

WeAreWhatWeEat

WWWE USER GUIDE

2020

<http://161.35.23.187:8000/>

WWWE aims to provide a thematic social network for people who cares what they eat. Platform provides detailed opportunities to share their recipes to their members. Also, members may discover interesting recipes from all over the world by following others. In addition, any member can create special pages that provides foods.

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LOGIN & REGISTER

You need to have a valid email address to be a member of WWWE. After entering your email address and choosing an unique username your membership account will be created . Passwords must be at least 8-characte long to provide a secure login.

WWWE Login with your email

Don't you have an account yet? [Sign Up!](#)

HOME PAGE

After a successful login, you will be directed to homepage which provides a brief about your account and your following users. You can reach all different pages from homepage such as searching or creating recipes.

The screenshot shows the WWWE homepage. On the left is a sidebar menu for user 'eniscoban'. The main content area features a search bar, a 'Create a Recipe' button, and two recipe cards. The first card is for 'Speedy Thai Chilli Jam Chicken' by 'korimylimaz', dated June 22, 2020, 11:10 p.m. The second card is for 'Japanese Beef and Soba Noodle Salad' by 'filiz_duman', dated June 22, 2020, 10:51 p.m. Both cards show the number of likes and comments.

eniscoban

- Home
- My Recipes (4)
- My Followers (2)
- My Followings (2)
- My Following Providers (0)
- Notifications (0)
- LA PIATTO
- Become a Food Provider
- Provider Near Me
- Settings
- About WWWE

Search for... **Search** **Create a Recipe**

korimylimaz June 22, 2020, 11:10 p.m.

Speedy Thai Chilli Jam Chicken

Dinner / Mexican

Heat a wok over medium-high heat. Add oil. Swirl to coat. Add onion. Stir-fry for 1 minute or until just softened. Add mince. Stir-fry, breaking up lumps with a wooden spoon, for 4 to 5 minutes or until browned. Add capsicum, beans, garlic and ginger. Stir-fry for 2 minutes or until fragrant. Add chilli jam, lime juice, soy sauce and fish sauce. Stir-f...

❤️ 1 💬 1

filiz_duman June 22, 2020, 10:51 p.m.

Japanese Beef and Soba Noodle Salad

Beverages / American

Place beef on a plate, mix miso, oil and 1 tbs mirin in a small bowl to a paste and spread all over beef. Preheat a bbq or chargrill plate to medium heat, cook beef for 3 minutes per side for medium rare. Rest for 5-10 minutes before slicing across the grain. Bring a medium saucepan of water to the boil, cook soba noodles for 2 minutes, add chinese bro...

❤️ 2 💬 2

LEFT MENU

Left menu is fixed for all website to provide a smooth navigation. You can reach your recipes, followers, following users, your notifications and settings to change your preferences.

You can also create Food Provider pages. Food Providers will be explained below.

This screenshot shows the left menu of the WWWE homepage. It includes a 'Home' link, a list of user statistics (My Recipes, My Followers, My Followings, My Following Providers, Notifications), and a section for food providers (LA PIATTO, Become a Food Provider, Provider Near Me). At the bottom, there are links for Settings, About WWWE, and Logout.

