|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 接口映射 | 传参 | 功能 | 接口返回 | 返回说明 |
| /fresh | 无 | 取所有生鲜食材数据（建议不用） | [      {          "id": 1,          "name": "崇明毛豆 500g",          "img": "md.jpeg",          "price": 7.9,          "description": "基地直供|豆荚饱满|炒煮皆宜",          "category": "蔬菜瓜豆",          "type": "毛豆",          "stock": 237,          "sell": 115      },      {          "id": 2,          "name": "皱皮青椒 300g",          "img": "qj.jpeg",          "price": 1.5,          "description": "鲜香浓郁|个头偏大|小料必备",          "category": "蔬菜瓜豆",          "type": "青椒",          "stock": 667,          "sell": 35      },      {          "id": 3,          "name": "优质番茄",          "img": " ",          "price": 2.5,          "description": "酸甜多汁|新鲜圆润|质地柔嫩",          "category": "蔬菜瓜豆",          "type": "番茄",          "stock": 654,          "sell": 98      },      {          "id": 4,          "name": "毛山西红柿",          "img": " ",          "price": 3.7,          "description": "基地直供|个头偏大|质地饱满",          "category": "蔬菜瓜豆",          "type": "番茄",          "stock": 236,          "sell": 41      }  ] | Fresh列表 |
| /searchFresh | des  例，  /searchFresh  ?str=川菜 | 根据描述搜索Fresh | 同上 | Fresh列表 |
| /getFreshDetail | id  例，  /getFreshDetail?id=1 | 根据id获取特定Fresh所有信息 | {      "id": 1,      "name": "崇明毛豆 500g",      "img": " ",      "price": 7.9,      "description": "基地直供|豆荚饱满|炒煮皆宜",      "category": "蔬菜瓜豆",      "type": "毛豆",      "stock": 237,      "sell": 115  } | 单个Fresh |
|  |  |  |  |  |
| /recipe | 无 | 返回所有食谱信息（建议不用） | [      {          "recipeId": 1,          "name": "鱼香肉丝",          "img": " ",          "cuisineSystem": "川菜",          "collection": 249,          "description": "鱼香肉丝是鱼香菜中最为典型的标志性美味，以其红亮色泽、咸甜带辣微酸的味道征服了所有的食用者，没有食用过此菜的人恐怕不多。但是，如此深受喜爱的中华美食却被好多人做得走了样。这介绍正宗鱼香肉丝的制作方法。\r\n",          "makeMethod": "1、胡萝卜切丝，青椒洗净去蒂切丝，木耳撕成小块备用。\r\n2、瘦肉洗净切丝，并用盐，胡椒粉，料酒，蛋清，和淀粉上浆腌制10分钟。\r\n3、豆瓣酱一勺，葱姜蒜切末。\r\n4、取小碗，用白糖，香醋，料酒，盐，酱油，少量清水，水淀粉兑成一个芡汁。因为豆瓣酱很盐，口不重的就别放盐了。\r\n5、坐锅倒油，把浆好的肉下锅划散，炒到肉丝变白色移至盘中待用。\r\n6、原锅放少许油，胡罗卜不太容易就要先炒两下，再扒到一边，入豆瓣酱炒香出红油。\r\n7、下葱姜蒜沫和其他配料一起炒熟。\r\n8、下肉丝一起翻炒均匀。\r\n9、最后一步倒入兑好的小碗汁炒均匀，出锅。",          "recipeContainers": [              {                  "food": "猪里脊",                  "scale": "300克"              },              {                  "food": "冬笋",                  "scale": "40克"              },              {                  "food": "木耳",                  "scale": "100克"              },              {                  "food": "胡萝卜",                  "scale": "100克"              },              {                  "food": "尖椒",                  "scale": "50克"              },              {                  "food": "葱",                  "scale": "10克"              },              {                  "food": "姜",                  "scale": "10克"              },              {                  "food": "蒜",                  "scale": "10克"              },              {                  "food": "盐",                  "scale": "5克"              },              {                  "food": "豆瓣酱",                  "scale": "15克"              },              {                  "food": "鸡粉",                  "scale": "3克"              },              {                  "food": "老抽",                  "scale": "10克"              },              {                  "food": "生抽",                  "scale": "10克"              },              {                  "food": "香醋",                  "scale": "10克"              },              {                  "food": "味精",                  "scale": "3克"              },              {                  "food": "胡椒粉",                  "scale": "5克"              },              {                  "food": "料酒",                  "scale": "10克"              },              {                  "food": "白糖",                  "scale": "10克"              },              {                  "food": "淀粉",                  "scale": "15克\r\n"              }          ]      },      {          "recipeId": 1,          "name": "鱼香鸡丝",          "img": " ",          "cuisineSystem": "川菜",          "collection": 249,          "description": "鱼香鸡丝是鱼香菜中最为典型的标志性美味，以其红亮色泽、咸甜带辣微酸的味道征服了所有的食用者，没有食用过此菜的人恐怕不多。但是，如此深受喜爱的中华美食却被好多人做得走了样。这介绍正宗鱼香肉丝的制作方法。\r\n",          "makeMethod": "\r\n1、胡萝卜切丝，青椒洗净去蒂切丝，木耳撕成小块备用。\r\n2、瘦肉洗净切丝，并用盐，胡椒粉，料酒，蛋清，和淀粉上浆腌制10分钟。\r\n3、豆瓣酱一勺，葱姜蒜切末。\r\n4、取小碗，用白糖，香醋，料酒，盐，酱油，少量清水，水淀粉兑成一个芡汁。因为豆瓣酱很盐，口不重的就别放盐了。\r\n5、坐锅倒油，把浆好的肉下锅划散，炒到肉丝变白色移至盘中待用。\r\n6、原锅放少许油，胡罗卜不太容易就要先炒两下，再扒到一边，入豆瓣酱炒香出红油。\r\n7、下葱姜蒜沫和其他配料一起炒熟。\r\n8、下肉丝一起翻炒均匀。\r\n9、最后一步倒入兑好的小碗汁炒均匀，出锅。",          "recipeContainers": [              {                  "food": "鸡胸肉",                  "scale": "300克"              },              {                  "food": "冬笋",                  "scale": "40克"              },              {                  "food": "木耳",                  "scale": "100克"              },              {                  "food": "胡萝卜",                  "scale": "100克"              },              {                  "food": "尖椒",                  "scale": "50克"              },              {                  "food": "葱",                  "scale": "10克"              },              {                  "food": "姜",                  "scale": "10克"              },              {                  "food": "蒜",                  "scale": "10克"              },              {                  "food": "盐",                  "scale": "5克"              },              {                  "food": "豆瓣酱",                  "scale": "15克"              },              {                  "food": "鸡粉",                  "scale": "3克"              },              {                  "food": "老抽",                  "scale": "10克"              },              {                  "food": "生抽",                  "scale": "10克"              },              {                  "food": "香醋",                  "scale": "10克"              },              {                  "food": "味精",                  "scale": "3克"              },              {                  "food": "胡椒粉",                  "scale": "5克"              },              {                  "food": "料酒",                  "scale": "10克"              },              {                  "food": "白糖",                  "scale": "10克"              },              {                  "food": "淀粉",                  "scale": "15克"              }          ]      }  ] | Recipe列表  左边样例中  仅含2个Recipe |
| /searchRecipe | str  例，  /searchRecipe?str=川菜 | 根据描述搜索食谱 | 同上 | Recipe列表 |
