For my first assignment in my Data Science course, I need to collect and organize data from my kitchen. The goal is to gather detailed information about each dish we cook, like nutritional value and cooking time. I created four .csv files to organize this data.

1. **Master File** (food-master-file.xlsx):

This file has the main details for each dish. Each row represents a unique dish, identified by its name. It includes:

- **Name**: Unique name of the dish (primary key).
- **Image**: Pictures of each dish.
- **Meal Type**: When the dish is best eaten (breakfast, lunch, dinner, snack).
- **Cuisine**: Type of cuisine (Italian, Chinese, etc.). It tells the user about distinct characteristic, specific culture and geographical region associated with the dish.
- **Prep Time**: Time needed to prepare the dish. Chopping, Boiling, Marination, Soaking etc.
- **Cook Time**: Time needed to cook the dish. Baking, Grilling etc.
- **Serving Size**: Number of servings. I have tried to keep serving size same for most of the dishes i.e. 100 gms, so that it is easy to compare the nutritional value.
- **Calories**: Nutritional value of the dish.

2. **Ingredients File (ingredient-values.csv)**:

This file lists all ingredients for each dish. It uses a combination of the dish name and ingredient name as a unique identifier (composite primary key). It includes:

- **Name**: Name of the dish, this column links this file to Master file.
- **Ingredient Name**: Name of the ingredient. Covers main ingredients, spices, condiments, cooking agents, etc.
- **Ingredient Type**: Type of ingredient (gluten, Poultry, Seafood, Dairy, sweetener, etc.) This helps the user to identify potential allergy and also plan procurement better.
- **Quantity**: Amount of each ingredient.
- **Unit**: Measurement unit for the quantity.

3. **Cooking Equipment File (cooking-equipment.csv)**:

This file lists all the equipment needed to prepare each dish. It uses a combination of the dish name and equipment name as a unique identifier (composite primary key). It includes:

- **Name**: Name of the dish, this column links this file to Master file.
- **Equipment Name**: Name of the equipment. It covers all cutlery, utensils, appliances like blender, air fryer, oven etc.

4. **Categorical Data File (categorical-variables.csv)**:

This file contains all the categories used in the other files, such as meal type, cuisine, measurement units, and ingredient types and their master data.

The data is organized in a way that it is very easy to read and understand for the user and it is easy to retrieve and update the various interlinked data sets.

About the installation, since I have a Mac system, I did not have to install WSL. I followed the pre-course material to install miniconda using terminal and bash commands. I then updated it to the latest version, deleted the install and installed wget. Having done this, I created my first conda environment in terminal by first creating the environment, then activating it and installing base.