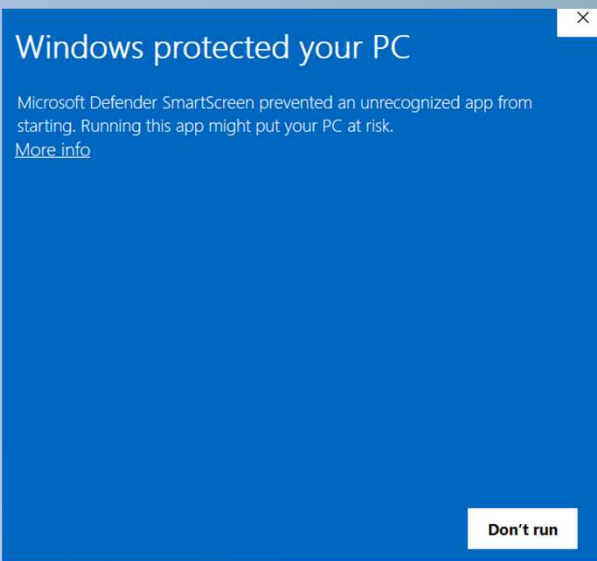


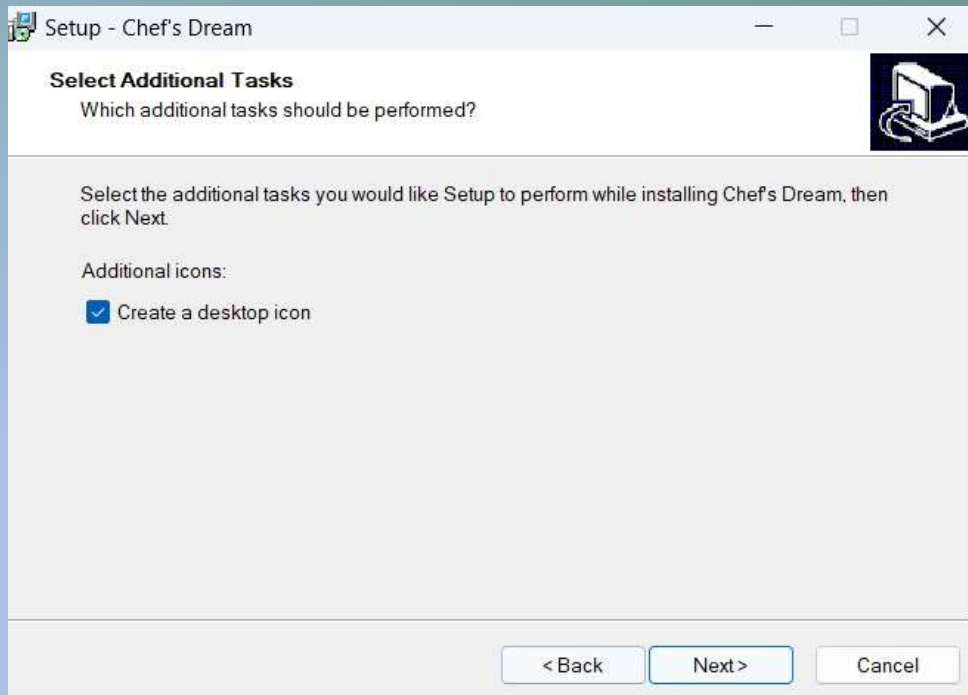


Chef's Dream 2023 ~ Walkthrough

Chef's Dream is a culinary toolkit that offers a nice blend of necessity and bonus features. You may encounter this message. It is just because this program is not widely used yet. Click More Info and then Run Anyway



After you click More Info and Run Anyway, you will see this installation screen. Click next to proceed with the setup.

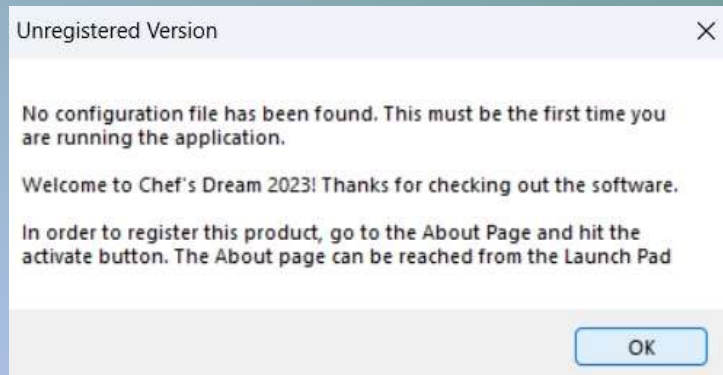


You can set the path to be whatever you like. Generally it creates a folder called Apps on your C:\. The general path looks like: C:\Apps\PCS\Chef's Dream. Having a desktop icon is useful for having easy access to the program.

