **Pork**
 - **Bacon**
 - **Pork Chops**
 - Pork Chop, Bone-in
 - Pork Chop, Boneless
 - Good Eggs Korean Pork Lettuce Cups
 - Pork Chop and Broccoli
 - Pork Chop and Cauliflower
 - Pork Chop and Sweet Potatoes
 - Pork Chop and Brussel Sprouts
 - SRF Pork Chop
 - **Pork Tenderloin**
 - Pork Tenderloin
 - Pork Loin + Broccoli
 - Pork Loin + Brussels Sprouts
 - Pork Loin + Cauliflower
 - Pork Loin + Potatoes
 - Pork Loin + Sweet Potatoes
 - **Pork Loin**
 - **Pork Sausages**
 - Breakfast Sausage, Pre-cooked
 - Breakfast Sausage, Raw
 - Sausages, Fresh
 - Sausages, Pre-cooked
 - Sausages + Baby Broccoli
 - Sausages + Sweet Potatoes
 - Sausages + Potatoes
 - Sausages + Onion & Pepper
 - Sausages + Brussels Sprouts
 - Sausage Sliders
- **Vegetables**

- **Asparagus**
 - Asparagus
 - Salmon + Asparagus
 - Shrimp + Asparagus
 - Tilapia + Asparagus
 - Mahi Mahi & Asparagus
- **Beets**
- **Bell Peppers**
 - Bell Peppers
 - Chicken Breasts + Peppers & Onions
 - Chicken Thighs + Peppers & Onions
 - Skirt Steak + Peppers
 - Sausages + Onions & Peppers
- **Broccoli**
 - Baby Broccoli
 - Broccoli
 - Chicken Breasts + Baby Broccoli
 - Broccoli + Potatoes
 - Chicken Breasts + Broccoli
 - Chicken Drumsticks + Broccoli
 - Chicken Thighs + Broccoli
 - Pork Chop and Broccoli
 - Pork Loin + Broccoli
 - Salmon + Broccoli
- **Brussels Sprouts**
 - Brussels Sprouts
 - Chicken Breasts + Brussels Sprouts
 - Chicken Drumsticks + Brussels Sprouts
 - Chicken Thighs + Brussels Sprouts
 - Skirt Steak + Brussels Sprouts
 - Pork Chops + Brussels Sprouts
 - Pork Loin + Brussels Sprouts
- **Carrots**
 - Carrots
 - Chicken Breasts and Carrots
 - Good Eggs Trout and Carrots
- **Cauliflower**
 - Cauliflower
 - Chicken Breasts and Cauliflower
 - Pork Chops and Cauliflower
 - Pork Loin and Cauliflower
- **Corn**
 - Corn Kernels

- Corn on the Cob
 - Frozen Corn Kernels
- Eggplant
- Garlic Head
- **Green Beans**
 - Green Beans
 - Salmon + Green Beans
 - Salmon, Potatoes, and Green Beans
 - Skirt Steak + Greens Beans
 - Tilapia + Green Beans
 - Tofu + Green Beans
 - Frozen Green Beans
- Kale
- **Mushrooms**
 - Cremini Mushroom
 - Portobello Mushrooms
 - Tofu + Cremini Mushrooms
 - Chicken Breasts + Mushrooms
 - NY Steak + Mushrooms
 - Tofu + Shiitake Mushrooms
 - Skirt Steak + Mushrooms
 - Portobello Burger
- **Onions**
 - Red Onions
 - Yellow Onions
 - Chicken Breasts + Peppers & Onions
 - Chicken Thighs + Peppers & Onions
 - Sausages + Onion & Pepper
- **Potatoes**
 - Russet Potatoes
 - Sweet Potatoes / Yams
 - Yukon Gold Potatoes
 - Chicken Breasts + Potatoes
 - Chicken Drumsticks + Potatoes
 - Chicken Thighs + Potatoes
 - Filet Mignon + Potatoes
 - Pork Loin + Potatoes
 - Salmon, Potatoes, and Green Beans
 - Breakfast Potatoes
 - Chicken Breasts + Sweet Potatoes
 - Chicken Drumsticks + Sweet Potatoes
 - Maple-Glazed Sweet Potatoes
 - Pork Chop + Sweet Potatoes

- Pork Loin + Sweet Potatoes
 - Sweet Potatoes + Mushrooms
- Squash
 - Butternut Squash
 - Spaghetti Squash
 - Chicken Breasts + Butternut Squash
 - Chicken Thighs + Butternut Squash
- Tomatoes
 - Cherry Tomatoes
 - Roma Tomatoes
 - Chicken Breasts + Cherry Tomatoes
 - Shrimp + Cherry Tomatoes
 - Skirt Steak + Cherry Tomatoes
 - Salmon + Tomatoes
- Zucchini
 - Zucchini
 - Zucchini + Tomatoes
- Seafood
 - Crab Cakes
 - Good Eggs Trout and Carrots
 - Wild Mahi-Mahi Fillet
 - Salmon
 - Salmon, Skin-on
 - Salmon, Skinless
 - Salmon, Potatoes, and Green Beans
 - Salmon + Asparagus
 - Salmon + Broccoli
 - Salmon + Green Beans
 - Salmon + Tomatoes
 - Ora King Salmon Fillet
 - Shrimp
 - Shrimp
 - Shrimp + Asparagus
 - Shrimp + Broccoli
 - Shrimp + Cherry Tomatoes
 - Shrimp + Snap Peas
 - Chipotle Shrimp Tacos
 - Tilapia
 - Tilapia
 - Tilapia and Green Beans
 - Tilapia and Snap Peas
- Other Meats
 - Hot Dogs

- Beef Hot Dogs
 - Chicken Hot Dogs
- **Meatballs**
 - Beef Meatballs, Raw
 - Lamb Meatballs
 - Turkey Meatballs
- Rack of Lamb
- **Duck**
 - Duck Breasts
- **Turkey**
 - Asian Turkey Meatballs
 - California Turkey Burger
 - Turkey Breast, Boneless, Skin-on
- **Tofu**
 - Tofu
 - Tofu + Bok Choy
 - Tofu + Broccoli
 - Tofu + Cremini Mushrooms
 - Tofu + Green Beans
 - Tofu + Shiitake Mushrooms
 - Tofu + Snap Peas
- **Eggs**
 - Classic Breakfast Sandwich
 - Egg & Prosciutto Tartine
 - Fried Eggs
 - Poached Eggs
 - Individual Frittatas
 - Individual Stratas
 - Scrambled Egg Bites
- **Fruits**
 - Apples
 - Peaches
 - Strawberries
- **Breads**
 - French Toast
 - White Bread Toast
 - Wheat Bread Toast
 - Sourdough Toast
- **Snacks**
 - Baked Feta
 - Parmigiano-Reggiano Crisps
 - S'mores
- **Desserts**

- Bread Puddings
- Peaches
- S'mores
- **Frozen Foods**
 - Belgian Waffle
 - Chicken Nuggets
 - Chicken Tenders
 - Corn Dogs
 - French Fries
 - Hash Browns
 - Mozzarella Sticks
 - Pizza
 - Sweet Potato Fries
 - Taquitos
 - Tater Tots
 - Toaster Pastry
 - **Frozen Vegetables**
 - Corn Kernels
 - Green Beans
 - Mixed Vegetables
 - Peas
 - Peas and Carrots
 - Veggie Burger
- **Sandwiches**
 - Grilled Cheese
 - Grilled Cheese, Sourdough
 - Grilled Cheese, Wheat bread
 - Quesadilla
 - Classic Breakfast Sandwich

Recipe Display Name Conventions

In order to better serve our users, we will adopt naming conventions for v2recipe Display Name fields used in the Cooking CMS. The rules are as follows:

