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# Recipe Matcher

SEP2

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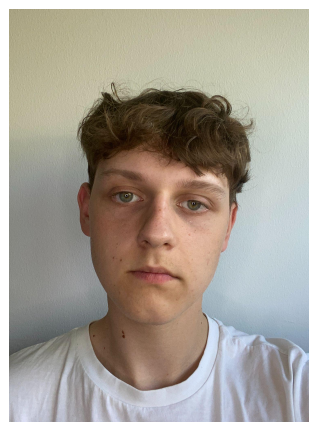
**Dominika Janczyszyn (331076)**



**Iulia - Maria Ispas (331460)**

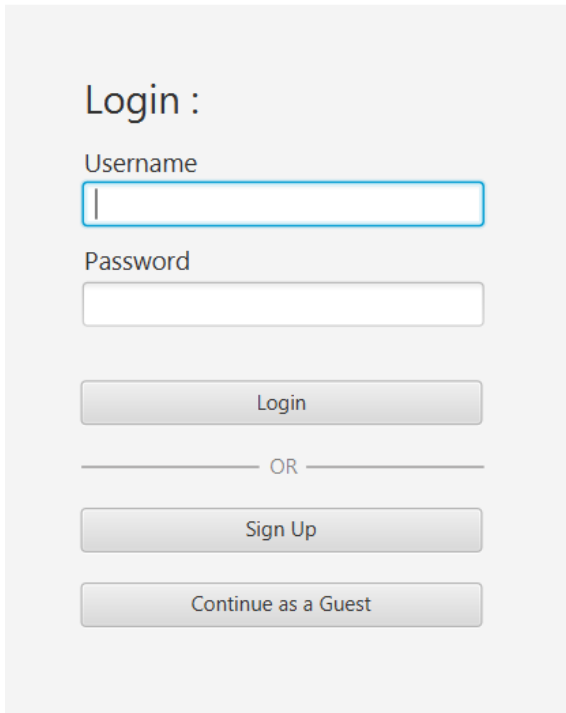


**Oliwier Wijas (331106)**



# I. GUEST USER GUIDE

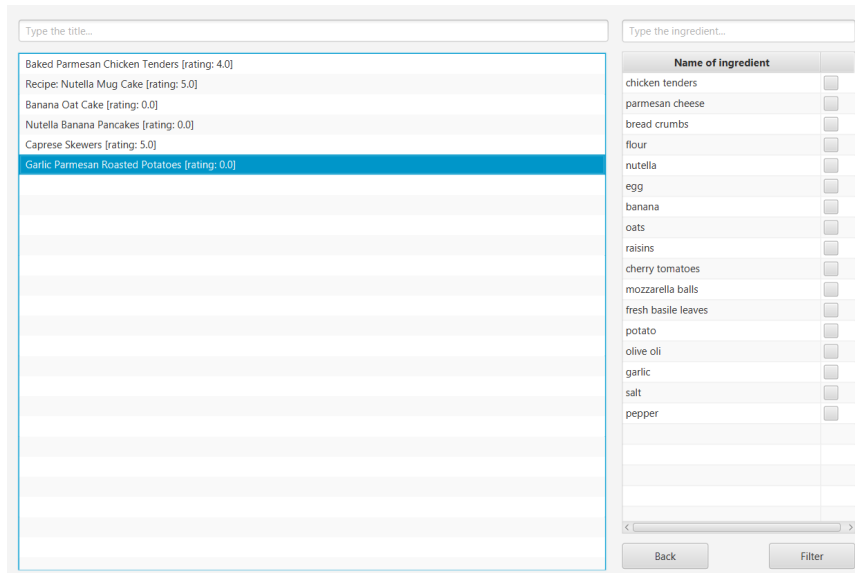
## 1. Starting the application as a guest.



The login form is titled "Login :". It contains two input fields: "Username" and "Password". Below the password field is a "Login" button. A horizontal line with "OR" in the center separates the login section from the sign up section. Below the line is a "Sign Up" button. At the bottom of the form is a "Continue as a Guest" button.

To use the application without an account click the **“Continue as a Guest”** button.

## 2. Searching for a recipe by its title.



The search interface consists of two main panels. The left panel has a search bar labeled "Type the title..." and a list of recipes. The right panel has a search bar labeled "Type the ingredient..." and a list of ingredients. Both lists have a scrollbar at the bottom.

Type the title...	Type the ingredient...
Baked Parmesan Chicken Tenders [rating: 4.0]	<b>Name of ingredient</b>
Recipe: Nutella Mug Cake [rating: 5.0]	chicken tenders
Banana Oat Cake [rating: 0.0]	parmesan cheese
Nutella Banana Pancakes [rating: 0.0]	bread crumbs
Caprese Skewers [rating: 5.0]	flour
Garlic Parmesan Roasted Potatoes [rating: 0.0]	nutella
	egg
	banana
	oats
	raisins
	cherry tomatoes
	mozzarella balls
	fresh basil leaves
	potato
	olive oil
	garlic
	salt
	pepper

To search for a recipe with its title type a title in the **“Type a title...”** field.

Nutella

Type the ingredient...

Recipe: Nutella Mug Cake [rating: 5.0]  
Nutella Banana Pancakes [rating: 0.0]

Name of ingredient

chicken tenders	<input type="checkbox"/>
parmesan cheese	<input type="checkbox"/>
bread crumbs	<input type="checkbox"/>
flour	<input type="checkbox"/>
nutella	<input type="checkbox"/>
egg	<input type="checkbox"/>
banana	<input type="checkbox"/>
oats	<input type="checkbox"/>
raisins	<input type="checkbox"/>
cherry tomatoes	<input type="checkbox"/>
mozzarella balls	<input type="checkbox"/>
fresh basil leaves	<input type="checkbox"/>
potato	<input type="checkbox"/>
olive oil	<input type="checkbox"/>
garlic	<input type="checkbox"/>
salt	<input type="checkbox"/>
pepper	<input type="checkbox"/>

< >

Back Filter

After typing a text in the field, a list of recipes with titles that contain that text will be displayed.

### 3.Searching for a recipe with its ingredients.

Type the title...

Type the ingredient...

