


Interactive Intelligent Kitchen Helper

# CAU-IKH



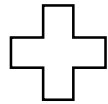
20182705 고주형 20185784 김호성  
20182610 손희승 20162874 이준협  
20142611 이하람

# What "IIKH" is

IIKH

Recipe

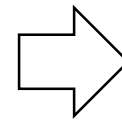
- Recipe Name
- Description of Recipe
- Needed Ingredients



Management

Plan

- Plan Name
- Meal Plan of  
Breakfast  
Lunch  
Dinner



"Convenience"  
of Kitchen User

## Steak Recipe

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## Cream Pasta Recipe

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## Lamb Curry Recipe

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## Fried Chicken Recipe

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## Curry Recipe

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## Garlic Sou

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## p Recipe

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## Onion Soup Recipe

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# What we focused on

"UX"

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.....IK:.....K   K:.....KH:.....H   H:.....
.....IK:.....K   K:.....KH:.....H   H:.....
|.....| |.....| IK:.....K   K:.....KHH:.....H   H:.....H
|.....| |.....|  KK:.....K   K:.....KKK   H:.....H   H:.....H
|.....| |.....|   K:.....K   K:.....K   H:.....H   H:.....H
|.....| |.....|   K:.....K:.....K   H:.....HHHHH:.....H
|.....| |.....|   K:.....:.....K   H:.....:.....:.....H
|.....| |.....|   K:.....K:.....K   H:.....HHHHH:.....H
|.....| |.....|   K:.....K   K:.....K   H:.....H   H:.....H
|.....| |.....|  KK:.....K   K:.....KKK   H:.....H   H:.....H
|.....| |.....| IK:.....K   K:.....KHH:.....H   H:.....H
.....IK:.....K   K:.....KH:.....H   H:.....
.....IK:.....K   K:.....KH:.....H   H:.....
|.....| |.....| IKKKKKKKKK   KKKKKKKKHHHHHHHHH   HHHHHHHH

***** Here's Menu *****

>> Enter [1] to <SEARCH RECIPE>
>> Enter [2] to <ADD RECIPE>
>> Enter [3] to <DELETE RECIPE>
>> Enter [4] to <VIEW RECIPE>
>> Enter [5] to <SEARCH PLAN>
>> Enter [6] to <ADD PLAN>
>> Enter [7] to <DELETE PLAN>
>> Enter [8] to <VIEW PLAN>
>> Enter [9] to <QUIT>

```

# “UX”

## Console...

Hard to type

Hard to edit after Entering

Hard to see what I have entered

Hard to do task at the same time.

- Adding Recipe & Editing Ingredient

## Excel...

Easy to type

Easy to edit after Entering

Easy to see what I have entered

Easy to edit every cell at the same time



# CSV

## Comma Separated Values



```
id,name,released_on,price,created_at,updated_at
24,1000 Piece Jigsaw Puzzle,2012-07-03,14.99,2012-07-09 16:50:49 UTC,2012-07-09 16:50:49 UTC
30,360° Protractor,2012-05-03,3.99,2012-07-09 16:50:49 UTC,2012-07-09 16:50:49 UTC
17,7 Wonders,2012-04-21,28.75,2012-07-09 16:50:49 UTC,2012-07-09 16:50:49 UTC
13,Acoustic Guitar,2012-06-06,1025.0,2012-07-09 16:50:49 UTC,2012-07-09 16:50:49 UTC
15,Agricola,2012-05-22,45.99,2012-07-09 16:50:49 UTC,2012-07-09 16:50:49 UTC
22,Answer to Everything,2012-07-03,42.0,2012-07-09 16:50:49 UTC,2012-07-09 16:50:49 UTC
23,Box Kite,2012-05-19,63.0,2012-07-09 16:50:49 UTC,2012-07-09 16:50:49 UTC
29,CanCan Music Record,2012-05-09,2.99,2012-07-09 16:50:49 UTC,2012-07-09 16:50:49 UTC
12,Chocolate Pie,2012-04-12,3.14,2012-07-09 16:50:49 UTC,2012-07-09 16:50:49 UTC
9,Dog Toy Bone,2012-06-13,2.99,2012-07-09 16:50:49 UTC,2012-07-09 16:50:49 UTC
11,Flux Capacitor,2012-06-01,19.55,2012-07-09 16:50:49 UTC,2012-07-09 16:50:49 UTC
6,Game Console,2012-06-06,299.95,2012-07-09 16:50:49 UTC,2012-07-09 16:50:49 UTC
10,Heated Blanket,2012-07-19,27.95,2012-07-09 16:50:49 UTC,2012-07-09 16:50:49 UTC
19,Knights of Catan,2012-06-10,19.95,2012-07-09 16:50:49 UTC,2012-07-09 16:50:49 UTC
8,Lawn Chair,2012-05-29,34.99,2012-07-09 16:50:49 UTC,2012-07-09 16:50:49 UTC
21,Millennium Falcon,2012-04-10,3597200.0,2012-07-09 16:50:49 UTC,2012-07-09 16:50:49 UTC
14,Model Enterprise,2012-04-18,27.99,2012-07-09 16:50:49 UTC,2012-07-09 16:50:49 UTC
28,Model Train Rails,2012-06-30,45.0,2012-07-09 16:50:49 UTC,2012-07-09 16:50:49 UTC
3,Oak Coffee Table,2012-07-08,223.99,2012-07-09 16:50:49 UTC,2012-07-09 16:50:49 UTC
```

# CSV

## Recipe Database

