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COP 3503 Summer 2014
Programmer's Guide and Report for Project 3
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Purpose of Program
Project 3 Accepts Recipe and Inventory xml files where you can add the Recipe
files to a menu where you can print different titles, print each recipe by
inputting the title. You can change the equipment and ingredients in your
inventory. According to your inventory it will tell you which ones you are
lacking also.
Options
It will take an integer argument and depending what you type it will take
arguments accordingly.
Organization of Code
There are 6 different classes (Ingredient, Equipment, Preparation, Recipe,
Inventory, and RecipeSet) which contains several different methods where it's
used in to perform function around the classes, the implementation is done on
the source code.cpp and a main that takes functions from the source code.cpp
and implement them in each option.
Functions, Methods, Procedures
Inside the set it contain different methods that will later be implemented
inside each option.
Efficiency
It is not as efficient as I wanted to be, I could have done it completely in
vectors rather than arrays.
Known Bugs
If given a wrong file it will show a notice and later crash.
The output functions does not work properly.
When printing the preparations it will give an extra line.
Testing
stefano92@Stefano ~/cop3503/project_3
$ ./project_3.exe
Input recipe file: arroz_con_pollo.xml
Input recipe file is arroz_con_pollo.xml
>1
Input recipe file: tostones.xml
Input recipe file is tostones.xml
Input recipe file: foofoo.xml
Input recipe file is foofoo.xml
Input inventory file: supplies1.xml
Input inventory file is supplies1.xml
Input inventory file: supplies2.xml
Input inventory file is supplies2.xml
Add a title: Tostones
Add a title: Arroz con Pollo
>8
Current menu:
Tostones
Arroz con Pollo
>4
Add a title: Foofoo
>8
Current menu:
Tostones
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Arroz con Pollo

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Foofoo
>9
Input title:
Tostones
Current recipe:
Tostones
Ingredients:
   2 green plantains oil for frying
   salt
Equipment:
   tostonera
Preparation:
   Cut peel off plantains and cut into 1/2 to 1 inch chunks.
   Bring oil (at least 2 inches deep) to 280-300 degrees F. Fry plantain chunks for about 2 minutes in batches of 6-7.
   Drain fried plantain chunks and smash with a
   tostonera
   to 1/4 inch thickness.
   Fry flattened plantain chunks for about 2 more minutes in batches of 3-4.
   Drain_and place tostones on paper towels.
   Lightly salt tostones to taste.
>16
Ingredient list:
   2 green plantains oil for frying
   salt
   2 chicken_lbs
   mojo griollo cup
2 green pepper
   2 onion
   12 garlic cloves
10 olive oil Tbsp
   6 bay leaf
   salt
   5 Saison completa Tbsp
   bijol tsp
   2 ground cumin Tbsp
   manzanilla olives cup
   3 rice cups
   5 water cups
   2 ripe plantains
   water
   chicharones cup
>19
Equipment list:
   tostonera
    large frying pan
   large covered pot
   2 qt. pot
   potato masher
Ingredient inventory:
   13 unbleached wheat blend flour C.
   baking powder can
7 unrefined sugar lb.
   coarse kosher šalt box
   10 free-range egg hormone-free milk gal.
   natural peanut butter jar
   ketchup bottle
   orange juice gal.
   cheerios box
   24 organic vegetable oil oz.
24 Ground Cumin Tsp
   12 Bijol packet
   5 rice 1b
   3 olive oil qt.
   18 egg
>15
Equipment inventory:
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mixing bowl
   mixer
    blender
    small frying pan
    large frying pan
   griddle
2 qt. pot
1 qt. pot
    10 qt. pot
    rice cooker
>10
Increase:
Input foodItem:
rice
Input quantity:
Input unit (if no unit are not wanted to be added just input no):
1b.
>14
Ingredient inventory:
    13 unbleached wheat blend flour C.
   baking powder can 7 unrefined sugar 1b.
    coarse kosher šalt box
   10 free-range egg
hormone-free milk gal.
natural peanut butter jar
    ketchup bottle
    orange juice gal.
   cheerios box
24 organic vegetable oil oz.
24 Ground Cumin Tsp
    12 Bijol packet
    8 rice 1b
    3 olive oil qt.
   18 egg
>11
Reduce:
Input foodItem:
Input quantity:
Input unit:
1bs
rice is not in the set
>11
Reduce:
Input foodItem:
Input quantity:
Input unit:
no
>14
Ingredient inventory:
    13 unbleached wheat blend flour C.
   baking powder can 7 unrefined sugar 1b.
    coarse kosher salt box
   10 free-range egg
hormone-free milk gal.
    natural peanut butter jar
   ketchup bottle
orange juice gal.
cheerios box
    24 organic vegetable oil oz.
    24 Ground Cumin Tsp
   12 Bijol packet
8 rice lb.
    3 olive oil qt.
>12
Insert: chainsaw
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>15
Equipment inventory:
    mixing bowl
    mixer
    blender
    small frying pan
large frying pan
   griddle
2 qt. pot
1 qt. pot
    10 qt. pot
    rice cooker
    chainsaw
>13
Delete: blender
>15
Equipment inventory:
    mixing bowl
    mixer
    small frying pan
    large_frying pan
   griddle
2 qt. pot
1 qt. pot
    10 qt. pot
    rice cooker
    chainsaw
>3
Subtract inventory file: supplies2.xml
Subtract inventory file is supplies2.xml
egg is not in the set
Equipment inventory:
    mixing bowl
    mixer
    small frying pan
large frying pan
    griďdle
    2 qt. pot
    1 qt. pot
10 qt. pot
    rice cooker
    chainsaw
>14
Ingredient inventory:
    8 unbleached wheat blend flour C.
    baking powder can
5 unrefined sugar 1b.
    coarse kosher salt box
    10 free-range egg
hormone-free milk gal.
    natural peanut butter jar
   ketchup bottle
orange juice gal.
cheerios box
    24 organic vegetable oil oz.
    3 rice 1b.
  ./project_3.exe
>1
Input recipe file: tostones.xml
Input recipe file is tostones.xml
Input recipe file: foofoo.xml
Input recipe file is foofoo.xml
Input recipe file: arroz_con_pollo.xml
Input recipe file is arroz_con_pollo.xml
Add a title: Tostones
Add a title: Arroz con Pollo
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Add a title: Foofoo
>8
Current menu:
Tostones
Arroz con Pollo
Foofoo
>5
Remove recipe title: Arroz con Pollo >8
Current menu:
Tostones
Foofoo
>6
Reset completed
>8
Current menu:
Add a title: Tostones
>8
Current menu:
Tostones
>0
You are now exiting
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