

19.9.2025

CookEase

“Making Everyday cooking easier”



Group -3

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Sprint I Recap

- Navigation bar created (Home, Recipes, About, Login).
- Static pages for Home, Recipes, and About
- Recipe card mockups (static only)
- Wireframes / prototype documented
- No frontend, backend, database, or dynamic data



Sprint 2 Goals

Front-End Goals:

- Dynamic recipe listing & detail pages
- Responsive design improvements
- Implement login/registration forms, include Google login

Back-End Goals:

- Create API endpoints for recipes & users
- Add database schema for persistence
- Search & filter recipes

AI Integration Goals:

- Suggest recipes

→ Builds upon Sprint 1 prototype with functionality



Frontend Progress

Homepage updated
with intro & call-
to-action

Recipe listing cards
with rating, cuisine,
allergens, time

Forms:
registration & login

Navigation between
Home, Recipes,
About, Login

Recipe detail page
with description, tags,
cook time, nutritions,
instructions



Backend Progress

API endpoints
created

Database schema

Filter Functionality

Tested with Postman

GET http://localhost:5001/api/recipes/

200 OK

```
1 {  
2   "success": true,  
3   "count": 6,  
4   "data": [  
5     {  
6       "_id": "68cb84ed832c4c6a715c4d9c",  
7       "title": "Authentic Turkish Döner Kebab  
        (Homemade)",  
8       "image": "/src/assets/Döner Kebab receipe.png",  
9       "description": "An authentic recipe for homemade  
        Turkish döner kebab, adapting the  
        traditional method of layered meat for home  
        cooking. The key is to create a dense,  
        flavorful meat loaf that can be thinly  
        sliced, just like the real deal.",  
10      "country": "Turkey",  
11      "mainIngredient": "Ground beef and/or lamb",  
12      "allergens": [  
13        "Dairy",  
14        "Gluten"  
15      ],  
16      "cookTime": "5-6 hours (includes freezing time)",  
17      "rating": 4.8,  
18      "ingredients": [  
19        {  
20          "name": "Ground beef",  
21          "quantity": 1.5,  
22          "unit": "kg",  
23          "notes": "Organic, grass-fed beef."  
24        },  
25        {  
26          "name": "Onion",  
27          "quantity": 1,  
28          "unit": "large",  
29          "notes": "Sweet onions for flavor."  
30        },  
31        {  
32          "name": "Garlic",  
33          "quantity": 2,  
34          "unit": "cloves",  
35          "notes": "Fresh garlic for fragrance."  
36        },  
37        {  
38          "name": "Tomato",  
39          "quantity": 1,  
40          "unit": "medium",  
41          "notes": "Roma tomatoes for texture."  
42        },  
43        {  
44          "name": "Bell Pepper",  
45          "quantity": 1,  
46          "unit": "medium",  
47          "notes": "Red bell pepper for color."  
48        },  
49        {  
50          "name": "Cumin",  
51          "quantity": 1,  
52          "unit": "teaspoon",  
53          "notes": "Cumin seeds for spice."  
54        },  
55        {  
56          "name": "Olive Oil",  
57          "quantity": 1,  
58          "unit": "tablespoon",  
59          "notes": "Olive oil for flavoring."  
60        }  
61      ]  
62    }  
63  ]  
64}  
65 }
```