```
IIKHRecipeDB.csv x
C: > Users > duryk > Desktop > IIKH > IIKH > Release > IIKHRecipeDB.csv
1  Actually Delicious Turkey Burgers,1. In a large bowl mix ground turkey seasoned bread crumbs onion egg whites parsley garlic salt and pepper. Form into
2  Aussie Chicken,Step 1: Rub the chicken breasts with the seasoning salt cover and refrigerate for 30 minutes. Step 2: Preheat oven to 350 degrees F
3  Baked Dijon Salmon,1. Preheat oven to 400 degrees F (200 degrees C). 2. In a small bowl stir together butter mustard and honey. Set aside. In another
4  Baked Spaghetti,1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13-inch baking dish. 2. Bring a large pot of lightly salted wat
5  Chicken Enchiladas II,Step 1: Preheat oven to 350 degrees F (175 degrees C). Lightly grease a large baking dish. Step 2: In a medium saucepan over r
6  Corned Beef and Cabbage I,1. Place corned beef in large pot or Dutch oven and cover with water. Add the spice packet that came with the corned beef. Co
7  Curry Stand Chicken Tikka Masala Sauce,Step 1: Heat ghee in a large skillet over medium heat and cook and stir onion until translucent about 5 minutes.
8  Easy Tuna Patties,Beat eggs and lemon juice in a bowl; stir in Parmesan cheese and bread crumbs to make a paste. 1. Fold in tuna and onion until well-r
9  Grilled Salmon I,1. Season salmon fillets with lemon pepper garlic powder and salt. 2. In a small bowl stir together soy sauce brown sugar water and
10 Marinated Tuna Steak,1. In a large non-reactive dish mix together the orange juice soy sauce olive oil lemon juice parsley garlic oregano and pepper. I
11 Meatball Sandwich,1. Preheat the oven to 350 degrees F (175 degrees C). 2. In a medium bowl gently mix by hand the ground beef bread crumbs Italian
12 Philly Cheesesteak Sandwich with Garlic Mayo,1. In a small bowl combine mayonnaise and minced garlic. Cover and refrigerate. Preheat oven to 500 degree
13 Roasted Rack of Lamb,1. Preheat oven to 450 degrees F (230 degrees C). Move oven rack to the center position. 2. In a large bowl combine bread crum
14 Salsa Chicken,Step 1: Preheat oven to 375 degrees F (190 degrees C) Step 2: Place chicken breasts in a lightly greased 9x13 inch baking dish. Sprinkl
15 Sausage Pasta,1. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve. 2.
16 Spicy Garlic Lime Chicken,Step 1: In a small bowl mix together salt black pepper cayenne paprika 1/4 teaspoon garlic powder onion powder thyme and pars
17 Suki's Spinach and Feta Pasta,1. Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water until al dente; drain. 2. Meanwhil
18 Turkey Pot Pie I,1. Preheat oven to 425 degrees F (220 degrees C). Roll out bottom pie crust press into a 10 inch pie pan and set aside. 2. Melt 2 t
19
```

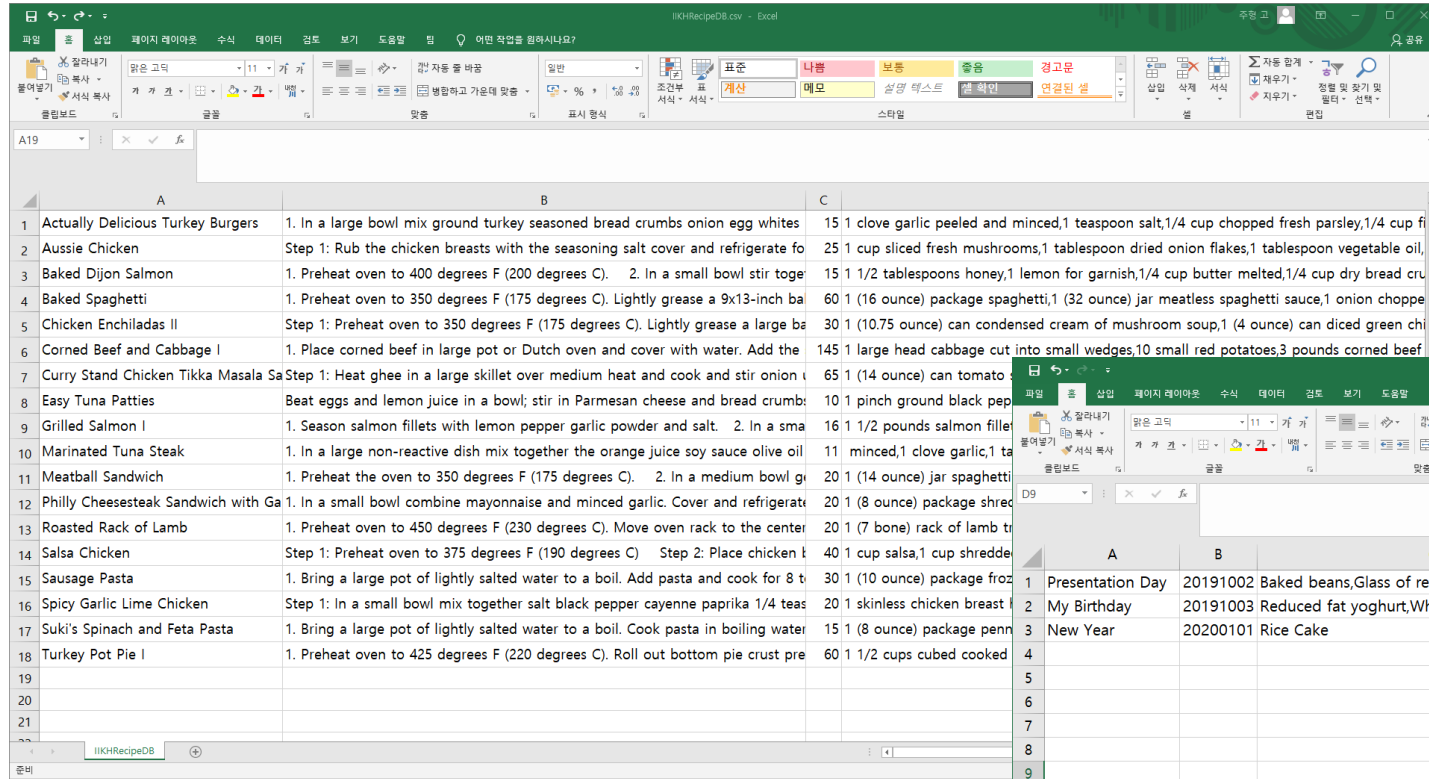
## Plan Database

