

Project Release Documents

Product Name: DishDelish

Members: Audrey Ostrom, Alyssa Yee, Annika Gupta, Janvi Rochlani, Alisha Saboowala, Maina Dhar

Revision Number: 1

Revision Date: 3/08/2024

Installation

For this project, we used doc strings for all functions and put judicious comments when needed. All basic installation instructions are contained within our repository, but we'll re-iterate them here.

Running DishDelish locally:

If one is attempting to clone the repository and run it on their local machine, there's a couple steps one must take.

Ensure the local environment is configured correctly

```
$ .env.copy
1 MONGODB_URI= # mongodb+srv://<username>:<password>@<cluster>/?retryWrites=true&w=majority
2 # ^ get the user name and password from MongoDB when you're in the project folder
3 # and go to "Database Access" on the left-side
4 NEXTAUTH_SECRET= # openssl rand -base64 32 for NEXTAUTH_SECRET
5 SPOON_KEY= # get from spoonacular (your api key)
6 AUTH_TRUST_HOST= # http://localhost:3000/ or whatever the URL is for the deployed website
7 HUGGINGFACE_KEY= # make a huggingface account
8 SENDGRID_API_KEY= # make a twilio sengrid account
```

Depicted above is an example of the general structure of one's environment variables should look like. You can find this template inside ".env.copy" (which is in our repo). The filled-out version of this will be in the user's .env.local or .env file. GitHub won't let you push actual environment files for security purposes, hence why we have this dummy file in GitHub. We will outline the purposes of each environment variable here.

MongoDB_URI

DishDelish uses MongoDB for its database, so while non-developers don't have access to the original database – people trying to run the repository can just create their own database and put an API key for Node.js + JavaScript for it. One shouldn't have any issues with that, so long as they're actually using the proper API key in the format outlined as a comment above.

NEXTAUTH_SECRET

In order to use the next-auth library (which we use for signing-in users and registering them), one must provide a secret that's used for authentication and hashing as described by the next-auth documentation.

SPOON_KEY

This is used for the search-results and recipe pages. It is the key that is used to access the Spoonacular Web API for loading models on Node.js + JavaScript based sites – and as such needed for these pages to function. This API will fetch recipes based on a user's inputted ingredients and dietary preferences.

AUTH_TRUST_HOST

This only matters if one tries to run ``npm run build`` and ``npm run start`` in order to see what the website would look like fully-deployed and compiled. NextJS requires a host to be trusted when using authentication-based apps. One can simply put the URL they're trying to deploy to here (it could even be localhost:<port number>).

HUGGINGFACE_KEY

This is used for the recipe-transformer page. It is the key that is used to access the HuggingFace Web API for loading models on Node.js + JavaScript based sites – and as such needed for this page to function.

SENDGRID_API_KEY

Unfortunately, the reset password functionality might be a little funky if you're not one of the developers who don't have access to the dishdelishapp@gmail.com (what we use to send emails). However, feel free to register your own email as a verified sender after creating your own Twilio Sengrid Account and putting your API key in your .env or .env.local file.

Running DishDelish on the deployed site:

No installation work necessary!

