



Your Personal Cookbook

Software Engineering
Group 12

Link to Repository:

[https://github.com/rtumalle0518/
WeCook](https://github.com/rtumalle0518/WeCook)

Purpose

WeCook was created to help people on their health journey to a better self. It is an app tailored to achieving a healthier diet based on an individual's personalized needs. Here's an example of what the app addresses.

User Problem

Daunting task of searching the web for specific recipes that fit your personalized needs

No way to organise and keep good recipes, keep having to re-look for a recipe on the web

Difficult and time consuming to find recipes for a weekly meal planning

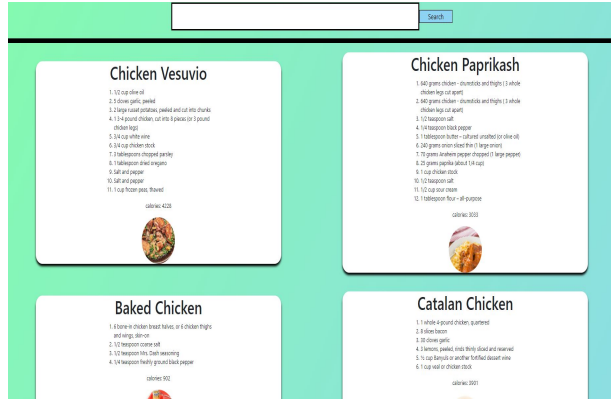
WeCook's Solution

Easy to find recipes that contain key ingredients and consider dietary restrictions

Login and personalized account to store all your favourite recipes so you'll never lose a good recipe again

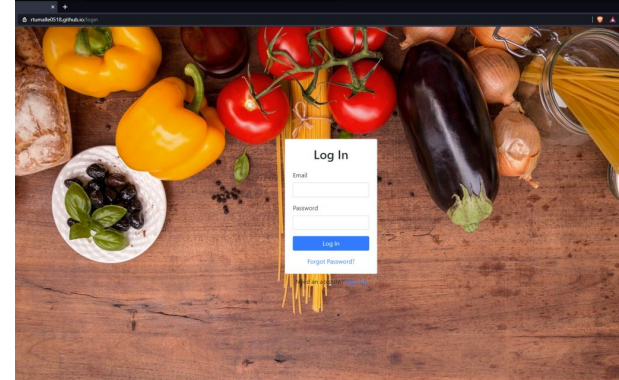
Generate a weekly meal plan at a touch of a button

Main Features



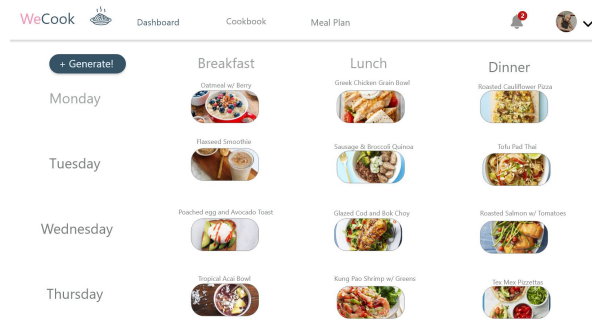
Meal planning :

This function will help users create different recipes/meals depending on their diet, allergies, and food preferences.



CookBook:

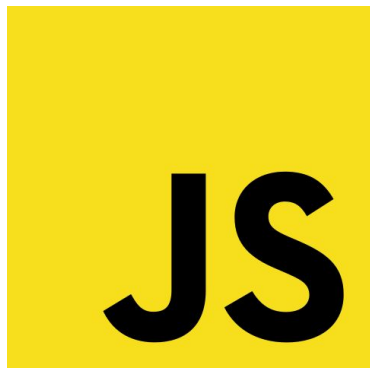
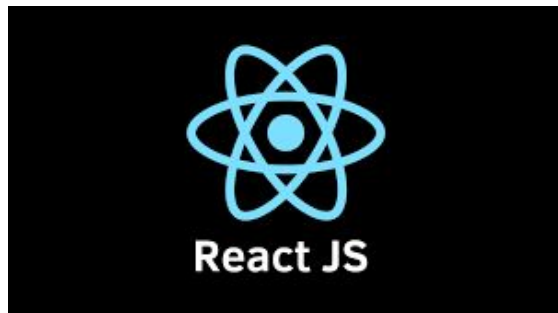
This function includes creating a mini search engine, to browse through recipes. We hope to soon include a feature to allow users to publish their recipes, and also give them the ability to rate other people's recipes.