```
IIKHPlanDB.csv x
C: > Users > duryk > Desktop > IIKH > IIKH > Release > IIKHPlanDB.csv
1  Presentation Day,20191002,"Baked beans,Glass of reduced milk,Tomato,Wholegrain toast with polyunsaturated margarine","Coffee with milk,Wholegrain sandw
2  My Birthday,20191003,"Reduced fat yoghurt,Wholegrain breakfast cereal","Apple,Sandwich with salad and chicken","Cake,Pasta with beef mince and red kid
3  New Year,20200101,Rice Cake,Rice Cake,Rice Cake
4
```



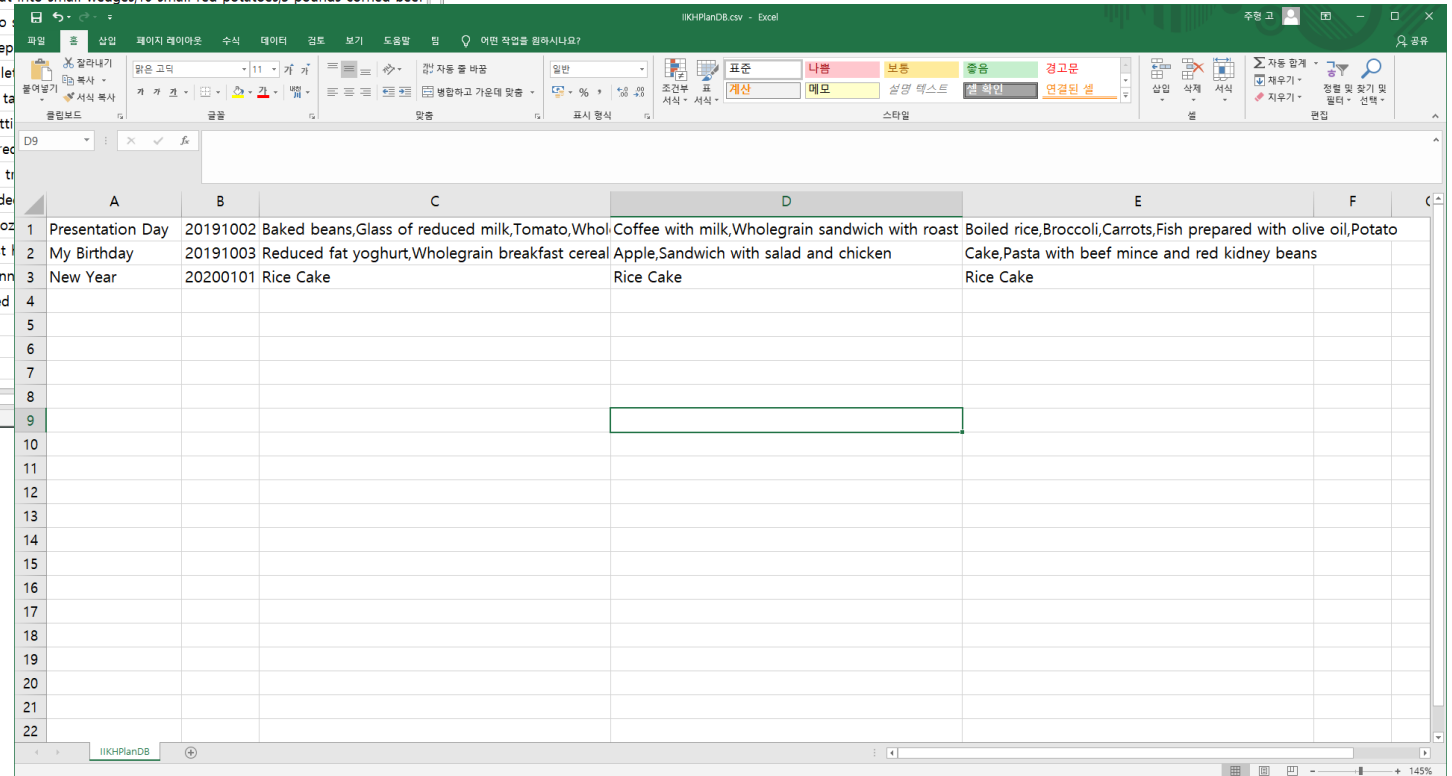
# CSV in Excel

## Recipe Database



| A                                      | B                                                                                   | C                                                                                           |
|----------------------------------------|-------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------|
| 1 Actually Delicious Turkey Burgers    | 1. In a large bowl mix ground turkey seasoned bread crumbs onion egg whites         | 15 1 clove garlic peeled and minced,1 teaspoon salt,1/4 cup chopped fresh parsley,1/4 cup f |
| 2 Aussie Chicken                       | Step 1: Rub the chicken breasts with the seasoning salt cover and refrigerate fo    | 25 1 cup sliced fresh mushrooms,1 tablespoon dried onion flakes,1 tablespoon vegetable oil, |
| 3 Baked Dijon Salmon                   | 1. Preheat oven to 400 degrees F (200 degrees C). 2. In a small bowl stir toge      | 15 1 1/2 tablespoons honey,1 lemon for garnish,1/4 cup butter melted,1/4 cup dry bread cru  |
| 4 Baked Spaghetti                      | 1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13-inch ba     | 60 1 (16 ounce) package spaghetti,1 (32 ounce) jar meatless spaghetti sauce,1 onion choppe  |
| 5 Chicken Enchiladas II                | Step 1: Preheat oven to 350 degrees F (175 degrees C). Lightly grease a large ba    | 30 1 (10.75 ounce) can condensed cream of mushroom soup,1 (4 ounce) can diced green chi     |
| 6 Corned Beef and Cabbage I            | 1. Place corned beef in large pot or Dutch oven and cover with water. Add the       | 145 1 large head cabbage cut into small wedges,10 small red potatoes,3 pounds corned beef   |
| 7 Curry Stand Chicken Tikka Masala Sa  | Step 1: Heat ghee in a large skillet over medium heat and cook and stir onion o     | 65 1 (14 ounce) can tomato                                                                  |
| 8 Easy Tuna Patties                    | Beat eggs and lemon juice in a bowl; stir in Parmesan cheese and bread crumbs       | 10 1 pinch ground black pep                                                                 |
| 9 Grilled Salmon I                     | 1. Season salmon fillets with lemon pepper garlic powder and salt. 2. In a sma      | 16 1 1/2 pounds salmon fillet                                                               |
| 10 Marinated Tuna Steak                | 1. In a large non-reactive dish mix together the orange juice soy sauce olive oil   | 11 minced,1 clove garlic,1 ta                                                               |
| 11 Meatball Sandwich                   | 1. Preheat the oven to 350 degrees F (175 degrees C). 2. In a medium bowl g         | 20 1 (14 ounce) jar spaghetti                                                               |
| 12 Philly Cheesesteak Sandwich with Ga | 1. In a small bowl combine mayonnaise and minced garlic. Cover and refrigerate      | 20 1 (8 ounce) package shred                                                                |
