

User's Guide

Fridge2Table

Revision number 3

Class number & Section: CMSC 495-7380

Date: 12/10/2023

Group number: 2

Group members: Nwamaka Black, Paul Fitch, Joseph Lustri

REVISION HISTORY

[illegible]

Table of Contents

Table of Contents	3
System Requirements	3
Hardware Requirements	3
Software Requirements	3
Note about “python” and “pip” commands	3
Installation	4
Operation	4
Starting the Application	4
Using the Application	5
Adding Ingredients	6
Searching for Recipes	6
Removing Ingredients	9
Stopping the Application	9

System Requirements

Hardware Requirements

- CPU: Intel Core i7 or AMD Ryzen 7 series
- Memory: 8 GB
- Storage: 64 GB

Software Requirements

- Operating System: Linux or Windows 10+
- Python 3.10 or 3.11 ([click here](#) for installation instructions)
- Python pip module ([click here](#) for installation instructions)
- An HTML5-compatible web browser (Chrome/Chromium, Firefox, Safari, etc.)

Note about “python” and “pip” commands

When this guide mentions the commands `python` and `pip`, it is referring to their Python 3 variants. Depending on your operating system or environment, you may have to use the commands `python3` and `pip3` (this is common on several Linux distributions).

Installation

1. Download the [Fridge2Table Python wheel](#).
2. Open a terminal and navigate to the directory containing the wheel.
3. Run the following command: `pip install fridge2table-1.0.1-py3-none-any.whl`

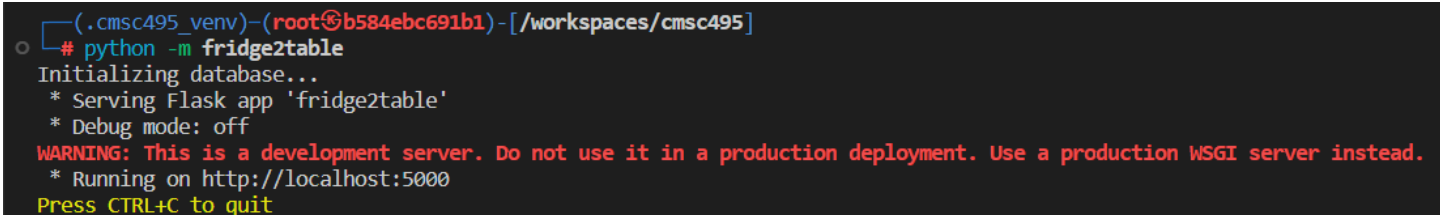
Operation

Starting the Application

1. Open a terminal and run the following command: `python -m fridge2table`
 - This will bind the application to the socket `localhost:5000` by default. To specify a different IP address or hostname, use the `--host` option. To specify a different port, use the `--port` option. For example, to bind the application to the socket `192.168.0.2:8080`, enter: `python -m fridge2table --host 192.168.0.2 --port 8080`
 - You can use the `--help` option to print the module's usage information:

```
usage: fridge2table [-h] [--host HOST] [--port PORT]
Options:
  -h, --help    show this help message and exit
  --host HOST    The hostname/IP address to listen on (default: localhost)
  --port PORT    The port to listen on (default: 5000)
```

2. Wait for the application to finish its initialization routine. Once it prints the message "Running on ...", it is ready to use (see the screenshot below).



```
(.cm5c495_venv)-(root@b584ebc691b1)-[/workspaces/cm5c495]
# python -m fridge2table
Initializing database...
* Serving Flask app 'fridge2table'
* Debug mode: off
WARNING: This is a development server. Do not use it in a production deployment. Use a production WSGI server instead.
* Running on http://localhost:5000
Press CTRL+C to quit
```

3. **Do not close this terminal window!** Doing so will terminate the program.

Using the Application

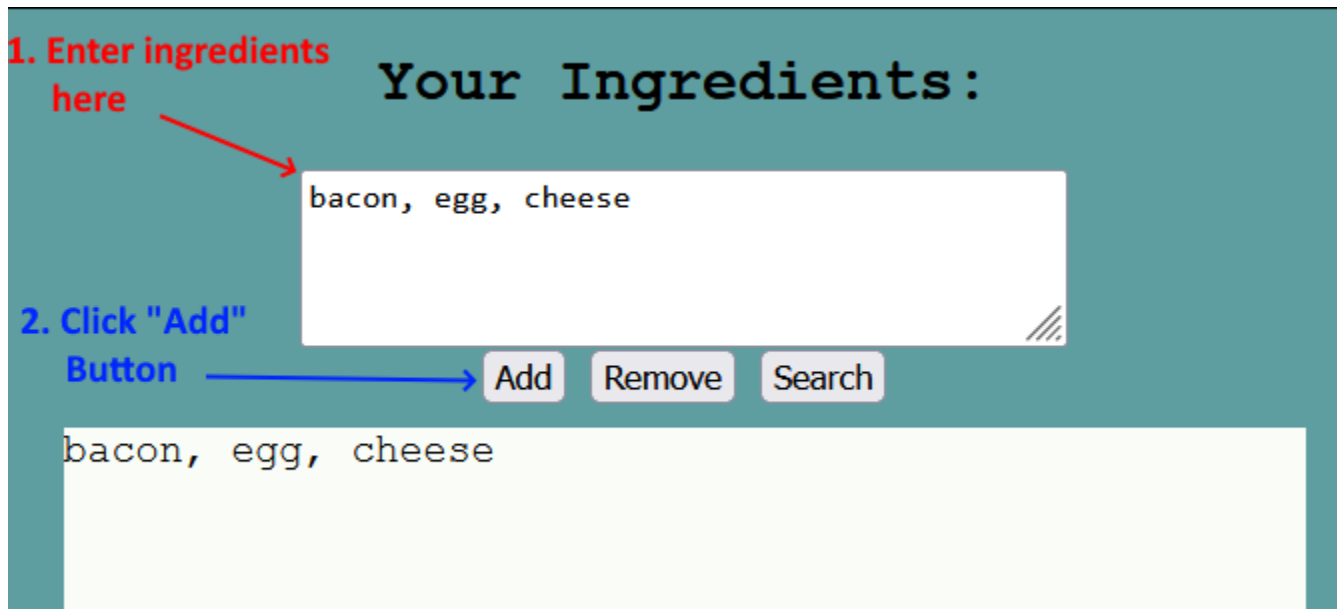
Open an HTML5-compatible web browser and enter the URL provided by the application on the command line (it is <http://localhost:5000> by default). This will bring you to the application's user interface (see the screenshot below).



