



Recipe Wizard

♥ K

Team 11

Recipe Wizard



“

PLAN your meal with all sorts of
recipes.
Share your methods and
thoughts
LIKE, COMMENT &

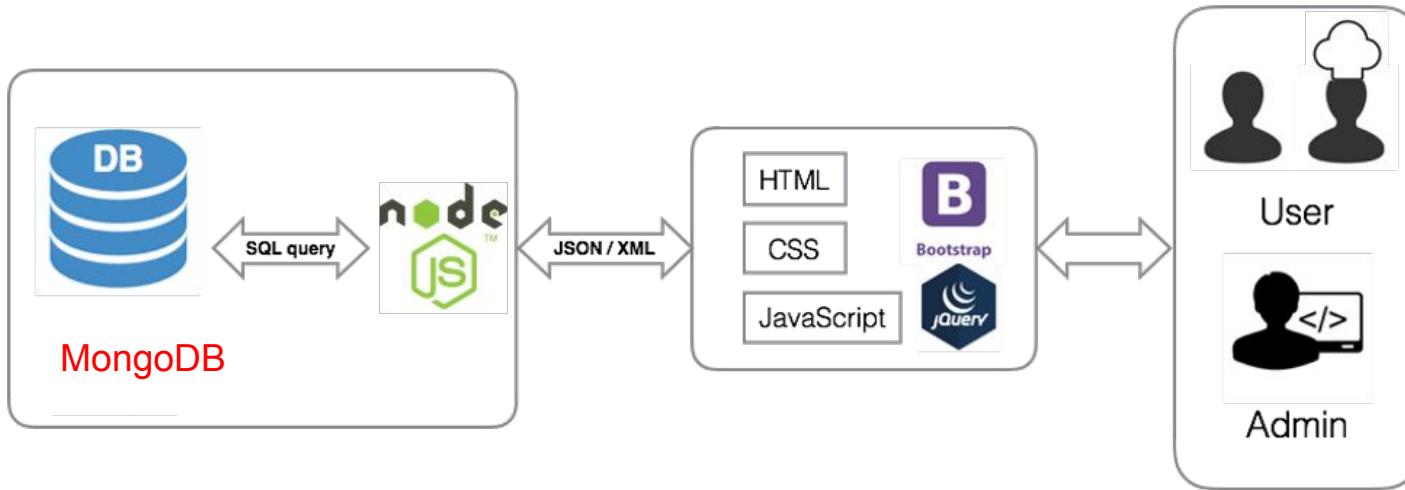


Overview

- ◀ Architecture Design
- ◀ Function & UI Design
- ◀ Test
- ◀ Highlight

Architecture Design

