FIG. 1A

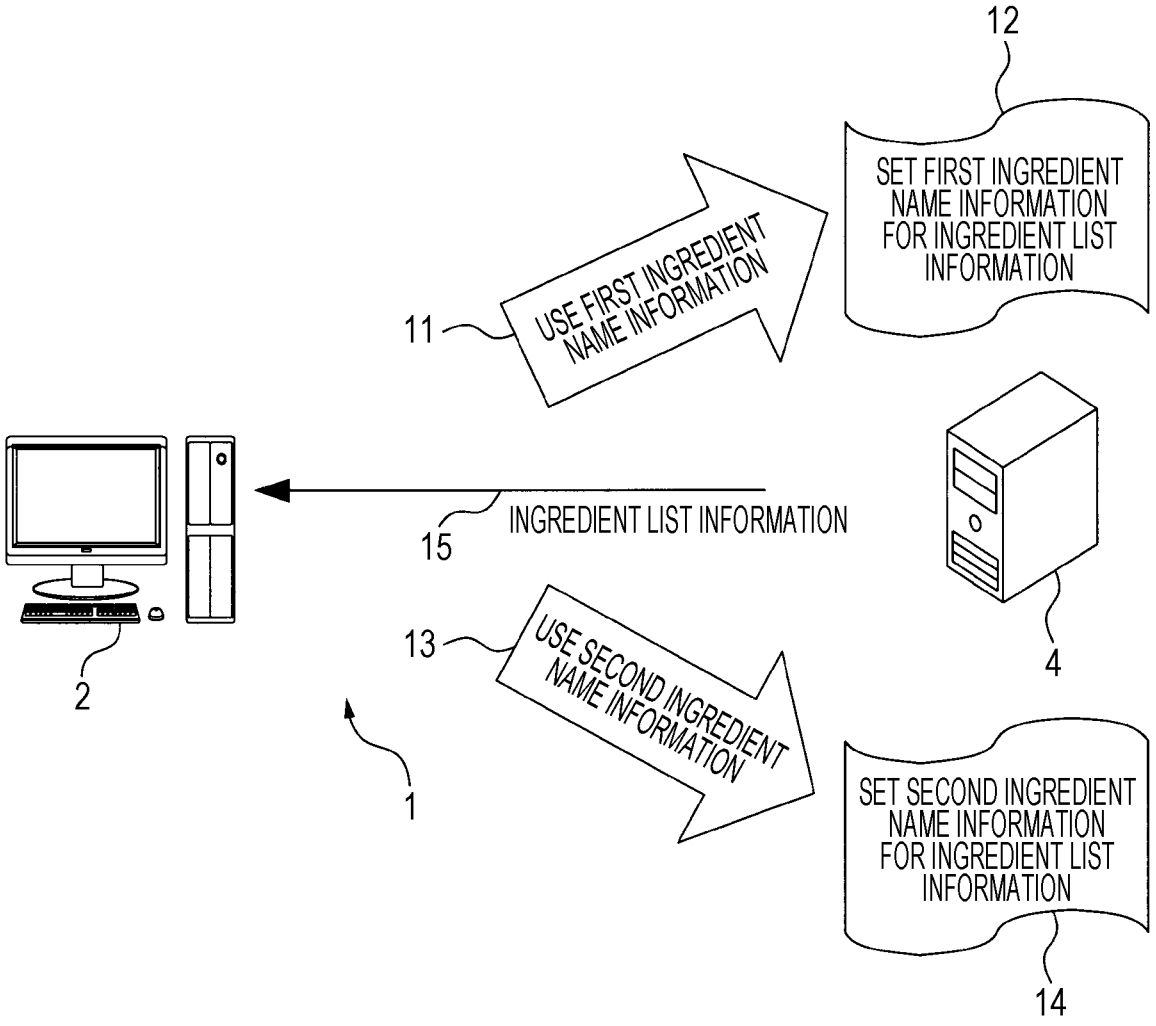

12
SET FIRST INGREDIENT NAME INFORMATION FOR INGREDIENT LIST INFORMATION
USE FIRST INGREDIENT NAME INFORMATION
11
INGREDIENT LIST INFORMATION
15
2
4
13
USE SECOND INGREDIENT NAME INFORMATION
1
SET SECOND INGREDIENT NAME INFORMATION FOR INGREDIENT LIST INFORMATION
14