1. **Use full words** of ingredients instead of abbreviations. The software has been and will continue to be updated to account for potentially longer recipe names.
2. **Maintain consistent singular or plural form usage.** Pluralization in the current CMS (2/8/2019) appears to be based primarily on the size or quantity of the raw ingredient, which is a good rule, but more important is consistency with pluralization, or lack thereof, throughout the database.
Examples: Broccoli, Peas, Carrots, Mushrooms, Cauliflower, Chicken Breasts, Whole Chicken
3. **Maintain consistent spelling throughout.** *Examples: Crimini vs. Cremini Mushrooms. Cremini is used more often, so that spelling should be the only one used.*

4. **When listing three or more items, a serial comma is used** before the conjunction. This is especially important because we have recipes such as “Chicken, Squash & Mushroom” and “Chicken Breast, Boneless & Skinless” which are very different but presented in the same format.
5. **Form-based modifiers** such as “Boneless,” “Skinless,” and “Raw” should be placed in parentheses after the name of the recipe. *Examples: Chicken Breast (Boneless and Skinless), Chicken Tenders (Raw), Beef Hot Dogs (Pre-Cooked).*
6. **Procedure-, conditional- or variety-based modifiers** such as “Fried,” “Baked,” “Frozen,” “Belgian,” and “Sweet” are appended before the word or words they modify. *Examples: Frozen Belgian Waffles, Fried Eggs.*
7. Each recipe name and modifier has its **first letter capitalized**.
8. **Do not use + or & symbols** in the Display Names unless they are specifically used in a brand name or proper spelling.
9. Remove any redundant or unnecessary prefixes such as “Vegetables” or “Brava”.
10. Secondary text, such as time estimates, should use consistent abbreviations for hours, minutes, and seconds. If a precise time is known, use the **H:MM:SS** or **MM:SS** format. *Examples: In the Cook, Recents, and Favorites screens, abbreviate a time estimate for 40 minutes as 40m. Abbreviate a time estimate for 1 hour and 20 minutes as 1h 20m. Only apply the abbreviated character to the entire string, so a range estimate of 10 to 20 minutes would be abbreviated as 10-20m.*

Cooking CMS to Publisher CMS Ingredient Conversion Process

On 3/5/2019 we began copying guide text information for ingredient recipes over to the Publisher CMS. This allows us to accomplish a number of different things. For one, the app will have access to all recipes. Also, this better consolidates information across the two systems so that the Publisher CMS is specifically for user-facing information while the matching Cooking CMS objects are for oven procedures (e.g. BravaScript). In order to better facilitate this process, the following guide has been prepared to outline the steps necessary to make this change. It is important to note that no data will be removed during this process. The original guide text used by the oven will stay in place until the feature is redirected to the Publisher CMS.

Option 1

Option 1 of this conversion involves copying elements from the Cooking CMS into the Publisher CMS, which we already do for meal kit recipes and combo recipes. The chart below details the fields in the Publisher CMS that need to be filled with relevant data from the Cooking CMS.

Copied elements from Cooking CMS V2Recipes to new Publisher CMS Recipes

Publisher CMS Recipe Fields	Source Cooking CMS V2Recipes Field(s)
General Data	General Data
Title	Display Name Short Name
Subtitle	N/A

Image	Photo
Variants	Recipe Parameters
Serving Size	Quantity / Cut
Instruction Steps	Recipe Parameter Option Guides
Title	<i>Chef's Tip's or Value (e.g. Whole, Slices, etc.)</i>
Description	Text (Line 1) Text (Line 2) Text (Line 3) Text (Line 4)
Image	N/A
<i>Add additional steps for multi-value parameters</i>	

Option 2

Option 2 would require merging Publisher CMS and Cooking CMS recipes into a single system. This would be a fairly complicated process but the upside is that it would streamline the content creation process going forward. All platforms would access the same system and pull in whatever data is needed. This would accomplish the same goals as Option 1 but in a seemingly more sustainable method.

Merged Publisher CMS Recipes with Cooking CMS V2Recipes (Hybrid Object)

Current CMS Field Name(s)	Data Type(s)	Proposed CMS Field Name(s)	Source	Description
Title	String	Title	Publisher CMS Recipe	Full recipe name
Subtitle	String	Subtitle	Publisher CMS Recipe	Additional recipe subtitle, used primarily by meal kits recipes
Short Name	String	Short Title	Cooking CMS V2Recipe	Used on the oven
Flavor text	String	Flavor Text	Publisher CMS Recipe	Descriptive text used on the app and website
Image	JPEG	External Photo	Publisher CMS Recipe	Large, square photo used on the app and website
Photo	JPEG	Oven Photo	Cooking CMS V2Recipe	Small, rectangular photo used on the oven
Related Content	Array (Recipe/Article)	Related Content	Publisher CMS Recipe	Related articles and recipes on the app
Allergens (select multiple) <ul style="list-style-type: none"> Eggs Fish Inaccurate Milk Milk (if using milk chocolate) 	Array (Allergens)	Allergens	Publisher CMS Recipe	Used by the app but could be made available on other platforms

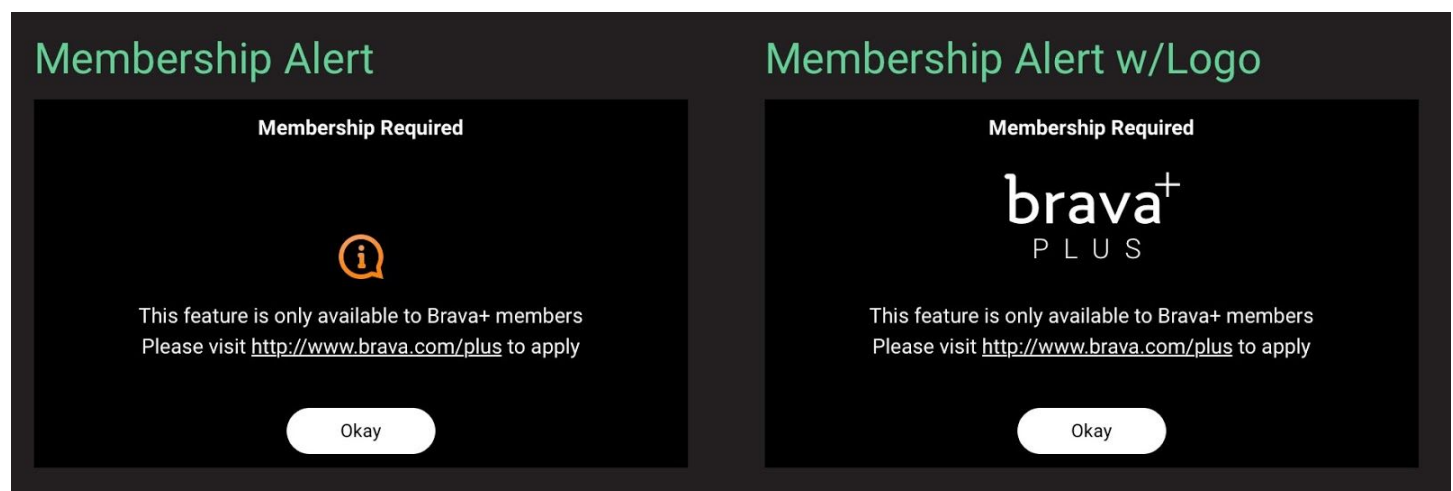
<ul style="list-style-type: none"> • None • Peanuts • Shellfish • Soy • Tree Nuts • Tree Nuts (Hazelnuts) • Wheat (Gluten) 				
Tags (select multiple) <ul style="list-style-type: none"> • Chef's Picks • Breakfast • Lunch • Dinner • Combo • Starter • Sweets • Vegetarian • Kid Friendly • Meal Kit • Good Eggs • Serves 4 • <i>Various Internal Tags</i> 	Array (Tags)	Tags	Publisher CMS Recipe	Used by the app and website currently; planned for use by the oven
Brava Shop Product SKU	Int	Brava Shop Product SKU	Publisher CMS Recipe	Marketplace CMS
Card Type Override	String	Card Type Override	Publisher CMS Recipe	Used by the app (Content Feed)
Nutrition Facts URL	String	Nutrition Facts URL	Publisher CMS Recipe	Used by the website and app
Variants <ul style="list-style-type: none"> • Serving Size • Active Time • Total Time • Brava Shop Product Variant SKU • Cooking CMS ID (not needed) • Ingredients <ul style="list-style-type: none"> ◦ Quantity ◦ Unit ◦ Ingredient (Name) • Kitchen Equipment <ul style="list-style-type: none"> ◦ Quantity ◦ Equipment (Name) • Instruction Steps <ul style="list-style-type: none"> ◦ Title ◦ Description ◦ Image 	Int Int Int String N/A Int String String Int String String String JPEG	Variants	Publisher CMS Recipe	This section might need to be expanded to link to Recipe Parameter Options. For example, there could be an additional Variant made for each Recipe Parameter Option or these sections could be merged together. This is specifically to allow for different instruction steps dependent on serving size, which we already do, plus cut and quantity, which have different guide text (which will be deprecated).
Enable time adjustment slider	Boolean	Enable Time Adjustment Slider	Cooking CMS V2Recipe	On/off
Cook Links <ul style="list-style-type: none"> • Parameter Option Combination • Procedure • Instructions 	Array (Parameters) Object String	Cook Links	Cooking CMS V2Recipe	Connects procedures and instructions with all allowed parameter combinations
View Premade Parameters	JSON	View Premade Parameters	Cooking CMS V2Recipe	Strings used for user parameters
Recipe Parameters <ul style="list-style-type: none"> • Name • Display Name • Characterization Parameter (on/off) • Hidden (on/off) • Parameter Type (select one) <ul style="list-style-type: none"> ◦ Generic ◦ Sear 	String String Boolean Boolean Type (Parameter)	Recipe Parameters	Cooking CMS V2Recipe	Various parameters that account for alternate procedure scripts and/or variables within procedures

