

# Software Requirements Specification

## (SRS) Document

Recipeasy

[Recipeasy Repository](#)

06/12/2024

Final Version

Sam Aguilar, Matthew Burden, Sadie  
Korzekwa

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#### ❖ Project General Description

The goal of the Recipeasy web application is to enable users to easily find new recipes to recreate by searching for a specific recipe or search by ingredient(s). Recipeasy will also allow amateur and professional chefs alike to post their favorite recipes and get feedback from other users. In addition, we will have curated recipes for users to choose from.

#### ❖ Product Features

Recipeasy is designed to be an all-in-one solution for people who want to share their passion for cooking or become inspired by new food and flavors. Below are the key features that will describe what Recipeasy is all about:

Recipe Creation and Sharing: Verified users will be able to create custom recipes. These will be posted to the site for users to see, comment, and potentially save to their favorites.

Recipe Search: Users will be able to search for their favorite recipes or even find some they've never heard of before. The two main ways to search will be by recipe names and by ingredient.

User Profile and Favorite Recipes: Users will be able to create a profile allowing them to specify their favorite types of food which will affect what curated recipes they see. They will also be able to add recipes to their favorites to save them for later.

❖ Functional Requirements:

- F0. The app will allow users to create an account
- F1. Users can add preferences to their profile
- F2. Users can see recipes based on the preferences
- F3. Users can search for recipes by name or ingredient
- F4. Users can add recipes to their favorites and view/edit them
- F5. Users can comment under recipes
- F6. Users can report recipes/comments
- F7. The app will allow creators to make an account

- F8. Creators can post their own customer recipes
- F9. Creators can see statistics for their posted recipes
- F10. Creators can reply to comments under their recipes
- F11. Admins can see statistics for the app
- F12. Admins can handle reported recipes/comments
- F13. Admins can see and remove user/creator profiles

❖ Non-functional Requirements:

- NFR0: Recipes on the user's dashboard should be loaded within 3 seconds of the user logging in.
- NFR1: A user's information (email and password) shall remain private and inaccessible to other users.

- NFR2: The user's favorites page shall generate a maximum of 20 recipe cards per page to speed up the loading time. To access the additional recipe cards, the user must click to the next page.
- NFR3: The creator must be prompted to confirm after deleting content to avoid errors.
- NFR4: After posting a new recipe, the creator should be able to find their new recipe in their "my content" page within 30 seconds of posting.
- NFR5: The creator's "my content" page shall generate a maximum of 20 recipe cards per page to speed up the loading time. To access the additional recipe cards, the creator must click to the next page.
- NFR6: The admin should be able to access reported comments within 10 seconds.
- NFR7: The admin's Reports page shall generate a maximum of 10 reports per page to shorten loading times. To access the additional reports, the admin must click to the next page.
- NFR8: the statistics page shall be updated by the system within a minute.

❖ Scenarios:

➤ User *Sam Aguilar*

▪ **User creates their profile**

- **Initial Assumption:** The user does not have a profile yet and wants to make one
- **Normal:** The user goes through the process of creating their profile including adding their name and preferences.
- **What can go wrong:**
  - ◆ The user does not complete the entire process
  - ◆ The user does not input the intended username or password.
- **Other activities:** N/A
- **System state of completion:** The user has completed creating their profile and can now login

▪ **User views and saves a recipe from the search list.**

- **Initial Assumption:** The user has decided to find a recipe by looking it up through the search bar. The user has decided on their search terms and has entered them into the search bar.
- **Normal:** The user is presented with various recipes matching or relating to their search terms. The user then finds the recipe of their choice and clicks on the recipe card. The recipe with full details is loaded on the screen. The user may look at the recipe information and comments. The user may additionally press the favorites button, which saves the recipe to the user's favorites page.
- **What can go wrong:**
  - ◆ The user's search terms are too specific or there are no related recipes on the website. The user will be informed that there is no content related to their search terms.
- **Other activities:** On the recipe page, the user may create a comment to be left for the creator.
- **System state of completion:** The recipe has been saved to the user's favorites, which the user may access on their favorites page.

▪ **User leaves a comment on a recipe**

- **Initial Assumption:** The user is logged in and wants to leave a comment on the recipe.
- **Normal:** The user presses the new comment button, and a free text box appears. The user enters the comment they wish to make and hits the submit button.
- **What can go wrong:** The user may not be logged in. The app should prompt the user to sign in before they can comment.
- **Other activities:** The user may log in via the login link.
- **System state of completion:** The user's page should update to reflect the comment they have made on the recipe.

➤ Creator *Matthew Burden*

▪ **Creator wants to create a new recipe**

- **Initial Assumption:** The user is logged into an active account
- **Normal:** The user will click the circle plus icon that takes them to the create a recipe page. They will then fill out all the info needed for a recipe.
- **What can go wrong:** The user does not finish the form and goes back or loses connection
- **Other Activities:** N/A
- **System state on completion:** The user has filled out the recipe form and submits their recipe to be added to the site

▪ **Creator wants to edit their recipe**

- **Initial Assumption:** The user is logged into their account and has navigated to the recipe that they want to edit
- **Normal:** The user clicks the edit button, is sent to the update page, and inputs new information
- **What can go wrong:** The user removes important information like the recipe name
- **Other activities:** The user clicks the delete button by accident
- **System state on completion:** The user has entered new information for their recipe and submits it

▪ **Creator wants to delete a recipe**

- **Initial Assumption:** The user is logged into an active account and has navigated to the recipe they wish to delete
- **Normal:** The user clicks the edit button then clicks delete at the bottom of the page
- **What can go wrong:** The user clicks the update button by accident which, unless they also typed new information, would do nothing
- **Other activities:** N/A
- **System state on completion:** The recipe is deleted and the user is sent back to their home page

▪ **Creator wants to view their recipes**

- **Initial Assumption:** The creator is currently logged into their account and wants to view *all* their recipes. They are currently on their dashboard.



- **Normal:** The creator goes to their “my recipes” page denoted by the archive icon. This will take them to the “All My Recipes” page
- **What can go wrong:** They have not created any recipes which will display nothing
- **Other activities:** The user could decide to go to any of the other tabs
- **System state of completion:** The user has is taken to “All My Recipes” page and it displays all their current recipes
- **Creator replies to a comment**
  - **Initial Assumption:** A creator has posted a recipe, and another user has posted a comment on the page.
  - **Normal:** The creator goes to the comment in question and hits the reply button. A free text box appears, and the creator types their response and enters.
  - **What can go wrong:** The creator may receive an inappropriate comment on their recipe. The creator should report this issue to the admins.
  - **Other activities:** The creator may hit the report button to notify the admins of an issue.
  - **System state of completion:** The creator’s page should refresh to reflect the reply they have submitted.
- **Creator wants to report a comment**
  - **Initial Assumption:** The users sees an inappropriate comment on one of their recipes
  - **Normal:** The creator clicks the report button and gives a reason for the report
  - **What can go wrong:** The comment might not warrant or the user could cancel their report
  - **Other activities:** The user could decide to reply to the comment instead
  - **System state on completion:** The user has reported the inappropriate comment
- **The creator wants to edit their account**
  - **Initial Assumption:** The creator is logged in and wishes to edit their account in some way. They are currently on their own profile page.

