

DALHOUSIE UNIVERSITY
INFO 6540
DATA MANAGEMENT

Build Your Own Ontology

Assignment 2

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Fettuccine Alfredo Ontology:

Fettuccine Alfredo ontology was inspired from the original Fettuccine Alfredo dish. Fettuccine Alfredo is one of the most classic dishes that was originated in Italy in 1914, by a man named Alfredo di Lelio. The sauce “Alfredo” had only two ingredients; Parmigiano-Reggiano (or parmesan cheese) and butter. Originally, the Fettuccine pasta would be tossed with the Alfredo sauce and presented with a sprinkle of Parmigiano-Reggiano on top. Over the years, after the spread of Fettuccine Alfredo to America and the rest of the world, it evolved to different variations. They started using cream with the parmesan cheese instead of butter, and sometimes using pink sauce, which is a mixture of marinara (red) sauce with Alfredo (white) sauce, instead of just Alfredo sauce. Other pasta types, toppings, vegetables, and herbs, started to be used in Fettuccine Alfredo based on peoples’ needs (e.g. gluten-free Fettuccine). My ontology includes the original Fettuccine Alfredo, with some of the most popular variations of it, such as Bacon Fettuccine, Lobster Fettuccine, Vegetarian Fettuccine, and others. In addition to their main ingredients, properties and the relations between them.

References:

Italian food, the American way. (n.d.). Retrieved March 03, 2018, from
http://iml.jou.ufl.edu/projects/fall10/hoppner_v/history.html

Marinara Sauce. (n.d.). Retrieved March 03, 2018, from <https://italianchef.com/marinara-sauce/>