DBMS MINI PROJECT 2 SUBMISSION

TEAM MEMBERS:

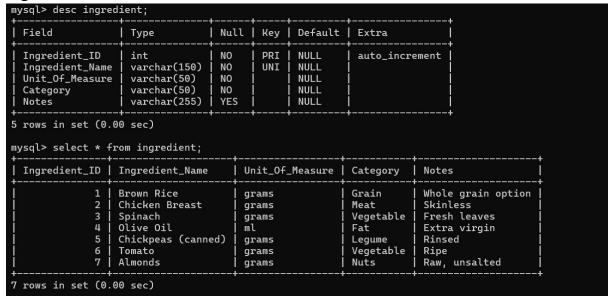
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CREATION OF ALL TABLES IN THE DATABASE NAMED "nutritiondb" ALONG WITH feedback TABLE displayed

```
Tables_in_nutritiondb
  feedback
ingredient
meal_plan
mealplan_recipe
nutrition
      cipe
cipe_ingredient
   user_diet_log
  rows in set (0.00 sec)
 Field
                      Туре
                                                      | Null | Key | Default
                                                                                                            Extra
 eedback
Jser_ID
Recipe_ID
Rating
Comments
                                                                   PRI
MUL
MUL
  Feedback_ID
                                                                             NULL
NULL
NULL
NULL
CURRENT_TIMESTAMP
                         int
tinyint unsigned
                        text
timestamp
                                                                                                              DEFAULT_GENERATED
 rows in set (0.00 sec)
mysql> select * from feedback;
Feedback_ID | User_ID | Recipe_ID | Rating | Comments
                                                                                                                                  .
| Date
                                                                           Loved the chutney with dosa!
Good protein balance, a bit dry
Perfect for a quick vegan lunch
Rice cooked well
Excellent snack for travel
Fresh and filling
```

Ingredient table



Meal plan table

Field	Type	Null	Key	Default	!	Extra				
User_ID int YES MUL N Plan, Name varchar(150) NO N Start_Date date YES N End_Date date YES N Notes text YES N			NULL NULL NULL NULL NULL NULL CURRENT_TIMES1							
rows in set		L_plan;								
	* from meal	·		Start_Date	 End_	 _Date	 Notes	+ Created_At		

Mealplan_recipe table

Field	Type	!		Null	Key	Default	Extra	
id MealPlan_ID Recipe_ID Day_of_Plan Meal_Type			,'Lunch','Din	NO	PRI MUL MUL	NULL NULL NULL NULL Lunch	auto_increment	
··	+				+			+
rows in set	* from	mealplan_re	cipe; Day_of_Plan		+	·		·
sql> select	* from	mealplan_re Recipe_ID 2	Day_of_Plan 	+ Lunch	··	··		·
sql> select	* from + n_ID + 1 1	mealplan_re	Day_of_Plan 2025-09-15 2025-09-15	Lunch Dinner	··	··		·
sql> select	* from	mealplan_re Recipe_ID 2	Day_of_Plan 2025-09-15 2025-09-15	+ Lunch	··	··		·

Nutrition table

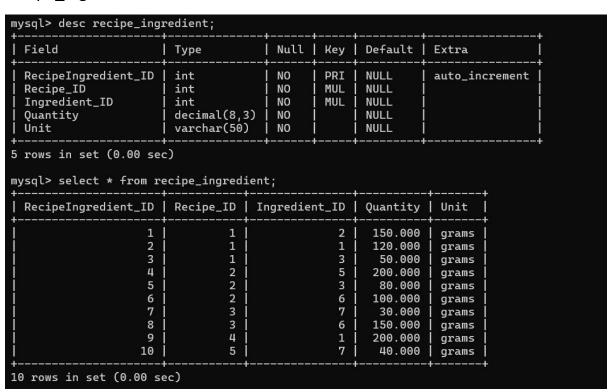
Field	Type	Null	Key	Default	Extra				
Nutrition_ID Ingredient_ID Calories Carbohydrates_ Protein_g Fat_g Fiber_g Vitamins Minerals Other_Nutrient	decimal(6,2) decimal(6,2) decimal(6,2) varchar(255) varchar(255)	YES YES YES YES		NULL NULL NULL 0.00 0.00 0.00 0.00 0.00 NULL NULL	auto_increment				
rows in set (0.00)	-+		+		+			
	from nutrition;								
sql> select *		Calories						Minerals	 Other_Nutrients

