Smart Refrigerator Database System

CSI 2132 B March 10th, 2017 Step 2 Group 4 – B01

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Team member contribution

Member	Tasks
Ife Agiri	ER diagram/Relational schema
Atai Akunov	Triggers/Assertions, UI Sketch
NamChi Nguyen	SQL tables/list of queries
Lilian Zaky	ER diagram/Relational schema

Changes/updates made since Step 1:

- Changed the composite attribute of category to an enumerated type
- Removed the list of ingredients as an attribute in the entity Meals to create a relation called Composed_of which has a M:N relation between Meals and Ingredient (ie. Meals are Composed_of Ingredient)
- Removed the entity Report since it will be represented through views and queries (didn't remove from the ER diagram)

1. ER diagram (see ER-diagram.pdf)

Note: Image needs to be rotated.

2. Relational schema (see Relational-schema.pdf)

Note: Image needs to be rotated.

3. SQL Scripts (also provided in Step_2_Tables.sql file)

/* Composite attributes as enumerated types */

CREATE TYPE category_type AS ENUM ('grain', 'dairy', 'meat', 'vegetable', 'fruit', 'egg', 'juice');

CREATE TYPE usage_type AS ENUM ('rarely', 'sometimes', 'frequently');

/* Database tables */

CREATE TABLE Ingredient(
ingredient_id varchar(10) NOT NULL,
name varchar(15) NOT NULL,
threshold date NOT NULL,

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price_per_item numeric CONSTRAINT valid_price CHECK (price_per_item > 0),
count integer,
category category_type,
num times used usage type,
PRIMARY KEY(ingredient_id));
CREATE TABLE Meals(
meal_id integer NOT NULL,
name varchar(30),
description varchar(30),
cuisine varchar(10),
PRIMARY KEY(meal_id));
CREATE TABLE Composed of(
ingredient_id varchar(10) NOT NULL,
meal id integer NOT NULL,
quantity integer CONSTRAINT gty used in meal CHECK (quantity > 0),
FOREIGN KEY (ingredient_id) references Ingredient(ingredient_id) ON DELETE
RESTRICT ON UPDATE CASCADE,
FOREIGN KEY (meal_id) references Meals(meal_id) ON DELETE RESTRICT ON
UPDATE CASCADE);
CREATE TABLE Orders(
order num integer NOT NULL,
ingredient_id varchar(10) NOT NULL,
space requirement integer.
PRIMARY KEY(order num),
FOREIGN KEY (ingredient id) references Ingredient (ingredient id) ON DELETE
RESTRICT ON UPDATE CASCADE);
/* Users */
CREATE TABLE Chef(
chef_id integer NOT NULL,
PRIMARY KEY(chef id));
CREATE TABLE Regular user(
order num integer NOT NULL,
FOREIGN KEY(order num) references Orders(order num) ON DELETE RESTRICT
ON UPDATE CASCADE);
CREATE TABLE Administrator (
admin id integer NOT NULL,
PRIMARY KEY(admin_id));
CREATE TABLE Refrigerator(
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ingredient id varchar(10) NOT NULL,

