

# Flavorsion

## USER MANUAL



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# Software & Installation Instructions

## Using The Software

Flavorsion is a web application available on: <https://flavorsion.com>. To start using it, simply create an account using the given link.

## The Source Code & Building From Source

The application is closed source but it is available as a private repository of <https://github.com/Flavorsion> organization. You can request access from [baykam.say@ug.bilkent.edu.tr](mailto:baykam.say@ug.bilkent.edu.tr) if you desire so. Building from source is explained in the readme of the source code repository.

## Getting Started



The screenshot shows the Flavorsion landing page. At the top, there is a navigation bar with the logo "Flavorsion" in orange, followed by links for "Features", "Community", "Team", and "Log in". Below the navigation, a large heading reads "Collaborative recipe making redefined" in bold black and orange text. A subtext below the heading says: "Easily create and share new recipes, modify both your recipes and others' recipes, and see the history of them all in one simple app." At the bottom of the page are two buttons: "Get started" (orange) and "Log in" (light orange).



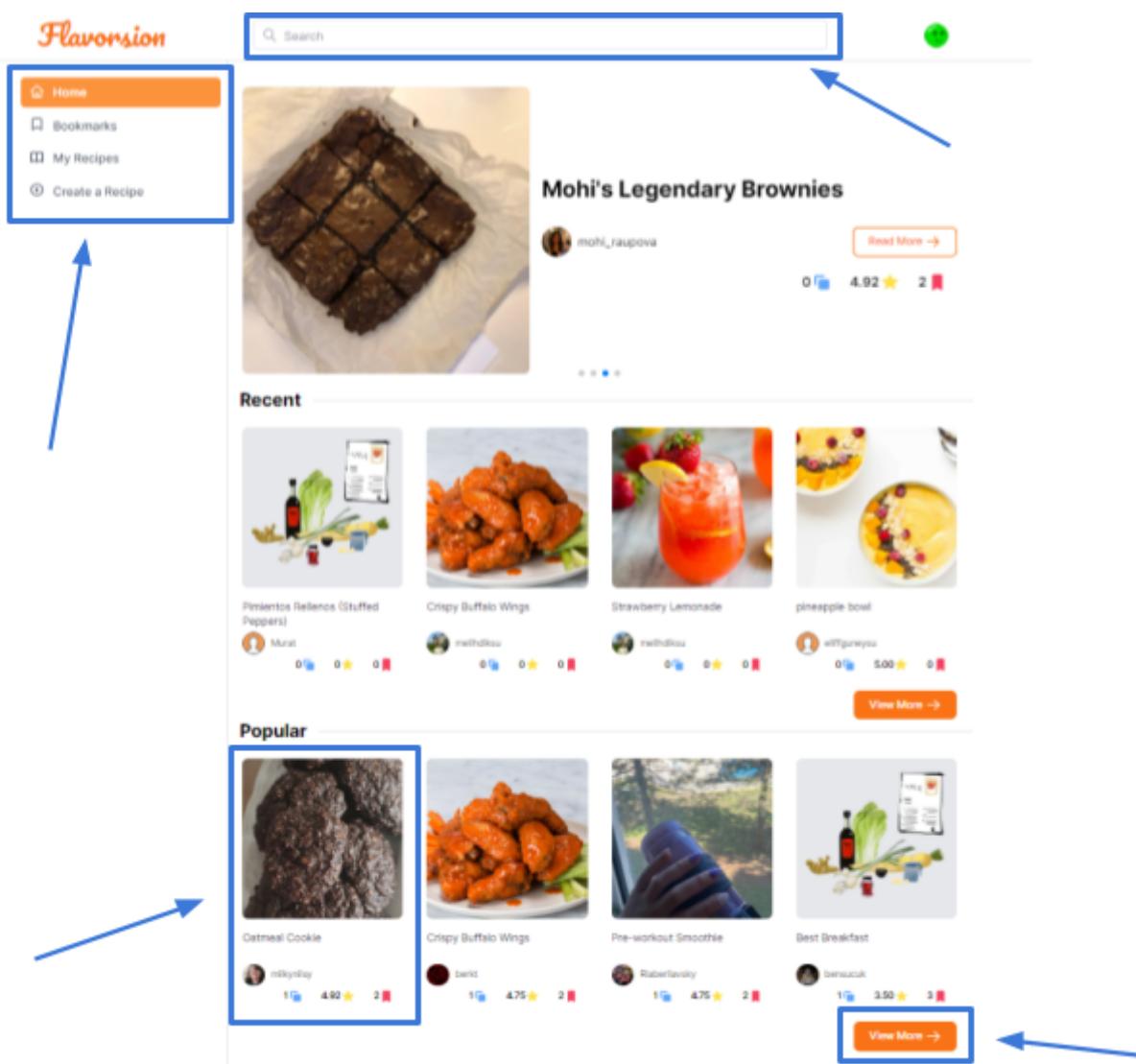
Welcome to Flavorsion!