- **Normal:** The creator first hits the “edit profile” button on their profile. Multiple options are available, including “create recipe”, “change password”, and “delete account”.
  - ◆ If the creator selects “create recipe”, the website loads the new recipe page.
  - ◆ If the creator selects “change password”, the creator is asked to confirm their current password before entering a new password.
  - ◆ If the creator selects “delete account”, they are asked to confirm that they wish to delete their account. They are informed that account deletion is permanent.
- **What can go wrong:** The creator may accidentally hit any of the above options. To cancel these actions, the creator must hit “cancel”.
- **Other activities:** N/A
- **System state of completion:** The creator has changed their account information as they have liked.

▪ **The user wants to logout**

- **Initial state:** The user is logged in to their account.
- **Normal:** The user navigates to their profile tab and clicks logout
- **What can go wrong:** The user decides not to log out or the logout fails
- **Other activities:** While on the profile page they could edit or delete their account
- **System State on completion:** The user is successfully logged out

▪ **The user wants to delete their account**

- **Initial State:** The user has an active account and is logged in
- **Normal:** The user navigates to their profile and clicks the delete account button
- **What can go wrong:** The account is not properly deleted resulting in data being left in the db
- **Other:** N/A
- **System state on completion:** The users account is successfully deleted, and they are redirected to the login pag

➤ Admin *Sadie Korzekwa*

▪ **Admin deletes an account**

- **Initial Assumption:** There is an account that requires permanent deletion following a report regarding a recipe or a comment. The admin is currently on the report page involving the unacceptable content.
- **Normal:** On the report page, the admin clicks on the “ban user” button. The page then loads a selection of bannable offense categories that the admin must select their reasoning for the ban. The admin must then hit the “submit” button to enact the ban
- **What can go wrong:** The admin may make a mistake and hit the “ban user” button. When the reasoning input screen appears, there is a “cancel ban” button that will cancel the ban process.
- **Other activities:** The admin may wish to review the recipe or comments involved in the reports beyond just the reported materials. On the reports page, the admin may click on a link to the full recipe page.
- **System state of completion:** The system confirms that the user has been banned and that their account has been permanently deleted.

▪ **Admin deletes comment/post**

- **Initial Assumption:** an Administrator is logged into their account and is on their reports page. They wish to review the reported comments or recipes and delete them.
- **Normal:** The admin hits the specific report, where the original comment and the reason for the report are listed. The admin hits the remove button, which leads to a prompt confirming the intended deletion. After hitting confirm, the comment or post is deleted.
- **What can go wrong:** The admin may make a mistake and attempt to delete a comment accidentally. After the admin hits the first delete button, they will be asked to confirm. At this point, the admin should hit the cancel button.

- **Other activities:** The admin may also ban the user who made the unacceptable comment by pressing the “ban user” button.
- **System state of completion:** The report is marked completed on the report page, and the comment is deleted.

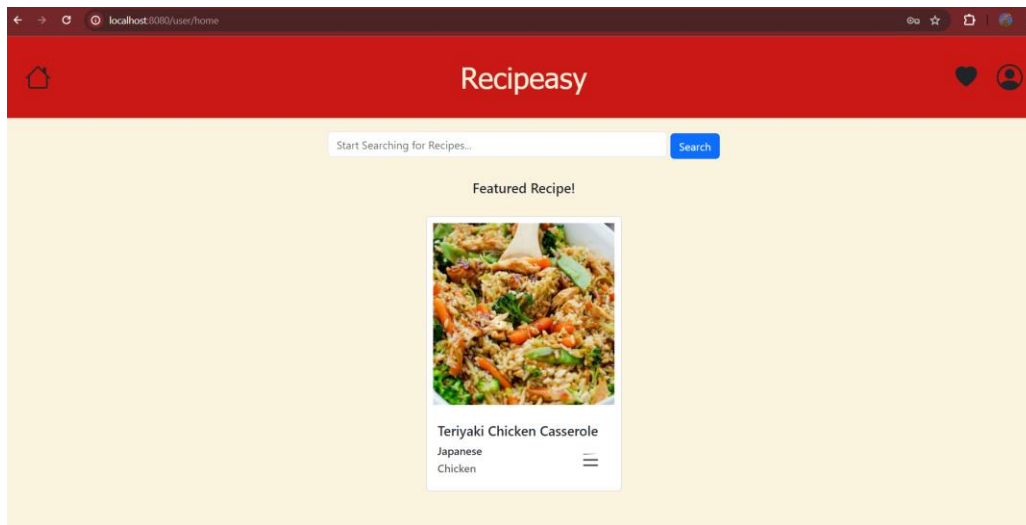
▪ **Admin views site statistics**

- **Initial Assumption:** An admin is logged in and on their dashboard. They wish to view the site statistics.
- **Normal:** The admin navigates to the statistics panel, where they are presented with different categories of statistics. They will be able to select from “Log in Count”, “Stats by Recipe”, and “Stats by Creator”.
  - If the admin selects “Log in Count”, they will be presented with a count of users and creators that are logged in at a certain time.
  - If the admin selects “Stats by Recipe”, they will be prompted to search for a recipe. Upon selecting the recipe, the admin will have access to the total number of favorites the recipe has, the total number of comments, and the number of saves made in the past 24 hours.
  - If the admin selects “Stats by Creator”, they will be prompted to search for a creator. Upon selecting the correct creator account, the admin will have access to the total number of favorites the creator has over all of their recipes, the number of replies the creator has made on their recipes, and the total number of saves their recipes have received in the past 24 hours.
- **What can go wrong:** The admin searches for a recipe or creator account that does not exist at the time. In this case, the search results should inform the admin that the search terms have not yielded results.
- **Other activities:** The admin may refresh the stats page they are on, updating the values.
- **System state of completion:** The admin has reviewed the site stats and may return to the dashboard.

