

# AllAboutFood - User Guide

## Note

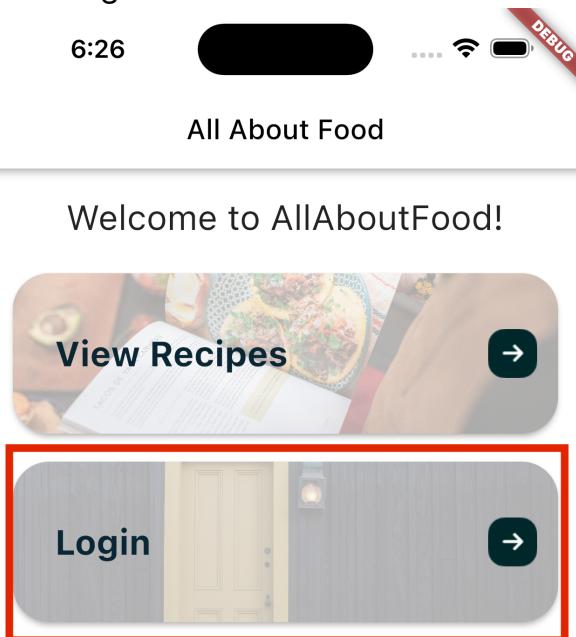
1. Environment including flutter is assumed to be already installed

## Preparation

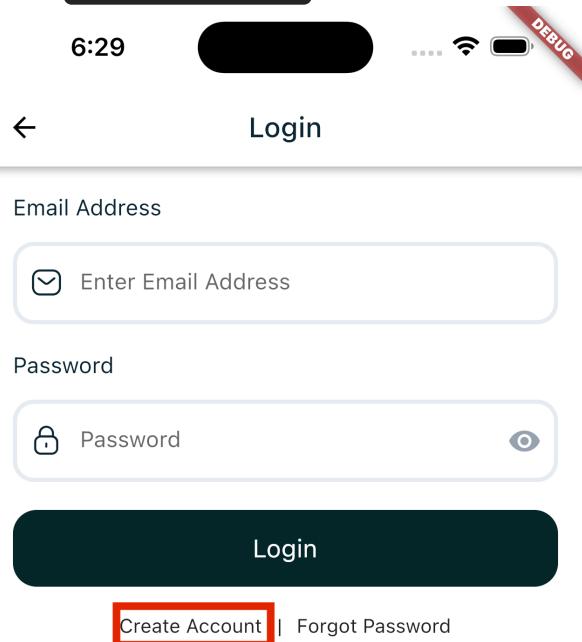
1. download main(develop) branch from github in to your local machine
2. navigate to the  
`InteractiveVoiceForCookingRecipes/interactive_voice_for_cooking_recipes`  
directory
3. start your simulator (optional)
4. run terminal command `flutter run` in the specified directory above

## 1 - Sign Up

1. click Login



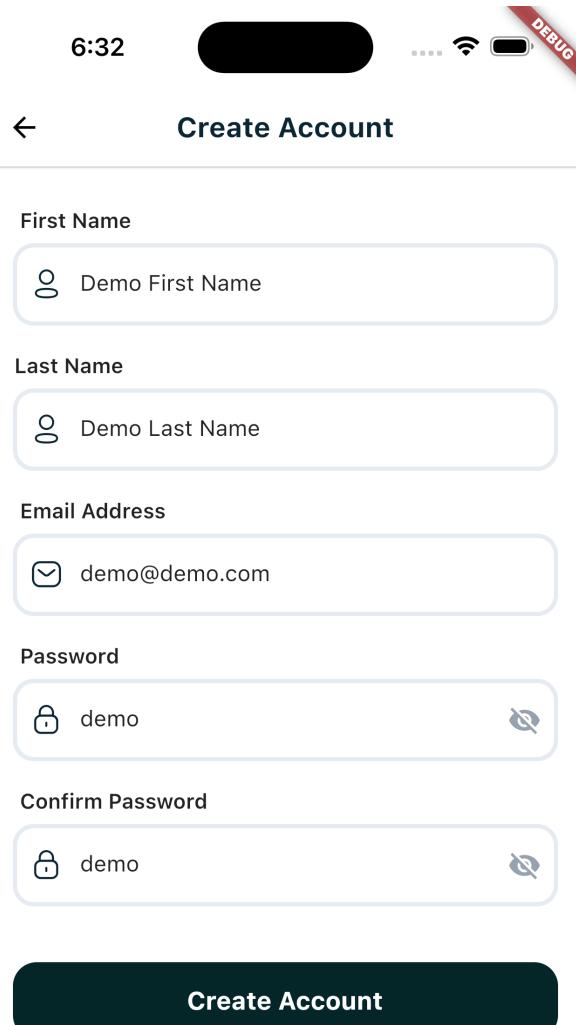
2. click Create Account



3. Type in

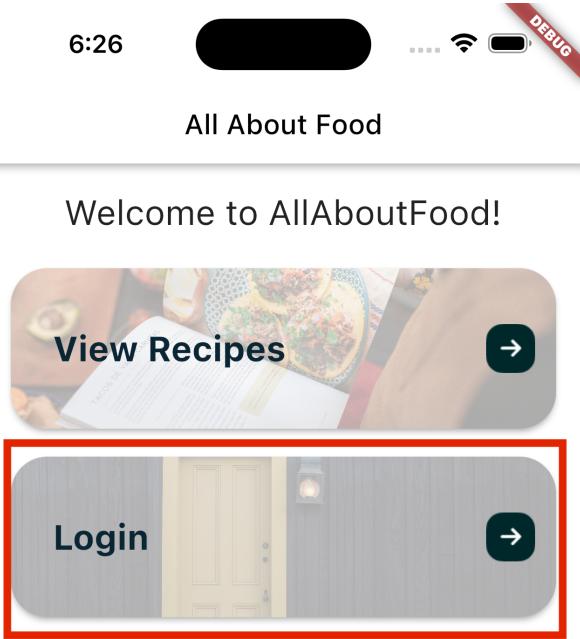
1. First Name
2. Last Name
3. Email Address
4. Password
5. Confirm Password

