

# Current Object Classification Hierarchy

*(not platform specific)*

The first section of this document is an overview of the current objects associated with our product and their associated parameters. You can skip to the [New Object Classification Hierarchy](#) if you want.

## Function-driven Features

- Sear
- Toast
- Bake
- Reheat
- Keep Warm

## Food-driven Features

- Ingredients
  - Guide (text)
  - Input parameters
    - Zones / Quantity
    - Doneness
    - Thickness
  - Tray type
  - Tray placement
  - Estimated Time
- Combinations
  - Guide (text)
  - Input parameters
    - Zones / Quantity
    - Doneness
    - Thickness
  - Tray type
  - Tray placement
  - Estimated Time
- Marketplace / Complete Meals
  - Meal Kits
    - Meal Kit Recipe Steps (photo/text)
    - Input parameters
      - Servings
      - Doneness
      - Thickness
    - Tray type

- Tray placement
- Estimated Time
- Single Items
  - Guide (text)
  - Input parameters
    - Zones / Quantity
    - Doneness
    - Thickness
  - Tray type
  - Tray placement
  - Estimated Time
- Accessories
- Brava Oven
- Recipes / Complete Meals (continued)
  - Recipe Steps (photo/text)
  - Input parameters
    - Servings
    - Doneness
    - Thickness

## Bookmarks

*(formerly known as Bookmarks)*

Bookmarks can only be saved on the app, currently.

## Pro Cook

*(formerly known as Chef Mode)*

## Recents

Contains direct shortcuts to any food- or function-related items that have been previously used to completion.

## Utilities

- Timer
- TempSensor Reading
- TempSensor Cleaning Guide
- Clean Lamps
- Safety Instructions
- Instructional Videos

## Settings

- Power
  - About
  - Sounds
  - Temperature
  - Network
  - Account
  - Pro Cook Beta
- 

## New Object Classification Hierarchy

*(not platform specific)*

### Glossary

The purpose of this glossary is not only to define commonly used terms, but also help reclassify existing objects. Some of the terms used here have been used before but **the definitions are different**.

### Recipe

An object containing [instructions](#) and an associated [program](#). The recipe is the user-facing object and includes all objects previously known as “Ingredients,” “Combinations,” “Meal Kits,” “Chef’s Picks,” etc.

### Program

The directions that the Brava oven follows while cooking. The procedure can be defined in code, like BravaScript, or in pre-recorded steps, like in Pro Cook. This is not a user-facing term. Recipes can contain one or more programs, with each separate program accounting for things like serving size variations. The current system supports this.

## Instructions

The text or graphical component of a recipe. These instructions can appear before, during, and after the cooking phase in the Brava oven. The steps on a meal kit recipe card or the “guide” on the oven are examples of instructions. Instructions include three major components: *preparation*, *mid-cook*, and *plating*. Any or all of these components can be included in the instructions. Any of these components can contain one or more steps. Our current guide text for ingredients is a specific example of preparation instructions.

## Ingredients

Can be classified as [key](#), [additional](#), or [pantry items](#). Ingredients also function like tags within recipes. For example, if a user searches for broccoli, they should expect to see all recipes that contain broccoli.

## Key Ingredients

The main foods of any given dish that will be cooked in the Brava oven. These can be composed of single items, like chicken, or something more complex, like a frozen pizza. There are also recipes where key ingredients are not necessary or useful, like with baked goods.

## Additional Ingredients

Any additional foods that accompany a recipe but are not cooked in the oven, like a salad. Additional ingredients would typically be included with a meal kit.

## Pantry Items

Oils, salt, and pepper -- basically any ingredient that the user should have on hand. “From Your Pantry” in our current recipe instructions.

## Collection

Any list of recipes and/or other collections. [Favorites](#) are an example of a collection. “Chef’s Picks,” in our current UI, would also be an example of a collection. Any recipe can theoretically exist in any collection, although some collections are user-created while others are admin-created. A collection could appear on any platform. For example, a breakfast category in the Brava Marketplace on the app.

## Favorites

*(formerly known as Bookmarks)* Any recipe on the oven can be favorited from any platform. Favoriting an item will make it appear in a user’s Favorites list.