| 13 Roasted Rack of Lamb                | 1. Preheat oven to 450 degrees F (230 degrees C). Move oven rack to the center      | 20 1 (7 bone) rack of lamb tr                                                               |
| 14 Salsa Chicken                       | Step 1: Preheat oven to 375 degrees F (190 degrees C) Step 2: Place chicken k       | 40 1 cup salsa,1 cup shredde                                                                |
| 15 Sausage Pasta                       | 1. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 t  | 30 1 (10 ounce) package froz                                                                |
| 16 Spicy Garlic Lime Chicken           | Step 1: In a small bowl mix together salt black pepper cayenne paprika 1/4 teas     | 20 1 skinless chicken breast                                                                |
| 17 Suki's Spinach and Feta Pasta       | 1. Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water | 15 1 (8 ounce) package penn                                                                 |
| 18 Turkey Pot Pie I                    | 1. Preheat oven to 425 degrees F (220 degrees C). Roll out bottom pie crust pre     | 60 1 1/2 cups cubed cook                                                                    |

## Plan Database

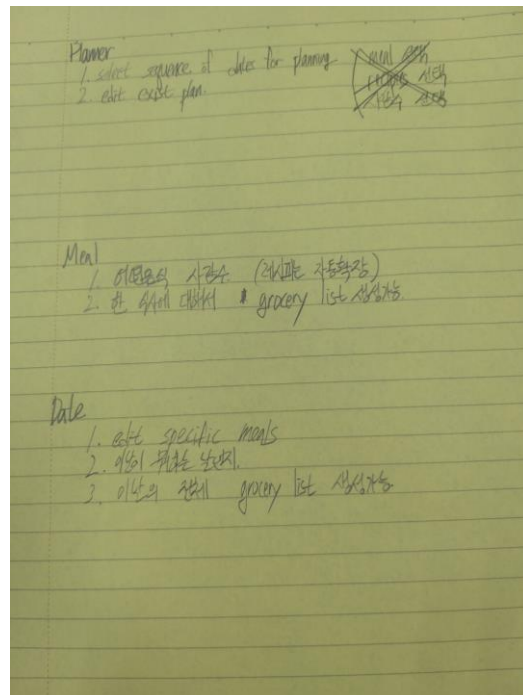
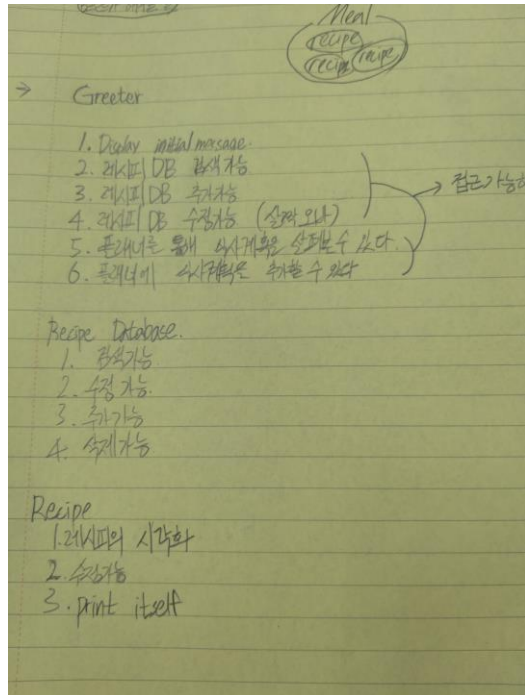


| A                  | B        | C                                               | D                                               | E                                                                | F | G |
|--------------------|----------|-------------------------------------------------|-------------------------------------------------|------------------------------------------------------------------|---|---|
| 1 Presentation Day | 20191002 | Baked beans,Glass of reduced milk,Tomato,Whole  | Coffee with milk,Wholegrain sandwich with roast | Boiled rice,Broccoli,Carrots,Fish prepared with olive oil,Potato |   |   |
| 2 My Birthday      | 20191003 | Reduced fat yoghurt,Wholegrain breakfast cereal | Apple,Sandwich with salad and chicken           | Cake,Pasta with beef mince and red kidney beans                  |   |   |
| 3 New Year         | 20200101 | Rice Cake                                       | Rice Cake                                       | Rice Cake                                                        |   |   |
| 4                  |          |                                                 |                                                 |                                                                  |   |   |
| 5                  |          |                                                 |                                                 |                                                                  |   |   |
| 6                  |          |                                                 |                                                 |                                                                  |   |   |
| 7                  |          |                                                 |                                                 |                                                                  |   |   |
| 8                  |          |                                                 |                                                 |                                                                  |   |   |