#### 4. Click Create Account



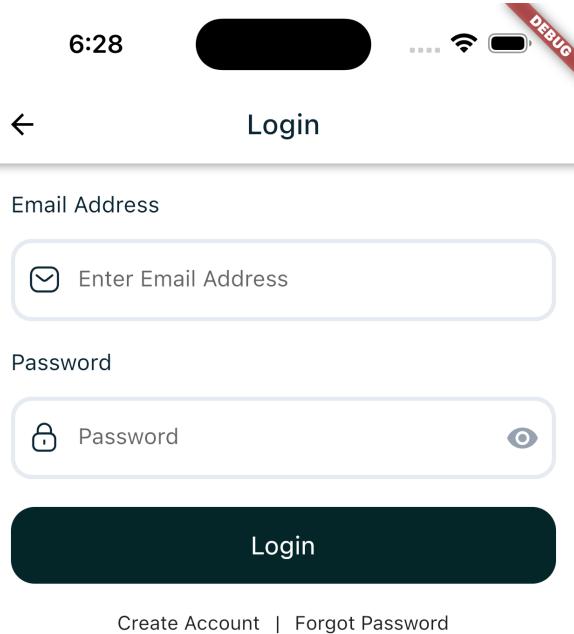
#### 2 - Login

1. click Login



2. type in Email Address and Password

3. click Login



### 3 - Search for a Recipe

- Prerequisite: already login and is in the View Recipes Page

1. Click **Search Recipes** text bar at the top of the screen
2. type in keyword for searching

3. as you type in Characters, search results should be loading immediately

The screenshot shows a mobile application interface. At the top, there is a navigation bar with a back arrow, the word "Search", and a red "DEBUG" indicator. Below the navigation bar is a search input field containing the text "her". The main content area is divided into two sections: "My Recipes" and "Public Recipes". Under "My Recipes", there is no visible content. Under "Public Recipes", three recipe cards are displayed:

- Irish Lamb Pies with Herbs (Dingle Pies)**  
Specialty of the Dingle Peninsula in southwestern Ireland.  
 →  
BOTTOM OVERFLOWED BY 3.0 PIXELS
- Warm Lamb Salad with Fresh Herbs, Feta and Artichokes**  
Uses leftover roast lamb, tomatoes, cucumbers, kalamata olives, and feta cheese.  
 →  
BOTTOM OVERFLOWED BY 10.0 PIXELS
- Pasta with Abruzzi-Style Lamb Sauce**  
Deep, intense flavor of lamb sets this sauce apart from others.  
 →  
BOTTOM OVERFLOWED BY 7.0 PIXELS



Search Recipes

herb

## My Recipes

## Public Recipes

**Irish Lamb Pies with Herbs (Dingle Pies)**

Specialty of the Dingle Peninsula in southwestern



BOTTOM OVERFLOWED BY 3.0 PIXELS

**Warm Lamb Salad with Fresh Herbs, Feta and Artichokes**

Uses leftover roast lamb, tomatoes, cucumbers, kalamata olives, and feta cheese.

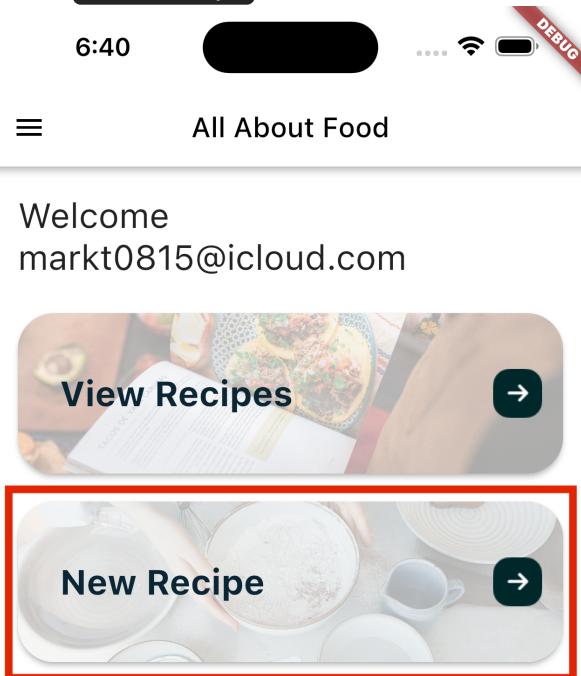


BOTTOM OVERFLOWED BY 10.0 PIXELS

## 4 - Adding a Recipe

- Prerequisite: Login and locate at the home screen
- Notes
  - Ingredient and Direction's sequence is reorderable
  - you can do this by press, hold and move a row of it to adjust the sequence

