

# Capstone Cooking

Presented by:  
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Fall 2025



# *Introduction*

# Technology

- Framework:
  - SolidJS/SolidStart
- Languages:
  - TypeScript
  - HTML elements
  - CSS
- Database: Supabase
  - Auth
  - Storage
- Hosts
  - Vercel -> Netlify
- Dev Tools
  - Git/GH
  - Visual Studio Code

## My Recipes



### Pumpkin Bread

Author: Luci-Rhys



### Buttermilk Pancakes

Author: Luci-Rhys



## Recipe Title

Choose File No file chosen

Private Public

Servings: 0

Prep Time: 0 mins Cook Time: 0 mins

☒ US Customary ☐ Metric

### Recipe Ingredients

Qty Unit Ingredient Name -

+

Markdown Editor Plain Preview Both Full width

Write your recipe here using markdown...

Save Recipe

## Spaghetti



Servings: 4

Prep Time: 5 mins Cook Time: 20 mins

### Recipe Ingredients

salt and pepper

3 tablespoons olive oil

0.5 medium yellow onion

2 garlic cloves

5 tablespoons tomato paste

0.5 lemon

2 teaspoons honey

1 cups heavy cream

1 pounds spaghetti

### Recipe

#### Step 1

Place a large pot of water over high heat, add 1 teaspoon salt and bring to a boil.

#### Step 2

Meanwhile, heat oil in a large pan or pot over medium-low. Add the onion, garlic, tomato paste, 1 tablespoon of the minced preserved lemon, the honey, ½ teaspoon salt and ¼ teaspoon pepper, and cook, stirring frequently, until fragrant and the onion starts to soften, about 5 minutes.

#### Step 3

Mix in the cream, taste the sauce and adjust the seasoning with more preserved lemon, honey and salt as necessary. Bring to a gentle simmer, then turn off the heat and cover with a lid to keep the sauce warm.

#### Step 4

Cook the spaghetti in the boiling water until almost al dente according to the package instructions, 6 to 7 minutes. Reserve 1 cup of the cooking water, then drain pasta.

#### Step 5

Over medium-low heat, add the spaghetti to the sauce along with ½ cup of the reserved cooking water, and toss to coat. Continue to toss until the spaghetti is al dente, adding more cooking water as needed to achieve a glossy sauce that clings to the pasta, 3 to 4 minutes.

#### Step 6

Serve warm, topped with Parmesan if desired.



Results Will Display Here

 Search All Recipes...

Sort By



☒ Title A-Z

☐ Title Z-A

☐ Author A-Z

☐ Author Z-A

☐ Oldest

☐ Newest

Filters



Author

Search by author

Include ingredients

comma separated

Exclude ingredients

comma separated

Tags

optional tags

5 recipe(s) found



Public

### Boneless Wings

chicken, flour



Public

### Broccoli Casserole

by Luci-Rhys

broccoli, chopped, cream cheese, sour cream, nutmeg, Italian seasoned breadcrumbs, ...



Public

### Buttermilk Pancakes

by Luci-Rhys

AP flour, sugar, baking powder, baking soda, salt, ...



Public

### Irish Pork Stew

by Luci-Rhys

boneless pork shoulder, salt and ground black pepper, vegetable oil, large onion, chopped, cloves garlic, minced, ...



Public

### Spaghetti

by Luci-Rhys

salt and pepper, olive oil, medium yellow onion, garlic cloves, tomato paste, ...

Sorted by title (A-Z)



nu

clear

Sort By



- ☒ Title A-Z
- ☐ Title Z-A
- ☐ Author A-Z
- ☐ Author Z-A
- ☐ Oldest
- ☐ Newest

Filters



Author

Search by author

Include ingredients

comma separated

Exclude ingredients

comma separated

Tags

optional tags

## Choose the Recipe(s) You Wish To Download



**Pumpkin Bread**



**Buttermilk Pancakes**



**Spaghetti**



**Irish Pork Stew**



**Broccoli Casserole**

0 Recipe(s) Selected

**Clear Selection**

**Download Recipes**



## Choose the Recipe(s) You Wish To Delete



**Pumpkin Bread**



**Buttermilk Pancakes**



**Spaghetti**



**Irish Pork Stew**



**Broccoli Casserole**

0 Recipe(s) Selected

**Clear Selection**

**Delete Recipes**

# Account Settings

**Username**

**Luci-Rhys**

**Save Username**

**Delete Account**

Accounts	
PK	<u>acct_id</u> int NOT NULL
FK	user_id uuid NOT NULL
	username text NOT NULL
	is_active boolean NOT NULL

Recipe_Ingredients	
PK	<u>ingredient_name</u> varchar(20) NOT NULL
PK, FK	<u>recipe_id</u> int NOT NULL
	quantity float NOT NULL
	measurement_unit text NOT NULL
	optional boolean NOT NULL

Recipes	
PK	<u>recipe_id</u> int NOT NULL
FK	author_id int NOT NULL
	recipe_title varchar(35) NOT NULL
	serving_size int NULL
	prep_time int NULL
	cook_time int NULL
	recipe_notes text NULL
	date_created timestamp NOT NULL
	is_public boolean NOT NULL
	recipe_image_path text NOT NULL
	markdown_view text NOT NULL







Recipe_Steps	
PK	<u>step_num</u> int NOT NULL
PK, FK	<u>recipe_id</u> int NOT NULL
	step_desc int NOT NULL
	optional boolean NOT NULL

Saved_Recipe_Tags	
PK, FK1	<u>recipe_id</u> int NOT NULL
PK, FK2	<u>tag_id</u> int NOT NULL















Recipe_Tags	
PK	<u>tag_id</u> int NOT NULL
	tag_word varchar(12) NOT NULL
	is_public boolean NOT NULL

Previous  
Design

## Current Tables

users	
  <b>user_id</b>	uuid
   <b>username</b>	text
 <b>is_active</b>	bool

(simplified but  
more efficient)

recipes	
    <b>recipe_id</b>	int8
 <b>recipe_title</b>	text
 <b>servings</b>	int2
 <b>prep_time</b>	int2
 <b>cook_time</b>	int2
 <b>is_public</b>	bool
 <b>date_created</b>	timestamp
 <b>author_id</b>	uuid
 <b>ingredients</b>	_jsonb
 <b>contents</b>	text
 <b>image_url</b>	text

# Known Issues

## Low Priority

- Flicker when switching between screens
- Refresh needed after updating username
- Highlight around recipe tile remains after changing screens

## High Priority

- Recipe Browser (side panel) briefly displays all recipes upon mount.
- Switching conversions clears units to update to metric units
- No front-end input validation
- Unable to delete account
- Contents don't submit in new recipe
- Responsive design

Site URL: