# Whisk-Y Baking

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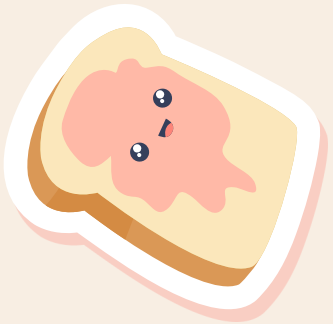
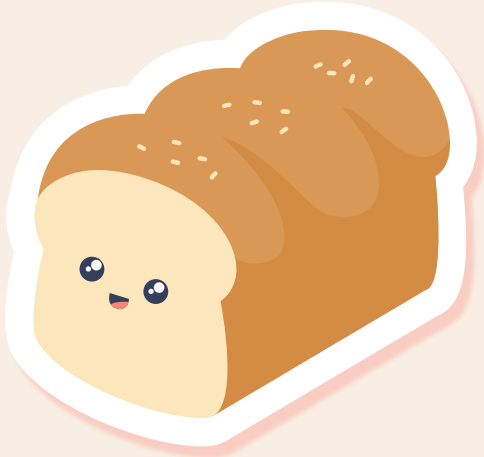
01

# Identifying the Problem

## Problem Summary





# Identifying the Problem

- It can be difficult to find recipes that accommodate dietary restrictions, such as allergies, while also using ingredients already available at home.

- Many recipe websites are cluttered with lengthy blogs and irrelevant content, making it frustrating to find actual recipes. The lack of robust filtering options further complicates meal planning.

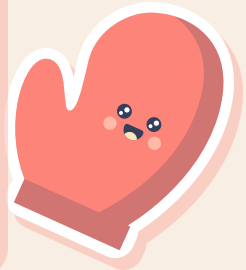
02

# Motivation

Identifying Gaps

# Motivation

- Baking should be an enjoyable and stress-free experience, but many recipe websites overwhelm users with unnecessary blog content and lack effective filtering options.
- Our goal is to simplify baking by offering clear, hassle-free recipes, smart ingredient substitutions, and essential tool recommendations—so users can focus on baking, not searching.



03

# Our Solution

How We're Solving This Problem

# Our Solution

- To address this problem, we're building a website that simplifies the baking process while being dietary restriction-friendly. It offers clear, easy-to-follow recipes with ingredient substitutions to accommodate allergies and dietary preferences.
- The website also recommends essential kitchen tools and suggests baked goods based on the ingredients users already have at home, making cooking more accessible and enjoyable for everyone.

# Project Plan and Contributions

## Backend

MySQL will be used for database management to handle data storage and retrieval.