Garlic and Olive Oil Sauteed Shrimp [rating: 0.0]  
Garlic Parmesan Roasted Potatoes [rating: 0.0]

Name of ingredient

chicken tenders	<input type="checkbox"/>
parmesan cheese	<input type="checkbox"/>
bread crumbs	<input type="checkbox"/>
flour	<input type="checkbox"/>
nutella	<input type="checkbox"/>
egg	<input type="checkbox"/>
banana	<input type="checkbox"/>
oats	<input type="checkbox"/>
raisins	<input type="checkbox"/>
cherry tomatoes	<input type="checkbox"/>
mozzarella balls	<input type="checkbox"/>
fresh basil leaves	<input type="checkbox"/>
garlic	<input checked="" type="checkbox"/>
shrimps	<input type="checkbox"/>
olive oil	<input checked="" type="checkbox"/>
salt	<input type="checkbox"/>
peper	<input type="checkbox"/>
potato	<input type="checkbox"/>
salt	<input type="checkbox"/>
pepper	<input type="checkbox"/>

< >

Back Filter

To search for a recipe with ingredients, select ingredients from a list and click the **“Filter”** button. After clicking the button, a list of recipes with those ingredients will be displayed.

### 4.Displaying a full recipe.

To display the full recipe click the chosen recipe and a window with detail will be displayed.

**5. Multiply the amount of ingredients.**

[illegible]

To multiply an ingredient amount type any number in the field in the left bottom corner and click the **“Calculate”** button. After clicking the button the amount will be multiplied.

## 5. Going back to the Login Window.

Type the title...

Baked Parmesan Chicken Tenders [rating: 4.0]

Recipe: Nutella Mug Cake [rating: 5.0]

Banana Oat Cake [rating: 0.0]

Nutella Banana Pancakes [rating: 0.0]

Caprese Skewers [rating: 5.0]

Garlic Parmesan Roasted Potatoes [rating: 0.0]

Type the ingredient...

Name of ingredient

chicken tenders

parmesan cheese

bread crumbs

flour

nutella

egg

banana

oats

raisins

cherry tomatoes

mozzarella balls

fresh basil leaves

potato

olive oil

garlic

salt

pepper

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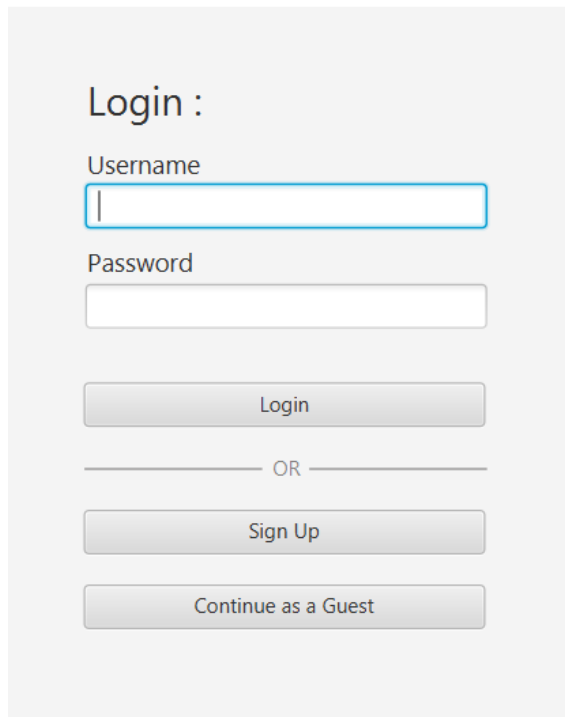
>

Back

Filter

To go back to the Login Window click the “**Back**” button.

## 6.Creating an account.



Login :

Username

Password

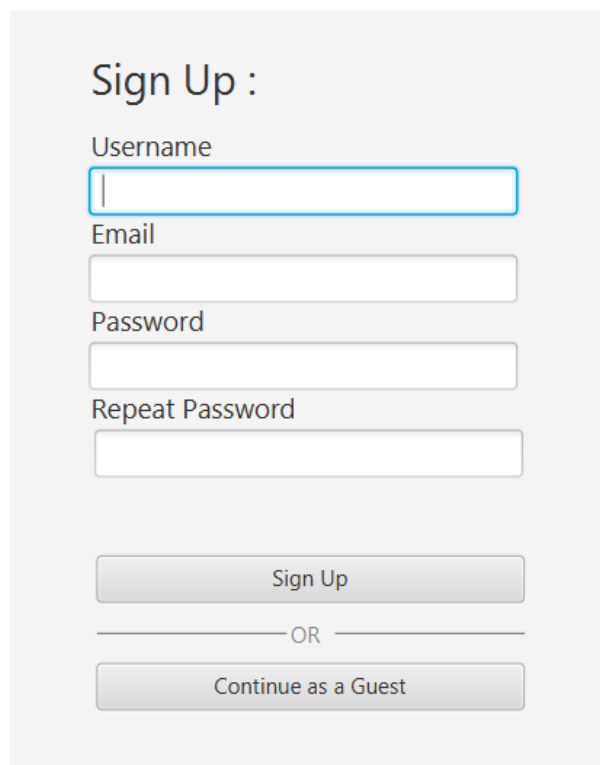
Login

OR

Sign Up

Continue as a Guest

To create an account click the “**Sign Up**” button.



Sign Up :

Username

Email

Password

Repeat Password

Sign Up

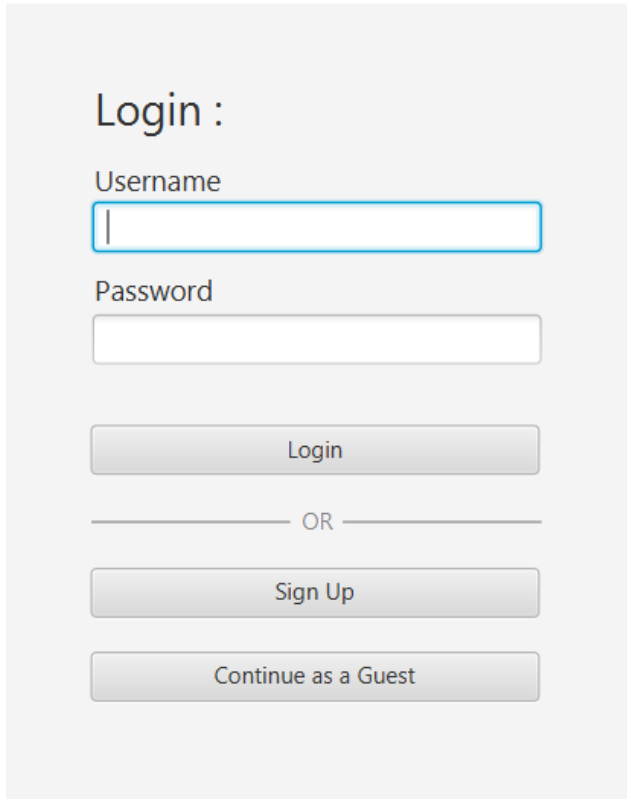
OR

Continue as a Guest

Create your username and provide your email.  
Create a password and confirm it by typing it again. After providing all of the information click the “**Sign Up**” button.

