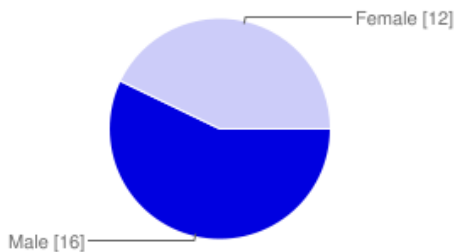


# 28 [responses](#)

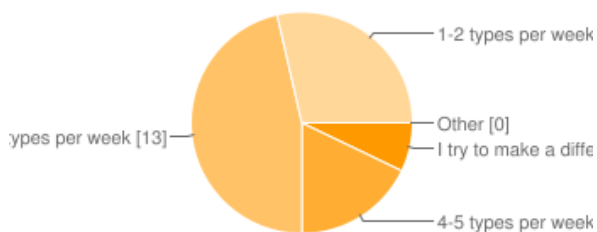
## Summary [See complete responses](#)

### Male or Female?



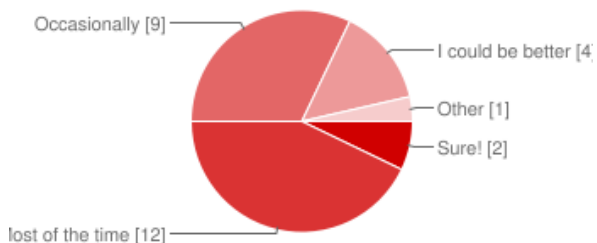
Male	16	57%
Female	12	43%

### How many different types of dinners would you say you cook in a week?



I try to make a different type of dinner every day	2	7%
4-5 types per week	5	18%
2- 4 types per week	13	46%
1-2 types per week	8	29%
Other	0	0%

### Do you feel satisfied with the food you are making?

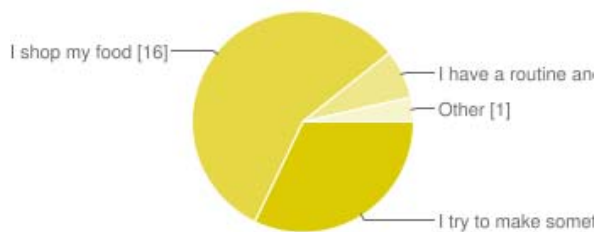


Sure!	2	7%
Most of the time	12	43%
Occasionally	9	32%
I could be better	4	14%
Other	1	4%

### Do you wish you were more creative in preparing your meal? If so, why?

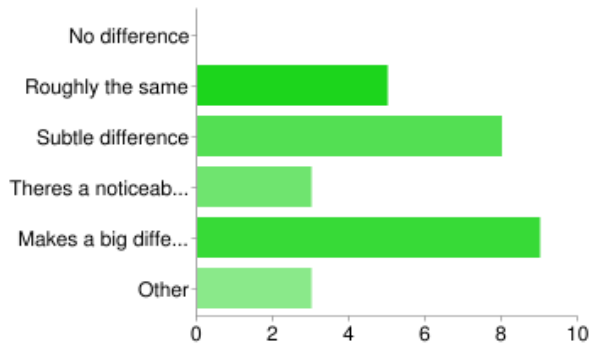
I wish i could stray from the crutch of the online recipe more often. yes, make my life colorful and delicious Yes, because I love to eat great flavoured food. If I was more creative, I'd perhaps spend less time deciding which ingredients to get. no I don't wanna have the same menus every week which would be super boring! I wish I was able to find an easy fun way to eat healthier Yes to some extend mostly when there is instruction to have the basics and then later I can become creative in a way! Minimal budget, minimal supplies, minimal kitchen tools: this forces us to be more creative when prepari ...