Adding Ingredients

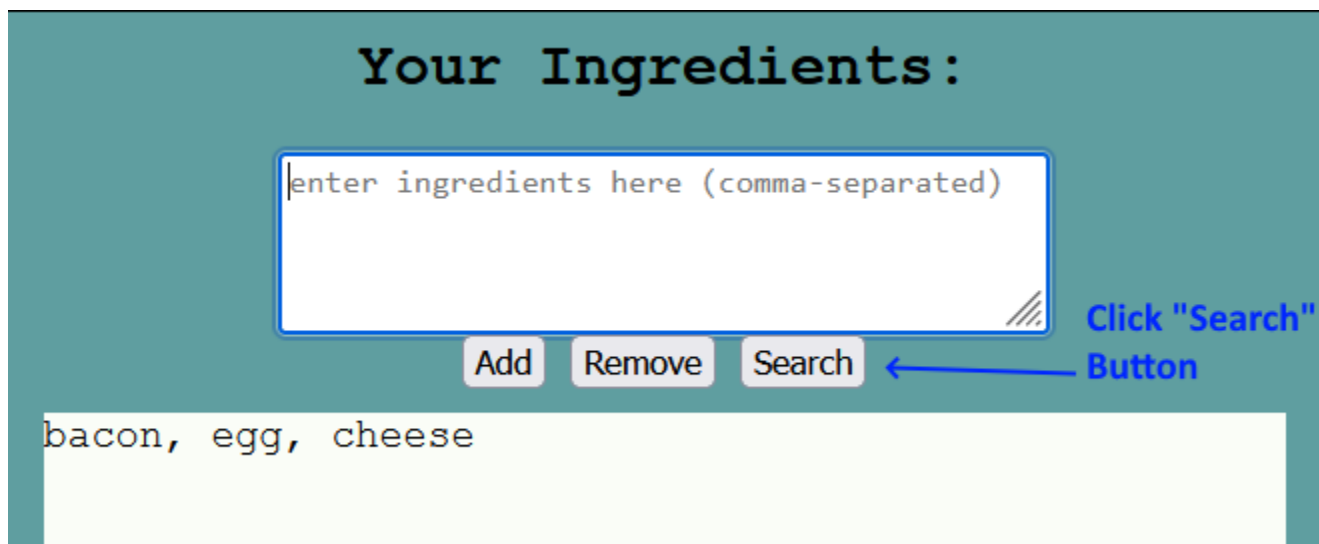
Before the application can provide recipe recommendations to you, you must provide it with a list of ingredients. To do this:

1. Enter your ingredients as a comma-separated list into the text box under "Your Ingredients."
2. Click the "Add" button under the text box. Your ingredients should then appear in the pane below.



Searching for Recipes

Once you have finished adding your ingredients, click the "Search" button to get recipe recommendations.



If you are searching a set of ingredients for the first time, the application will display a list of matching recipes from its cache while it searches the web for additional recipes. The application will notify you of this by displaying a message at the top of the "Recommended Recipes" pane.

Recommended Recipes:

Cached results below. Searching for new recipes...



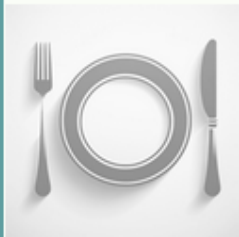
Breakfast Burritos With Bacon, Egg, and Cheese

1 cup coarsely grated Oaxaca or Chihuahua cheese; plus more for serving (optional); 10 large eggs; 2 cups crushed tostadas or tortilla chips; 4 Homemade Flour Tortillas, warmed; 4 Tbsp. unsalted butter; 8 slices bacon; $\frac{3}{4}$ cup Creamy Black Beans, warmed



Breakfast Pizzas

1 cup/240 ml Caramelized Onions; 1/2 batch Basic Brioche dough; 1/2 cup/120 ml crème fraîche; 12 slices thick-cut applewood-smoked bacon, cooked in the oven until barely crisp; 2 cups/225 g shredded part-skim mozzarella cheese; 8 large eggs; two rimmed baking sheets, parchment paper



Rick's Basic Bruschetta

1 garlic clove; 1 tablespoon freshly grated Parmigiano-Reggiano cheese; 1/4 cup olive oil; Four 1/2-inch-thick slices sourdough or any Italian country-style bread; Kosher salt and freshly ground black pepper



Spinach Quiche with Turkey Bacon & Goat Cheese

1 cup fresh baby spinach, washed and chopped; 1 refrigerated pie crust; 1/2 teaspoon pepper; 1/2 teaspoon salt; 1/4 cup fat-free half & half; 1/4 cup goat cheese, crumbled; 1/4 cup skim milk; 3

Once the application has finished its search, it will update the "Recommended Recipes" pane with any new recipes it finds.

