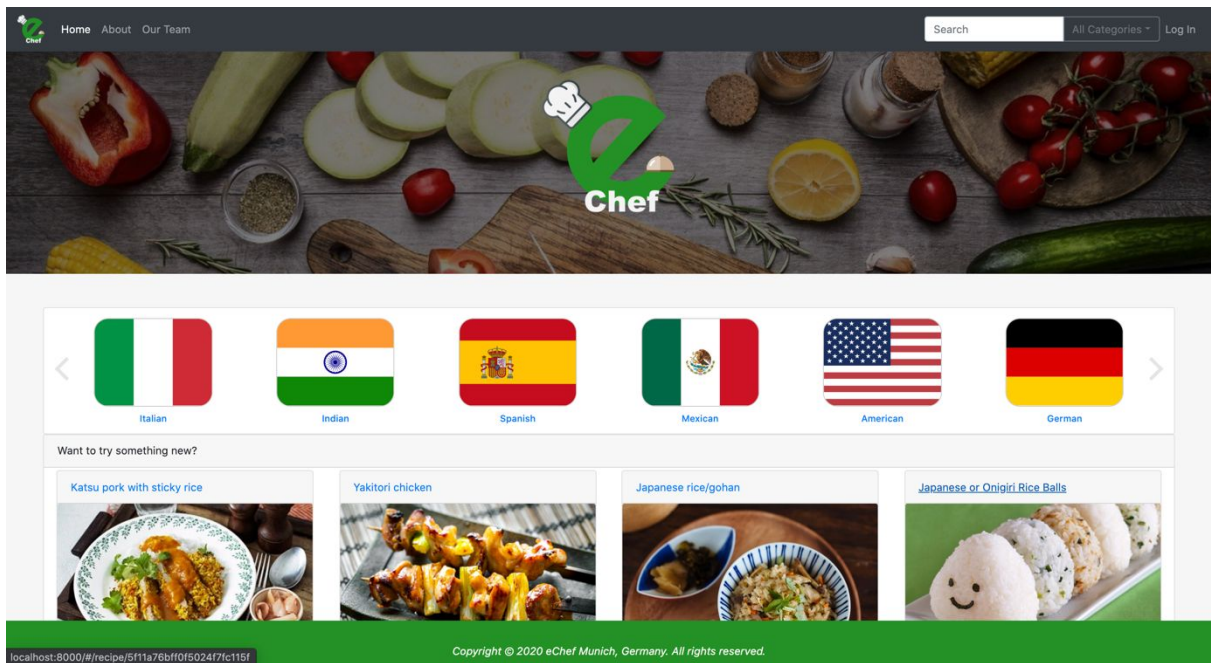


Home page



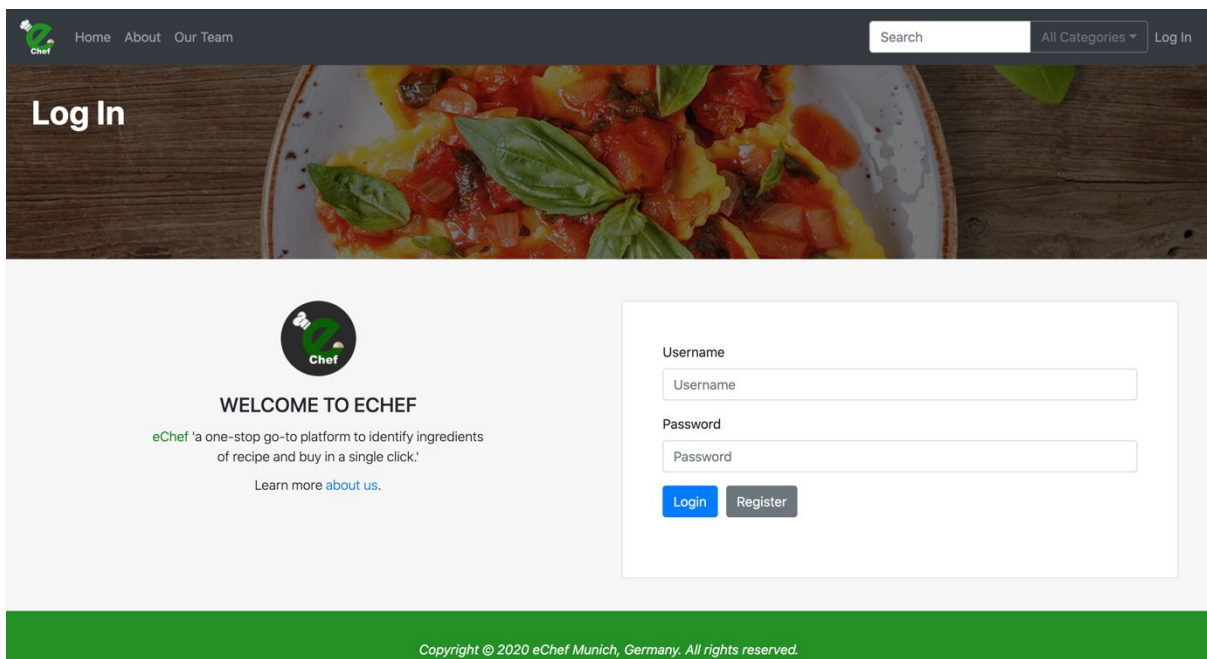
Home view: This is the landing page when a user tries to access the eChef website. The user can navigate directly to some proposed recipes by clicking on the cards, or they can decide to search by nationality, by clicking on the flag-cards, or by specifying a desired product in the upper corner