| /getRecipeDetail | id  例，  /getRecipeDetail?id=12 | 根据食谱id获取食谱信息 | {          "recipeId": 1,          "name": "鱼香鸡丝",          "img": " ",          "cuisineSystem": "川菜",          "collection": 249,          "description": "鱼香鸡丝是鱼香菜中最为典型的标志性美味，以其红亮色泽、咸甜带辣微酸的味道征服了所有的食用者，没有食用过此菜的人恐怕不多。但是，如此深受喜爱的中华美食却被好多人做得走了样。这介绍正宗鱼香肉丝的制作方法。\r\n",          "makeMethod": "\r\n1、胡萝卜切丝，青椒洗净去蒂切丝，木耳撕成小块备用。\r\n2、瘦肉洗净切丝，并用盐，胡椒粉，料酒，蛋清，和淀粉上浆腌制10分钟。\r\n3、豆瓣酱一勺，葱姜蒜切末。\r\n4、取小碗，用白糖，香醋，料酒，盐，酱油，少量清水，水淀粉兑成一个芡汁。因为豆瓣酱很盐，口不重的就别放盐了。\r\n5、坐锅倒油，把浆好的肉下锅划散，炒到肉丝变白色移至盘中待用。\r\n6、原锅放少许油，胡罗卜不太容易就要先炒两下，再扒到一边，入豆瓣酱炒香出红油。\r\n7、下葱姜蒜沫和其他配料一起炒熟。\r\n8、下肉丝一起翻炒均匀。\r\n9、最后一步倒入兑好的小碗汁炒均匀，出锅。",          "recipeContainers": [              {                  "food": "鸡胸肉",                  "scale": "300克"              },              {                  "food": "冬笋",                  "scale": "40克"              },              {                  "food": "木耳",                  "scale": "100克"              },              {                  "food": "胡萝卜",                  "scale": "100克"              },              {                  "food": "尖椒",                  "scale": "50克"              },              {                  "food": "葱",                  "scale": "10克"              },              {                  "food": "姜",                  "scale": "10克"              },              {                  "food": "蒜",                  "scale": "10克"              },              {                  "food": "盐",                  "scale": "5克"              },              {                  "food": "豆瓣酱",                  "scale": "15克"              },              {                  "food": "鸡粉",                  "scale": "3克"              },              {                  "food": "老抽",                  "scale": "10克"              },              {                  "food": "生抽",                  "scale": "10克"              },              {                  "food": "香醋",                  "scale": "10克"              },              {                  "food": "味精",                  "scale": "3克"              },              {                  "food": "胡椒粉",                  "scale": "5克"              },              {                  "food": "料酒",                  "scale": "10克"              },              {                  "food": "白糖",                  "scale": "10克"              },              {                  "food": "淀粉",                  "scale": "15克"              }          ]      } | 单一Recipe |
| /getRecipeRelatedFresh | Id,  例，  /getRecipeRelatedFresh?id=1 | 返回当前食谱需要用到的Fresh列表 | 与/getFresh类似 | Fresh列表 |
| /addCart | id  例，  /addCart?id=42 | 将对应fresh数量加1 | 无 |  |
| /showCart | 无 | 获取购物车所有商品 | [      {          "fresh": {              "id": 1,              "name": "崇明毛豆 500g",              "img": " ",              "price": 7.9,              "description": "基地直供|豆荚饱满|炒煮皆宜",              "category": "蔬菜瓜豆",              "type": "毛豆",              "stock": 237,              "sell": 115          },          "quantity": 4      },      {          "fresh": {              "id": 3,              "name": "优质番茄",              "img": " ",              "price": 2.5,              "description": "酸甜多汁|新鲜圆润|质地柔嫩",              "category": "蔬菜瓜豆",              "type": "番茄",              "stock": 654,              "sell": 98          },          "quantity": 2      }  ] | CartElement  列表  每个元素包含  一个Fresh和  对应数量 |
| /pay | 无 | 清空cart数据（支付功能后端不实装） | 无 | 无 |
|  |  |  |  |  |
| /recommendFresh | id  例，  /recommendFresh?id=10 | 根据当前Fresh推荐相似Fresh；当id为0时做随机推荐 | 与/getFresh类似 | Fresh列表 |
| /recommendRecipe | id  例，  /recommendRecipe?id=23 | 根据当前Recipe推荐相似recipe | 与/getRecipe类似 | Recipe列表 |