<ul style="list-style-type: none"> ○ Thickness ○ Doneness ○ Vegetable Doneness ○ Browning Level ○ Zones ○ Quantity ○ Serving Size ● Recipe Parameter Options <ul style="list-style-type: none"> ○ Value ○ Default (on/off) ○ BravaScript Variables ○ Photo 	String Boolean String JPEG			
Recipe Parameter Interactions <ul style="list-style-type: none"> ● Parameter Option ● Modifier (select one) <ul style="list-style-type: none"> ○ Disables Parameter ○ Disables Option ○ Changes Default Of... ● Target Parameter ● Target Option ● Changes Default 	Parameter Option Type (Modifier) Parameter Type Option Type Default Value	Recipe Parameter Interactions	Cooking CMS V2Recipe	Selected parameter options and the parameters/options/defaults that they modify
Status (select one) <ul style="list-style-type: none"> ● Draft ● Approved ● Published 	Type (Status)	Status	Publisher CMS Recipe	Publication status - only Published recipes are available to users

March Oven Update (2/28/2019, ETA 3/29/2019)

(Listed in order of priority on the oven, highest first)

Membership Lock (In Progress)



Non-members will **not** have access to recipes*, [macros](#), time sliders, [profiles](#)**, or substitutions***. Attempts to access any of these features without an active membership will display an upsell screen directing users to a website (e.g. <http://www.brava.com/plus>) in order to reactivate. Upon reactivation they will regain access to these features immediately.

CMS Updates for Membership Lock

In the CMS, there will be a multi-selection field with each membership tier in a list. This would use the same style of widget as the display tags and allergens fields in the Publisher CMS. Each valid membership tier can be selected or control-selected to apply to multiple tiers. New tiers can be added to this list as needed.

UI Updates for Membership Lock

Lock the following Home Screen tiles with the membership upsell:

- Pro Cook
- Dehydrate
- Air Fry
- User-Generated Content
- Macros
- Recents
- Favorites

Disable the following features:

- Profiles
- Time Warp Slider
- All Cook Codes (Toast and purchased meal kits are still available)

*Exceptions: Toast (wheat, white, sourdough, bagels), and any purchased meal kit recipes will be available through normal means.

**Currently slated for launch in the April update.

***Pending implementation of the feature which as of 2/28/2019 is TBD.

Brava Air Fry (In Progress)



From culinary:

- *Temperature range of 350°-400°F*
- *Unresolved: should we offer a slider here?*
- *Timer (should auto stop after timer goes off, don't think we need the disable like we do for bake)*
- *Not sure about what to do for the guide here. There are lots of great [examples](#) on the interwebs. Do you guys think we need to have our own? I'd prefer to tell them to reference an online guide. We haven't tested everything on those guides (and frankly don't want to spend the resources now to do so).*

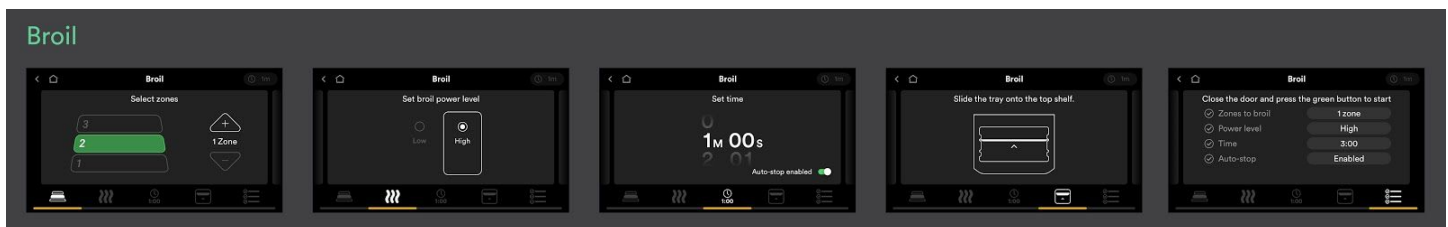
Dehydrator (In Progress)



From culinary:

- *Temperature range of 135°-170°F*
- *Timer (should auto stop after timer goes off, don't think we need the disable like we do for bake)*
- *Expandable button at top of screen that gives menu below. When they click on these they get detailed instructions.*
 - *General*
 - *Apples*
 - *Pears*
 - *Grapes*
 - *Mango*
 - *Bananas*
 - *Jerky*

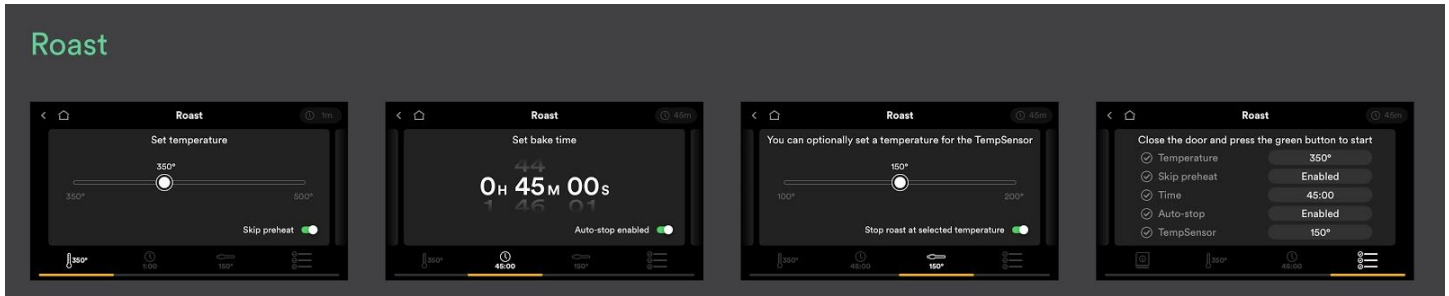
Broil (On Hold)