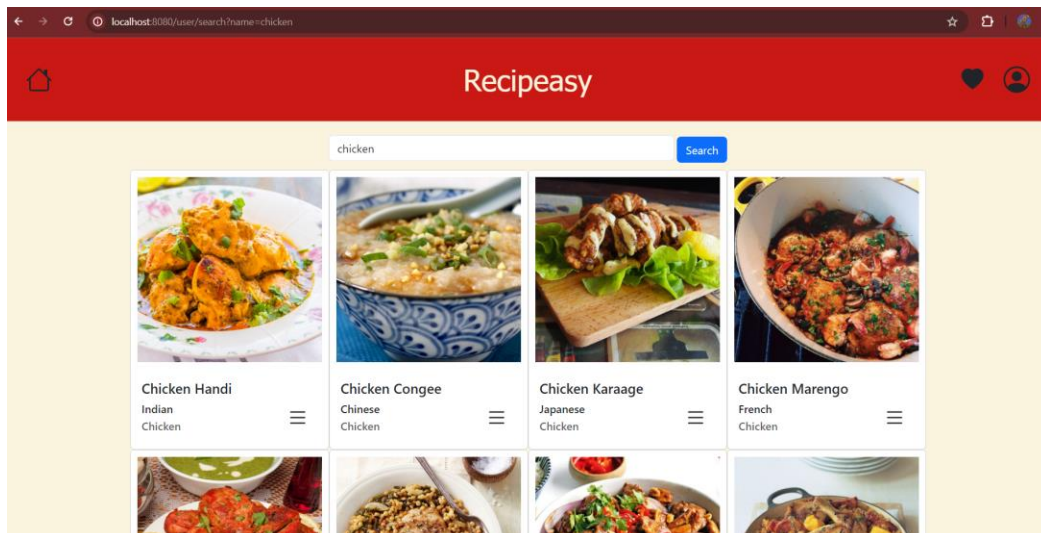
## ❖ Scenarios With Screenshots

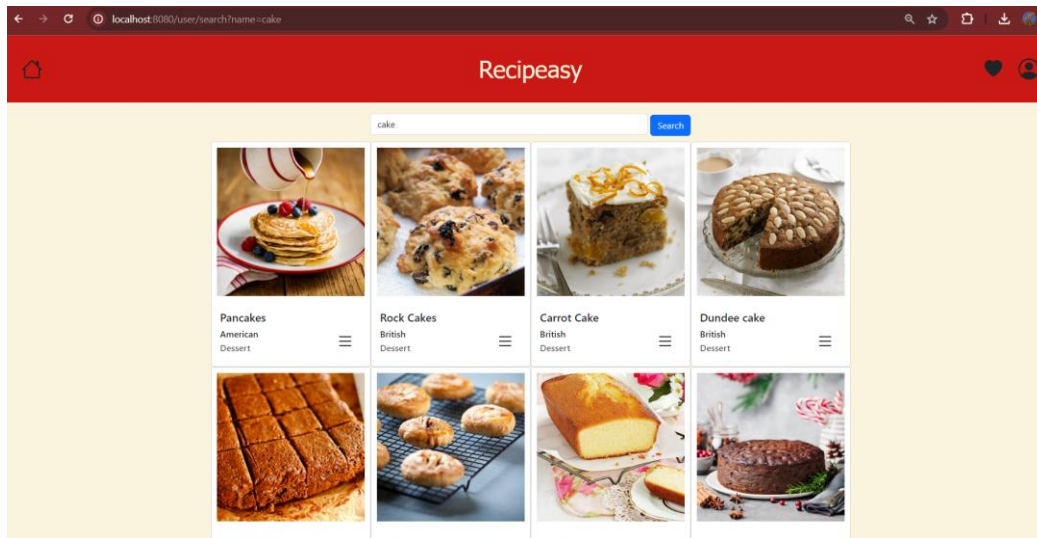
### ➤ User (Sam Aguilar Martinez)

1. The user logs in after they create an account. Then the user is redirected to the user home page. They will be presented with a featured recipe.



2. The user can then type in recipe title, or keywords that belong to the recipe title. They will be given a selection based off TheMealdb API that was implemented in the search portion.

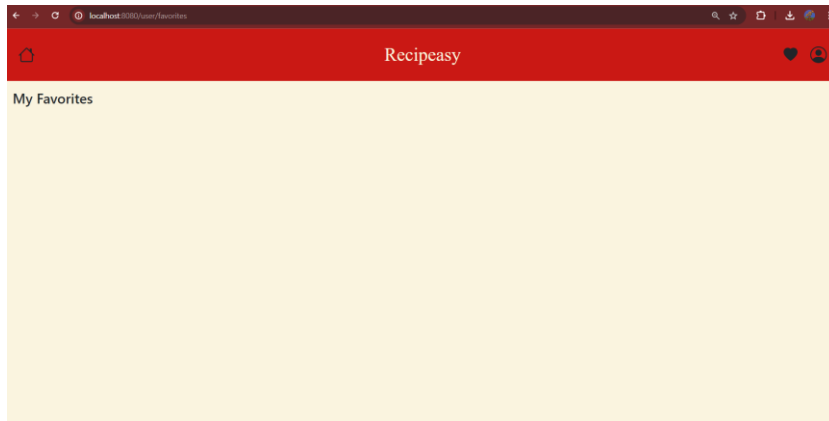




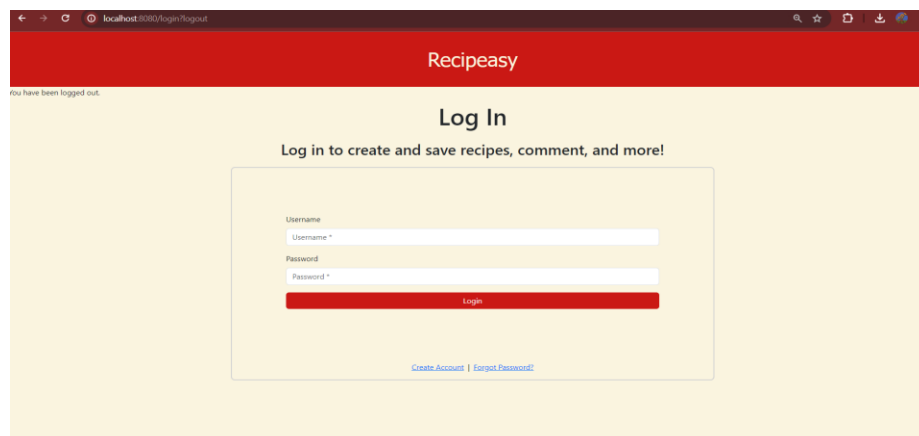
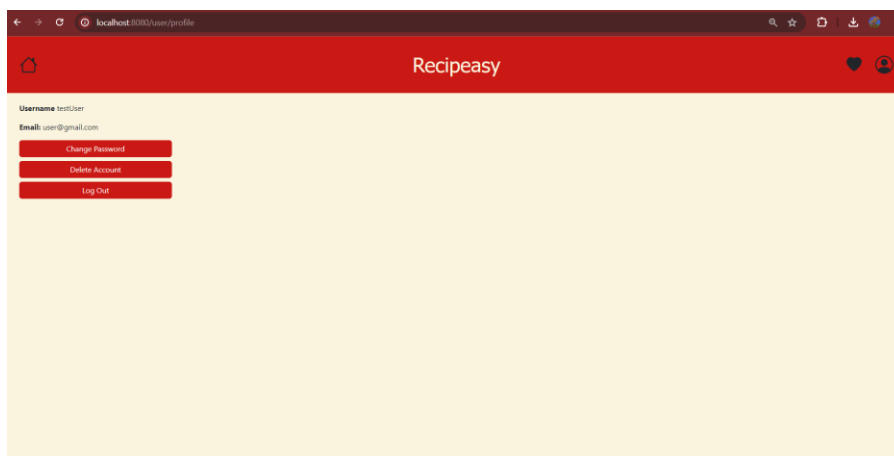
3. The user can then click on a recipe of their choice. It will direct them to a details page. It will contain the recipe: instructions, ingredients, and an image for the meal they would like to recreate. The ingredients can be used as a checklist when going out to buy your own.



