

The background of the slide is a vibrant collage of fresh produce. On the left, there are several bright red strawberries with green leaves. In the center, there are several orange carrots with green tops. To the right of the carrots are several green cucumbers. On the far right, there are several blueberries. The produce is arranged in a way that it looks like a healthy meal or snack.

# PlanEat

CS385 Mobile App Development



# Why did we develop this application?

- The idea behind the app has some real utility - people might actually use it.
- If you're tired of eating the same meals, or just want to impress a date with a surprisingly above average meal, you might want to use this app.
- The idea was very scalable.
- We knew we could get a basic prototype up and running, and then add as many features as we'd like.



The image shows the PlanEat app interface. The title 'PlanEat' is at the top in white. Below it are three green buttons: 'Recipes', 'Shopping List', and 'Favorites'. The background is a close-up of strawberries and carrots.

# PlanEat

Recipes

Shopping List

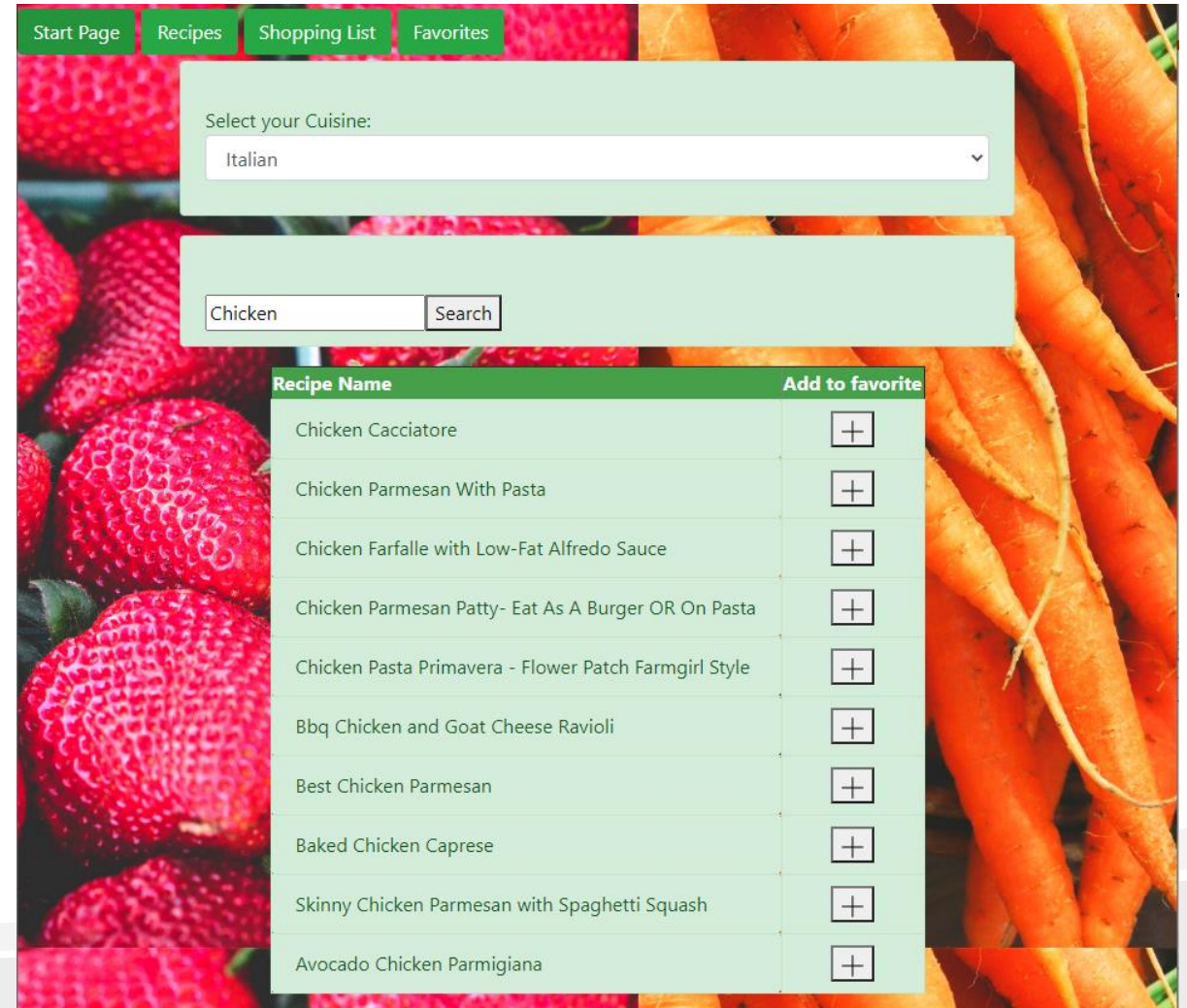
Favorites

What does the application do?

- Access to a very complete recipe API.
- App can seamlessly switch between different pages.

# What does the application do?

- Offers an advanced search, allowing users to discover new types of recipes and cuisine.
- Search results can be filtered.



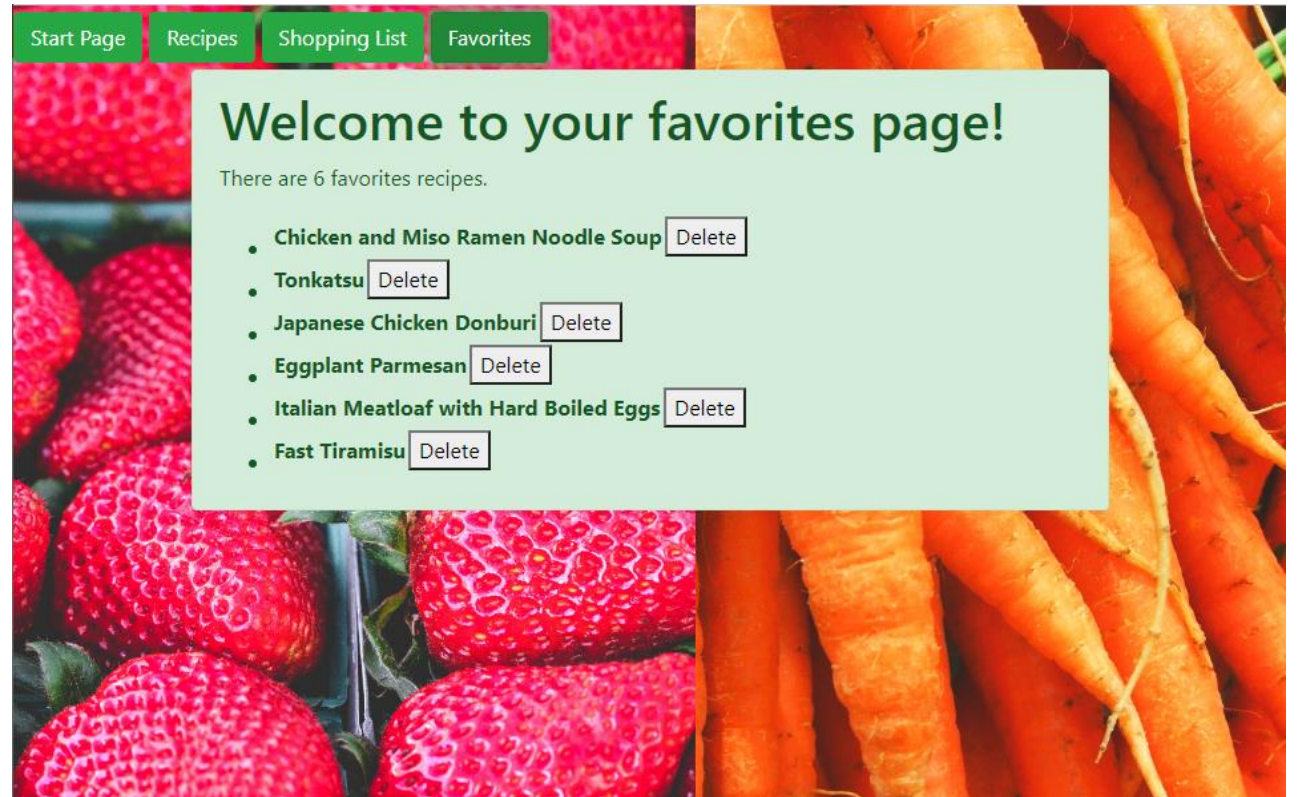
The screenshot displays a web application interface for finding recipes. At the top, there are four navigation tabs: 'Start Page', 'Recipes', 'Shopping List', and 'Favorites'. Below these, a search section is overlaid on a background image of strawberries and carrots. This section includes a 'Select your Cuisine:' dropdown menu currently set to 'Italian', and a search input field containing the word 'Chicken' with a 'Search' button next to it. Below the search filters is a table of recipe results.

