
System Requirements Specification Index

For

Bakery Recipe Converter Console Application

Version 1.0

TABLE OF CONTENTS

1	Project Abstract	
2	Business Requirements	
3	Error! Bookmark not defined.	
4	Template Code Structure	
5	Execution Steps to Follow	Error! Bookmark not defined.

Bakery Recipe Converter Console

System Requirements Specification

1 PROJECT ABSTRACT

A leading US-based bakery chain, planning to expand its operations to India, requires a measurement conversion system to standardize their recipes across international locations. The Bakery Recipe Converter is a Python console application developed to bridge the measurement system gap between US and Indian bakery operations. This system enables seamless conversion of the chain's existing US recipes to metric measurements used in Indian bakeries, ensuring consistent product quality across all franchises. The application handles conversion of ingredient quantities, baking temperatures, and cooking times from US standard measurements to metric units, maintaining the precision and taste that customers expect while allowing Indian staff to work with familiar measurement units. This standardization tool will be crucial for maintaining product consistency as the chain expands its presence in the Indian market.

2 BUSINESS REQUIREMENTS:

Screen Name	Console input screen
Problem Statement	<ol style="list-style-type: none">1. User needs to enter recipe details into the application.2. The application should convert all measurements to metric units.3. The console should handle the following inputs: Recipe Name, Flour (cups), Sugar (cups)4. Format output clearly with proper units

3 CONSTRAINTS

3.1 INPUT REQUIREMENTS

1. Recipe Name:
 - Must be stored as string in variable **recipe_name**
 - Cannot be empty
 - Example: "Chocolate Cake"
2. Ingredient Measurements:
 - Must be stored as float in **flour_cups** and **sugar_cups**
 - Must be positive numbers
 - Accepted Units: Cups

3.2 CONVERSION CONSTRAINTS

1. Weight Conversion:
 - 1 cup flour = 128 grams (Use constant CUP_FLOUR_TO_GRAMS)
 - 1 cup sugar = 200 grams (Use constant CUP_SUGAR_TO_GRAMS)
 - Store results in **flour_grams** and **sugar_grams**
 - Results must be rounded to whole numbers

3.3 OUTPUT CONSTRAINTS

1. Display Format:
 - Converted measurements must be shown with metric units
 - Format: "CONVERTED RECIPE: [recipe_name]"
 - Each measurement must be on a new line: "Flour: [flour_grams]g"

4. TEMPLATE CODE STRUCTURE:

1. Constants Section:
 - Define conversion factors
 - Example: SUGAR_CUPS_TO_GRAMS = 200

2. Input Section:

- Get recipe name (string)
- Get measurements (float)

3. Conversion Section:

- Convert measurements using formulas
- Apply proper rounding

4. Output Section:

- Display converted values
- Include proper units
- Format numbers correctly

5. EXECUTION STEPS TO FOLLOW:

1. Run the program
2. Enter recipe name when prompted
3. Enter all ingredients measurements
4. Enter temperature
5. Enter baking time
6. View conversion results
7. Verify output formatting