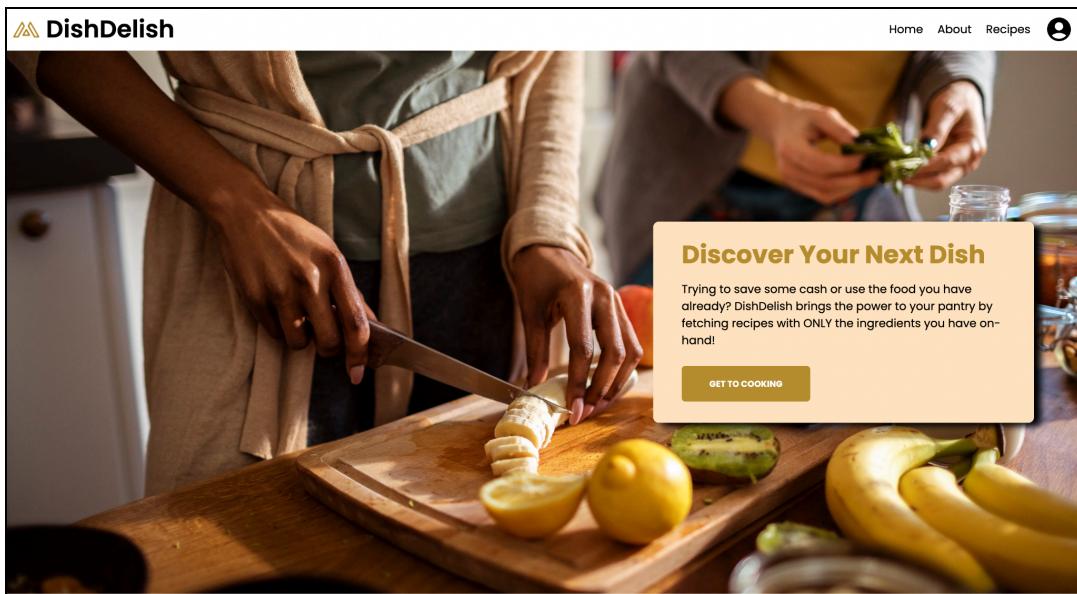
A Warning to the Unwise

Don't spam requests to the search-ingredients page. Even if repeat requests are cached, *you will run out of Spoonacular credits if you only have the free tier.* We got special permissions for more credits, so you can apply if you're a student. This

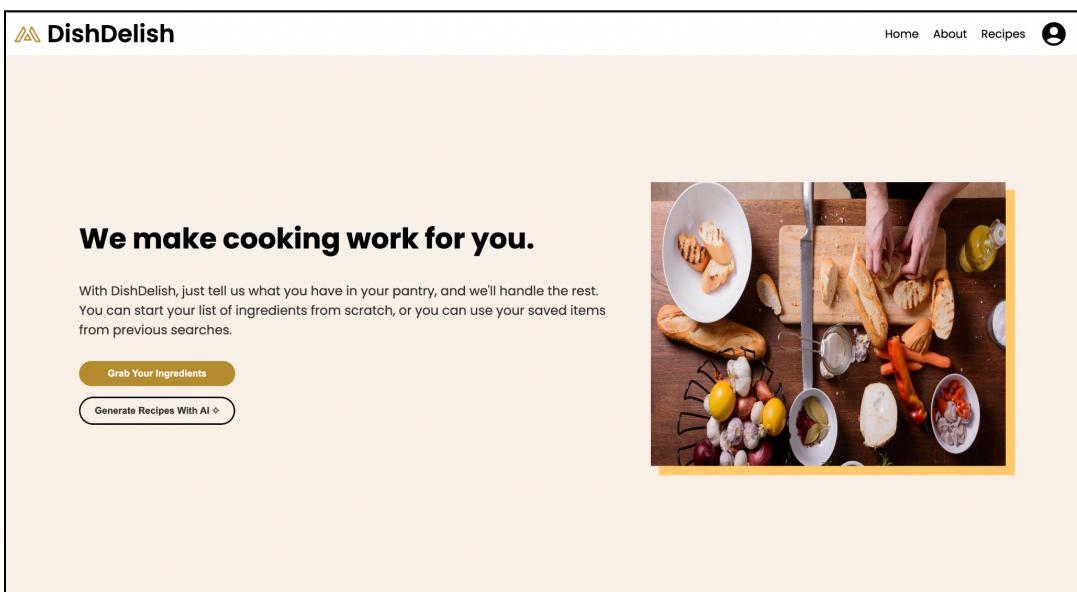
doesn't apply to other APIs we use – they're all either open-source or incredibly generous.

User Guides

When you open the app, you'll start on the landing page.



If you click the "Get Cooking" button, you'll be redirected to the "Grab" page. If you want to try the AI feature, you can click on the button.



Clicking on the button will take you to the ingredients page. On this page, you can search for ingredients using the search bar. Once you select an ingredient, it will appear under 'Selected Ingredients' as well as give you an option to remove any ingredients.

The screenshot shows the DishDelish website's 'Grab Everything!' feature. At the top, there's a banner with the text 'Grab Everything!' and 'Select the ingredients you have on-hand'. Below the banner, a message says 'If you're logged in, your ingredients from the previous session are saved.' A yellow button labeled 'Got Everything?' is visible. The main area has a heading 'Find Ingredients in Your Pantry!' followed by a search input field containing 'chicken sa'. A dropdown menu lists suggestions: 'chicken sausage', 'buffalo chicken sauce', 'chicken sausages', and 'chicken sausage links'. Below this, a section titled 'Selected Ingredients:' shows two items: 'pasta' and 'alfredo sauce', each with a small 'x' icon to remove them.

