Aim

To take orders exported from website, and choose menu items to minimise required cooking, whilst ensuring all orders are fulfilled.

Input

Data is exported in a csv format from website (see Fig 1), the csv file is named in a date-time format upon export (Fig 1 was FuelzOrders-2019-11-22.csv for example). In particular we are paying attention to columns G, H, and I.

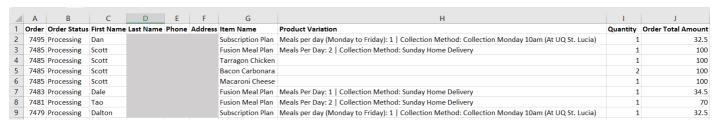


Figure 1- Exported csv

Desired Output

Ideally, three documents/excel spreadsheets will be generated; one with the meals we will be making that week (see Fig 2), and another with our required ingredients (Fig 3), finally the actual order for each customer for when we pack their order. I have already written the program to handle the ingredients, it just needs to know what portions are needed.

Meals from 24 June

F/T	Classic Quantity Citrus 6		F/T	Asian Style	Quantity	
F			F	Tonkatsu	6	
F	Shepherds Pie	6	F	Red Curry fried rice	4	
F	Grilled veg	8	F	Mandarin beef	5	
F	Macaroni Cheese	6	F	Plum chicken	4	
F	Rissotto	8	F	Beef satay skewers	4	
T	Tarragon chicken	3	Т	Whitebean chicken	2	
T	Carbonara	2	Т	Tofu veggie stir fry	4	
Т	Pesto penne	5	Т	Miso Wings	2	
Т	Fusilli	2	Т	Blackbean beef	2	
Т	Burrito Bowl	3	Т	Sichuan lamb	6	

Custom:

Egg Fried Rice	2
Spicy Veg Curry	1
Chicken satay skewers	1
Honey soy chicken	2
Spag bol	1
Coconut lentil curry	1

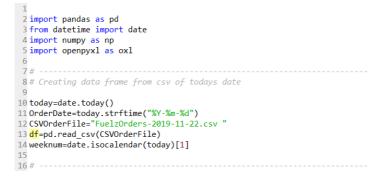
Fig 2 – Desired format of meals we are cooking each week. F/T represents if the meal goes in the 5/10 meal per week plans. Custom is used to clean up any remaining custom ordered meals that don't overlap what we were cooking for the surprise plans.

