

RecipeBook - Revised Requirements Specifications

Ella Chang, Eudora Liu, Maggie Sellers

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 <https://codepen.io/silverdrop/pen/msrcE>. I modified it to fit my requirement.

1. Home Page

Recipe Book

Welcome! You can search by either entering a keyword, or by selecting values from the filter menu, or by both!

-- Recipe Type -- -- Cooking Time -- -- Season -- -- Skill Level --

Search by name...

Go

Buttery 3-Ingredient Shortbread Cookies

They may not come out of a tin with the Scottish flag on it, but these simple cookies are pure, buttery deliciousness.



Tomato Basil Salmon

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



Morning Joe Smoothie

Breakfast in a glass that actually tastes decent! Perfect for when you've overslept by mistake.



Refreshing Oatmeal Drink (Agua De Avena)

A refreshing beverage from Mexico, similar to horchata but easier to make and healthier. Best served cold.



Gourmet Gelly Shots

Who says margaritas have to be in a glass? Look like a trendy gastronomic bartender type without even trying.

2. Drop-Down Filter Menu

-- Recipe Type --

-- Cooking Time --

-- Season --

-- Skill Level --

Search by name...

Go

-- Recipe Type --

✓ -- Recipe Type --

AppetizerMain CourseSoupSaladSideDessertBeverage

-- Cooking Time --

-- Season --

-- Skill Level --

Search by name...

Go

Buttery 3-Ingredient Shortbread Cookies

Morning Joe Smoothie

Breakfast in a glass that actually tastes decent! Perfect for when

-- Recipe Type --

-- Cooking Time --

✓ -- Cooking Time --

0 - 15 min15 - 30 min30 - 45 min45 - 60 minMore than 1 h

-- Season --

-- Skill Level --

Search by name...

Go

Buttery 3-Ingredient Shortbread Cookies

Morning Joe Smoothie

Breakfast in a glass that actually tastes decent! Perfect for when

-- Recipe Type --

-- Cooking Time --

-- Season --

✓ -- Season --

SpringSummerFallWinterYear Round

-- Skill Level --

Search by name...

Go

Buttery 3-Ingredient Shortbread Cookies

Morning Joe Smoothie

Breakfast in a glass that actually tastes decent! Perfect for when

-- Recipe Type --

-- Cooking Time --

-- Season --

-- Skill Level --

✓ -- Skill Level --

EasyAverageAdvancedExpert

Search by name...

Go

Buttery 3-Ingredient Shortbread Cookies

Morning Joe Smoothie

Breakfast in a glass that actually tastes decent! Perfect for when

3. Search Results Page - When there are matching results

Recipe Book

[Back](#)

Here's what we found :)

Buttery 3-Ingredient Shortbread Cookies

They may not come out of a tin with the Scottish flag on it, but these simple cookies are pure, buttery deliciousness.



Simple Baked Chicken Breasts

Unbelievably useful. For a quick and easy snack, bake a bunch of these, chop them up, and put in Tupperware. My dad swears by this! (Seriously. It's kind of scary how much chicken that guy eats.)



Mediterranean Spread

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

Recipe Book

[Back](#)

Oops! Try something else :(

5. Recipe Page

Recipe Book

[Back](#)

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

Ingredients:

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

Steps:

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