

2:00 ↗



Additional Features

 **Settings**



Create



Meals



Diary



More

2:00 ↗



Settings

GENERAL

 **Notifications**



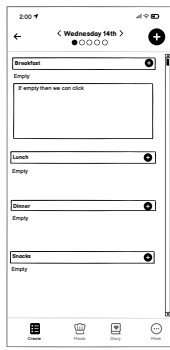
 **Vibration**



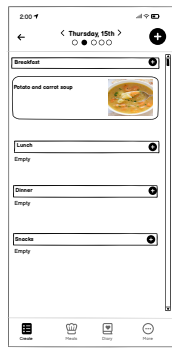
 **Privacy**

ACKNOWLEDGEMENTS

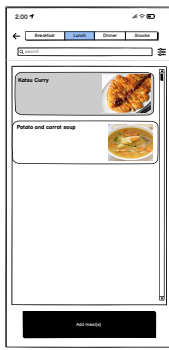
 **Credits**



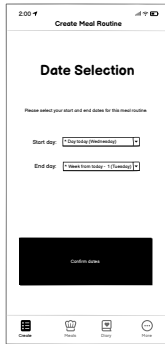
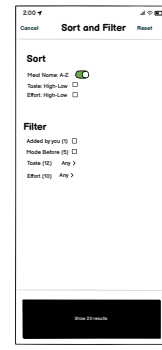
Next button is clicked



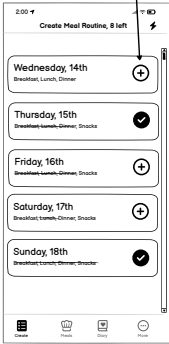
Add button clicked



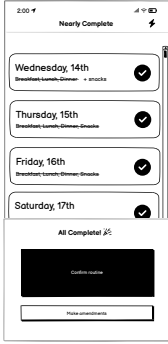
Filter is clicked



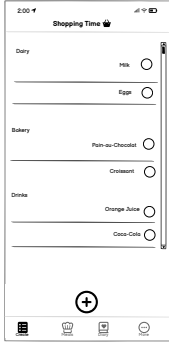
In progress



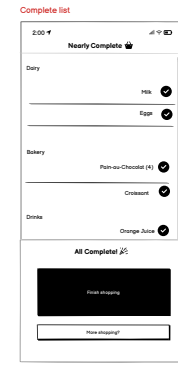
All are complete



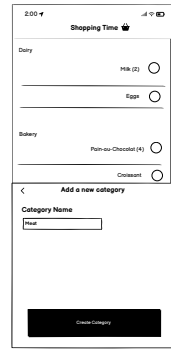
Shopping Time



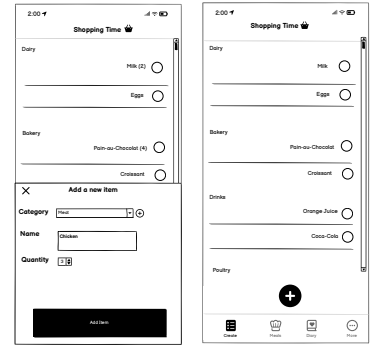
Add new item



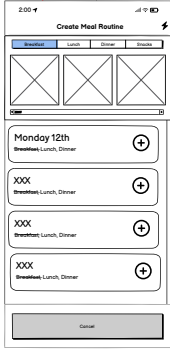
Add new item-new category



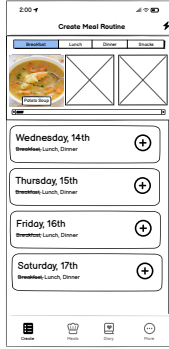
After adding new category-- make sure to populate with created and keep form data as is



