Capstone Cooking

Presented by:
Nathan Maynard, John Mitchell, Calen Jones

Fall 2025

```
Enter command (list, add, move, edit, delete, exit):
> add
Add [F]older or [R]ecipe? r
Enter recipe name: beer cheese
* dessert
  * pie
* Chicken
Enter parent folder (leave blank for root):
Enter prep time (minutes): 20
Enter cook time (minutes): 30

Enter ingredients (leave blank quantity to finish):
Quantity: 1
Unit (e.g., cups, tbsp, grams): can
Added recipe: beer cheese
- beer cheese
* dessert
  - Strawberry Cheesecake
  - Brownie
  * pie
    - Pumpkin Pie
    - Apple Pie
* Chicken
  - Boneless Wings
  - Stuffed Chicken Breast
```

```
Enter command (list, add, move, edit, delete, exit):
> add
Add [F]older or [R]ecipe? f
Enter folder name: cake
* dessert
  * pie
* Chicken
Enter parent folder (leave blank for root): dessert
Added folder: cake
- beer cheese
  * cake
* Chicken
  - Boneless Wings
  - Stuffed Chicken Breast


Enter command (list, add, move, edit, delete, exit):
> move
- beer cheese
- Chocolate Cake
* dessert
  - Strawberry Cheesecake
  - Brownie
  * pie
    - Pumpkin Pie
    - Apple Pie
  * cake
* Chicken
  - Boneless Wings
  - Stuffed Chicken Breast
Enter name of folder/recipe to move: chocolate cake
* dessert
  * pie
  * cake
* Chicken
Enter new parent folder (leave blank for root): cake
Moved: Chocolate Cake to new parent.
```

```
Enter command (list, add, move, edit, delete, exit):
> edit
- beer cheese
* dessert
  - Strawberry Cheesecake
  - Brownie
  * pie
    - Pumpkin Pie
    - Apple Pie
  * cake
    - Chocolate Cake
* Chicken
  - Boneless Wings
  - Stuffed Chicken Breast
Enter name of folder/recipe to edit: beer cheese
New recipe name (blank to keep current): Beer Cheese Recipe (that I totally didn't steal from Blackhorse)
New prep time (blank to keep current):
New cook time (blank to keep current):
New notes/content (blank to keep current):
Edit ingredients? (y/n):
Updated recipe: beer cheese
```

```
Enter command (list, add, move, edit, delete, exit):
> list

Full tree:
- Beer Cheese Recipe (that I totally didn't steal from Blackhorse)
* dessert
  - Strawberry Cheesecake
  - Brownie
  * pie
    - Pumpkin Pie
    - Apple Pie
  * cake
    - Chocolate Cake
* Chicken
  - Boneless Wings
  - Stuffed Chicken Breast
```

Filter		Sort		Insert		

🔗 **user_id** uuid		⚷ **username** text		**is_active** bool ⌄	+
76c460f0-1f0f-4836-96da-25c3fe...	→	SmokedTilapia431		TRUE	
548f763c-a5cf-4deb-88ad-74d54...	→	SprinkledCurrant540		TRUE	
44de1cbf-49a4-4f25-85dc-a08c0...	→	SugarySquid293		TRUE	

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capstone cooking

Welcome!

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SPAGHETTI SAUCE

(Recipe Title)

Serving Size: 15 servings

Prep Time: 20 mins

Cook Time: 250 mins

Choose File   No file chosen

~ INGREDIENTS ~

| 2 | tbsp(s) | olive oil | ⊖ |
| 0.5 | tsp(s) | crushed red pepper | ⊖ |

~ INSTRUCTIONS ~

Heat olive oil in a Dutch oven over medium-high heat until glistening ⊖

Choose File | No file chosen

~ INGREDIENTS ~

2	tbsp(s)	olive oil	⊖
0.5	tsp(s)	crushed red pepper	⊖
1	can	anchovies	⊖
1	can	mushrooms	⊖
1.5	lb(s)	ground beef	⊖
0.5	lb(s)	hot Italian sausage	⊖
1	box	any red wine	⊖

⊕

~ INSTRUCTIONS ~

Heat olive oil in a Dutch oven over medium-high heat until glistening ⊖

Add red pepper and three anchovy filets to pot and sauté just until anchovies have disintegrated ⊖

Add mushrooms and sauté in pot for three minutes, stirring frequently ⊖

Add into and break up ground beef and Italian sausage in the pot until meat is partially brown ⊖

⊕

~ NOTES ~

This sauce can be frozen up to 3 months, but sauce must be given time to cool completely after cooking and be stored in a Tupperware-like or air-lock container

