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## Research exercise: UD IET Dayton Most Metro Chef Ten Question Interview

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# UD IET 323 Dayton Most Metro Chef Ten Question Interview

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Advisor: Rebecca Blust

Client: Lisa Grigsby, Dayton Most Metro (DMM) Editor

## Project Plan/Objective:

Interview a minimum of eight local chefs for DMM publisher Lisa Grigsby to feature on Dayton regional online magazine, while utilizing IET 323 project management skills.

## General Approach:

- Separate project into phases – *Improves team understanding & organization*
- Construct a project schedule and utilize scheduling tools (WBS, etc.) – *Gives project perspective and promotes team understanding*
- Continually assess possible risks – *Avoids failure*

## Functional Requirements:

- Aid DMM editor and add to existing interviews

## Design Requirements:

- Include unique culinary options
- Capture the chef's story and personality
- Ask chefs to include pictures and or recipes
- Provide formatted interviews and report to client

## Administrative Deliverables:

- Weekly status / progress report
- Professional project proposal
- Final report and presentation

## Technical Deliverables:

- Formatted chef interviews
- Chef contact information
- Chef pictures, videos, and or favorite recipes



## Logistics:

- Area research, DMM
- Mentor and client communication
- IET team schedule
- Team transportation
- Fuel reimbursement



**VISIT:** <http://mostmetro.com/>

## Evaluation Criteria:

- Attention to detail (10)
- Complete in time (10)
- Professional, but inviting (10)
- Be respectful (10)
- Safety (10)



## What are we asking?

- A. What's your story?
  1. What is your favorite ingredient to cook with?
  2. What ingredient do you dread?
  3. What's your favorite dish to make?
  4. What's your favorite pig out food?
  5. What restaurant, other than your own, do you like to dine at in the Miami Valley?
  6. What's your best advice for home chefs?
  7. If you could invite any 4 guests to a dinner party, who would they be and why?
  8. Who do you look up to in the industry and why?
  9. What do you do in the Miami Valley on a day off?
  10. Share a kitchen disaster, lucky break or other interesting story.

## Current Status:

- Contacted over 20 area businesses via email and phone
- Performed walk in advertising and interviews
- Collected three successful interviews (C'est Cheese, Arepas & Co, Amar India)