4. The user should be able to favorite the recipe by clicking the little heart next to the image. This would save it to the favorites page. The user would then be able to revisit said recipes later.

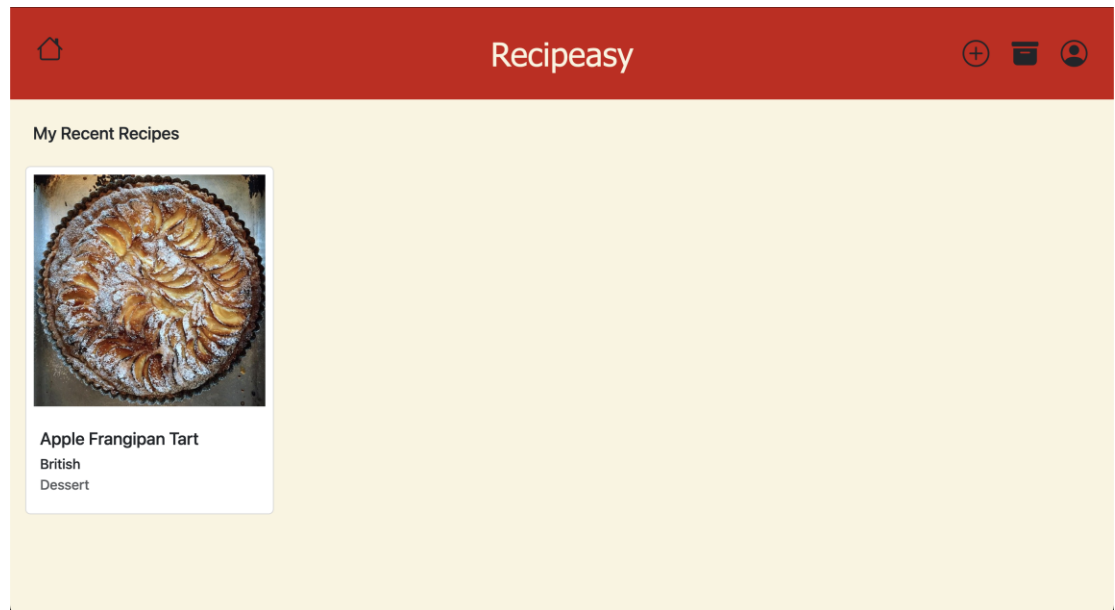


5. The user can also edit or delete their profiles. As well as log out of their account and return to the log in screen.




➤ Creator (Matt Burden) View recents, create a recipe, edit a recipe, reply to a comment, delete a recipe

1. The creator logs in with their account and is directed to the creator home page. This will show the 5 most recent recipes that they have created.








- The user can click on the circle plus to create a new recipe. This will direct them to the recipe form where they can fill out their recipes info. Once they are done they can click create recipe which will add the recipe to the db and return them to the home page.



Recipeasy



Name:

Portuguese custard tarts

Country:


Portuguese

Category:

Dessert

Instructions:

STEP 1nRoll the pastry Mix the flour and icing sugar, and use this to dust the work surface. Roll the pastry out to make a 45 x 30cm rectangle. Roll up lengthways to create a long sausage shape.STEP 2 Cutting pastry into rounds Cut the pastry into 24 wheels, about 1-2cm thick.STEP 3 Roll out each pastry portionRoll each wheel lightly with the rolling pin to fit 2 x 12-hole non-stick fairy cake tins.STEP 4 Press pastry into the tin Press the pastry circles into the tins and mould into the tins to make thin cases. Chill until needed. STEP



[v/meals/vmz7gl1614350221.jpg](#) [Update Image](#)

Ingredient Name:

Plain Flour

Quantity:

2 tbs

Ingredient Name:

Icing Sugar

Quantity:

2 tbs

Ingredient Name:

Puff Pastry

Quantity:

375 g

Ingredient Name:

Caster Sugar

Quantity:


250 g

Ingredient Name:




Lemon Zest

Quantity:


2 strips



Recipeasy




My Recent Recipes



Portuguese custard tarts

Portuguese

Dessert




Apple Frangipan Tart




British


Dessert

3. The user wants to edit a recipe that they have created. They can navigate to a recipe from either the home page or their all recipes page. Once they click on a recipe it will load the recipe view. From here they can click edit in the upper right hand corner. This will navigate them to the recipe update page where they can edit any of the information or add missing sections like additional ingredients. Once they click update it will return them to the recipe page with the updated info.



Recipeasy





### Apple Frangipan Tart

British

Dessert


[Edit Recipe](#)

#### Ingredients




<input type="checkbox"/> digestive biscuits	175g/6oz
<input type="checkbox"/> butter	75g/3oz
<input type="checkbox"/> Bramley apples	200g/7oz
<input type="checkbox"/> butter, softened	75g/3oz
<input type="checkbox"/> caster sugar	75g/3oz
<input type="checkbox"/> eggs, beaten	2

#### Instructions

Preheat the oven to 200C/180C Fan/Gas 6. Put the biscuits in a large re-sealable freezer bag and bash with a rolling pin into fine crumbs. Melt the butter in a small pan, then add the biscuit crumbs and stir until coated with butter. Tip into the tart tin and, using the back of a spoon, press over the base and sides of the tin to give an even layer. Chill in the fridge while you make the filling. Cream together the butter and sugar until light and fluffy. You can do this in a food processor if you have one. Process for 2-3 minutes. Mix in the eggs, then add the ground almonds and almond extract and blend until well combined. Peel the apples, and cut thin slices of apple. Do this at the last minute to prevent the apple going brown. Arrange the slices over the biscuit base. Spread the frangipane filling evenly on top. Level the surface and sprinkle with the flaked almonds. Bake for 20-25 minutes until golden-brown and set. Remove from the oven and leave to cool for 15 minutes. Remove the sides of the tin. An easy way to do this is to stand the tin on a can of beans and push down gently on the edges of the tin. Transfer the tart, with the tin base attached, to a serving plate. Serve warm with cream, crème fraîche or ice cream.



Recipeasy



Name:


UPDATE NAME

Country:

UPDATE COUNTRY

Category:

UPDATE CATEGORY



<https://www.themealdb.com/ir> [Update Image](#)

Instructions:

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Ingredient Name:

digestive biscuits

Quantity:

175g/6oz



## UPDATE NAME

[Edit Recipe](#)

UPDATE COUNTRY

UPDATE CATEGORY

### Ingredients

- ☐ digestive biscuits 175g/6oz
- ☐ butter 75g/3oz
- ☐ Bramley apples 200g/7oz
- ☐ butter, softened 75g/3oz
- ☐ caster sugar 75g/3oz
- ☐ eggs, beaten 2

### Instructions

Preheat the oven to 200C/180C Fan/Gas 6.

Put the biscuits in a large re-sealable freezer bag and bash with a rolling pin into fine crumbs. Melt the butter in a small pan, then add the biscuit crumbs and stir until coated with butter. Tip into the tart tin and, using the back of a spoon, press over the base and sides of the tin to give an even layer. Chill in the fridge while you make the filling.