### How much do you plan your meals?



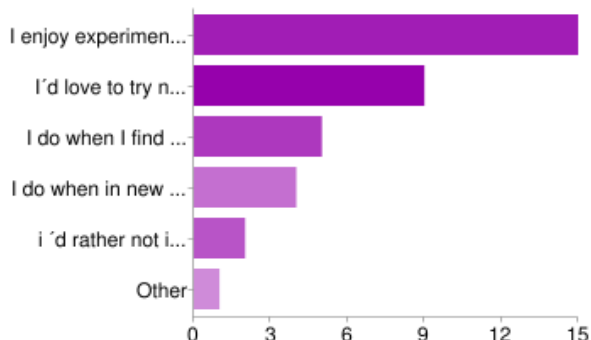
I try to make something out of what I have at any given time	9	32%
I decide when I shop my food	16	57%
I have a routine and stick to it	2	7%
Other	1	4%

**How similar is the food you make when you cook by yourself versus with somebody else?**



No difference	0	0%
Roughly the same	5	18%
Subtle difference	8	29%
Theres a noticeable difference	3	11%
Makes a big difference!	9	32%
Other	3	11%

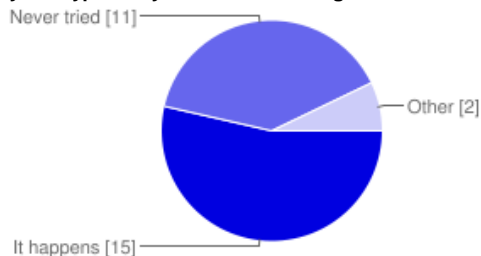
**how do you feel for improvising a recipe?**



I enjoy experimenting with new ways of making the same meal	15	54%
I'd love to try new types of food but need advice	9	32%
I do when I find new ingredients	5	18%
I do when in new places with new impulses	4	14%
i'd rather not improvise	2	7%
Other	1	4%

People may select more than one checkbox, so percentages may add up to more than 100%.

**Do you skype or try other videochatting with friends and family while eating?**



It happens	15	54%
Never tried	11	39%
Other	2	7%

**Which cuisines inspire you? Why?**

French italian thai japanese chinese american korean some scandinavian i guess all Western baking style food. It's easy to learn and save time for preparing food Italian, it's simple, quick, cheap and tasteful and a lot of people enjoy it. Japanese inspires me a lot, however, I usually don't get time to do it myself these days. Italian, Greek, Spanish Thai, it's quite primitive, you don't really care about having the best ingredient, doesn't need to be luxury, but using whatever you have to create something good. Some people say "we eat to

live not live to eat" that's my code of conduct ...

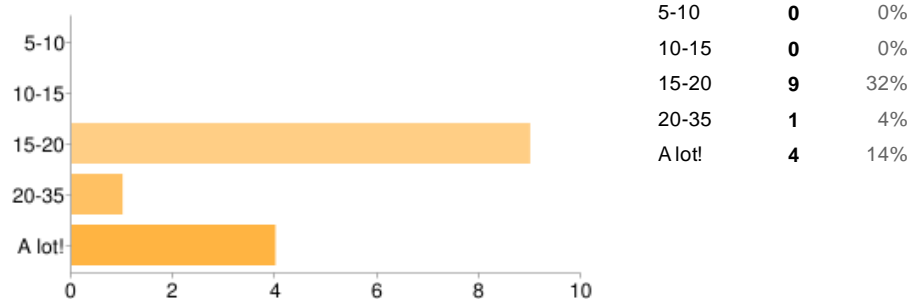
**If you have moved recently, is there a noticeable difference in what kind of food you are cooking? How?**

yes, new financial requirements demand cooking more. Ive experimented more with exotic foods i could eat at restaurants but can't afford here. i can not find the ingredients N/A depending on what ingredient i can find, mostly influent by the local ones. more quick and easy but still try to eat health yeah it all depends on what find in the grocery store! I get less expensive items, as I am on a limited budget. it depends on what kind of food i could buy. No big difference. It's up to the quality of vegetables and meat you can find in the new place, the tools you have in your kitchen, and the time ...