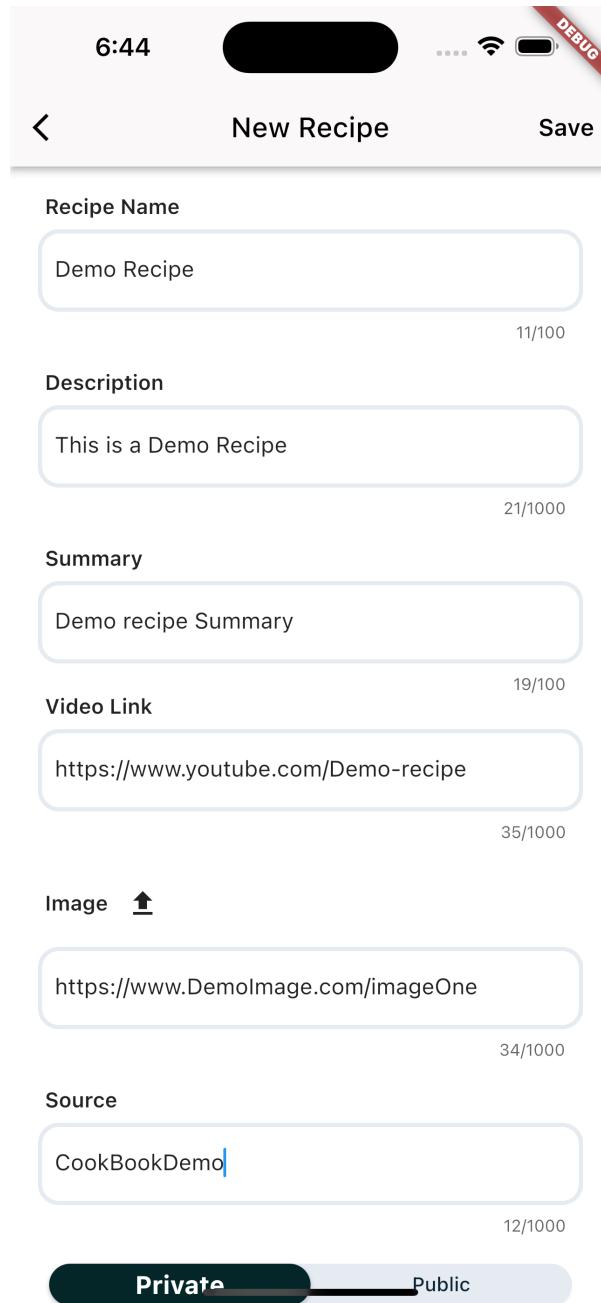
1. Click new Recipe



2. Type in as needed

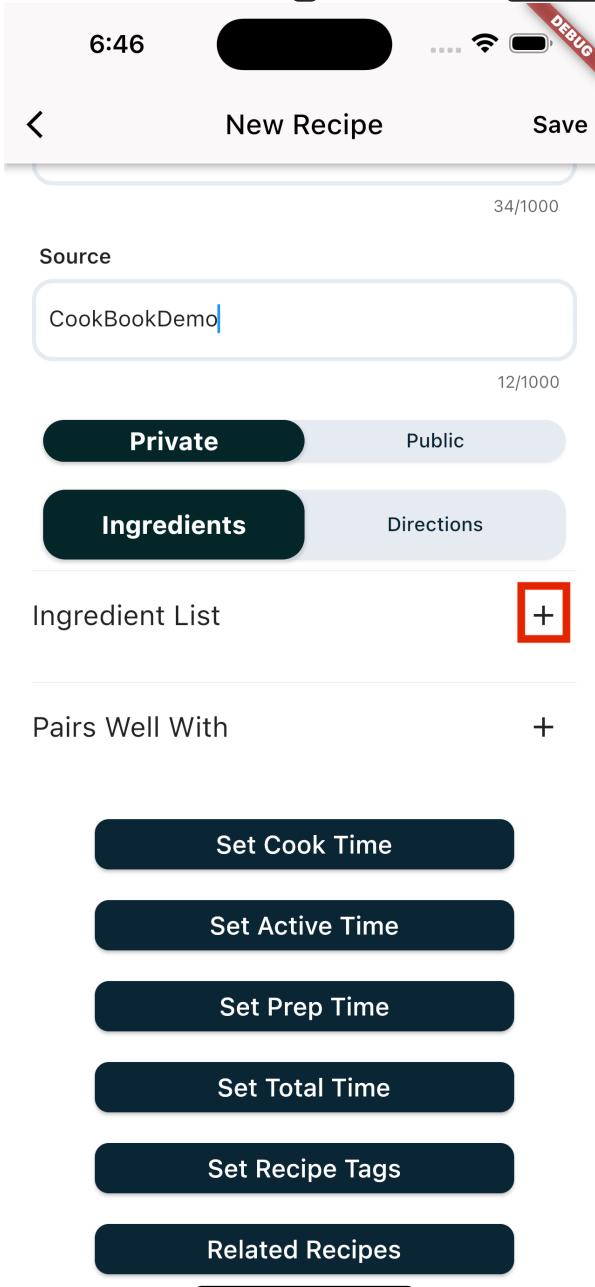
1. Recipe Name
2. Description
3. Summary
4. Video Link
5. Image

## 6. Source



3. Choose this recipe to be **private** or **public** by switching the toggle
  1. **private** : only visible by the owner
  2. **public** : visible to all users, other user can copy this recipe
4. Leave the toggle at **Ingredient**

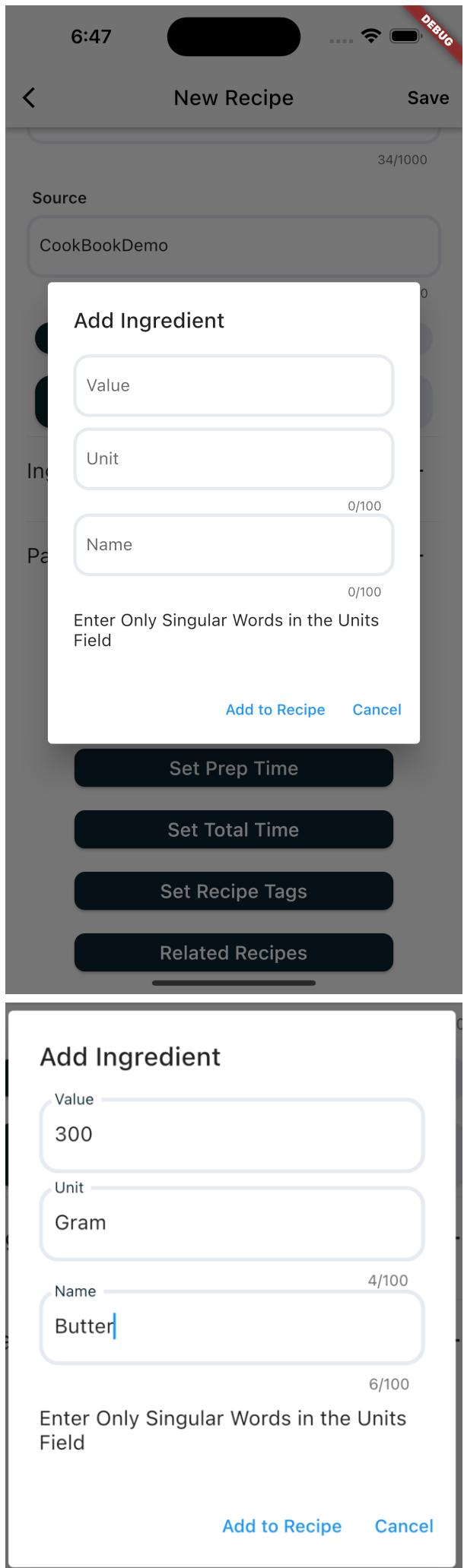
5. Click the Plus sign + right to the **Ingredient List**