All Meals	Quantity	Matlab Generated Shopping List			Printable Shopping List										
Bacon Carbonara	7	Ingredient	Amount Cat		Ingredient	Mass	Ingredient	Mass		Ingredient	Mass		Ingredient	Mass	
Burrito Bowl	0	Zucchini	320 V		Tomato paste	0.16 D	Zucchini	0.32 V		Milk	1.162 C		Pork mince	0.2 M	
Peanut Satay Skewers	0	Worcestershire sauce	0		Sugar	0.004 D	Pumpkin	0.56 V		Egg	0.06 C		Chicken breast	0.095 M	
Pesto Penne Pasta	8	White beans	0		Spice, turmeric	0.0008 D	Parsley	0.026 V		Cream	0.1 C		Beef mince	0.4 M	
Tarragon Chicken	1	Vinegar, brown	0		Spice, tarragon	0.003 D	Onion, brown	0.295 V		Corn	0.06 C		Beef chuck	0.7 M	
Spring Veg Risotto	0	Vegetable stock, liquid	0		Spice, sweet papr	0.0016 D	Mandarin	0.1 V		Cheese	0.25 C		Bacon	0.0875 M	
Honey Soy Chicken	0	Tomato sauce	0		Spice, ginger	0.008 D	Leek	0.21 V							
Grilled Veg Pasta	0	Tomato paste	160 D		Spice, garam mas	0.0064 D	Garlic	0.137 V							
Roast Chicken and Veg	0	Tomato	0		Spice, curry powd	0.0064 D	Chilli	0.01 V							
Teriyaki Chicken	0	Tofu, firm	0		Spice, cumin	0.0032 D	Carrot	0.32 V				П			
Spinach and Tomato Frittata	0	Tandoori Paste	0		Spaghetti	0.4 D	Capsicum	0.04 V							
Beef Fusilli	0	Sweet soy sauce	0		Soy sauce	0.05 D	Broccoli	0.89 V				П			
Beef Skewers	5	Sweet corn	0		Satay sauce	0.25 D									
Black Bean Beef	0	Sugar	4 D 2		Rice	1.24 D			\neg						
Braised Pork Mince	2	Spiral pasta	0		Penne	0.68 D									
Caramel Miso Wings	0	Spice, turmeric	1 D		Peanut butter	0.15 D									
Chicken and Veg Nimono	0	Spice, thyme	0		Passata	0.3 D									
Egg Fried Rice	2	Spice, tarragon	3 D 4		Macaroni	0.05 D									
Mandarin Beef	2	Spice, sweet paprika	2 D 5		Kidney beans	0.32 D						П			
Plum Chicken	0	Spice, smoked paprika	0		Ginger	0.006 D									
Sichan Lamb	0	Spice, ginger	8 D 6		Flour	0.108 D									
White Bean Chicken	0	Spice, garam masala	6 D 7		Fettucine	0.581 D						П			
Red Curry Fried Rice	0	Spice, curry powder	6 D 8		Dark soy sauce	0.02 D									
Tofu Veggie Stirfry	0	Spice, cumin	3 D 9		Cornflour	0.012 D									
Tonkatsu Pork	0	Spice, cinnamon	0		Cooking wine	0.04 D									
Shepherds Pie	0	Spice, chilli flakes	0		Coconut milk	0.64 D									
Lentil Curry	8	Spaghetti	400 D 10		Coconut cream	0.5 D						П			
Citrus Chicken	0	Soy sauce	50 D 11		Chicken stock, pov	0.0002 D									
Lasagne	0	Sichuan pepper	0		Chicken stock, liqu	0.4 D									
Spaghetti Bolognase	5	Sesame seeds	0		Cashews	0.04 D									
Spicy Veg Curry	0	Satay sauce	250 D 12		Brown lentils	0.56 D									
Macaroni Cheese	1	Salt	0		Beef stock, liquid	0.48 D			\neg			П			
		Rolled oats	0		Basil pesto	0.4 D									
		Rice	1240 D 13						7			П			
		Red curry paste	0									П			

Fig 3 – Matlab shopping list generator takes meals in columns C/D and generates required ingredients, which are sorted and output into N-AE. I then print this list and use it to buy ingredients, but you don't need to touch this, we just need the meal quantities in column D.

Current Program

To start off with the program identifies the csv file relevant to the orders of that week, loading it into data-frame df (Fig 4).



Index	er Nun Order St	atus Name (Bill ame (I Phone I	&2 (! Item Name	Product Variation	Quantity	Order Total Amount	Plan?	MPD
0	7495 Process	ing Dan	Subscription Plan	Meals per day (Monday to Friday): 1 Collection Method: Collection Monday 10am (At UQ St. Lucia)	1	32.5	1	1
1	7485 Process	ing Scott	Fusion Meal Plan	Meals Per Day: 2 Collection Method: Sunday Home Delivery (For St. Lucia, Toowong, Indooroopilly, So	1	100	1	2
2	7485 Process	ing Scott	Tarragon Chicken	nan	1	100	0	0
3	7485 Processi	ing Scott	Bacon Carbonara	nan	2	100	0	0
4	7485 Process	ing Scott	Macaroni Cheese	nan	1	100	0	0
5	7483 Process	ing Dale	Fusion Meal Plan	Meals Per Day: 1 Collection Method: Sunday Home Delivery (For St. Lucia, Toowong, Indooroopilly, So	1	34.5	1	1
6	7481 Processi	ing Tao	Fusion Meal Plan	Meals Per Day: 2 Collection Method: Sunday Home Delivery (For St. Lucia, Toowong, Indooroopilly, So	1	70	1	2
7	7479 Process	ing Dalton	Subscription Plan	Meals per day (Monday to Friday): 1 Collection Method: Collection Monday 10am (At UQ St. Lucia)	1	32.5	1	1