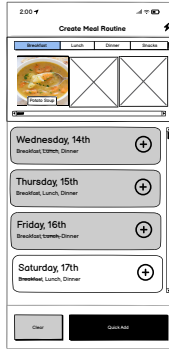
Star for quick access



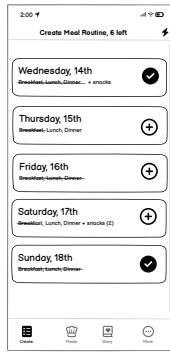
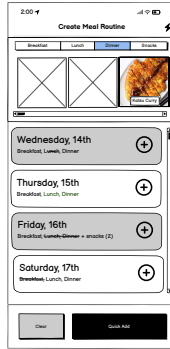
Tap on quick access meal to select it



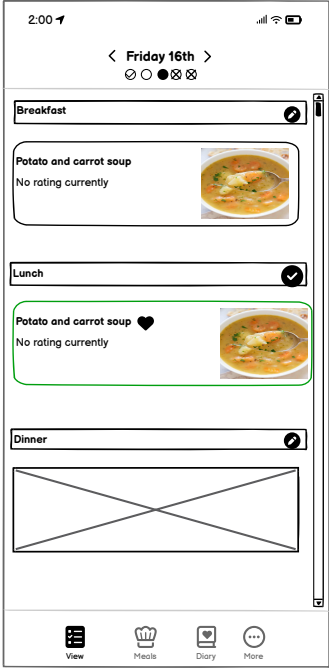
Tap on days to prepare to add it



Tap on days to prepare to add it

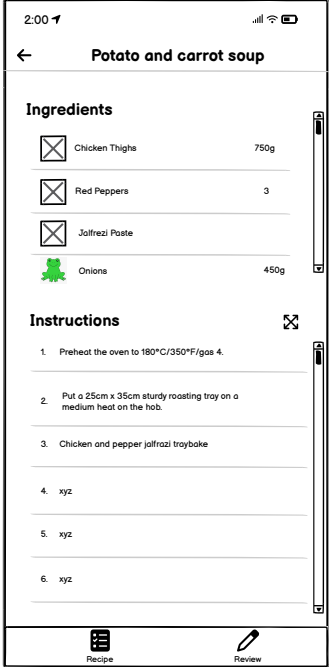


Current time: Friday 12:12pm -> We highlight lunch

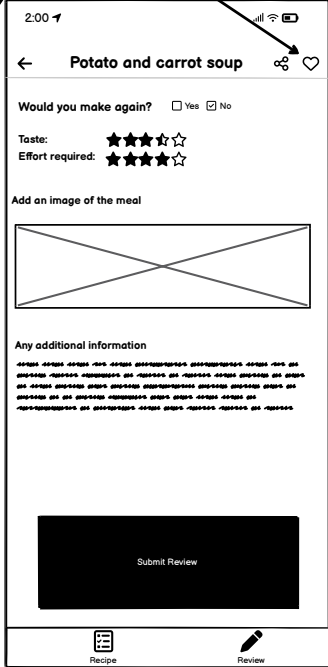
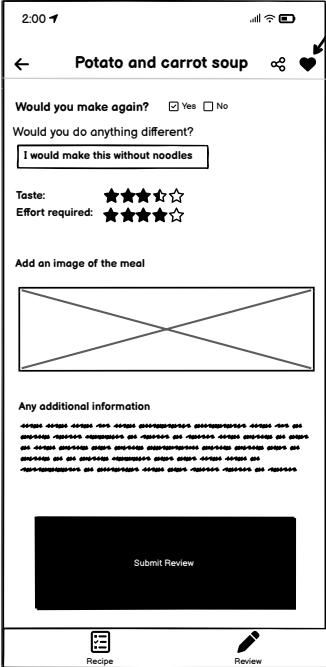