## Categories

On the oven UI, the Cook function presents categories (collections) like “Vegetables,” “Meat,” “Prepared Foods,” etc. It is possible that an ingredient will appear in multiple categories. The intent is to make items easier to find. For example, a user might find NY Steak in the Marketplace, but the same recipe would also appear under the Meat category. It’s the same recipe, and the same actions are available, but it’s just in a different location. The redundancy is intentional. The categorization is largely up to us. Categories could be automatically filled based on tags or descriptors but manual placement would be preferable.

## Related Recipes

Recipes that contain one or more of the same key ingredients as another recipe. For example, a user navigates from **Cook > Meat > Poultry > Chicken Breast** and sees not only chicken breast recipe, but in “Related Recipes” they also see any other recipes available that contains chicken breast. This merges the current objects of combinations along with meal kit recipes because both would be shown here. Users could still find the same combinations and meal kits underneath the Meals

## Shopping List

A text-based list of [ingredients](#) defined by the user. Items can be added or removed from any platform. Shopping Lists are user-specific. Any ingredient ([key](#), [additional](#), or [pantry](#)) can be added to a user’s shopping list.

## User Parameters

Servings size, quantity, zones, cut, doneness, thickness, and any other user-driven parameters that are necessary before running a recipe program. Previously used parameters would be saved in the cloud and tied to a user’s account.

## Program Parameters

TempSensor usage, estimated time, and any other parameters defined within BravaScript or any other recipe programming.

## User Actions

Any interaction the user can have with an object. [See example user actions](#) for Recipes below.

## Function-driven Features

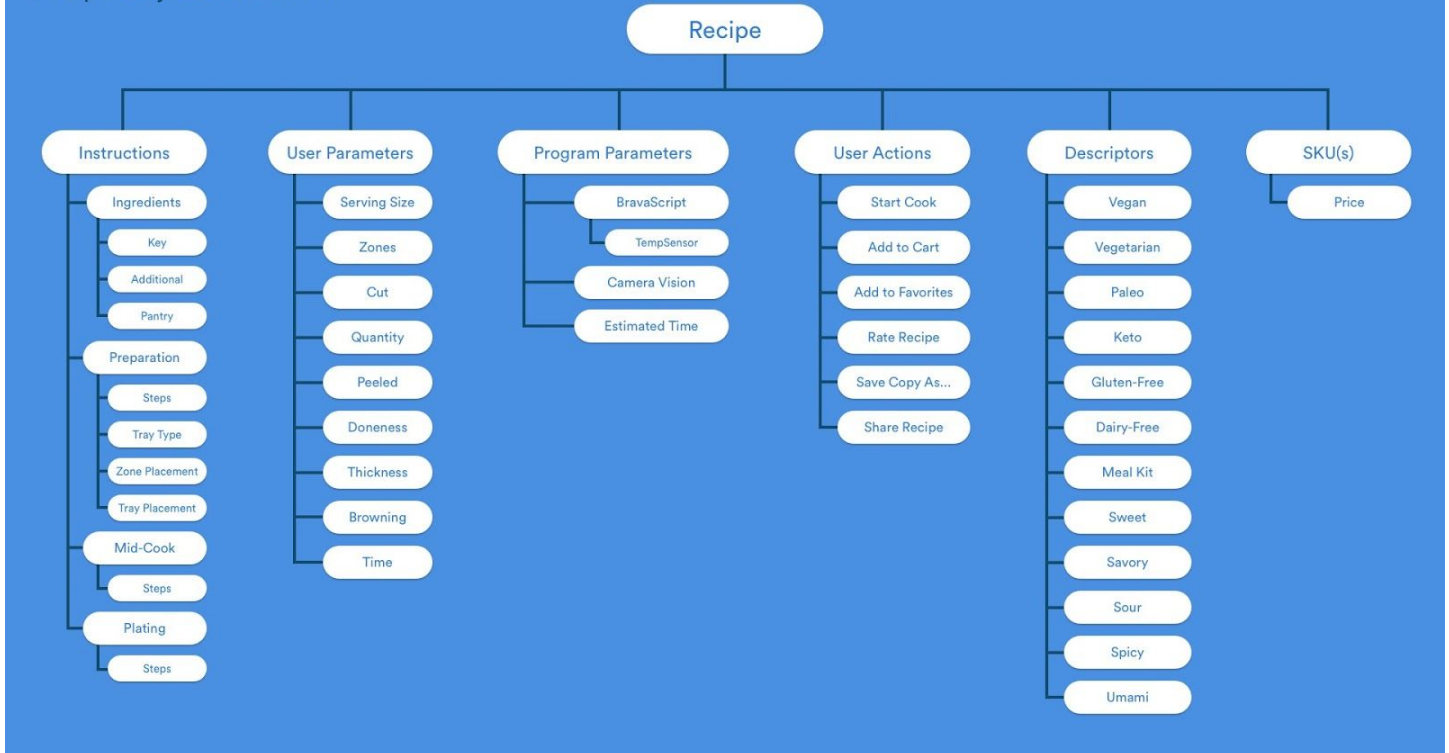
- Sear
- Toast
- Bake
- Reheat
- Keep Warm
- Pro Cook Beta

