-- phpMyAdmin SQL Dump

-- version 4.8.3

-- https://www.phpmyadmin.net/

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-- Host: localhost:8889

-- Gegenereerd op: 05 dec 2018 om 10:38

-- Serverversie: 5.7.23

-- PHP-versie: 7.2.8

SET SQL\_MODE = "NO\_AUTO\_VALUE\_ON\_ZERO";

SET time\_zone = "+00:00";

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-- Database: `verrukkuluk`

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-- Tabelstructuur voor tabel `demo\_master`

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CREATE TABLE `demo\_master` (

`id` int(11) NOT NULL,

`CODE` varchar(10) NOT NULL,

`naam` varchar(50) NOT NULL

) ENGINE=InnoDB DEFAULT CHARSET=utf8;

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-- Gegevens worden geëxporteerd voor tabel `demo\_master`

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INSERT INTO `demo\_master` (`id`, `CODE`, `naam`) VALUES

(1, '', 'henk'),

(2, '', 'henk');

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-- Tabelstructuur voor tabel `dish`

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CREATE TABLE `dish` (

`id` int(11) NOT NULL,

`user\_id` int(11) NOT NULL,

`kitchenType\_id` int(11) NOT NULL,

`dishType\_id` int(11) NOT NULL,

`name` varchar(30) NOT NULL,

`description` varchar(800) NOT NULL,

`image` varchar(300) NOT NULL

) ENGINE=InnoDB DEFAULT CHARSET=utf8;

--

-- Gegevens worden geëxporteerd voor tabel `dish`

--

INSERT INTO `dish` (`id`, `user\_id`, `kitchenType\_id`, `dishType\_id`, `name`, `description`, `image`) VALUES

(1, 1, 1, 4, 'Classic Lasagna', 'A classic, beefy lasagna recipe perfectly matches these traditional, zesty Italian ingredients and creamy homemade ricotta sauce. Tall layers of cheese, meat, and pasta will seriously satisfy your casserole cravings. Plus any leftovers for lunch the following day are always welcome. Tip: make this lasagna bake for a crowd by doubling the recipe and making ahead of time. Prep steps one through four, cover, and freeze. Thaw and bake (covered) at 350° for 55 minutes. Uncover and bake 10 to 15 more minutes or until bubbly. ', 'https://cdn-image.myrecipes.com/sites/default/files/styles/medium\_2x/public/classic-lasagna-sl.jpg?itok=ETQb2p4n'),

(2, 2, 3, 4, 'Turkey Taco Burritos', 'Speedy assembly and bold, familiar flavors earn these burritos a regular place in the dinner rotation. For an extra boost, char the tortillas on a stovetop burner before you assemble the burritos.', 'https://cdn-image.myrecipes.com/sites/default/files/styles/medium\_2x/public/turkey-taco-burritos-ck.jpg?itok=exD8BiNn');

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-- Tabelstructuur voor tabel `groceryList`

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CREATE TABLE `groceryList` (

`id` int(11) NOT NULL,

`user\_id` int(11) NOT NULL,

`amount` int(11) NOT NULL,

`product` varchar(30) NOT NULL,

`price` float NOT NULL

) ENGINE=InnoDB DEFAULT CHARSET=utf8;

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-- Tabelstructuur voor tabel `ingredient`

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CREATE TABLE `ingredient` (

`id` int(11) NOT NULL,

`product\_id` int(11) NOT NULL,

`dish\_id` int(11) NOT NULL,

`amount` int(11) DEFAULT NULL

) ENGINE=InnoDB DEFAULT CHARSET=utf8;

--

-- Gegevens worden geëxporteerd voor tabel `ingredient`

--

INSERT INTO `ingredient` (`id`, `product\_id`, `dish\_id`, `amount`) VALUES

(1, 1, 1, 2),

(2, 2, 1, 25),

(3, 3, 1, 500),

(4, 4, 1, 1),

(5, 5, 1, 300),

(6, 6, 1, 250),

(8, 8, 1, 2),

(9, 9, 1, 150),

(10, 10, 2, 300),

(11, 11, 2, 4),

(12, 12, 2, 2),

(13, 13, 2, 250),

(14, 14, 2, 50),

(15, 1, 2, 2),

(16, 4, 2, 1),

(17, 2, 2, 15);