Register page

The screenshot shows the registration page of the eChef website. It features a dark navigation bar at the top with the same links and search functionality as the home page. The main content area is a light gray form with the following fields: 'Email' (text input), 'Username' (text input), 'Password' (text input), 'Account Type' (dropdown menu with 'Select Account Type' as the placeholder), 'Address' (text input), 'Shipping Address' (text input), and 'Billing Address' (text input). A blue 'Register' button is located at the bottom of the form. The footer is a green bar with the same copyright notice as the home page.

Register view: A user should first register to make an order as a **customer** or to create a recipe as a **chef**. Address is optional and could be later added when required.

Login page




The login page features a dark header with the eChef logo, navigation links (Home, About, Our Team), a search bar, and a dropdown menu for 'All Categories'. A large hero image of a dish is at the top. Below it, the 'Log In' text is prominent. The main content area includes the eChef logo, a welcome message, a brief description of the platform, and a link to learn more. To the right is a login form with fields for 'Username' and 'Password', and buttons for 'Login' and 'Register'. A green footer contains the copyright notice: 'Copyright © 2020 eChef Munich, Germany. All rights reserved.'

Home About Our Team

Search All Categories Log In

Log In



WELCOME TO ECHEF

eChef 'a one-stop go-to platform to identify ingredients of recipe and buy in a single click.'

[Learn more about us.](#)

Username

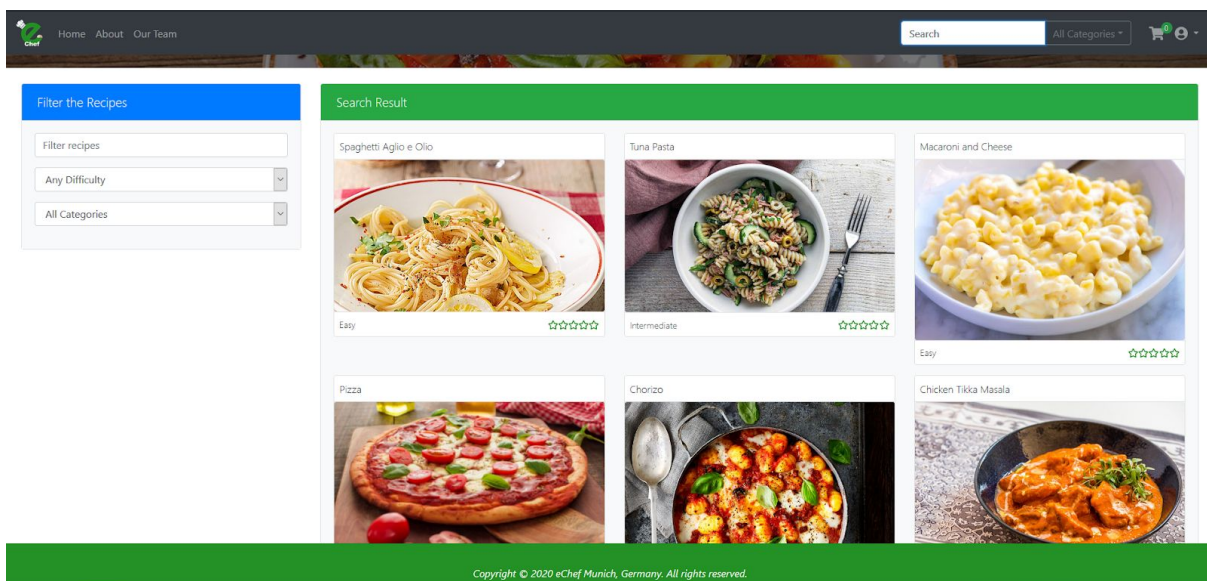
Password

Login Register

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Login view: Once a user(chef or customer) registers with eChef, the user can log into the application. The login token is valid for 24 hours.