Ingredients take up half of screen

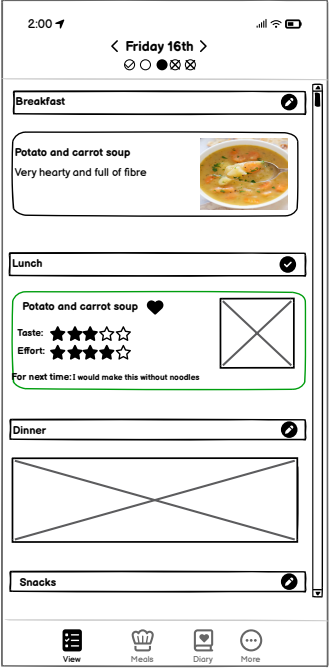
Lunch is clicked for first time



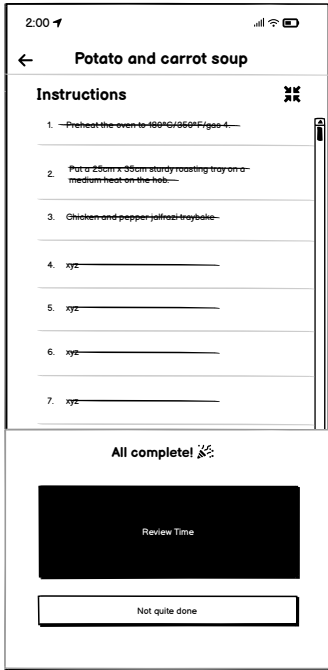
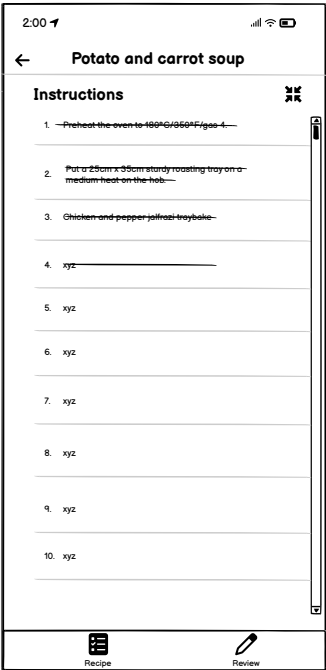
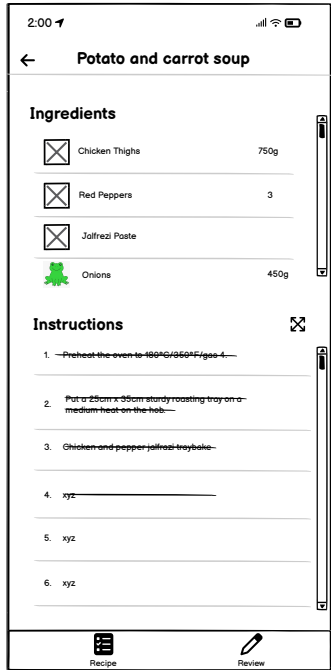
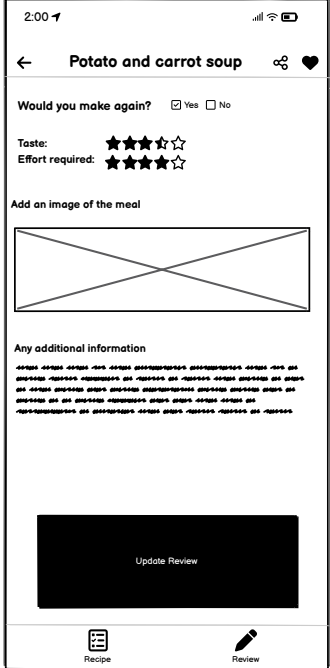
Would you make again?