6. Type in Ingredient information as needed

1. Value: amount of the unit
2. Unit : unit of the ingredient, such as tablespoon, gram.
3. Name: name of this ingredient

You can choose either the Unit already presented or add your own Unit. The Unit you add by yourself will be saved for next time you using it. You can go to setting to delete saved units



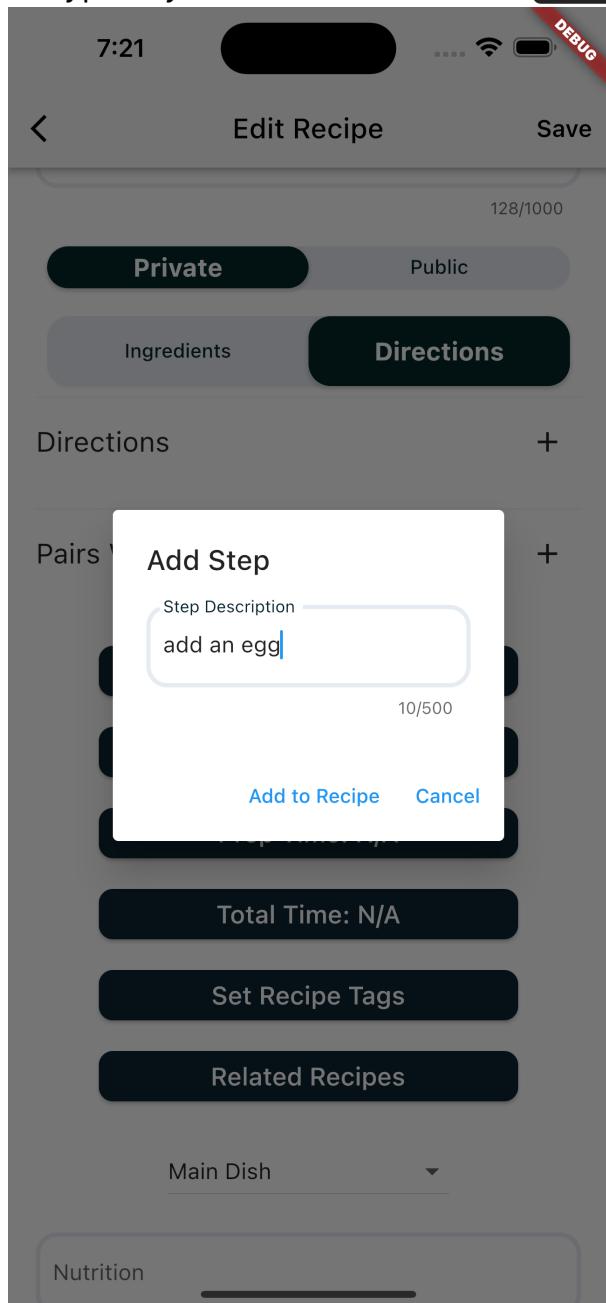
7. Use the Toggle to switch to the **Directions** section



