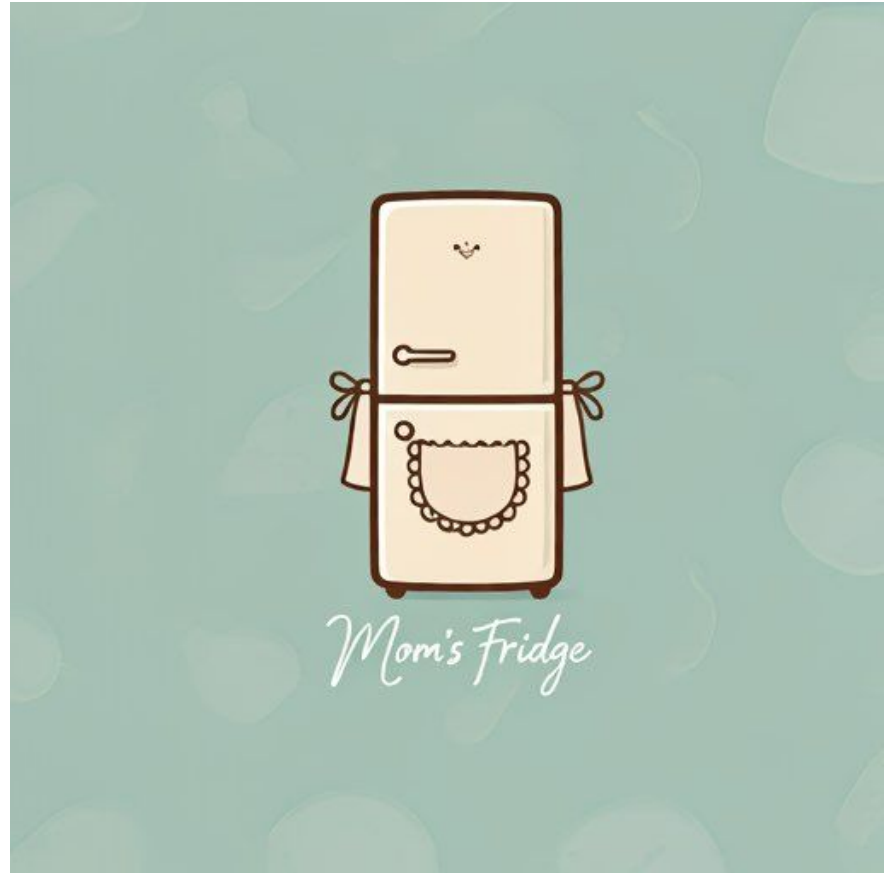


Mom's Fridge

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Problem Statement/Necessity

As low income college students, eating out is a luxury that very few of us can afford. We are also at a time in our lives where we have little to no free time, and learning new skills from scratch can be tough. Cooking is one of, if not, the most important skills to know to keep you happy and healthy, but not everyone gets the opportunity to learn how.

What is Mom's Fridge

- We've all had those times where we were starving but all we had in the house was ingredients and we didn't know what to do with them
- Mom's Fridges was designed for those exact moments
- The name was inspired by our mothers and how she could make something out of nothing
- In essence it is a recipe database that will output recipes based off the ingredients that you input.



Features and Functionality

Mom's Fridge offer a number of features catered to the user's experience such as:

- Documenting the ingredients in the User's fridge
- Searching for recipes
- Save recipes for later use
- Concise recipe instructions for easy vizibility
- Tags for recipe difficulty

How does it work?

- The website will ask the user to input a list of ingredients based on what's in their fridge or pantry and output a series of recipes that include those ingredients.
- The websites pulls the recipes from a text file with an extensive list of recipes contained the steps, difficulty and preptime
- The filterRecipes() function filters the recipes based off the ingredients entered

filterRecipes()

```
function filterRecipes() {  
  const ingredientsInput = document.getElementById("ingredients").value.trim().toLowerCase();  
  const recipeItems = document.querySelectorAll(".recipe-item");  
  
  // If no input is provided, show an alert and reset all recipes to visible  
  if (!ingredientsInput) {  
    alert("Please enter ingredients to filter the recipes.");  
    recipeItems.forEach(recipe => {  
      recipe.style.display = "block"; // Reset to visible  
    });  
    return;  
  }  
  
  // Filter recipes based on ingredients  
  recipeItems.forEach(recipe => {  
    const recipeIngredients = recipe.dataset.ingredients.toLowerCase();  
  
    // Check if the input ingredient matches any recipe's ingredients  
    if (recipeIngredients.includes(ingredientsInput)) {  
      recipe.style.display = "block"; // Show matching recipes  
    } else {  
      recipe.style.display = "none"; // Hide non-matching recipes  
    }  
  });  
}
```

Example of searched ingredients

Mom's Fridge

[About Us](#)[Recipe Search](#)[My Profile](#)[My Fridge](#)Search

Chicken Parmesan

Difficulty: Medium

Prep Time: 30 mins

Instructions:

1. Heat a pan with olive oil and cook the chicken to your liking.
2. Boil water.
3. Add pasta and cook until al dente.
4. Drain and add marinara sauce into a pan with your chicken.

Save Recipe

Chicken Quesadillas

Difficulty: Easy

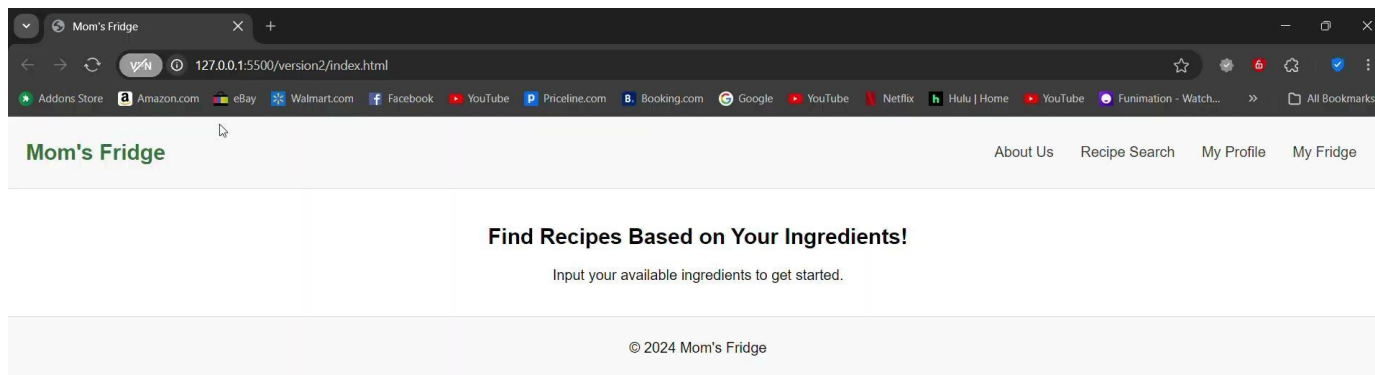
Prep Time: 10 mins

Instructions:

1. Cook chicken in a large skillet.
2. Lay out your tortilla and stuff it with your cheese and chicken.
3. Put your quesadilla on the stove and give it a nice crispy texture.
4. Let it rest for 5-10 minutes then serve.

Save Recipe

Demonstration



Reflections/Next Steps

- More recipes
- More complex search feature
- Scalable formatting
- Accessibility options for recipe directions