
UR Dorm Recipes

Team Backslash

- ☐ Andrew Nocka
- ☐ Carolyn Sohmer
- ☐ Elizabeth Bradley
- ☐ Mike Holupka
- ☐ Shuopeng Deng
- ☐ Zhenyang Dai

Executive Summary

College students have it tough when it comes to one of their favorite activities: eating. Many fall prey to the weight-gain phenomenon that is “the freshman fifteen” due to lack of a balanced diet upon starting a college lifestyle. Dining hall food can be bland (and often unhealthy) and leave much to be desired, leaving students to choose processed foods like chips and cookies to have on hand for snacks. Students who are accustomed to preparing their own meals at home might be disappointed by the options available at the on-campus food market Hillside and have trouble finding ways to make the most of the food offered with the mini-fridge and microwave in their dorm rooms. Some students even resort to spending their own money at supermarkets like Wegman’s and Trader Joe’s on the weekends or by ordering delivery many nights a week because they do not know how to make use of the food at Hillside, which accepts UROS and Declining.

UR Dorm Recipes, founded by six University of Rochester students who know their way around Hillside, is here to help! Our website will share our wisdom and experience navigating Hillside market to find its hidden gems and food combinations that provide both healthy and delicious meals. Students shouldn’t waste their money on off-campus food establishments when there are so many meal recipes they can easily prepare in their dorm rooms using only items from Hillside market. UR Dorm Recipes offers our expert recipes and also acts as university-wide food community. Students who discover their own food masterpieces can share their photos and recipes, and they can also make suggestions about dining hall meals they enjoyed. A database storing all products sold at Hillside market will be available for reference and for manually creating recipes!

Use Case 1: Reversing the “Freshman Fifteen”

Penelope is a second semester freshman at U of R. She has always struggled to eat healthy and is a bit of a picky eater, but since starting college, she has gained 20 lbs. She works out a couple times a week, but she knows the cause of her weight gain is her dorm diet, which consists mostly of the Milano cookies and potato chips she buys at Hillside. Penelope finds it hard to be creative with her meals, and keeps defaulting to

unhealthy choices.

Using UR Dorm Recipes, Penelope finds recipes for meals her fellow students made using only ingredients from Hillside, many of which she didn't even know the market sold. Some of the recipes she doesn't like the sound of, but there are a few of them that she tries and really enjoys. This introduces a better balance of nutrition into Penelope's diet and by the end of her sophomore year she is 30 lbs. lighter!

Use Case 2: Adding Some Variety

Bradley is an athlete at U of R and usually goes to the dining halls for all three meals every day. He will eat just about anything, but he's starting to find the meals offered repetitive and repulsive, especially after hearing some horror stories from a dining worker he befriended about the unsanitary ways the food is prepared. Bradley still needs his three big meals to stay on top of his game, though, and he can't afford to order food from delivering restaurants. Somehow, he needs some variety!

Using UR Dorm Recipes, Bradley discovers tons of possible meals that he can make using his kitchen in Southside with food he can get at Hillside after his evening practices. He still goes to the dining hall for lunch most mornings, but when he recommends the site to his roommates, they decide to try a new recipe for dinner every night and love it. Sometimes they even write reviews of the recipes on the website after they try them.

Use Case 3: An Outlet for Student Cooks

Leah misses home every time she eats a meal at U of R. At home, she loves to cook, and she is going through stove-withdrawal. Sometimes at Danforth, she will try to make suggestions to the workers cooking, but that never seems to go over well. She has even attended some of the dining round-table discussions, but nothing mass-produced for the student body seems to live up to her standards.

Using UR Dorm Recipes, Leah gets inspired and takes to Hillside for a shopping spree. Every night she experiments with something new, and uses UR Dorm Recipes to post photos and recipes of her creations. She finds the limitations of a single market exciting, and tries to out-do herself in the kitchen every night. Leah has even started cooking for her hall-mates and made several friends on UR Dorm Recipes. Now she is considering becoming a professional chef!

Required Technology

1. Server-Side Framework - Apache
2. Database - MySql to manage Recipes and Ingredients
3. AJAX - For submitting new recipes
4. Web Service - Sharing to Facebook, Twitter, and Tumblr

5. Multimedia - Upload photos of replications of recipes
6. Make an API - Provide an API for expansion to additional cell phone and tablet vendors
7. Design & Evaluate - Easy User Set up, Alpha-Beta Testing.
8. Accessibility - Designed primarily for Web-Browser Use on a Traditional Monitor
9. Go Mobile - available on smart-phones and tablets
10. Server-Side Processing - Processing data based on recent searches done by users may be useful