From culinary:

- *Tile (icon) on UI should show heat coming from top down only*
- *Hi / Low settings*
- *Timer (follow same default shut off option as bake, but definitely give them option to override it).*
- *Unresolved: do we let them do ONLY all zones, or should we let them select zones to broil? MVP is all zones. Selecting specific zones is nice to have IMHO.*

Roast (On Hold)



From culinary:

- *Temperature range of 350°-500°F*
- *Timer (follow same default shut off option as bake, but definitely give them option to override it).*
- *TempSensor input (allow to stop on target temp user selects)*
- *Unresolved: do we offer them no-preheat roast, or do we just keep same as bake?*

View Recipes on the Oven / Publisher CMS Info (In Progress)

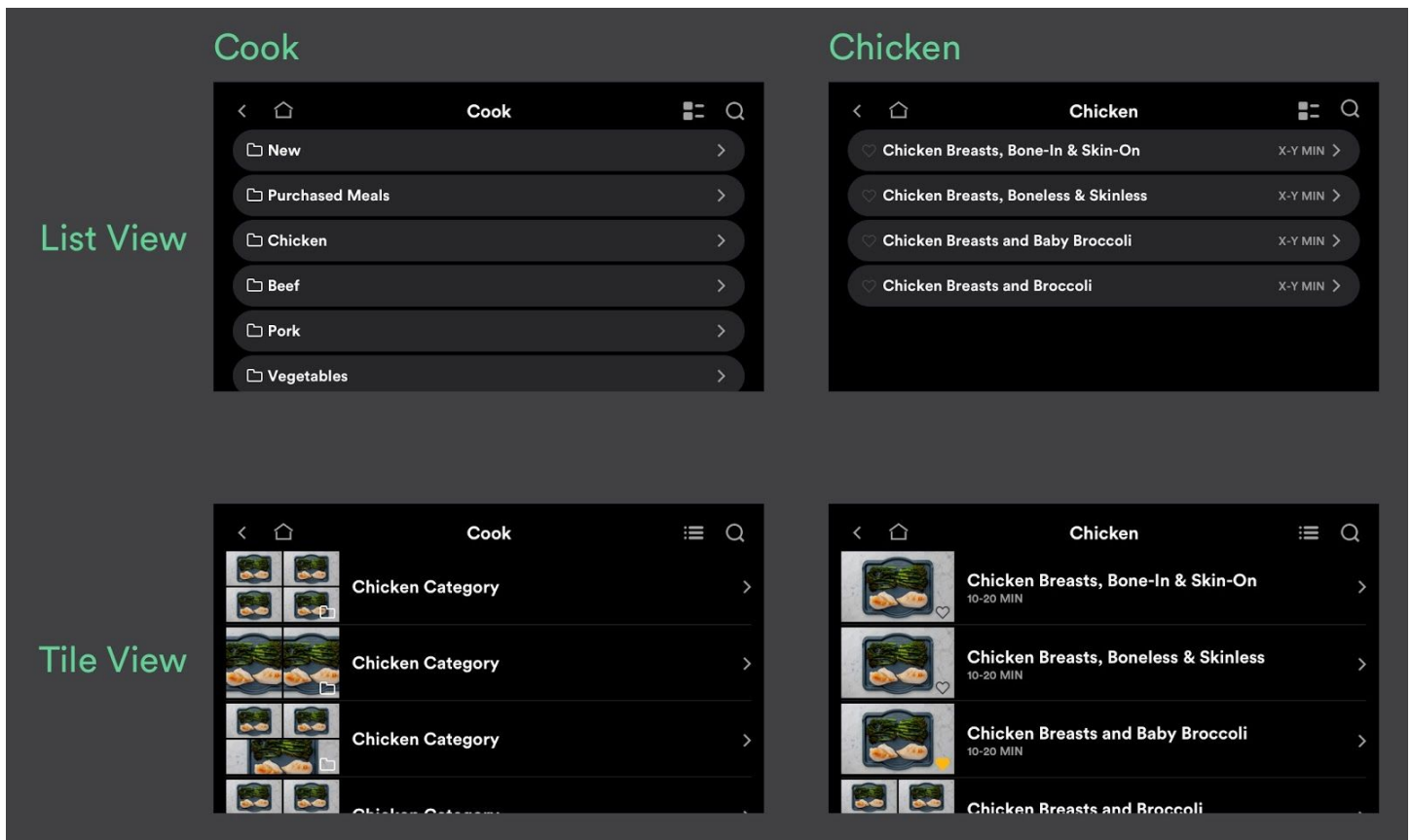
[Read here](#)

Oven Macros (In Progress)

[Read here](#)

Visual List View (Code Complete, Revision Ticketed for Engineering)

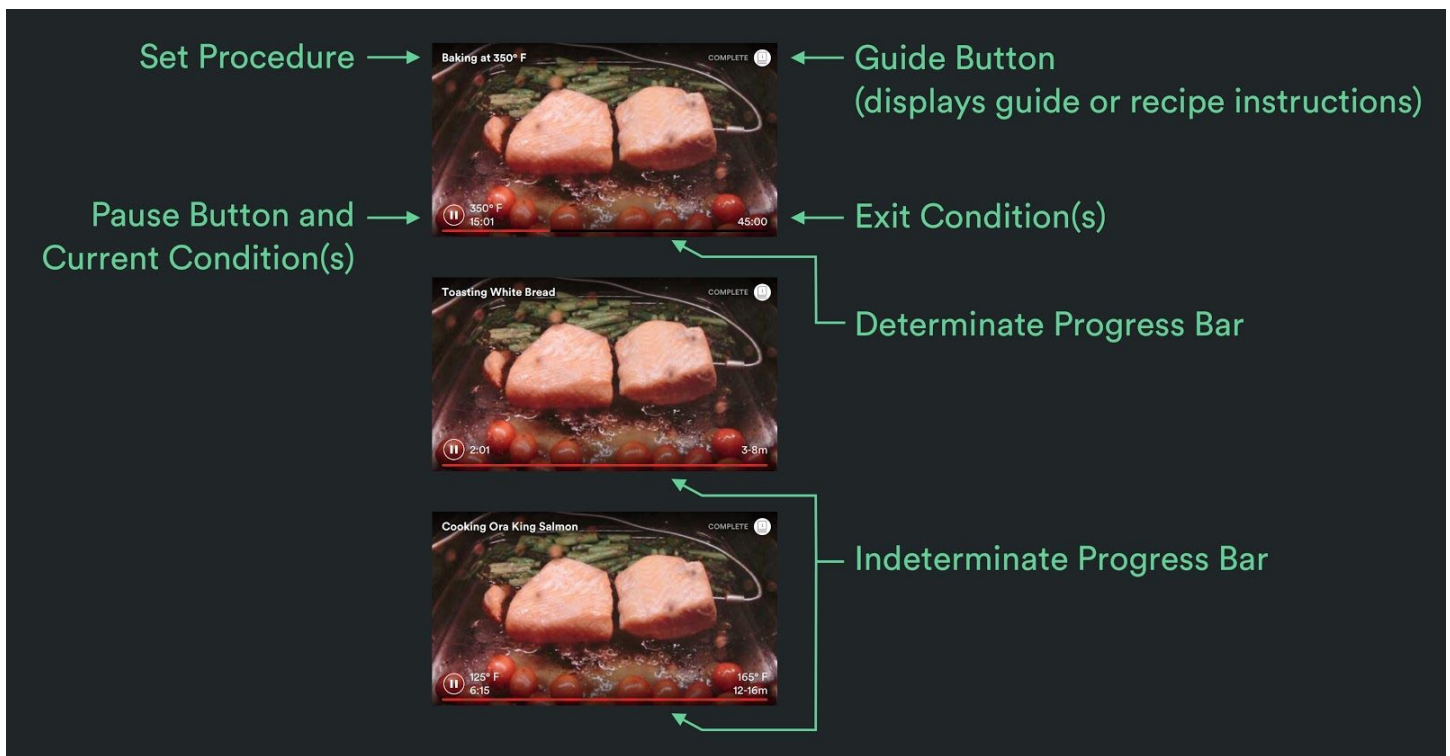
Currently implemented on developer machines, ready for QA (2/28/2019).