After lunch is completed



Lunch is clicked after review is updated already



We have a section list, of all months in a year
If missing a month entry then remove from list

January February March June October December

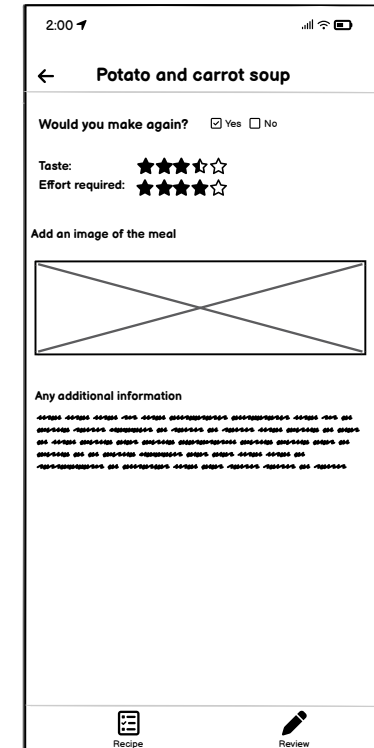
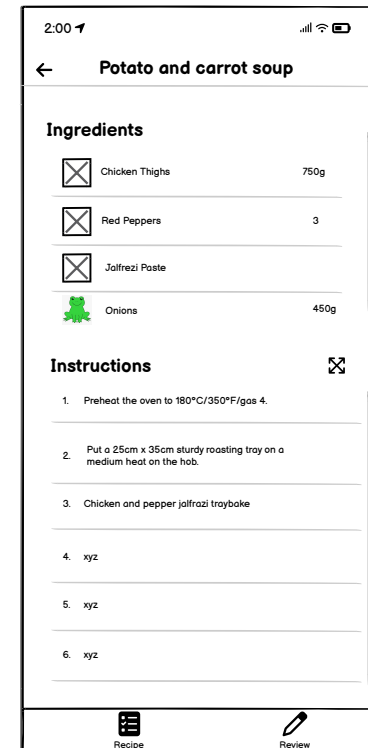
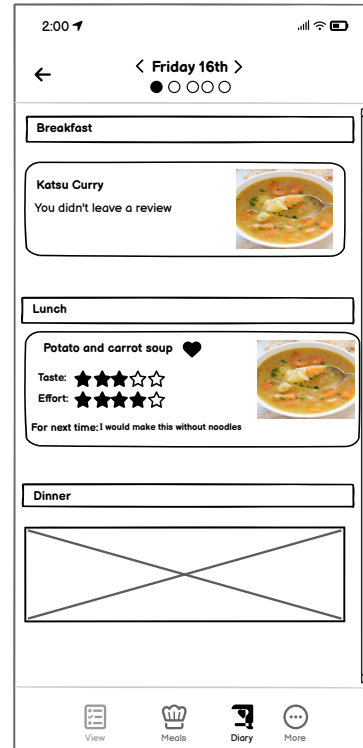
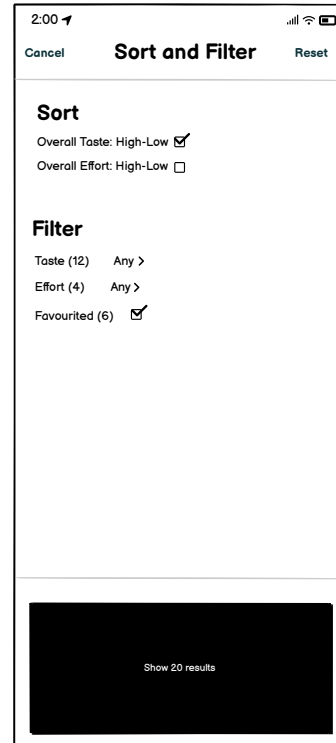
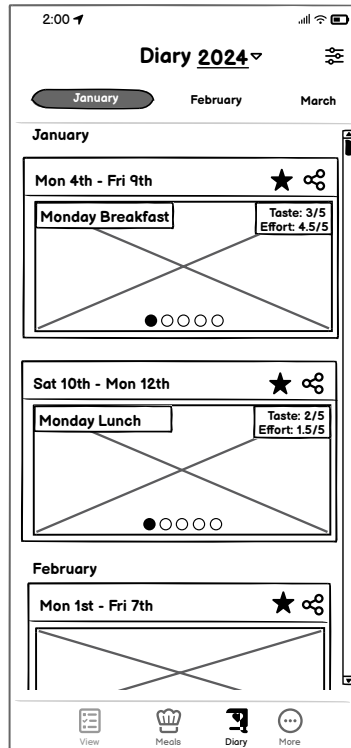
Filter button is clicked

