

**Group 8 - R A J A**  
Rahul Rangnekar  
Ariel Chen  
Justin Hwang  
Anish Saha

# PROG 03:

## My Recipe Assistant



**CS 160**  
**Spring 2017**

# Overview

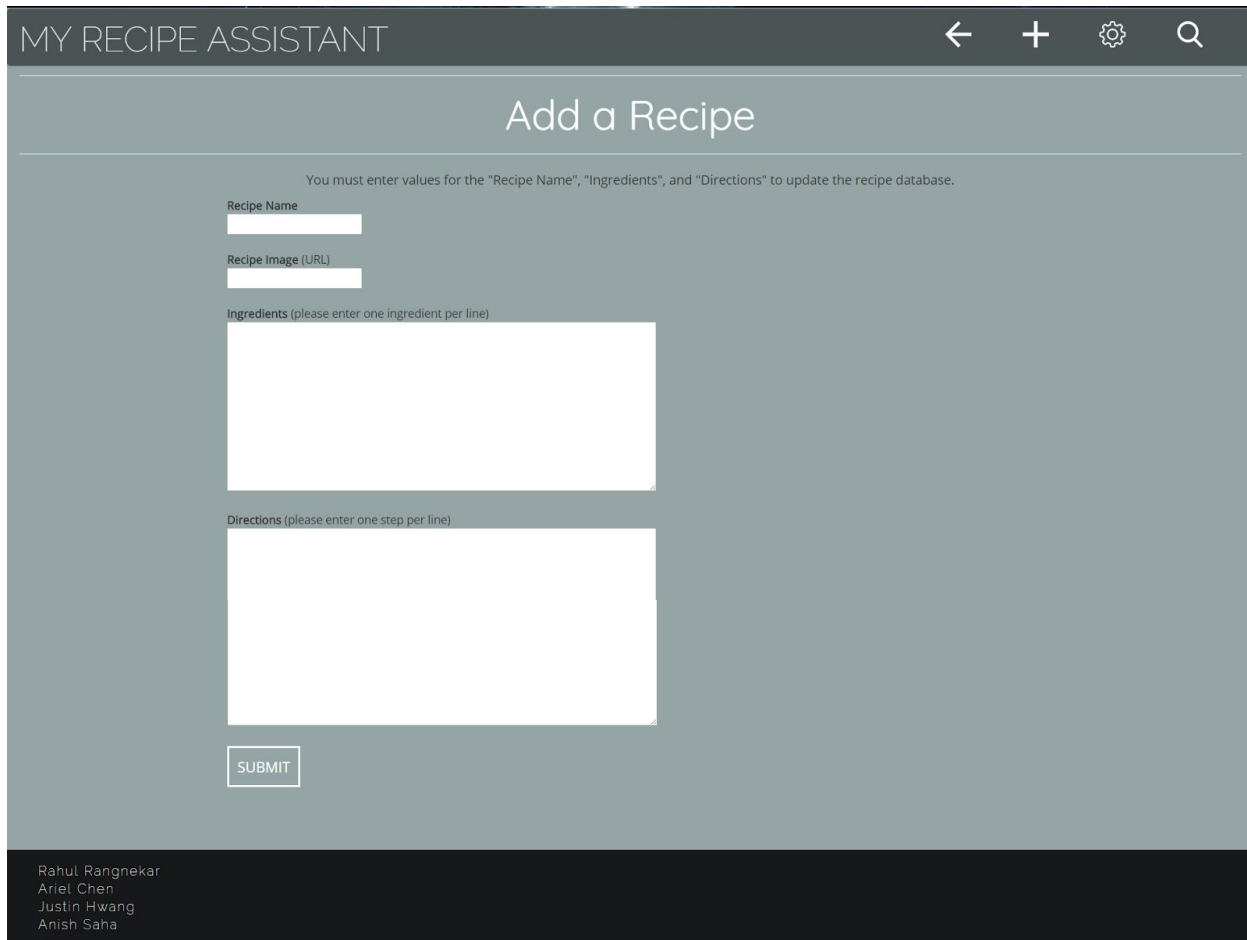
My Recipe Assistant is a Web App that allows users to view and add recipes for various dishes. Its backend utilizes Amazon's DynamoDB to get and post recipes, images, ingredients, and ingredients for these dishes. Its associated VUI, designed for the Amazon Fire Tablet, also uses this database -- users can ask for recipes, instructions, and ingredients to streamline this process in the kitchen while cooking. We hope Recipe Assistant can provide you with a user-friendly and effective experience.