Use Case 1: Search



The search page has a dark header with the eChef logo, navigation links, a search bar, a dropdown menu for 'All Categories', and a shopping cart icon. On the left is a 'Filter the Recipes' sidebar with an input field for 'Filter recipes' and dropdowns for 'Any Difficulty' and 'All Categories'. The main area is titled 'Search Result' and displays a grid of recipe cards. Each card shows a dish name, a photo, a difficulty level, and a star rating. The footer contains the copyright notice: 'Copyright © 2020 eChef Munich, Germany. All rights reserved.'

Home About Our Team

Search All Categories

Filter the Recipes

Filter recipes

Any Difficulty

All Categories

Search Result

Spaghetti Aglio e Olio

Easy ☆☆☆☆

Tuna Pasta

Intermediate ☆☆☆☆

Macaroni and Cheese

Easy ☆☆☆☆

Pizza

Chorizo


Chicken Tikka Masala

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Search view: any user can filter all the recipes by using the inputField on the left. Other filters are available to further deepen the search. The Filters are easily extensible with other features.


Once a user has found a desired product, they'll be able to navigate to the desired page by clicking on the card.

Use Case 2: View/order a recipe

 [Home](#) [About](#) [Our Team](#)

[All Categories](#)

 0



Tuna Pasta

☆☆☆☆☆

0 out of 5

Boil a salted pot of water for your pasta and cook it al dente according to package directions. Prep your other ingredients while it cooks. When the pasta is close to being ready, add the oil to a small pan over medium heat. Once the oil is hot, add the garlic and cook it for 30 seconds. Stir in the tuna, lemon juice, and parsley. Let it heat through. Once the pasta is done, add some of the pasta water (a couple tablespoons) to the sauce and then drain the pasta and toss with the sauce. Season with salt & pepper as needed.

Optional: serve pasta with freshly grated parmesan cheese and lemon zest.

For how many people you are cooking?

2

Ingredients needed for 2 people:


1	pkg	--Pasta from:--	0.00 €
2	pkg	--Tuna from:--	0.00 €
1	pkg	--Tomato sauce from:--	0.00 €
1	#	--Onion from:--	0.00 €
1	#	--Garlic from:--	0.00 €

Total Price: 0 €


Order


Recipe view: Users can click on each recipe that they see on the home page and search result, then they will be redirected to the recipe view where they will see the instructions to cook that dish and also a box for the needed ingredients.

As the user chooses the brand of each ingredient, the price for that specific brand will be shown. The user can not only change the serving size, which automatically customizes the quantity of every ingredient; but also change the amount of each ingredient based on their need.

 [Home](#) [About](#) [Our Team](#)

[All Categories](#)

 0



Tuna Pasta

☆☆☆☆☆

0 out of 5

Boil a salted pot of water for your pasta and cook it al dente according to package directions. Prep your other ingredients while it cooks. When the pasta is close to being ready, add the oil to a small pan over medium heat. Once the oil is hot, add the garlic and cook it for 30 seconds. Stir in the tuna, lemon juice, and parsley. Let it heat through. Once the pasta is done, add some of the pasta water (a couple tablespoons) to the sauce and then drain the pasta and toss with the sauce. Season with salt & pepper as needed.

Optional: serve pasta with freshly grated parmesan cheese and lemon zest.

For how many people you are cooking?


2

Ingredients needed for 2 people:

1	pkg	✓ --Pasta from:--	0.00 €
2	pkg	Barilla	2.80 €
1	pkg	Mueller's	1.50 €
1	pkg	Aldi	1.50 €
1	#	Penny	0.00 €
1	#	lidl	0.00 €
1	#	Edeka	1.49 €
1	#	bio	1.49 €

Total Price: 5.79 €

Order


[Home](#)
[About](#)
[Our Team](#)

All Categories

0

Purchase

Shipping Information

Asal

Noubari

Odeonsplaz

99

Munich

Germany


Bayern

80623

Pay With Card

Shopping Basket

recipe: Tuna Pasta



Tuna

From: Flowerz

Quantity: 2

Price: 2.8 €

Delete from basket

Items total

5.79 €

Shipping

1.16 €


Total

6.95 €

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Checkout view: After the user chooses the ingredients from the brands they desire, the order button will be enabled and the user can order the items. This button will redirect the user to the checkout view. Here users will be able to see the shopping cart and the items in it categorized by the recipes from which the items come from. They can also delete items from the cart. And after filling the checkout form, they will see the payment button. And after putting their card number they will be notified by a toast about the payment and their shopping cart will be empty again.