Cream together the butter and sugar until light and fluffy. You can do this in a food processor if you have one. Process for 2-3 minutes. Mix in the eggs, then add the ground almonds and almond extract and blend until well combined.

Peel the apples, and cut thin slices of apple. Do this at the last minute to prevent the apple going brown. Arrange the slices over the biscuit base. Spread the frangipane filling evenly on top. Level the surface and sprinkle with the flaked almonds.

Bake for 20-25 minutes until golden-brown and set.

Remove from the oven and leave to cool for 15 minutes. Remove the sides of the tin. An easy way to do this is to stand the tin on a can of beans and push down gently on the edges of the tin.

Transfer the tart, with the tin base attached, to a serving plate. Serve warm with cream, crème fraîche or ice cream.

### Ingredients

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<input type="checkbox"/> butter, softened	75g/3oz
<input type="checkbox"/> caster sugar	75g/3oz
<input type="checkbox"/> eggs, beaten	2
<input type="checkbox"/> ground almonds	75g/3oz
<input type="checkbox"/> almond extract	1 tsp
<input type="checkbox"/> flaked almond	50g/1.75oz

### Instructions

Preheat the oven to 200C/180C Fan/Gas 6.  
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Cream together the butter and sugar until light and fluffy. You can do this in a food processor if you have one. Process for 2-3 minutes. Mix in the eggs, then add the ground almonds and almond extract and blend until well combined.  
Peel the apples, and cut thin slices of apple. Do this with the sides of the apple.  
Lay the slices over the biscuit base. Spread the frangipane over the apples and top with the flaked almonds.  
Bake for 20-25 minutes until golden-brown. Cool for 15 minutes. Remove the sides of the tin. An easy way to remove the tart is to run a knife around the edges of the tin.  
Transfer the tart, with cream, crème fraîche or ice cream."

### Questions & Comments

user

This looks great!

Reply

Report

☐

Bramley apples

200g/7oz

☐

butter, softened

75g/3oz

☐

caster sugar

75g/3oz

☐

eggs, beaten

2

☐

ground almonds

75g/3oz

☐

almond extract

1 tsp

☐

flaked almond

50g/1.75oz

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Transfer the tart, with the tin base attached, to a serving plate. Serve warm with cream, crème fraîche or ice cream."

Questions & Comments

user

This looks great!

Reply

Report

creator

Thank you!


5. After all of this the user has decided that they are not happy with their recipe and want to delete the whole thing. They will follow the same path as if they were going to update except this time they will click delete at the bottom of the page. This will delete the recipe, any comments under it, and any reports associated with those comments. The user will then be navigated back to their home page.

Preheat the oven to 200C/180C Fan/Gas 6.\r\nPut the biscuits in a large re-sealable freezer bag and bash with a rolling pin into fine crumbs. Melt the butter in a small pan, then add the biscuit crumbs and stir until coated with butter. Tip into the tart tin and, using the back of a spoon, press over the base and sides of the tin to give an even layer. Chill in the fridge while you make the filling.\r\nCream together the butter and sugar until light and fluffy. You can do this in a food processor if you have one. Process for 2-3 minutes. Mix in the eggs, then add the ground almonds and almond extract and blend until well combined.\r\nPeel the apples, and cut thin slices of apple. Do this at the last minute to prevent the apple going brown. Arrange the slices over the biscuit base. Spread the frangipane filling evenly on top. Level the




Ingredient Name:	Quantity:
digestive biscuits	175g/6oz
butter	75g/3oz
Bramley apples	200g/7oz
butter, softened	75g/3oz
caster sugar	75g/3oz
eggs, beaten	2
ground almonds	75g/3oz
almond extract	1 tsp
flaked almond	50g/1.75oz
Ingredient Name	Ingredient Quantity