## II. Member User Guide

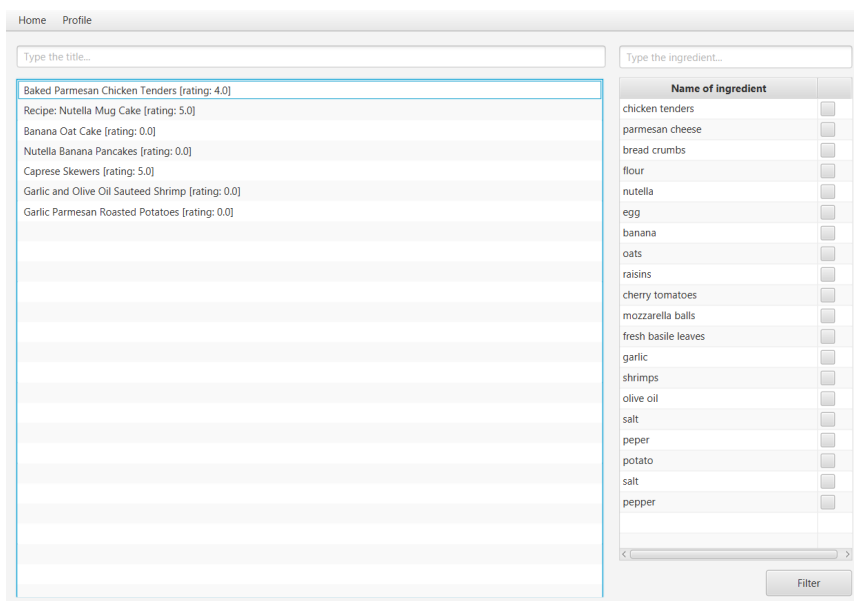
### 1. Logging in



The login form is titled "Login :". It contains two input fields: "Username" and "Password". Below the password field is a "Login" button. A horizontal line with "OR" in the center separates the login section from the registration section. Below the line are two more buttons: "Sign Up" and "Continue as a Guest".

To log in, provide your username and password and click the **“Login”** button.

### 2. Searching for a recipe with a title.



The search interface has a top navigation bar with "Home" and "Profile" links. Below the navigation bar, there are two search input fields: "Type the title..." and "Type the ingredient...". The "Type the title..." field is active, showing a list of recipe titles with their ratings. The "Type the ingredient..." field is empty. Below the ingredient list is a "Filter" button.

Name of ingredient	
chicken tenders	<input type="checkbox"/>
parmesan cheese	<input type="checkbox"/>
bread crumbs	<input type="checkbox"/>
flour	<input type="checkbox"/>
nutella	<input type="checkbox"/>
egg	<input type="checkbox"/>
banana	<input type="checkbox"/>
oats	<input type="checkbox"/>
raisins	<input type="checkbox"/>
cherry tomatoes	<input type="checkbox"/>
mozzarella balls	<input type="checkbox"/>
fresh basil leaves	<input type="checkbox"/>
garlic	<input type="checkbox"/>
shrimps	<input type="checkbox"/>
olive oil	<input type="checkbox"/>
salt	<input type="checkbox"/>
peper	<input type="checkbox"/>
potato	<input type="checkbox"/>
salt	<input type="checkbox"/>
pepper	<input type="checkbox"/>

To search for a recipe with its title type a title in the **“Type a title...”** field.

Home Profile

Nutella

Recipe: Nutella Mug Cake [rating: 5.0]  
Nutella Banana Pancakes [rating: 0.0]

Type the ingredient...

Name of ingredient	
chicken tenders	<input type="checkbox"/>
parmesan cheese	<input type="checkbox"/>
bread crumbs	<input type="checkbox"/>
flour	<input type="checkbox"/>
nutella	<input type="checkbox"/>
egg	<input type="checkbox"/>
banana	<input type="checkbox"/>
oats	<input type="checkbox"/>
raisins	<input type="checkbox"/>
cherry tomatoes	<input type="checkbox"/>
mozzarella balls	<input type="checkbox"/>
fresh basil leaves	<input type="checkbox"/>
garlic	<input type="checkbox"/>
shrimps	<input type="checkbox"/>
olive oil	<input type="checkbox"/>
salt	<input type="checkbox"/>
pepper	<input type="checkbox"/>
potato	<input type="checkbox"/>
salt	<input type="checkbox"/>
pepper	<input type="checkbox"/>

< >

Filter

After typing a text in the field, a list of recipes with titles that contain that text will be displayed.

### 3. Searching for a recipe with its ingredients.

Home Profile

Type the title...

Garlic and Olive Oil Sautéed Shrimp [rating: 0.0]  
Garlic Parmesan Roasted Potatoes [rating: 0.0]

Type the ingredient...

Name of ingredient	
chicken tenders	<input type="checkbox"/>
parmesan cheese	<input type="checkbox"/>
bread crumbs	<input type="checkbox"/>
flour	<input type="checkbox"/>
nutella	<input type="checkbox"/>
egg	<input type="checkbox"/>
banana	<input type="checkbox"/>
oats	<input type="checkbox"/>
raisins	<input type="checkbox"/>
cherry tomatoes	<input type="checkbox"/>
mozzarella balls	<input type="checkbox"/>
fresh basil leaves	<input type="checkbox"/>
garlic	<input checked="" type="checkbox"/>
shrimps	<input checked="" type="checkbox"/>
olive oil	<input checked="" type="checkbox"/>
salt	<input type="checkbox"/>
pepper	<input type="checkbox"/>
potato	<input type="checkbox"/>
salt	<input type="checkbox"/>
pepper	<input type="checkbox"/>

< >

Filter

To search for a recipe with ingredients, select ingredients from a list and click the **“Filter”** button. After clicking the button, a list of recipes with those ingredients will be displayed.