# Screenshots



This is the main page of the Web App for My Recipe Assistant. To add a recipe, the user can press the plus icon (seen above). The user can scroll down to see the recipes in the database.

The website will then redirect to the page shown below:



The screenshot shows a web application titled "MY RECIPE ASSISTANT" in a dark header bar. On the right side of the header are navigation icons: a back arrow, a plus sign, a gear for settings, and a magnifying glass for search. Below the header, the main content area has a title "Add a Recipe" in a light gray bar. A message states: "You must enter values for the 'Recipe Name', 'Ingredients', and 'Directions' to update the recipe database." The form contains four input fields: "Recipe Name" (a single-line text box), "Recipe Image (URL)" (a single-line text box), "Ingredients (please enter one ingredient per line)" (a multi-line text area), and "Directions (please enter one step per line)" (a multi-line text area). At the bottom of the form is a "SUBMIT" button. The footer is a dark bar with the names "Rahul Rangnekar", "Ariel Chen", "Justin Hwang", and "Anish Saha" listed on the left.

On this page, the user should enter information into the respective fields, as instructed above the boxes. The name of the recipe should be entered in the "Recipe Name" field, the URL of desired image in the "Image URL" field, the ingredients (separated by lines) should be entered in the "Ingredients" field, and the directions (also separated by lines) in the "Directions" field. After this form is completed, the user must press the button "Submit" button. If they then go to the home page, it will be updated with the new recipe.

On the home page, when the user clicks on the 'ingredients' icon (bottom left) in a recipe box, they are redirected to the following page where they can view all the ingredients necessary to create the recipe. This is very helpful to use as a shopping list.

MY RECIPE ASSISTANT



# Eggplant Tofu



## Ingredients

- vegetable oil
- firm tofu
- garlic cloves
- eggplant
- bellpepper (red or green)
- soy sauce (reduced sodium)
- sugar
- oyster sauce
- basil leaves

Rahul Rangnekar  
Ariel Chen  
Justin Hwang  
Anish Saha

On the home page, if the user clicks the 'recipe' icon, they are redirected to the following page, where they view the necessary ingredients as well as the directions to prepare the dish.

MY RECIPE ASSISTANT



# Eggplant Tofu



## Ingredients

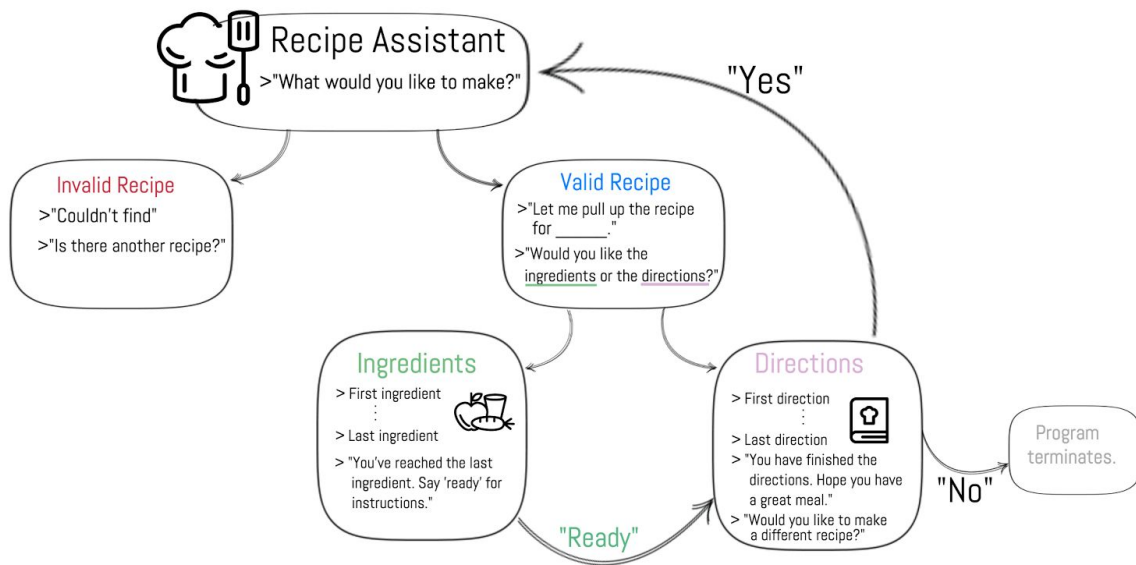
- vegetable oil
- firm tofu
- garlic cloves
- eggplant
- bellpepper (red or green)
- soy sauce (reduced sodium)
- sugar
- oyster sauce
- basil leaves

