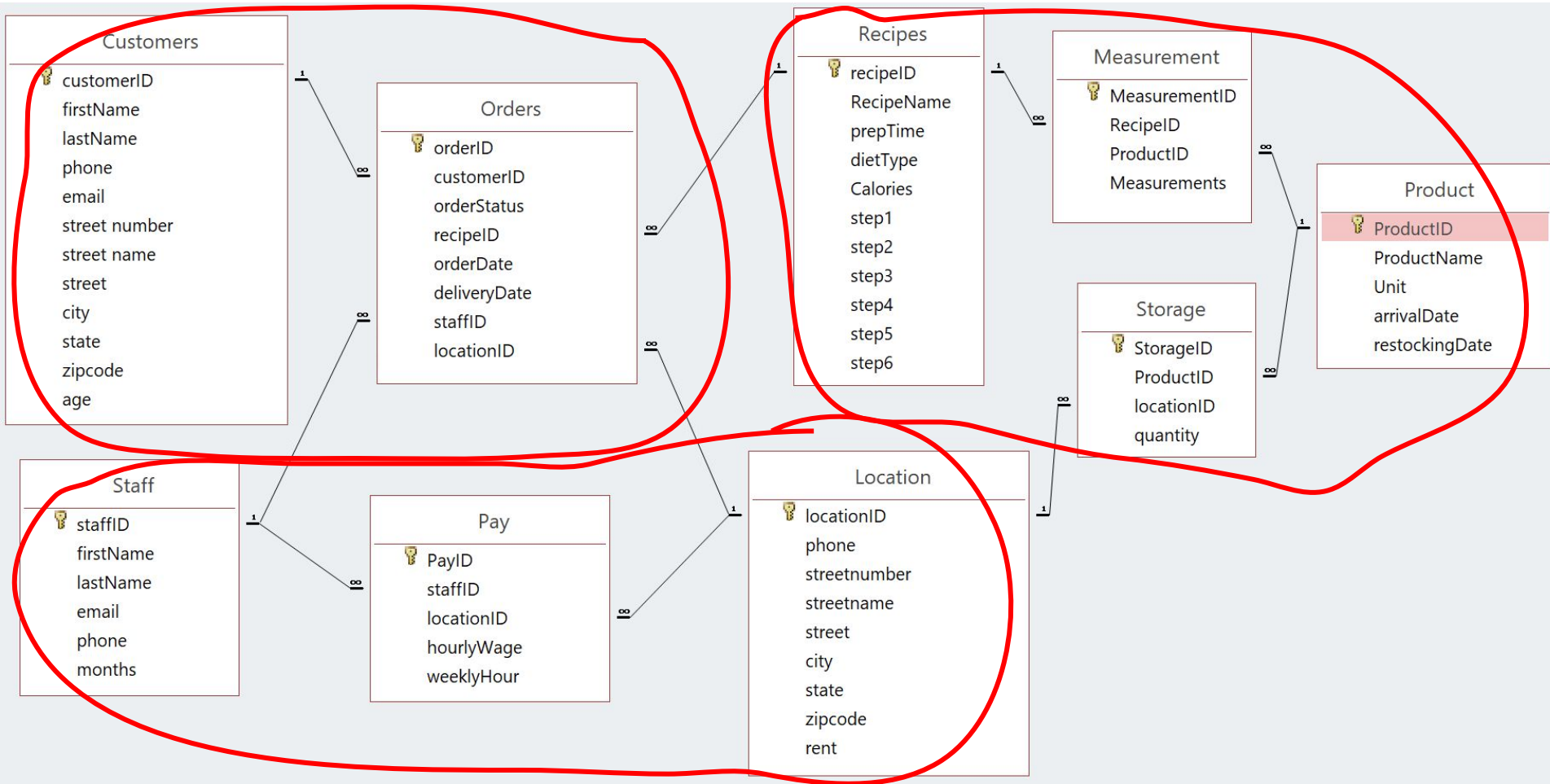


# Meal kit delivery company Database

# WelcomeHealthy RDM



# Query 1



## Most Popular Recipe

```
SELECT RecipeName
FROM Recipes
WHERE Recipes.recipeID IN(
SELECT TOP 1 recipeID
FROM Orders
GROUP BY recipeID
ORDER BY COUNT(recipeID) DESC);
```



## Most Popular Recipe

	RecipeName
	Pasta Parmesan
*	

# Query 2



## Total Pay From Each Location

```
SELECT Location.locationID, Location.streetnumber, Location.streetname, Location.street, SUM(hourlyWage*weeklyHour) AS TotalPay
FROM Location, Pay
WHERE Location.locationID= Pay.locationID
GROUP BY Location.locationID, Location.streetnumber, Location.streetname, Location.street;
```