To display the full recipe click at chosen recipe and the window with detail will be displayed.

**5. Multiply the amount of ingredients.**

[illegible]

To multiply an ingredient type any number in find in the left bottom corner and click the **“Calculate”** button. After clicking the button the amount will be multiplied.

## 6. Rating a recipe.

[illegible]

To rate a recipe choose a number from the list on the bottom (1 being the lowest rating and 5 being the highest) and click the **“Rate”** button. After clicking the button rating is added.



## 7. Adding a recipe to favorites.

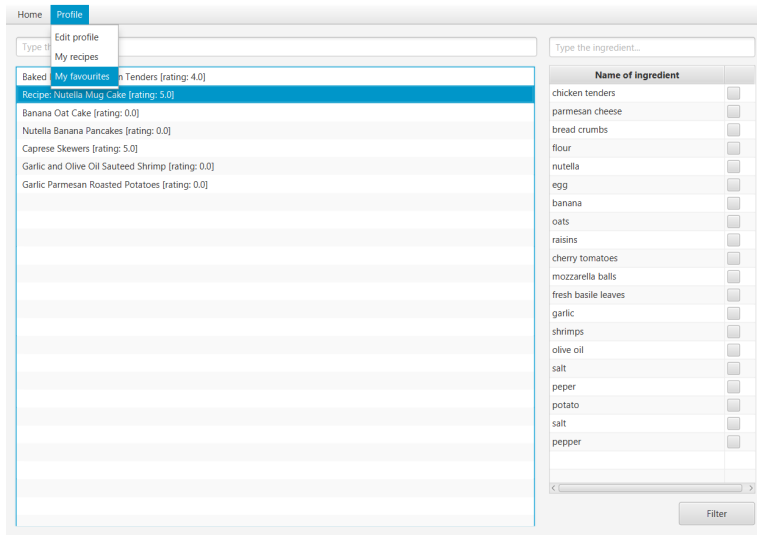
[illegible]

To add a recipe to favorites click the “Add to favorites” button. After the button is clicked the recipe is added to favorites.

[illegible]

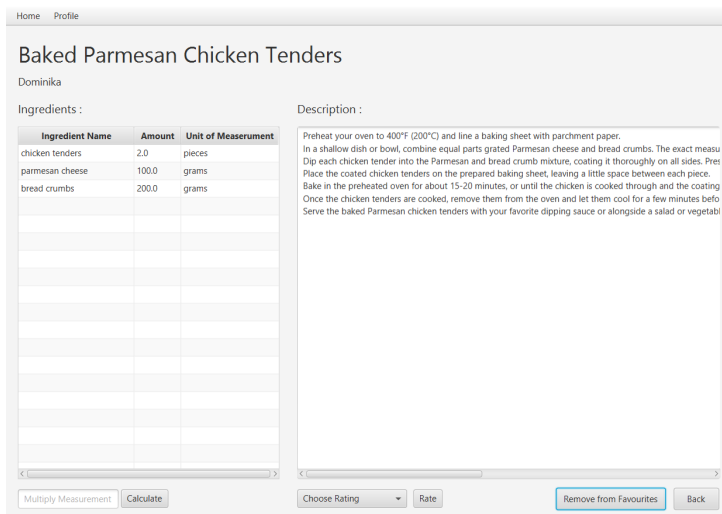
After the button is clicked the confirmation message will be displayed and the recipe will be added to favorites. To end a process click the **“OK”** button.

## 8. Viewing the favorites recipes.

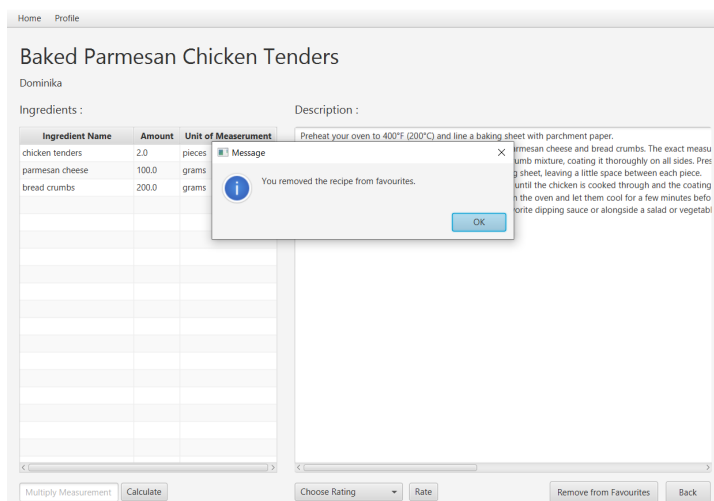


To view the favorite recipes click on the “Profile” menu and choose “My favorites”.

## 9. Removing a recipe from favorites.



Go to the favorites view as shown in point 8 and click on the recipe that you want to remove. Then clicked the “Remove from Favourites” button.



After the button is clicked the confirmation message will be displayed and the recipe will be removed from favorites. To end a process click the “OK” button.

10. Adding a new recipe.

HomeProfile

Type the title...

Banana Oat Cake [rating: 0.0]

Nutella Banana Pancakes [rating: 0.0]

Garlic Parmesan Roasted Potatoes [rating: 0.0]

Honey Mustard Baked Chicken

Ingredient NameAmountUnit of Measurement

Ingredient Name	Amount	Unit of Measurement
chicken breast	4.0	pieces
mustard	0.25	cup
honey	2.0	tablespoon
olive oil	2.0	tablespoon
salt	1.0	pinch
pepper	1.0	pinch

RemoveAdd

Preheat the oven: Preheat your oven to 375°F (190°C).

Prepare the sauce: In a small bowl, whisk together the Dijon mustard, honey, olive oil, salt, and pepper until smooth.

Coat the chicken: Place the chicken breasts in a baking dish or on a lined baking sheet. Brush both sides with the sauce.

Bake the chicken: Place the baking dish in the preheated oven and bake for about 25-30 minutes, or until the chicken is cooked through.

Rest and serve: Once cooked, remove the chicken from the oven and let it rest for a few minutes. This allows the juices to redistribute.