8. Click the **+** button to add a new Direction

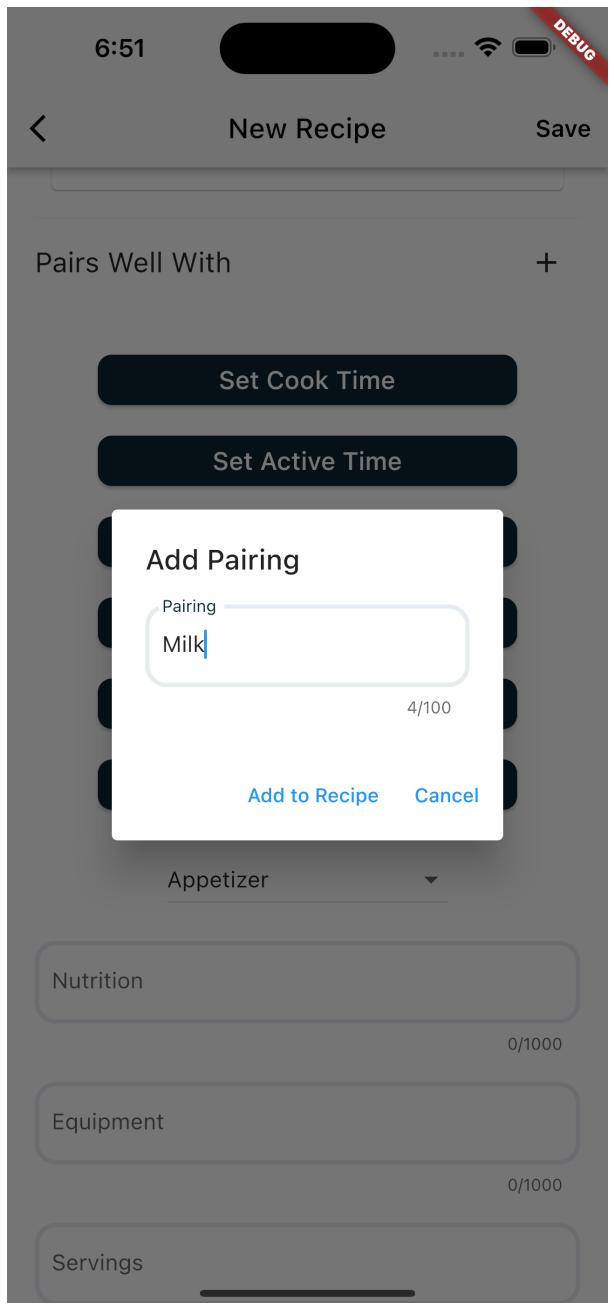
Directions +

9. Type in your Direction and Click **Add to Recipe**



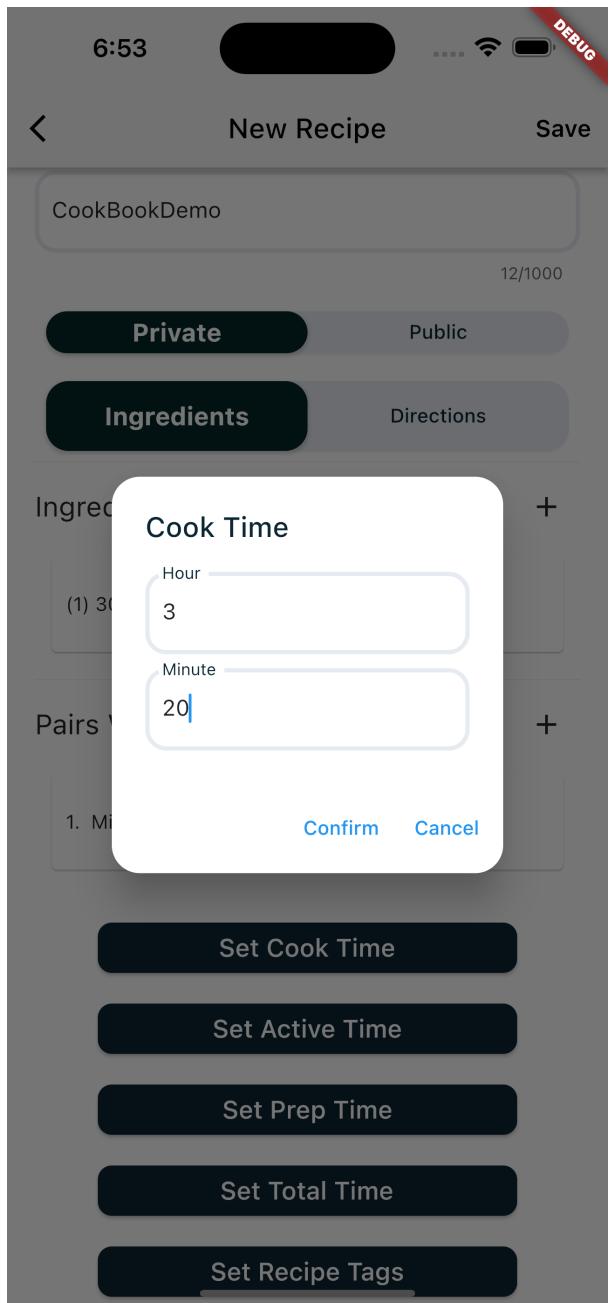
10. Click **Add to Recipe**

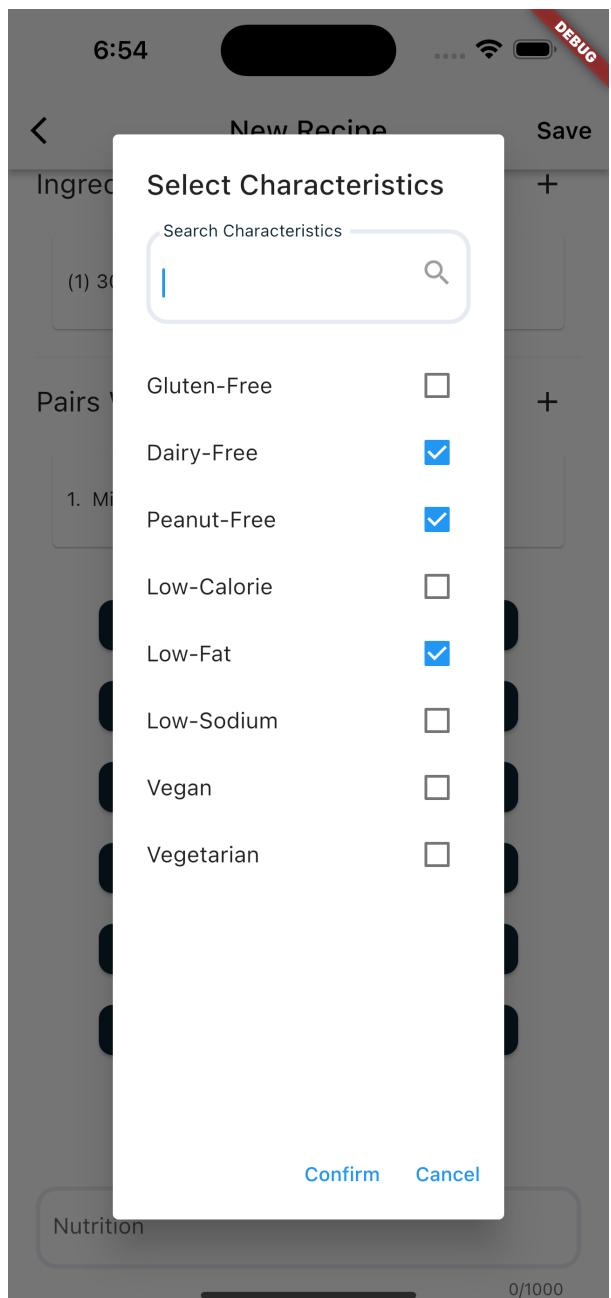
11. Add **Pairs Well With** Section as you need

