IT5016D\_Assessment 1\_20220981

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Food Recipe

**“Carrot Cake”**

**Flow Chart**

START

END

Frost cake with cream cheese frosting

Remove cake from oven and let cool.

YES

NO

If toothpick comes out clean, cake is done

baking and checking every 5 minutes until toothpick comes out clean

Bake in preheated oven for 35-40 minutes

Insert toothpick into centre of cake to check if it's done

Mix dry and wet ingredients together.

Pour mixture into greased cake pan

Grate carrots and add to wet mixture.

Mix wet ingredients (sugar, oil, eggs, vanilla extract)

Mix dry ingredients (flour, baking powder, baking soda, salt, cinnamon, nutmeg)

Preheat oven to 350°F

Gather Ingredients

Food Recipe

**“Carrot Cake”**

**Pseudo Code**

START

Gather ingredients

flour = 2 cups

baking powder = 2 teaspoons

baking soda = 1 teaspoon

salt = 1/2 teaspoon

cinnamon = 2 teaspoons

nutmeg = 1/2 teaspoon

sugar = 2 cups

oil = 1 1/2 cups

eggs = 4

vanilla extract = 2 teaspoons

carrots = 3 cups, grated

Preheat oven

oventemp = 350°F

preheat(oven\_temp)

Mix dry ingredients

mix\_flour\_bpow\_bso\_salt\_cinn\_nutmeg(flour, baking\_powder, baking\_soda, salt, cinnamon, nutmeg)

Mix wet ingredients

mix\_sugar\_oil\_eggs\_vanilla(sugar, oil, eggs, vanilla\_extract)

Add carrots to wet mixture

add\_carrots\_to\_wet(carrots)

Mix dry and wet ingredients

mix\_all\_together()

Pour mixture into cake pan

grease\_pan()

pour\_mixture()

Bake in preheated oven

bake(oven\_temp, 35-40 minutes)

Check if cake is done

toothpick = insert\_toothpick()

while (toothpick != clean):

bake(oven\_temp, 5 minutes)

toothpick = insert\_toothpick()

Remove cake from oven and let cool

remove\_from\_oven()

cool\_cake()

Frost cake with cream cheese frosting

frost\_with\_cream\_cheese\_frosting()

END