You can [Get started](#) with registration or [Log in](#) if you already have an account.

# Using The Application

The following is the **Home** page. You can see the most recent and most popular recipes created by our users.

- Click on a recipe to see all details.
- If you want to see more recipes you can click on [View More →](#).
- Using the **Navigation Bar** on the left, you can see your bookmarks, a list of your own recipes, and also you can create a new recipe.
- If you have something specific in your mind, you may use the **Search** tool at the top to find recipes by their names.



**Flavorsion**

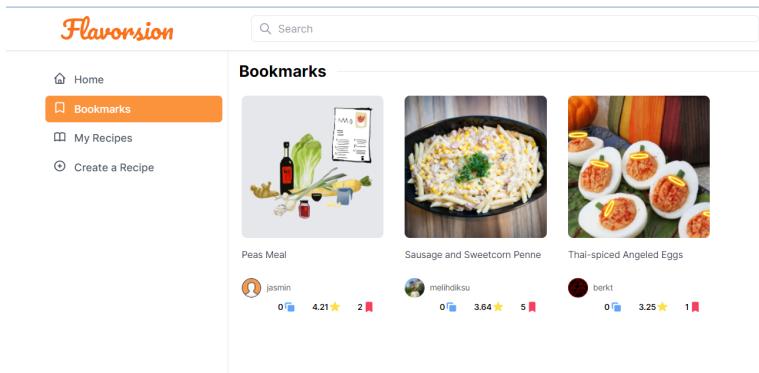
Search

Home Bookmarks My Recipes Create a Recipe

**Bookmarks**

Pearl Meal Sausage and Sweetcorn Penne Thai-spiced Angel Eggs

jasmin 4.21★ 2 reviews  
melihdiksu 3.64★ 5 reviews  
berkt 3.25★ 1 review



View your bookmarks.

**Flavorsion**

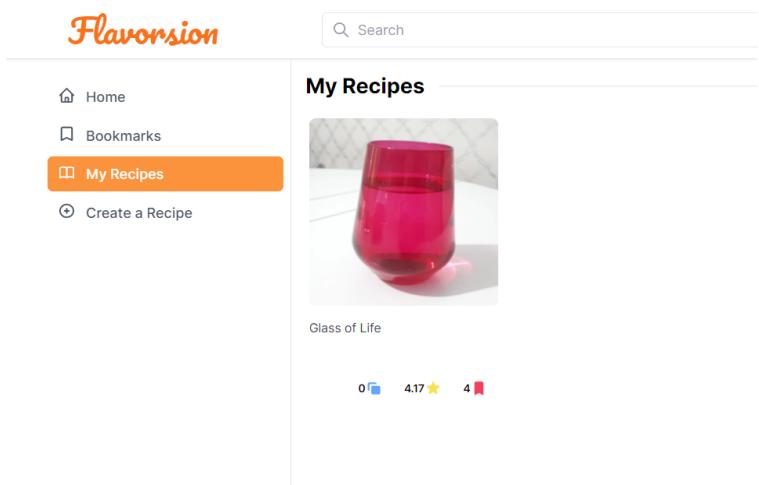
Search

Home Bookmarks **My Recipes** Create a Recipe

**My Recipes**

Glass of Life

0 reviews 4.17★ 4 reviews



View your own recipes.

This is the [Create a Recipe](#) form. The fields marked with “\*” are mandatory, the rest are optional.

1. You have to choose a title for your recipe.
2. Add a description.
3. Upload pictures, preferably of the result of the recipe.
4. Enter the serving size. (How many people can enjoy a single batch?)
5. Add ingredients line by line.
6. Add steps and upload pictures to make them more clear.
7. Select tags that fit your recipe to make it more accessible to people who are interested.
8. Finally, [Save](#) your recipe to share it with other users!



