



**My
Secret
Chef**

Descrizione

Scelta del progetto

- Evitare spreco alimentare
- Seguire una dieta sana
- Provare nuove ricette ogni giorno

Sviluppo

- Pulizia dataset
- Creazione e popolazione database
- Frontend web application
- Backend web application

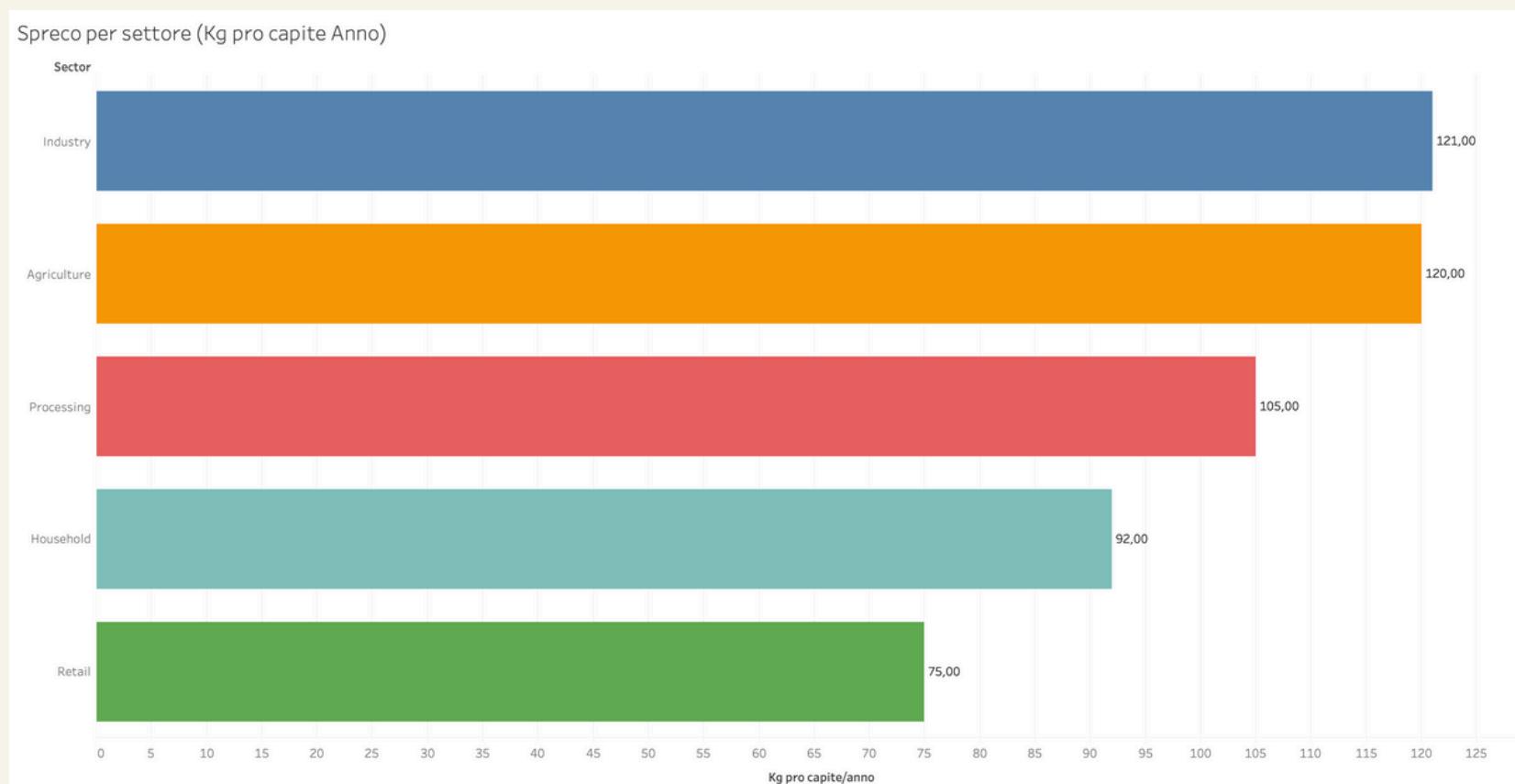
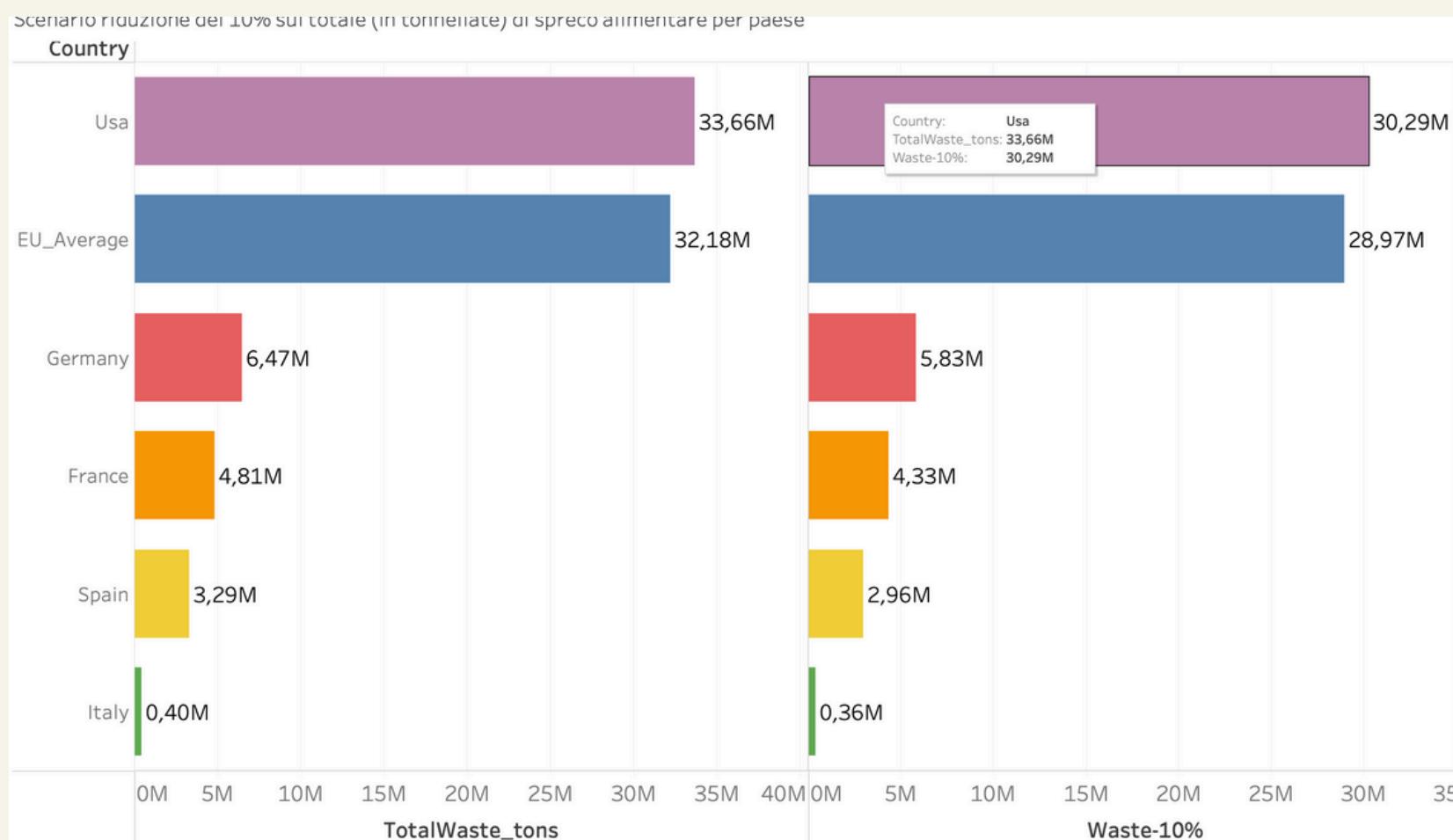




