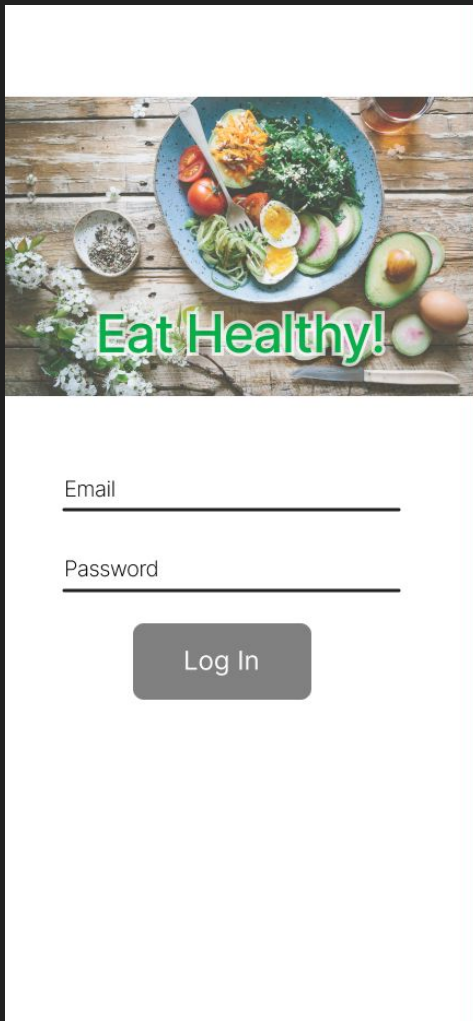


Eat Healthy!

It is

An app that provides a healthy diet based on user information and has an avatar decorating function for motivation



Login Page

- Input Data : Email, Password
- * Plan to create a signup page

Tell us about yourself

Age

Weight

Height

Gender

Allergy

Favorite Food

Dislike Food

User Information Page

- Input Data : Age, Weight, Height ..

* We need more detailed questions for good service.

Day schedule (04/15/2023)

08:00	Drink Water	1 Cup	✓
09:00	Eat Dried Fruits		

Nutrient

Water	Cal	Fat	Prot	

Day schedule page

- Output Data : Provide a healthy meal a day and Nutrient
 - * It is necessary to study the food provision algorithm.
- Input Data : Check by item
 - * If you followed the schedule you can check

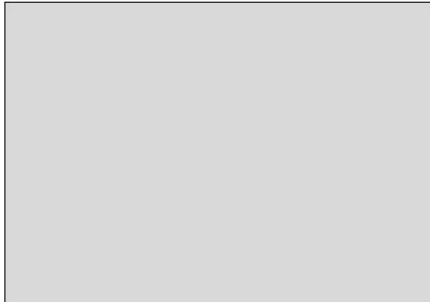
Food Information

Water



Water is an inorganic compound with the chemical formula H_2O .

Recipe



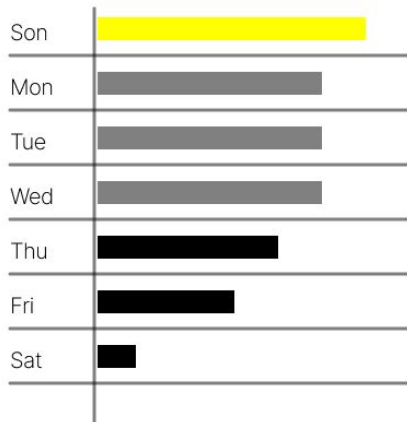
Food Information page

- Output Data : Food information and Recipe

- * In Day schedule page, if you click the item you can see the meal information and recipe

Check your schedule

04/19/2023 ~ 04/15/2023



Your Point

Before	100
Use	70
Today Get	5
Total	35

Check your schedule page

- Output Data : Checks per day of the week and Point
- * Points are awarded when the check exceeds a certain number.

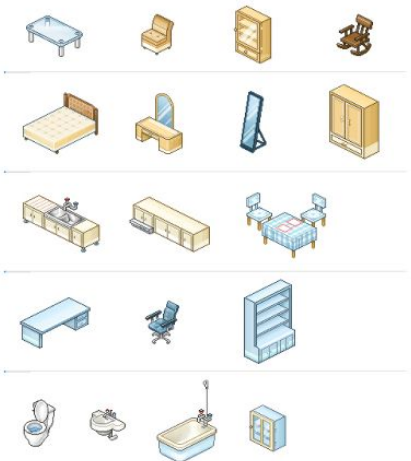
Avatar



Avatar page

- Output Data : Your avatar
 - * You can purchase items with your points.
- Input Data : Purchase history

Shop



▲ 미니룸의 아이템들

Admin page

Food Name Kimchi

Information

Kimchi, a staple of Korean households for generations, has gained superstar status in the kitchen, and it's easy to see why. With a complex flavor and a variety of uses, kimchi's appeal is broad and deep. Made from vegetables, garlic, ginger, and fish sauce, it hits a range of flavors—sweet, sour, and spicy—and works as a condiment, an ingredient, a dip, and a side dish all on its own.

Recipe

The possibilities are pretty limitless since kimchi lends itself very easily to innovation. It offers a great textural and flavor counterpoint to an ingredient such as tofu, which is a culinary blank slate that takes on the flavors of whatever you cook with it. You can even pickle eggs in kimchi, turn it into a savory pancake for an appetizer or light lunch, or douse it with some sriracha for heat. It's so utilitarian, it'll take nearly any culinary task you put it up to. If you want to make it vegetarian, just leave off the fish-related ingredients, or search for recipes without them.

Regist

Admin page

- Input Data : Food Name, Information, Recipe

* Admin only access page

Diagram

