

food_item

***Note: the actual values (eggs, steak, etc.) listed in the tables are just examples to explain exactly what each attribute is.*

<u>food_name</u>	serving_size
Eggs	1
Pulled Pork Sandwich	4 oz.
Steak	3 oz.
Pizza	6 oz.

dining_hall

***Below are just examples. This table was broken up to comply with BCNF. A consequence of 1NF: no multivalued attributes.*

<u>food_name</u>	dining_hall
Eggs	Branford
Pulled Pork Sandwich	Stiles
Pulled Pork Sandwich	Morse
Steak	Saybrook
Pizza	Saybrook

day_of_week

***Below are just examples. This table was broken up to comply with BCNF. A consequence of 1NF: no multivalued attributes.*

<u>food_name</u>	day_of_week
Eggs	Monday
Eggs	Tuesday
Pulled Pork Sandwich	Monday
Steak	Friday
Pizza	Thursday

meal_type

***Below are just examples. This table was broken up to comply with BCNF. A consequence of 1NF: no multivalued attributes.*

<u>food_name</u>	meal_type
Eggs	Breakfast
Eggs	Lunch
Pulled Pork Sandwich	Lunch
Steak	Dinner
Pizza	Lunch

nutritional_information

This is the table that describes the nutritional information of each food item in the database. All the values are per single serving size, so I didn't include that in the table.

***Note: the attributes in this table are listed in horizontal rows simply because there was not enough room to fit them all in vertical columns.*












<u>food_name</u>	
calories	
protein	
fat	
polyunsaturated_fat	
saturated_fat	
cholesterol	
carbohydrates	
sugar	
dietary_fiber	
calcium	
iron	
sodium	
vitamin_C	
vitamin_B1	
vitamin_B2	
riboflavin	
niacin	
vitamin_A	

ingredients

***This table describes whether or not a food has certain ingredients to allow students to personalize their eating choices in case they are allergic to certain things or have particular preferences. The responses will be 'yes' or 'no' for each food item. The attributes are also in horizontal rows because there were very many.*

I chose these ingredients because the Yale dining specifies them on their website.

<u>food_name</u>	
alcohol	
dairy	
eggs	
fish/seafood	
gluten	
nuts	
pork	
peanuts	
shellfish	
soy	
wheat	

- ☐  Alcohol
- ☐  Dairy
- ☐  Eggs
- ☐  Fish/Seafood
- ☐  Gluten
- ☐  Nuts
- ☐  Pork
- ☐  Peanut
- ☐  Shellfish
- ☐  Soy
- ☐  Wheat

dietary_restrictions

***This table describes whether or not a food is vegetarian, vegan, or gluten_free so that the student can specify their preferences. The responses will be 'yes' or 'no' for each food item. These dietary characteristics are highlighted on the Yale dining website.*

- ☐  GlutenFree
- ☐  Vegetarian
- ☐  Vegan

<u>food_name</u>	vegetarian	vegan	gluten_free

recommended_macros

This is the table that describes the recommended dietary allowances and adequate intakes, total water, and macronutrients for people of a certain age and gender. Since the person to recommended macros relation is many to one (many people can have RDA's but there is only one RDA per person=, the primary keys of person were used in the relation of recommended_macros.

The values are taken from the link in the proposal:

http://www.nationalacademies.org/hmd/~/media/Files/Activity%20Files/Nutrition/DRI-Tables/3_RDA%20AI%20AMDR%20Values_Total%20Water%20and%20Macronutr.pdf?la=en

***Note: the attributes in this table are listed in horizontal rows simply because there was not enough room to fit them all in vertical columns.*

<u>age</u>	
<u>gender</u>	
total_water	
carbohydrate	
total_fiber	
fat	
linoleic_acid	
a-linoleic_acid	
protein	

rec_daily_values

This is the table that describes the recommended daily intake of nutrients for adults and children 4 or more years of age based on a 2,000 calorie intake. These values do not depend on gender or age like the above ones.

The values will be taken from the link in the proposal:

<https://www.dslid.nlm.nih.gov/dslid/dailyvalue.jsp>

nutrient	unit_of_measure	daily_value