| 9                  |          |                                                 |                                                 |                                                                  |   |   |
| 10                 |          |                                                 |                                                 |                                                                  |   |   |
| 11                 |          |                                                 |                                                 |                                                                  |   |   |
| 12                 |          |                                                 |                                                 |                                                                  |   |   |
| 13                 |          |                                                 |                                                 |                                                                  |   |   |
| 14                 |          |                                                 |                                                 |                                                                  |   |   |
| 15                 |          |                                                 |                                                 |                                                                  |   |   |
| 16                 |          |                                                 |                                                 |                                                                  |   |   |
| 17                 |          |                                                 |                                                 |                                                                  |   |   |
| 18                 |          |                                                 |                                                 |                                                                  |   |   |
| 19                 |          |                                                 |                                                 |                                                                  |   |   |
| 20                 |          |                                                 |                                                 |                                                                  |   |   |
| 21                 |          |                                                 |                                                 |                                                                  |   |   |
| 22                 |          |                                                 |                                                 |                                                                  |   |   |

# Process of IIKH Project



# What we did



# Refine Specification

IIKH 기획서.

목적: 부엌에 쌓인 레시피 카드들을 없애자 + 식단 plan을 만들자??

구현해야하는 것:

1. 초기화면: 레시피 박스, IIKH처럼 보이게 하기.

- 리턴 버튼 누르면 시작.

2. IIKH 시작화면: 여러가지 메뉴 선택 가능.

A. Recipe 전체 보기.

-> Ex) 이 메뉴를 열어 연어를 찾을 수 있어야 함.

구체적으로, Salmon을 검색하면 여러가지 레시피들을 찾을 수 있어야함.

(필터링 가능해야 됨) Ex) Salmon + Ketchup => 2개 다 들어간 레시피 가져와야 됨.

레시피 선택 -> 새로운 창 with (Picture, 재료, 조리법(순서), 예상 시간).

B. DB에 새로운 Recipe 추가.