Recipetype table

ield	Туре	Null	Key	Default	Extra
Recipe_ID	int	NO	PRI	NULL	auto increment
Recipe_Name	varchar(200)	NO		NULL	
Description	text	YES	į į	NULL	i
uisine_Type	varchar(100)	YES	İ	NULL	
Recipe_Type	enum('Vegetarian','Non-Vegetarian','Vegan','Keto','Other')	YES		Other	
reparation_Time_minutes	smallint unsigned	YES		0	
Serving_Size	decimal(4,2)	NO		1.00	
Instructions	text	YES		NULL	
lser_ID	int	YES	MUL	NULL	
reated_At	timestamp	YES		CURRENT_TIMESTAMP	DEFAULT_GENERATED

Recipe_ID	Recipe_Name	Description	Cuisine_Type	Recipe_Type	Preparation_Time_minutes	Serving_Size	Instructions	User_ID	Created_At
1	Grilled Chicken & Brown Rice Bowl	Protein-rich bowl with veggies	Fusion	Non-Vegetarian	15	1.00	Grill chicken, cook rice, stean spinach, combine.	2	2825-89-18 14:55:28
	Chickpea & Spinach Salad	Vegan salad, quick and nutritious	Mediterranean	Vegan	10		Mix chickpeas, spinach, tonato; dress with olive oil.	3	2025-09-10 14:55:28
	Tomato Almond Chutney	Tangy chutney with almonds	Indian	Vegetarian	10		Blend tonato, roasted almonds and spices.	-1	2025-09-10 14:55:28
	Simple Brown Rice		Asian	Vegan		3,00	Rinse rice and boil in 2:1 water ratio.	4	2025-09-10 14:55:28
5	Almond Snack	Roasted almonds with a pinch of salt	Snack	Vegetarian		1.00	Lightly roast almonds.	5	2025-09-10 14:55:28

Recipe_ingredient table



User table

ysql> des											
Field	!	Туре			Nu1	l Key	Default	Extra	!		
User_ID Name Email Password Age Gender Height_c Weight_k Activity Dietary_ Allergie Created_	g _Level Preferences s	int varchar(190) varchar(250) varchar(255) tinyint unsigned enum("Male', 'Female', 'Othe smallint unsigned decimal(5,2) enum('Sedentary', 'Light', ' varchar(190) varchar(ar(255) timestamp		ry Activ	NO NO NO YES YES YES YES YES YES YES		NULL NULL NULL NULL OTher NULL NULL HODE MULL NULL CURRENT_TIMES	auto_incre			
	set (0.00 se										
User_ID	Name	Email	Password	Age	Gender	Height_	m Weight_kg	Activity_Level	Dietary_Preferences	Allergies	Created_At
	Asha Kumar Rohan Verma	asha.kumar@example.com rohan.verma@example.com meera.nair@example.com	\$2b\$12\$examplehash1 \$2b\$12\$examplehash2 \$2b\$12\$examplehash3	25 28 34	Female Male Female Male	1	58 53.50 72 70.20 55 62.00 78 75.00	Light	Vegetarian Non-Vegetarian Vegan Non-Vegetarian	Peanuts Gluten Shellfish	2025-09-09 14:53:54 2025-09-09 14:53:54 2025-09-09 14:53:54 2025-09-09 14:53:54

User_diet_log table

Field	Į Ty	/pe	Null	Key	Default		Extra		
Notes Created_A	_ID		MESTAMP		increment				
rows in s sql> sele) sec) om user_diet ₋	_log;						
Log_ID	User_ID	Recipe_ID	Date		Time	Portion	Size	Notes	Created_At
1 2 3	1 3 2025-09-01 08:30:00 2 1 2025-09-02 13:00:00 3 2 2025-09-03 12:30:00 4 4 2025-09-04 19:00:00 5 5 5 2025-09-05 17:00:00			1.00 1.50 1.00 2.00	Breakfast chutney on toas Post workout meal Light lunch Family dinner	t 2025-09-09 14:53:54 2025-09-09 14:53:54 2025-09-09 14:53:54 2025-09-09 14:53:54			