## Total Pay From Each Location

	locationID	streetnumber	streetname	street	TotalPay
	1	40	W 25	Street	\$548.00
	2	60	Lister	Avenue	\$520.00
	3	1144	Billheart	Street	\$580.00
	4	124	Fero	Place	\$230.00
	5	53	E 20	Street	\$520.00
	6	742	S 15	Street	\$151.00
	7	2	N 10	Street	\$490.00
	8	356	Reture	Lane	\$580.00
	9	45	Logrif	Way	\$520.00
	10	88	Vughen	Street	\$624.00

# Query 3

Orders sent by staff			
staffID	firstName	lastName	"number_of_orders"
8	Steve	Ballmer	4
7	Rob	Walton	2
12	Sheldon	Adelson	1
2	Mukesh	Ambani	1
3	Sergey	Brin	1
4	Francoise	Meyers	1
5	Jim	Walton	1
6	Alice	Walton	1
1	David	Koch	1
11	Ka Yan	Hui	1
13	Michael	Dell	1
14	Phil	Knight	1
15	David	Thomson	1
16	Joseph	Safra	1
17	Leonid	Mikhelson	1
18	Jacqueline	Mars	1
19	John	Mars	1
20	Azim	Premji	1
10	Jack	Ma	1
21	Izan	Huang	0
9	Huateng	Ma	0

## Orders sent by staff

```
SELECT Staff.staffID, Staff.firstName, Staff.lastName, COUNT(Orders.staffID) AS ["number_of_orders"]
FROM Staff LEFT JOIN Orders ON Staff.staffID = Orders.staffID
GROUP BY Staff.staffID, Staff.firstName, Staff.lastName
ORDER BY COUNT(Orders.staffID) DESC;
```

# Query 4



## Storage Ingredients

```
SELECT Product.ProductID, Product.ProductName,
Sum(Storage.Quantity) AS TotalQuantity, Product.Unit
FROM Storage, Product
WHERE (((Storage.ProductID)=[Product].[ProductID]))
GROUP BY Product.ProductID, Product.ProductName, Product.Unit;
```

Storage Ingredients			
ProductID	ProductName	TotalQuantity	Unit
1	Black Beans	19	ounce
2	Southwest Spice	16	tablespoon
3	Flour Tortillas	116	unit
4	Guacamole	12	tablespoon
5	Roma Tomato	3	unit
6	Hot Sauce	11	teaspoon
7	Pepper Jack Che	66	cup
8	Poblano Pepper	15	unit
9	Lime	15	unit
10	Sour Cream	24	tablespoon
11	Red Onion	27	unit
12	Scallions	12	unit
13	Bell Pepper	13	unit
14	Grape Tomatoes	13	ounce
15	Dill	14	ounce
16	Couscous	3636	cup
17	Smoked Paprika	10	tablespoon
18	Turkish Spice Bl	76	tablespoon
19	Persian Cucumb	76	unit
20	Lemon	21	unit
21	Vegetable Stock	556	unit
22	Sabra Classic Hu	13	cup
23	Feta Cheese	14	tablespoon
24	Chickpeas	82	ounce
25	Harissa Powder	11	tablespoon
26	Persian Cucumb	68	unit
27	Bulgur Wheat	110	cup
28	Carrots	11	ounce
29	Parmesan Chees	15	cup
30	Chicken Breasts	515	ounce



# Query 5



## Order Ingredients

```
SELECT Product.ProductID, Product.ProductName,
SUM(Measurements) AS TotalMeasurement, Unit
FROM Orders, Measurement, Product
WHERE Orders.recipeID=Measurement.RecipeID AND
Measurement.ProductID=Product.ProductID
GROUP BY Product.ProductID, Product.ProductName, Unit;
```

Order Ingredients			
ProductID	ProductName	TotalMeasurement	Unit
1	Black Beans	79.6	ounce
2	Southwest Spice	6	tablespoon
3	Flour Tortillas	36	unit
4	Guacamole	8	tablespoon
5	Roma Tomato	10	unit
6	Hot Sauce	2	teaspoon
7	Pepper Jack Che	2	cup
8	Poblano Pepper	8	unit
9	Lime	4	unit
10	Sour Cream	48	tablespoon
11	Red Onion	4	unit
12	Scallions	24	unit
13	Bell Pepper	5	unit
14	Grape Tomatoe	12	ounce
15	Dill	1.25	ounce
16	Couscous	1.5	cup
17	Smoked Paprika	3	tablespoon
18	Turkish Spice Bl	3	tablespoon
19	Persian Cucumb	3	unit
20	Lemon	9	unit
21	Vegetable Stock	3	unit
22	Sabra Classic Hu	12	cup
23	Feta Cheese	2.5	tablespoon
24	Chickpeas	26.8	ounce
25	Harissa Powder	2	tablespoon
26	Persian Cucumb	2	unit
27	Bulgur Wheat	1	cup
28	Carrots	36	ounce
29	Parmesan Chees	4.5	cup
29	Chicken Broste	48	ounce