FIG. 1B

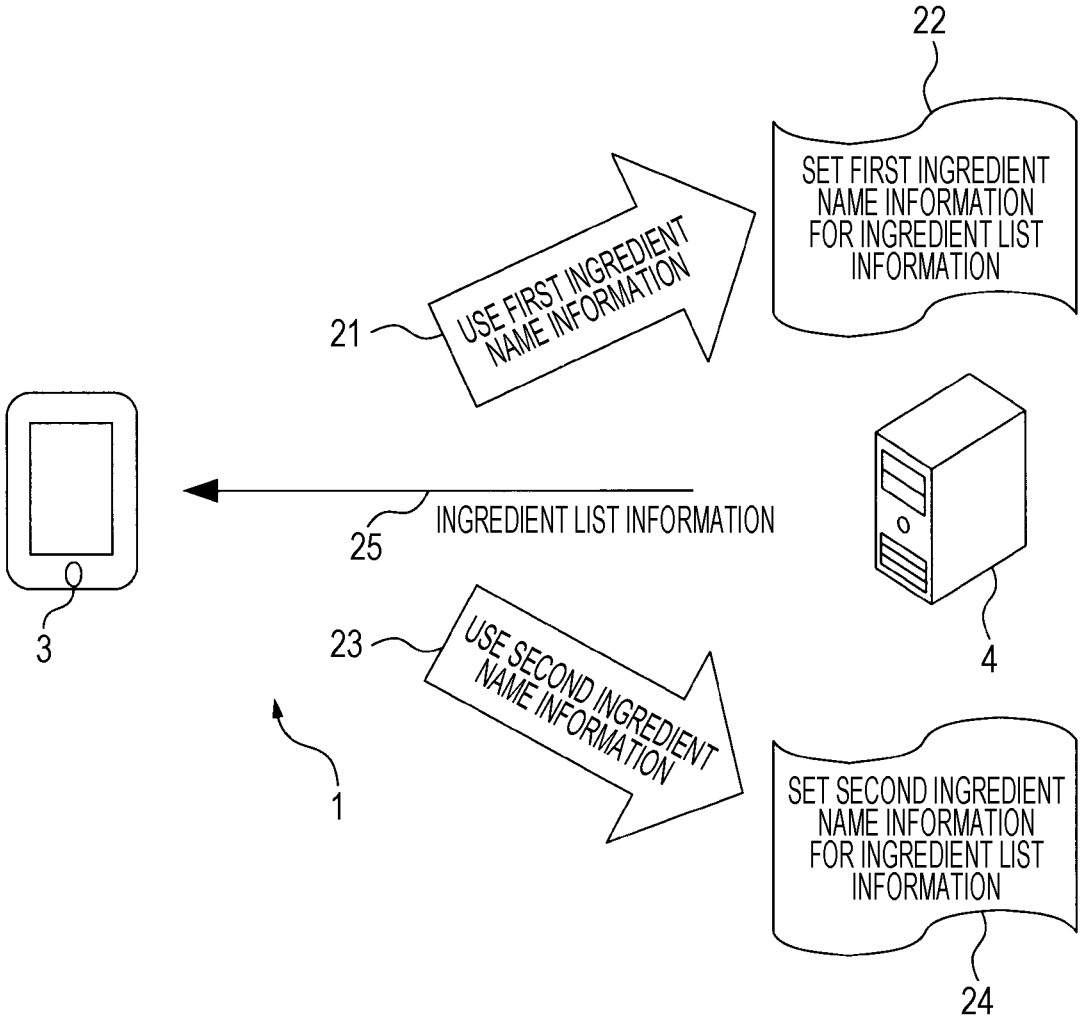

22
SET FIRST INGREDIENT NAME INFORMATION FOR INGREDIENT LIST INFORMATION
21
USE FIRST INGREDIENT NAME INFORMATION
INGREDIENT LIST INFORMATION
25
3
4
23
USE SECOND INGREDIENT NAME INFORMATION
1
SET SECOND INGREDIENT NAME INFORMATION FOR INGREDIENT LIST INFORMATION
24

