

## CS130: My Meal Manager Selenium Test Cases

### Login Page

Test Case Number	User Interaction: User reaches landing page	Expected Output
test_case1	<ul style="list-style-type: none"> <li>click "Get Started"</li> <li>register with: email: <a href="mailto:test@gmail.com">test@gmail.com</a> password: test</li> </ul>	redirected to lists page
test_case2	<ul style="list-style-type: none"> <li>go to landing page</li> <li>click "Get Started"</li> <li>login with previous registered info: email: <a href="mailto:test@gmail.com">test@gmail.com</a> password: test</li> </ul>	redirected to lists page

### Lists Page

Test Case Number	User Interaction: User has two blank lists (grocery and inventory)	Expected Output
test_case3	<ul style="list-style-type: none"> <li>add onions 2 units and chocolate chips 1 bag to grocery list</li> <li>add milk 1 gallon and eggs 8 units to inventory list</li> </ul>	grocery list: onions           2 units chocolate chips 1 bag inventory: milk            1 gallon eggs            8 units
test_case4	<ul style="list-style-type: none"> <li>click and drag onions and chocolate chips to grocery list</li> </ul>	grocery list: inventory: milk            1 gallon eggs            8 units onions          2 units chocolate chips 1 bag (ordering depends on user)
test_case5	<ul style="list-style-type: none"> <li>hover over milk, click pencil button, click edit button</li> <li>change milk to soy milk 2 cups</li> </ul>	grocery list: inventory: soy milk        2 cups eggs            8 units onions          2 units chocolate chips 1 bag (ordering depends on user)
test_case6	<ul style="list-style-type: none"> <li>hover over item, click pencil button, click delete button</li> <li>delete all items</li> </ul>	grocery list and inventory should both be empty

## Explore Page

Test Case Number	User Interaction: User clicks on Explore Page and sees recipes ranked by number of ingredients missing from inventory	Expected Output
test_case7	<ul style="list-style-type: none"><li>• use search bar to look up recipes using “steak”</li></ul>	Rosemary steak should appear in search results
test_case8	<ul style="list-style-type: none"><li>• click on "Rosemary Steak"</li></ul>	<p>Ingredients</p> <ul style="list-style-type: none"><li>red wine 1 cup</li><li>salt 1 teaspoon</li><li>fresh rosemary 1 sprig</li><li>New York strip steaks, cut 1-inch thick</li></ul> <p>Cooking Time: 03:16:00</p> <p>Instructions</p> <p>Combine the red wine, salt and rosemary in a small bowl. Let stand at room temperature for 2 to 3 hours. Heat a large griddle or cast-iron skillet over high heat. Place the steaks on the hot pan, and cook for about 8 minutes per side, or to desired degree of doneness. The internal temperature should be at least 145 degrees F (62 degrees C) for medium rare. Pour in the wine mixture, and allow it to boil for a minute. Serve steaks with sauce on a deep platter.</p>
test_case9	<ul style="list-style-type: none"><li>• click on “Bookmark” button</li></ul>	Rosemary steak should appear on “My Recipes” page

## My Recipes Page

Test Case Number	User Interaction: User clicks My Recipes page and sees Rosemary Steak from previous test cases	Expected Output
test_case10	<ul style="list-style-type: none"><li>click plus button to add recipe</li><li>add recipe with: <b>Recipe Name:</b> Berries and White Chocolate Mousse <b>Image:</b> <a href="http://www.recipe.com/images/berries-and-white-chocolate-mousse-R119171-ss.jpg">http://www.recipe.com/images/berries-and-white-chocolate-mousse-R119171-ss.jpg</a> <b>Cooking Time:</b> 03:10:00 <b>Ingredients:</b> sugar 3/4 cup large egg yolks 6 units white chocolate, melted 3 ounces vanilla extract 2 teaspoons heavy cream 1 2/3 cups assorted fresh raspberries, blackberries, marionberries and boysenberries 4 cups <b>Instructions:</b> test instructions</li></ul>	Recipe "Berries and White Chocolate Mousse" appears in "My Recipe" page
test_case11	<ul style="list-style-type: none"><li>click on recipe "Berries and White Chocolate Mousse"</li><li>click on "Buy Missing"</li><li>go to lists page</li></ul>	grocery list: sugar 3/4 cup large egg yolks 6 units white chocolate, melted 3 ounces vanilla extract 2 teaspoons heavy cream 1 2/3 cups assorted fresh raspberries, blackberries, marionberries and boysenberries 4 cups
test_case12	<ul style="list-style-type: none"><li>transfer all grocery items to inventory</li><li>go to "My Recipes" page</li><li>click on "Berries and White Chocolate Mousse"</li><li>click "Cook" button</li><li>go to lists page</li></ul>	ingredients used by recipe should be removed
test_case13	<ul style="list-style-type: none"><li>go to "My Recipes" page</li><li>click on "Rosemary Steak"</li><li>click "Unbookmark"</li></ul>	Rosemary Steak should be removed from saved recipes