Recommended Recipes:



Egg and Bacon Muffin Cups

New recipe

1 tablespoon water; 13 large eggs; 2 sheet frozen puff pastry (17.3 ounce box), thawed and chilled; 2 strips thick-cut bacon, roughly chopped; 4 tablespoons grated parmesan cheese; Salt



Bacon and Egg Tortellini

New recipe

1 tablespoon finely chopped fresh chives; 2 large eggs; 2 slices bacon; 6 ounces cheese tortellini; Freshly ground black pepper; Kosher salt



Breakfast Burritos With Bacon, Egg, and Cheese

1 cup coarsely grated Oaxaca or Chihuahua cheese; plus more for serving (optional); 10 large eggs; 2 cups crushed tostadas or tortilla chips; 4 Homemade Flour Tortillas, warmed; 4 Tbsp. unsalted butter; 8 slices bacon; $\frac{3}{4}$ cup Creamy Black Beans, warmed



Breakfast Pizzas

1 cup/240 ml Caramelized Onions; 1/2 batch Basic Brioche dough; 1/2 cup/120 ml crème fraîche; 12 slices thick-cut applewood-smoked bacon, cooked in the oven until barely crisp; 2 cups/225 g shredded part-skim mozzarella cheese; 8 large eggs; two rimmed baking sheets, parchment paper



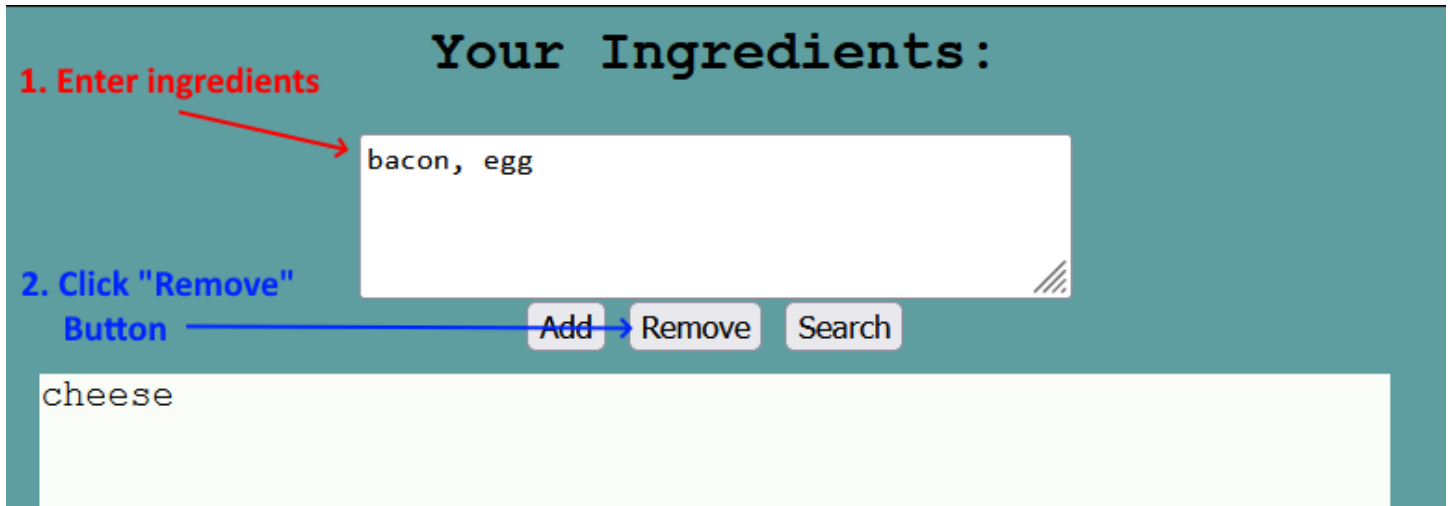
Rick's Basic Bruschetta

1 garlic clove; 1 tablespoon freshly grated

Removing Ingredients

To remove ingredients from your inventory:

1. Enter the ingredients you wish to remove as a comma-separated list into the text box under "Your Ingredients."
2. Click the "Remove" button under the text box. The ingredients should then disappear from the pane below.



Stopping the Application

To stop the application, simply return to the terminal window where it was started and press the key combination **Ctrl+C** on your keyboard.