



# Campus Meal



# Bakgrund

- Få inspiration
- Söka efter måltider och råvaror
- Dela med sig av olika egengjorda recept
- Filtrera bland användarskapat material
- Riktat mot studenter

# API:er

## API 1: **TheMealDB**

(Söka, filtrerar bland recept)

API som hjälper oss hämta recept med tillhörande bilder och namn på måltid. Söker efter en specifik maträtt eller råvara.

Uppfyller konceptet genom att ge ökad inspiration hos användaren. Samt underlättar för användaren att leta efter ett specifikt recept.

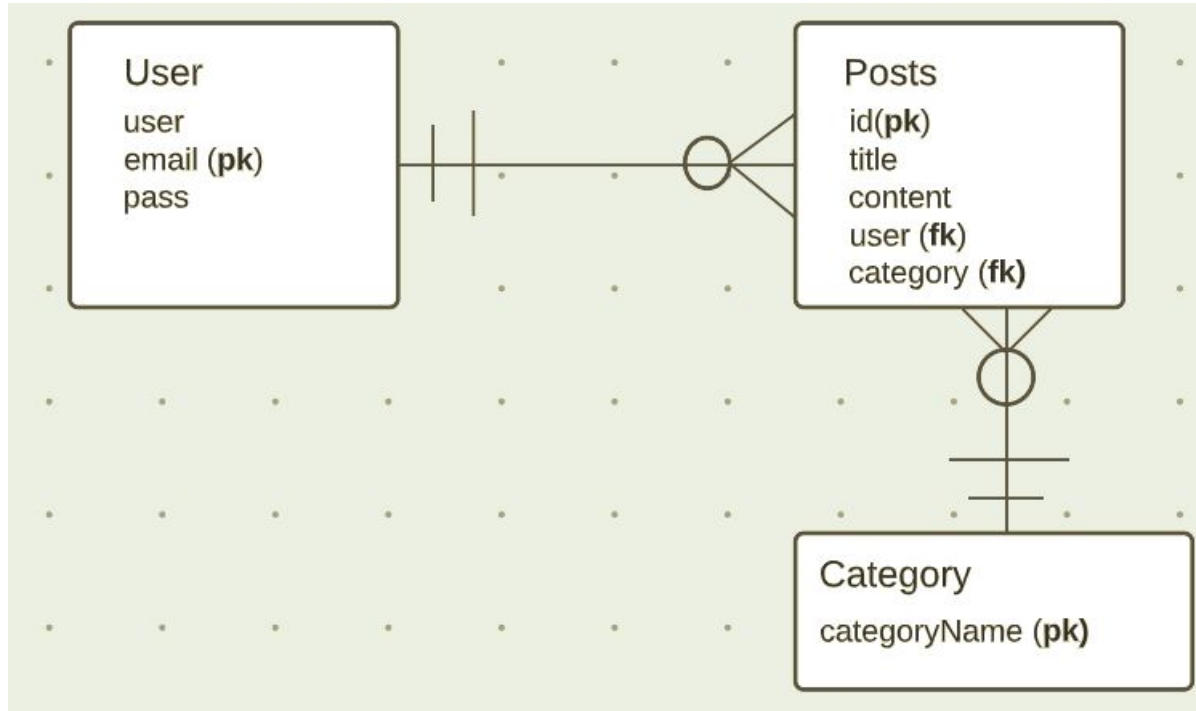
## API 2: **API ninjas**

(söka efter näringsvärden.)

API som hjälper till att hämta näringsvärden för en specifik mängd för en råvara när man söker efter denna.

Uppfyller konceptet genom att ge användaren snabb tillgång till information om en specifik mängd av en råvara.

# Informationsmodellen



# Tabellbeskrivning

| Category          |
|-------------------|
| categoryName (pk) |
| <u>maincourse</u> |
| dessert           |
| breakfast         |

| User  |   |                 |
|-------|---|-----------------|
| user  | pass  | email (pk)      |
| Admin | \$2y\$10\$9MHygvHeDPHGw9L2/N9fLOAyhPPmsCf2KL5IYZqC/0qosbQVLP98a | admin@admin.com |
| Minna | \$2y\$10\$.B2pF/IXw7Z6v4zzXt/gO.ogMxGXXpX7N24JWp37UnXC/ESTcpvMe | minna@test.se   |
| emily | \$2y\$10\$Yq9ZOZrabDEujy5.KWrXu1n2BI8INQtdRXVY1umFHC RnCEzH2cn2 | test@test.com   |
| sture | \$2y\$10\$Ppas9JOkLfLfaD4f1VBgV.r3mtlfP8XSRZyrLNsW7DYBu7as5OPP. | sture@gmail.com |
| olle  | \$2y\$10\$RRGHFQWuPJLNsTMOp59hBujdjHA9viwgEyi8Hn1itPiYZfwvfzVL2 | olle@gmail.com  |

| Posts   |                                  |  |                 |                   |
|---------|----------------------------------|--|-----------------|-------------------|
| id (pk) | title                            | content  | user (fk)       | category (fk)     |
| 23      | Lasagna                          | STEP 1 To make the meat sauce, heat 2 tbsp olive oil in a frying pan and cook 750g lean beef mince in two batches for about 10 mins until browned all over. STEP 2 Finely chop 4 slices of prosciutto from a 90g pack, then stir through the meat mixture. STEP 3 Pour over 800g passata or half our basic tomato sauce recipe and 200ml hot beef stock. Add a little grated nutmeg, then season. STEP 4 Bring up to the boil, then simmer for 30 mins until the sauce looks rich. STEP 5 Heat oven to 180C/fan/160C/gas 4 and lightly oil an ovenproof dish (about 30 x 20cm). STEP 6 Spoon one third of the meat sauce into the dish, then cover with some fresh lasagne sheets from a 300g pack. Drizzle over roughly 130g ready-made or homemade white sauce. STEP 7 Repeat until you have 3 layers of pasta. Cover with the remaining 390g white sauce, making sure you can't see any pasta poking through. STEP 8 Scatter 125g torn mozzarella over the top. STEP 9 Arrange the rest of the prosciutto on top. Bake for 45 mins until the top is bubbling and lightly browned. | sture@gmail.com | <u>maincourse</u> |
| 24      | <u>Vanilla</u><br>panna<br>cotta | STEP 1 Add the sheets of gelatine to a bowl of cold water and soak for 5 mins. STEP 2 Pour the milk and cream into a saucepan with the sugar and vanilla seeds (to scrape the seeds out of the pod, use the back of a knife). Stir to combine and bring to a simmer, then remove from the heat. Take the gelatine out of the cold water and squeeze out the excess, then add to the milk mixture. Stir until completely dissolved. Tip into four ramekins and place in the fridge to set for at least a couple of hours. STEP 3 To serve, turn each ramekin upside-down onto a serving plate. If the panna cotta won't drop out, carefully dip the ramekin in a bowl of warm water to loosen it. Serve with a drizzle of strawberry compote and sliced fresh strawberries.   | sture@gmail.com | dessert           |

A stylized graphic of two overlapping browser windows. The top window has a green title bar with three small circles (pink, light green, dark green) on the left. The bottom window has a pink title bar with three small white circles on the left. The main content area of the bottom window is white and contains the word "Demonstration" in a large, bold, green sans-serif font.

# Demonstration