ResetRemoveEditAdd

- a) Fill the fields “Title” and “Description”.
- b) Fill the ingredient fields “Ingredient Name”, “Amount” and “Unit of Measurement”
- c) To add an ingredient click the “Add” button below the table with ingredients. To remove ingredients, select one from the table and click the “Remove” button below the table.
- d)To add the recipe click the “Add” button at the bottom of the window.

11. Editing a recipe.

HomeProfile

Type the title...

Banana Oat Cake [rating: 0.0]

Nutella Banana Pancakes [rating: 0.0]

Honey Mustard Baked Chicken [rating: 0.0]

Garlic Parmesan Roasted Potatoes [rating: 0.0]

Banana Oat Cake

Ingredient NameAmountUnit of Measurement

Ingredient Name	Amount	Unit of Measurement
banana	2.0	pieces
oats	1.0	cup
raisins	0.0	cup

RemoveAdd

Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper.

In a mixing bowl, mash the ripe bananas until smooth.

Add the rolled oats to the mashed bananas and mix well until all the oats are coated and moistened.

Scoop spoonfuls of the mixture onto the prepared baking sheet, spacing them apart to allow for spread.

Flatten each cookie slightly with the back of a spoon or your fingers to the desired thickness.

Bake in the preheated oven for approximately 12-15 minutes or until the cookies turn golden brown around the edges.

Once baked, remove the cookies from the oven and let them cool on the baking sheet for a few minutes.

ResetRemoveEditAdd

- To change details of a recipe, select it from the list on the left side of the window.
- The recipe details will be displayed on the right side of the window.
- Change the recipe details and click the “Edit” button.

HomeProfile

Type the title...

Banana Oat Cake [rating: 0.0]

Nutella Banana Pancakes [rating: 0.0]

Honey Mustard Baked Chicken [rating: 0.0]

Garlic Parmesan Roasted Potatoes [rating: 0.0]

Nutella Banana Pancakes

Ingredient NameAmountUnit of Measurement

Ingredient Name	Amount	Unit of Measurement
egg	2.0	piece

RemoveAdd

In a mixing bowl, mash the ripe banana with a fork until smooth.

Crack the eggs into the bowl with the mashed banana and whisk them together until well combined.

Heat a non-stick skillet or griddle over medium heat and lightly grease it with cooking spray or a small amount of oil.

Pour small amounts of the pancake batter onto the skillet to form small pancakes, around 3-4 inches in diameter.

Cook the pancakes for about 2-3 minutes on one side, or until bubbles form on the surface.

Flip the pancakes and cook for another 1-2 minutes on the other side, until golden brown and cooked through.

Once cooked, remove the pancakes from the skillet and let them cool for a moment.

Spread a generous amount of Nutella or chocolate hazelnut spread on top of each pancake.

Stack the pancakes on a serving plate and drizzle with additional Nutella, if desired.

ResetRemoveEditAdd

- After clicking the button the confirmation message will be displayed. To confirm the action and edit the recipe click the “OK” button.
- To cancel the action click the “Cancel” button.

## 12. Removing a recipe.

Home Profile

Type the title...

Banana Oat Cake [rating: 0.0]

Nutella Banana Pancakes [rating: 0.0]

Honey Mustard Baked Chicken [rating: 0.0]

Garlic Parmesan Roasted Potatoes [rating: 0.0]

Banana Oat Cake

Ingredient Name	Amount	Unit of Measurement
banana	2.0	pieces
oats	1.0	cup
raisins	0.0	cup

Remove Add

Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper.  
In a mixing bowl, mash the ripe bananas until smooth.  
Add the rolled oats to the mashed bananas and mix well until all the oats are coated and moistened.  
Fold in the raisins (or any other dried fruit or nuts) into the banana-oat mixture. Ensure they are evenly distributed.  
Scoop spoonfuls of the mixture onto the prepared baking sheet, spacing them apart to allow for spreading.  
Flatten each cookie slightly with the back of a spoon or your fingers to the desired thickness.  
Bake in the preheated oven for approximately 12-15 minutes or until the cookies turn golden brown around the edges.  
Once baked, remove the cookies from the oven and let them cool on the baking sheet for a few minutes.

Reset Remove Edit Add

To remove a recipe, select it from the list on the left side of the window.

The recipe details will be displayed on the right side of the window. Then click the **“Remove”** button.

Home Profile

Type the title...

Banana Oat Cake [rating: 0.0]

Honey Mustard Baked Chicken [rating: 0.0]

Garlic Parmesan Roasted Potatoes [rating: 0.0]

Nutella Banana Pancakes [rating: 0.0]

Banana Oat Cake

Ingredient Name	Amount	Unit of Measurement
banana	2.0	pieces

Confirmation

Are you sure you want to delete the recipe?

OK Cancel

Remove Add

Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper.  
In a mixing bowl, mash the ripe bananas until smooth.  
Add the rolled oats to the mashed bananas and mix well until all the oats are coated and moistened.  
Fold in the raisins (or any other dried fruit or nuts) into the banana-oat mixture. Ensure they are evenly distributed.  
Scoop spoonfuls of the mixture onto the prepared baking sheet, spacing them apart to allow for spreading.  
Flatten each cookie slightly with the back of a spoon or your fingers to the desired thickness.  
Bake in the preheated oven for approximately 12-15 minutes or until the cookies turn golden brown around the edges.  
Once baked, remove the cookies from the oven and let them cool on the baking sheet for a few minutes.

Reset Remove Edit Add

After clicking the button the confirmation message will be displayed. To confirm the action and remove the recipe click the **“OK”** button. To cancel the action click the **“Cancel”** button.

## 13. Editing the account information.

Home Profile

Edit profile

My recipes

My favourites

Account Information :

Username : dominic

New Email: Edit Email

New Password: Edit Password

Delete Account

To view the profile window click on the **“Profile”** menu and choose **“Edit profile”**.

To see the change of an email go to step 14

To see the change of a password go to step 15.