System Architecture



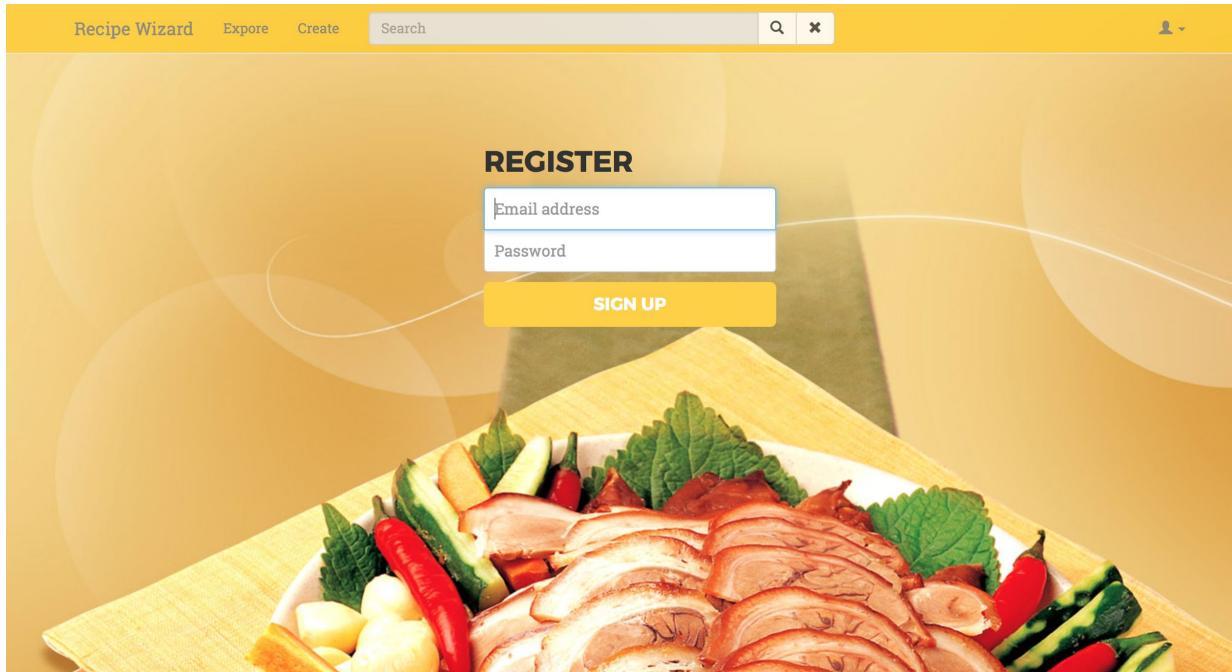


Function & UI Design

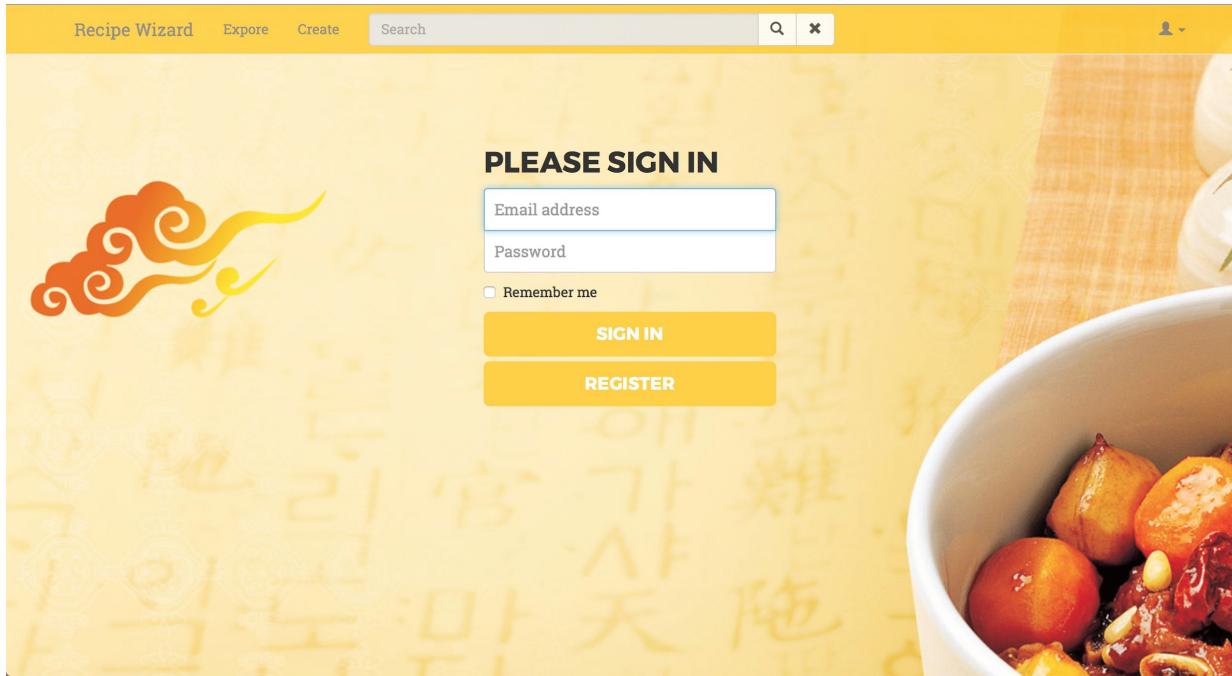
Login & Register

- User use email address and password to register and login
- If a user don't login, some functions he/she can not use, for example, to create a post.