FIG. 2

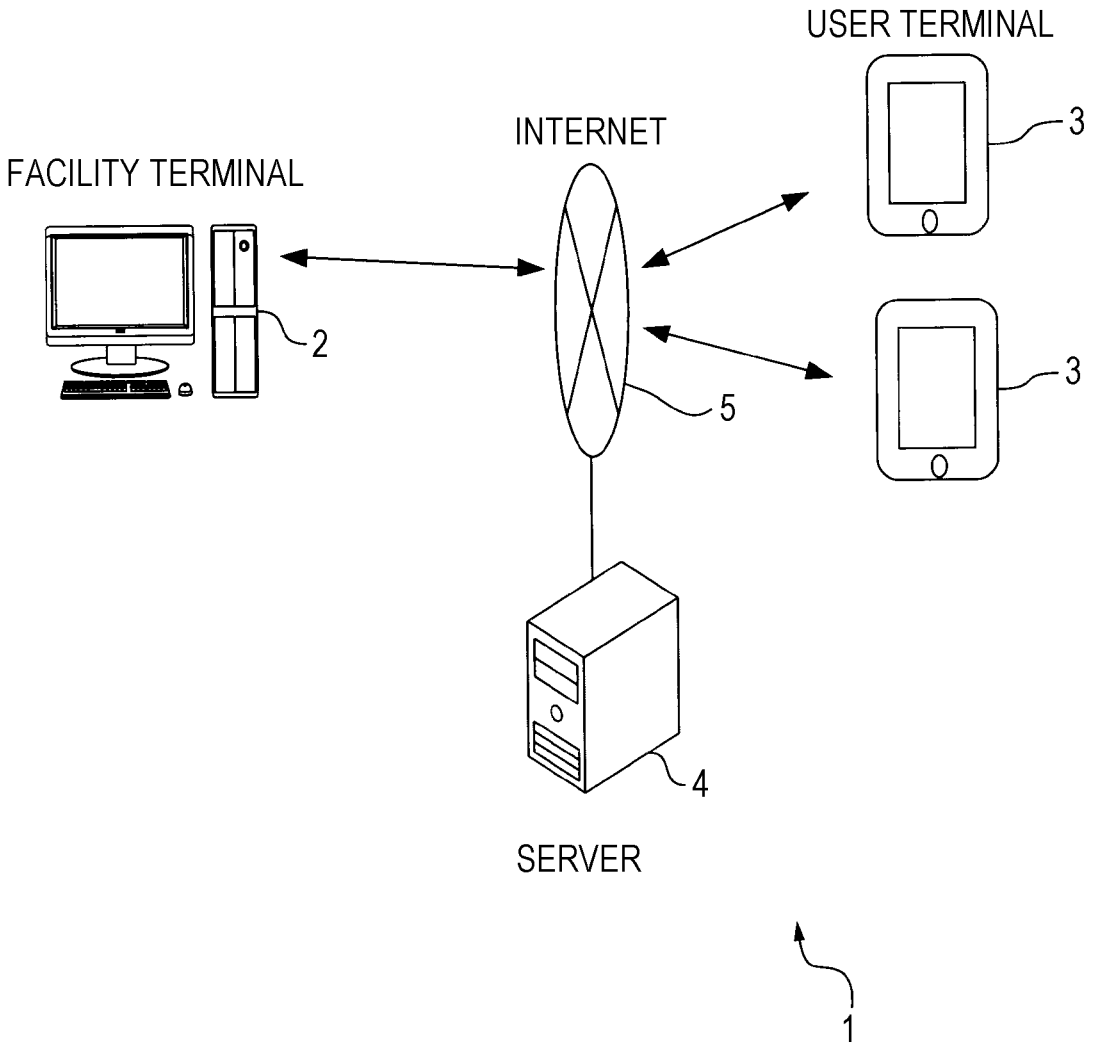


FIG. 3

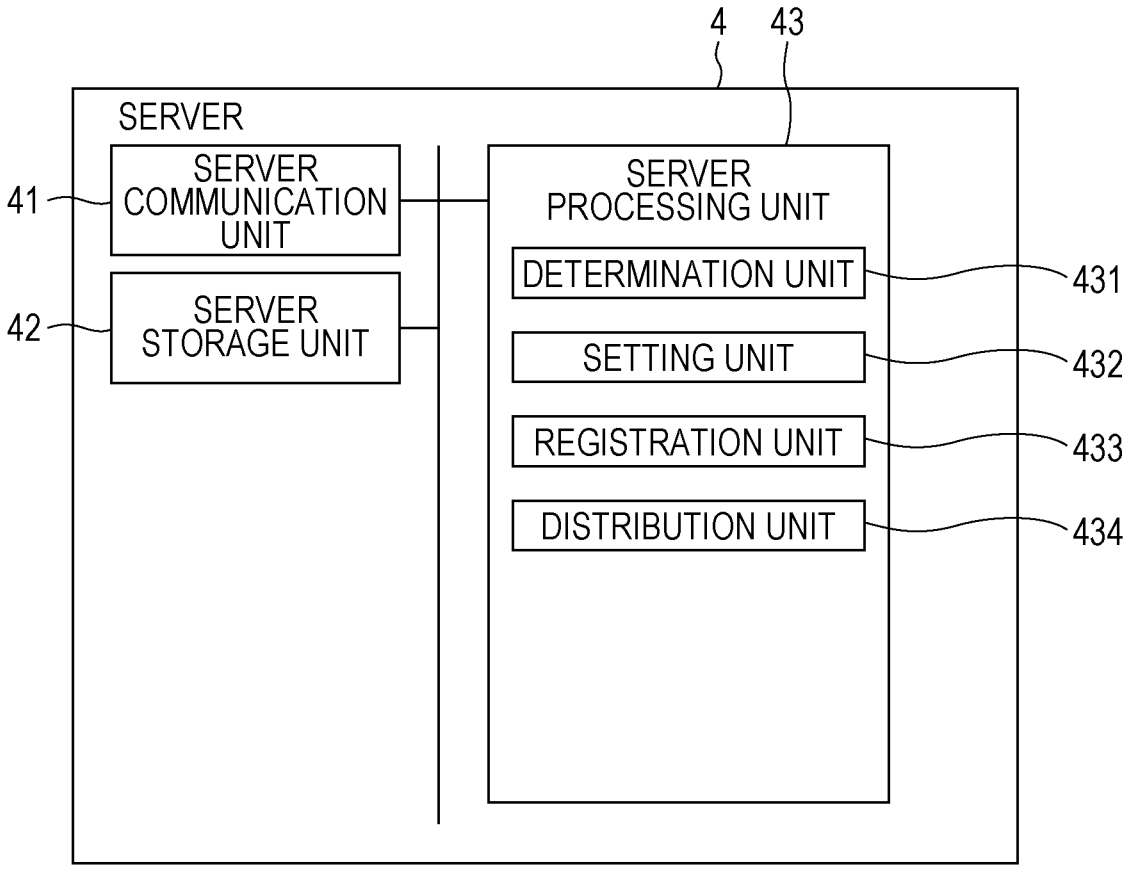

4
43
SERVER
41
SERVER COMMUNICATION UNIT
42
SERVER STORAGE UNIT
SERVER PROCESSING UNIT
DETERMINATION UNIT
431
SETTING UNIT
432
REGISTRATION UNIT
433
DISTRIBUTION UNIT
434

FIG. 4A

DISH INFORMATION	BIRTHPLACE	INGREDIENT ID	DISH NAME	...
c001	JAPAN	(i100, i200, i502)	VINEGARED OCTOPUS	...
c002	AMERICA	(i002, i300, i400)	BEEF STEAK	...
c003	JAPAN	(i200, i600)	OCTOPUS TEMPURA	...
...	...	...	...	...

FIG. 4B

INGREDIENT ID	OFFICIAL NAME ID	SIMPLIFIED NAME ID	OFFICIAL INGREDIENT NAME	...
i001	on001	sn001	CHATEAUBRIAND	...
i002	on002	sn001	FILLET	...
i003	on003	sn001	SIRLOIN	...
...	...	...	...	...
i100	on100	sn010	GINGER	...
...	...	...	...	...
i200	on200	sn020	OCTOPUS	...
...	...	...	...	...
i300	on300	sn030	COARSE SALT	...
i301	on301	sn030	ROCK SALT	...
...	...	...	...	...
i400	on400	sn040	BLACK PEPPER	...
i401	on401	sn040	WHITE PEPPER	...
...	...	...	...	...
i500	on500	sn050	BREWED VINEGAR	...
i501	on501	sn050	SYNTHETIC VINEGAR	...
i502	on502	sn050	A MIXTURE OF VINEGAR, SOY SAUCE AND SUGAR	...
...	...	...	...	...
i600	on600	sn060	TEMPURA FLOUR	...
...	...	...	...	...

FIG. 5

SIMPLIFIED NAME ID	SIMPLIFIED INGREDIENT NAME	...
sn001	BEEF	...
...	...	...
sn010	GINGER	...
...	...	...
sn020	OCTOPUS	...
...	...	...
sn030	SALT	...
...	...	...
sn040	PEPPER	...
...	...	...
sn050	VINEGAR	...
...	...	...
sn060	WHEAT FLOUR	...
...	...	...

FIG. 6

DISH INFORMATION	BIRTHPLACE	INGREDIENT ID	FACILITY INFORMATION	DISH NAME	...
c101	JAPAN	(i100, i200, i502)	r001	FINE VINEGARED FOOD	...
c102	AMERICA	(i001, i300, i400)	r002	SPECIAL STEAK	...
c103	JAPAN	(i200, i600)	r001	FINE TEMPURA	...
...	...	...	...	...	...

FIG. 7

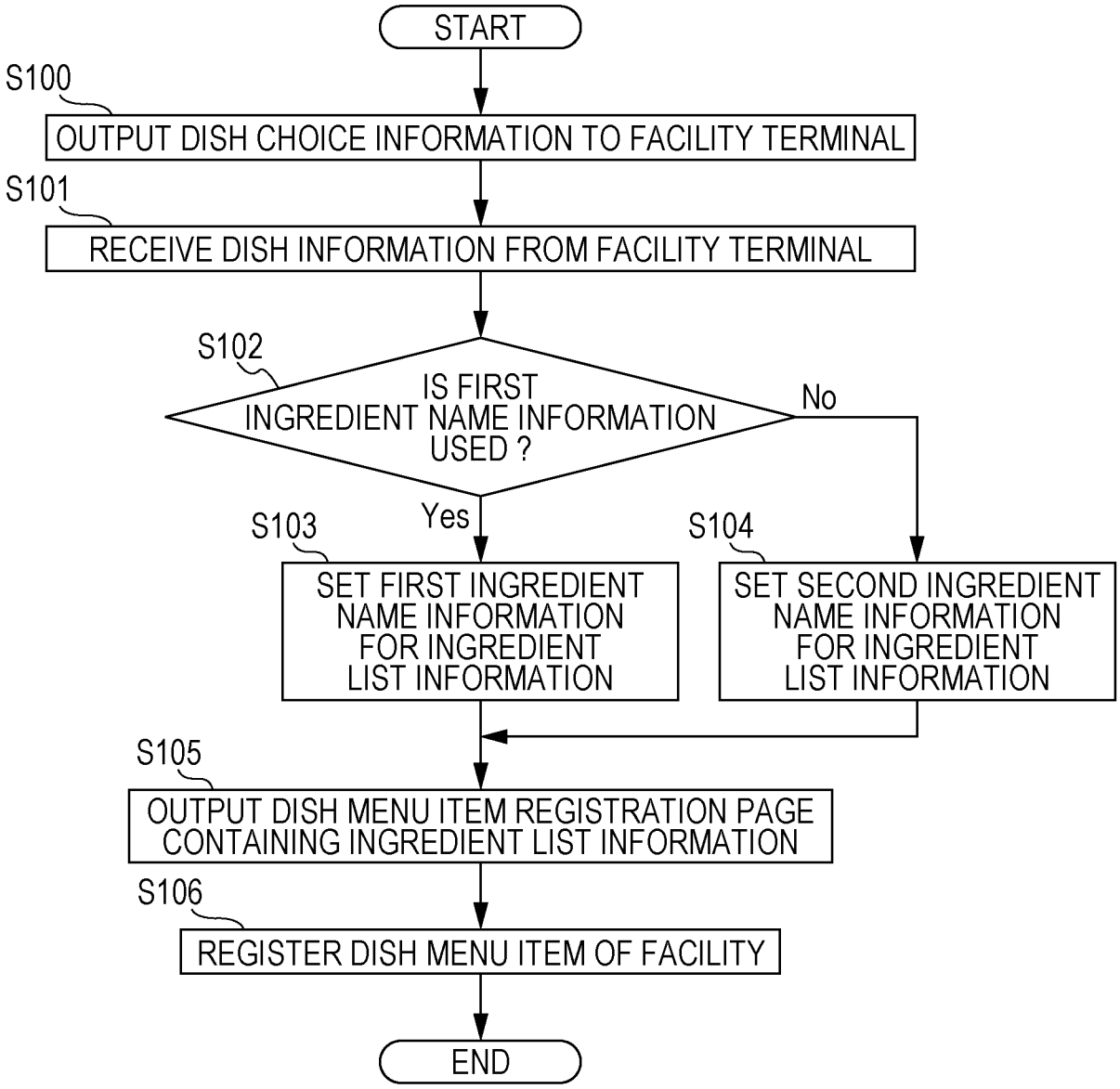

START
S100
OUTPUT DISH CHOICE INFORMATION TO FACILITY TERMINAL
S101
RECEIVE DISH INFORMATION FROM FACILITY TERMINAL
S102
IS FIRST INGREDIENT NAME INFORMATION USED ?
No
Yes
S103
SET FIRST INGREDIENT NAME INFORMATION FOR INGREDIENT LIST INFORMATION
S104
SET SECOND INGREDIENT NAME INFORMATION FOR INGREDIENT LIST INFORMATION
S105
OUTPUT DISH MENU ITEM REGISTRATION PAGE CONTAINING INGREDIENT LIST INFORMATION
S106
REGISTER DISH MENU ITEM OF FACILITY
END

