

GUI Programming 2 - 91.462

Dinner Wizard

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Proposal Idea:

Dinner Wizard

The Dinner Wizard application will be a tool for the common person to easily come up with a multitude of meal ideas based simply on the ingredients that they currently have in their refrigerator, as part of the tool the user will have to identify what they have available. We intend on implementing a small sample repository which will contain the different combinations of meals that can be created based on base ingredients, such as beef or seafood, and then allowing the user to combine this with possible vegetables and spices so that in the end they have all the ingredients they need to create a well rounded meal.

Task	Date	Stage	Susan	Tommy	Matt
Layout <u>rough</u> realization	2/07-09		X		
Database design	2/07-11			X	X
Addtl. Framework Research & Feasibility Trials	2/09			X	
Data Entry (sample set, 3 'recipes')	2/11				X
User Inventory Construction	2/12-16		X		
Fridge to Stove basic functionality	2/22-24			X	
Core Recipe Filters	2/22-24			X	
Initial Testing (functionality, early flow)	2/22-24	Alpha	X	X	X
Aesthetic Polish/Site Design Realization	3/12				X

Fridge to Stove Functionality Polish	3/14			X	
Complex Components Mini Recipes and Substitutions	3/24		X		
Substitutions, Optional Item Tooltips/ Interaction	3/24		X		X
Data Entry (expand to more than three recipes)	4/01				X
Data Compilation(recipe construction, attributes)	3/30		X	X	
[Stretch] Random Recipe Button	4/07 or 4/20				X
[Stretch] Ingredient Prep Tips	4/10 or 4/20		X		
More Testing, Polish	4/14	Beta	X	X	X
Usability Testing(in-class)	4/14	Beta	X	X	X
[Stretch] Mobile/Responsive Layout Support	4/20			X	
[Stretch] Cost-Cutter and Equipment Filters	4/20			X	
[Stretch] Ratio Chart Data	4/04		X		
[Stretch] Ratio Chart	4/20				X
Polish, Polish, Polish.....Test, Test, Test	4/20-22		X	X	X
Final Presentation etc	4/23	Gold	X	X	X

Quick-grab/look resources:

Some AngularJS filter review:

<http://fdietz.github.io/recipes-with-angular-js/filters/chaining-filters-together.html>

<http://jsfiddle.net/t7kr8/211/>

AngularUI Bootstrap:

<http://angular-ui.github.io/bootstrap/>

HTML5 storage object:

<http://samcroft.co.uk/2013/using-localstorage-to-store-json/>

<https://developer.mozilla.org/en-US/docs/Web/Guide/API/DOM/Storage>
<http://stackoverflow.com/questions/2010892/storing-objects-in-html5-localstorage>
<https://code.google.com/p/sessionstorage/>
<http://www.html5rocks.com/en/features/storage>

Routing/single-page navigation

https://docs.angularjs.org/tutorial/step_07
[https://docs.angularjs.org/api/ngRoute/service/\\$route](https://docs.angularjs.org/api/ngRoute/service/$route)
<https://www.airpair.com/angularjs/building-angularjs-app-tutorial>
<https://scotch.io/tutorials/single-page-apps-with-angularjs-routing-and-templating>
<https://scotch.io/tutorials/angular-routing-using-ui-router>
<http://plnkr.co/edit/IzimSVsstarIFviAm7S7?p=preview>
<http://viralpatel.net/blogs/angularjs-routing-and-views-tutorial-with-example/>

Little bit on a splash screen:

<http://www.ng-newsletter.com/advent2013/#!/day/21>

3 Loose recipes:

Olive oil, garlic, (vegetable), pasta, (dried herbs, chili flakes)

Cook pasta, drain, set aside; heat oil, sear or brown vegetable(s) if any; add garlic, (herbs and/or hot pepper flakes) and fry briefly; toss with pasta.

Tags: Italian, Under 30 Minutes, Pasta, Vegetarian

Notes/Substitutions: Pretty much any vegetable or combination of vegetables (and some fruit that we often include in the 'vegetable' category' can be used, hence the unspecified 'vegetable' in the ingredient list. This can also be made without the vegetables, hence the parentheses.)

Oil, scallion, garlic, ginger, water/broth, (soy sauce), green vegetable(s), (meat), rice, (cornstarch)

Cook rice. Heat oil, fry scallion, ginger, garlic; stir fry (meat and) vegetables; add broth (mixed with a little bit of cornstarch) (and soy sauce to taste), remove from heat after at most one more minute.

Tags: Chinese, Under 30 Minutes, Rice Dish, Stir Fry

Notes/Substitutions: 'Meat' in this case means chicken, beef, pork, shrimp or tofu. 'Vegetable' can be any green vegetable. Scallion can be swapped with onion or shallot if necessary; ginger or garlic may be omitted.

Bread, eggs, milk, (roasted)garlic, tomatoes, peppers,(roasted mushrooms), herbs (hot pepper flakes), salt, pepper, cheese

Heat oven to 375°. Brush a baking dish with oil. Whisk together eggs, milk, herbs, salt, pepper. Make thin layers of bread, vegetables, some cheese, some garlic; pour some of the egg mixture over it. Repeat steps until the dish is ¾ full. Sprinkle with remaining cheese. Bake for approximately 40 minutes, or until a fork inserted at the center can be removed cleanly.

Tags: Casserole, Western, Vegetarian

Notes/Substitutions: Other green vegetables (especially dark green) may be used in place of or in addition to bell peppers.

Other notes: I pretty much made this up on the fly, so cooking time is possibly bogus.