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-- Tabelstructuur voor tabel `kitchenType`

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CREATE TABLE `kitchenType` (

`record\_type` varchar(5) NOT NULL,

`name` varchar(30) NOT NULL,

`id` int(11) NOT NULL

) ENGINE=InnoDB DEFAULT CHARSET=utf8;

--

-- Gegevens worden geëxporteerd voor tabel `kitchenType`

--

INSERT INTO `kitchenType` (`record\_type`, `name`, `id`) VALUES

('K', 'Italian', 1),

('K', 'Asian', 2),

('K', 'Mexican', 3),

('T', 'Dinner', 4),

('T', 'Dessert', 5);

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-- Tabelstructuur voor tabel `product`

--

CREATE TABLE `product` (

`id` int(11) NOT NULL,

`name` varchar(30) NOT NULL,

`calories` int(11) NOT NULL,

`amount` int(11) NOT NULL,

`price` float NOT NULL,

`measurement\_type` varchar(30) NOT NULL

) ENGINE=InnoDB DEFAULT CHARSET=utf8;

--

-- Gegevens worden geëxporteerd voor tabel `product`

--

INSERT INTO `product` (`id`, `name`, `calories`, `amount`, `price`, `measurement\_type`) VALUES

(1, 'onion', 40, 2, 0.79, 'piece'),

(2, 'olive oil', 4400, 500, 3.59, 'gram'),

(3, 'ground beef', 1650, 500, 3.39, 'gram'),

(4, 'garlic', 150, 2, 0.89, 'piece'),

(5, 'tomato sauce', 260, 500, 1.09, 'gram'),

(6, 'lasagna pasta', 1000, 250, 1.25, 'gram'),

(8, 'egg', 70, 10, 1.57, 'piece'),

(9, 'parmesan cheese', 430, 100, 1.75, 'gram'),

(10, 'ground turkey', 609, 300, 4, 'gram'),

(11, 'tortilla', 250, 5, 2.49, 'piece'),

(12, 'tomato', 100, 5, 1.89, 'piece'),

(13, 'sour cream', 222, 125, 0.55, 'gram'),

(14, 'cheddar cheese', 820, 200, 3.13, 'gram');

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-- Tabelstructuur voor tabel `properties`

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CREATE TABLE `properties` (

`id` int(11) NOT NULL,

`user\_id` int(11) NOT NULL,

`dish\_id` int(11) NOT NULL,

`record\_type` varchar(10) NOT NULL,

`text` varchar(2500) NOT NULL,

`number` int(30) NOT NULL

) ENGINE=InnoDB DEFAULT CHARSET=utf8;

--

-- Gegevens worden geëxporteerd voor tabel `properties`

--

INSERT INTO `properties` (`id`, `user\_id`, `dish\_id`, `record\_type`, `text`, `number`) VALUES

(1, 1, 1, 'D', 'Step 1\r\nSauté onion in 1 Tbsp. hot oil in a large skillet over medium-high heat 5 minutes or until tender. Add garlic, and sauté 1 minute. Add beef, and cook, stirring occasionally, 10 minutes or until beef crumbles and is no longer pink. Drain beef mixture, and return to skillet. Stir in diced tomatoes, next 4 ingredients, 1 tsp. salt, and 1/2 tsp. pepper; bring to a boil. Reduce heat, cover, and simmer, stirring occasionally, 30 minutes. Remove and discard bay leaf; set meat sauce aside.\r\n\r\nStep 2\r\nPlace lasagna noodles in a 13- x- 9-inch pan. Carefully pour 8 cups boiling water and remaining 1 Tbsp. olive oil over noodles. Let stand 15 minutes.\r\n\r\nStep 3\r\nStir together ricotta cheese, eggs, Parmesan cheese, remaining 1/4 tsp. salt, and remaining 1/4 tsp. pepper until blended.\r\n\r\nStep 4\r\nSpoon half of the meat sauce mixture in a lightly greased 13- x 9-inch baking dish. Shake excess water from noodles, and arrange 6 noodles over meat sauce; top with half of ricotta mixture and 1 package mozzarella cheese slices. Repeat layers once.\r\n\r\nStep 5\r\nBake, covered, at 350° for 55 minutes. Uncover and bake 10 to 15 more minutes or until bubbly. Let lasagna stand 10 minutes before serving. Garnish, if desired', 0),