Sort: Keep in month order, re-arrange items in month

Meal Routine Clicked on

Readonly

Readonly



2:00

← Create new meal

Name Chicken and pepper jalfrazi tingsake

Category

Add image(s) (optional)

Ingredients

Instructions

1. Preheat the oven to 180°C/350°F/gas 4.

2. Put a 25cm x 35cm sturdy roasting tray on a medium heat on the hob.

3. Chicken and pepper jalfrazi tingsake

+

Add

View Meals Diary Home

With multiple ingredients found take best guess, closest to search

Chicken Thighs 750g

Red Peppers 3

Jalfrazi Paste

Chicken 450g grams

✓

Right into name input

Chicken 450g grams

quantity

1. Preheat the oven to 180°C/350°F/gas 4.

2. Put a 25cm x 35cm sturdy roasting tray on a medium heat on the hob.

3. Chicken and pepper jalfrazi tingsake

4. Enter instruction here

✓

Try fetch image, if not then can let user know

Chicken Thighs 750g

Red Peppers 3

Jalfrazi Paste

Onions 450g

+

Could not get image

Chicken Thighs 750g

Red Peppers 3

Jalfrazi Paste

Onions 450g

+

Allow editing of entries - red pepper pressed

Chicken Thighs 750g

Red Peppers 3

Jalfrazi Paste

Onions 450g

+

Chicken Thighs 750g

Red Peppers 3

Jalfrazi Paste

Onions 450g

+

Meals

2:00

Meals

Polato and Leek Soup

Katsu Curry

+

View Meals Diary Home

Meal is clicked

Edit mode enabled

2:00

← Katsu Curry

You've made this 3 times.

Overall Taste: ★★★★★

Overall Effort: ★★★★★

Gallery

Categories

Breakfast Lunch Dinner Snack

All additional information

Tasty meal, thoroughly enjoyed this Good date meal!

Confirm Edit

Meals Review

2:00

← Katsu Curry

Ingredients

Chicken Thighs 750g

Red Peppers 3

Jalfrazi Paste

Onions 450g

Instructions

1. Preheat the oven to 180°C/350°F/gas 4.

2. Put a 25cm x 35cm sturdy roasting tray on a medium heat on the hob.

3. Chicken and pepper jalfrazi tingsake

4. 1st

5. 1st

6. 1st

Meals Review

Filter is clicked

2:00

Cancel Sort and Filter Reset

Sort

Meal Name: A-Z

Taste: High-Low

Effort: High-Low

Filter

Added by you (1)

Made Before (5)

Taste (12) Any >

Effort (10) Any >

Categories

Breakfast (54) ✓

Lunch (12) ✓

Dinner (15) ✓

Snack (20) ✓

Check all

Show 20 results

Taste or effort is clicked

2:00

Cancel Sort and Filter Reset

Sort

Meal Name: A-Z

Taste: High-Low

Effort: High-Low

Filter

Added by you (1)

Made Before (5)

Taste (12) Any >

Effort (10) Any >

Categories

Breakfast (54) ✓

Lunch (12) ✓

Dinner (15) ✓

Snack (20) ✓

Check all

Taste Done

No. Pick	No. Drop
1	1
2	2
3	3
4	4
5	5

Edit mode disabled

2:00

← Katsu Curry

You've made this 3 times.

Overall Taste: ★★★★★

Overall Effort: ★★★★★

Gallery

Categories

Breakfast Lunch Dinner Snack

All additional information

Tasty meal, thoroughly enjoyed this Good date meal!

Meals Review

2:00

← Katsu Curry

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Red Peppers 3

Jalfrazi Paste

Onions 450g

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1. Preheat the oven to 180°C/350°F/gas 4.

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4. 1st

5. 1st

6. 1st

Meals Review