## Procedure-driven Features

- Recipe
  - Instructions
    - Key Ingredients
      - Add to Shopping List
    - Additional Ingredients

- Add to Shopping List
  - From Your Pantry
    - Add to Shopping List
  - I. Preparation
    - Any preparation steps
    - Zone placement
    - Tray type(s)
    - Tray placement(s)
  - II. Mid-Cook
  - III. Plating
- [User parameters](#)
  - Serving Size
  - Zones / Cut / Quantity / Peeled
  - Doneness
  - Thickness
  - Time Adjustment
- [Program-defined parameters](#)
  - Estimated Time
  - TempSensor usage
  - Camera Vision
- User Actions
  - Start Cook
  - Add to Cart / Remove from Cart (if we sell it and it is available)
  - Add to [Favorites](#) / Remove from Favorites
  - Rate Recipe (five-star rating system)
  - Save Copy of Recipe (see [User-Created Content](#))
  - Share Recipe (with other users, social media, etc.)
- Additional Attributes / Descriptors
  - Vegan
  - Vegetarian
  - Paleo
  - Keto
  - Gluten-Free
  - Dairy-Free
  - Meal Kit
  - Sweet
  - Sour
  - Savory
  - Spicy
  - Umami
- SKU(s)
  - Price

## Recipe Object Definition



## Future Considerations

### User-Created Content

Users would have the ability to essentially “Save Copy As...” their own recipes with adjustments to default user parameters, instructions (including defined ingredients), tray type, and tray placement. For example, a user takes a broccoli and steak recipe and, on their own, decides to replace broccoli with carrots. They like how it turned out so they decide to copy the recipe and change the ingredient name from broccoli to carrots. This is just one possibility. Users would also have the ability to write their own programs through functions like Pro Cook, Brava Blockly, or by directly writing BravaScript themselves.

### Easily Modifiable Parameters

The single object architecture affords us the ability to easily modify or add parameters. Existing recipes can take advantage of any new parameters as necessary.

## Oven Information Architecture

- Recipe-Driven Features (*note: categories shown here are easily modified and not complete*)
  - Cook
    - All
      - All recipes, sortable A-Z, recently added, popular, highest rated, etc.
    - Proteins
      - Poultry

- Chicken
  - Breasts, Bone-in & Skin-on
  - Breasts, Boneless & Skinless
  - Wings
  - Drumsticks
  - Hot Dogs
  - Sausages, Fresh
  - Sausages, Pre-cooked
  - Spatchcocked Chicken
  - Tenders, Raw
  - Thighs, Bone-in & Skin-on
  - Thighs, Boneless & Skinless
  - Whole Chicken
- Duck
  - Breasts
- Turkey
  - Meatballs
  - Turkey Burger
- Beef
  - Hot Dogs
  - Filet Mignon
  - Flank Steak
  - Meatballs
  - NY Strip Steak
  - Sausages, Fresh
  - Sausages, Pre-cooked
  - Skirt Steak
  - Tri Tip
- Pork
  - Bacon
  - Breakfast Sausage, Pre-cooked
  - Breakfast Sausage, Raw
  - Pork Chop, Bone-in
  - Pork Chop, Boneless
  - Pork Ribs
  - Pork Tenderloin
  - Sausages, Fresh
  - Sausages, Pre-cooked
- Seafood
  - Crab Cakes
  - Wild Mahi-Mahi Fillet
  - Salmon, Skin-on
  - Salmon, Skinless
  - Shrimp
- Other Meats
  - Rack of lamb
  - Meatballs (all types)
- Tofu (Any Soy-based Proteins)