Register



Login



My Account

- My profile
 - See and edit user's basic information
- Set password
 - Set new password
- My planner
 - View recipes that users add to planners and create new menus using these recipes by users themselves

My Account

- My favorite
 - Menus or recipes that users “like”
 - Users can delete them if they don’t like
- My post
 - View what users themselves posted, including menus and recipes

My account: My profile

Recipe Wizard Explore Create Search

User Account

Profile

Setting

My Planner

My Favourites

My Posts

PROFILE

Username: stella

Gender: Male Female

Email: 978@qq.com

Select

Update

Submit



My account: Set new password

The screenshot shows a user account interface with a yellow header bar. The header contains links for "Recipe Wizard", "Explore", "Create", a search bar with a magnifying glass icon and an "x" button, and a user profile icon with a dropdown arrow.

The main area has a light yellow background and is titled "USER ACCOUNT". Below it, a section titled "SETTING PASSWORD" is displayed. On the left, there is a sidebar with navigation links: "Profile" (yellow), "Setting" (blue, currently selected), "My Planner", "My Favourites", and "My Posts".

The "SETTING PASSWORD" section contains three input fields:

- Old Password:** A text input field with placeholder text "Enter old password".
- New Password:** A text input field with placeholder text "Enter new password".
- New Password Again:** A text input field with placeholder text "Enter new password again".

At the bottom of the form is a "Submit" button.

My account: My planner

Recipe Wizard Explore Create Search

USER ACCOUNT

MY PLANNER

Profile Setting **My Planner** My Favourites My Posts

	HUEVOS RANCHEROS TOSTADOS	<input type="button" value="Edit"/>
	CHEDDAR & HAM BREAKFAST MUFFINS	<input type="button" value="Edit"/>
	SHEPHERD'S PIE	<input type="button" value="Edit"/>
	SNEAKY VEGGIE FRANKS & BEANS	<input type="button" value="Edit"/>
	HAM & CHEESE OMELET ROLLS	<input type="button" value="Edit"/>

Title: Good dinner

Tag: Indian

Description:

My account: My favorite

Recipe Wizard Explore Create Search

USER ACCOUNT

Profile Setting My Planner **My Favourites** My Posts

Menu Recipe

MY FAVOURITES

2 Recipe

HUEVOS RANCHEROS TOSTADOS 2 WEEKS AGO
Where is the 10 stars option? This is a fantastic recipe. It's so easy to put together, and the outcome is terrific.

American

BACON & EGG TARTS 2 WEEKS AGO
This is a convenient way to eat bacon, eggs and toast. The eggs came out exactly how I wanted and firm enough to serve as a finger food.

Japanese

My account: My post

Recipe Wizard Explore Create Search 

USER ACCOUNT

Profile Setting My Planner My Favourites **My Posts**

MY POSTS
1 Recipes

Menu Recipe

	FD	2 WEEKS AGO	
	qwe		
	grwfwe		

Explore

- Category
 - Six categories of food: Chinese food, Indian food, Japanese food, Mediterranean food, American food and French food.
- Daily recommendation
 - Everyday we will recommend 9 recipes to users according to their favorites.

Explore: Category

Recipe Wizard Explore Create Search Search X User icon

CATEGORY



Category: details

Recipe Wizard Explore Create Search ✖ 👤

INDIAN FOOD



Indian cuisine encompasses a wide variety of regional and traditional cuisines native to India. Given the range of diversity in soil type, climate, culture, ethnic groups, and occupations, these cuisines vary significantly from each other and use locally available spices, herbs, vegetables, and fruits. Indian food is also heavily influenced by religious and cultural choices and traditions.^[1] Also, Middle Eastern and Central Asian influences have occurred on North Indian cuisine from the years of Mughal rule.^[2] Indian cuisine is still evolving, as a result of the nation's cultural interactions with other societies.