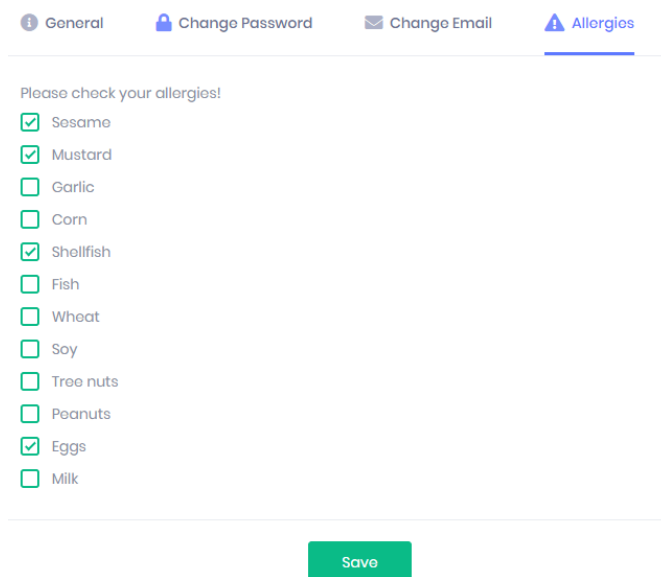
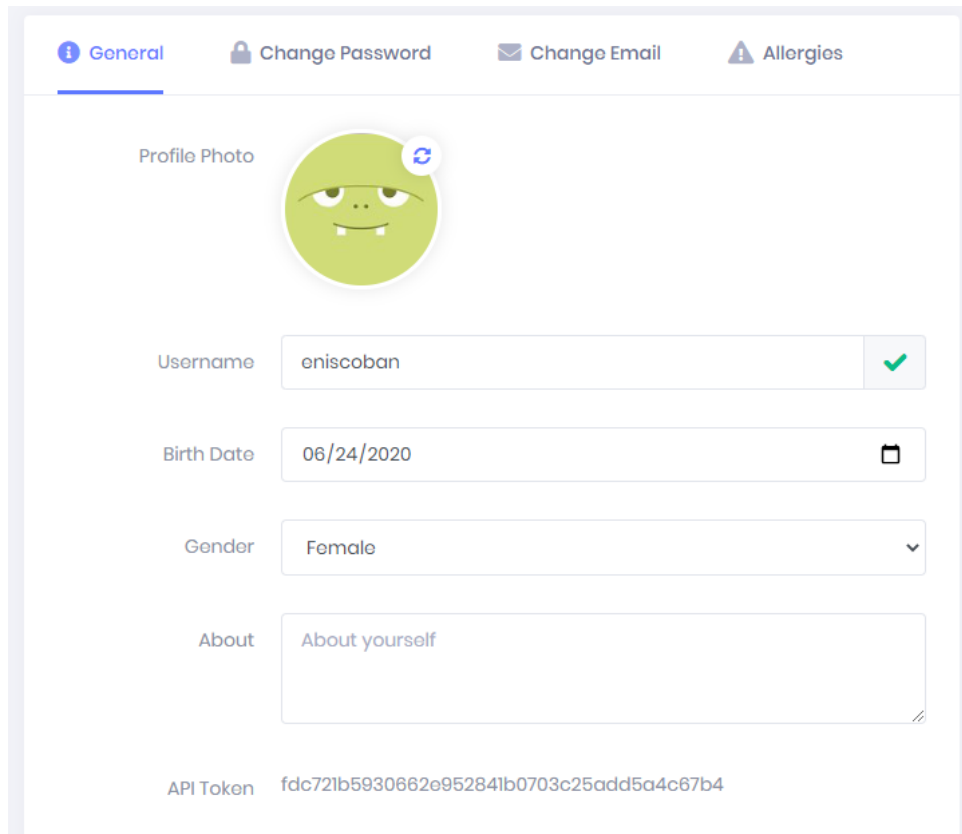
- Home
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SETTINGS

You can change your profile avatar, username, birthday and gender from “General” tab. Also you can add a short information about yourself.

Api token is for developers who will use our API.

By setting pages you can change your password, or email address.



WWWE provides a setting for your personal special allergies. You can choose form given allergies and save.

When an allergies is determined in a recipe, an warning will be displayed to inform you about your allergie.

CREATING A RECIPE

Members can easily create recipes and share them in their own profile. You can share your recipe on your profile or your Food Provider page.

You need to give a name for your recipe. Please choose a relevant name for your recipe.

Create Recipe

Select User / Food Provider

eniscoban

Recipe Name

Ingredients

First Search Ingredients by Name

		Amount	Add

Every recipe contains ingredients that have an amount value and unit. To add ingredient please first search what you will use for your recipe. Then system will provide relevant options for your ingredient. After choosing your ingredient you need to choose a unit and amount.

For each ingredient, you need to do same steps and press add button. You can delete ingredient that you added if you think it was not correct.

Ingredients

First Search Ingredients by Name

		Amount	Add
Onions, raw: 1 x (slice, medium (1/8" thick) 14g)			
Chicken, chicken roll, roasted: 2 x (1 cup, diced)			

After adding ingredients you need to tell how this recipe will be cooked? Please write detailed description such as; which ingredient will be added in order or how much time they will be cooked.

How to cook?

