The problem
The solution
- Canisters that store and efficiently measure common baking ingredients for home kitchens.

<table>
<thead>
<tr>
<th>Customer Need</th>
<th>Product Attribute</th>
<th>Specification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Is easy to clean</td>
<td>Materials, Time to disassemble, Number of pieces</td>
<td>Dishwasher safe materials. Under 1 minute. Less than 6.</td>
</tr>
<tr>
<td>Is easy to use to measure</td>
<td>Torque to actuate, Time to use</td>
<td>Less than 8.5 N-m, Less than 30 seconds to measure 3 cups</td>
</tr>
<tr>
<td>Measures various quantities</td>
<td>Mechanism design</td>
<td>Capable of dispensing all relevant english volumes</td>
</tr>
<tr>
<td>Fits on a countertop, cabinet, or pantry</td>
<td>Size</td>
<td>Less than 12&quot; x 12&quot; x 12&quot;</td>
</tr>
</tbody>
</table>

- Estimated price: $20-25 for large size
Can kids use it?

- Kids cooking class
Can kids use it?
Can we measure relevant quantities?

- Top view of dispensing mechanism measuring 1 cup
Can we measure flour?

- Yes!
- But...
  - Flour has difficulty flowing in and out
  - Flour gets caught in tight corners
Future considerations

- Create two-step mechanism: set and release
- Explore other ways to get ingredient to bowl
- Improve user interface
- Prevent flour from packing and improve flow
Customer contacts

- For-profit cooking school
- Non-profit after school program
- Edgerton Center Outreach Program