Menu Recipe

	1	♥	+	Mexican Grilled Chicken	977
	2	♥	+	Chicken & Spinach Rigatoni Casserole	975
... More Recipes					

Category: details

Recipe Wizard Explore Create Search

	Menu	Recipe	
1		1 + Mexican Grilled Chicken	977
2		2 + Breakfast Brownies	976
3		3 + Chicken & Spinach Rigatoni Casserole	975
4		4 + Chicken & Corn Soup	961
5		5 + Chicken or Steak Fajitas	958
6		6 + Skillet Tarragon Chicken	933
7		7 + Easy Crepes	925
8		8 + Fluffy Meringue Frosting	912
9		9 + Easy Stovetop Macaroni 'n' Cheese	904
10		10 + Baconless Carbonara	899

Explore: Recommendation

Recipe Wizard Explore Create Search x Profile

DAILY RECOMMENDATION



CORN FRITTERS

Indian



CHICKEN & CORN SOUP

French



HAWAIIAN TURKEY LOAF

Chinese



Search

- Search menus and recipes by keywords
- User can “like” specific menu or recipe, then the system will add them to database
- User can “add” specific menu or recipe to their planner
- User can click specific menu or recipe to see details

Search menu

Recipe Wizard Explore Create egg

SEARCH FOR EGG, FIND 7 MENU TOTALLY.

Menu	Recipe	
 1	Bacon Egg & Cheese Tacos	889
 2	Grilled Ham & Egg	617
 3	Slow-Cooker Lentil Veggie Soup	607
 4	Eggplant Ragout	557
 5	California-Style Eggs Benedict	402
 6	Parmesan Eggs	318
 7	Bacon & Egg	18

1

Search menu(click “like” button)

Recipe Wizard Explore Create egg

SEARCH FOR EGG, FIND 7 MENU TOTALLY.

	Menu	Recipe	
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6		Parmesan Eggs	318
7		Bacon & Egg	18

1

Search recipe

Recipe Wizard Explore Create egg

Menu Recipe

	1	♥	+	Poppy Seed Muffins	987
	2	♥	+	Slow-Cooker Topsy-Turvy Pineapple Cake	987
	3	♥	+	Slow-Cooker Pina Colada Bread Pudding	986
	4	♥	+	Huevos Rancheros Tostados	967
	5	♥	+	Cheddar & Ham Breakfast Muffins	953
	6	♥	+	Bruschetta Chicken	953
	7	♥	+	Sneaky Veggie Franks & Beans	940
	8	♥	+	Shepherd's Pie	929
	9	♥	+	Classic Potato Salad	927
	10	♥	+	Ham & Cheese Omelet Rolls	922

1 2 3 4 5 6 7 8 9 10

Show Menu Details

- Show the title, the photo and the brief description
- Show what recipes contained in the menu
- For each recipe, user can “like” or “add”.
- Users can comment and see others’ comments

Show menu

Recipe Wizard Explore Create Search × Profile



CROQUE MONSIEUR

RECIPES:

	♥	+	Pizza Grilled Cheese	369
	♡	+	Day 1: Corned Beef & Cabbage	41
	♡	+	Croque Monsieur	303
	♡	+	Diner-Style Grilled Cheese	34
	♡	+	Day 2: Open-Faced Reubens	350

Show menu

RECIPES:
Recipe Wizard Explore Create Search

Pizza Grilled Cheese 369
Day 1: Corned Beef & Cabbage 41
Croque Monsieur 303
Diner-Style Grilled Cheese 34
Day 2: Open-Faced Reubens 350

Write your comment here!

SHARE

USER COMMENTS

stella commented 14 ms ago
Good menu!