Once you have navigated through the setup options and installed the program you will have the opportunity to launch the program from the installation

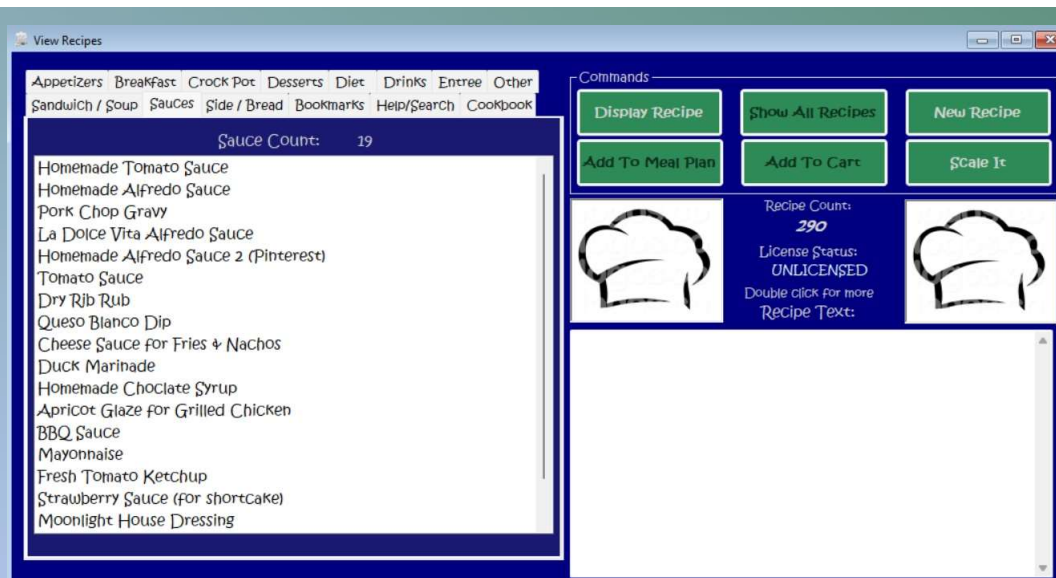


During the first run, you will see messages about not being registered. In order to register, you must pay the purchase price and wait to receive your license key.



The easiest way to get to the Activation page is through the About form. The About form can be loaded from the Launchpad



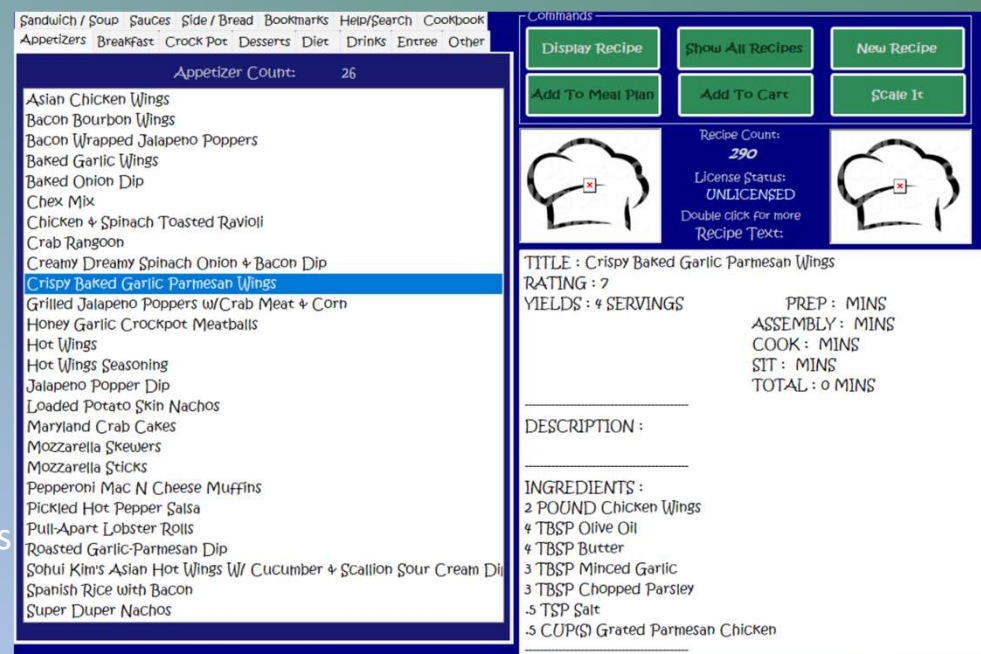


This is the Recipe Viewer. Once you have installed the application, you will have no recipes. You can start your own database from scratch. Some of the buttons are disabled from working in Unregistered mode.