[Home](#) [Bookmarks](#) [My Recipes](#) [Create a Recipe](#)

## Create a New Recipe

Title \*

Description

Pictures

   
Upload

Serving Size \*

Ingredients

[Add Ingredient](#)

Steps

[Add Step](#)

Tags

[Save](#) [Cancel](#)

**Create a New Recipe**

Title \*: Easy Lasagne

Description:  
An easy and delicious lasagne recipe for gourmets!

Pictures: [Upload](#)

Serving Size \*: 4

Ingredients: [Add Ingredient](#)

Steps:  
Heat the oil in a large saucepan. Use kitchen scissors to snip the bacon into small pieces, or use a sharp knife to chop it on a chopping board. Add the bacon to the pan and cook for just a few mins until starting to turn golden. Add the onion, celery and carrot, and cook over a medium heat for 5 mins, stirring occasionally, until softened.

**Add Step**

Steps:  
Heat the oil in a large saucepan. Use kitchen scissors to snip the bacon into small pieces, or use a sharp knife to chop it on a chopping board. Add the bacon to the pan and cook for just a few mins until starting to turn golden. Add the onion, celery and carrot, and cook over a medium heat for 5 mins, stirring occasionally, until softened.

Upload

Tags:

**Save** **Cancel**

Title, description, images, and serving size.

Add steps of the recipe.

Tags

tasty x | comfort-food x |

- garlic
- butter
- slops
- fish
- creamy
- Sandwich
- Meatball

Select tags.

[main](#) [Copy](#) [Bookmark](#) [History](#)

## Mohi's Legendary Brownies

Best brownies ever. Received many compliments. Let me know if u like it! Eggs - this is where it takes a bit of attention. Make sure that the eggs ar [Read More](#)



mohi\_raupova

I like cooking, i love eating

[Follow](#)

[Rate the Recipe](#)



4.92 ★

0



3



sweet

brownie

chocolate

You will see this section at the right side of each recipe page. You can:

- See the owner of the recipe and their bio. Click on their username to see more details.
- Easily [Follow](#) the owner for upcoming recipes.
- [Rate](#) the recipe according to your experience.
- See the overall rating, number of times copied, and number of users who bookmarked the recipe.
- See the tags decided by the recipe owner.

**Ramazan Melih Diksu**  
@melihdiksu  
Name's Diksu.. Melih Diksu.. Ramazan Melih Diksu. Enjoy my recipes!  
📍 Ankara, Turkey

5 Recipes 11 Followers 12 Following

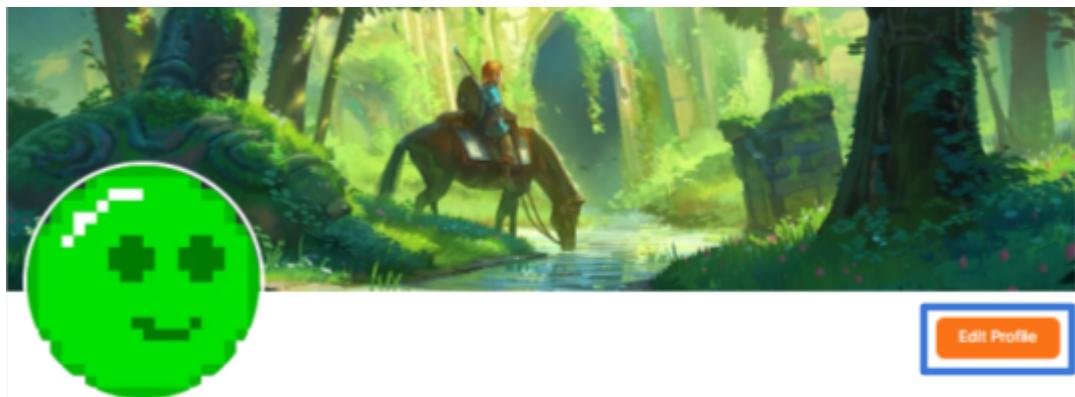
Crispy Buffalo Wings (3.00) Strawberry Lemonade (0) How to Make a Classic Steak Tartare (0) Melih's Special Honey Cake to Warm Your Heart (4.00) 2

**Ramazan Melih Diksu**  
@melihdiksu  
Name's Diksu.. Melih Diksu.. Ramazan Melih Diksu. Enjoy my recipes!  
📍 Ankara, Turkey

5 Recipes 11 Followers 12 Following

- Aleyna Sütbüş @srbubas Student, food lover
- Bonus Özbilgin @benusuz I love eating <3
- Bayram Say @bayramsay According to all known laws of aviation, there is no way a bee should be able to fly. Its wings are too small to get its fat little body off the ground. The bee, of course, flies anyway because bees don't care what humans think is impossible.
- Özge @ozgemyko

This is a profile page where you can see more details about a user. You can also see the user's shared recipes and the other users they follow or are followed by.