From here, you can press the 'Got Everything?' button to be directed to the 'Filters' page. On this page, you have several filter options including cuisines, intolerances, diet, and time range.

The screenshot shows the DishDelish website's 'Find Recipes' page. The banner features the text 'Here's What We Found For You' and a link 'Need To Reselect Your ingredients?'. A message at the top says 'Here, you can select your allergies and preferred dietary preferences.' A yellow button labeled 'Find Recipes' is located at the bottom right. The main area contains a search bar with placeholder text 'Type the diet, cuisine, or allergy you want to filter by...', a 'Cuisines' dropdown menu, and a 'Search' button. Below these are several filter options with checkboxes: 'African', 'American', 'Asian', 'British', 'Cajun', and 'Caribbean'. Each filter option has a small square checkbox to its right.

Once you've selected any/all of the filters, clicking the 'Find Recipes' will direct you to the 'Recipes' page. On this page, you can click on any of the recipes found with the ingredients you have selected.

The screenshot shows the DishDelish homepage with a banner reading "Here's What We Found For You". Below the banner, there are five recipe cards:

- What to make for dinner tonight?? Bruschet...** Time: 35 minutes
- Cavatelli with Chicken Sausage and Kale** Time: 45 minutes
- Cheesy Spinach Stuffed Shells** Time: 45 minutes
- Staci's Orecchiette with Fresh Tomatoes an...** Time: 45 minutes
- Toasted Agnolotti (or Ravioli)** Time: 45 minutes

Clicking on a recipe will direct you to a page with more information about the recipe. This includes an experience level, which diets it caters to, and instructions. You have the option of favoriting a recipe as well.

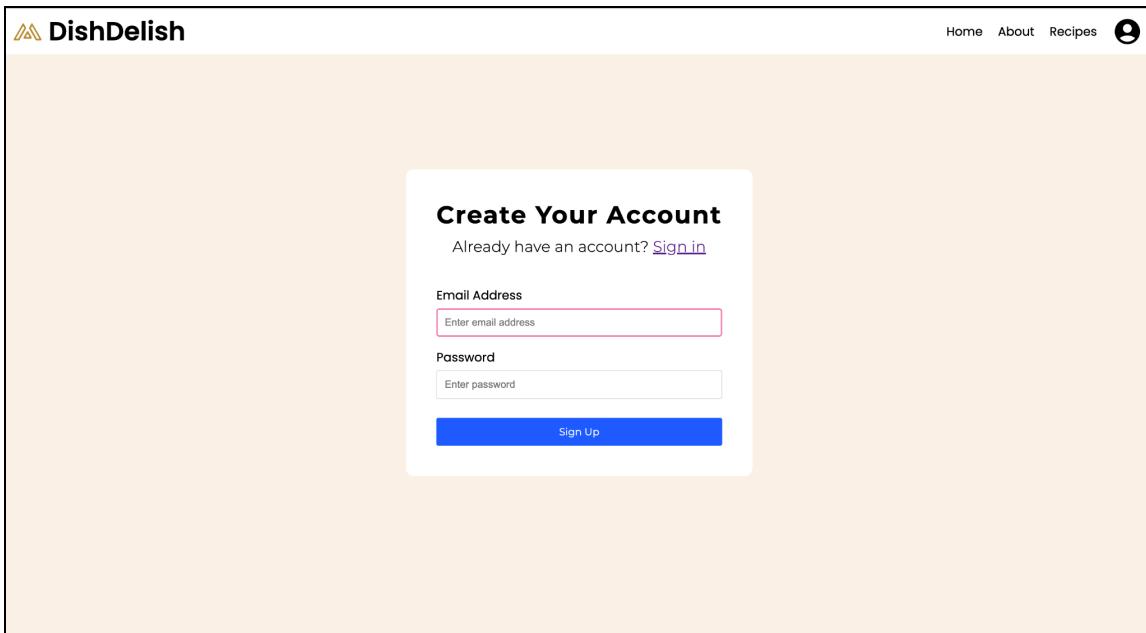
The screenshot shows a detailed recipe page for "Cavatelli with Chicken Sausage and Kale". The page includes:

- Cavatelli with Chicken Sausage and Kale**
- experience level: beginner
- diets: dairy free
- cuisines: n/a
- Instructions** Additional Information

The instructions list 5 steps:

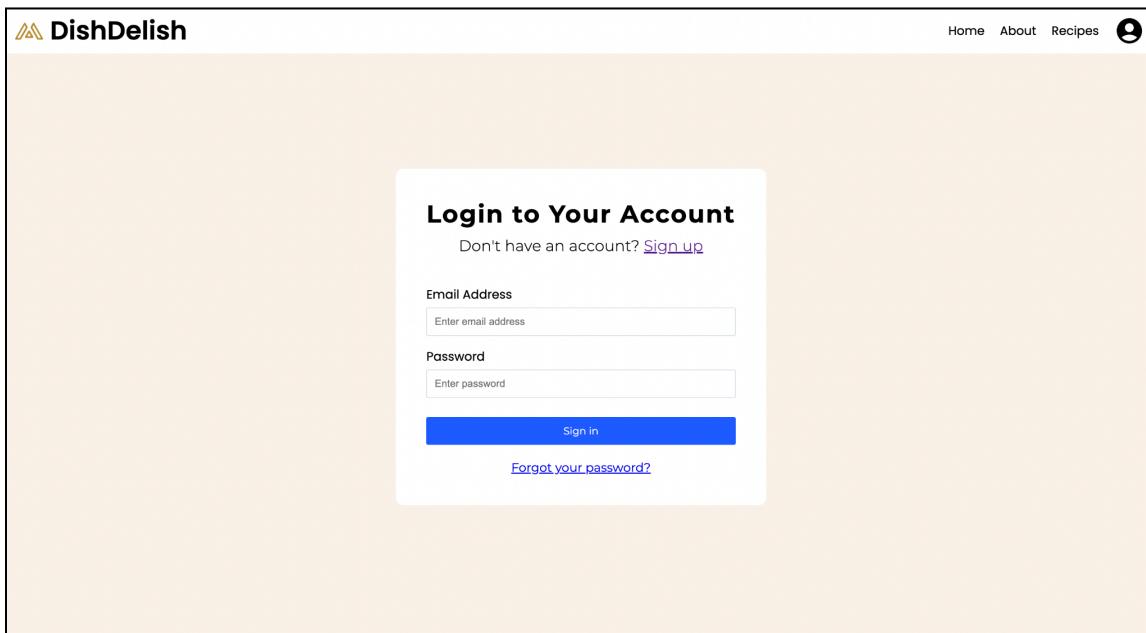
- In a large pan, over medium high heat, add a drizzle of olive oil. Add the sausage links and brown on each side, about 3 minutes a side. Do not worry if it isn't cooked through, it will finish cooking in a bit. Remove from the pan and once cooled enough to handle, slice into rounds and set aside.
- In the same pan, over medium low heat, add another drizzle of olive oil and add the garlic and kale. Once the garlic is lightly golden add in the broth. Simmer for 15 minutes.
- While that is simmering go ahead and cook the pasta. I cooked mine in the pot of boiling water for only 4 minutes then drain it. I finish cooking it in the pan with the kale and sausage so they absorb the delicious flavors.
- Once the kale has simmered for 15 minutes go ahead and add the sausage back in and let simmer for another 5 minutes.
- Toss the cavatelli in and let cook for another 2-3 minutes. Sprinkle some grated pecorino over top and enjoy!

To favorite a review, you first need to sign into your account. You can create an account by pressing on the profile icon in the top right.



The screenshot shows the 'Create Your Account' form on the DishDelish website. The form is contained within a white box with rounded corners. At the top left, it says 'Create Your Account'. Below that is a link 'Already have an account? [Sign in](#)'. The form has two input fields: 'Email Address' and 'Password', each with a placeholder 'Enter email address' or 'Enter password'. At the bottom is a blue 'Sign Up' button.

Once you have your account, you can log in.



The screenshot shows the 'Login to Your Account' form on the DishDelish website. The form is contained within a white box with rounded corners. At the top left, it says 'Login to Your Account'. Below that is a link 'Don't have an account? [Sign up](#)'. The form has two input fields: 'Email Address' and 'Password', each with a placeholder 'Enter email address' or 'Enter password'. At the bottom is a blue 'Sign in' button. Below the button is a link 'Forgot your password?'.