C. DB에 존재하는 Recipe 수정.

D. Meal Or Recipe의 재료 출력.

== 밀(아침 점심 저녁) 선택 -> 포함 모든 식사 레시피에 필요한 재료 출력.

E. Plan 추가.

== 식사(meal: 아침 점심 저녁) 정보 계획하기(날짜 선택 후, 밀(아침 점심 저녁) 입력).

F. Plan 출력.

== 식사 계획 살펴보기(PlanManager).

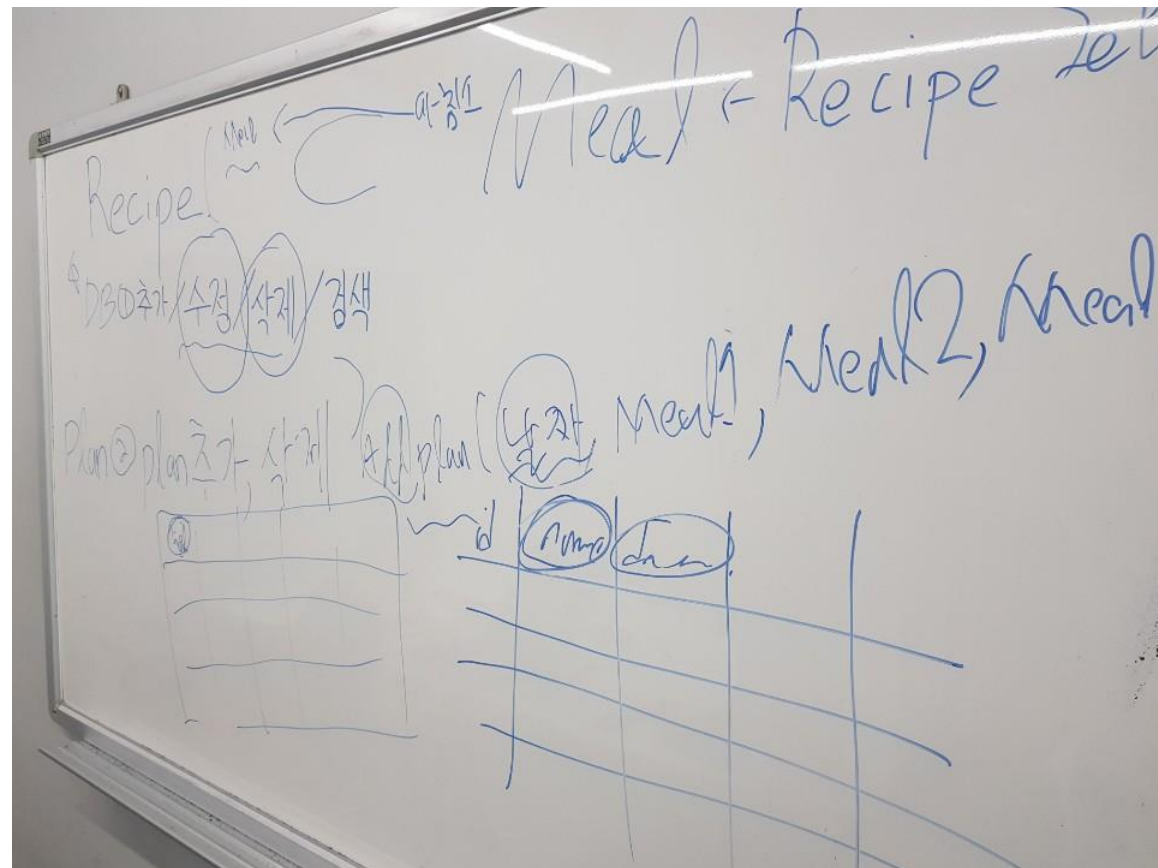
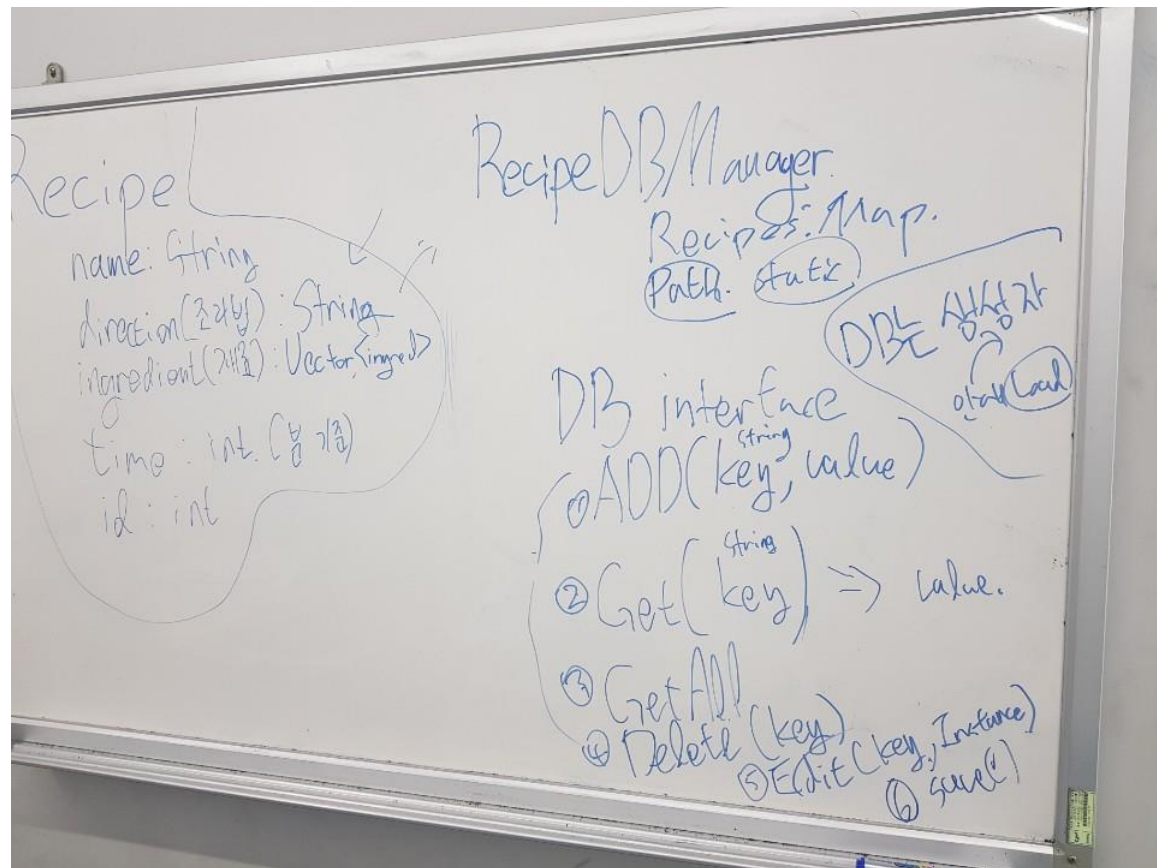
G. Quit 메뉴 선택.

-> 프로그램 종료.

참고:

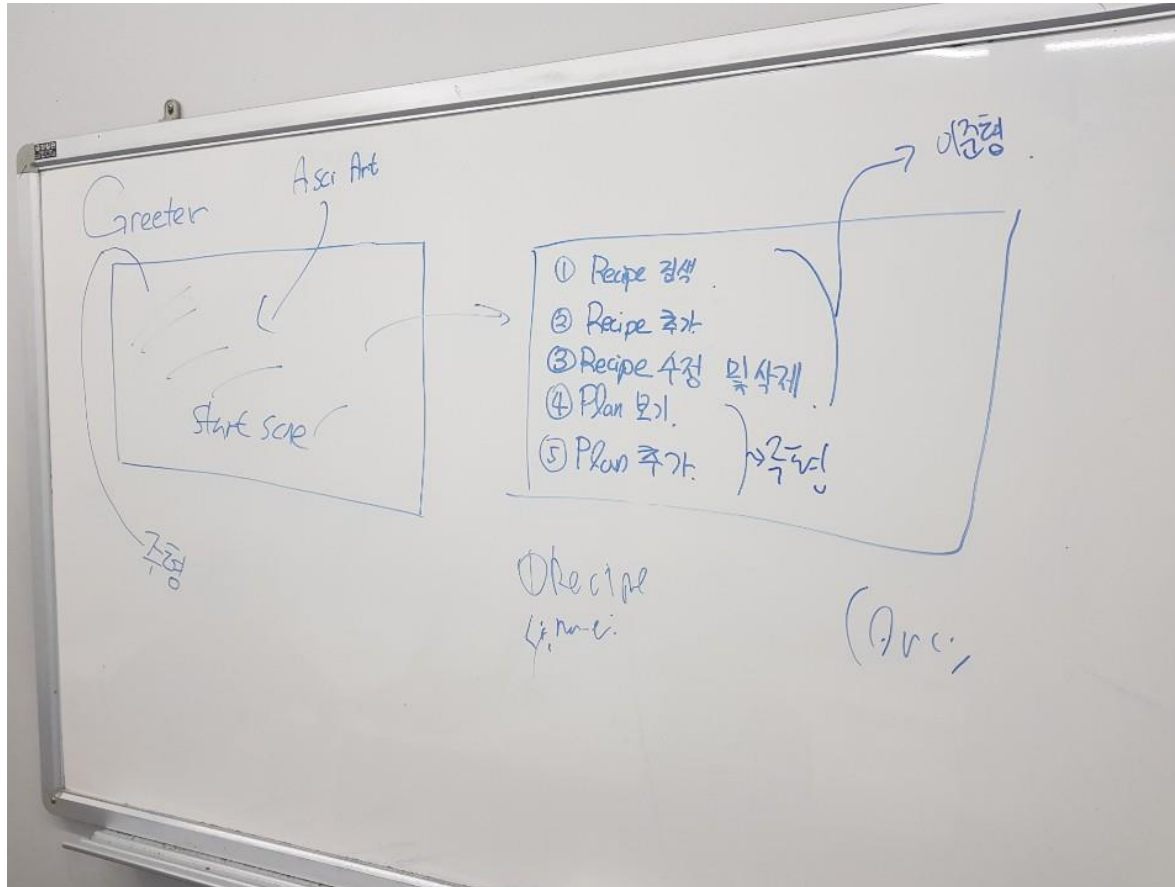
# What we did

## Identifying the Components



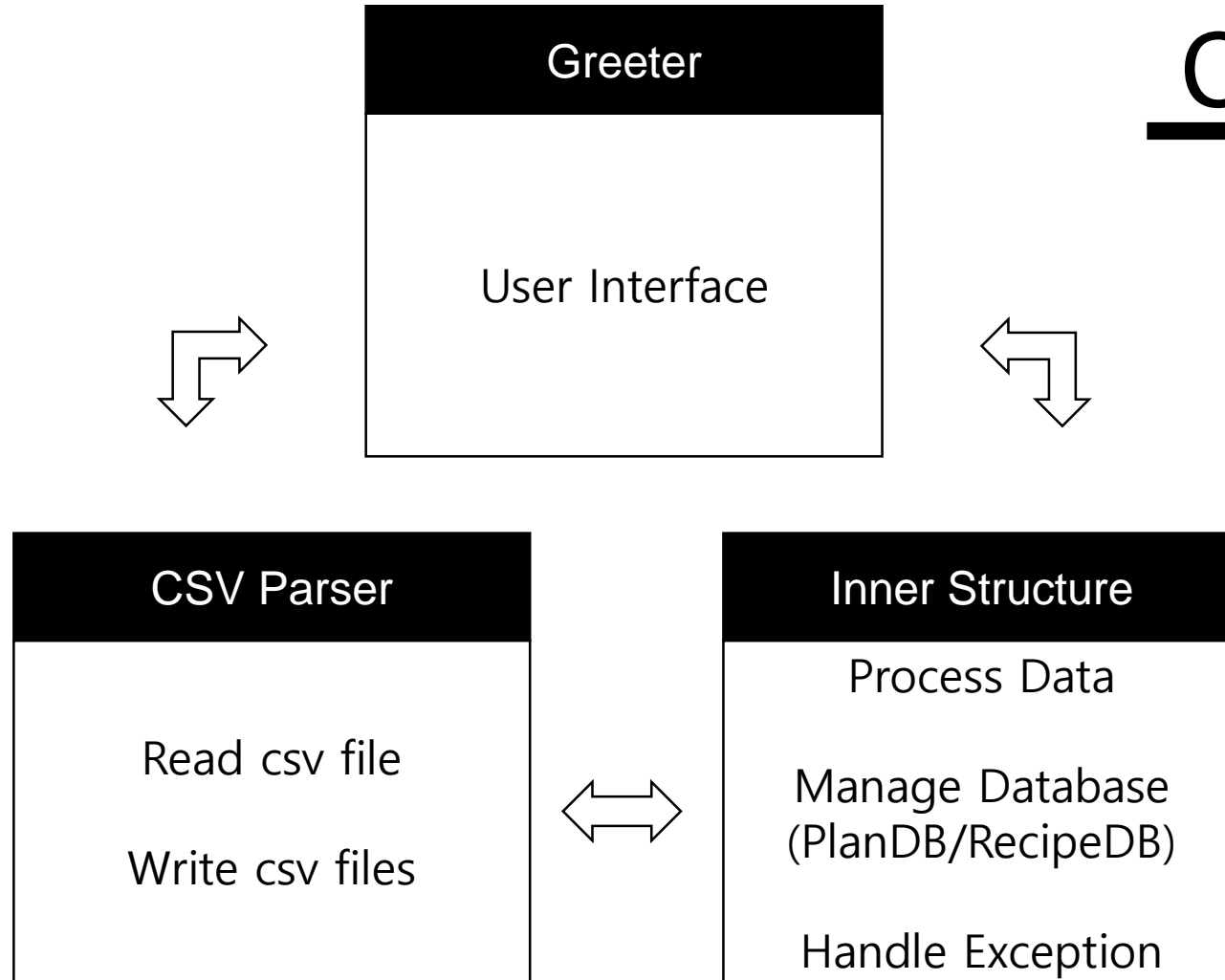
# What we did

## Identifying the Components





# What we did



## Components we needed

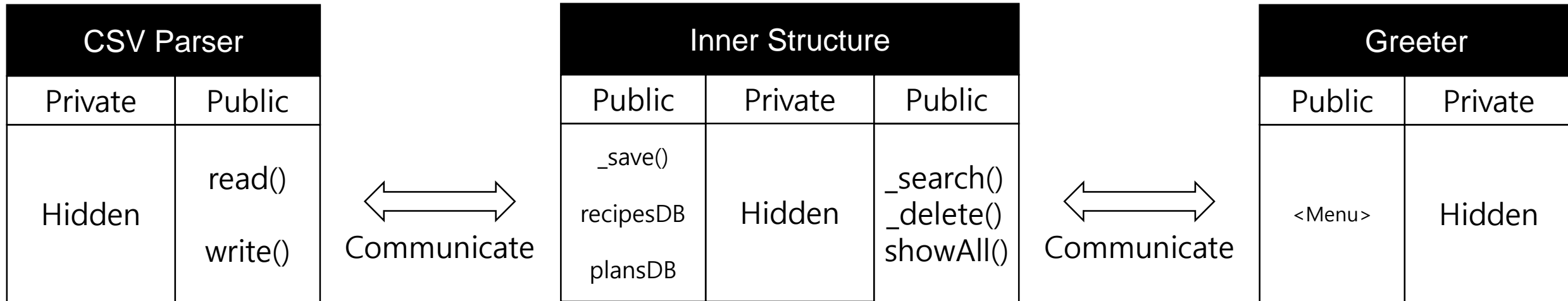
## Designed Components

"Whose Responsibility is it?"

What we did

UML

# Encapsulation



# Functionality

1. Search Recipe
2. Add Recipe
3. Delete Recipe
4. View Recipe
5. Search Plan
6. Add Plan
7. Delete Plan
8. View Plan
9. Quit

|           |           |           |           |           |           |                   |                       |              |          |
|-----------|-----------|-----------|-----------|-----------|-----------|-------------------|-----------------------|--------------|----------|
|           |           |           |           |           |           | KKKKKKKKKK        | KKKKKKKKKHHHHHHHHHH   | HHHHHHHHHH   |          |
| : : : : : | : : : : : | : : : : : | : : : : : | : : : : : | : : : : : | K: : : : K        | K: : : KH: : : : H    | H: : : : : H |          |
| : : : : : | : : : : : | : : : : : | : : : : : | : : : : : | : : : : : | K: : : : K        | K: : : KH: : : : H    | H: : : : : H |          |
| : : : : : | : : : : : | : : : : : | : : : : : | : : : : : | : : : : : | K: : : : K        | K: : : KHH: : : : H   | H: : : : HH  |          |
| : : :     | : : :     | : : :     | : : :     | : : :     | : : :     | KK: : : : K       | K: : : KKK            | H: : : H     | H: : : H |
| : : :     | : : :     | : : :     | : : :     | : : :     | : : :     | K: : : : K        | K: : : K              | H: : : H     | H: : : H |
| : : :     | : : :     | : : :     | : : :     | : : :     | : : :     | K: : : : K: : : K | H: : : : HHHHH: : : H |              |          |
| : : :     | : : :     | : : :     | : : :     | : : :     | : : :     | K: : : : : : K    | H: : : : : : : : : H  |              |          |
| : : :     | : : :     | : : :     | : : :     | : : :     | : : :     | K: : : : : : K    | H: : : : : : : : : H  |              |          |
| : : :     | : : :     | : : :     | : : :     | : : :     | : : :     | K: : : : K: : : K | H: : : : HHHHH: : : H |              |          |
| : : :     | : : :     | : : :     | : : :     | : : :     | : : :     | K: : : K          | K: : : K              | H: : : H     | H: : : H |
| : : :     | : : :     | : : :     | : : :     | : : :     | : : :     | KK: : : : K       | K: : : KKK            | H: : : H     | H: : : H |
| : : : : : | : : : : : | : : : : : | : : : : : | : : : : : | : : : : : | K: : : : K        | K: : : KHH: : : : H   | H: : : : HH  |          |
| : : : : : | : : : : : | : : : : : | : : : : : | : : : : : | : : : : : | K: : : : K        | K: : : KH: : : : H    | H: : : : H   |          |
| : : : : : | : : : : : | : : : : : | : : : : : | : : : : : | : : : : : | K: : : : K        | K: : : KH: : : : H    | H: : : : H   |          |
|           |           |           |           |           |           | KKKKKKKKKK        | KKKKKKKKKHHHHHHHHHH   | HHHHHHHHHH   |          |

\*\*\*\*\* Here's Menu \*\*\*\*\*