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meal id integer NOT NULL,
max capacity integer NOT NULL,
FOREIGN KEY(ingredient id) references Ingredient(ingredient id) ON DELETE
RESTRICT ON UPDATE CASCADE,
FOREIGN KEY(meal id) references Meals(meal id) ON DELETE RESTRICT ON
UPDATE CASCADE);
/* Populating tables */
INSERT INTO Ingredient (ingredient id, name, threshold, price per item, count,
category, num_times_used)
VALUES ('I_BRD', 'bread', '2017-02-28', 2.80, 5, 'grain', 'frequently'),
('I_OJ', 'orange juice', '2017-03-28', 2.00, 3, 'juice', 'rarely'),
('I BGR', 'burger', '2017-02-28', 1.50, 15, 'meat', 'frequently'),
('I_LTCE', 'lettuce', '2017-02-28', 1.50, 10, 'vegetable', 'frequently'),
('I_TOM', 'tomato', '2017-02-28', 1.30, 20, 'vegetable', 'frequently'),
('I CHKN', 'chicken', '2017-04-10', 3.20, 15, 'meat', 'frequently'),
('I BTR', 'butter', '2017-05-28', 1.20, 5, 'dairy', 'frequently'),
('I_CBR', 'cucumber', '2017-02-02', 1.00, 10, 'vegetable', 'sometimes'),
('I_CHS', 'cheese', '2017-01-28', 2.00, 12, 'dairy', 'sometimes'),
('I_SPA', 'spaghetti', '2017-07-28', 1.00, 10, 'grain', 'rarely');
INSERT INTO Meals(meal_id, name, description, cuisine)
VALUES (1,'Tomato Soup', 'A soup made with tomatoes', 'Canadian'),
(2, 'Hamburger', 'A burger', 'Canadian'),
(3,'Spaghetti with chicken', 'Made with chicken', 'Italian'),
(4, 'Green Salad', 'A salad', 'American');
INSERT INTO Composed of (ingredient id, meal id, quantity)
VALUES ('I_TOM', 1,1),
('I BRD', 2,2),
('I BGR', 2,1),
('I_LTCE', 2,1),
('I_TOM', 2, 1),
('I CHS', 2, 1),
('I_SPA', 3, 1),
('I CHKN', 3, 1),
('I_BTR', 3, 1),
('I CBR', 4, 1),
('I_LTCE', 4,5);
INSERT INTO Chef(chef_id)
VALUES (1);
INSERT INTO Regular user(order num)
VALUES (1);
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INSERT INTO Administrator(admin id)
   VALUES (1);
   /* Drop table gueries */
   DROP TABLE Ingredient CASCADE;
   DROP TABLE Meals CASCADE:
   DROP TABLE Composed_of CASCADE;
   DROP TABLE Orders CASCADE;
   DROP TABLE Chef CASCADE;
   DROP TABLE Regular_user CASCADE:
   DROP TABLE Administrator CASCADE;
   DROP TABLE Refrigerator CASCADE;
4.
      Queries, triggers & assertions
   Queries
   Chef
   Enter different types of meals and the required ingredients. If any of the defined
   ingredients is not available he can place an order that needs to be approved by the
   administrator.
   Create a meal
   INSERT INTO Meals(meal_id, name, description, cuisine)
   VALUES (1, 'Tomato Soup', 'A soup made with tomatoes', 'Canadian');
   INSERT INTO Composed of (ingredient id, meal id, quantity)
   VALUES ('I_TOM', 1,1);
   Remove a meal
   DELETE FROM Meals
   WHERE meal id = 1;
   Add an ingredient
   INSERT INTO Ingredient(ingredient id, name, threshold, price per item, count,
   category, num_times_used)
   VALUES ('I BRD', 'bread', '2017-02-28', 2.80, 5, 'grain', 'frequently');
```

Remove an ingredient

DELETE FROM Ingredient

WHERE ingredient_id = 'I_BRD';

Select ingredients and create an order if ingredients aren't in stock

SELECT ingredient_id

FROM Ingredient

WHERE ingredient id = 'I TOM';

INSERT INTO Order(order_num, ingredient_id, space_requirement)

• If the ingredient isn't in stock, then insert values using the ingredient id

See a report of meals that belong to a required cuisine and will be able to see whether the ingredients of any meal are available or not.

• Create a view that shows a table of meals based on their cuisine and ingredients

Regular User

Can get single food item out of the fridge either by requesting the food item name or checking from the list of available food based on its category.

SELECT name

FROM Ingredient

WHERE name = 'broccoli' OR category = 'vegetable';

Request a meal
SELECT name
FROM Meals
WHERE name = 'Hamburger';

Admin

Prepare an order (fridge/chef)
INSERT INTO Orders(order_num, ingredient_id, space_requirement)
VALUES (1, 'I_BGR', 5);

View the price of an order (derived attribute)

 Will create a function or a view to calculate the price of the order based on the ingredients

SELECT name, price_of_ingredients FROM Cost_Of_Meal ORDER BY price_of_ingredients DESC;

View a report of frequently used ingredients

 Create a view to count the rows where the ingredient_id appears in Composed_of

View a report of the top 3 most used ingredients in a meal

Create a view to display the ingredients that are frequently used in a meal

Assertion/Triggers

Trigger: Once a food product is expired, the trigger would provide the product's id to an admin.

CREATE TRIGGER past_expiration_date

BEFORE ingredient_id, threshold ON food

FOR EACH ROW

WHEN (gone_bad.Threshold == 0)

INFORM_administrator(gone_bad.ingredient_id);

Assertion: I want to ensure a <u>chef</u> is not allowed to place orders that would exceed a monthly budget or refrigerator volume constraints (Assumption: monthly_budget and refrigerator_volume_size are defined constants)

CREATE ASSERTION Chef_Over_Order
CHECK(order.price<=monthly_budget OR
order.space_requirement<=refrigerator_volume_size);

Assertion/trigger: To check if the quantity used in a meal isn't higher than the ingredient stock then an order is placed

5. Initial website design