FIG. 8

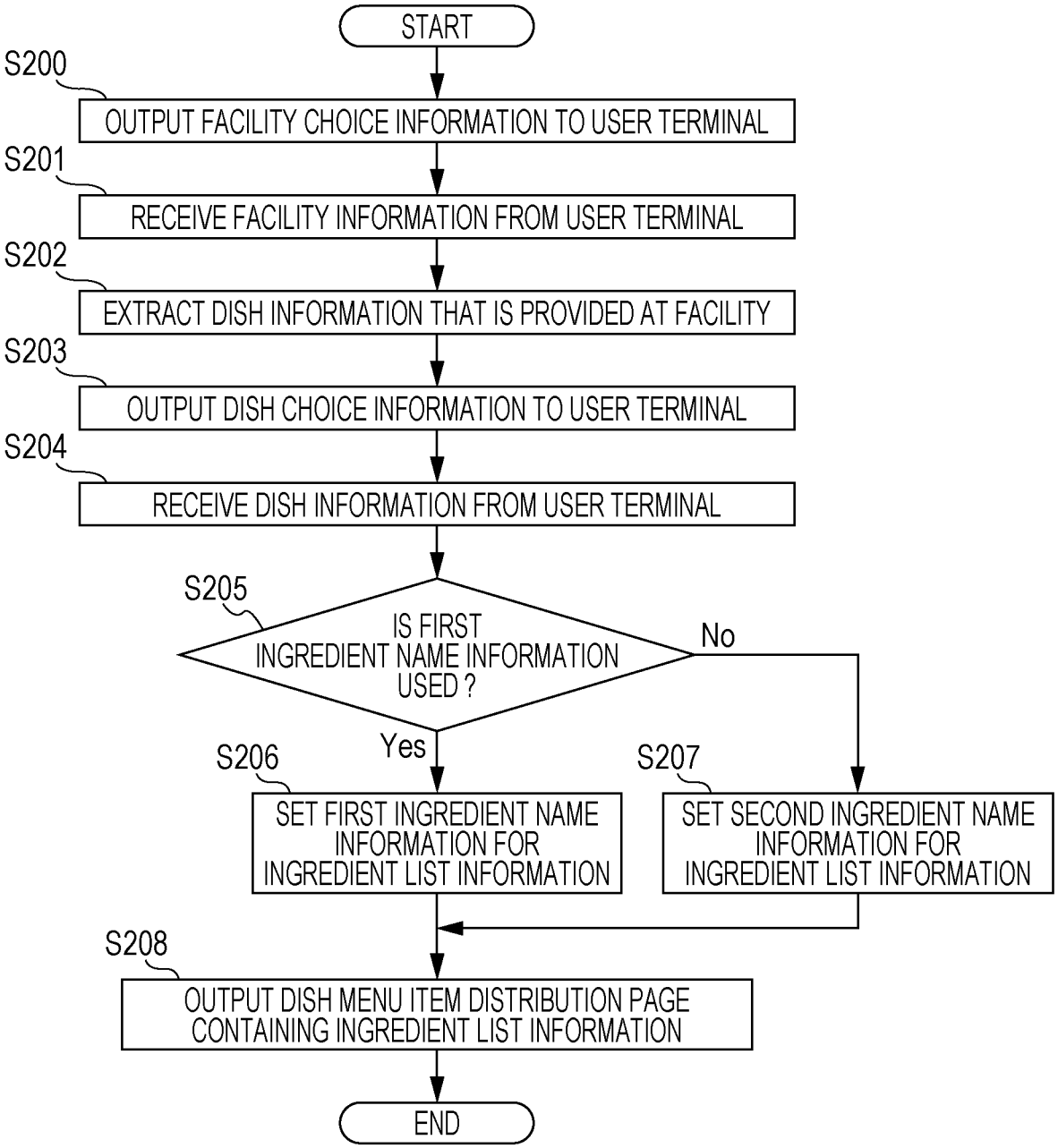

START
S200
OUTPUT FACILITY CHOICE INFORMATION TO USER TERMINAL
S201
RECEIVE FACILITY INFORMATION FROM USER TERMINAL
S202
EXTRACT DISH INFORMATION THAT IS PROVIDED AT FACILITY
S203
OUTPUT DISH CHOICE INFORMATION TO USER TERMINAL
S204
RECEIVE DISH INFORMATION FROM USER TERMINAL
S205
IS FIRST INGREDIENT NAME INFORMATION USED ?
No
Yes
S206
SET FIRST INGREDIENT NAME INFORMATION FOR INGREDIENT LIST INFORMATION
S207
SET SECOND INGREDIENT NAME INFORMATION FOR INGREDIENT LIST INFORMATION
S208
OUTPUT DISH MENU ITEM DISTRIBUTION PAGE CONTAINING INGREDIENT LIST INFORMATION
END