(Card number for testing purpose: 4242 4242 4242 4242)


[Home](#)
[About](#)
[Our Team](#)

All

Update available

TEST MODE

Purchase

Shipping Information

Asal

Noubari

Odeonsplaz

99

Munich

Germany

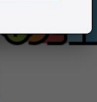
Bayern

80623

Pay With Card

Shopping Basket

recipe: Tuna Pasta



Tuna

From: Flowerz

Quantity: 2

Price: 2.8 €

Delete from basket

Items total


5.79 €

Shipping

1.16 €


Total

6.95 €




☐ Remember me


Pay €6.94

Powered by 

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[Home](#) [About](#) [Our Team](#)

All Categories ▾

 0 ▾

Purchase

Shipping Information

Shopping Basket

There is nothing in your cart. Proceed to check out our recipes and order all the ingredients you need.




[Go to home page](#)


[Check out your orders](#)

Processing request...

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[Home](#) [About](#) [Our Team](#)

All Categories ▾

 0 ▾

My Orders

1

-Order ID: 5f11c7b5166ddf60c4186e60-

Ordered By: Asal Noubari

Date Ordered: 5 Jul 2020

Order Status: Ordered

Shipping Date: 5 Jul 2020

Shipping Address: Junkerstrasse 99,Munich 80689, Germany

Items Price: 5.34 €

Shipment Cost: 1.27 €

Total Price: 7.61 €

[Press to see the items](#)



Pasta

From: Mueller's

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Order view: Users can see all the orders they made in the order page.

Use Case 3: Review

Home

All Recipes

About

Our Team

Search

All Categories

Chinese Noodles

Chinese Noodles

★★★★☆

4 out of 5

Drain and rinse with cold water and set aside. Heat the oil in the wok over a high heat. Once hot, add the garlic and ginger. The ginger added to the garlic and oil in the wok. Stir-fry for 30 seconds before adding the green onions and stir-fry vegetables. stir fry vegetables added to the wok with the onions garlic and spring onions. Stir-fry for 2-3 minutes. Add the sherry and allow to almost evaporate before adding any meat you are using, and cooked noodles. Toss so that all of the ingredients are combined. Perfect Chinese Noodles cooking in the wok. Turn the heat down to medium and add both of the soy sauces, oyster sauce, and pepper. Stir-fry for a further 1-2 mins before adding the remaining green onions, then toss to combine and serve.

For how many people you are cooking?

2

Ingredients needed for 2 people:

1	#	--Onion from:--	0.00 €
300	gr	--Shrimps from:--	0.00 €
1	pkg	--Pasta from:--	0.00 €
1	pkg	--Vinegar from:--	0.00 €

Total Price: 0 €

Order

Customer Reviews

Write a review


High quality


★★★★☆

This is so delicious. I like it.....

Quality: ★★★★★

Value for Money: ★★★★★





Ahmad Rashid Wardak | 18 Jul 2020 4:36 pm

Recipe Reviews view: On recipe page, Users can see the reviews along with the rating (individual customer rating including rating for quality, value for money, detail, images and videos). Overall rating for the recipe is the average of “overall ratings” of all reviews posted for a recipe, which user can see next to the recipe title as stars and value (out of 5). The latest reviews for a recipe will appear first in the list.

Only logged-in users (customer/chef) can add review to the recipe using the “Write a review” button. The user will be redirected to the Add Review Form.

Home

All Recipes

About

Our Team

Search

All Categories

Recipe Review

Chinese Noodles

Heading

What's most important to know?

Detail

What do you like or dislike?