Sliders for Eggs (Pending Culinary Testing)

Cooking CMS update will include ability for culinary team to set the min/max percentages.

Updated Cook-in-Progress UI (Ticketed for Engineering)



Individual Screens by Type

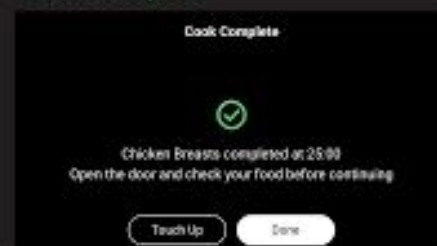
Cooking - Temp



Cooking - Paused



Cook Complete



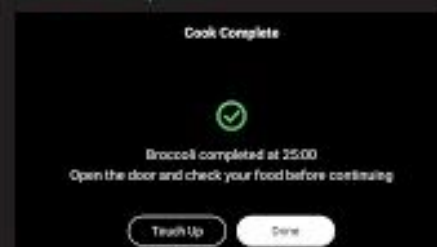
Cooking - Time



Cooking - Paused



Cook Complete



Baking



Baking Paused



Bake Complete



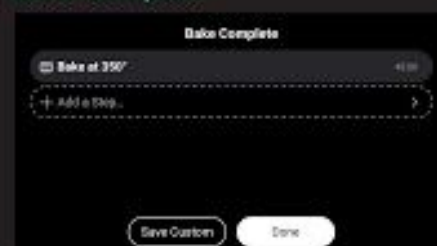
Baking



Baking Paused



Bake Complete



Searing



Searing Paused



Sear Complete



Broiling



Broiling Paused



Broil Complete



- Tapping anywhere in the center of the screen hides the UI, tapping anywhere again shows the UI.
- The determinate progress bar is only used when the time to complete is known or the exit temperature is known, otherwise an indeterminate progress bar is used.
- For TempSensor-based cooks, the progress bar will use a combination of **50% estimated minimum time to completion** and **50% current temperature to target temperature**. This will need to be tested.
- Recommended hit areas are **shaded green** in the top left example in the attached mockups. Guide will be added in a later update. Pause button hit area is 90x90 and favorite/guide button hit areas are 60x60.
- A light gradient on the top and bottom edges of the screen ensures legibility during the brightest conditions.
- Guide/instructions and a favorite button are optionally located in the upper right corner, depending on the type of cook and availability of the resources.
- Pausing the cook or opening the oven door deactivates the pause button and prompts the user to close the door and/or press the green to continue. They are also given the opportunity to Stop Cooking as normal with confirmation.

April Oven Update (2/28/2019, ETA 4/15/2019)

(Listed in order of priority on the oven, highest first)

User Profiles

User profiles are a members-only feature and allow a greater degree of personalization on the oven. A Brava Account can have X profiles. Each profile contains a user's own preferences for default doneness, browning level, cut, etc. for each recipe in the Cook tile.

Account Level Information

- First Name
- Last Name
- Oven(s)
 - Oven Name
- Order History
 - Order Number
 - Total Cost
 - Shipping Address
 - Address Line 1
 - Address Line 2
 - City
 - State
 - Zip Code
 - Payment Method
 - Last Four

- Billing Address
 - Address Line 1
 - Address Line 2
- Vendor
- Status
- Delivery Date
- Contents
 - Product Name
 - Quantity
 - Price
- Subtotal
- Shipping
- Tax
- Total
- Wallet
 - Balance
- Cook History
 - Recipe Name
 - Cook Date
- Shipping Address(es)
 - First Name
 - Last Name
 - Address Line 1
 - Address Line 2
 - City
 - State
 - ZIP Code
 - Phone Number
- Payment Method(s)
 - Default (Y/N)
 - Card Number
 - MM/YY
 - CVV
 - Billing Address
- Password
- Membership Status
 - Grandfathered / Non-Member / Prime / Plus
 - Membership Payment History
- Cart
 - Product Name
 - Quantity
 - Price
- Meals Ordered

- Recipe Name
- Favorites
- Recents (Oven)
- Recent Searches (App)
- Recent Searches (Oven)
- Macro Recipes
 - Recipes Made
 - User-Generated Content
 - Recipes Downloaded
- Last Used Recipe Preferences
- Marketplace Access (Enable/Disable)
- Home Screen Icon Arrangement/Visibility
- View Setting (Tile/List, if this is saved in preferences)
- Oven Settings
 - Sounds (Enable/Disable)
 - Temperature (C/F)
 - Rating (Enable/Disable)
 - Pro Cook (Enable/Disable)
 - Power>Sleep (Time)
- **User Profiles**
 - **User Profile Name**
 - **User Profile Icon (TBD)**

This Color = Possible Profile-Level Inclusion

Profile Level Information

The following items are candidates for storage at the profile level, meaning each profile associated with a Brava account would have separate values.

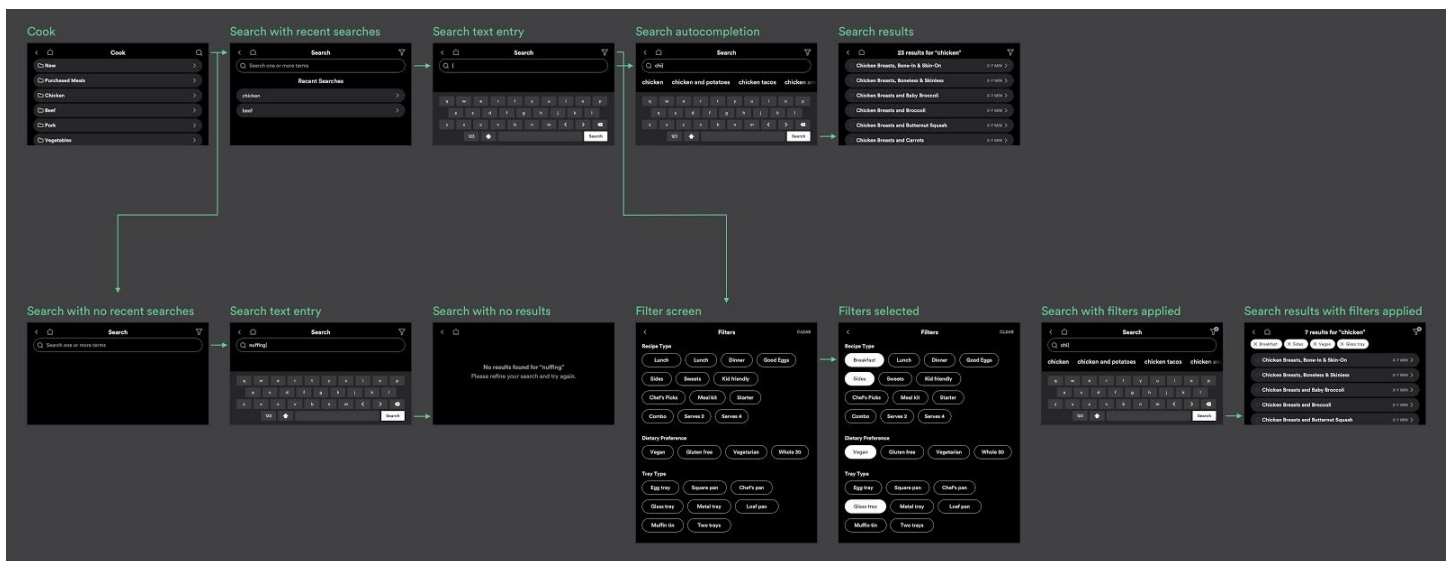
- User Name
- Icon (TBD)
- Favorites
- Recents (Oven)
- Recent Searches (App)
- Recent Searches (Oven)
- Macro Recipes
 - Recipes Made
 - User-Generated Content
 - Recipes Downloaded
- Last Used Recipe Preferences
- Marketplace Access (Enable/Disable)
- Home Screen Icon Arrangement/Visibility
- View Setting (Tile/List, if this is saved in preferences)
- Oven Settings