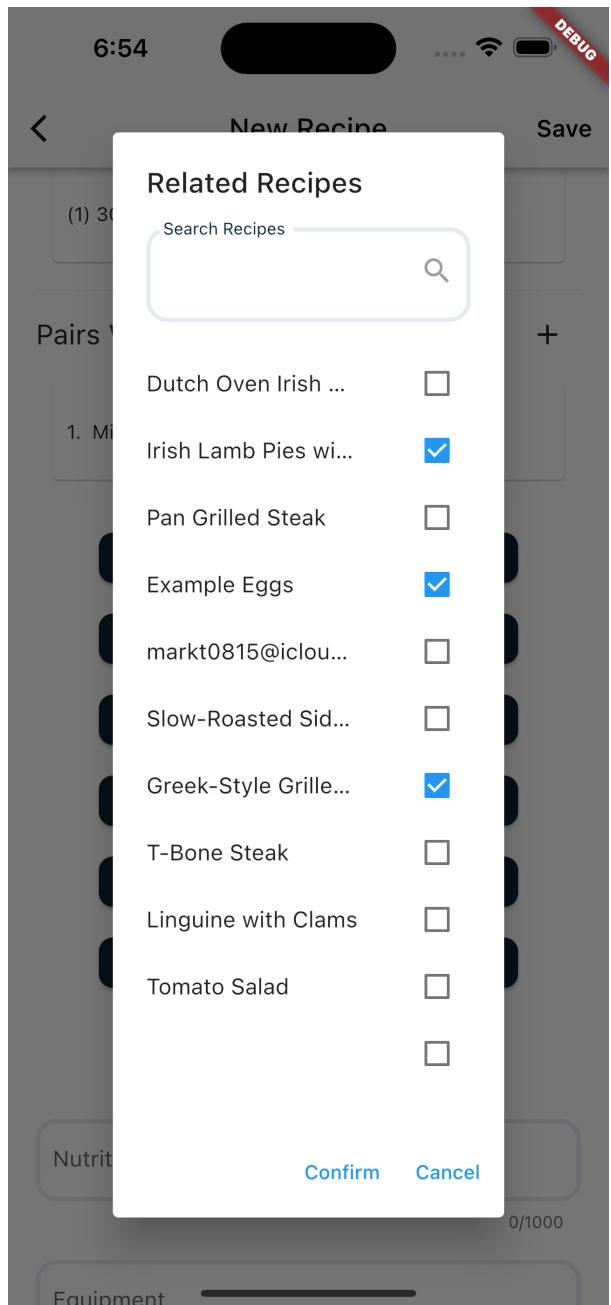


12. Use the Buttons below to Set

1. Cook Time
2. Active Time
3. Prep Time
4. Total Time
5. Recipe Tags
6. Related Recipes







13. Use the Dropdown List to select the type (category) of your recipe

6:55



DEBUG



New Recipe

Save

Set Cook Time

Set Active Time

Set Prep Time

Set Total Time

Set Recipe Tags

Related Recipes

Appetizer



Nutrition

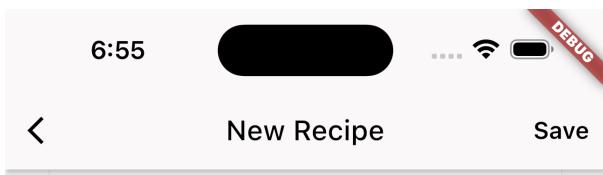
0/1000

Equipment

0/1000

Servings

0/4



Appetizer

Breakfast

Main Dish

Side Dish

Soup/Stew

Dessert

Nutrition

Salad

0/1000

Equipment

Noodles/Rice

0/1000

Sauces

Drinks

0/1000

Servings

Sauces

0/4

Sandwiches, etc

Spice Blend/Condiment

12. Use the Textfields at the bottom to add information of your recipe as needed

1. Nutrition

2. Equipment

3. Servings

1. How much people is the current amount of ingredients serving to ?

Nutrition

0/1000

Equipment

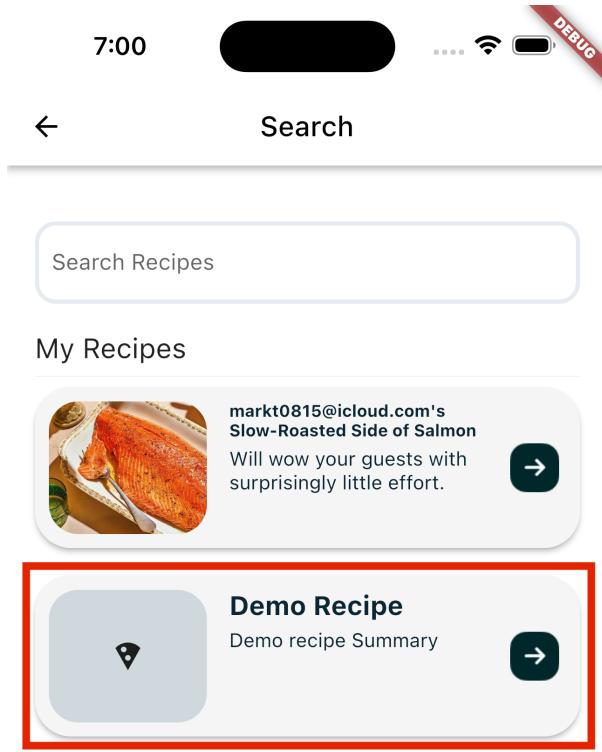
0/1000

Servings

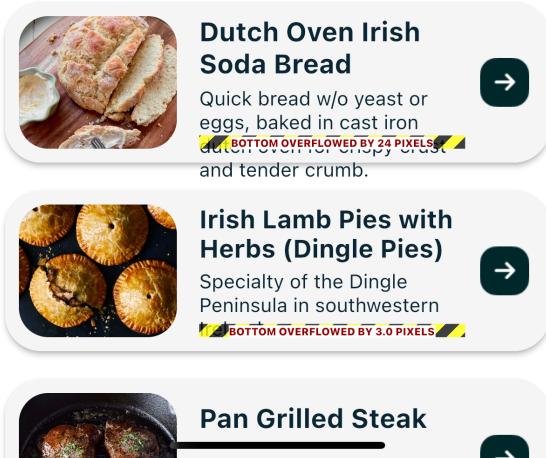
0/4

15. Click **Save** on the upper left of the screen to save the recipe

16. You should be able to see the recipe on your home screen under **My Recipes** Section



### Public Recipes



## 5 - Copy (fork) a public recipe to your own **My Recipe** Section

- Prerequisite: already login and is in the View Recipes Page
1. Click the left arrow of a public recipe under **Public Recipes** section in your home page



## Search



Demo recipe Summary



## Public Recipes

**Dutch Oven Irish Soda Bread**

Quick bread w/o yeast or eggs, baked in cast iron

[**BOTTOM OVERFLOWED BY 24 PIXELS**]  
dotted over for crispy crust and tender crumb.**Irish Lamb Pies with Herbs (Dingle Pies)**

Specialty of the Dingle Peninsula in southwestern

[**BOTTOM OVERFLOWED BY 3.0 PIXELS**]**Pan Grilled Steak****Example Eggs****Slow-Roasted Side of Salmon**

Will wow your guests with surprisingly little effort.



