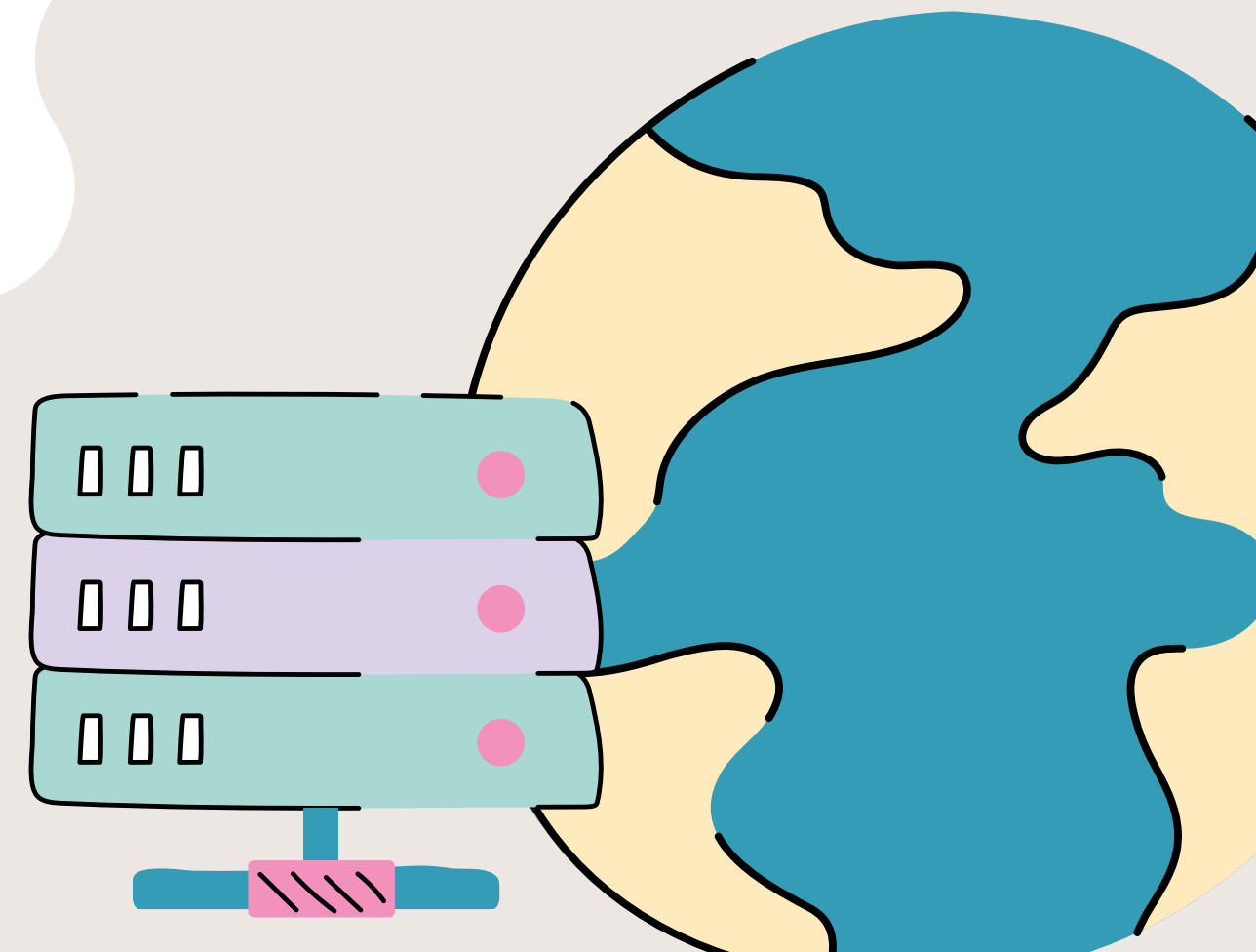# Recipe Management System – DishDash

Team 3

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Who's our client?

- Rosi Cañarte.

- Undergraduate in culinary arts.

- Provides private culinary services including gourmet cuisine, mixology, and pastry for special events and personal orders.

Problem

The system aims to reduce significant challenges in recipe management and cost estimation that lead to operational inefficiencies and financial losses for a gastronomy student who currently rely on paper-based calculations

Overview

Gastronomy students must:

- Manage multiple recipes with precise ingredient measurements

- Calculate accurate costs

- Provide professional quotations to potential clients

versus

When a student relies on manual calculations and paper-based records, they are prone to:

- Calculation errors

- Wasted ingredients and time

- Repetitive tasks

- Lost business opportunities, and unprofitable pricing

Background

·**Key Knowledge Areas for the System:**

·**Database Design & Management**
 - Store recipes, ingredients, suppliers, prices, and quotations.
 - Apply ER modeling, normalization, and CRUD operations for data integrity.
 - Use SQL or NoSQL for querying and data management.

• **Cost & Pricing Computation**
 - Calculate total cost, cost per portion, and profit margins.
 - Understand fixed/variable costs and percentage-based margins

Background
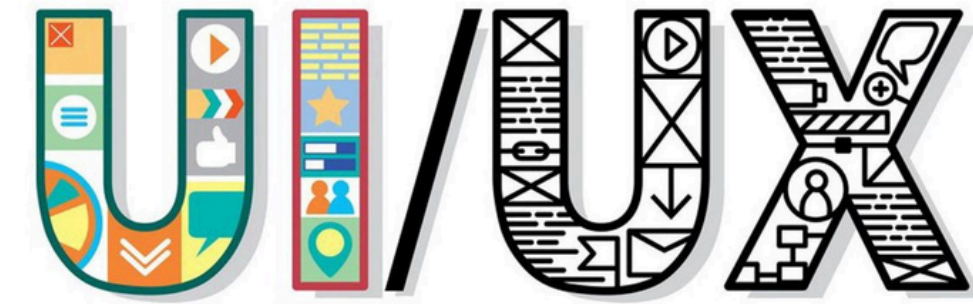
- **User Interface & Usability**

  - Design a clear and intuitive UI for non-technical users.

  - Apply UI/UX principles, including layout, interaction flow, and validation.

  - Implement using HTML, CSS, and JavaScript.

- **Software Architecture**

  - Apply modular programming and clean architecture.

  - Separate data management, business logic, and presentation layers.

Recipe Management System

Calendar

Allows user to view and manage upcoming events, add custom ones and connect to the quotation panel.

Recipe Details

Includes description, ingredient list, preparation steps, cooking times, and photos.
Recipes can be classified and have version history.

Smart Unit Conversion

Automatically converts between metric and imperial systems, considering ingredient density differences.
Adjusts quantities when the number of servings changes.

Centralized Ingredient Database

Stores data on density, equivalences, prices, and suppliers.
Prices can be manually updated to ensure accurate cost calculations.

Cost and Price Calculation

Computes total and per-serving costs, suggests selling prices based on profit margins,
and compares costs when substituting ingredients.

Quotation Generation

Allows selecting recipes, adjusting portions, and automatically calculating total cost, taxes, and discounts.
Quotations can be exported as professional PDFs and stored in history.

Thanks