After you have some recipes saved by entering them on the New Recipe form, you will be able to double click the item and have it display in the recipe box on the right. Maximize to see ever more of the recipe instructions



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Recipe Editor

Recipe Title: Italian Beef Sandwich

Dish Description: delicious italian beef and some hoagie buns

Dish Type: Entree

Decimal / Fraction Equivalents

Ingredients

Symbols

Recipe Instructions:

Hoagie Rolls

1) preheat oven to 325° F

of Servings: 6

Dish Ranking: 8 of 10

Time Info:

Prep Time: 10 min.

Assembly Time: 5 min.

Cook Time: 60 min.

Sit Time: 5 min.

Total Time: 80 min.

Assign Picture

Assign Picture

Use decimal format. (ie 1/4 = 0.25)

Save Recipe

The Recipe Scaler is a nice tool if you do a lot of big parties or catering. It is even useful when your recipe yields 500 cookies.

To enter your recipes, you will do so in the Recipe Editor form. The ingredients must be entered in decimal format in order for the Recipe Scaler to function correctly. Once you have all the information for your recipe typed in, click Save. You should see your new recipe in the recipe list under whichever category you selected when you entered the recipe

Recipe Scaler

Recipe Name: *Baked Onion Dip*

Add Ingredient

Original Recipe Yield: 6

Target Yield: 25


Export Scaled List

Ingredients List:	Item Amount	Measurement:	Scaled Amounts
Sweet Onions,	2	Med.	8.3333
oz. Pkg.	1	6	4.1667
Mayo	.5	CUP(\$)	2.0833
Hot Pepper	.5	TSP	2.0833
Bacon Bits	.5	CUP(\$)	2.0833
Grated Parmesan	.25	CUP(\$)	1.0417



This is the Launchpad. It loads first whenever you load the program. It is the area where you decide what tool best serves your needs this time. In order to register, click the About button.

Activate

- 1) Enter your email address:
- 2) Pay \$10.99 one time via PayPal

- 3) Enter the license you received in your email
- 4) License status: Not Checked

Activation is pretty straight forward. Enter your email address you want to use as the registered email. This will be the email that receives the license key after payment. You will receive your license key withing 24 hours of payment