- Sounds (Enable/Disable)
- Temperature (C/F)
- Rating (Enable/Disable)
- Pro Cook (Enable/Disable)
- Power>Sleep (Time)

Improved Search

The search feature on the oven involves using the touchscreen keyboard which is understandably a cumbersome experience given the small size of the screen and onscreen buttons. To better serve the user, a system of predictive text could be implemented to help users quickly and efficiently find recipes. Periodically, a semicolon delimited list will be updated with all of the words used within the *Display Names* of the recipes (v2recipes) in the cooking CMS. As the user types in words into the search field, partial matches will be displayed in horizontal list underneath the text input field. Users can select one of these words to automatically populate the text field with it, followed by a space. They can continue typing into the field and additional words will again populate the predictive text area. This will allow users to quickly search multiple words at the same time with considerably less touchscreen input.

Search with Filters



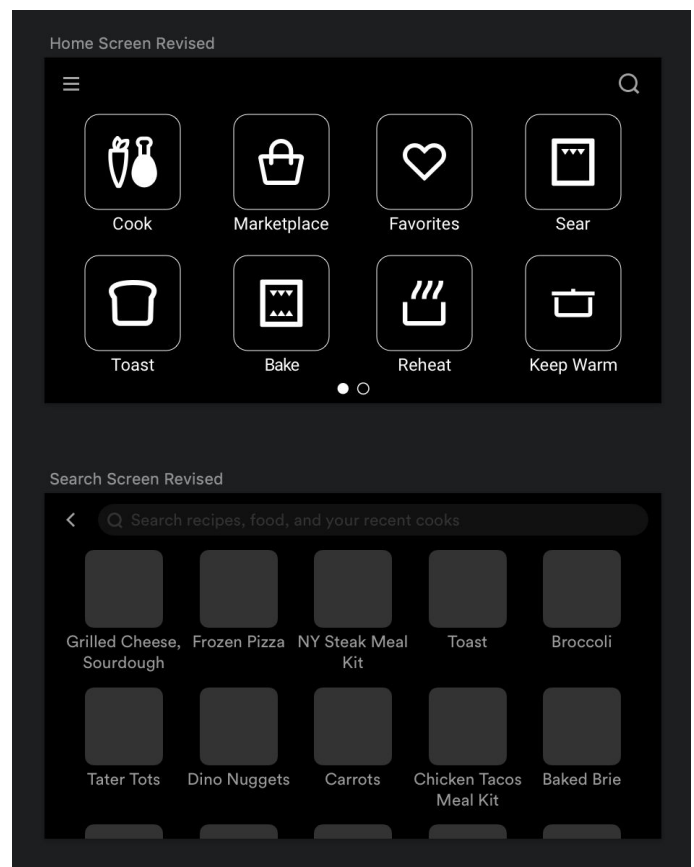
Shared User Interface Elements

- Favorites
 - Subcategories of favorites (TBD)
- My Account
- Cook / Recipes
 - All recipes a user can access
- Marketplace
 - Cart

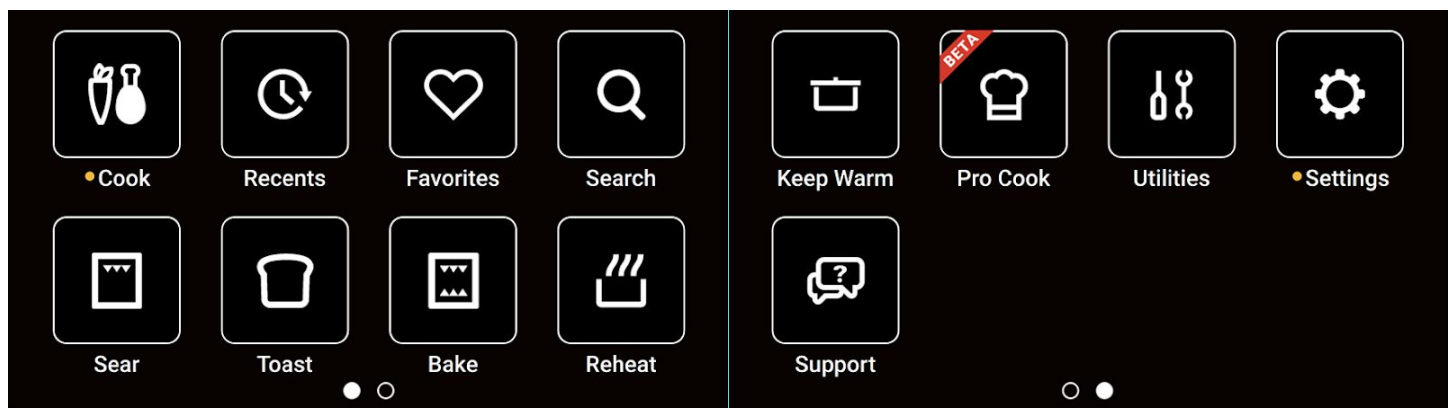
Brava Oven User Interface

Home Screen

- Recipe-driven Features
 - Cook
 - Marketplace (TBD)
 - Favorites
- Function-driven Features
 - Sear
 - Toast
 - Bake
 - Reheat
 - Keep Warm
 - Pro Cook Beta / Direct Lamp Control (TBD)
 - Macros / My Recipes (TBD)
 - Air Fry (TBD)
 - Dehydrator (TBD)
 - Broil (TBD)
 - Roast (TBD)