(2, 1, 2, 'D', 'Step 1\r\nHeat a nonstick skillet over medium-high heat. Add oil to pan; swirl to coat. Add turkey; cook 4 minutes, stirring to crumble. Add onion and next 4 ingredients; cook 2 minutes, stirring occasionally. Stir in stock and juice; bring to a boil. Simmer 3 minutes or until thickened. Stir in chips.\r\n\r\nStep 2\r\nHeat tortillas according to package directions. Place tortillas on a work surface; spread 1 tablespoon sour cream over each tortilla. Divide turkey mixture evenly among tortillas; sprinkle evenly with cheese and tomato. Roll burritos tightly to close. Serve with lime wedges.', 0),

(3, 2, 1, 'C', '\r\nThis lasagna is AWESOME! Don\'t get me wrong, it\'s alot of work but so worth it. I made this during the day then popped it in the oven for a dinner party and it turned out perfect. I used hot Italian sausage instead of ground beef and I\'m glad I did - great flavor. Also added a little water to the sauce, as others recommended. Used oven ready noodles to save on the effort. My boyfriend said we could open a restaurant with lasagna like this. Lol - it\'s a winner!', 0),

(4, 3, 1, 'C', 'This may be the best lasagna I have ever had. I made 2 variations based on the reviews below: I substituted 1/2 the ground beef for hot sausage (which was not healthier...but it was a holiday) and I added a jar of vodka sauce to the sauce mixture because I like a lot of sauce. I also followed another reviewer\'s suggestion to do 3 layers instead of 2, which is why the extra sauce came in handy. I did not think it was a lot of work, and it tasted awesome. I even got a fist bump for it. :) ', 0),

(5, 4, 2, 'C', 'Super easy. We really enjoyed the flavors of the ground turkey - maybe a bit more heat next time though. I did let the meat mixture cook down longer than the recipe indicated as there was a lot of added liquid; probably 10-15 minutes on simmer. The best part though is how the tortilla chips change the flavor of the wheat tortillas (which are healthier but not tastier) to someone more authentic AND give the burritos a nice, pleasing crunch. Would definitely have these again.', 0),

(6, 3, 1, 'R', '/', 3),

(7, 3, 2, 'R', '', 4),

(8, 2, 1, 'R', '/', 4),

(9, 4, 2, 'R', '/', 2),

(10, 1, 1, 'F', '', 1),

(11, 4, 2, 'F', '', 1);

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-- Tabelstructuur voor tabel `user`

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CREATE TABLE `user` (

`id` int(11) NOT NULL,

`name` varchar(30) NOT NULL,

`mail` varchar(30) NOT NULL,

`password` varchar(30) NOT NULL

) ENGINE=InnoDB DEFAULT CHARSET=utf8;

--

-- Gegevens worden geëxporteerd voor tabel `user`

--

INSERT INTO `user` (`id`, `name`, `mail`, `password`) VALUES

(1, 'Henk', 'henk@gmail.com', '1234'),

(2, 'Jan', 'jan@gmail.com', 'wachtwoord'),

(3, 'Piet', 'piet@hotmail.com', 'pass123'),

(4, 'Truus', 'truus@yahoo.com', 'geheim');

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-- Indexen voor geëxporteerde tabellen

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-- Indexen voor tabel `demo\_master`

--

ALTER TABLE `demo\_master`

ADD PRIMARY KEY (`id`);

--

-- Indexen voor tabel `dish`

--

ALTER TABLE `dish`

ADD PRIMARY KEY (`id`),

ADD KEY `kitchenType\_id` (`kitchenType\_id`),

ADD KEY `user\_id` (`user\_id`),

ADD KEY `dishType\_id` (`dishType\_id`);

--

-- Indexen voor tabel `groceryList`

--

ALTER TABLE `groceryList`

ADD PRIMARY KEY (`id`),

ADD KEY `user\_id` (`user\_id`);

--

-- Indexen voor tabel `ingredient`

--

ALTER TABLE `ingredient`

ADD PRIMARY KEY (`id`),

ADD KEY `product\_id` (`product\_id`),

ADD KEY `dish\_id` (`dish\_id`);

