

## Cookbook and External AI

In using an external AI, you are to build a cookbook where you will be able to save, consult, add note and delete recipes.

### Specifications

- The cookbook needs to make use of the ai.py module
- An interface is to provide choices to the user so she or he can create a new recipe or consult previous ones
- To create a new recipe, the user needs to add a list of ingredients and some instructions
- If the new recipe is acceptable, the user can save it
- At any time, the user can execute the program and consult the saved recipes
- Saved recipes can be deleted
- Saved recipes can be edited by adding a note to it (Bonus)

### Criteria of success

Criteria	Proportion (%)	Note
The program respect the specifications	50%	See the specifications above
The code is maintainable	30%	Good use of functions, etc.
Github is used and shared with teacher	10%	
The program can be executed	10%	A README.md explains how to do so

### Submission

The code is to be submitted through Lea in a ZIP or TAR format. Upon opening the teacher follows the README.md instructions to execute the code. Make sure to test it before end.

The code might also be cloned from github directly.

The README.md needs to contain the following:

- Your full name
- The instructions to install dependencies (pip) for the program to work
- The instructions if a folder needs to be created for recipe storage
- The instructions to execute the program

Submit the program before the *set date here*

## Examples:

```
python3 main.py
0. Consult recipe book
1. Create a new recipe
Choose an action (0 - 1): 1
Enter an ingredient list separated with a comma: carrots, chicken,
pineapple, rice
Enter instructions: I want it to be exotic
```

### Exotic Chicken and Pineapple Rice

#### Ingredients:

- 2 cups of cooked white rice
- 2 large carrots, peeled and diced
- 2 boneless, skinless chicken breasts, cut into cubes
- 1 cup of diced fresh pineapple
- 2 tablespoons of olive oil
- 2 cloves of garlic, minced
- 1 teaspoon of ground ginger
- 1 teaspoon of ground cumin
- 1 teaspoon of ground coriander
- 1 teaspoon of ground turmeric
- Salt and pepper, to taste

#### Instructions:

1. Heat the olive oil in a large skillet over medium-high heat.
2. Add the diced carrots and chicken cubes and cook until the chicken is cooked through, about 5 minutes.
3. Add the garlic, ginger, cumin, coriander, and turmeric and cook for another minute.
4. Add the pineapple and cook for another 2 minutes.
5. Add the cooked rice and stir to combine.
6. Season with salt and pepper, to taste.
7. Serve the Exotic Chicken and Pineapple Rice warm. Enjoy!

0. Yes

1. No

Save recipe to book? (0 - 1): 0

```
python3 main.py
0. Consult recipe book
1. Create a new recipe
Choose an action (0 - 1): 0
```

My Recipe Book

-----

```
0. Exotic Chicken and Pineapple Rice
1. titre tarte pomme
Choose a recipe (0 - 1): 0
```

Exotic Chicken and Pineapple Rice

Ingredients:

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5. Add the cooked rice and stir to combine.
6. Season with salt and pepper, to taste.
7. Serve the Exotic Chicken and Pineapple Rice warm. Enjoy!

0. Add a note

1. Delete

Add a note or delete (0 - 1): 0

Add a note: Good in the fridge for 1 week

```
python3 main.py
0. Consult recipe book
1. Create a new recipe
Choose an action (0 - 1): 0
```

My Recipe Book

-----

```
0. Exotic Chicken and Pineapple Rice
1. Apple Pie
2. Finnish Fish with Almonds
```

Choose a recipe (0 - 2): 2

Finnish Fish with Almonds

Ingredients:

```
-1 lb. of white fish fillet
-1/2 cup of sliced almonds
-1/4 cup of butter
-1/4 cup of white wine
-1/4 cup of lemon juice
-1/4 teaspoon of salt
-1/4 teaspoon of black pepper
-1/4 teaspoon of garlic powder
```

Instructions:

1. Preheat oven to 375 degrees Fahrenheit.
2. Place fish fillet in a greased baking dish.
3. In a small bowl, mix together the butter, white wine, lemon juice, salt, pepper, and garlic powder.
4. Pour the mixture over the fish and top with the sliced almonds.
5. Bake in preheated oven for 20 minutes or until the fish is cooked through and flakes easily with a fork.
6. Serve hot and enjoy!

THIS IS A NOTE