## Bezelye

@bezelye

that's how i roll

@

1 Recipes · 8 Followers · 10 Following

Edit Profile

Edit Profile button appears when you enter your own profile page.  
You can edit your profile except for your username.

### Edit Profile

Avatar

Dosya seçilmedi

Banner

Dosya seçilmedi

Name

Bezelye

Description

that's how i roll

City

Country

main ▾ Copy ▾ Unbookmark History

main

Copy

## And Sweetcorn Penne

A crowd pleasing dinner, hearty sausage, sweetcorn then creamy and cheesy mascarpone and parmesan, they will not be any left overs of this dinner.



You can [Copy](#) any branch of a recipe. You can then edit the copied recipe as you wish.

[main](#) [Copy](#) [Bookmark](#) [History](#)

## Pre-workout Smoothie with a twist

*Copied from @asutbas / Pre-workout Smoothie with a twist*

A delicious smoothie, full of nutrients and carbohydrates to boost you up for your workout.



berkt

Hi I am Berk Takit and this is Jackass

[Unfollow](#)

Rate the Recipe



0

0

0

[sweet](#)

[vegan](#)

Here you see that this recipe was copied from another user's recipe. You may click to see the parent recipe.

[main](#) [Copy](#) [Bookmark](#) [History](#)



## Pre-workout Smoothie with a twist

*Copied from @asutbas / Pre-workout Smoothie with a twist*

A delicious smoothie, full of nutrients and carbohydrates to boost you up for your workout.



berkt

Hi I am Berk Takit and this is Jackass

[Unfollow](#)

Rate the Recipe



0

0

0

[sweet](#)

[vegan](#)

You can also see the complete "History" of where this recipe originates.



VERSION HISTORY		
	Add some extra flavor 2022-05-05	
	Added pineapple for some experimenting 2022-05-02	
	To get it extra spicy;) 2022-05-02	
	Created recipe. 2022-05-02	

In this shot you see the “History” of a recipe from most recent to less recent. In this case:

1. The recipe was created.
2. The original owner edited the recipe to add spicy flavor.
3. The recipe was copied by another user with the addition of pineapples.
4. A third user comes in and adds some extra flavor.

As a result, you get a cumulatively constructed recipe which includes something from all contributors. By clicking on a change comment, you can see what was removed and what was added in green and red, respectively, as seen below.

## Ingredients

- Chocolate Soy Milk
- Oats
- Raspberry
- Blackberry
- Blueberry
- Golden Apple
- Pineapple

## Steps

1. First you put your 20 grams of oats in a cup.
2. And pour 190 mL of your preference of milk.
3. Then add 60 grams of raspberries, 40 grams of blackberries and 65 grams of blueberries.
4. Lastly add 120 grams of golden apple.
5. Lastly add 120 grams of golden apple and 40 grams of pineapple.
6. If the taste isn't sweet enough, you can always add a pinch of cinnamon or 1 teaspoon of honey.

**Flavorsion**

Search

main ▾ Edit History

Home Bookmarks My Recipes Create a Recipe

main  
lemon

Hydration is important to our everyday life and key to our survival. By following these instructions you can make sure to stay hydrated in an average Read More

You can switch branches from the branch dropdown in each recipe.

**Flavorsion**

Search

main ▾ Edit History

Home Bookmarks My Recipes Create a Recipe

main  
lemon

Hydration is important to our everyday life and key to our survival. By following these instructions you can make sure to stay hydrated in an average Read More

You may create branches for your own recipe in addition to the default (main) one. Branches are used for alternative recipes with small variations, similar to copying. For example if you want to add some lemon in your recipe, or you want to add a vegan version, you can use this branching feature. After creating branches, you can navigate through your branches using the same button.