Overall Rating

Quality

Value for Money

Add Review

★★★★☆

★★★★☆

★★★★☆

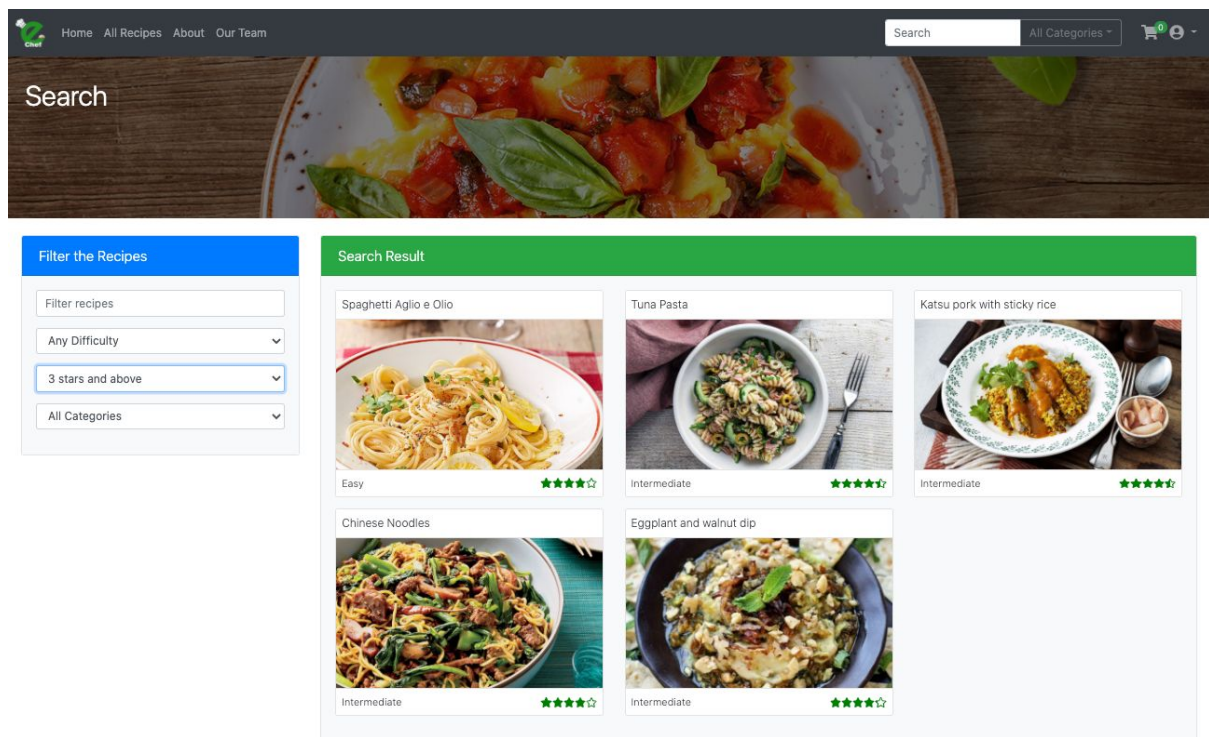
Add photo(s) or Video(s) - Max 5MB per file

Choose Files

No file chosen

Recipe Reviews Form: In the recipe review form, you must provide the review heading and detail. User can share their experience in the form of photos and videos (which is optional) by choosing “Add photo(s) and/or video(s)”. User can provide rating for Overall, Quality and

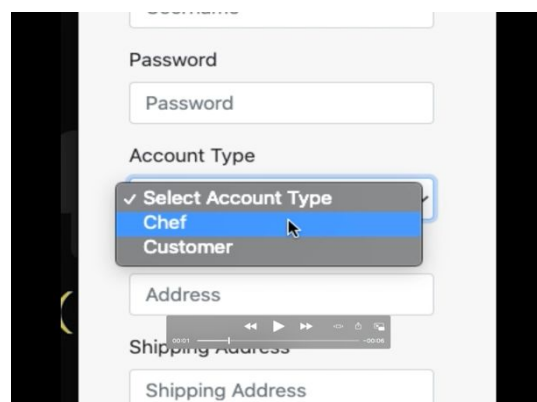
Value for Money as stars (5 being the best, none being the worst experience). Once use add the review, they will be redirected to the recipe page.