Save Recipe

RECIPE TITLE

WAFFLEHOUSE ALL-STAR SPECIAL
By: Legally Dubious

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By: Legally Dubious

WAFFLEHOUSE ALL-STAR SPECIAL
By: Legally Dubious

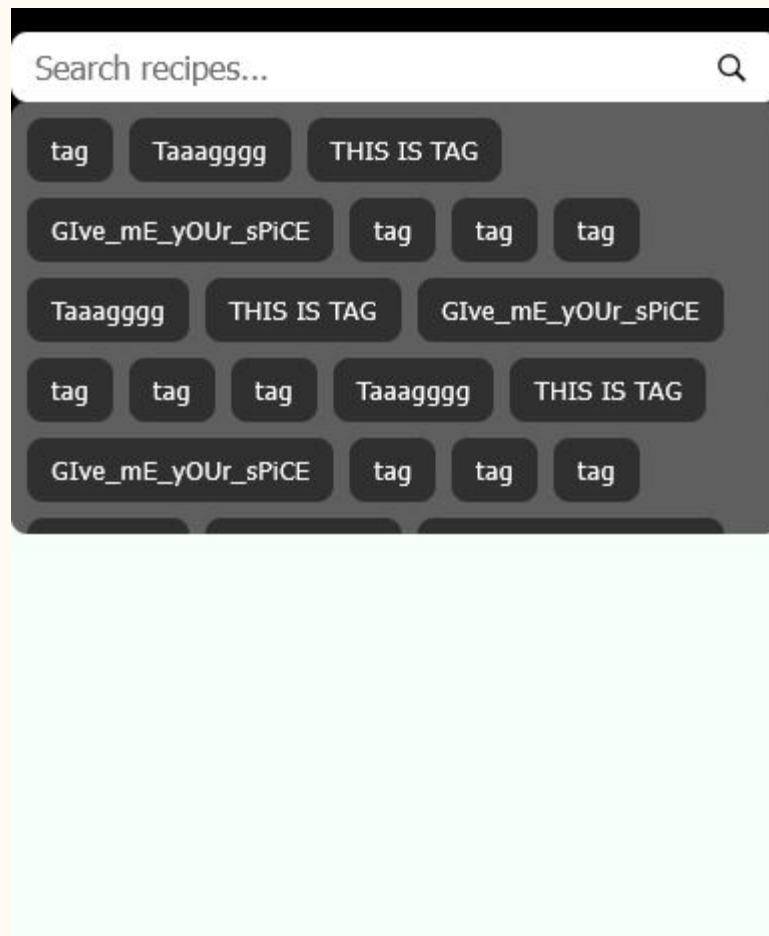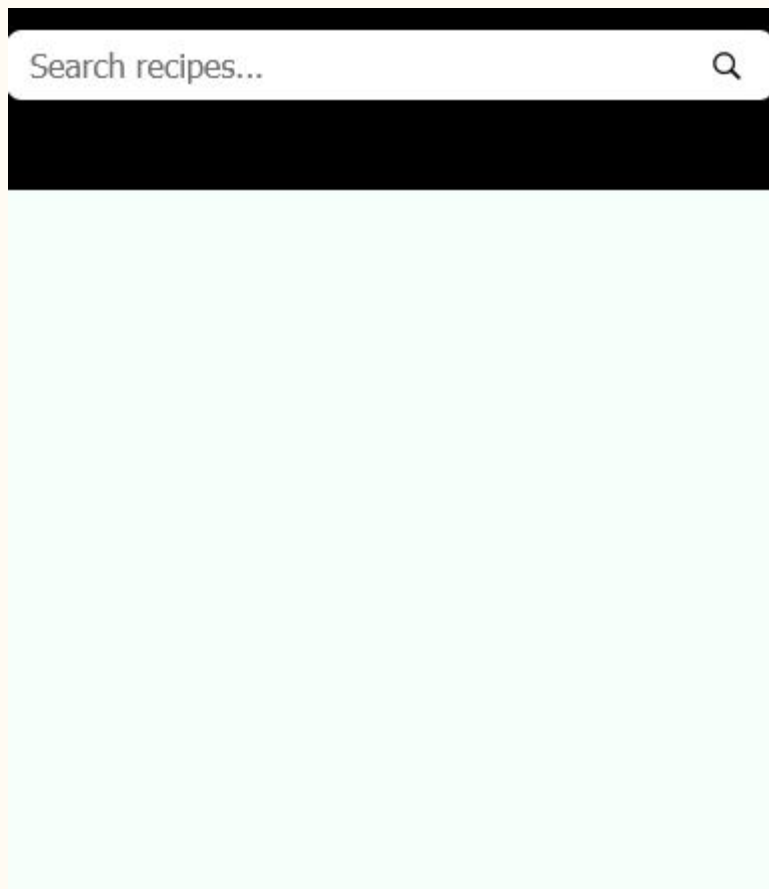WAFFLEHOUSE ALL-STAR SPECIAL
By: Legally Dubious

WAFFLEHOUSE ALL-STAR SPECIAL
By: Legally Dubious

WAFFLEHOUSE ALL-STAR SPECIAL
By: Legally Dubious

RECIPE TITLE

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Taaagggg   THIS IS TAG   GIve_mE_yOUr_sPiCE

tag   tag   tag   Taaagggg   THIS IS TAG

GIve_mE_yOUr_sPiCE   tag   tag   tag

SETTINGS

Toggle All:

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Toggle Weight:

Toggle Temperature:

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(This makes our interns very sad)

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4🥚4

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404 - No use crying over spilled pages. 🥛

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This recipe card fell out of the cookbook. 📄

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The kitchen is closed for the night. 🌙

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404

Nothing served here. 🍥