Update Recipe


Delete Recipe



Recipeasy



My Recent Recipes



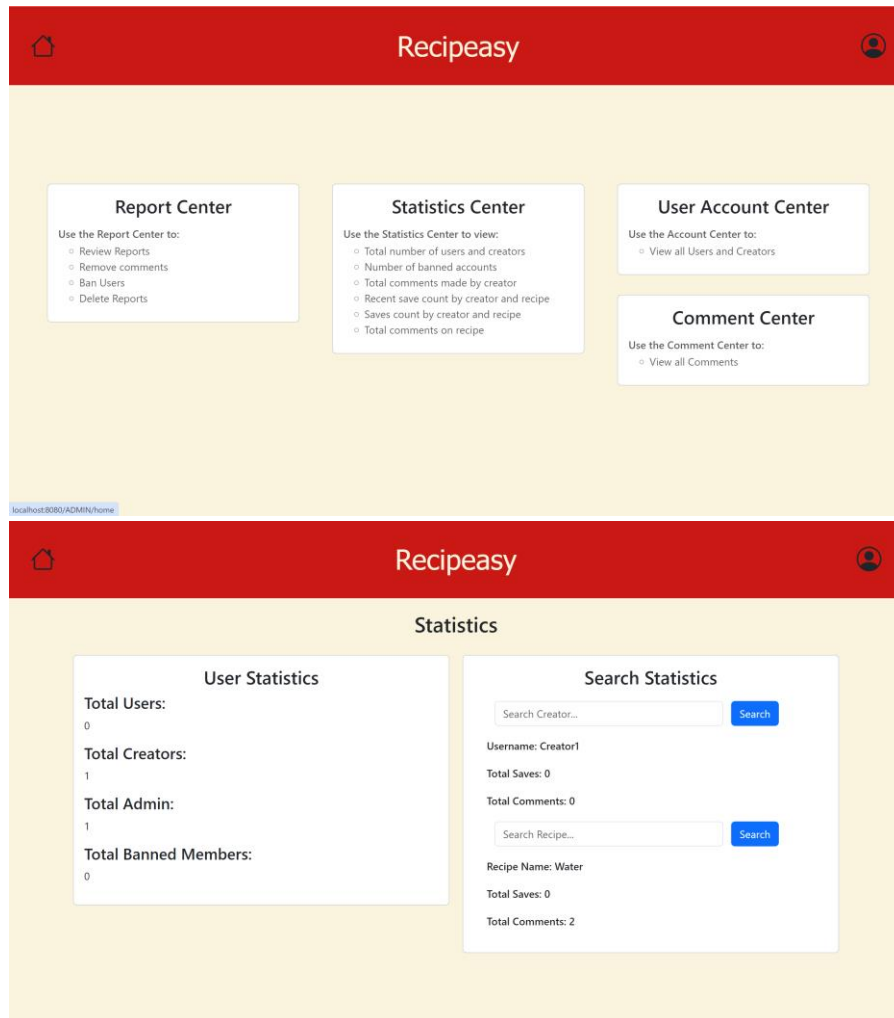
Portuguese custard tarts

Portuguese

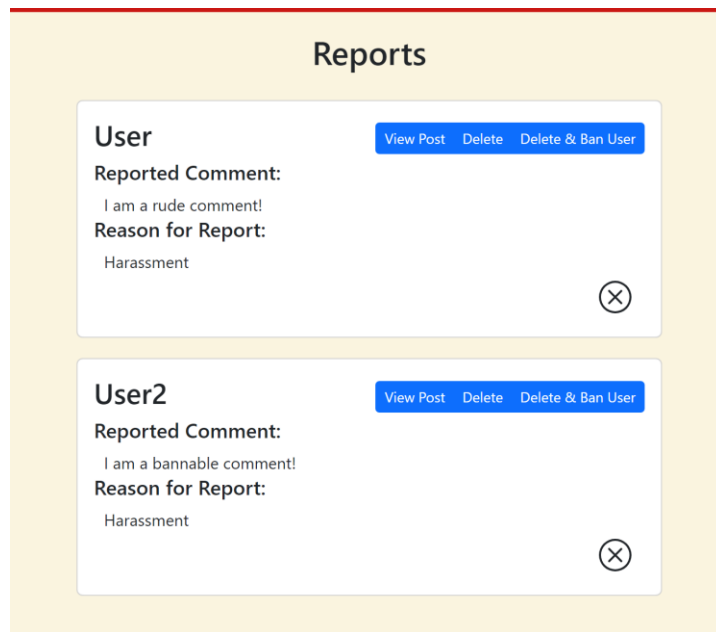
Dessert

- Admin (Sadie Korzekwa): View Statistics, handle and delete reviews, manage accounts

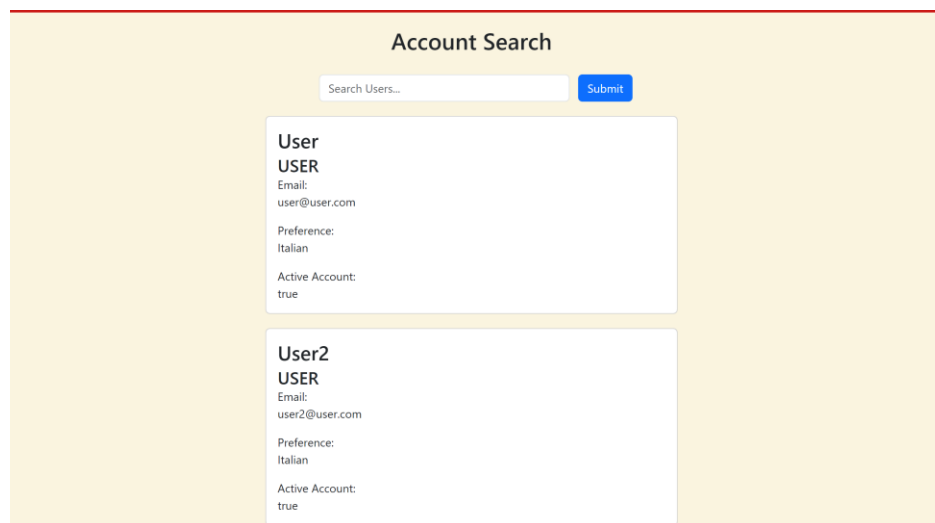
1. Admin logs in with their account and is directed to the admin home page. The admin clicks on the Statistics Center, where they are presented with a total count of users, creators, and admin accounts, and the total number of banned members. The admin is also presented with two statistical search categories for creators and recipes, where they can see the total number of saves and comments for each.



2. On the Admin home page, the admin account clicks on the Reports Center, where they are presented with all current reports in the system. They can:
  - Go to the recipe page itself to get the full context of the report
  - Delete the comment but allow the user to remain active
  - Delete the comment and ban the user
  - Remove the report and leave the comments be



3. On the Admin home page, the administrator can check the comments and accounts in their respective centers. After deleting a comment and banning a user, the admin may check to ensure the user's account is no longer active.



Account Search

Search Users...

Submit

User

USER

Email:  
user@user.com

Preference:  
Italian

Active Account:  
true

User2

USER

Email:  
user2@user.com

Preference:  
Italian

Active Account:  
false

# Design Document

## Recipeasy



06/12/2024  
Final Version

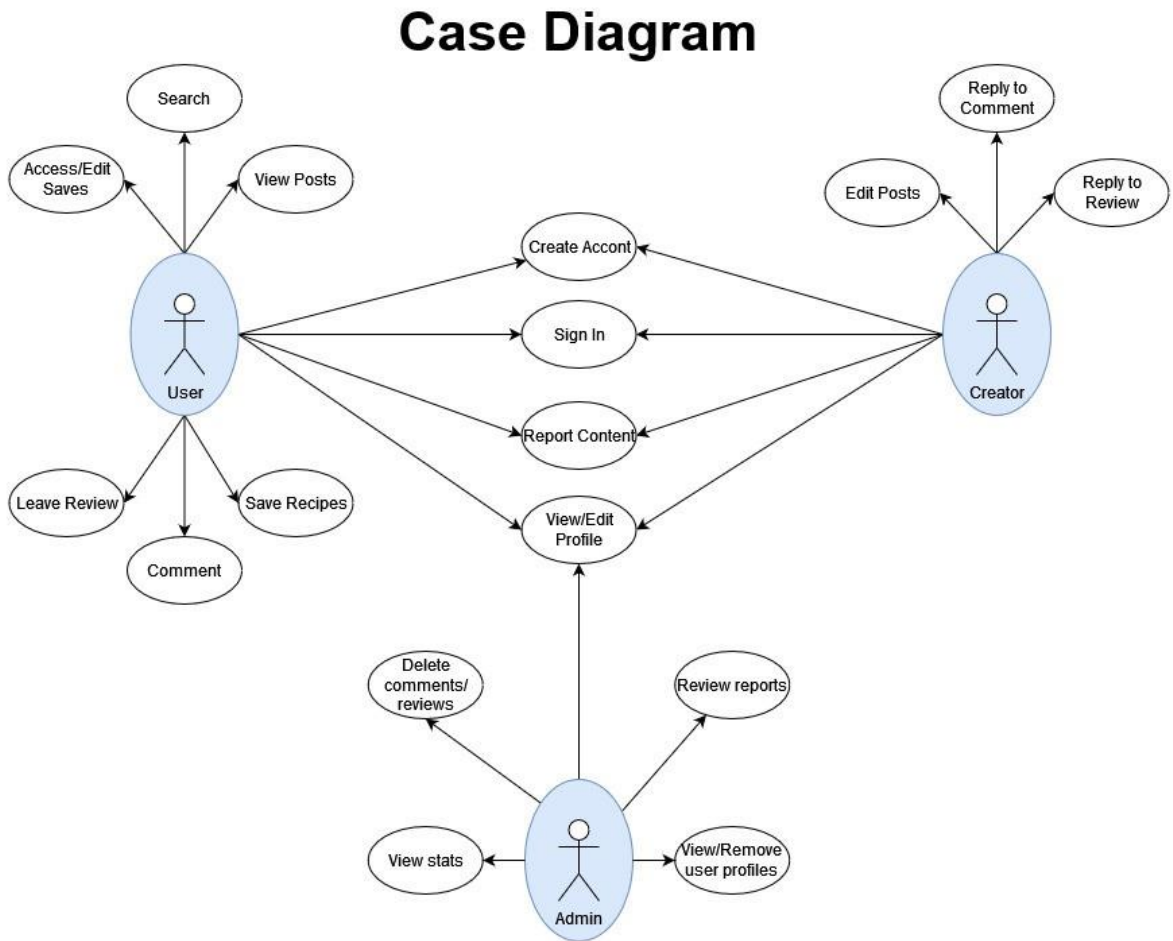
Sadie Korzekwa, Matt Burden, Sam Aguilar