```
>> Enter [1] to <SEARCH RECIPE>
>> Enter [2] to <ADD RECIPE>
>> Enter [3] to <DELETE RECIPE>
>> Enter [4] to <VIEW RECIPE>
>> Enter [5] to <SEARCH PLAN>
>> Enter [6] to <ADD PLAN>
>> Enter [7] to <DELETE PLAN>
>> Enter [8] to <VIEW PLAN>
>> Enter [9] to <QUIT>
```

DEMO Time

# 1. Search Recipe

Search Keyword  
"Salmon"

```
You've selected [1] to search recipe
Search : Salmon
There is 2 matching result for "Salmon"
```

```
=====
>> Recipe Name : Baked Dijon Salmon
>> Ingredients :
- 1 1/2 tablespoons honey
- 1 lemon for garnish
- 1/4 cup butter melted
- 1/4 cup dry bread crumbs
- 1/4 cup finely chopped pecans
- 3 tablespoons Dijon mustard
- 4 (4 ounce) fillets salmon
- 4 teaspoons chopped fresh parsley
- salt and pepper to taste
>> Cooking Time(min) : 15
>> Direction(How To Cook)
- 1. Preheat oven to 400 degrees F (200 degrees C). 2. In a small bowl stir together butter mustard and honey. Set aside. In another bowl mix together bread crumbs pecans and parsley. 3. Brush each salmon fillet lightly with honey mustard mixture and sprinkle the tops of the fillets with the bread crumb mixture. 4. Bake salmon 12 to 15 minutes in the preheated oven or until it flakes easily with a fork. Season with salt and pepper and garnish with a wedge of lemon.
```