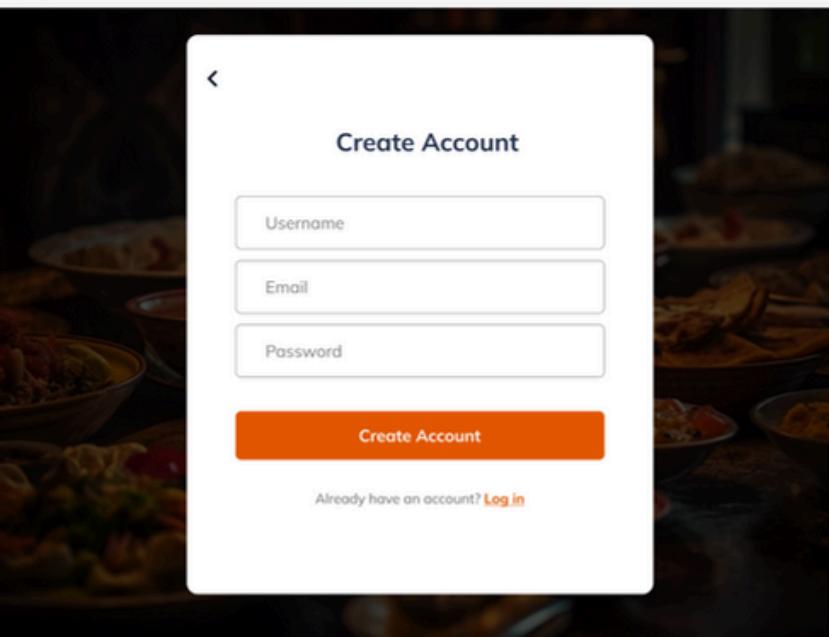
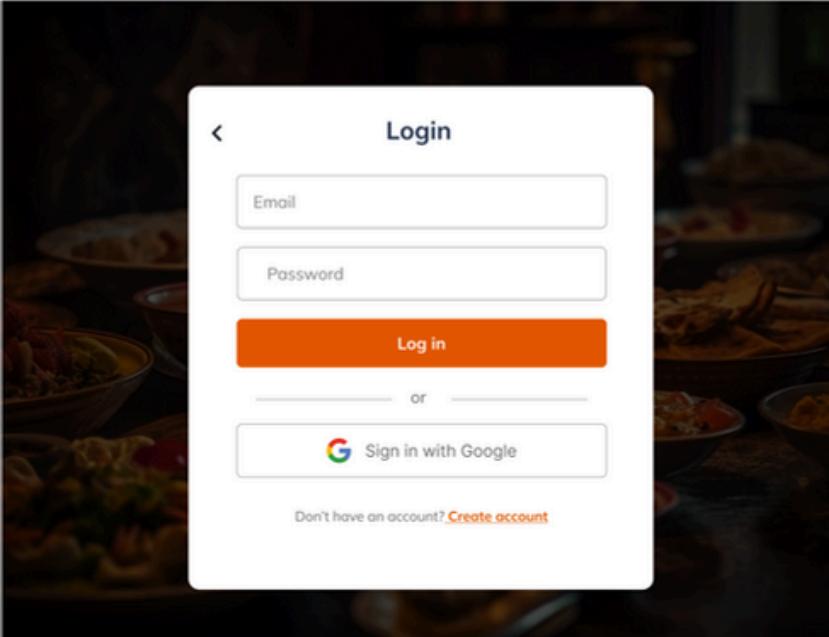
GET http://localhost:5001/api/recipes/filter-options

200 OK

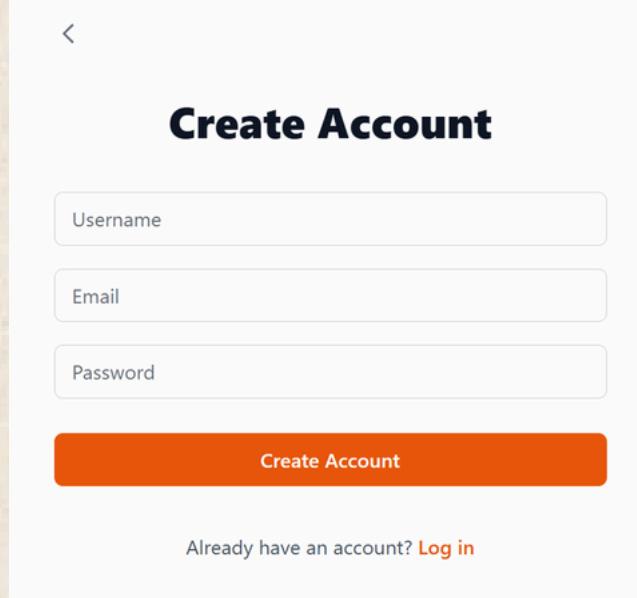
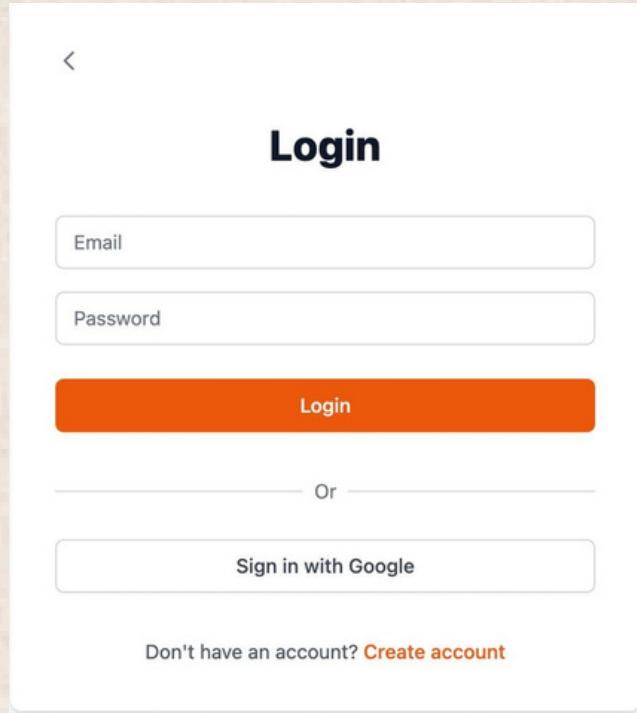
```
1 {  
2   "success": true,  
3   "data": {  
4     "countries": [  
5       "China",  
6       "Japan",  
7       "South Korea",  
8       "Traditional",  
9       "Turkey",  
10      "Vietnam"  
11    ],  
12    "mainIngredients": [  
13      "Beef",  
14      "Chicken",  
15      "Ground beef and/or lamb",  
16      "Mixed"  
17    ],  
18    "allergens": [  
19      "Dairy",  
20      "Fish",  
21      "Gluten",  
22      "Peanuts",  
23      "Sesame",  
24      "Soy"  
25    ]  
26  }  
27}
```