Perfect Computing Solutions ~ Chef's Dream 2023



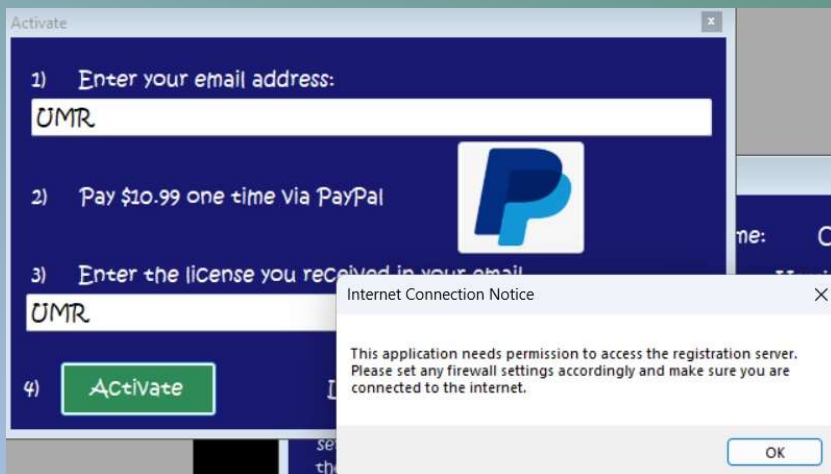
App Name: Chef's Dream 2023

Release History: Version Info: 2.0.2.3

Build Date: 1/16/2023

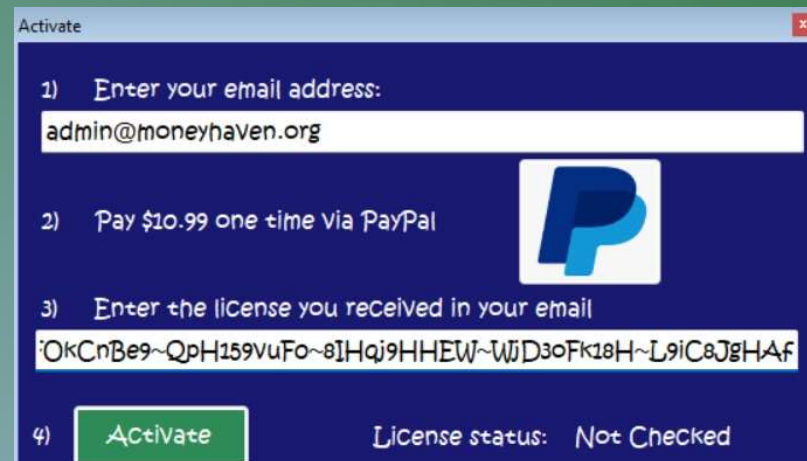
Chef's Dream is an advanced recipe toolkit. With tools like scaling recipes for different serving sizes, ranking your recipes, sending recipes straight to email or print a file to put on the Cloud, Conversion functions, meal planning, and shopping list Creator, there is not much this tool can't help you with.

There are a few tools on the About page. The Suggest send an email to s about suggestions you have for the program. Error Report sends an email about the error you encountered. Tips are helpful also. The mission critical one, however is Activate.

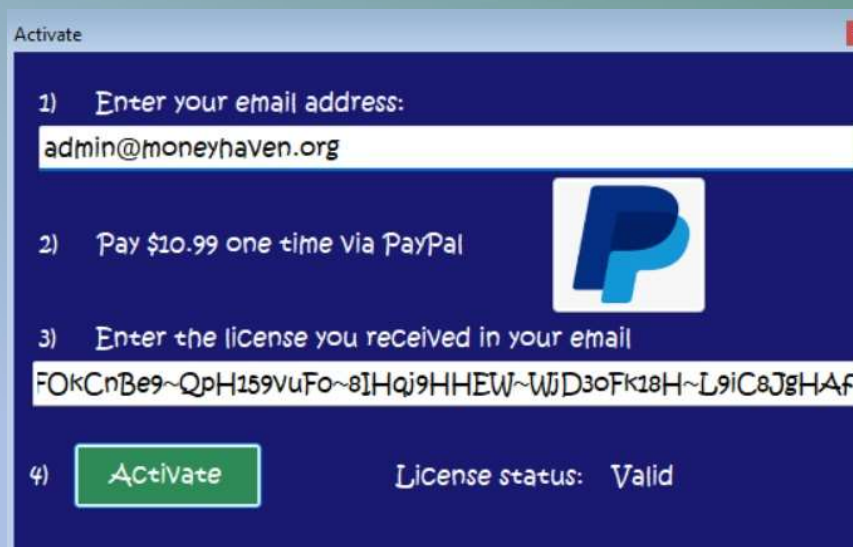


When the Activator Pane is opened, you will see this message about allowing access for the program. This is to reach the activation servers and email servers for shopping list and things

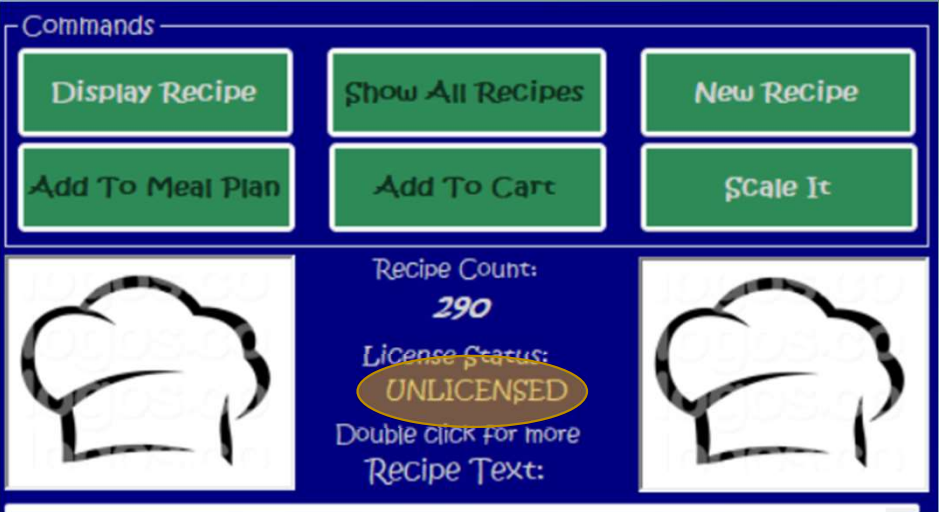
After you have completed pasting your license key and verifying your email, you will click Activate. You should see that the license is valid. It is recommended at this point to close the software and restart it after activation.