Fig 4 - Loading current csv, and df

Each plan order (that classic (subscription), fusion, or Asian) contains the word 'plan' in the 'Item Name' column which is searched for. Then in the product variation column for a row containing a plan, the first ": " string contains the number of meals per day and is extracted (Fig 5). Note, 1 meal/day = 5 meals/week, and 2 = 10 meals/week. The data is saved in the MPD column in df.

```
16#
17 # Searching orders for meal plans
18 sub = 'Plan
19 df['Plan?']=df["Item Name"].str.find(sub)
20 c=0
21 for entry in df['Plan?']:
      if entry <=0:
          df.at[c,'Plan?']=0
23
24
25
          df.at[c,'Plan?']=1
28 # Text searching for meals per day from plans (MPD)
29 Meals_per_day = df["Product Variation"].str.extract(pat = '(: .)')
30 for i in range(len(Meals_per_day)):
      if str(df.at[i,'Product Variation'])[0]!='M':
31
32
          Meals_per_day.iat[i,0]=int(0)
33
      else:
34
          Meals_per_day.iat[i,0]=int(str(Meals_per_day.iat[i,0])[2])
35 df['MPD']=Meals_per_day
36
37 del Meals_per_day
39 #
```

Fig 5 - Extracting meals per day for plans

Using MPD, the number of orders for classic, and Asian style dishes from plans are combined in POrds (Plan Orders). This is done by text searching for each plan in the 'Item Name' column, then adding 1 to either the first 5 or 10 values in POrds depending on whether the order is for 5 or 10 meals/week and which menu it is relating to (Fig 6). Fusion plans use dishes from both classic and Asian menus, so receiving 5 fusion meals/week means you will alternate in receiving 2:3 classic:Asian, and 3:2 classic:Asian. I do this by toggling between even and odd week numbers (line 61, Fig 7). For 10 fusion meals per week, 5 classic and 5 Asian meals are ordered.



Fig 6 – Pords, showing that there are no current 10 meal/week plans, as shown in Fig 4. There are 2 x 5 meals/week classic plans + 2 x 10 meals/week fusion so 4 portion are required for the first 5 classic dishes we make, then there is 1 x 5 meals/week fusion order, meaning the first 2 classic dishes now have 5 required servings. The process is identical for the Asian column, however with the first three dishes are increased by the 5 m/w fusion plan.

```
39# --
40 # Creating classic/asian orders from MPD
 41 \, \mathsf{POrds} = \mathsf{pd}. \, \mathsf{DataFrame}(\mathsf{np.array}([[0,0],[0,0],[0,0],[0,0],[0,0],[0,0],[0,0],[0,0],[0,0]), \mathsf{columns} = ['Classic', 'Asian']) 
 43 for i in range(len(df['Order Number'])):
       if df.at[i,'Item Name']=='Subscription Plan' and df.at[i,'MPD']==1:
 45
           for s in range(0,5):
               POrds.at[s,'Classic']=POrds.at[s,'Classic']+1
 46
 48
       if df.at[i,'Item Name']=='Subscription Plan' and df.at[i,'MPD']==2:
          for s in range(0,10):
               POrds.at[s,'Classic']=POrds.at[s,'Classic']+1
 51
52
53
       if df.at[i,'Item Name']=='Asian Plan' and df.at[i,'MPD']==1:
           for s in range(0,5):
 54
                POrds.at[s,'Asian']=POrds.at[s,'Asian']+1
 55
       if df.at[i,'Item Name']=='Asian Plan' and df.at[i,'MPD']==2:
 57
           for s in range(0,10):
 58
               POrds.at[s,'Asian']=POrds.at[s,'Asian']+1
 59
       if df.at[i,'Item Name']=='Fusion Meal Plan' and df.at[i,'MPD']==1:
 60
 61
           if (weeknum % 2) == 0:
                for s in range(0,2):
 62
                   POrds.at[s,'Asian']=POrds.at[s,'Asian']+1
 64
                for s in range(0,3):
                   POrds.at[s,'Classic']=POrds.at[s,'Classic']+1
 65
           else:
 66
 67
               for s in range(0,3):
                   POrds.at[s,'Asian']=POrds.at[s,'Asian']+1
               for s in range(0,2):
 70
                    POrds.at[s,'Classic']=POrds.at[s,'Classic']+1
       if df.at[i,'Item Name']=='Fusion Meal Plan' and df.at[i,'MPD']==2:
 72
 73
           for s in range(0,5):
                POrds.at[s,'Asian']=POrds.at[s,'Asian']+1
                POrds.at[s,'Classic']=POrds.at[s,'Classic']+1
 76
78 #
```