Recipe Name	Add to favorite
Chicken Cacciatore	<input data-bbox="2109 711 2150 743" type="button" value="+"/>
Chicken Parmesan With Pasta	<input data-bbox="2109 772 2150 805" type="button" value="+"/>
Chicken Farfalle with Low-Fat Alfredo Sauce	<input data-bbox="2109 833 2150 866" type="button" value="+"/>
Chicken Parmesan Patty- Eat As A Burger OR On Pasta	<input data-bbox="2109 895 2150 928" type="button" value="+"/>
Chicken Pasta Primavera - Flower Patch Farmgirl Style	<input data-bbox="2109 956 2150 989" type="button" value="+"/>
Bbq Chicken and Goat Cheese Ravioli	<input data-bbox="2109 1018 2150 1051" type="button" value="+"/>
Best Chicken Parmesan	<input data-bbox="2109 1079 2150 1112" type="button" value="+"/>
Baked Chicken Caprese	<input data-bbox="2109 1140 2150 1173" type="button" value="+"/>
Skinny Chicken Parmesan with Spaghetti Squash	<input data-bbox="2109 1202 2150 1235" type="button" value="+"/>
Avocado Chicken Parmigiana	<input data-bbox="2109 1263 2150 1296" type="button" value="+"/>



# What does the application do?

- Users can save their favourite recipes for later use
- Uses real-time storage



# What does the application do?

- Displays ingredients and steps to prepare dish
- Displays a random recipe

Show Recipe Draw Recipe

Recipe: Hard-Cooked Eggs with Crisp Anchovy Crumbs

Portions: 20

Preparation time: 45 min



## Ingredients:

for 20 servings

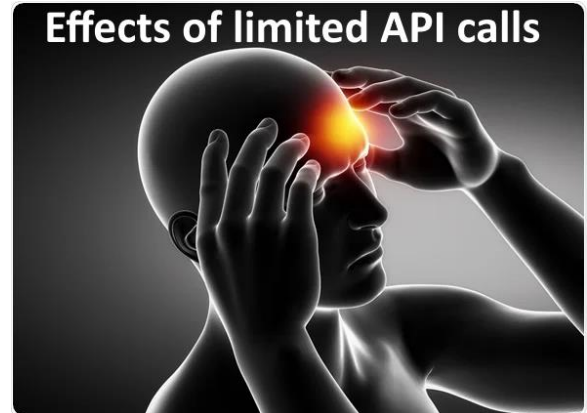
- anchovy fillets, drained and minced *amount: 3 large*
- fresh brioche or other bread crumbs *amount: 0.75 cup*
- eggs *amount: 10 large*
- minced garlic *amount: 0.5 teaspoon*
- finely grated lemon zest *amount: 0.5 teaspoon*
- mayonnaise *amount: 0.25 cup*
- coarsely chopped parsley *amount: 1 tablespoon*
- unsalted butter *amount: 1 tablespoon*

## Steps:

1. Preheat the oven to 350 In a large saucepan, cover the eggs with water and bring to a simmer. Cook over moderate heat for 8 minutes.
2. Drain the eggs, return them to the pan and shake the pan to crack the shells all over. Fill the pan with cold water and let the eggs cool for 3 minutes.
3. Drain and peel the eggs; pat dry.
4. Meanwhile, in a small bowl, blend together the mayonnaise, garlic and one-third of the minced anchovies.
5. In a small skillet, melt the butter over moderate heat.
6. Add the remaining minced anchovies and cook, stirring, until they break down, about 1 minute. Stir in lemon zest and brioche crumbs and transfer to a rimmed baking sheet.
7. Bake the crumbs until golden brown and crisp, about 2 minutes.
8. Halve the eggs and arrange on a platter. Dollop 1/4 teaspoon of the mayonnaise on each egg yolk. Top each with the anchovy crumbs and parsley and serve.

# Most difficult part of implementation

- Limited API calls per day caused a lot headaches when implementing search functionality
- Initially tried to store JSON file locally – had to shift to real-time storage via Firebase
- Rendering data in JSON files with different structures
- Difficulty completing Calendar function
- Merging our work (files manually merged)





# Dynamics of group work

- Meetings twice a week
- Initially a bit awkward
- Use of SCRUM
- We defined our objectives and logged our individual tasks using Trello
- Communication via chat (Discord) to resolve issues throughout the week
- We helped each other when bottlenecks were encountered.





# Overall evaluation

- Happy about with what we achieved and our workarounds for certain bottlenecks
- With more time there's so much more that we'd like to add
  - Let users rate and contribute their own recipes
  - Let users share their recipes on social media
  - Ability to save a calendar with planned meals
  - Add a back button to each page