2. Click the fork button on the upper right corner of the screen



## Irish Lamb Pies with Herbs (Dingle Pies)

Sandwiches, etc

Specialty of the Dingle Peninsula in southwestern Ireland.

Serves 10. Dingle, or Kerry, pies are savory lamb pies. Traditionally, the pastry crust was made with mutton fat, but here Irish butter and eggs keep the crust tender, flaky, and sturdy.

**Ingredients**

Directions

### Ingredient List

13 Items

Servings: 1.0

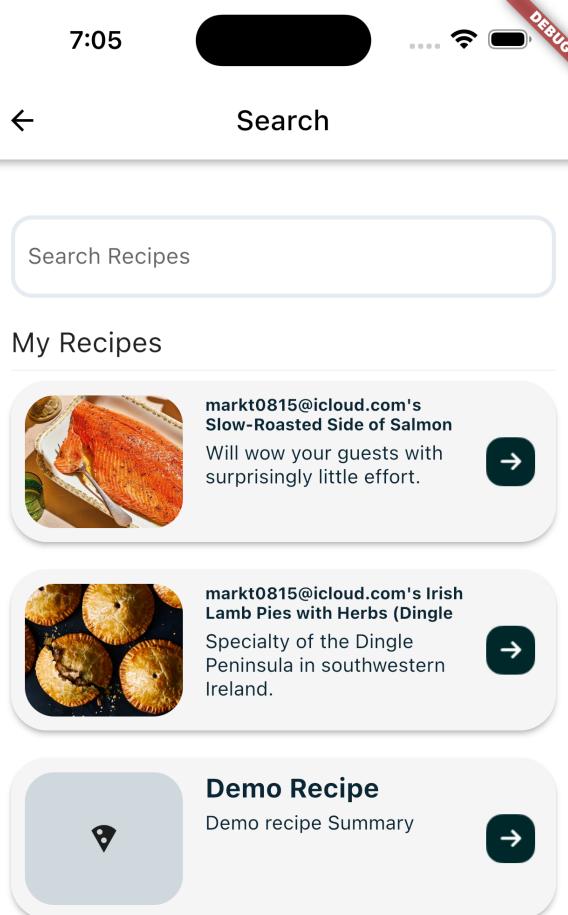
6 tablespoons unsalted butter (3 ounces)

1 large yellow onion, diced

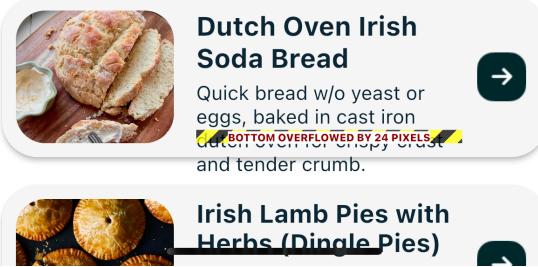
2 teaspoons finely chopped fresh thyme

2 teaspoons finely chopped fresh sage

3. Now this recipe should show up in your My Recipes Section



#### Public Recipes



## 6 - Delete a Recipe

- Prerequisite: already login and is in the View Recipes Page
- Notes
  - You can only delete the recipes that belong to you

1. Click on the left arrow of the recipe that you want to delete in your **My Recipes** Section



## My Recipes



markt0815@icloud.com's  
Slow-Roasted Side of Salmon  
Will wow your guests with  
surprisingly little effort.



markt0815@icloud.com's Irish  
Lamb Pies with Herbs (Dingle)  
Specialty of the Dingle  
Peninsula in southwestern  
Ireland.



## Demo Recipe



Demo recipe Summary



## Public Recipes



### Dutch Oven Irish Soda Bread



Quick bread w/o yeast or  
eggs, baked in cast iron  
BOTTOM OVERFLOWED BY 24 PIXELS  
oven for crispy crust  
and tender crumb.



### Irish Lamb Pies with Herbs (Dingle Pies)



2. Click on the trash bin button



markt0815@icloud.com's Irish  
Lamb Pies with Herbs (Dingle Pies)  
Sandwiches, etc



Specialty of the Dingle Peninsula in southwestern Ireland.

Serves 10. Dingle, or Kerry, pies are savory lamb pies. Traditionally, the pastry crust was made with mutton fat, but here Irish butter and eggs keep the crust tender, flaky, and sturdy.