## 14. Editing the email.

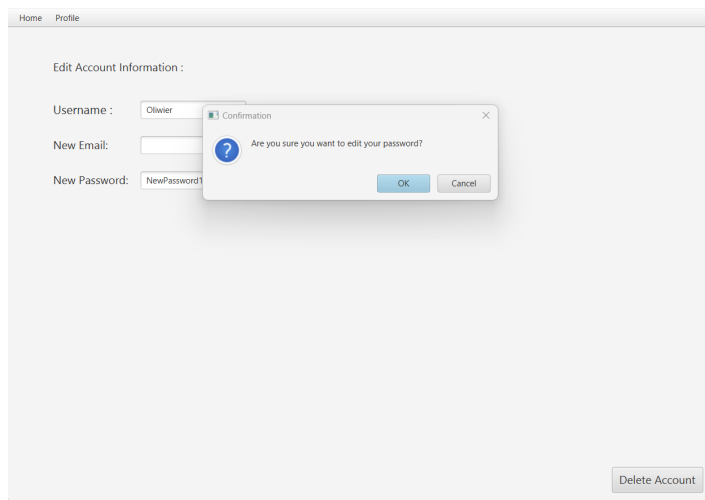
Fill the email field and click the 'Edit Email' button.

Click 'OK' to approve the change of the email.

Following that, the 'Email has been changed' message should be displayed.

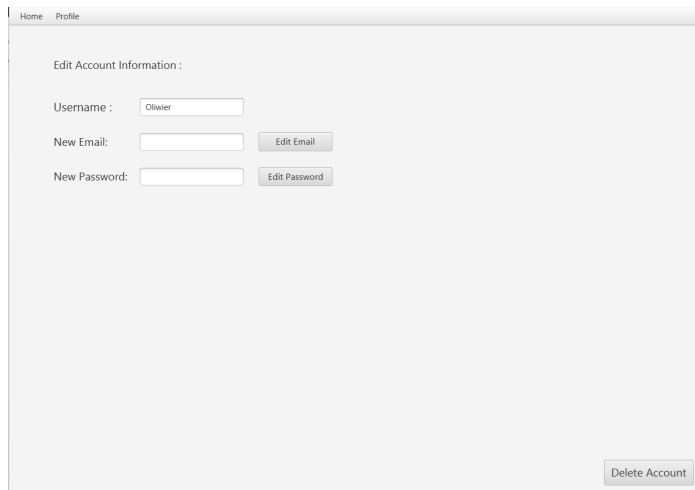
## 15. Editing the password.

Fill the password field and click the 'Edit Password' button.

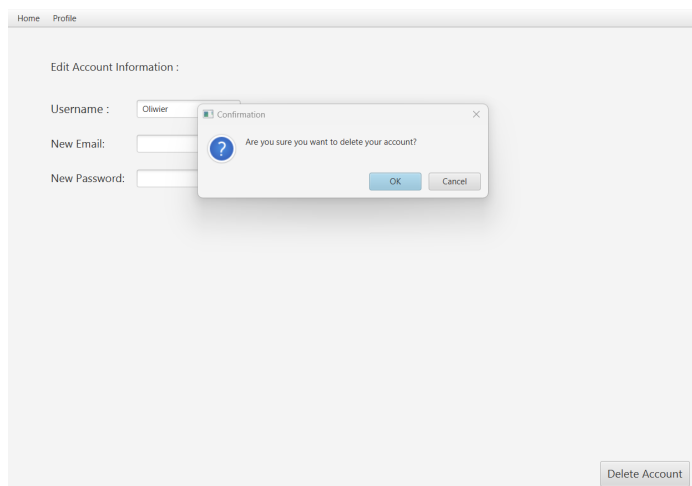


Click '**OK**' to approve the change of the password.  
Following that, the 'Password has been changed' message should be displayed.

## 16. Deleting the account.



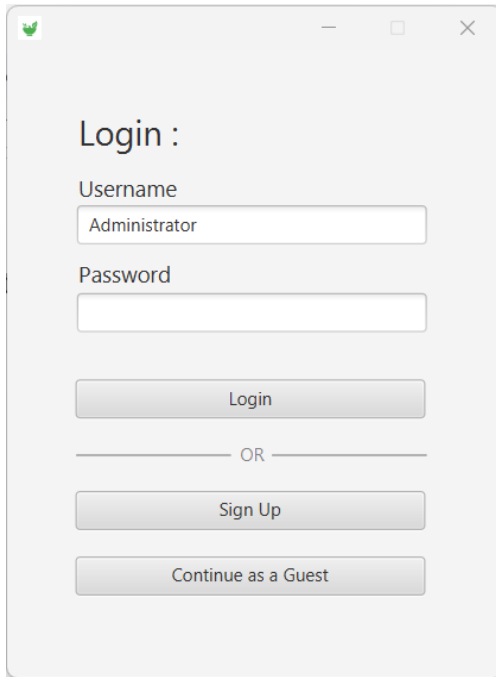
Click the '**Delete Account**' button in the bottom right corner.



Click the '**OK**' button to approve the deletion of the account.  
Following that, the user should be logged out from the account.

## III. Administrator User Guide

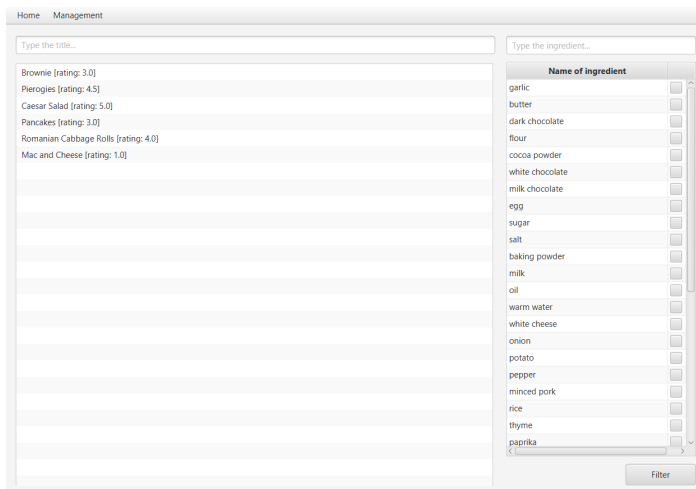
### 1. Logging as Administrator



A login window titled "Login :". It contains two input fields: "Username" with the text "Administrator" and "Password" which is empty. Below the fields are three buttons: "Login", "Sign Up", and "Continue as a Guest". A horizontal line with the text "OR" is positioned between the "Login" and "Sign Up" buttons.