## 1. Project Overview

The goal of the Recipeasy web application is to connect users and creators in the form of recipes. Users will be able to browse and view recipes curated for them and those made by creators. They will also be able to favorite recipes to their liking, this will save them to a favorites page that can be revisited. When viewing the recipes, they can add comments, questions, and concerns to the recipe owner. Creators will be able to create recipes and post them for others to like and view. They will also be able to view the comments on their recipes and reply to the users. Admins are

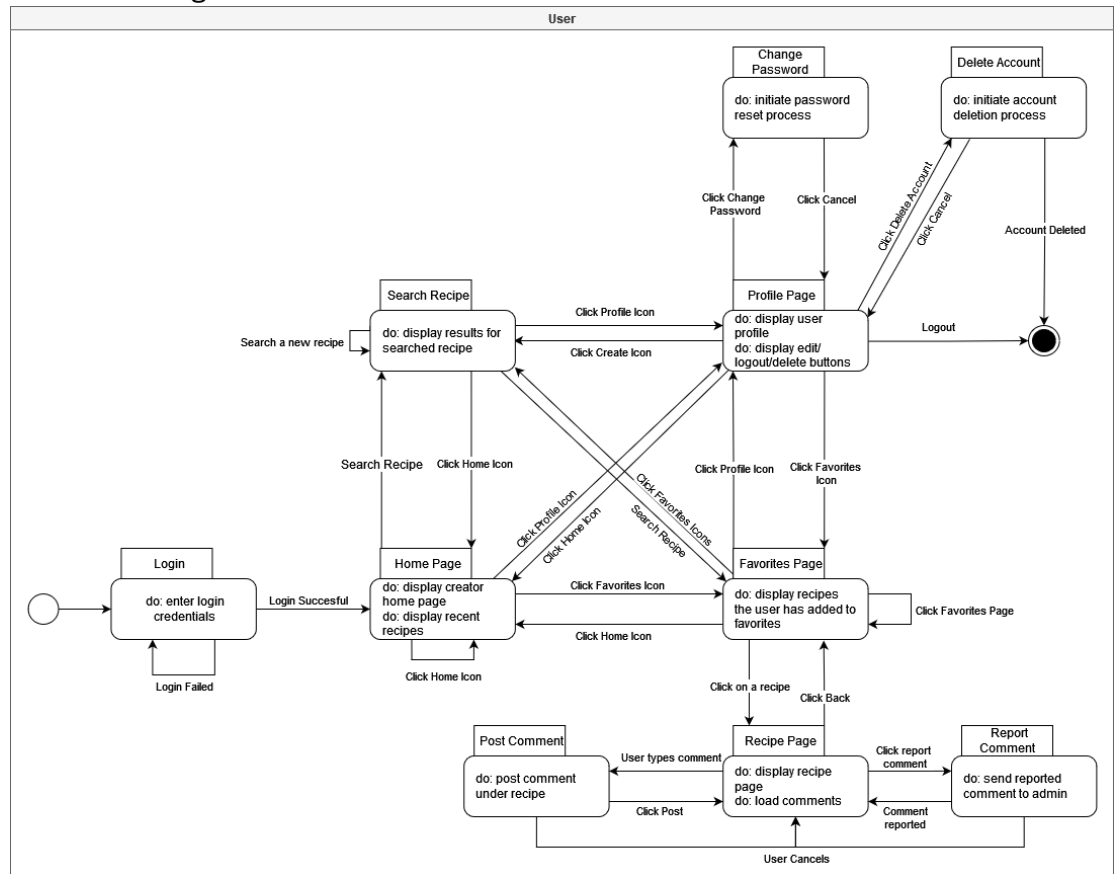
responsible for content moderation, deleting accounts, and viewing statistics of different accounts. Users, Creators, and Admins will all be able to create an account, have a profile page, and be able to modify both.

