

# Team 5 - Recipe Builder

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# As a refresher...

## Users

20 to 60 year old people who need help creating recipes and want to cook. Average tech knowledge.

## Environment

The general environment that this application will be used in is a household kitchen.

# Welcome Back Jeffery!



**Name:** Jeffy Hope **Age:** 43 Years Old

**Technical Expertise:** Average

Jeffy is a Gym teacher who loves spending time at work. In fact he spends so much time at work he rarely has time to meal prep and come up with recipes. As a result, he resorts to fast food and frozen meals. Jeffy is losing hope. But! He's really excited for a chance to change and wants to start eating healthy. He spends a decent amount of time on his phone and laptop from sending emails at work, to setting up his canvas page for his students.

## Use Scenario Nominal Use

Jeffy Hope goes to make a meal and inputs what ingredients he has. This enables him to find recipes that he can tailor to his tastes by filtering based on cuisine and modifying the amount of protein. He successfully makes food for the next three days so that he doesn't have to eat out for lunch.

# Ingredient Input...

Pantry



+ Add



**Your pantry is empty**

Tap "Add" to start tracking your ingredients



Plan



Recipes



Pantry



Shopping

# Ingredient Input...

## Add Ingredient

Ingredient

Amount

pieces

Cancel

Add

# Ingredient Input...



Pantry

2 items

+ Add

All


 Produce (1)

 Protein (1)

 PRODUCE 1

Potatoes

3 lbs

 PROTEIN 1

Eggs

12 pieces



Plan



Recipes



Pantry



Shopping

# Recipe Filtering...

## Recipes



6 recipes

+ Add

🔍 Search recipes by name, cuisine, or tag...

All

Asian

Greek

Indian

Italian

Mexican

### Classic Spaghetti Carbonara



A creamy Italian pasta dish made with eggs, cheese, pancetta, and pepper.

🕒 25 min

👥 4

🔥 550 cal

Italian

I Made This

🛒 Shopping List

### Chicken Stir-Fry



Quick and colorful stir-fry with tender chicken and crisp vegetables in a savory sauce.

🕒 35 min

👥 4

🔥 420 cal

Asian

High Protein

I Made This

🛒 Shopping List

### Vegetable Curry



A rich and aromatic coconut curry loaded with vegetables and warm spices.

🕒 35 min

👥 4

🔥 480 cal

### Beef Tacos



Seasoned ground beef tacos with fresh toppings in warm tortillas.

🕒 22 min

👥 4

🔥 510 cal



Plan



Recipes



Pantry



Shopping

# Recipe Generation...

## Add Recipe

✦ Generate with AI

high protein salmon risotto

Generate

Title

Description

Cuisine

Easy ▾

Servings

Cancel

Add Recipe

# Recipe Generation...

## Add Recipe

**Generate with AI**

e.g. A spicy Thai coconut curry with shrimp

Generate

Title

High-Protein Salmon Risotto

Description

Creamy, protein-packed salmon risotto with peas and spinach, finished with Parmesan and lemon zest for a bright, Italian-style meal.

Cuisine

Italian

Easy

Prep (min)

Cook (min)

Servings

Cancel

Add Recipe

## Add Recipe

Prep (min)

15

Cook (min)

25

Servings

4

### Ingredients + Add

- Salmon fillet 1.5 lbs
- Arborio rice 1.5 cups
- Yellow onion 1 pieces
- Garlic 1 head
- Vegetable broth 4 cups
- Dry white wine 0.5 cups

Cancel

Add Recipe

# Recipe Generation...

## Add Recipe

- Frozen peas 1 cups
- Spinach 2 cups
- Parmesan cheese, grated 0.5 cups
- Olive oil 2 tbsp
- Lemon zest 1 tsp

### Instructions + Add Step

- In a large skillet, heat olive oil over medium heat. Add the diced onion and minced garlic (from the head) and sauté until translucent and fragrant, about 3-4 minutes.
- Stir in the Arborio rice and toast for 2 minutes until the edges

Cancel Add Recipe

## Add Recipe

- translucent and fragrant, about 3-4 minutes.
- 2 Stir in the Arborio rice and toast for 2 minutes until the edges look glassy, then deglaze with white wine (if using) and let it reduce by half.
- 3 Begin adding the warm broth in 1/2 cup increments, stirring constantly. Wait until the liquid is almost absorbed before adding more. Continue this process for about 15 minutes, until the rice is just tender but still slightly al dente.
- 4 Fold in the salmon cubes, peas, and spinach. Cook gently until the salmon is opaque and cooked through, and the greens have wilted, about 4-5 minutes.
- 5 Remove from heat. Stir in grated Parmesan and lemon zest; season with salt and pepper to taste, and let the risotto rest for 2 minutes before serving.

Cancel Add Recipe

# Our New Recipe

Recipes



## Margherita Pizza



Classic Neapolitan-style pizza with fresh mozzarella, tomato sauce, and basil.

🕒 52 min 🧑 4 🔥 380 cal

Italian Vegetarian

I Made This

🛒 Shopping List

## Greek Salad



A refreshing Mediterranean salad with crisp vegetables, olives, and feta cheese.

🕒 10 min 🧑 4 🔥 220 cal

Greek Vegetarian Gluten-Free

I Made This

🛒 Shopping List

## High-Protein Salmon Risotto



Creamy, protein-packed salmon risotto with peas and spinach, finished with Parmesan and lemon zest for a brigh...

🕒 40 min 🧑 4 🔥 520 cal

Italian High-Protein Gluten-Free

I Made This

🛒 Shopping List



Plan



Recipes



Pantry



Shopping

# Recipe Details

Recipes



## ← High-Protein Salmon Risotto



Creamy, protein-packed salmon risotto with peas and spinach, finished with Parmesan and lemon zest for a bright, Italian-style meal.

40 min

- 4 servings +

Easy

Italian

High-Protein

Gluten-Free

Nutrition (per serving)

**520** **34g** **16g** **48g**

Calories Protein Fat Carbs

### Ingredients

- 1.5 lbs Salmon fillet
- 1.5 cups Arborio rice
- 1 pieces Yellow onion
- 1 head Garlic
- 4 cups Vegetable broth
- 0.5 cups Dry white wine
- 1 cups Frozen peas
- 2 cups Spinach
- 0.5 cups Parmesan cheese, grated
- 2 tbsp Olive oil
- 1 tsp Lemon zest

Start Cook Mode

I Made This

Add Missing to Shopping List

Ask for Modifications



Plan



Recipes



Pantry



Shopping

# Shopping List

## Shopping List



+ Add



Your shopping list is empty

Add items manually or use "Shop All" from your meal plan



Plan



Recipes



Pantry



Shopping

## Shopping List



9 items

+ Add

### PRODUCE 5

- Yellow onion 1 pieces
- Vegetable broth 4 cups
- Frozen peas 1 cups
- Spinach 2 cups
- Lemon zest 1 tsp

### DAIRY 1

- Parmesan cheese, grated 0.5 cups

### GRAINS & BREAD 1

- Arborio rice 1.5 cups



Plan



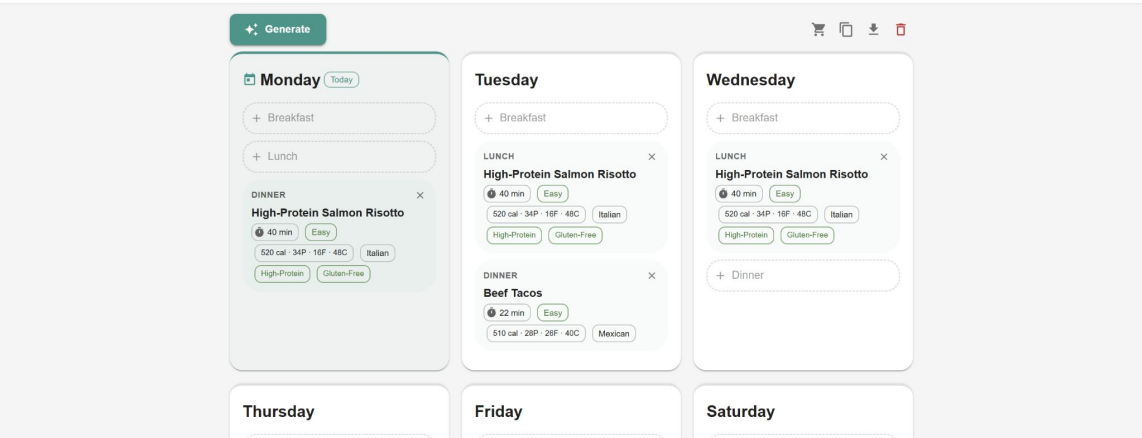
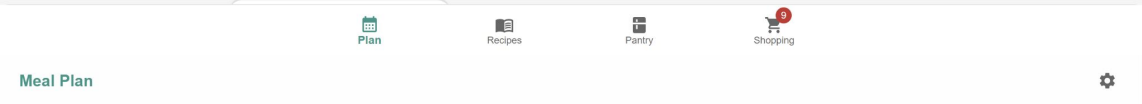
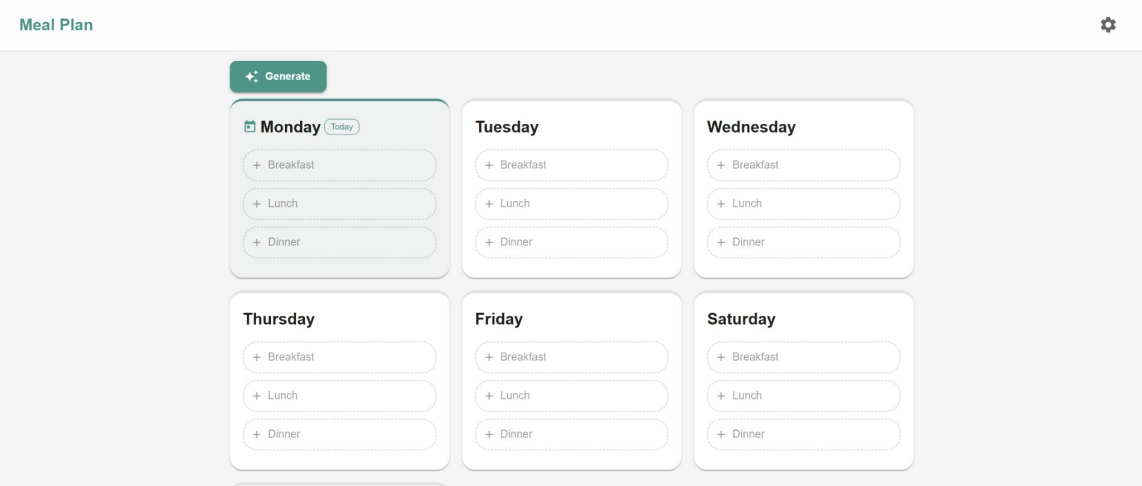
Recipes



Pantry



Shopping



# Meal-Planning

# Welcome Back Jack!

**Name:** Jack Dawson **Age:** 21 Years Old

**Technical Expertise:** High

Jack is a Software Engineering student at Michigan Technological University. He's in his final semester of his undergraduate degree. He knows a lot about technology.

He's had many different classes that have involved technology. Jack thinks he's really smart and sometimes that can lead to him quickly clicking through pages without reading what's on the screen because he's used to industry standard practices. Jack is excited to join the workforce and get a job. He loves gaming on his PC and is always on his phone. He doesn't like to cook because he never knows what to make and is excited to be able to have AI help him.



## Use Scenario Error Handling

Jack Dawson goes through the steps to produce a recipe and decides to not click the cook button.

Because of this, he ends up having the wrong amount of ingredients and doesn't have what he needs for his next meal. He updates his ingredients list and gets a grocery list to get the ingredients for his next meal.

# Jack's Recipe

Recipes



## ← Chicken Stir-Fry



Quick and colorful stir-fry with tender chicken and crisp vegetables in a savory sauce.

35 min

- 4 servings +

Easy

Asian

High Protein

Nutrition (per serving)

**420**   **35g**   **12g**   **45g**

Calories   Protein   Fat   Carbs

### Ingredients

500 grams Chicken Breast

2 cups Broccoli

2 pieces Bell Pepper

3 tbsp Soy Sauce

3 pieces Garlic

1 tbsp Ginger

2 tbsp Vegetable Oil

1 tbsp Cornstarch

2 cups Rice

Start Cook Mode

I Made This

Add Missing to Shopping List

Ask for Modifications



Plan



Recipes



Pantry



Shopping

# Jake Tried to Make...

Recipes



## ← Vegetable Curry



A rich and aromatic coconut curry loaded with vegetables and warm spices.

35 min

- 4 servings +

Easy

Indian

Vegetarian

Vegan

Gluten-Free

Nutrition (per serving)

**480**   **14g**   **22g**   **60g**

Calories   Protein   Fat   Carbs

### Ingredients

400 grams Chickpeas

400 ml Coconut Milk

2 pieces Sweet Potato

3 cups Spinach

1 pieces Onion

2 tbsp Curry Powder

2 pieces Garlic

1 tbsp Vegetable Oil

2 cups Rice

Start Cook Mode

I Made This

Add Missing to Shopping List

Ask for Modifications



Plan



Recipes



Pantry



Shopping

## ← Chicken Stir-Fry



Quick and colorful stir-fry with tender chicken and crisp vegetables in a savory sauce.

🕒 35 min

👤 4 servings +

Easy

Asian

High Protein

Nutrition (per serving)

**420** **35g** **12g** **45g**

Calories Protein Fat Carbs

### Ingredients

500 grams Chicken Breast 2 cups Broccoli 2 pieces Bell Pepper 3 tbsp Soy Sauce 3 pieces Garlic 1 tbsp Ginger  
2 tbsp Vegetable Oil 1 tbsp Cornstarch 2 cups Rice

📖 Start Cook Mode

I Made This

🛒 Add Missing to Shopping List

🗨️ Ask for Modifications



Ingredients for "Chicken Stir-Fry" deducted from pantry! ✕

Recipes

Pantry



Shopping

1. Go Back and Click "I Made This" on last recipe
2. Manually Update Pantry

### Edit Ingredient

Ingredient

Rice

Amount

2

cups

Delete

Cancel

Save

# Jake Tried to Make - Updated

Recipes



## ← Vegetable Curry



A rich and aromatic coconut curry loaded with vegetables and warm spices.

35 min

- 4 servings +

Easy

Indian

Vegetarian

Vegan

Gluten-Free

Nutrition (per serving)

**480**   **14g**   **22g**   **60g**

Calories   Protein   Fat   Carbs

### Ingredients

400 grams Chickpeas

400 ml Coconut Milk

2 pieces Sweet Potato

3 cups Spinach

1 pieces Onion

2 tbsp Curry Powder

2 pieces Garlic

1 tbsp Vegetable Oil

2 cups Rice

Start Cook Mode

I Made This

Add Missing to Shopping List

Ask for Modifications



Plan



Recipes



Pantry



Shopping

# Usability Plans and Concerns

## Implemented/Plan To

### Implemented:

- Pantry
- Shopping list
- Recipe Page
- Recipe Generation
- Cook Mode
- Meal Planning

### Plan to Implement/In-progress:

- Mobile Design
- Bugs in ingredient categories

## Concerns

Ensure full Mobile Compatibility