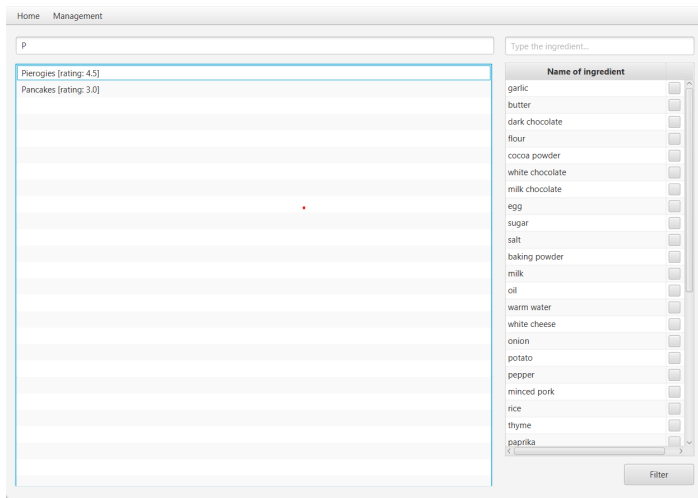
To login as Administrator, provide the correct username and password and click the '**Login**' button.

### 2. Searching for a recipe with a title.



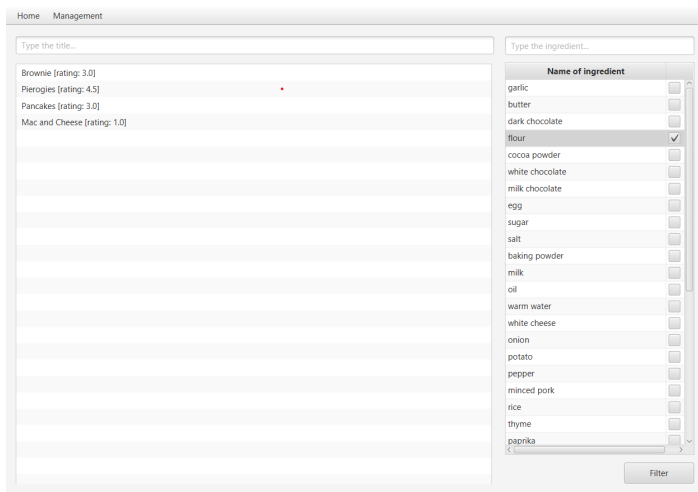
A recipe search interface with a title bar "Home Management". It features two search input fields: "Type the title..." and "Type the ingredient...". The "Type the title..." field is populated with a list of recipes and their ratings: Brownie (rating: 3.0), Pierogies (rating: 4.5), Caesar Salad (rating: 5.0), Pancakes (rating: 3.0), Romanian Cabbage Rolls (rating: 4.0), and Mac and Cheese (rating: 1.0). The "Type the ingredient..." field is populated with a list of ingredients: garlic, butter, dark chocolate, flour, cocoa powder, white chocolate, milk chocolate, egg, sugar, salt, baking powder, milk, oil, warm water, white cheese, onion, potato, pepper, minced pork, rice, thyme, and paprika. A "Filter" button is located at the bottom right.

To search for a recipe with its title type a title in the "**Type a title...**" field.



After typing a text in the field, a list of recipes with titles that contain that text will be displayed.

### 3. Searching for a recipe with its ingredients.



To search for a recipe with ingredients, select ingredients from a list and click the **“Filter”** button. After clicking the button, a list of recipes with those ingredients will be displayed.

### 4. Displaying a full recipe.

To display the full recipe click at chosen recipe and the window with detail will be displayed.



## 5. Multiply the amount of ingredients.

Home Management

### Brownie

Olivier

Ingredients :

Ingredient Name	Amount	Unit of Measurement
butter	370.0	grams
dark chocolate	370.0	grams
flour	170.0	grams
cocoa powder	80.0	grams
white chocolate	100.0	grams
milk chocolate	100.0	grams
egg	6.0	-

Description :

STEP 1  
Cut 185g unsalted butter into small cubes and tip into a medium bowl. Break 185g dark chocolate into sn

STEP 2  
Fill a small saucepan about a quarter full with hot water, then sit the bowl on top so it rests on the rim of

STEP 3  
Remove the bowl from the pan. Alternatively, cover the bowl loosely with cling film and put in the microw

STEP 4  
While you wait for the chocolate to cool, position a shelf in the middle of your oven and turn the oven on

STEP 5  
Using a shallow 20cm square tin, cut out a square of kitchen foil (or non-stick baking parchment) to line t

STEP 6  
Chop 50g white chocolate and 50g milk chocolate into chunks on a board.

STEP 7  
Break 3 large eggs into a large bowl and tip in 275g golden caster sugar. With an electric mixer on maxim

STEP 8  
Pour the cooled chocolate mixture over the egggy mousse, then gently fold together with a rubber spatula

STEP 9  
Hold the sieve over the bowl of egggy chocolate mixture and resift the cocoa and flour mixture, shaking th

2 Calculate Back

To multiply an ingredient type any number in find in the left bottom corner and click the **“Calculate”** button. After clicking the button the amount will be multiplied.

## 6. Managing Recipes

Home Management

Manage Profiles

Manage Recipes

Type the ingredient...

Name of ingredient

- garlic
- butter
- dark chocolate
- flour
- cocoa powder
- white chocolate
- milk chocolate
- egg
- sugar
- salt
- baking powder
- milk
- oil
- warm water
- white cheese
- onion
- potato
- pepper
- minced pork
- rice
- thyme
- paprika

Filter

To manage recipes go to 'Management' in the menu and select 'Manage Recipes'.

## 7. Adding a recipe

The screenshot shows the 'Add Recipe' form. On the left is a list of existing recipes: Brownie (rating: 3.0), Pierogies (rating: 4.5), Caesar Salad (rating: 5.0), Pancakes (rating: 3.0), Romanian Cabbage Rolls (rating: 4.0), and Mac and Cheese (rating: 1.0). The main form has fields for 'Title' and 'Author'. Below these is a table for ingredients with columns 'Ingredient Name', 'Amount', and 'Unit of Measurement'. The table is currently empty, showing 'No content in table'. At the bottom of the table are 'Remove' and 'Add' buttons. Below the table is a 'Description' text area. At the very bottom of the form are 'Reset', 'Remove', 'Edit', and 'Add' buttons.

a) Fill the fields **“Title”** and **“Description”**.

b) Fill the ingredient fields **“Ingredient Name”**, **“Amount”** and **“Unit of Measurement”**

c) To add an ingredient click the **“Add”** button below the table with ingredients. To remove ingredients, select one from the table and click the **“Remove”** button below the table.

d) To add the recipe click the **“Add”** button at the bottom of the window.