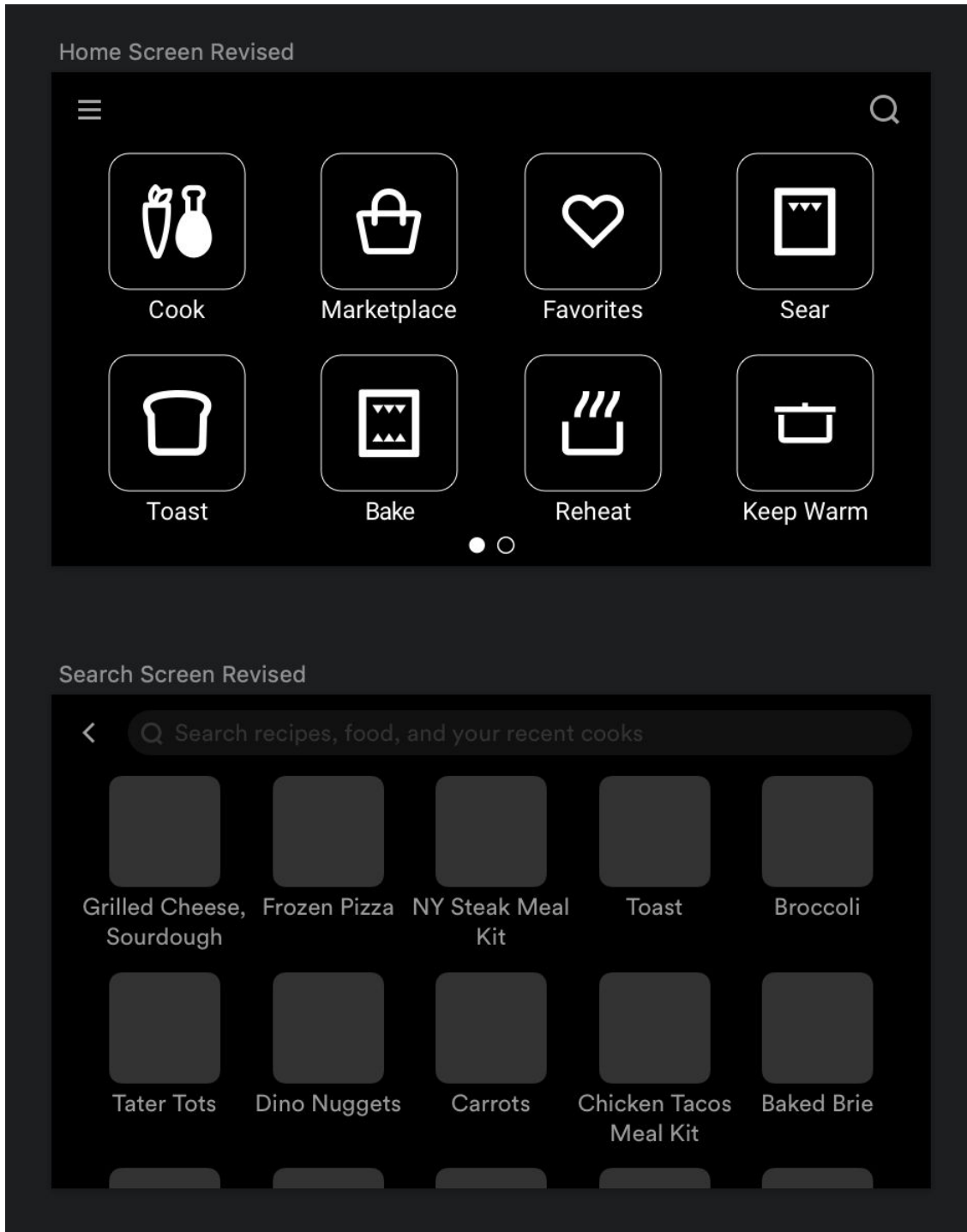
- Tofu & Broccoli
  - Tofu & Cremini Mushrooms
  - Tofu & Green Beans
  - Tofu & Shiitake Mushrooms
  - Tofu & Snap Peas
  - Eggs
    - Classic Breakfast Sandwich
    - Egg & Prosciutto Tartine
    - Fried Eggs
    - Individual Frittatas
    - Individual Stratas
- Vegetables
  - Asparagus
  - Baby Broccoli
  - Beets
  - Bell Peppers
  - Broccoli
  - Brussels Sprouts
  - Butternut Squash
  - Carrots
  - Cauliflower
  - Cherry Tomatoes
  - Corn Kernels
  - Corn on the Cob
  - Crimini Mushrooms
  - Eggplant
  - Garlic
  - Grape Tomatoes
  - Green Beans
  - Kale
  - Portobello Mushrooms
    - Portobello Mushrooms
    - Portobello Burger
  - Red Onions
  - Roma Tomatoes
  - Russet Potatoes
  - Spaghetti Squash
  - Sweet Potatoes / Yams
  - Yellow Onions
  - Yukon Gold Potatoes
  - Zucchini
- Fruits
  - Apples
  - Peaches
  - Strawberries
- Breads
  - French Toast
  - White Bread