Once you have received your license key, copy and paste into the license box and verify your email is correct before pressing Activate



An unregistered version in Recipe Viewer looks like this:



In the Unregistered version, some of the buttons are disabled such as Show All Recipes. After registering all functions are enabled.

Whereas, a properly registered version looks like this:





After registering your software, multiple additional functions are unlocked. This one is for generating a shopping list from your recipes. Double click on a recipe to send the recipe to Recipe display area. Next click Add To Cart . After confirming ingredients, you will see this. It is showing you have only sent 1 recipe and have not finalized the list yet.

The Recipe Catcher List is where the information goes when you click Add To Cart. You need to finalize it which organized the list a bit and you end with a list in the left column where you can email or Save the information. You can import or Export the recipe catcher list if you like. Could save some repetition or just save your grocery list and import it and send it

Shopping List

Add Item

Save to Cloud

Send Email

INGREDIENTS :

1 C finely Chopped Cooked Chicken

1 C finely Chopped spinach about a 10 oz. pkg squeezed dry

0.5 C bread crumbs

0.5 C finely grated Parmigiano Reggiano or aged Asiago plus additional for sprinkling over ravioli

0.25 C minced Italian flat leafed parsley

4 cloves minced garlic

2 eggs

Kosher or sea salt & freshly ground pepper to taste

INGREDIENTS :

2 Med. Sweet Onions, finely Chopped (about 2 cups)

1 6 oz. Pkg. Hickory Smoked Cheddar Cheese and Swiss, shredded

.5 CUP(S) Mayo

.5 TSP Hot Pepper Sauce

.5 CUP(S) Bacon Bits

.25 CUP(S) Grated Parmesan

INGREDIENTS :

Double-click an item above to modify items above.

Item Count: 37

Recipe Catcher List

Import

Export

INGREDIENTS :

1 C finely Chopped Cooked Chicken

1 C finely Chopped spinach about a 10 oz. pkg squeezed dry

0.5 C bread crumbs

0.5 C finely grated Parmigiano Reggiano or aged Asiago plus additional for sprinkling over ravioli

0.25 C minced Italian flat leafed parsley

4 cloves minced garlic

2 eggs

Kosher or sea salt & freshly ground pepper to taste

Recipe Count: 4

Finalize

If you elect to email this list to yourself, you will need to have setup emails in the Email Account Manager. Saving the data for the cloud is easy as well. Simply save the file and place on one of your cloud drive that your device will have access to when shopping

After finalizing the list, you will see the number of items you need for your recipes. The item count includes the Ingredients text. This is in the list to help sort which recipe the ingredients are from

Email/Cloud Access

Information to be sent: Custom List Contents

Status of information to be sent: Item passed inspection...

Referring Form: Custom Shopping List

Email Contacts:

NAME: [redacted]

NAME: [redacted]

NAME: [redacted]

Email Body:

INGREDIENTS :

1 C finely Chopped Cooked Chicken

1 C finely Chopped spinach about a 10 oz. pkg squeezed dry

0.5 C bread crumbs

0.5 C finely grated Parmigiano Reggiano or aged Asiago plus additional for sprinkling over ravioli

0.25 C minced Italian flat leafed parsley

4 cloves minced garlic

2 eggs

Kosher or sea salt & freshly ground pepper to taste

INGREDIENTS :

Send Email

Disabled when referring form info is not complete

Save to Cloud

Meal Planner

Days of the Week

Active Dish Name: *Amazing Creme Brulee*

Monday	Tuesday	Wednesday	Thursday
APPETIZER:NONE BREAKFAST:NONE BRUNCH:NONE LUNCH:NONE DINNER:NONE DESSERT:NONE	APPETIZER:NONE BREAKFAST:NONE BRUNCH:NONE LUNCH:NONE DINNER:NONE DESSERT:NONE	APPETIZER:NONE BREAKFAST:NONE BRUNCH:NONE LUNCH:NONE DINNER:NONE DESSERT:NONE	APPETIZER:NONE BREAKFAST:NONE BRUNCH:NONE LUNCH:NONE DINNER:NONE DESSERT:NONE