Ingredients

Directions

Ingredient List

13 Items

Servings: 1.0

6 tablespoons unsalted butter (3 ounces)

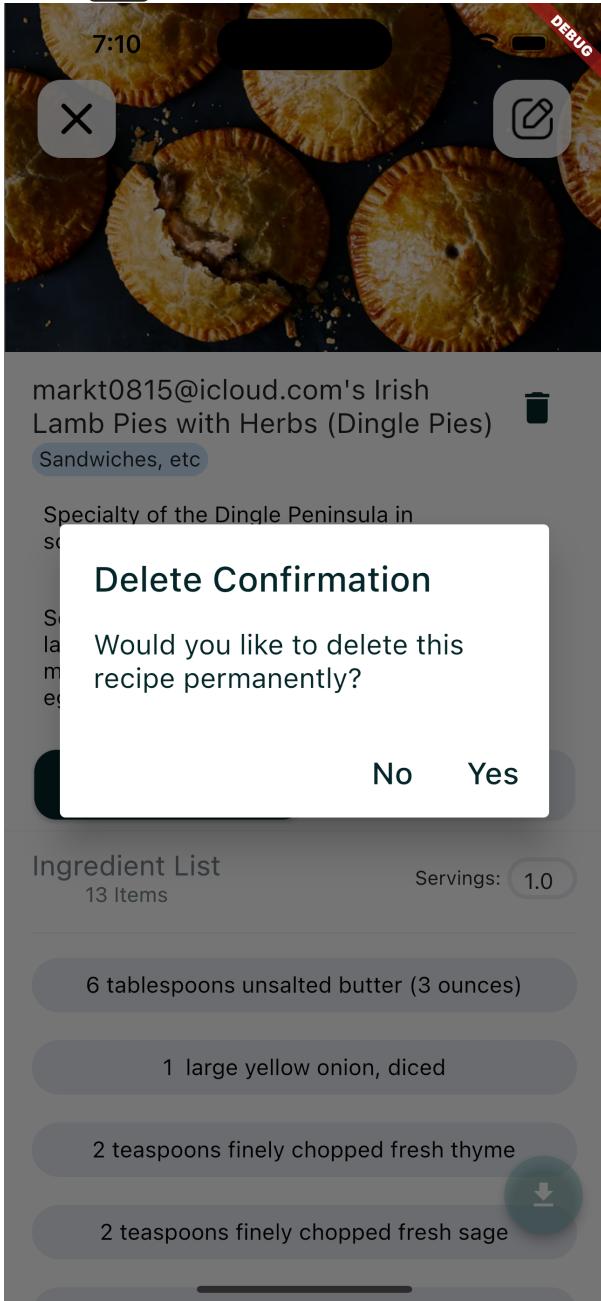
1 large yellow onion, diced

2 teaspoons finely chopped fresh thyme

2 teaspoons finely chopped fresh sage



3. Click Yes



4. This recipe should now be disappeared from your **My Recipes** Section

## 7 - Edit a Recipe

- Prerequisite: already login and is in the View Recipes Page

1. Click on the left arrow of a recipe to be edited

The screenshot shows a mobile application interface. At the top, there is a navigation bar with a back arrow, the word "Search", and a search bar containing the placeholder "Search Recipes". Below this is a red banner with the word "DEBUG". The main content area is divided into two sections: "My Recipes" and "Public Recipes".

**My Recipes**

- Slow-Roasted Side of Salmon**  
markt0815@icloud.com's  
Will wow your guests with  
surprisingly little effort.  
→
- Demo Recipe**  
Demo recipe Summary  
→

**Public Recipes**

- Dutch Oven Irish Soda Bread**  
Quick bread w/o yeast or  
eggs, baked in cast iron  
BOTTOM OVERFLOWED BY 24 PIXELS  
and tender crumb.  
→
- Irish Lamb Pies with Herbs (Dingle Pies)**  
Specialty of the Dingle Peninsula in southwestern  
BOTTOM OVERFLOWED BY 3.0 PIXELS  
→
- Pan Grilled Steak**  
→

2. Click on the Edit button located at the upper right corner of the screen



markt0815@icloud.com's Slow-Roasted Side of Salmon  
Main Dish

#Gluten-Free #Dairy Free #Pescatarian

Will wow your guests with surprisingly little effort.

Serves 8-10.

Ingredients

Directions

Ingredient List  
6 Items

Servings: 1.0

4 teaspoons Kosher salt

1 whole side of salmon or steelhead trout, skin on (3½ to 4 pounds or 1.6 to 1.8 kg)

1/4 cups olive oil, plus more for serving

3 lemons, cut into wedges, for serving

1/8 teaspoons flaky sea salt, for serving



3. Edit the information as needed and click **Save** on the upper right corner of the screen

7:16

DEBUG



## Edit Recipe

Save

## Recipe Name

Edited Recipe Name Demo

22/100

## Description

Edited Description Demo

23/1000

## Summary

Edited Summary Demo

19/100

## Video Link

Video Link

0/1000

## Image URL

[https://recipephotosrick.s3.amazonaws.com/  
slowroastedsideofsalmon.jpg](https://recipephotosrick.s3.amazonaws.com/slowroastedsideofsalmon.jpg)

69/1000

## Source

'For the Table: Easy, Adaptable, Crowd-Pleasing Recipes' by Anna Stockwell via The Splendid Table podcast and APM radio program.

128/1000

4. Now, You should be redirected to the View recipe page, and you can click the edited recipe to see the edited info



Edited Recipe Name Demo



Main Dish

#Gluten-Free #Dairy Free #Pescatarian

Edited Summary Demo

Edited Description Demo

Ingredients

Directions

### Ingredient List

6 Items

Servings: 1.0

4 teaspoons Kosher salt

1 whole side of salmon or steelhead trout, skin on (3½ to 4 pounds or 1.6 to 1.8 kg)

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1/8 teaspoons Flaky sea salt, for serving