- Wheat Bread
  - Sourdough Bread
- Pasta
  - Macaroni & Cheese
  - Couscous & Roasted Vegetables
- Meals
  - Breakfast
  - Lunch and Dinner
    - Cuisine Type
    - Chicken
    - Beef
    - Any other relevant categories we want here
- Snacks
  - Baked Feta
  - Brava Granola
  - Brava Spiced Nuts
  - Parmigiano-Reggiano Crisps
  - S'mores
- Baked Goods
  - Apple Cheddar Turnovers
  - Apple Crostata
  - Brava Shortcakes
  - Bread Puddings
  - Buccellati Cookies
  - Salted Chocolate Chip Cookies
- Desserts
- Prepared Foods
  - Frozen Foods
    - Chicken Nuggets
    - Chicken Tenders
    - Waffles
    - Pizza
    - Toaster Pastry
    - Veggie Burger
  - Sandwiches
    - Grilled Cheese
    - Grilled Cheese, Sourdough
    - Grilled Cheese, Wheat bread
    - Quesadilla
    - Classic Breakfast Sandwich
- Marketplace (recipes with food that can be purchased from Brava)
  - Featured
  - On Sale
  - Meal Kits
  - Butcher Shop
  - Vendor
  - Breakfast
  - Whatever we want

- Favorites
  - Any recipe the user has favorited goes here
- Search / Recents
  - Search
    - Recent Searches
  - Recent Recipes Cooked
- Function-Driven Features (user timed operation of the oven heaters)
  - Sear
  - Toast
  - Bake
  - Reheat
  - Keep Warm
  - Pro Cook (if enabled)
- Misc Features
  - Utilities
    - Timer
    - TempSensor Reading
    - Cleaning Guide
    - Clean Lamps
    - Send Brava Diagnostics
    - FCC Statement
    - Instructional Videos
  - Settings
    - Power
      - Sleep
      - Power Off
    - About
    - Maintenance
      - Check for Update
      - Automatically Update Software
        - Enable / Disable
      - Erase Data and Settings
      - Control System Reset
      - Run Wifi Test
    - Sounds
      - Almost Done Alert
      - Cook Complete Alert
      - Preheat Alert
      - Button Sounds
      - Error Sound
    - Temp
      - Fahrenheit
      - Celsius
    - Network
      - Wifi
        - Enable / Disable
      - Available Networks
    - Account

- Create Account
- Change Password
- Sign In / Sign Out
- Pro Cook Beta
  - Enable / Disable
- Safeguards

## Home Screen Mockup



## Cook Screen Flow

