



# The Apron App

Team #6

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# Introduction

## Objective

- Simplify the sometimes complicated process of meal planning
- Create an easy-to-use web application that can assist users in planning out their meals.

## Possible features

- Option to save recipes
- Create grocery list based on selected recipes
- Calendar
- Recommend recipes based on ingredients user already has

# Problem

- Time management
  - Meal planning can be time consuming
  - People who do not want to plan meals may opt for easier but unhealthy/expensive options. (i.e. takeout, frozen meals)
- Food waste
  - Poor planning leads to expired and wasted out food
  - Environmental impact
- Dietary restrictions
  - 17.1% of adults followed a specific diet in 2015-2018. [1]



# Technologies



Frontend Development	React
Backend Language	NodeJS
Database	MongoDB
Framework	Express
API's	Google Calendar, Spoonacular, Nutritionix, etc
Source Control	Github
Project Board	Trello

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## BEEF STEW WITH PUMPKIN



**1** **9** **9** **9** **SP** 465 Cals | 50.5 Protein | 29 Carbs | 16.5 Fats

This hearty beef stew cooks low and slow on the stove with pumpkin (or butternut/acorn squash) added when the beef is tender. Serve with crusty bread to soak up every last drop!

### RECIPE KEY:

- V** Vegetarian Meals
- GF** Gluten Free
- Q** Under 30 Minutes
- FM** Freezer Meals
- P** Paleo
- SC** Slow Cooker Recipes
- LC** Low Carb
- KF** Kid Friendly
- DF** Dairy Free
- PC** Pressure Cooker Recipes
- W** Whole 30 Recipes
- K** Keto Recipes
- AF** Air Fryer Recipes
- MP** Meal Prep Recipes

→ browse recipes by **Weight Watchers Smart Points**

### WELCOME!

Hi, I'm Gina Homolka, a busy mom of two girls, author and recipe developer here at Skinnytaste.com. My food



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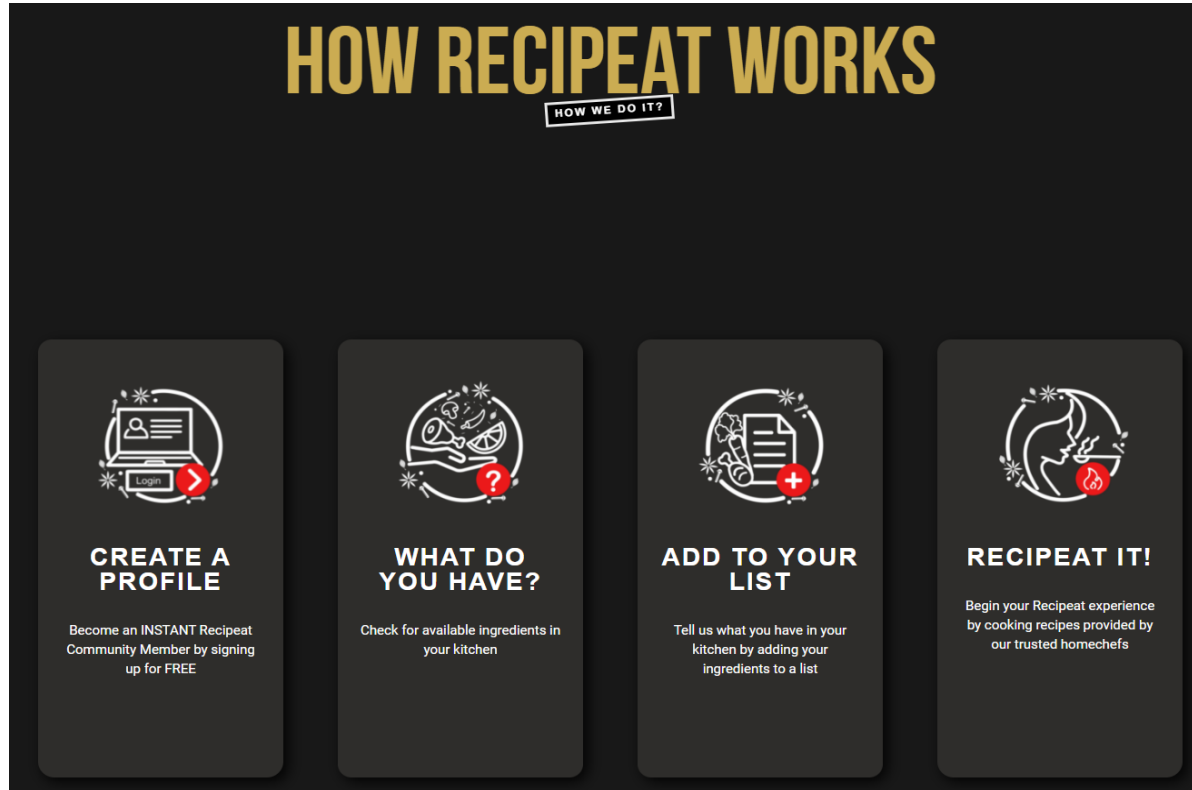
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## RECIPES

