1. Make ingredient cards appear in table format instead of just one column. - Nickrod

2. Don't allow users to add ingredient unless all fields are filled - Vrinda

3. Add threshold to importing feature and Add template for importing to download and make capitals not matter when importing (not case sensitive) - Ryan

4. Creating Dashboard (breakdown of spending, profit/cost/revenue)
   - A comprehensive dashboard that summarizes key metrics (total food cost, average markup, highest profit items). - Joseph
   - Profit Calculation:
     - Display the profit for each menu item and combo by subtracting the food cost from the sales price. - Johnmark
   - Markup Calculation:
     - Show the markup percentage for each item and combo, providing a clear view of profitability. - Nickrod

5. Making UI look nice is a user story (can have multiple user stories per page) - Johnmark, Nickrod, Joseph.

6. Add search feature for ingredients/recipes/combos to be able to access easily and edit/delete - Johnmark

7. Exporting list of all ingredients into a csv - Sadiq

8. Add serving field in ingredients list and save to db. Add serving amount to assembled meals so user can create meals with specified serving sizes - Ryan

9. Think about a better way for users to remove quantity of items when quantity goes down. So if one day 6 burgers are sold (each burger has 100g of beef) that means 600g of beef needs to be removed from the quantity of beef in the DB. So maybe we can do something for editing the quantity where for every recipe that uses that ingredient, for example, ground beef, let's say burger and

cheeseburger poutine uses that ingredient, those two items will show up and you can enter the quantity for that when lowering the quantity. (Adding quantity will remain manual). Or do a delete by combos, meals assembled, and be able to add individual ingredients - Ryan

Rough illustration of what this could look like below.