Team Project Deliverable: Business Information

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## Business Description

Our project is designed for a growing online platform that connects **home cooks**, **food enthusiasts**, and **restaurants** seeking to share and discover new recipes. The “client” in this case is a local, family-owned restaurant group that wants to expand its presence by enabling people to browse and review recipes, add items to a shopping list, and access restaurant menu offerings in a centralized interface. This restaurant group prides itself on using locally sourced ingredients and aims to create a vibrant, community-oriented environment both online and in-person. By building a comprehensive database, we help the client maintain consistent, accurate data about recipes, ingredients, and user feedback while streamlining the process of adding or updating menu items and pricing.

*Our client is vital to the local culinary scene, fostering strong ties with regional producers and customers who value fresh, high-quality dishes. Offering them a robust database solution will help them remain competitive and further engage with the community.*

## Business Questions

1. What Recipes Are Most Popular?  
   The client wants to see which recipes receive the highest average ratings and the most reviews, so they can refine their menu offerings accordingly.
2. Which Dishes Appeal to Different Groups of Users?  
   By analyzing which recipes (categorized by cooking difficulty, cuisine, and cooking time) are viewed or saved most often, the client can adjust its promotions or create new dishes that match customer trends.
3. When Do Menu Items Need Updating?  
   The database will track active menu items and their pricing. Restaurant owners can see which items are not selling well or garnering poor reviews, prompting timely updates or seasonal changes.
4. How Can the Restaurant Identify Ingredient Trends?  
   By monitoring frequently searched ingredients, the client can collaborate with local suppliers to ensure a steady supply. This supports marketing efforts around seasonal produce or special events.
5. What Are the Best (or Most Economical) Dishes to Feature?  
   Managers can look at the cost of ingredients, customer ratings, and popularity to decide which recipes are best suited to daily specials and promotional campaigns.

*In short, the database empowers the restaurant group with actionable insights, ensuring they can make data-driven decisions to satisfy both internal business goals and customer expectations.*

## Business Rules

1. Users must provide Email, First\_Name, Last\_Name, Address, City, State, and Zip\_Code to create a profile, each registered profile will be issued an ID\_Number.
2. Recipes must be linked to a valid restaurant.
3. Users can rate and review recipes, and each review must be linked to a unique user profile.
4. A Recipe must have at least one associated Recipe\_Ingredient.
5. A User\_Rating score is calculated for each recipe based on average rating, number of reviews, and frequency of being saved/viewed.
6. Recipes must contain a title, ingredients, description, rating and a step-by-step instruction for users to reference.
7. The platform must provide an export option for users to download their saved recipes and meal plans in PDF format.
8. User information must be encrypted, and users will be informed that their information will be shared with 3rd parties.
9. Users can request their data to be deleted at any time.
10. The platform must implement a search filter allowing users to find recipes by dietary restrictions (e.g., vegan, keto, gluten, lactose, etc).
11. Restaurants must provide Name, Address, City, State, Zip\_Code, Phone\_Number, and Average\_Rating.