Personalised Account:

This allows the user to login and personalize their account with information about themselves ,i.e gender, weight, height and dietary restrictions.

Technologies we used



Use Cases & Business Goals

UC-1	UC-6	UC-5	UC-8
Registration: User could sign up for an account or login in into existing account.	New Meal Submission: Still on progress. This lets the user add new recipes or meals to the app's cookbook.	Search filter: An user can search any food and it will show recipes and calories.	Meal tag: Still on early development. Each food that a user searches has a corresponding tag with some diet type but the user does not see that yet.
<u>Business Goals</u>			
This will give users a personalized experience that will give them the ability to make their own meal plans and receive personalized suggestions.	This will lets users submit their own recipes to contribute to the global cookbook. This will expand our selection of meals and help others find new ways of cooking.	This will help users find specific recipes or meals that include some specific ingredients, giving them a fast and easy way to find their next meal.	Sometimes people are on specific diets or have dietary restrictions, having meal tags will help them filter through meals that meet the criterias mentioned above.

Project Roadmap & Brief outline of your plan for the rest of the semester

1. Fixing User Interface

- a. While the barebones User Interface has been designed, there are updates to be made to the User Interface.

2. Setting up Database

- a. Tables for meals
- b. Tables for recipes
- c. Writing queries in SQL

3. Creating Meal Plan Functionality

- a. Done on backend using Node.js
- b. Combining Meal Plan Functionality with Front-End (written using React) and database (using Firebases)

Mock-Ups For The Future of The Project

Welcome back!

Let's eat some HEALTHY Food

Welcome back to the Website ! Check out your meal plan for today or head over to the cookbook to find new and exciting meals. Don't forget to leave a rating on meals you have tried.

 Search



Moredelin



Finally got the body I always wanted!



Kethbot



I lost 100 pounds in 15 days! Plus the meals taste amazing



+ Generate!

Click on a dish to open up the recipe

Monday

Breakfast



Oatmeal w/ Berry



Poached egg and Avocado Toast



Tropical Acai Bowl



Tuesday

Wednesday

Thursday

Lunch

Greek Chicken Grain Bowl



Sausage & Broccoli Quinoa



Glazed Cod and Bok Choy



Kung Pao Shrimp w/ Greens



Dinner

Roasted Cauliflower Pizza



Tofu Pad Thai



Roasted Salmon w/ Tomatoes



Tex Mex Pizzettas



Dashboard
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Meal Plan

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WINGS

Lasagna

Steak

Jesse's Juicy Wings

170 CAL

+ MyRecipes

Ingredients

5 pounds frozen chicken wings
2 cups hot pepper sauce
1/2 cup butter
2 tablespoons distilled white vinegar
1 tablespoon all-purpose flour

Directions

Step 1
Preheat oven to 400 degrees F (300 degrees C).
Arrange frozen chicken wings in a single layer in a shallow baking dish.

Step 2
Bake in the preheated oven for 25 minutes, then flip wings.
Continue baking until the skin is crispy and meat is no longer pink at the bone, about 20 minutes more.

Step 3
Meanwhile, cook and stir hot sauce, butter, and vinegar in a saucepan over medium heat until butter is melted, about 5 minutes.
Add flour, whisk until sauce is smooth. Continue cooking until sauce is thickened, about 5 minutes more.

Step 4
Drain grease from chicken wings and let stand for 5 minutes.
Transfer chicken to a large bowl and add sauce. Toss to coat.

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Personalization

This will help us select your meals

First Name

Middle

Last Name

Gender

Male

Female

Other



Height

Weight

Allergies

Diet Preferences