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-- Indexen voor tabel `kitchenType`

--

ALTER TABLE `kitchenType`

ADD PRIMARY KEY (`id`);

--

-- Indexen voor tabel `product`

--

ALTER TABLE `product`

ADD PRIMARY KEY (`id`);

--

-- Indexen voor tabel `properties`

--

ALTER TABLE `properties`

ADD PRIMARY KEY (`id`),

ADD KEY `dish\_id` (`dish\_id`),

ADD KEY `user\_id` (`user\_id`);

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-- Indexen voor tabel `user`

--

ALTER TABLE `user`

ADD PRIMARY KEY (`id`);

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-- AUTO\_INCREMENT voor geëxporteerde tabellen

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-- AUTO\_INCREMENT voor een tabel `demo\_master`

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ALTER TABLE `demo\_master`

MODIFY `id` int(11) NOT NULL AUTO\_INCREMENT, AUTO\_INCREMENT=3;

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-- AUTO\_INCREMENT voor een tabel `dish`

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ALTER TABLE `dish`

MODIFY `id` int(11) NOT NULL AUTO\_INCREMENT, AUTO\_INCREMENT=3;

--

-- AUTO\_INCREMENT voor een tabel `groceryList`

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ALTER TABLE `groceryList`

MODIFY `id` int(11) NOT NULL AUTO\_INCREMENT, AUTO\_INCREMENT=922;

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-- AUTO\_INCREMENT voor een tabel `ingredient`

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ALTER TABLE `ingredient`

MODIFY `id` int(11) NOT NULL AUTO\_INCREMENT, AUTO\_INCREMENT=18;

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-- AUTO\_INCREMENT voor een tabel `kitchenType`

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ALTER TABLE `kitchenType`

MODIFY `id` int(11) NOT NULL AUTO\_INCREMENT, AUTO\_INCREMENT=6;

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-- AUTO\_INCREMENT voor een tabel `product`

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ALTER TABLE `product`

MODIFY `id` int(11) NOT NULL AUTO\_INCREMENT, AUTO\_INCREMENT=15;

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-- AUTO\_INCREMENT voor een tabel `properties`

--

ALTER TABLE `properties`

MODIFY `id` int(11) NOT NULL AUTO\_INCREMENT, AUTO\_INCREMENT=12;

--

-- AUTO\_INCREMENT voor een tabel `user`

--

ALTER TABLE `user`

MODIFY `id` int(11) NOT NULL AUTO\_INCREMENT, AUTO\_INCREMENT=5;

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-- Beperkingen voor geëxporteerde tabellen

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-- Beperkingen voor tabel `dish`

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ALTER TABLE `dish`

ADD CONSTRAINT `dish\_ibfk\_1` FOREIGN KEY (`kitchenType\_id`) REFERENCES `kitchenType` (`id`),

ADD CONSTRAINT `dish\_ibfk\_2` FOREIGN KEY (`user\_id`) REFERENCES `user` (`id`),

ADD CONSTRAINT `dish\_ibfk\_3` FOREIGN KEY (`dishType\_id`) REFERENCES `kitchenType` (`id`);

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-- Beperkingen voor tabel `groceryList`

--

ALTER TABLE `groceryList`

ADD CONSTRAINT `grocerylist\_ibfk\_1` FOREIGN KEY (`user\_id`) REFERENCES `user` (`id`);

--

-- Beperkingen voor tabel `ingredient`

--

ALTER TABLE `ingredient`

ADD CONSTRAINT `ingredient\_ibfk\_1` FOREIGN KEY (`product\_id`) REFERENCES `product` (`id`),

ADD CONSTRAINT `ingredient\_ibfk\_2` FOREIGN KEY (`dish\_id`) REFERENCES `dish` (`id`);

--

-- Beperkingen voor tabel `properties`

--

ALTER TABLE `properties`

ADD CONSTRAINT `properties\_ibfk\_1` FOREIGN KEY (`dish\_id`) REFERENCES `dish` (`id`),

ADD CONSTRAINT `properties\_ibfk\_2` FOREIGN KEY (`user\_id`) REFERENCES `user` (`id`);