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# Related Work - Recipeat





# Mangalorean Fish Curry

A perfect blend of spices, heat and sour, this Mangalorean fish curry is sure to please the soul! Fish is cooked from scratch in a flavoursome masala that lends itself remarkably well to the fish. A delectable option for any dinner party or a regular meal paired with hot steaming rice! ❤️



15 mins



4 people



- kcal



VIEW RECIPE

**Mangalorean Fish Curry**

Recipe card for Mangalorean Fish Curry. It includes a title, a large background image of the dish, and a detailed list of ingredients and preparation steps. The card also features a 'Share' button and a '1 MADE IT' badge.

**Ingredients**

- 500 Gms Fish - Seer/Pomfret
- 10-15 Dried Red Chillies Kashmiri
- 1 Tbsp Coriander Seeds
- 1 Tsp Fenugreek Seeds
- 1/2 Tsp Ajwain
- 1 Tsp Turmeric Powder
- 1 Onion Diced
- 10-12 Garlic Cloves
- 1/3 Inch Ginger
- Lime Sized Tamarind
- 5 Tbsp Grated Coconut
- 1 1/2 Cup Water
- 1 Tsp Cumin Seeds
- 10 Black Peppercorns
- Salt To Taste
- 10-15 Curry Leaves
- 1/4 Tsp Mustard Seeds
- 1 1/2 Tbsp Coconut Oil
- 2 Dried Red Chillies

**Description**

A perfect blend of spices, heat and sour, this Mangalorean fish curry is sure to please the soul! Fish is cooked from scratch in a flavoursome masala that lends itself remarkably well to the fish.

A delectable option for any dinner party or a regular meal paired with hot steaming rice! ❤️

**Preparation**

1. Marinate the fish in salt and turmeric
2. Lightly roast and grind all ingredients to form a paste. Add water to form a paste.
3. Cook masala in a pot. Add water
4. Once the curry starts to boil, add fish
5. Let the fish cook for next 5 mins
6. For tempering, heat oil, add mustard seeds followed by curry leaves and 2 dried red chillies.
7. Add the oil mix to the curry

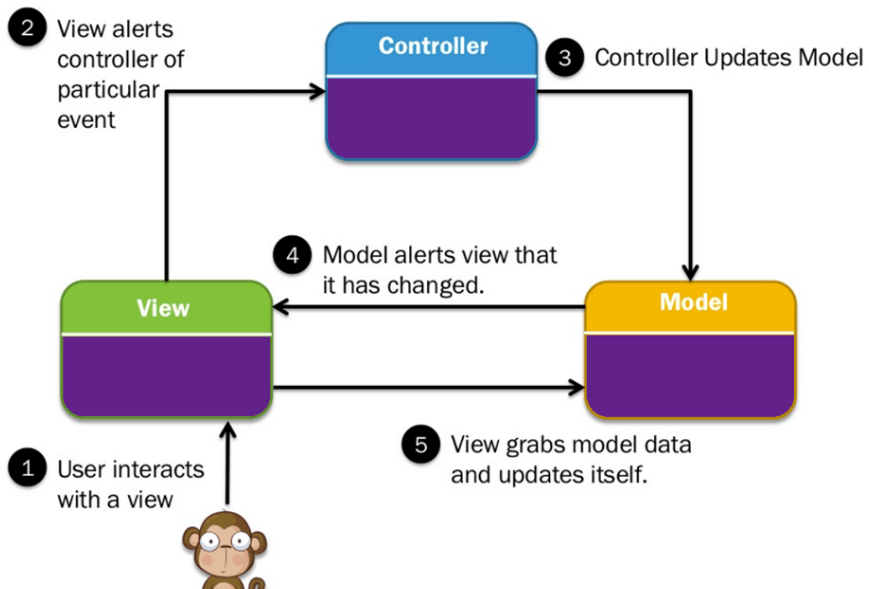
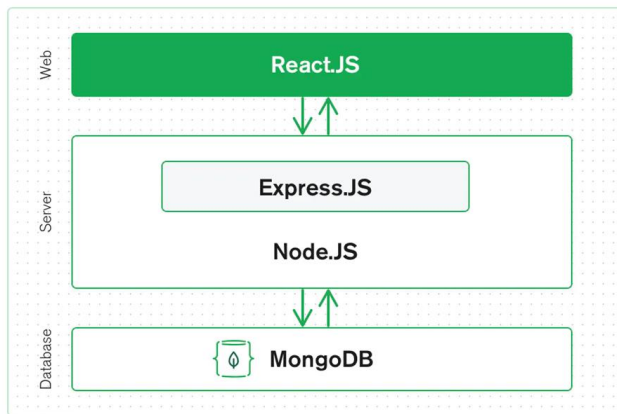
**Share:**

1 MADE IT

# Design Goals

- Hamburger menu
  - Different diets
  - Calendar feature
  - Save & pantry feature
- Home screen
  - This will have a list of recipes from online sources
- Search bar
  - This will be where a user can search for new ingredients and add them to their pantry.
- User settings
  - This is where a user can easily update their basic information, username, password etc...





Risk	Risk Reduction
Enabling Proper Encryption for database regarding passwords/user information	We will be using a facebook standard for creating a dynamic web page (MERN Stack) and handle all user encryption using SHA-256 Hash/SALT to allow for best industry standard encryption.
Scalability when dealing with an influx of client requests	By using Mongo we will have the built in scalability, along with running on multiple servers to ensure better probability of losing crucial data. information around building the web application is very abundant on the internet, so we will have plenty of sources to reference.

Testing a vast majority of different OS/Device intercompatibility to be best optimized for all users.	We will use a responsive web which will allow us to adjust a website content into the best layout for the device it is being displayed on. Creating a responsive web page is crucial for making a user friendly experience.
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# Tasks and Schedule

Tasks	Dates
1. Work on preliminary proposal and presentation	8/23-9/13
• Identify the concepts and objective of the project	8/23-8/27
• Understand the goals and obstacle of future users	8/30-9/3
• Write initial proposal	9/7-9/10
• Delivery proposal presentation	9/10-9/15

2. Initial app planning	9/17-9/24
<ul style="list-style-type: none"><li>• Work on the wireframe for each of the screens of the app:<ul style="list-style-type: none"><li>-Discuss UI design pattern and color palette</li><li>- Create a user-flow diagram and discuss navigation for each screen.</li></ul></li></ul>	9/17-9/20
<ul style="list-style-type: none"><li>• Make final decisions on what features the app will have</li></ul>	9/20-9/22
<ul style="list-style-type: none"><li>• Make final decision on technologies which is best suited for the project</li></ul>	9/20-9/22
<ul style="list-style-type: none"><li>• Gather recipes (Research APIs for finding online recipes)</li></ul>	9/22-9/24

4. Development	10/1-11/15
<ul style="list-style-type: none"><li>● Create login/sign-up functionality</li></ul>	10/1-10/6
<ul style="list-style-type: none"><li>● Create and design MongoDB schema for storing user data.</li></ul>	10/1-/6
<ul style="list-style-type: none"><li>● Design and create UI for login and sign up pages with ReactJS</li></ul>	10/8-10/15
<ul style="list-style-type: none"><li>● Implement API for user authentication</li></ul>	10/8-10/15

5. Deploy app	10/20-10/30
6.Finish fine tuning the website and testing use cases	11/2
<ul style="list-style-type: none"><li>● Perform functional testing</li><li>● Perform performance testing</li></ul>	11/2-11/15
7. Final report and presentation	11/15

# Deliverables

- Design Document: Documentation of all software used
- Database schema and initial data: The DB schema is for MongoDB and we will also be using a recipe and calendar API
- Website: Will allow the user to find recipes based off of the items they have in their pantry along with other features
- Final Report

Questions?