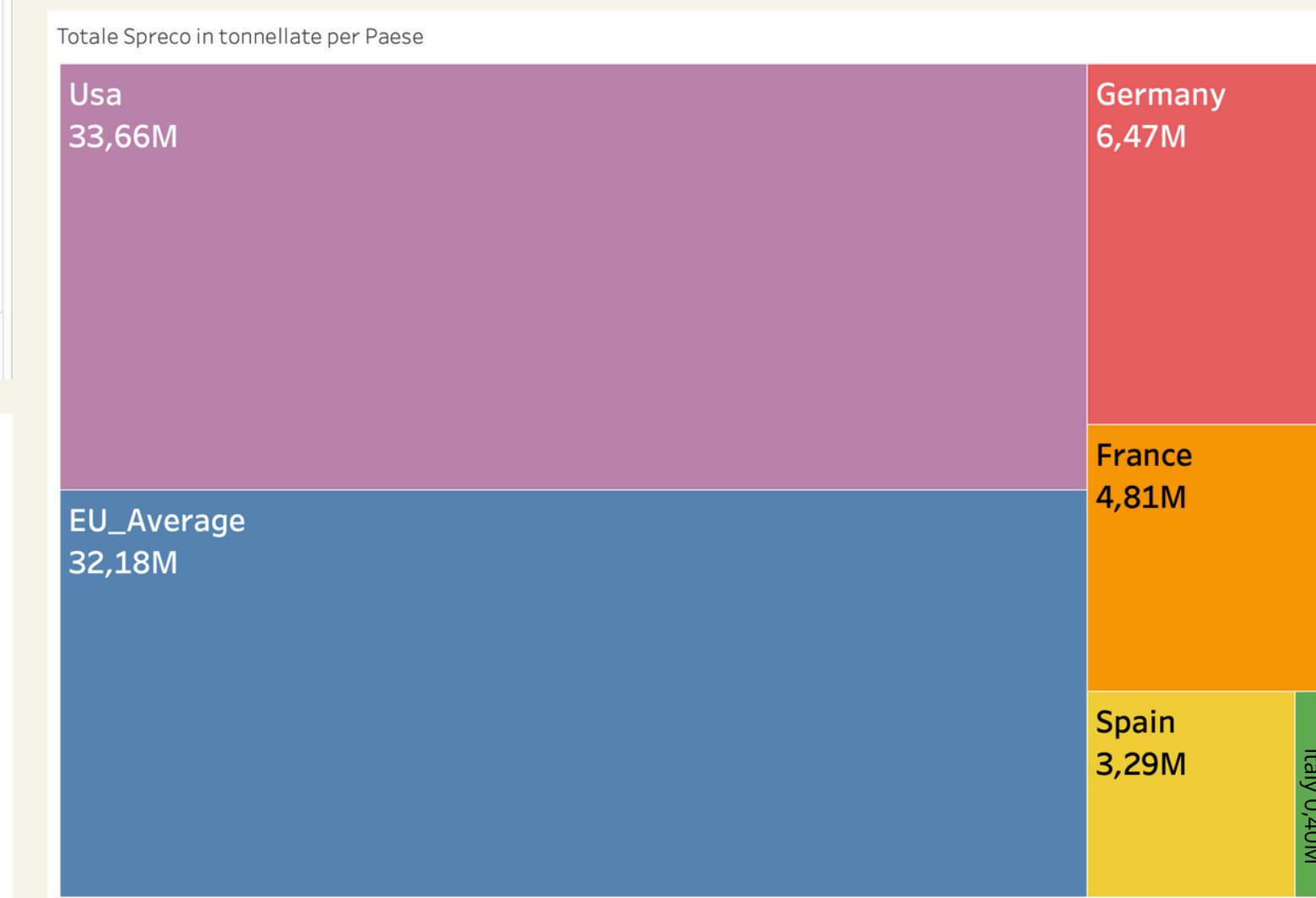
Tecnologie Utilizzate

- GitHub
- AI
- Python (Pandas, SequenceMatcher, re)
- Figma
- Tableau
- HTML, CSS, JS
- PHP
- DOCKER
- MariaDB (phpMyAdmin)
- Apache2
- Canva
- Pages