## 2. Use-Case Model

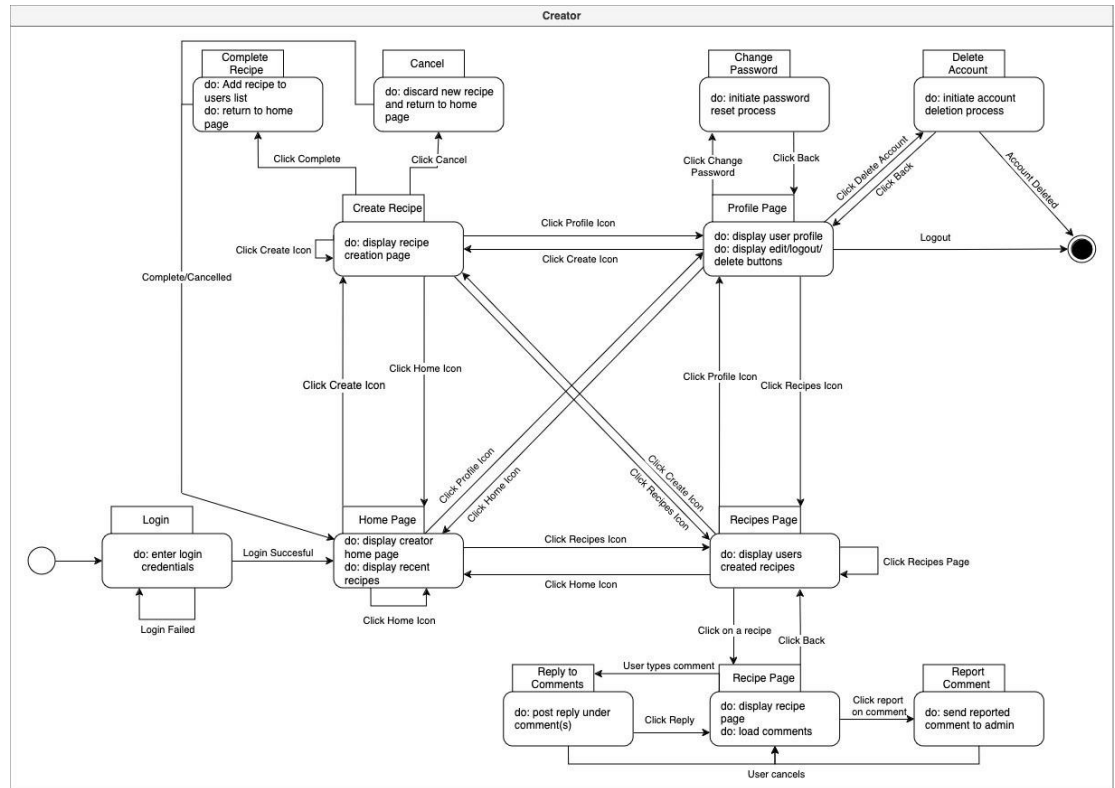


## 3. State Machine Diagrams

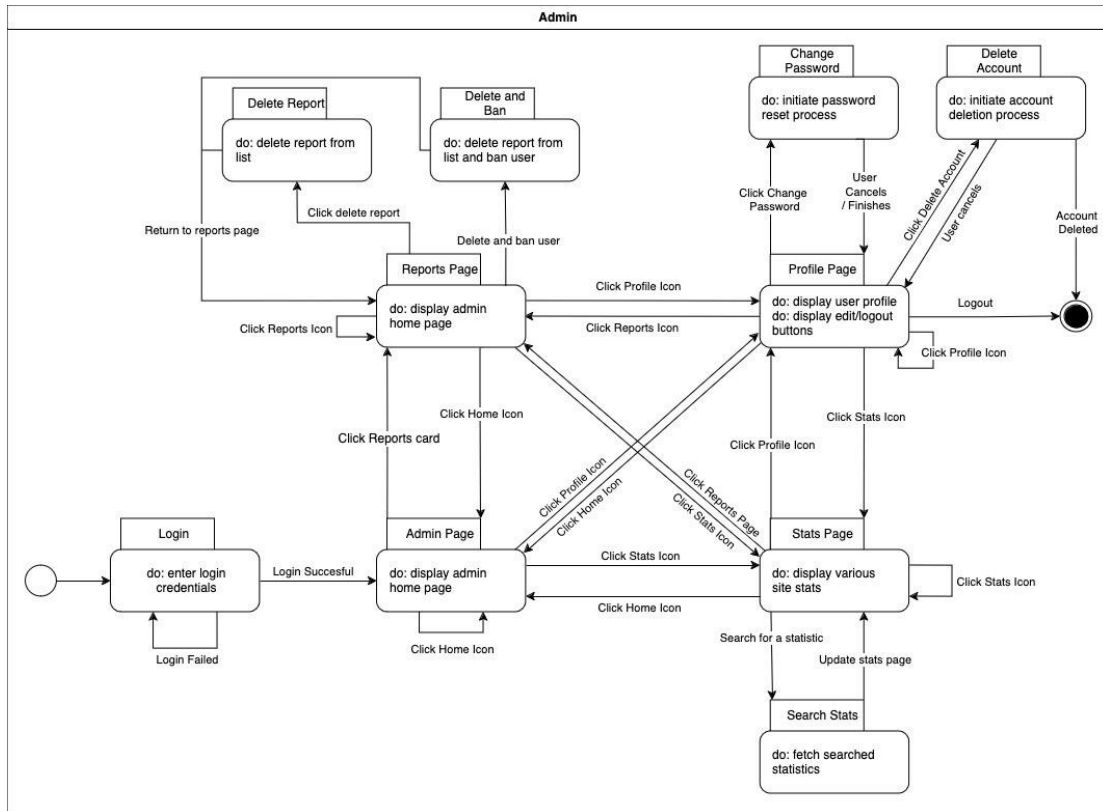
a. User – Sam Aguilar



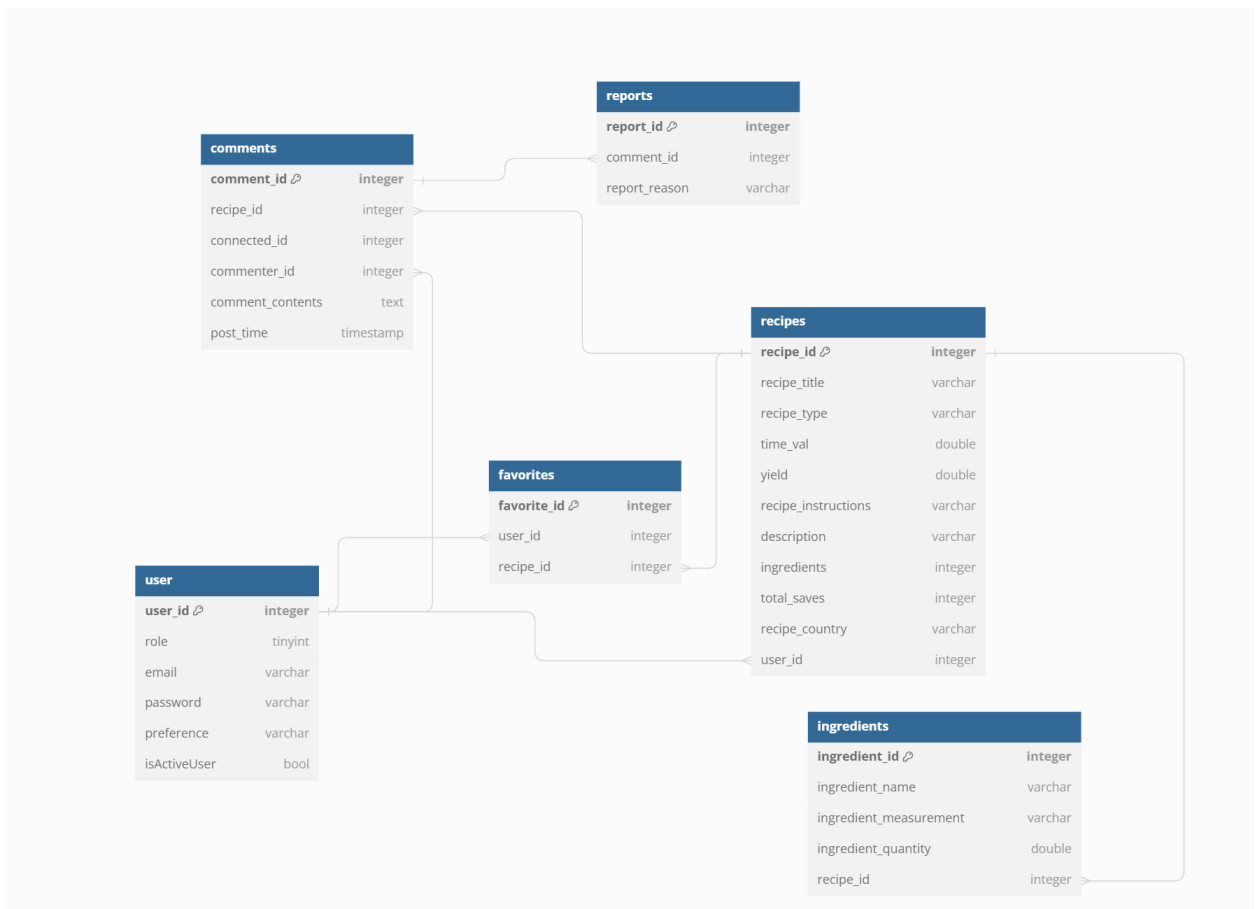
## b. Content Creator – Matt Burden



### c. Admin – Sadie Korzekwa



## 4. Database Schema



## 5. Software Architecture – MVC

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