Friday	Saturday	Sunday
APPETIZER:NONE BREAKFAST:NONE BRUNCH:NONE LUNCH:NONE DINNER:NONE DESSERT:NONE	APPETIZER: Bacon Wrapped Jalapenos BREAKFAST:NONE BRUNCH:NONE LUNCH:NONE DINNER: Bacon Wrapped Jalapenos DESSERT:NONE	APPETIZER:NONE BREAKFAST:NONE BRUNCH:NONE LUNCH:NONE DINNER:NONE DESSERT:NONE

Meal of the Day:

- ☐ Breakfast
- ☐ Brunch
- ☐ Lunch
- ☐ Appetizer
- ☐ Dinner
- ☒ Dessert

Reset Add Save

Another useful tool is the Meal Planner. To use this tool, select send to meal planner from the recipe viewer and the Active Dish will auto-fill. If not loaded through the recipe viewer, you have to manually enter the dish name. Once you have that set, simply click on the days you want to serve your dish and at which meals

After you have entered the data, click Add and notice where they populate at. They should come in where you had checked. After you are content with the changes, make sure you save the file

Meal Planner

Days of the Week

Active Dish Name: *Amazing Creme Brulee*

Monday	Tuesday	Wednesday	Thursday
APPETIZER:NONE BREAKFAST:NONE BRUNCH:NONE LUNCH:NONE DINNER:NONE DESSERT:NONE	APPETIZER:NONE BREAKFAST:NONE BRUNCH:NONE LUNCH:NONE DINNER:NONE DESSERT: Amazing Creme Brulee	APPETIZER:NONE BREAKFAST:NONE BRUNCH:NONE LUNCH:NONE DINNER:NONE DESSERT: Amazing Creme Brulee	APPETIZER:NONE BREAKFAST:NONE BRUNCH:NONE LUNCH:NONE DINNER:NONE DESSERT:NONE

Friday	Saturday	Sunday
APPETIZER:NONE BREAKFAST:NONE BRUNCH:NONE LUNCH:NONE DINNER:NONE DESSERT:NONE	APPETIZER: Bacon Wrapped Jalapenos BREAKFAST:NONE BRUNCH:NONE LUNCH:NONE DINNER: Bacon Wrapped Jalapenos DESSERT:NONE	APPETIZER:NONE BREAKFAST:NONE BRUNCH:NONE LUNCH:NONE DINNER:NONE DESSERT:NONE

Meal of the Day:

- ☐ Breakfast
- ☐ Brunch
- ☐ Lunch
- ☐ Appetizer
- ☐ Dinner
- ☒ Dessert

Reset Add Save

Recipe Scaler

Recipe Name: *Amazing Creme Brulee*

Add Ingredient

Original Recipe Yield: 6

Target Yield: 177

Export Scaled List

Ingredients List:	Item	Amount	Measurement:	Scaled Amounts
Vanilla bean	1		WHOLE	29.5000
Vanilla extract	2		TSP	59.0000
heavy Cream	2		CUP(S)	59.0000
large egg	4		WHOLE	118.0000
granulated sugar	0.25		CUP(S)	7.3750
granulated sugar	1		TBSP	29.5000
granulated sugar	0.50		CUP(S)	14.7500
alcohol (rum)	2		OZ(S)	59.0000

The Recipe Scaler is a nice feature to use when you have either a party that is way bigger than your recipe, or a recipe that is way bigger than your party. Use it to figure out how many of something you actually need. Once you have that information, if you need to, open up the Mix Master

The Mix Master is nice because you convert anything to just about anything else. In the above example, we ended up at 59 teaspoons of vanilla extract. Using the Mix Master, I know that 59 tsp is equal to 1.229 Cups

Culinary Mix Master

Conversion Tool:

Select Measurement to start with: TEASPOONS

Number of starting units: 59

Select Measurement to end with: CUPS

Calculated Units: 1.22916666666667

Yields # of Servings:

Convert

Notes: Tea to Cups

That pretty much covers the basics of how to get started with Chef's Dream 2023.
Thank you for your business and enjoy the program.

If you have questions or need assistance, please reach out by email @ admin@easypcs.us
You can also visit our website @ www.easypcs.us