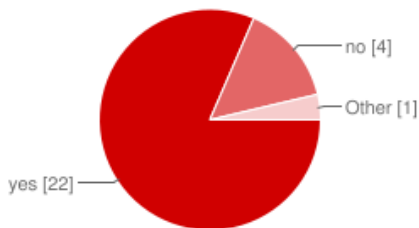
**If some of your friends are cooking food with the same ingredients as you were, would you want to know or see how they were preparing their meal?**

probably not. Don't know that many good cooks. yes sure, that'd be great yes yea, would be interesting. yea im cureious what spices match with what food maybe Sure! Yes, and i want to try if it taste the same as i did. Yes Yes, I'm totally curious about that. Yes! Nop, cause I know i will forget it later...I need to try by myslef in order to learn, but i need guidance, im too lazy to read books, and, and, maybe cause im lazy, i will probably discourage myself to try new food, cause preparing what i already know is the easiest.But if i have "something" that in some way inspireme to try new things... TH ...

**What would be the maximum amount of ingredients you would store?**

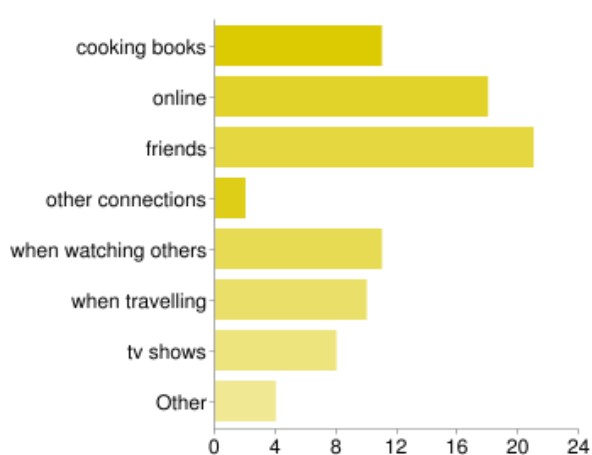


**Do you get inspiration for cooking from recipes?**



yes	22	81%
no	4	15%
Other	1	4%

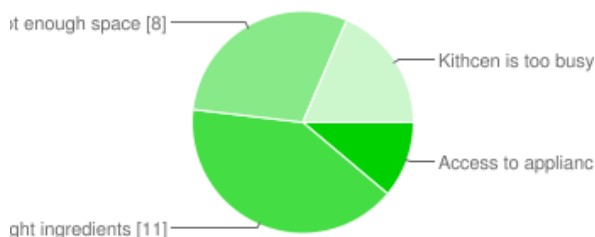
**How do you find inspiration for new recipes?**



cooking books	11	39%
online	18	64%
friends	21	75%
other connections	2	7%
when watching others	11	39%
when travelling	10	36%
tv shows	8	29%
Other	4	14%

People may select more than one checkbox, so percentages may add up to more than 100%.

**Which of these do you feel restricts you most in the kitchen?**



Access to appliances	3	11%
Missing the access to the right ingredients	11	41%
Not enough space	8	30%
Kitchen is too busy	5	19%

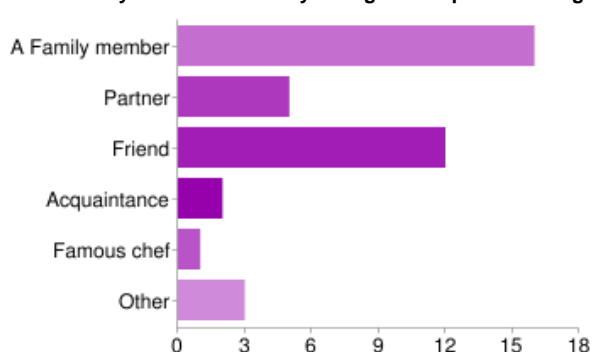
**What's your favourite part about cooking?**

concentrating on a short term dedicated task. meditative, directed and rewarding. pleasing others eating food at the end Eating along the way, smelling the food getting ready. Eating fighting with onion, try not to cry enjoying it with good company When I start to see the food coming along the first parts that are showing about of the final dish. Creating something new and delicious. Then I make it again, and see how I can improve the recipe (if I liked the original). testing looking at meat turn from raw to ripe testing the sauce I made with a spoon and a piece of bread. Planning and making arrangin t ...