## Query 6

Missing Ingredients			
ProductID	ProductName	Buy	Unit
1	Black Beans	60.6 ounce	
5	Roma Tomato	7 unit	
10	Sour Cream	24 tablespoon	
12	Scallions	12 unit	
28	Carrots	25 ounce	
37	Penne	19 ounce	
38	Marinara Sauce	41 ounce	
44	Ground Pork	7 ounce	
46	White Wine Vinegar	2 teaspoon	
51	Green Salsa	14.24 ounce	
57	Spaghetti	9 ounce	
61	Ground Pork	14 ounce	



### Missing Ingredients

```
SELECT [Order Ingredients].[ProductID], [Order Ingredients].[ProductName],  
[Order Ingredients].[TotalMeasurement]-[Storage Ingredients].[TotalQuantity] AS Buy,  
[Storage Ingredients].Unit  
FROM [Order Ingredients], [Storage Ingredients]  
WHERE [Storage Ingredients].[ProductID] = [Order Ingredients].[ProductID] AND  
[Order Ingredients].[TotalMeasurement]>[Storage Ingredients].[TotalQuantity];
```



# Form 1



## Recipes

recipeID

RecipeName

prepTime

dietType

Calories

step1

step2

step3

step4

step5

step6

Recipe with ingredients

RecipeID	RecipeName	ProductName
1	Black Bean and Poblano Flautas	Black Beans

# Form 1 subform

Recipes		Recipe with ingredients and measurements Subform			
RecipeID	RecipeName	ProductName	Measurements	Unit	
1	Black Bean and Poblano Flauta	Black Beans	13	ounce	
	1 Black Bean and Poblano Flauta	Southwest Spice Blend	1	tablespoon	
	1 Black Bean and Poblano Flauta	Flour Tortillas	6	unit	
	1 Black Bean and Poblano Flauta	Guacamole	4	tablespoon	
	1 Black Bean and Poblano Flauta	Roma Tomato	1	unit	
	1 Black Bean and Poblano Flauta	Hot Sauce	1	teaspoon	
	1 Black Bean and Poblano Flauta	Pepper Jack Cheese	0.5	cup	
	1 Black Bean and Poblano Flauta	Poblano Pepper	1	unit	
	1 Black Bean and Poblano Flauta	Lime	1	unit	
	1 Black Bean and Poblano Flauta	Sour Cream	4	tablespoon	
	1 Black Bean and Poblano Flauta	Red Onion	1	unit	
	1 Black Bean and Poblano Flauta	Scallions	2	unit	
	2 Mediterranean Couscous Bowl	Bell Pepper	1	unit	
	2 Mediterranean Couscous Bowl	Grape Tomatoes	4	ounce	
	2 Mediterranean Couscous Bowl	Dill	0.25	ounce	
	2 Mediterranean Couscous Bowl	Sour Cream	4	tablespoon	
	2 Mediterranean Couscous Bowl	Couscous	0.5	cup	
	2 Mediterranean Couscous Bowl	Smoked Paprika	1	tablespoon	
	2 Mediterranean Couscous Bowl	Turkish Spice Blend	1	tablespoon	
	2 Mediterranean Couscous Bowl	Persian Cucumber	1	unit	
	2 Mediterranean Couscous Bowl	Lemon	1	unit	
	2 Mediterranean Couscous Bowl	Vegetable Stock Concentrate	1	unit	
	2 Mediterranean Couscous Bowl	Sabra Classic Hummus	4	cup	
	2 Mediterranean Couscous Bowl	Feta Cheese	0.5	tablespoon	
	3 Crispy Chickpea Tabbouleh	Chickpeas	13.4	ounce	
	3 Crispy Chickpea Tabbouleh	Harissa Powder	1	tablespoon	
	3 Crispy Chickpea Tabbouleh	Persian Cucumber	1	unit	
	3 Crispy Chickpea Tabbouleh	Scallions	2	unit	
	3 Crispy Chickpea Tabbouleh	Lemon	1	unit	