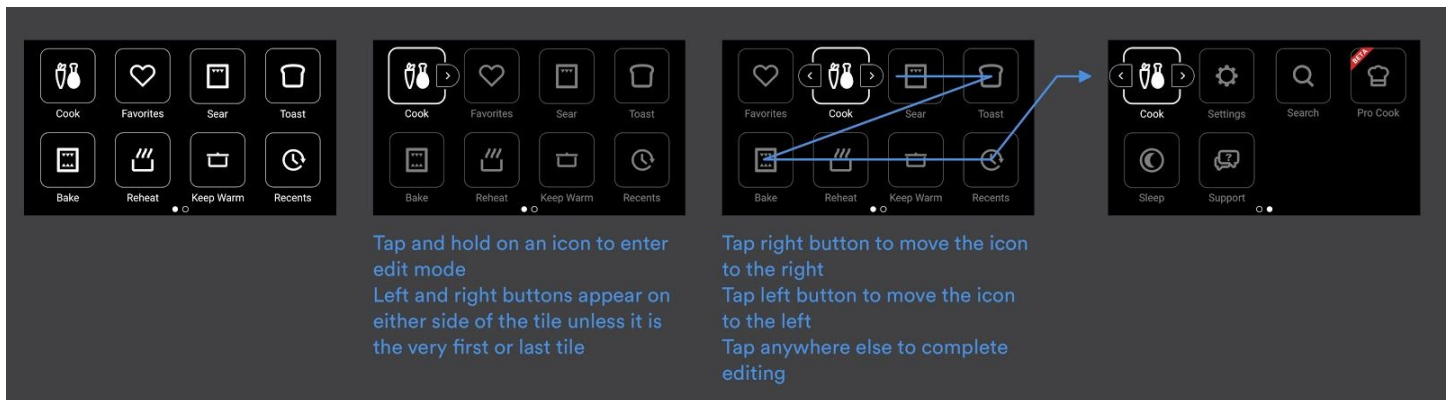


Home Screen Revision 2/22/2019

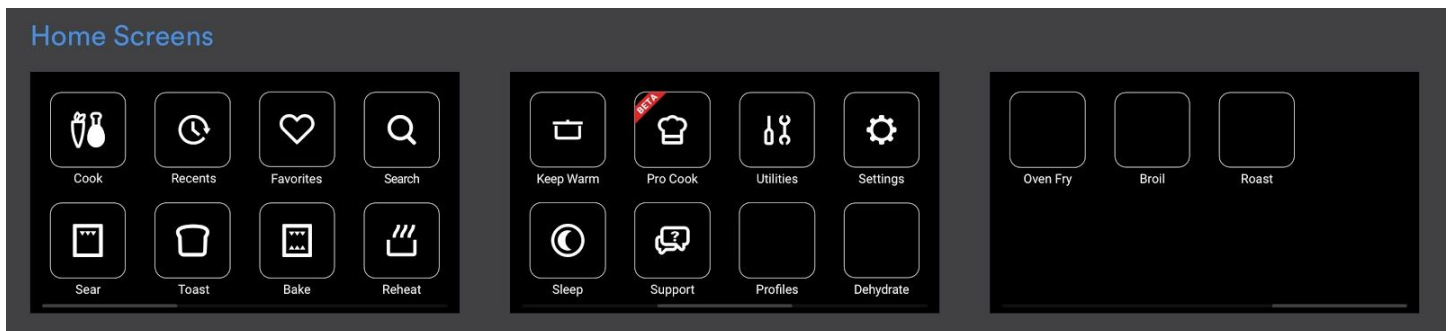


The order of the icons was changed with a hotfix on 2/22 to elevate the Search and Recents features. It was observed through analytics that a sizable portion of our users were interacting with the Search feature despite its original placement on the second screen. This change was made in advance of a customization option which is currently scheduled for release in the March 2019 oven software update.

Home Screen Customization

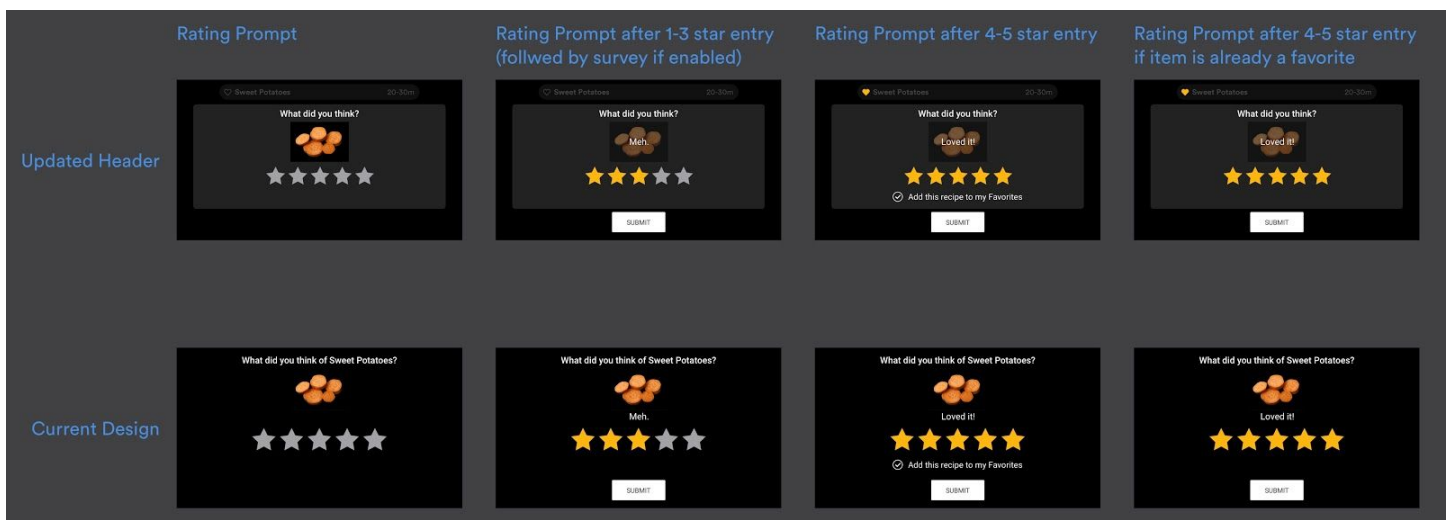


Users can easily modify the order of home screen icons by holding down on the icon they would like to move and then using the left/right navigation buttons to change its position.



These mockups show three home screen pages with the cook flow-style scroll bar underneath.

Rating Screen Improvements



Improvements to the rating screen could allow for adding a 4-5 star recipe to a user's favorites (if it is not a favorite already). Additionally the name of the recipe is repeated across the top of the screen just as it is during some potential pre-cook flow updates.

Brava Companion App User Interface (iOS / Android)