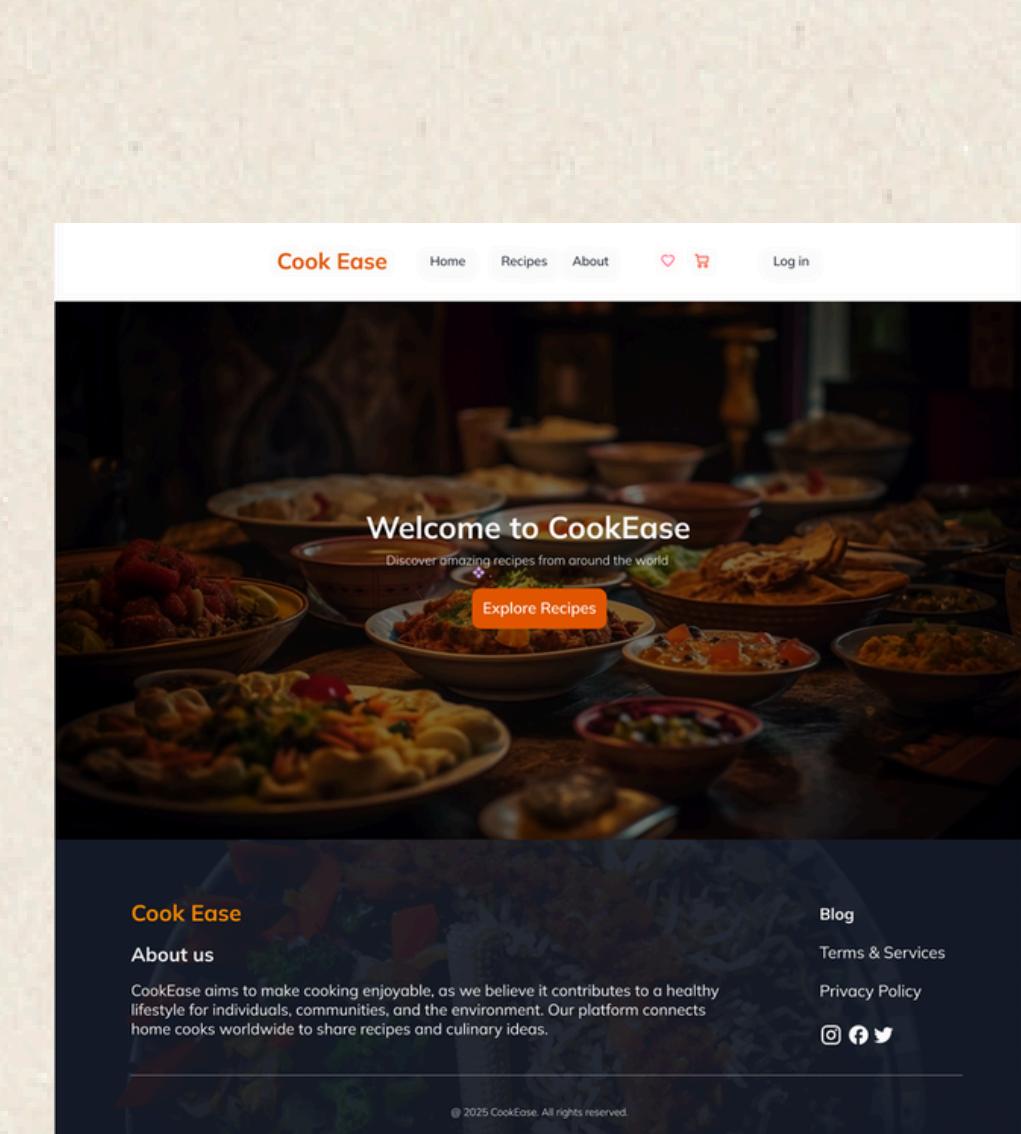
Alignment with sprint I prototype



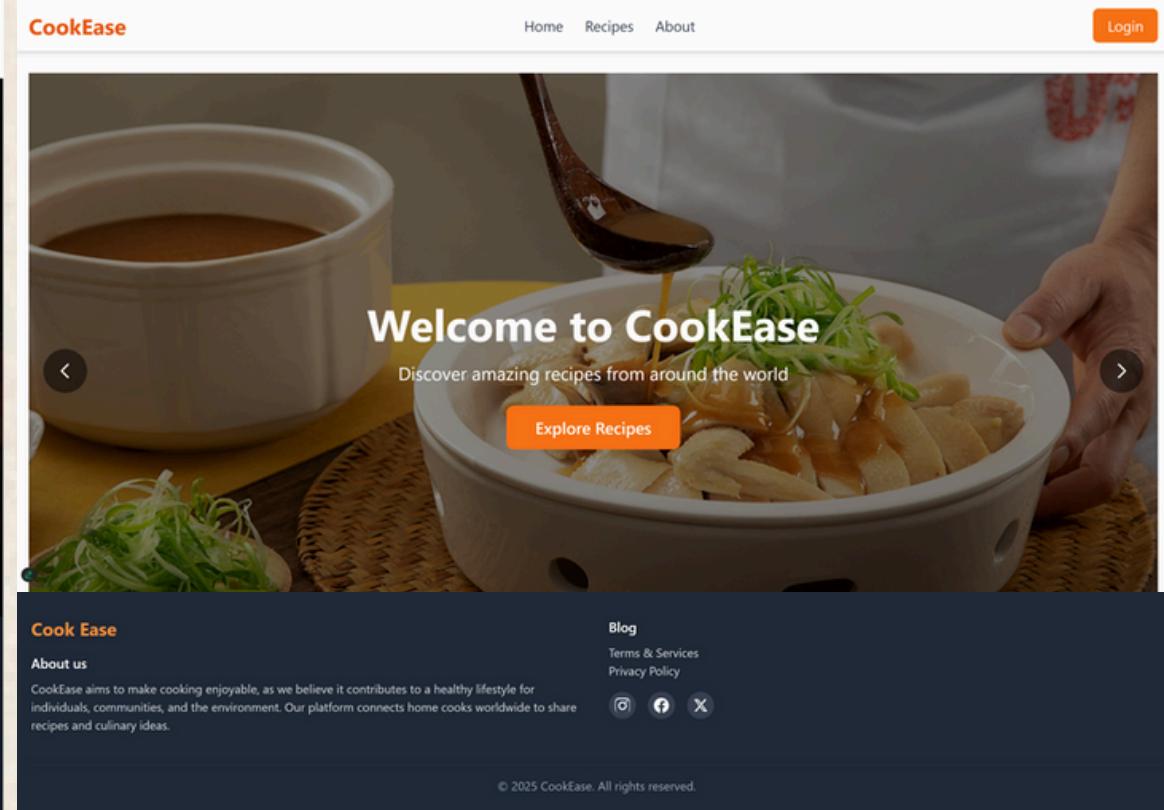
Prototype



Web Page



Prototype



Web Page



Alignment with sprint 1 prototype

Cook Ease Home Recipes About ❤️ 🛒 Log in

All Recipes

Filter Recipes

Country/Region: All Countries/Regions Main ingredient: Chicken Avoid Allergens: Clear All Filters