Fig 7 - Code creating POrds

The next section is kind of garbage, but loosely speaking it looks at the last two weeks of dishes cooked, this is for our optimisation to ensure that the meals our surprise plan customers are receiving are not too repetitive. The dishes chosen for each week should be saved into the Meal Orders-Meals-Recipes excel spreadsheet, in the Order History tab (Fig 7).

91	4	A B C	D	E	F	G	H	1	J	K
92 # 1 week back	1	yyww Week Start	Classics	Num	A:	sian-Style	Num	1	Misc Custom	Num
93 if weeknum<46:	2	1945	Baked Drumsticks with Potat	9	St	icky Asian Meatballs	6			
94 step1=(6+weeknum)*11+2	3		Veggie Lasagne	10	W	/hite Bean Chicken	5			
95 else:	4		Roast Chicken and Veg	9		raised Pork Mince	2			
96 step1=(weeknum-46)*11+2	5		Beef Burrito Bowl	6		gg Fried Rice	2			
97	6		Macaroni Cheese	7		onkatsu Pork	3			
98 Classics1=[0,0,0,0,0,0,0,0,0]	7		Bacon Carbonara	3	N		0			
99 for i in range(10):	8		Tarragon Chicken	2	N		0			
Classics1[i]=sheet['D'+str(i+step1)].value	9		Pesto Penne Pasta	1	N		0			
	10		Spicy Vegetable Curry	2	N		0			
01	11		Shepherd's Pie	2	N	il	0			_
02 # 2 weeks back	12						-			_
33 if weeknum<46:	13			5			3			
04 step2=(5+weeknum)*11+2	14			5			3			
05 else:	15			4			3			
06 step2=(weeknum-47)*11+2	16			4			2			
07	17 18			0			2			
08	19			0			0			
09 Classics2=[0,0,0,0,0,0,0,0,0,0]	20			0			0			
10 for i in range(10):	21			0			0			
	22			0			0			
11 Classics2[i]=sheet['D'+str(i+step2)].value	23			U			0			

Fig 7 - Order History loading and spreadsheet

Optimising Dish Selection

In order to choose the dishes we make each week I was intending of having python optimise a score, where selecting certain dishes have consequences on the score. The number of <u>portions</u> we make of each dish is irrelevant, its just the number of different dishes we have to prepare, and the amount of overlap between weeks, that needs to be balanced. So:

Constraints:

- All custom ordered dishes must be prepared
- If there is a surprise plan ordered for that menu, then the appropriate number of different dishes must be made from that menu (e.g. if there is a classic order for 5 dishes, then 5 different classic dishes must be made at a minimum)

Scoring (values are set to change, just representing the proportional impact):

- +1 per new dish that is made
- +5 if a dish that was in the surprise plans last week is again in the surprise plans this week
- +2 (as above) but for two weeks previous (from Fig 7 stuff)

So the program will aim to minimise the number of separate dishes we have to prepare by creating overlap between the custom orders and the plans, however will need to balance any week-to-week overlaps. Again, once this list is known, the MPD data in addition with the custom orders can be added together to produce a list like Fig 2. And that data can be run through my ingredient list generator. The plan dishes can then be saved to the Order History spreadsheet for use next week and so on.