Show Recipe Details

- Show the title, the photo
- Show ingredients, tags, time of making this food, the posting date
- Show all steps for making the food
- Users can comment and see others' comments

Show recipe

Recipe Wizard Explore Create Search

CHICKEN & CORN SOUP



DESCRIPTION

This soup was very tasty. I served it with whole wheat spaghetti.

INGREDIENT

4 cups low sodium chicken broth
8 -10 ounces skinless chicken breasts or 8 -10 ounces skinless chicken thighs
1/2 medium onion, chopped
1/2 carrot, peeled and chopped
1/2 celery, coarsely chopped
1/4-1/2 teaspoon saffron
1/2 cup frozen corn
1/2 cup cooked whole wheat egg noodles
1/2 cup celery, small cubes
1/2 tablespoon chopped parsley

Creator: admin Date: 2 weeks ago Time: 45mins

Show recipe

Recipe Wizard Explore Create Search Profile

1

Add the broth, chicken, onion, chopped celery and saffron to a large saucepan. Bring to a boil. Cover and reduce to a simmer for 30 minutes. During simmering time, you may want to gently skim any foam that comes to the top of the broth.

2

Take the chicken from the pan and reserve to the side while it cools. Strain broth removing all bits. Return to the sauce pan.

Show recipe

The screenshot shows a user interface for a recipe sharing platform. At the top, there is a yellow navigation bar with the following elements from left to right: "Recipe Wizard", "Explore", "Create", "Search" (with a magnifying glass icon), a green button with the number "5", an empty search input field, a search icon, a clear icon, and a user profile icon with a dropdown arrow.

The main content area has a light gray background. In the center, there is a white rectangular box containing the text "Serve." Below this box is a large, thin vertical gray line that extends downwards, likely indicating a scrollable area.

At the bottom of the page, there is a section titled "USER COMMENTS". It contains a comment from a user named "stella" (represented by a small profile picture of a child). The comment was posted "14 ms ago" and reads: "I like it very much!". To the right of the comment is a yellow "SHARE" button.

Create Menu

- In user's My Planner page
- Input the menu title, category and description
- Create menu with all recipes in the planner

Create recipe

Recipe Wizard Explore Create Search

CREATE POSTS

Title:

Tag:

Time:

Description:

Ingredients:



Create recipe

The screenshot shows a Recipe Wizard interface with a yellow header bar. The header includes tabs for "Recipe Wizard", "Explore", "Create", and a search bar with a magnifying glass icon and an "x" button. On the right side of the header is a user profile icon with a dropdown arrow.

The main area displays two recipe steps:

- Step 1:** A red box contains the text "Wash the meat..". Below the box are two buttons: "ADD NEW STEP" and "CANCEL".
- Step 2:** A red box contains the text "Wait for 30 minutes..". Below the box are two buttons: "ADD NEW STEP" and "CANCEL".

A large yellow "SUBMIT" button is located at the bottom of the page.

Test

Testing

- Module testing
 - The major functions that we test are signing in and signing up, searching, creating and editing recipes, browsing website pages and uploading personal information.
 - For each functionality, we are going to test their correctness, reliability, performance and robustness.
- Integrated testing

Highlight

Highlight Features

- Personalized Recipe Recommendation
 - recommend recipes to user based on his/her “like” history
 - In case the users don't have any ideas what to cook, the recommendation function can provide suggestions that suit their taste.
- Categorized Browsing
 - The recipes and menus are differentiated into 6 categories, allowing users quickly surf to their desired section.

Highlight Features

- Like and Comment
 - Users can like the content as an upvote for the post and the content ID will be stored into users' database like bookmark.
- Dynamic user interface
 - The user interface is responsive toward user actions such as the steps popping out as user scroll down the recipe page or hovering over lists will highlight the row, providing a dynamic browsing experience.

Highlight Features

- Over 1000 recipes by official
 - The platform is loaded with over 1000 recipes as base for users to browse and refer to. Providing plenty resources at initial stage can attract food lovers to use our platform for preparing meal.

Thank you!

This is the end.

Team **11**

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