Found 2 recipes (out of 6 total recipes)

- Toqboki sider** Turkey 1 hr and 30 min View Details →
- Butter Loaf Sider** Turkey 1 hr and 30 min View Details →
- Dabeli** Turkey 1 hr and 30 min View Details →
- Pork Leaf sider** Turkey 1 hr and 30 min View Details →

Prototype

Cook Ease Home Recipes About Login

All Recipes

Filter Recipes

Country/Region: 4 selected Main Ingredient: All Main Ingredients Avoid Allergens: 1 selected Clear All Filters

Found 4 recipes (out of 6 total recipes)

- Korean Bulgogi (불고기)** South Korea 4.9 30 minutes (plus marinating time) View Details →
- Authentic Turkish Döner Kebab (Homemade)** Turkey 4.8 5-6 hours (includes freezing time) View Details →
- Kung Pao Chicken (宫保鸡丁)** China 4.7 20 minutes View Details →
- Teriyaki Chicken** Japan 4.6 25 minutes View Details →

Web Page

Cook Ease Home Recipes About Log in



Omelette with green onions

★★★★★ 5 stars

30 min

- Rice for 2 600g
- 2 eggs
- 2 sausages
- 4 lettuce leaves
- Mayonnaise
- chicken stock
- 1 tablespoon
- 1 teaspoon soy sauce
- A little salt and pepper

Cut the sausages into small pieces and tear the lettuce by hand. Spread 1 tablespoon of oil (not listed) in a frying pan, add the sausages and eggs, stir-fry a little, and when half-cooked, add the rice, moisten the rice flour a little with water, and stir-fry. Stir the rice slowly with a wooden spoon, adding the chicken stock and salt and pepper, and mix well. Spread mayonnaise evenly in a thin line, add soy sauce, mix it all together, add lettuce, stir-fry quickly, and it's done.

Other recipes

- Chicken Fajitas** Turkey 1 hr and 30 min View Details →
- Pink Pasta** Turkey 1 hr and 30 min View Details →
- Gajar Halwa** Turkey 1 hr and 30 min View Details →

Prototype

Cook Ease Home Recipes About Login

Kung Pao Chicken (宫保鸡丁)



On China Chicken ★★★★ 4.7

Allergens: Peanuts: Yes

Cook Time: 20 minutes

Kung Pao Chicken is a classic Sichuan dish known for its bold flavors, combining tender chicken with peanuts, vegetables, and a spicy-sweet sauce. The dish gets its name from Ding Baichen, a Qing Dynasty official who loved this dish.

Nutrition Information

320 kcal	30 g Protein	15 g Carbohydrates	16 g Fat
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Ingredients

- Chicken breast (sliced) (500g)
- Soy sauce (2 tbsp)
- Shaoxing wine or dry sherry (1 tbsp)
- Garlic (minced) (1 clove)
- Vegetable oil (3 tbsp)
- Dried red chilies (8-10)
- Sichuan peppercorns (1 tsp)
- Ginger (minced) (1 tsp)
- Roasted peanuts (1/2 cup)
- Green onions (chopped) (2 stalks)
- Bell peppers (diced) (1 medium)
- Hoisin sauce (1 tbsp)
- Rice vinegar (1 tbsp)
- Sugar (1 tsp)

Cooking Instructions

- Marinate the diced chicken with 1 tbsp soy sauce, Shaoxing wine, and cornstarch for 15 minutes.
- Heat 2 tbsp oil in a wok over high heat and stir-fry the chicken until golden and cooked through. Remove and set aside.
- Add remaining oil to the wok and stir-fry the dried chilies and Sichuan peppercorns until fragrant.
- Add garlic, ginger, and bell peppers, stir-frying for 1 minute.
- Return the chicken to the wok and add the sauce mixture (hoisin sauce, remaining soy sauce, vinegar, and sugar).
- Stir-fry everything together for 2 minutes, then add peanuts and green onions.
- Serve immediately over steamed rice.