## Directions

- heat oil in large nonstick frying pan over high heat
- add tofu and gently cook until browned
- transfer tofu to a plate
- cook garlic, eggplant, and bellpepper in pan until softened
- add soy sauce, sugar, and oyster sauce
- cook until heated through
- return tofu to pan and gently stir to coat
- remove from heat
- stir in basil leaves
- serve over rice

Rahul Rangnekar  
Ariel Chen  
Justin Hwang  
Anish Saha

# Flowchart



# Sample Scenarios

## Scenario 1

User: Alexa, open Recipe Assistant.

Alexa: Recipe Assistant, what recipe would you like to make?

User: How do I make bacon and eggs?

Alexa: Let me pull up the recipe for bacon and eggs. Would like the ingredients or the directions?

User: I'd like the Ingredients.

Alexa: The first ingredient is bacon.

User: Next ingredient

Alexa: The last ingredient is eggs. When you are ready, say start.

User: Start

Alexa: You must first crack eggs.

User: Next

Alexa: Then, scramble eggs.

User: Next

Alexa: Then, put bacon in pan.

User: Next step

Alexa: Then cook ten minutes.

User: Next

Alexa: Then, add eggs.

User: Next

Alexa: You have finished the directions. Hope you have a great meal!



## Scenario 2

User: Open Recipe Assistant.

Alexa: Recipe Assistant, what recipe would you like to make?

User: I'd like to make chicken curry.

Alexa: Let me pull up the recipe for chicken curry. Would like the ingredients or the directions?

User: I'd like the directions.

Alexa: Begin by cutting the chicken into 1/4-inch slices. The best way is to cut each breast in half lengthwise, then slice on the diagonal. Don't make yourself crazy over it, but try to make each piece about the same size — this ensures that they cook evenly.

User: Next

Alexa: Next, season the chicken with salt, pepper and curry powder.

User: Next

Alexa: Next, heat some vegetable oil in a large skillet, then briefly sauté the chicken until it is lightly browned but still pink in spots.

User: Previous direction

Alexa: The previous direction was to heat some vegetable oil in a large skillet, then briefly sauté the chicken until it is lightly browned but still pink in spots.

User: Next

Alexa: Then, transfer the partially cooked chicken to a clean bowl, then add the onions to the pan and cook until soft and translucent.

User: Next

Alexa: Then, add the ginger, garlic and more curry powder and sauté until fragrant.

User: Next direction

Alexa: Then, add the chicken stock and cornstarch to the vegetables.

User: Next

Alexa: And then cook until the sauce is thickened.

User: Next

Alexa: Add the chicken back to the pan, along with the frozen peas and simmer until the chicken is just cooked.

User: Next

Alexa: Finally, stir in the Greek yogurt and fresh chopped cilantro.

User: Next

Alexa: Serve with basmati rice and enjoy. Hope you have a great meal.