Report



Fonti dei dati:
 Eurostat, FAO, ReFED, USDA, Rapporto G7
 Confcommercio (2021)



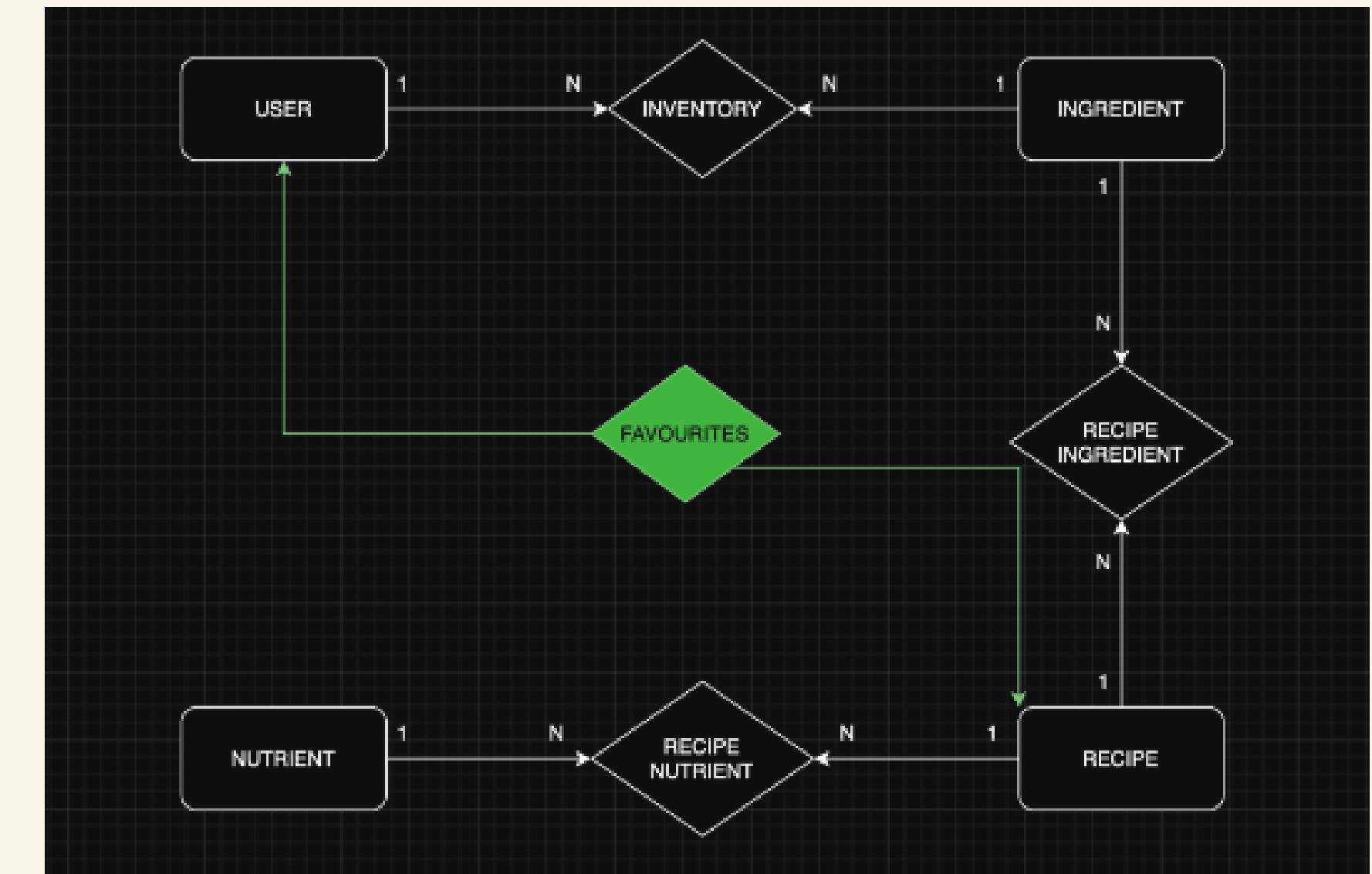
Database

Sviluppo

1. Ricerca dataset
2. Pulizia dataset
3. Creazione database
4. Popolamento database