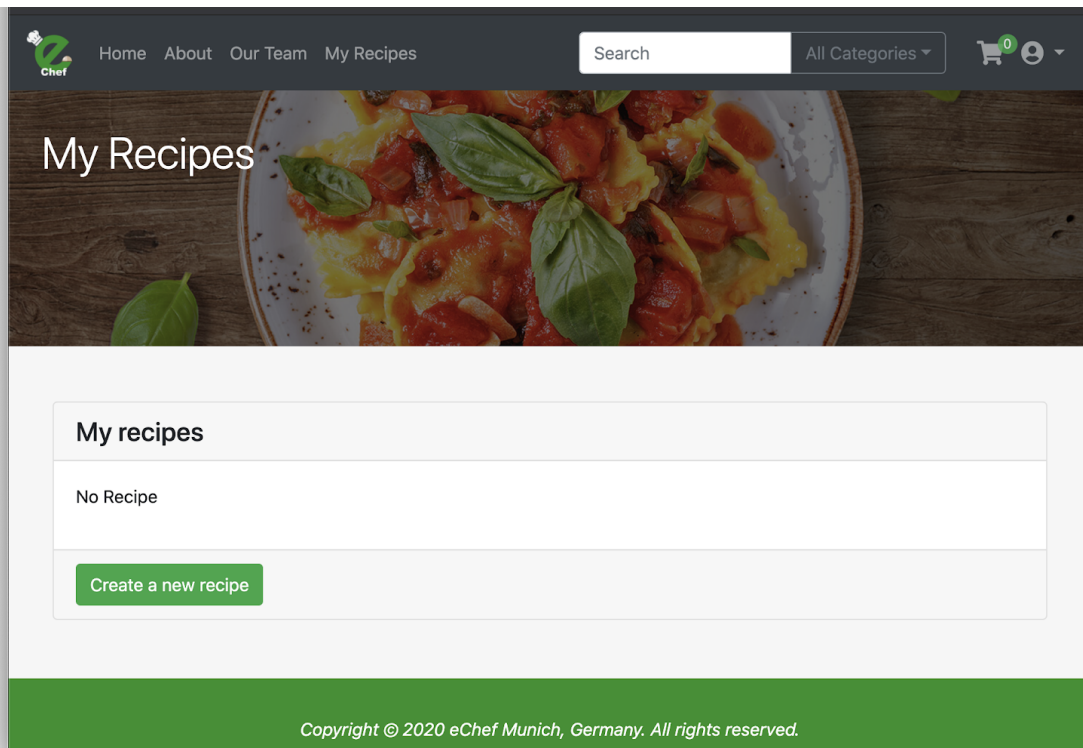
The recipe overall rating is also added to search filter and home page.

Use Case 4: Create a Recipe

Of the two roles that we support, the Chef role is needed to create a recipe. While registering with the eChef, a user must select Chef as an account type to be able to login to the Chef View.



Once registered as Chef, the login page would be the same to login to the Chef view. The system auto-detects the account type and lands the user to the corresponding My Recipes page, which will be active only for chefs. A chef's home page(My Recipes) page looks like this. There's a link My Recipes at the top which will bring chef to his list of recipes after wherever a chef navigates to.



Creating a new recipe: As seen above, the “Create a new recipe” button will take the chef to a new form page where the chef can create their recipe by adding appropriate information needed. Information such as Recipe Name, Serving size, Description/ recipe process, Category, Difficulty level, option to upload an image of the recipe and also a dynamic ingredient adder. Once all the information is written and selected, the Publish button at the bottom will submit this recipe and will make this available to all the users from the customer home page to view and order.

Recipe Title: Chicken Drum sticks

Serving Size: 2

Category: Indian

Cooking difficulty level: Hard

Recipe Description: Marinate the chicken with curd.....

Recipe Image: Choose file featured-chicken-drumsticks.jpg

Select ingredients:

	Ingredient	Quantity	Unit	Category
-	Chicken	500	gr	bio
- +	Lemon	2	#	bio

Publish

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Editing/Deleting a recipe: Once a chef publishes their recipe (which will take them back to the chef's My Recipes page), a chef is allowed to edit and delete their recipe. After a recipe is published, the chef's My Recipes page looks like this.

My Recipes

Image	Recipe Name	Edit	Delete
	Chicken Drum sticks		

Create a new recipe

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By clicking on the edit (pencil) icon of the respective recipe, the chef is taken to the same recipe form with all information loaded. Chef can make changes to the already published recipe, such as deleting/adding ingredients, changing difficulty level and so. After all the changes are done, hitting the same publish button at the bottom will update the recipe and takes the chef to the home page of the chef view.

By clicking on the delete (trash) icon of the respective recipe, the chef is allowed to delete his/her recipe. A pop-up will appear if the chef wishes to continue to delete the recipe. On clicking yes, the recipe along with its image and all user reviews along with their uploaded images and videos will be deleted from the backend as well.