```
=====
>> Recipe Name : Grilled Salmon I
>> Ingredients :
- 1 1/2 pounds salmon fillets
- 1/3 cup brown sugar
- 1/3 cup soy sauce
- 1/3 cup water
- 1/4 cup vegetable oil
- garlic powder to taste
- lemon pepper to taste
- salt to taste
>> Cooking Time(min) : 16
>> Direction(How To Cook)
- 1. Season salmon fillets with lemon pepper garlic powder and salt. 2. In a small bowl stir together soy sauce brown sugar water and vegetable oil until sugar is dissolved. Place fish in a large resealable plastic bag with the soy sauce mixture seal and turn to coat. Refrigerate for at least 2 hours. 3. Preheat grill for medium heat. 4. Lightly oil grill grate. Place salmon on the preheated grill and discard marinade. Cook salmon for 6 to 8 minutes per side or until the fish flakes easily with a fork.
```

```
=====
계속하려면 아무 키나 누르십시오 . . .
```



## 2. Add Recipe

Let's add "Thigh Burger Recipe"

```
You've selected [2] to add recipe
Enter recipe information in [[ NAME -> DESCRIPTION -> TIME -> INGREDIENTS ]] order
Name          : 싸이버거
Direction     : 1. 계란 2개를 푼 후 허벅지 살을 담근다. 2. 허벅지 살에 튀김을 입힌다. 3. 튀긴다. 4. 빵 사이에 마요네즈와 함께 넣는다.
Cooking Time(min) : 20
Ingredients (If you want to stop enter "stop" ) : 뼈 없는 닭 허벅지 살
양상추
소시지
밀가루
햄버거 빵
식용유
마늘 가루
양파
후추
전지방
마요네즈
양파 가루
stop
```

### 3. Delete Recipe

## Let's Delete "Thigh Burger"

Invalid Deletion

```
You've selected [3] to delete recipe
Enter recipe name which you want to delete : 싸이
>> Deletion Failed.
>> There is no matching recipe for "싸이"
>> Did you meant "싸이버거"? try it again
계속하려면 아무 키나 누르십시오 . . .
```

Valid Deletion

```
You've selected [3] to delete recipe
Enter recipe name which you want to delete : 싸이버거
>> Deletion Success.
계속하려면 아무 키나 누르십시오 . . .
```

# 4. View Recipe

## Prints Recipes in alphabetical order

```
- 1 clove garlic minced
- 1 cup sliced fresh mushrooms
- 1 pinch red pepper flakes
- 1/2 cup chopped onion
- 2 cups spinach leaves packed
- 2 tablespoons olive oil
- 3 cups chopped tomatoes
- 8 ounces feta cheese crumbled
- salt and pepper to taste
>> Cooking Time(min) : 15
>> Direction(How To Cook)
  - 1. Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water until al dente; drain. 2. Meanwhile heat olive oil in a large skillet over medium-high heat; add onion and garlic and cook until golden brown. Mix in tomatoes mushrooms and spinach. Season with salt pepper and red pepper flakes. Cook 2 minutes more until tomatoes are heated through and spinach is wilted. Reduce heat to medium stir in pasta and feta cheese and cook until heated through.
-----
>> Recipe Name : Turkey Pot Pie I
>> Ingredients :
  - 1 1/2 cups cubed cooked turkey
  - 1 recipe pastry for a (10 inch) double crust pie
  - 1 small onion minced
  - 1 teaspoon dried oregano
  - 1/2 cup milk
  - 2 carrots diced
  - 2 cubes chicken bouillon
  - 2 cups water
  - 2 stalks celery chopped
  - 3 potatoes peeled and cubed
  - 3 tablespoons all-purpose flour
  - 3 tablespoons dried parsley
  - 4 tablespoons butter divided
  - salt and pepper to taste
>> Cooking Time(min) : 60
>> Direction(How To Cook)
  - 1. Preheat oven to 425 degrees F (220 degrees C). Roll out bottom pie crust press into a 10 inch pie pan and set aside. 2. Melt 2 tablespoons butter in a large skillet over medium heat; add the onion celery carrots parsley oregano and salt and pepper. Cook and stir until the vegetables are soft. Stir in the bouillon and water. Bring mixture to a boil. Stir in the potatoes and cook until tender but still firm. 3. In a medium saucepan melt the remaining 2 tablespoons butter. Stir in the turkey and flour. Add the milk and heat through. Stir the turkey mixture into the vegetable mixture and cook until thickened. Cool slightly then pour mixture into the unbaked pie shell. Roll out the top crust and place on top of filling. Flute edges and make 4 slits in the top crust to let out steam. 4. Bake in the preheated oven for 15 minutes. Reduce oven temperature to 350 degrees F (175 degrees C) and continue baking for 20 minutes or until crust is golden brown.
-----
>> Recipe Name : 싸이버거
>> Ingredients :
  - 달걀
  - 마요네즈 가루
  - 마요네즈
  - 밀가루
  - 빵 없는 닭 허벅지 살
  - 소시지
  - 식용유
  - 양파상추
  - 양파
  - 양파가루
  - 전분가루
  - 피클
  - 햄버거 빵
  - 후추
>> Cooking Time(min) : 20
>> Direction(How To Cook)
  - 1. 계란 2개를 푼 후 허벅지 살을 담군다. 2. 허벅지 살에 튀김을 입힌다. 3. 튀긴다. 4. 빵 사이에 마요네즈와 함께 넣는다.
-----
계속하려면 아무 키나 누르십시오 . . .
```

## 5. Search Plan

### Search Plan by date

```
You've selected [5] to search plan
Enter date [[ YEAR -> MONTH -> DAY]] order
Year      : 2019
Month     : 10
Day       : 3
Plan Name : My Birthday
>> Breakfast
- Reduced fat yoghurt
- Wholegrain breakfast cereal

>> Lunch
- Apple
- Sandwich with salad and chicken

>> Dinner
- Cake
- Pasta with beef mince and red kidney beans

-----
계속하려면 아무 키나 누르십시오 . . .
```

## 6. Add Plan

Let's add "CAU Anniversary Meal Plan"

```
You've selected [6] to add plan
Enter plan information in [[ YEAR -> MONTH -> DAY -> DAYNAME -> BREAKFAST -> LUNCH -> DINNER ]] order
Year      : 2019
Month     : 10
Day       : 11
Plan Name  : CAU 101 Anniversary
Breakfast (If you want to stop enter "stop" ) : CAU Burger
Cola
stop
Lunch     (If you want to stop enter "stop" ) : CAU Tous les Jours
Milk
stop
Dinner    (If you want to stop enter "stop" ) : CAU Burger
stop
```

## 7. Delete Plan

Let's Delete "CAU Anniversary Meal Plan"

```
You've selected [7] to delete plan  
Enter date [[ YEAR -> MONTH -> DAY]] order to delete plan  
Year      : 2019  
Month     : 10  
Day       : 11  
>> Deletion Success.  
계속하려면 아무 키나 누르십시오 . . .
```



## 8. View Plan

Prints Plans in  
upcoming order

```
You've selected [8] to view plan
Plan Name      : Presentation Day
>> Breakfast
- Baked beans
- Glass of reduced milk
- Tomato
- Wholegrain toast with polyunsaturated margarine

>> Lunch
- Coffee with milk
- Wholegrain sandwich with roast beef

>> Dinner
- Boiled rice
- Broccoli
- Carrots
- Fish prepared with olive oil
- Potato

-----
Plan Name      : My Birthday
>> Breakfast
- Reduced fat yoghurt
- Wholegrain breakfast cereal

>> Lunch
- Apple
- Sandwich with salad and chicken

>> Dinner
- Cake
- Pasta with beef mince and red kidney beans

-----
Plan Name      : CAU 101 Anniversary
>> Breakfast
- CAU Burger
- Cola

>> Lunch
- CAU Tous les Jours
- Milk

>> Dinner
```

## 9. Quit

Exit Program

Thank You