Logging in will direct you to your profile page. The profile settings tab allows you to change your password and set a display name. Clicking on the 'Saved Recipes' tab will display your favorited recipes.

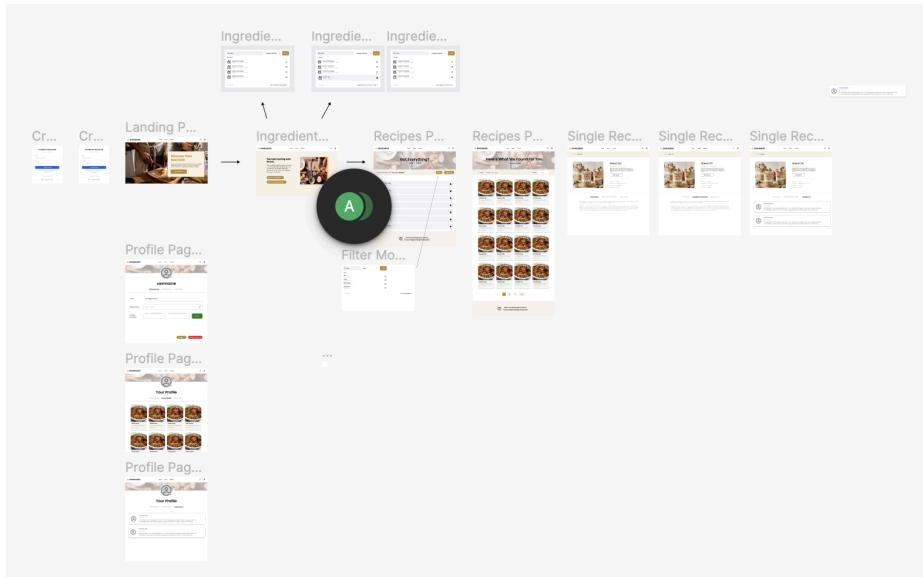
The screenshot shows the profile settings section of the DishDelish website. At the top, there's a navigation bar with links for Home, About, and Recipes, along with a search icon and a user icon. Below the navigation is a blurred background image of a kitchen scene. In the center, there's a large circular placeholder for a profile picture with a pencil icon. Below this, the word "username" is displayed in a large, bold, black font. Underneath, there are three tabs: Profile Settings (which is underlined to indicate it's active), Saved Recipes, and Your Reviews. The main content area contains fields for "email" (with "email@gmail.com" entered) and "display name" (with "display name" entered). There's also a "change password" section with two input fields labeled "enter current password" and a green "confirm" button. The entire profile settings section is enclosed in a light gray border.

To try our AI feature you can enter a list of ingredients. Once you've pressed the 'Submit' button, the recipe generated will be displayed on the right side.

The screenshot shows a feature where users can generate new recipes based on input ingredients. On the left, there's a form titled "Generate New Recipes" with a text input field containing "bacon,lettuce,tomato". Below the input field is a blue "Submit" button. A small note below the button says "Ensure your ingredients are inputted correctly, or else you might get unintended results." On the right, the generated recipe is displayed in a card format. The title of the recipe is "BLT SALAD". Underneath the title, there's a section for "Ingredients:" which lists "1. 1lb. bacon", "2. 1 head lettuce", and "3. 1 large tomato". Below that is a section for "Directions:" which lists "1. fry bacon until crisp", "2. drain and crumble", "3. tear lettuce into bite size pieces", "4. dice tomato and add to lettuce", and "5. add crumbled bacon.". The entire interface is set against a light beige background.

Design Documents

The only design document we have is our [Figma](#), which has the UI/UX flow of our front-end, and some rudimentary sketches of our schema for the back-end.



Besides this, we verbally communicated in sprint planning meetings how we intended features to flow by extrapolating on the ideas of the Figma.

Product Backlog

- User story 3.2 “Sorting Recipes” [8]: As someone who has ingredients that’ll go bad really quickly, I would like to have a way to prioritize ingredients that use those recipes.
- User story 4.1 “Scanning Receipts” [13]: As someone who just went grocery shopping and wants to try a recipe, I want to be able to scan my receipts for recipe lookups.
- User story 4.2 “Ingredient Marketplace” [21]: As someone who doesn’t have enough time to use an ingredient before it goes bad, I want to be able to give away ingredients so that others can use them.