**What's your least favourite part about cooking?**

cleaning, both in prep and after. serving food you feel is not good consume a lot of time Dishes at the end and cleaning while i'm cooking The cake redundant tasks and when using a blunt knife. clean up Washing the dishes Not enough time time to cook (too busy), not enough money for the right ingredients. Cleanup. washing after eating.... preparing clean dishes. cleaning up Wait...cleaning... think ( think is a pain in the ass...no matter what) when i failed preparing specific ingredients preparing Waiting. Ex: de-freezing, baking.. I hate it sometimes I forgot to count the time. The clean-up peeling ...

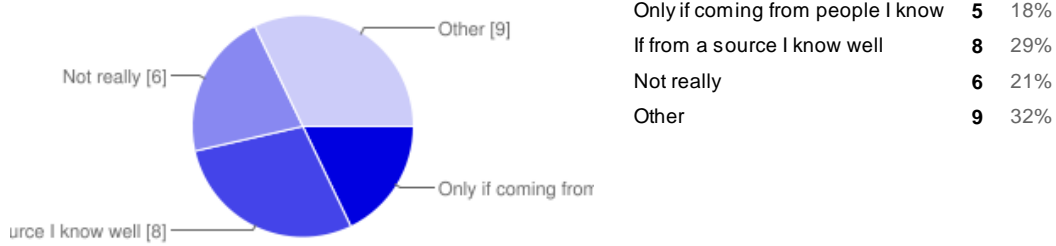
**Who would you consider to be your highest inspiration in regards to cooking techniques?**



A Family member	16	57%
Partner	5	18%
Friend	12	43%
Acquaintance	2	7%
Famous chef	1	4%
Other	3	11%

People may select more than one checkbox, so percentages may add up to more than 100%.

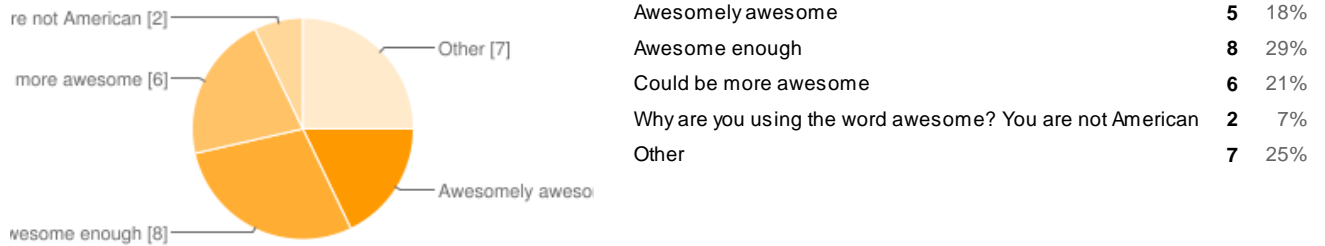
**Would you be open for random cooking suggestions before/during your cooking?**



**Can you name an ingredient that you never tried but are curious to use one day?**

reindeer meat Artichoke I've tried most foods, so that's going to be a tough one. I honestly don't have an answer to that one for you right now. Coconut milk potato koriander mmm not sure Tried fois gras and marrowbone (love em), though would like to know how to prepare these items. Also, where to buy? Love sushi but how to make it? Maybe learn to use more bouillabaisse. Gomasio tamarind I always use the same ingredients, cause i always cook the same, therefore, i have no new ingredients in my mind, but would love to try other things, and learn how to prepare it, so I dont have to check the re ...

**How awesome was this questionnaire?**



**Number of daily responses**