[Back to All Recipes](#)

Web Page



Sprint Ceremomny Insight

Daily Scrum

Held daily group meeting, shared each member's progress, solved the problems together, discussed about the next steps and divide the tasks

Sprint Retrospective

Liked: Teamwork ,New front-end framework, Working on the login feature

Learned:DB schema design & Postman testing

Lacked: More time for testing , AI integration

LongedFor: Wish we had more time to implement the AI



Remaining Tasks/Next Sprint

Incomplete in Sprint 2

Ingredient Page

Ingredient Schema in database

Shopping cart

AI integration

Sprint 3 Plans:

Link to Finnish supermarket

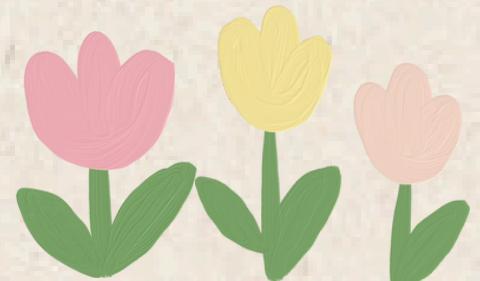
Ingredient Page, Shopping cart

Begin work on the core AI/LLM integration for personalized recipe suggestions

Management interface

Risks

Time management



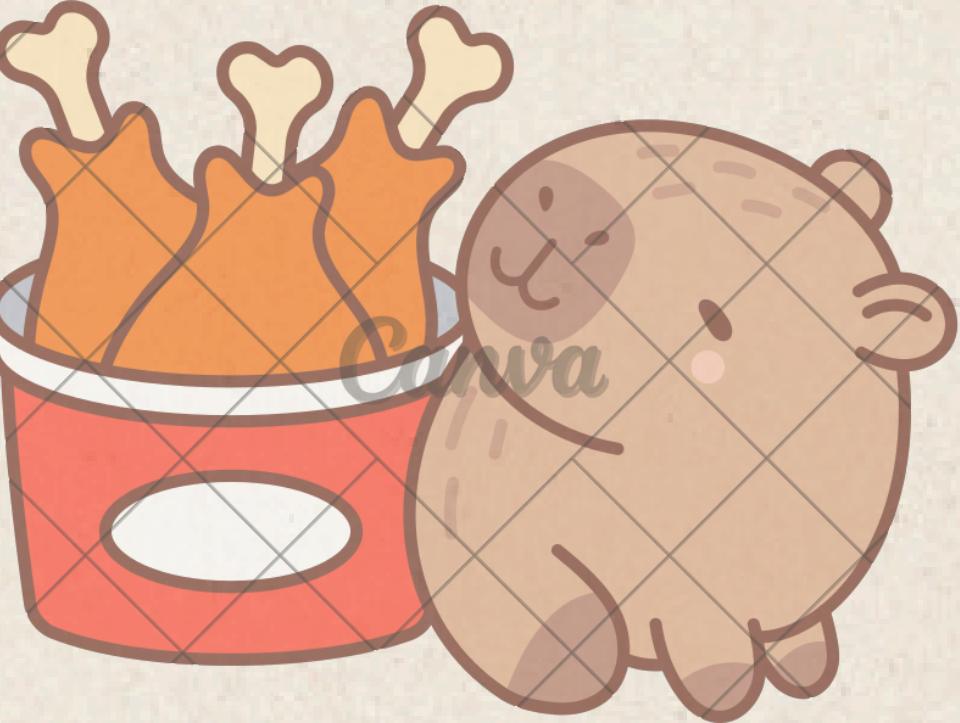
Team Contributions

Chen Yicheng: Scrum Master, frontend page realization, especially in Home and RecipeDetail Page. Debug the filter and bookmark function.

Liu Lu: Mainly contributed to the backend development, implemented key API routes, designed the database structure, and developed the basic filter functionality, and created the recipes page.

Luo Ying: Product owner, modify design drawings, provide UI, participate in discussions on front-end code and functions, and participate in discussions on API data structures.

Su Wai Phyo: Research and implement the code for recipe cards and ingredient files , prepared for deliverables and made presentation slides



Sprint 2 Achievement

- Interactive homepage & recipe listing
- Recipe detail pages that can be clicked and look at all instructions
- Functional APIs endpoint
- Working login, Signup form and Google login

“This was a huge team effort, and we’re proud of the progress we’ve made.”



