

Application : Cooking Instructor

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Cases/ Functions that were implemented:

We implemented most of the must have, should have and could have requirements of our system:

- i) Ability to search for recipes by name, food category, ingredients
- ii) Ability to sort/filter lists of recipes by difficulty, rating, ingredient count, duration
- iii) Ability to follow a series of steps to complete a recipe
- iv) Convert between standard measurement units
- v) Ability to learn cooking terminology
- vi) Saving/favoriting recipes
- vii) Visual indicators (pictures for main food profile)
- viii) Rating recipes
- ix) Scaling portion size
- x) Ability to substitute ingredients
- xi) Timer
 - i) Download recipes
 - ii) Modifying saved recipes

Running the program :

Run Cookbook.exe inside installation directory

Interaction Instruction Steps:

DEMO:

1. On the search page, search up "burger" then find recipes
2. Click on burger then go back
3. Reset search
4. Edit search, click on Chinese, then find recipes
5. Click on Shanghai noodles
6. Scroll down, change measurement units of pork to kg
7. Change serving sizes to 8
8. Press Start
9. Click on marinade to learn what it is
10. Click next
11. Click next
12. Start timer, wait for 30 seconds (can talk about app here)
13. Click next and reach completion page
14. Rate the recipe for 3 stars, prompt log in
15. Sign in as foodlover123, 123456789
16. Click on current recipe
17. Click continue
18. Click next
19. And rate recipe for 3 stars
20. Favourite it and click on the edit button
21. Notice the label under Change
22. Rename to: "Regular noodles"
23. Go into ingredient, Change chinese egg noodles
24. Change it to "Eggs" and make the amount to lb and 3 eggs
25. Click add ingredient and add 10 meatballs
26. Click add ingredient and add meatball sauce
27. Add $\frac{2}{3}$ cups of meatball sauce
28. Delete chicken stock

29. Prompt pop-up and click yes
30. Click back button and say no
31. Click done
32. Click Equipment
33. Click Delete stirring utensils
34. Add hammer at number 1
35. Click done
36. Go back to equipment to see changes
37. Click back button and go back
38. Go to steps
39. Add at step 3: with your hammer, mix the rest of your eggs with your meatballs
40. Click done and save recipe
41. Go into food profile of your regular noodles and scroll through the list
42. Click start till completion
43. Check out cookbook look at recent
44. Modify steamed hams to change the name to LAME hams
45. Go to personal, open up lame hams and delete
46. Edit to change the name to hammered eggs
47. Share your recipe!!!
48. Go back to search
49. Search for easy to make recipes
50. Sort by number of ingredients
51. Look at head of lettuce
52. Go back to search and search for medium recipes
53. Go back to search for medium recipes and category fish
54. Check out holy mackerel and favourite it
55. Go back to search for recipes with ingredients less than 6
56. Then search for time less than 15
57. Sort by time
58. Then check out lettuce again and favourite it!
59. End of demo