Tecnologie Utilizzate

- Python (Pandas, SequenceMatcher, re)
- MariaDB



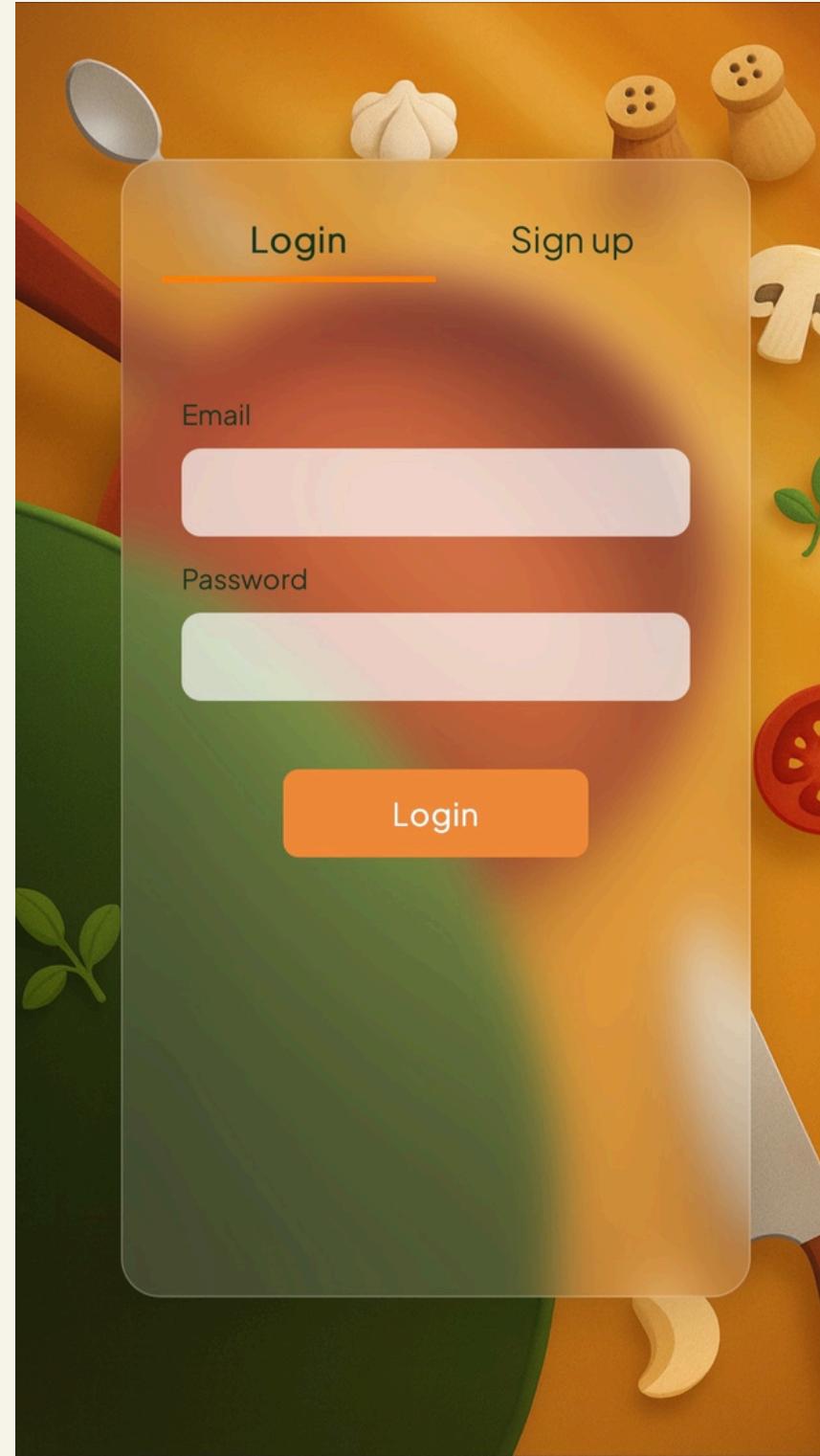


Applicazione

The image displays six screenshots of the My Secret Chef mobile application interface:

- Login:** Shows the login screen with fields for Email and Password, and a Login button.
- Sign up:** Shows the sign-up screen with fields for Email, Password, and Confirm password, and a Sign up button.
- Dashboard:** Shows the main dashboard with the app logo, a search bar, and sections for Recommended Recipes (Caprese Salad, Margherita Pizza), and links for Add from inventor and Add.
- Inventory:** Shows the inventory screen with a search bar and a table listing ingredients like Tomatoes, Milk, Chicken Breast, Pasta, and Cheese, along with their expiration dates (Scadenza).
- Recipe:** Shows a detailed recipe card for "Pasta Primavera" (Italian | 30 min). It includes tabs for Ingredients, Procedure, and Nutrition, and a list of required ingredients with checkboxes.
- Favorites:** Shows the favorites screen with a list of recipes including Spicy Chickpea Curry, Lemon Herb Roasted Chicken, Vegetable Stir-Fry, Creamy Tomato Pasta, Grilled Salmon with Asparagus, and Quinoa Salad with Avocado.

Login/SignUp

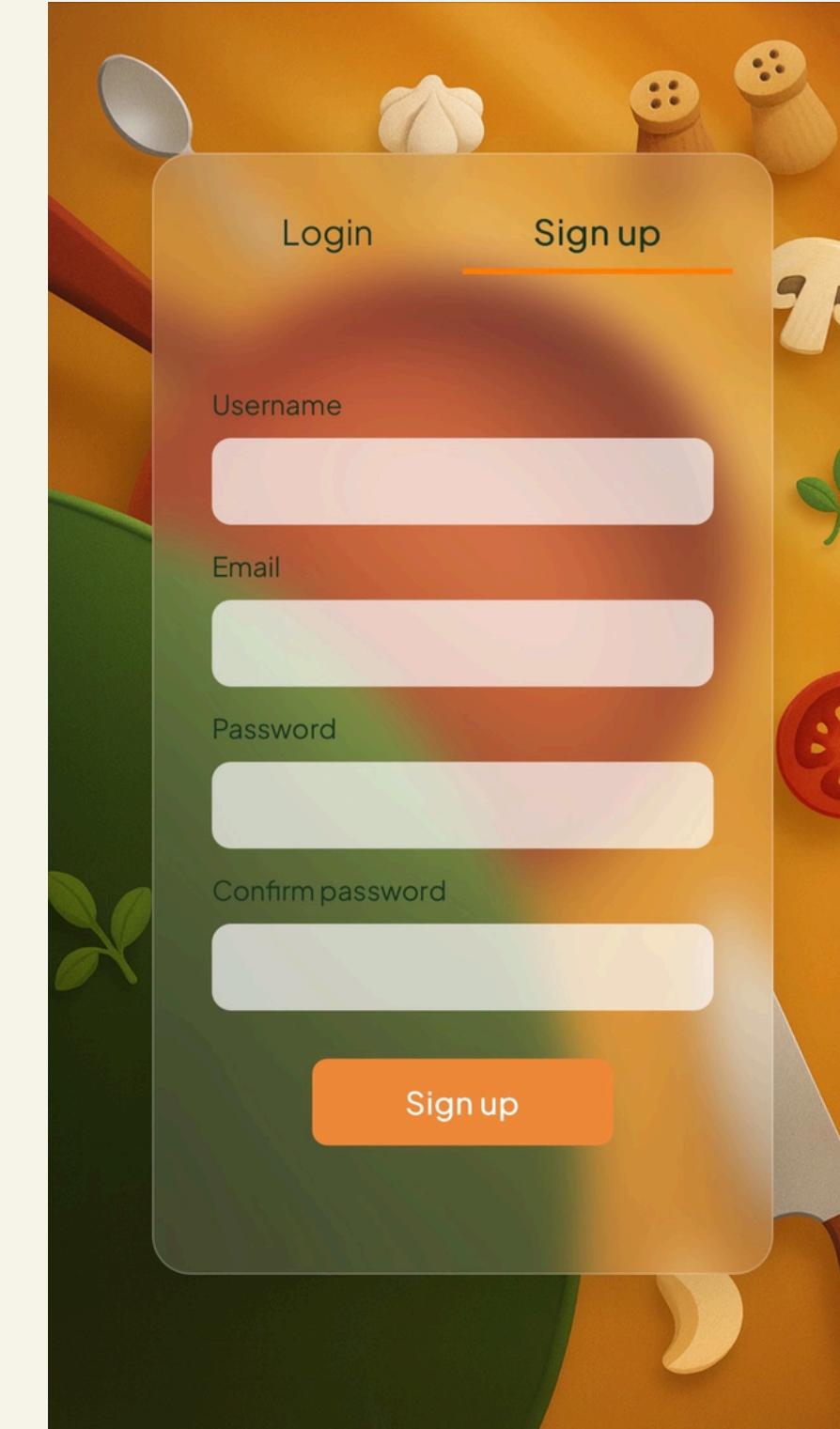


Login Sign up

Email

Password

Login



Login Sign up

Username

Email

Password

Confirm password

Sign up



Dashboard

Home 

What are we cooking today?

Enter ingredients...

Add Ingredient Add from Inventory

bacon  beef 

Recommended Recipes (5 found)



Bacon and Date Appetizer
Ready in 35 min



Devils on Horseback
Ready in 60 min



Easy Keto Beef Tacos

 Home  Inventory  Favorites



Recipe Details



Paleo Baked Eggs in Avocado

[Ingredients](#) [Procedure](#) [Nutrition](#)