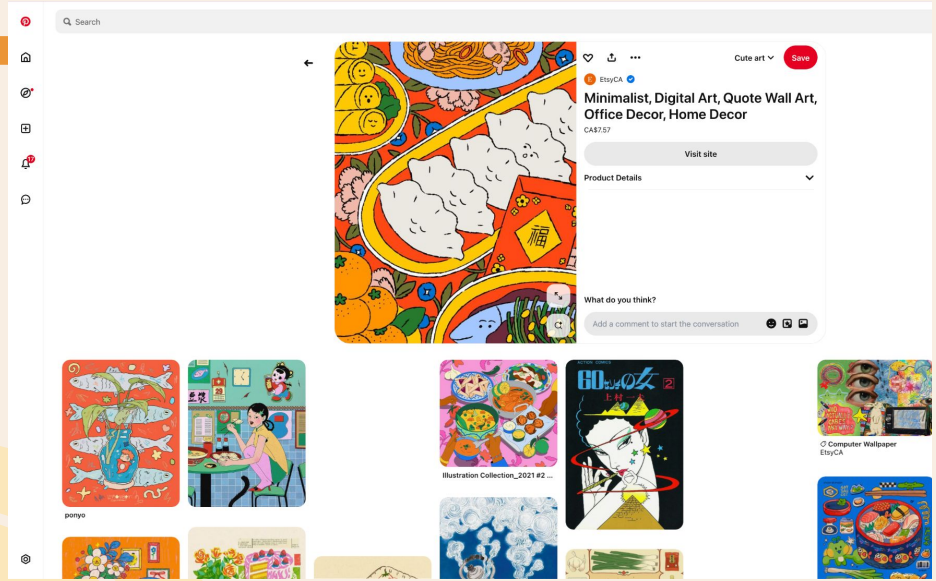
## Frontend

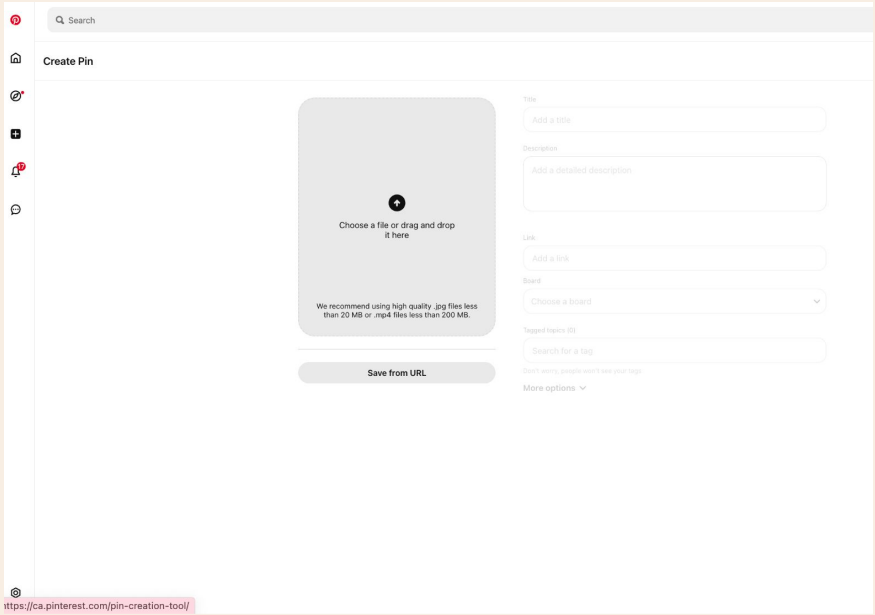
We'll use React.js to build the user interface and ensure a dynamic, responsive experience.

## Work Distribution

The team will split tasks evenly, with each member contributing to both the front-end and back-end. One person will focus on both front-end and back-end for each page.