## 8. Editing a recipe

The screenshot shows the 'Edit Recipe' form for the 'Brownie' recipe. The left list is the same. The form now has the recipe name 'Brownie' and author 'Olivier' pre-filled. The ingredient table is populated with the following data:

Ingredient Name	Amount	Unit of Measurement
butter	185.0	grams
dark chocolate	185.0	grams
flour	85.0	grams
cocoa powder	40.0	grams
white chocolate	50.0	grams
milk chocolate	50.0	grams
egg	3.0	-

Below the table are 'Remove' and 'Add' buttons. The description area contains five steps of the recipe. At the bottom are 'Reset', 'Remove', 'Edit', and 'Add' buttons.

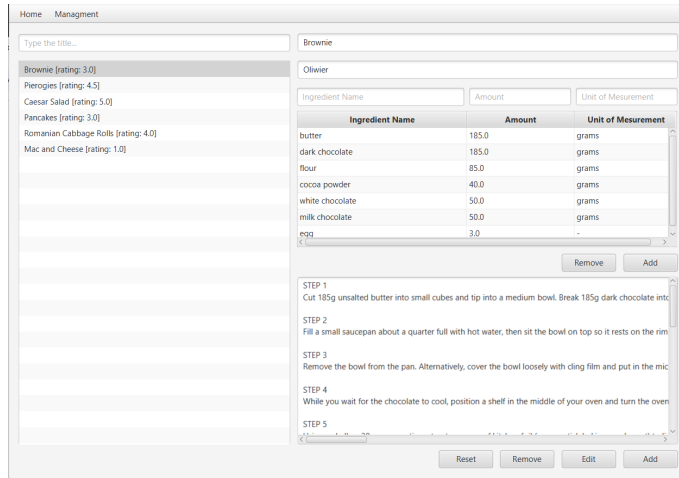
To change details of a recipe, select it from the list on the left side of the window.

The recipe details will be displayed on the right side of the window. Change the recipe details and click the **“Edit”** button.

This screenshot shows the 'Edit Recipe' form with a confirmation dialog box overlaid. The dialog box has a question mark icon and the text 'Are you sure you want to edit the recipe?'. It has 'OK' and 'Cancel' buttons. The background form is the same as the previous screenshot, showing the 'Brownie' recipe details.

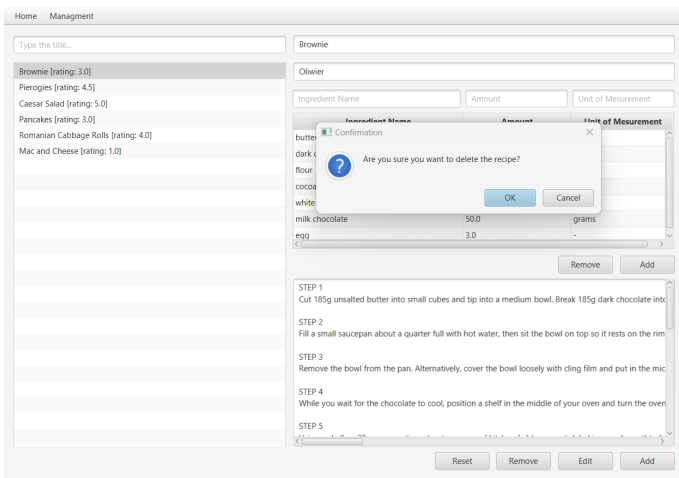
After clicking the button the confirmation message will be displayed. To confirm the action and edit the recipe click the **“OK”** button. To cancel the action click the **“Cancel”** button.

## 9. Removing a recipe



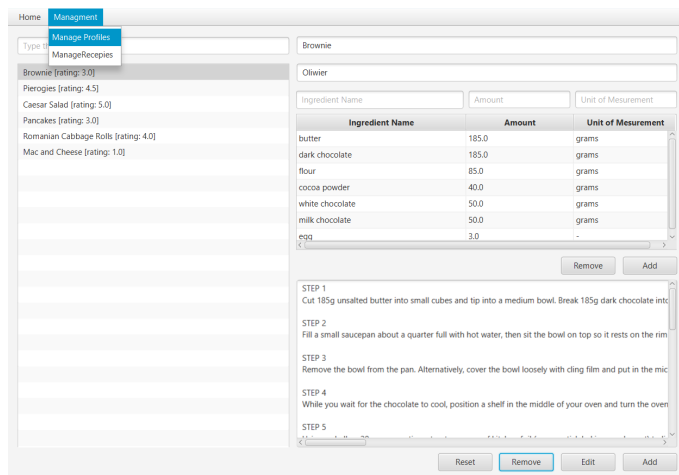
To remove a recipe, select it from the list on the left side of the window.

The recipe details will be displayed on the right side of the window. Then click the **“Remove”** button.



After clicking the button the confirmation message will be displayed. To confirm the action and remove the recipe click the **“OK”** button. To cancel the action click the **“Cancel”** button.

## 10. Managing profiles



To manage profiles go to 'Management' in the menu and select 'Manage Profiles'.

## 11. Removing a membership

The screenshot shows a web application window titled 'Home Management'. On the left, there is a search bar labeled 'Type the username...' and a list of members. The first member, 'Dominka', is highlighted. To the right of the list, there is a form with three fields: 'Username:' (containing 'Dominka'), 'Email:' (containing 'dominka@via.dk'), and 'Password:' (containing 'Password123'). At the bottom right of the window, there is a button labeled 'Remove Membership'.

To remove the member, select it from the list that is on the left side. Following that, the member's information should be displayed in the fields on the right side.

This screenshot shows the same 'Management' interface as the previous one, but with a confirmation dialog box overlaid in the center. The dialog box has a title bar that says 'Confirmation' and a question mark icon. The text inside the dialog box asks, 'Are you sure you want to delete the account?'. There are two buttons at the bottom of the dialog: 'OK' and 'Cancel'. The background interface is slightly dimmed.

To approve the deletion of the member, click the '**OK**' button. Following that, the member whose account has been removed and if logged in, will be logged out and a message will be displayed.