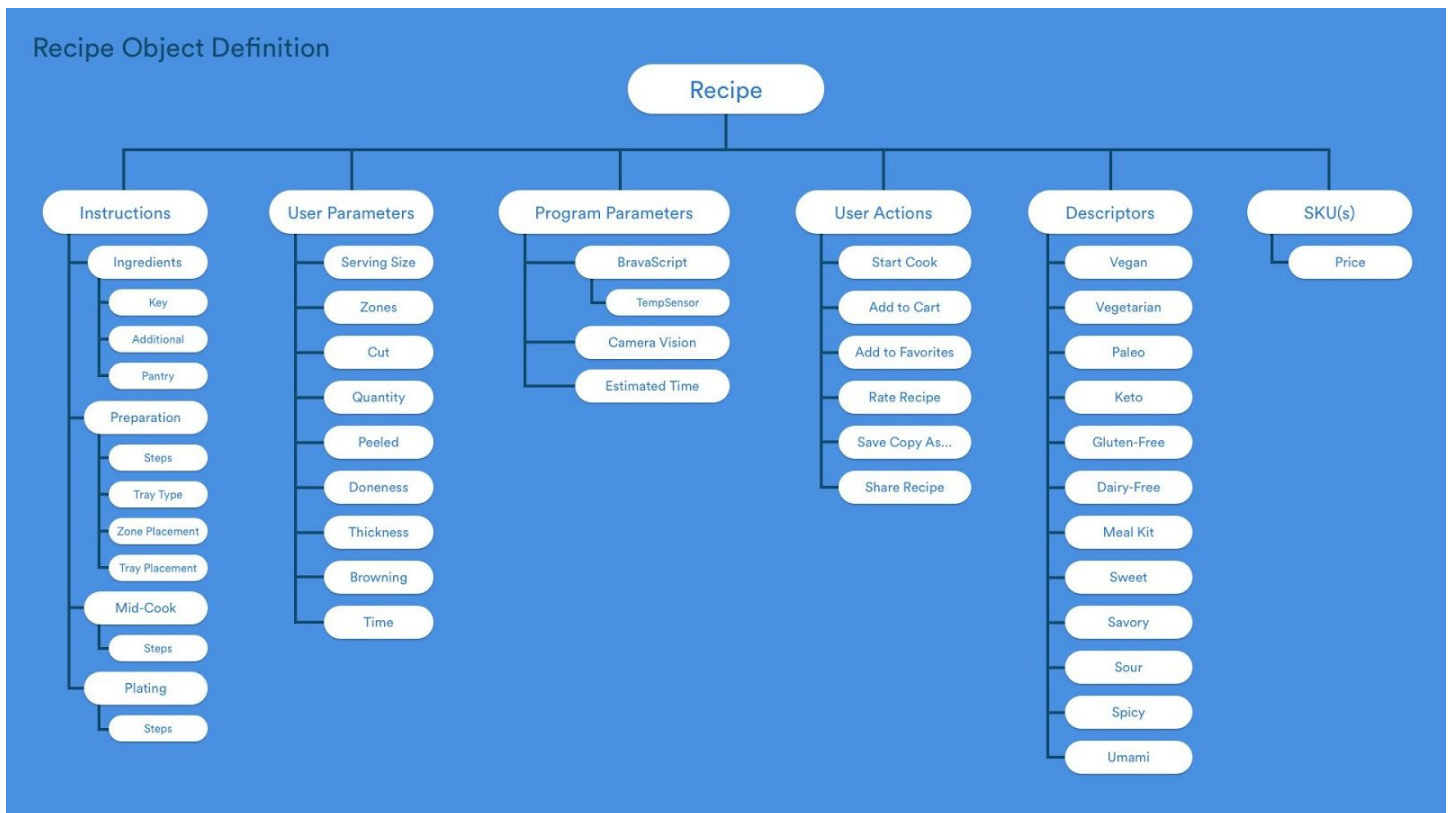
Brava.com User Interface (Web)

Product Ecosystem

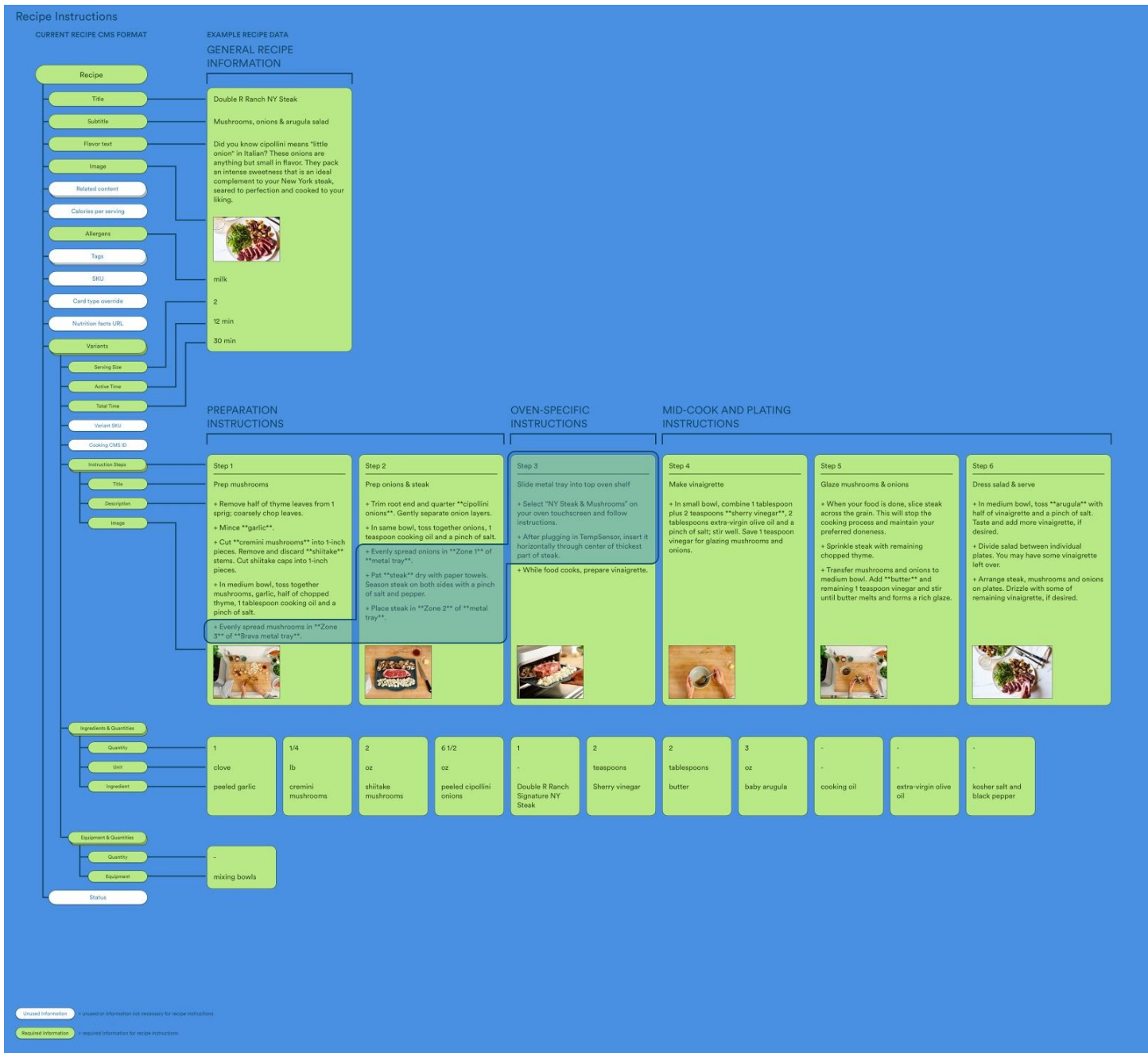
- Recipe (Object + Action Structure)
 - Instructions
 - Key Ingredients
 - Add to Shopping List
 - Additional Ingredients
 - Add to Shopping List
 - From Your Pantry
 - Add to Shopping List
 - Required Equipment
 - Written Instructions
 - Steps 1-X (photos optional)
 - Trays and Tray Placement
 - User parameters
 - Serving Size
 - Zones / Cut / Quantity / Peeled
 - Doneness
 - Thickness
 - Time Adjustment
 - [Procedure-defined parameters](#)
 - Estimated Time
 - TempSensor usage
 - Camera Vision
 - User Actions
 - Start Cook
 - Add to Cart / Remove from Cart (if we sell it and it is available)
 - Add to Favorites / Remove from Favorites
 - Rate Recipe (five-star rating system)
 - Save Copy of Recipe (see User-Created Content)
 - Share Recipe (with other users, social media, etc.)
 - Additional Attributes / Descriptors / Tags
 - Vegan
 - Vegetarian

- Paleo
- Keto
- Gluten-Free
- Dairy-Free
- Meal Kit
- Sweet
- Sour
- Savory
- Spicy
- Umami
- SKU(s)
 - Price

Recipe object definition tree



Current publisher CMS recipe data structure with oven-specific instruction steps shaded.



Revised publisher CMS recipe instructions with all oven-specific instructions organized into a single step (tray preparation). This option would require revising published recipe instructions in the publisher CMS.



Option 2

Instructions remain more or less the same as they are currently written, but added as an optional overlay for viewing on the oven screen. The instructions and/or guide are available at any point before, during, and after the cook. This option has the least amount of impact on our current implementation and publishing processes.

