

Group Name: Oven  
Group Members: Zhiyao Jin, Zhicheng Xu, Gaohan Fan, Dan Lai

Our demo implements the CRUD operations on the Recipe table.

1. Read Operation:  
This page will return all the recipes created by the given user.

# Search for Recipes by UserId

UserId:

Search

[Add Recipe](#)

## Matching Recipes

| RecipeName | Description | Cooking Time | Created At | UserName |
|------------|-------------|--------------|------------|----------|
|------------|-------------|--------------|------------|----------|

Enter an UserId and click “Search”. The search results are as follows.

Search for Recipes by UserId

UserId: 604

Search

[Add Recipe](#)

Matching Recipes

| RecipeName                                            | Description                                                                                                                                                                                                                                                                                               | Cooking Time | Created At | UserName |                        |                        |
|-------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|------------|----------|------------------------|------------------------|
| Strawberry Marshmallow Frosting                       | This is a variation of a boiled or seven-minute style frosting that I love. Strawberry gelatin gives it a boost of flavor and makes it marshmallowy good. You could use other flavors and colors of gelatin to suit your theme. It sets up fairly quick so you'll want to use it right after you make it. | 20           | 2016-10-13 | homemade | <a href="#">Update</a> | <a href="#">Delete</a> |
| Chocolate Hazelnut Spread                             | Hazelnuts are toasted and then blended with chocolate chips to make a spread that rivals the popular brand. Serve with French bread or it's even good on crackers.                                                                                                                                        | 50           | 2016-10-13 | homemade | <a href="#">Update</a> | <a href="#">Delete</a> |
| Flat Iron Steak with Mushrooms                        | Pan seared flat iron steaks are served with mushrooms and shallots in a balsamic red wine sauce. I like these steaks because they are tender, but not so lean that they get tough if you over cook them.                                                                                                  | 60           | 2016-10-13 | homemade | <a href="#">Update</a> | <a href="#">Delete</a> |
| Puff Pastry                                           | If you've ever wanted to make authentic puff pastry from scratch, this is the recipe. Puff pastry puffs into thin delicate layers as it bakes, making it perfect for breakfast pastries, beef wellington and tempting appetizers.                                                                         | 100          | 2016-10-13 | homemade | <a href="#">Update</a> | <a href="#">Delete</a> |
| Emily's Famous Bloody Mary                            | I created this out of what I had on hand and when I finally got the ingredients for the traditional bloody Mary, I liked this one better.                                                                                                                                                                 | 100          | 2016-10-13 | homemade | <a href="#">Update</a> | <a href="#">Delete</a> |
| Emily's Famous Parmesan and Peppercorn Ranch Dressing | Ranch dressing is so overpriced at the store, and it just tastes really fake to me. This one tastes more like the expensive kind in the produce department. Made with yogurt instead of sour cream, you can eat it with a spoon and not feel guilty.                                                      | 50           | 2016-10-13 | homemade | <a href="#">Update</a> | <a href="#">Delete</a> |

## 2. Create Operation:

Click “Add Recipe” and jump to the recipe create page.

# Recipe Create

RecipeName:

Description:

Ingredient:

Steps:

Cooking Time:

Create

Fill out the information of the new recipe and click “Create”. It will return to the previous page automatically. Search the same UserId and the new recipe is already added.

## Search for Recipes by UserId

UserId:

Search

[Add Recipe](#)

## Matching Recipes

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| test                                                  | a                                                                                                                                                                                                                                                                                                         | 100          | 2016-11-17 | homemade | <a href="#">Update</a> | <a href="#">Delete</a> |

3. Update Operation:  
Click the “Update” of the new added recipe and jump to the recipe update page.

# Recipe Update

RecipeName:

Description:

Ingredient:

Steps:

Cooking Time:

Replace the cooking time with “10” and click “Update”. It will return to the previous page automatically. As the screenshot shows, the cooking time of this recipe has been updated.

## Search for Recipes by UserId

UserId:

[Add Recipe](#)

## Matching Recipes

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| test                                                  | a                                                                                                                                                                                                                                                                                                         | 10           | 2016-11-17 | homemade | <a href="#">Update</a> | <a href="#">Delete</a> |

4. Delete Operation:

Click the “Delete” of the new added recipe. It will execute delete operation and return to the page. The recipe has been deleted.

Search for Recipes by UserId

UserId:

[Add Recipe](#)

Matching Recipes

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