Recipe Category

Beverages

Recipe Cuisine

American

Number of Servings

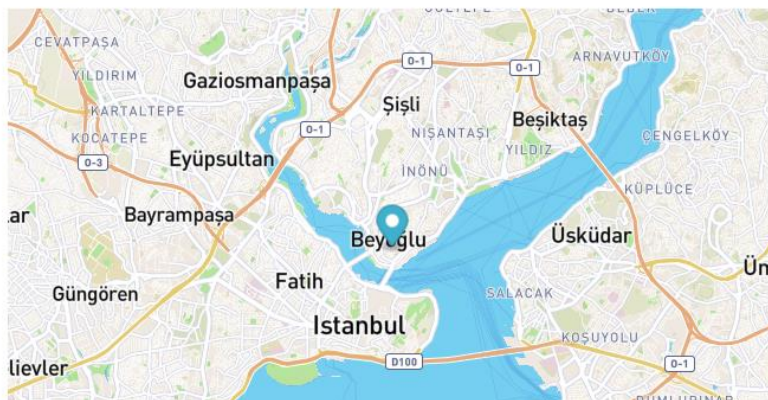
1 serving

Tags

In addition, you can add tags to your recipes. By this way, your recipe may be found easily and members can find relevant recipes under a tag.

Address

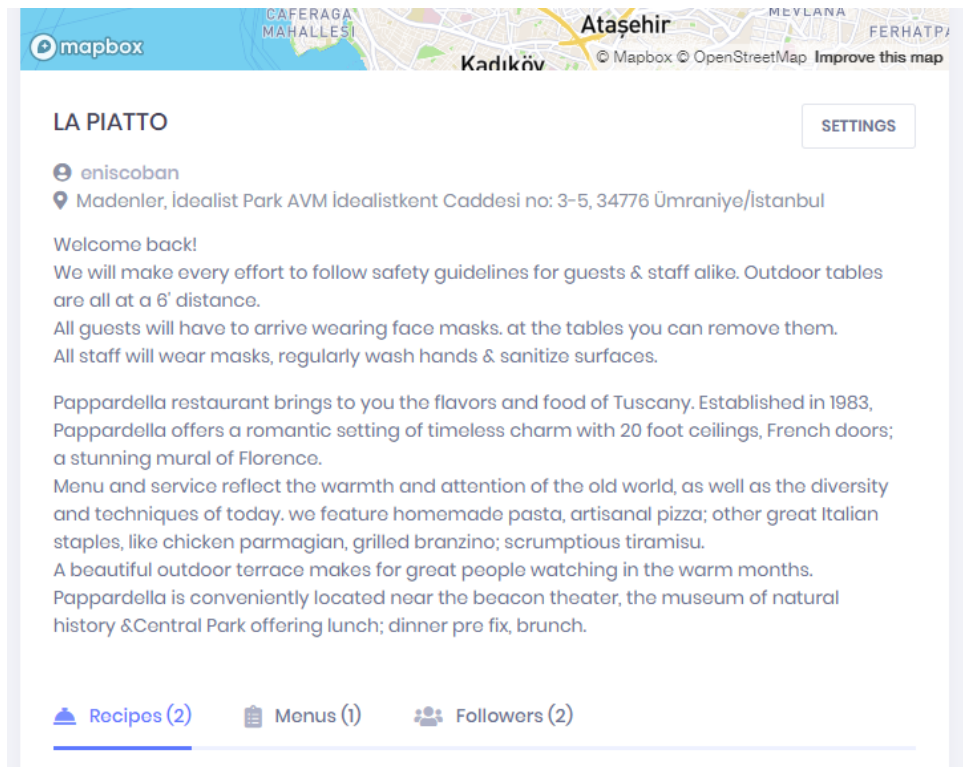
Location



FOOD PROVIDER PAGE (FPP's)

Any member can create unlimited Food Provider pages. FPP's are foundations with real location and address. They have own followers. Owner of the FPP can be seen on their detail pages.

Also every FP must have a map which shows location of the place.



Unlike user recipes, FP's recipes can be a part of menu. Only owner of the page can create menus and adds recipes under the menus.

FOLLOWERS & FOLLOWINGS

As most social platforms have, WWWE has its own following system. You can follow any user or FFP. When you follow someone, their recipes will be listed on your homepage.

