Recipe Manager

Instruction

Group A

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Introduction

An online recipe manager was created for "Cap Stone Project 2." It refers to an application constructed with Python OOP and open-source components like tkinter, pathlib, and yaml. This tiny bit of software was developed to manage recipes simply and attractively way.

Invitation:

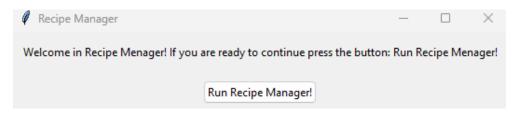


Figure 1 Invitation RM

Click "Run Recipe Manager" to proceed and open a new window.

Menu Window

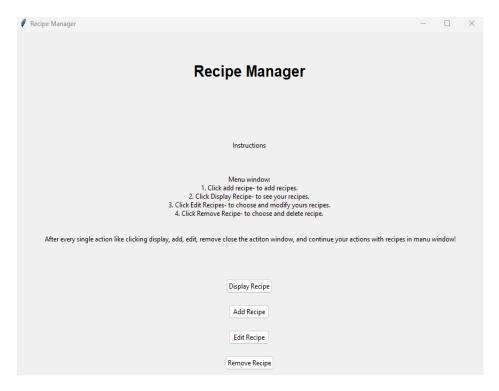


Figure 2 Menu Window MR

Choose the action you want to take; if you haven't used this manager before, the recommended option is "Add Recipe" to guarantee the Recipe Manager will contains at least one recipe.

Add Recipe Display

After selecting the "add recipe" button, the Recipe Manager will display a new window which appears to be:



Figure 3 Add Recipe Display

Text fields for your recipe should be filled in if you want to add recipe.



Figure 4 Add Recipe Display- filled.

Press the "Add Recipe" button once when your action is completed. Your window will disappear, what return you to the menu window.

Display Recipe

The recipe window will open when you click the "Display Recipe" button:

```
Recipe Manager
                                                                                  Recipe 1
    Title: Perfect scrambled eggs
    Ingredients: 2 large free range eggs, 6 tbsp single cream or full cream milk, a
    knob of butter
    Description: STEP 1
    Lightly whisk 2 large eggs, 6 tbsp single cream or full cream milk and a pinch
    of salt together until the mixture has just one consistency., STEP 2
    Heat a small non-stick frying pan for a minute or so, then add a knob of butter
    and let it melt. Don't allow the butter to brown or it will discolour the eggs.,
    STEP 3
    Pour in the egg mixture and let it sit, without stirring, for 20 seconds. Stir
    with a wooden spoon, lifting and folding it over from the bottom of the pan.,
    STEP 4
    Let it sit for another 10 seconds then stir and fold again., STEP 5
    Repeat until the eggs are softly set and slightly runny in places. Remove from
    the heat and leave for a moment to finish cooking., STEP 6
    Give a final stir and serve the velvety scramble without delay.
    Preparing Time: 10 min
    Dietary Info: 250 kcal
```

Figure 5 Display Recipe

You have the opportunity to view your recipe here. You must click "x" in the right corner to leave it.

Edit Recipe

- after clicking this button in menu, you are choosing recipe, which you are editing

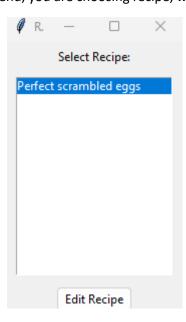


Figure 6 Edit Recipe- choice.

When you will choose, you are pressing the button "Edit Recipe".



Figure 7 Recipe to edit

After it this window is appear and you can choose, what you want to change, in my case I will change Calorie per portion on "x", and preparing time for "y"



Figure 8 Edited recipe

And press "save changes button". And I am closing the select recipe window, by clicking "x" in right corner.

You must select the option for "display recipes" to see the changes. If you want to go back to check this chapter <u>press here.</u>

```
Recipe Manager
    Recipe 1
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    STEP 4
    Let it sit for another 10 seconds then stir and fold again., STEP 5
    Repeat until the eggs are softly set and slightly runny in places. Remove from
    the heat and leave for a moment to finish cooking., STEP 6
    Give a final stir and serve the velvety scramble without delay.
    Preparing Time: y
    Dietary Info: x
```

Figure 9 Display recipe-edited

Remove Recipe

You must select your recipe before removing it. Afterwards, select the recipe removal option.

The windows will die naturally.

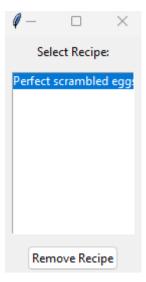


Figure 10 Recipe to remove

Go to the display menu to verify changes.

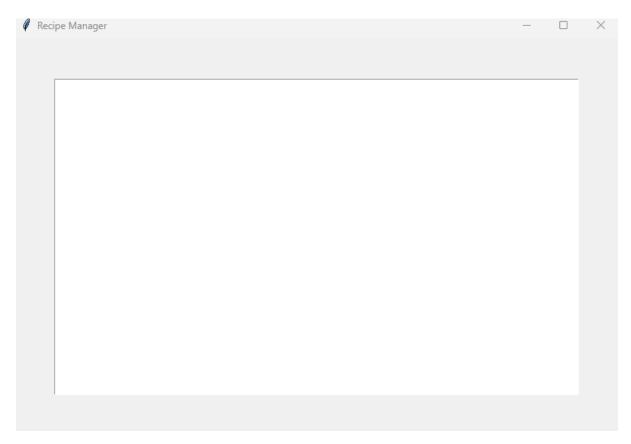


Figure 11 Display removed recipes.