# Web Design Inspiration



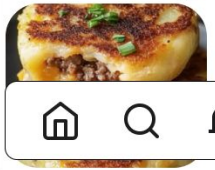
# Web Design Draft

LOGO/TITLE

Popular Recipes

*If time permits mobile version

LOGO/TITLE



# Example of Recipe Format

Prep time: 45min

Difficulty: Easy

Appliances Needed

## Ingredients

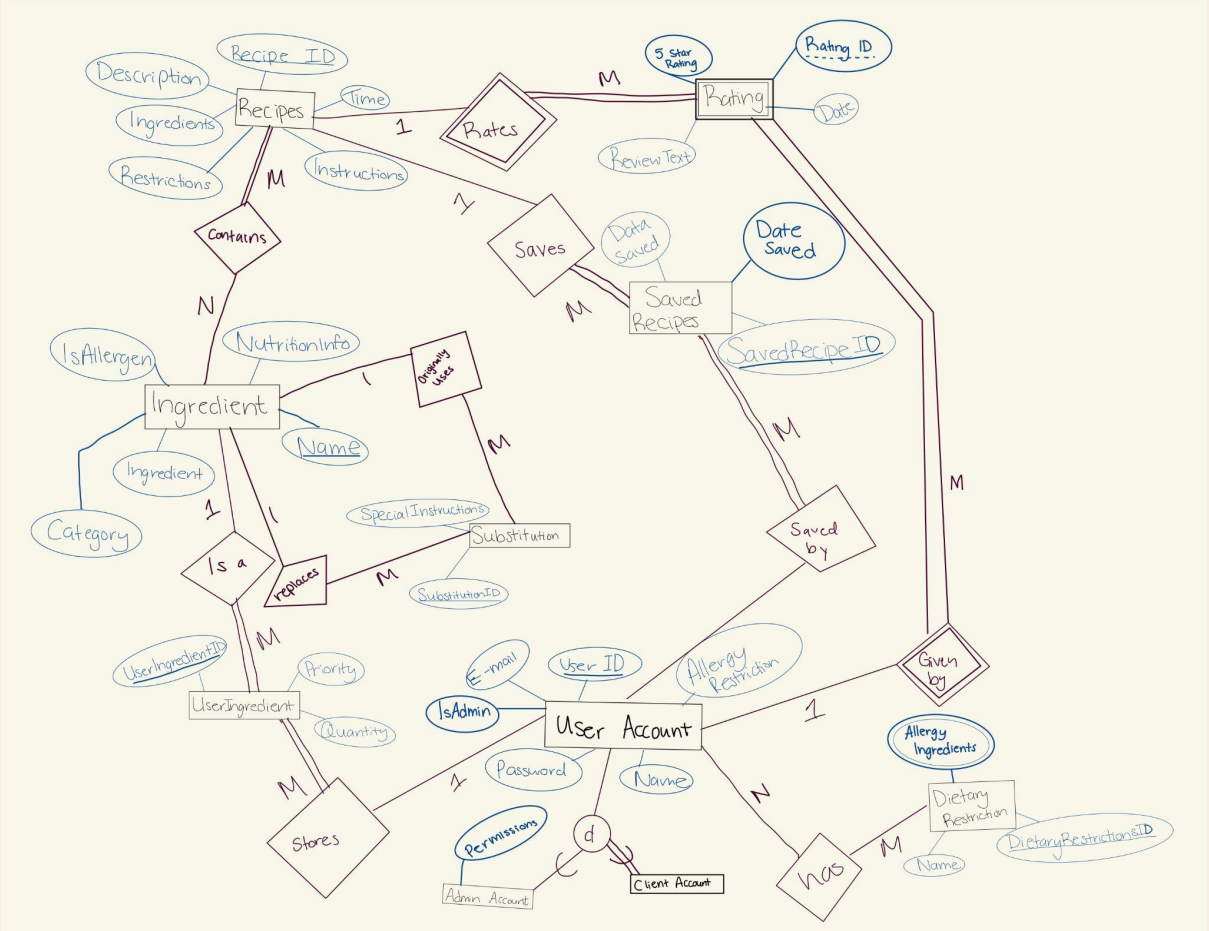
- Ripe bananas
- Eggs
- All purpose flour
- Sugar
- Soy milk
- Butter
- Baking powder

## Step by step

Rating

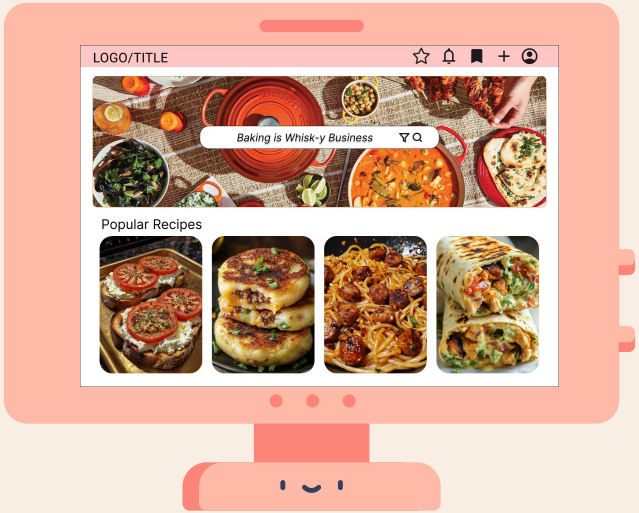
1. Grab 3 ripe bananas.
2. Peel and mash the bananas in a bowl.
3. Stir in 1/2 cup of sugar.
4. Add 1/4 cup of melted butter.
5. Mix in 1 teaspoon of vanilla extract.
6. Fold in 1 cup of flour and 1/2 teaspoon of baking soda.
7. Bake at 200°C for 25 minutes or until golden.

# EERD Redesign



# Where to Access

This project is an online web application accessible through any modern web browser. Users can access the website via the provided URL once it is live.



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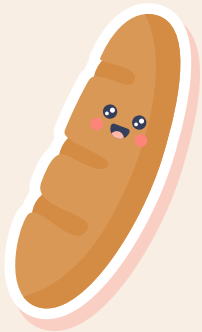
Do you have any questions?