# Recipes

recipeID

21

RecipeName

water

prepTime

4

dietType

water

Calories

0

step1

water

step2

water

step3

water

step4

water

step5

water

step6

water

11 Cheese Tortell	30 testing In prog	770 Bring a large po	Heat a large d	Once water is	Add garlic, sca	Stir cream che	Divide pasta b
12 Veggie Chiles l	30 testing In prog	840 Adjust rack to n	In a small pot,	Heat a large d	Stir cooked ric	Once poblanos	Meanwhile, di
13 Heirloom Tom	25 testing In prog	830 Adjust rack to t	Place flatbrea	Top flatbreads	Meanwhile, in	Add arugula tc	Top baked flat
14 One-Pot Beef	35 testing In prog	780 Wash and dry al	Heat a large d	Add beef, Mex	Stir tomato pa	Meanwhile, in	Divide chili be
15 Creamy Dream	30 testing In prog	760 Bring a medium	Heat a large d	Once water is	Meanwhile, m	Stir cream che	Divide pasta b
16 Chicken over C	40 testing In prog	920 Adjust rack to n	Line a baking	Once water is	Meanwhile, pa	Once garlic is	Add spaghetti
17 Tuscan Sausag	35 testing In prog	860 Bring a large po	Heat a large d	Add sausage a	Once water is	Once sausage	Add spaghetti
18 Roasted Veggi	35 testing In prog	860 Preheat oven to	Meanwhile, w	Place onion w	On opposite si	In a second sr	Stir chopped o
19 Veggie Burrito	35 testing In prog	1050 Wash and dry al	Melt 2 TBSP b	Dry corn thoro	Meanwhile, di	In a small bow	Fluff rice mixt
20 Pork and Pobl	35 testing In prog	890 Wash and dry al	In a small bow	Heat a large d	Add pork, ano	Stir in stock cc	Wrap tortillas
21	0	0	0				
201 Pork and Pobl	35 testing In prog	890 Wash and dry al	In a small bow	Heat a large d	Add pork, ano	Stir in stock cc	Wrap tortillas
21 water	4 water	0 water		water		water	water
0	0	0					

# Form 2

## Pay

PayID	<input type="text" value="1"/>
Pay_staffID	<input type="text" value="1"/>
locationID	<input type="text" value="1"/>
hourlyWage	<input type="text" value="\$13.00"/>
weeklyHour	<input type="text" value="20"/>
Staff_staffID	<input type="text" value="1"/>
firstName	<input type="text" value="David"/>
lastName	<input type="text" value="Koch"/>
email	<input type="text" value="david.koch@gmail.com"/>
phone	<input type="text" value="(664) 563-4777"/>
months	<input type="text" value="4"/>

# Pay

PayID

Pay\_staffID

locationID

hourlyWage

weeklyHour

Staff\_staffID

firstName

lastName

email

phone

months



	18	18	9	\$13.00	18
	19	19	10	\$13.00	30
	20	20	10	\$13.00	18
	21	1	1	\$14.00	2
	22	1	3	\$15.00	4
*	0	0	0	\$0.00	0

+	16 Joseph	Safra	joseph.safra@ (346) 547-2634	13
+	17 Leonid	Mikhelson	leonid.mik@gr (263) 547-6325	23
+	18 Jacqueline	Mars	jac.mars@gma (265) 472-6354	22
+	19 John	Mars	john.mars@gr (236) 543-4126	11
+	20 Azim	Premji	azim.premji@ (452) 352-5463	33
+	21 Izan	Huang	izan.huang@gr (234) 234-2344	1
	0			0

	21	1	1	\$14.00	2
	22	1	3	\$15.00	4
	23	22	1	\$99.00	4
	0	0	0	\$0.00	0

+	20 Azim	Premji	azim.premji@g (452) 352-5463	33
+	21 Izan	Huang	izan.huang@gr (234) 234-2344	1
+	22 Super	Man	manofsteel@g (362) 354-7777	2
*	0			0

# Report



## List of ingredients to purchase

Sunday, December 8, 2019

10:17:56 PM

ProductID	ProductName	Buy	Unit
1	Black Beans	60.6	ounce
5	Roma Tomato	7	unit
10	Sour Cream	24	tablespoon
12	Scallions	12	unit
28	Carrots	25	ounce
37	Penne	19	ounce
38	Marinara Sauce	41	ounce
44	Ground Pork	7	ounce
46	White Wine Vinegar	2	teaspoon
51	Green Salsa	14.24	ounce
57	Spaghetti	9	ounce
61	Ground Pork	14	ounce