# **RecipeBook - Revised Requirements Specifications**

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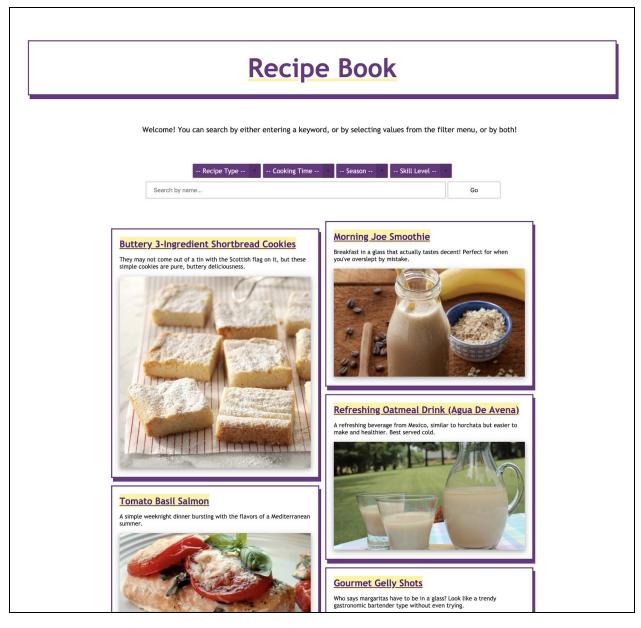
## I. Website Features

- 1. The home page displays all the recipes, with each recipe section containing a clickable recipe name, a short blurb on the recipe, and an image.
- 2. The search section allows the user to search recipes by typing in a keyword, or by selecting values from the drop-down filter menu, or by doing both at the same time.
- 3. When the "Go" button is clicked, the web page redirects to a search results page, which displays all matching recipes. If the user hits the "Enter" key on the keyboard when the input field is active, the page would also redirect.
- 4. When the user clicks a clickable recipe name, the web page redirects to a recipe page, which contains the recipe name, an image, a short blurb, recipe type, cooking time, season, skill level, ingredients, and cooking steps.
- 5. Whenever the user clicks a "Back" button, the page redirects to the last visited page.

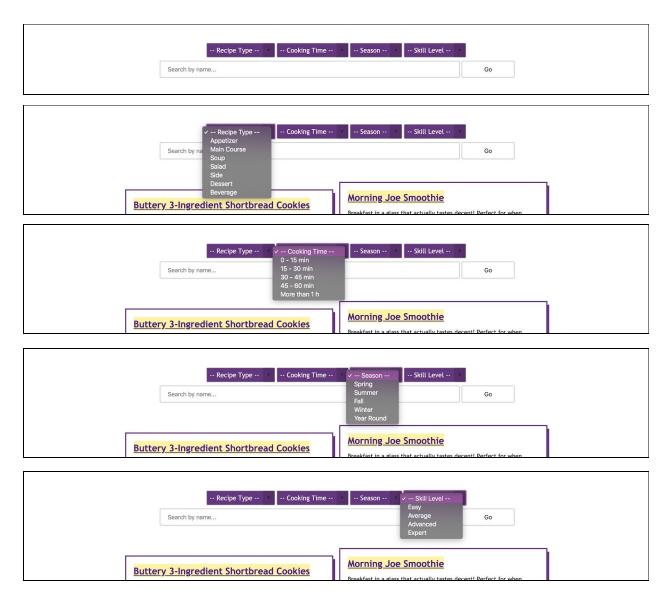
## II. User Interface

**NOTE**: The UI design is original, and I referenced some detailed features of CSS on W3Schools and MDN to achieve the final look. However, I built the filter menu UI based on the code from <a href="https://codepen.io/silverdrop/pen/msrcE">https://codepen.io/silverdrop/pen/msrcE</a>. I modified it to fit my requirement.

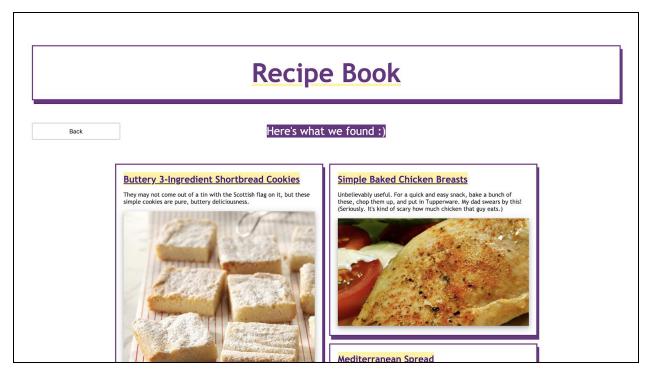
#### 1. Home Page



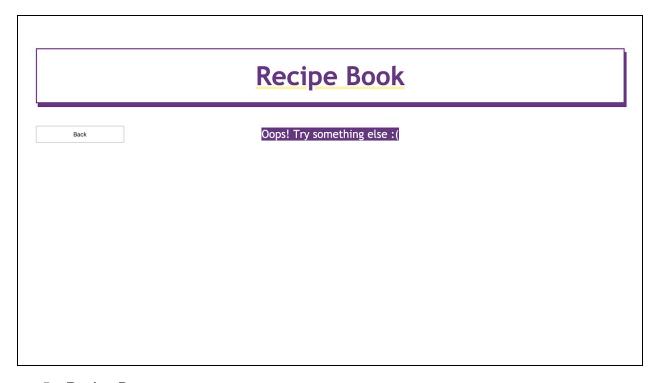
## 2. Drop-Down Filter Menu



3. Search Results Page - When there are matching results



4. Search Results Page - When there are no matching results



5. Recipe Page

# **Recipe Book**

#### Tomato Basil Salmon



Blurb: A simple weeknight dinner bursting with the flavors of a Mediterranean summer.

Recipe Type: MainCourse

Cooking Time: 15 - 30 min

Season: Summer

Skill Level: Easy

- 2 6-ounce boneless salmon fillets
  1 tablespoon dried basil
  1 tomato, thinly sliced
  1 tablespoon olive oil
  2 tablespoons grated Parmesan cheese

- Preheat oven to 375 degrees Fahrenheit.
  Line a baking sheet with a piece of aluminum foil. Spray with nonstick cooking spray.
  Place the salmon filets onto the foil, sprinkle with basil, top with tomato slices, drizzle with olive oil, and sprinkle with Parmesan cheese.
  Bake until the salmon is opaque in the center and Parmesan cheese is lightly browned on top (about 20 minutes.