Ingredients

- avocado 1 piece
- bacon 2 piece
- black pepper 1g
- chive 10 g
- parsley 1g

[Home](#) [Inventory](#) [Favorites](#)



Paleo Baked Eggs in Avocado

[Ingredients](#) [Procedure](#) [Nutrition](#)

Procedure

Prep Time: 25 mins

Preheat the oven to 425 degrees F (220 degrees C). Crack eggs into a bowl being careful to keep the yolks intact.

Arrange avocado halves in a baking dish resting them along the edge so avocado wont tip over. Gently spoon 1 egg yolk into the avocado hole. Continue spooning egg white into the hole until full. Repeat with remaining egg yolk and avocado.

[Home](#) [Inventory](#) [Favorites](#)



Paleo Baked Eggs in Avocado

[Ingredients](#) [Procedure](#) [Nutrition](#)

Nutritional Values

Total Fat: 24 g
 Saturated Fat: 5 g
 Total Carbohydrate: 9 g
 Dietary Fiber: 7 g
 Total Sugars: 1 g
 Protein: 11 g

[Home](#) [Inventory](#) [Favorites](#)



Inventory

My Inventory →

egg yolk

Expiration date (optional)

21 nov 2025

Add Ingredient

bacon 21/11/2025 trash

beef 21/11/2025 trash

→

Home Inventory Favorites



Favorites

My Favorites ≡

✖

Devils on Horseback
Ready in 60 min

✖

Easy Keto Beef Tacos
Ready in 50 min

→

Home Inventory Favorites

Members



Dahore Giorgio Leonard

- Backend



Parlani Alessio

- Progettazione Frontend
- Report Tableau



Panico Jonathan

- Progettazione Frontend



Perella Carlo

- Responsabile documentazione



Sancricca Giordano

- Pulizia dataset
- Containerizzazione
- PM



Uccellani Lorenzo

- Pulizia dataset
- Backend



Thank You