FIG. 9A

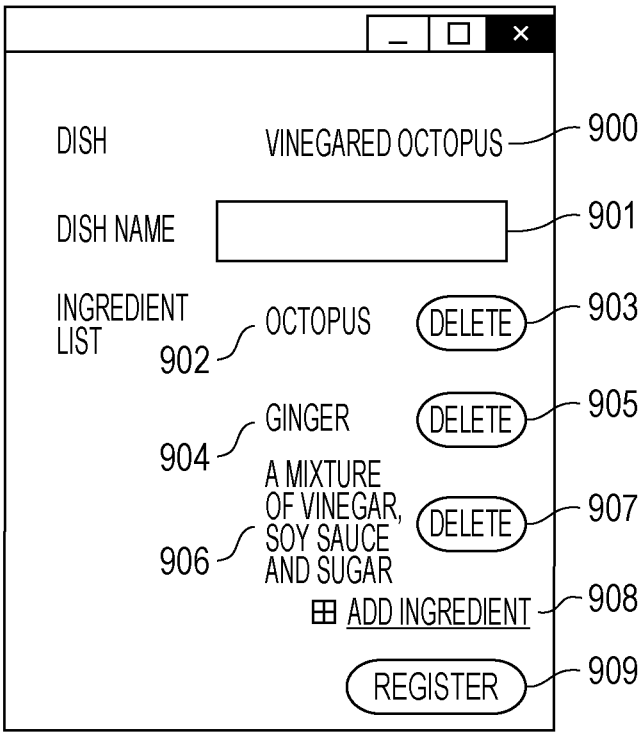

DISH
VINEGARED OCTOPUS
900
DISH NAME
901
INGREDIENT LIST
902
OCTOPUS
DELETE
903
904
GINGER
DELETE
905
906
A MIXTURE OF VINEGAR, SOY SAUCE AND SUGAR
DELETE
907
ADD INGREDIENT
908
REGISTER
909

FIG. 9B

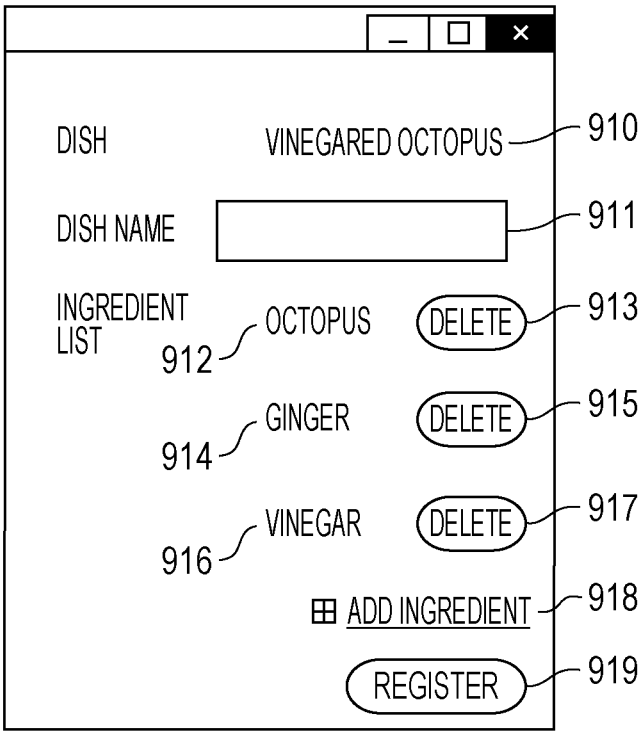

DISH
VINEGARED OCTOPUS
910
DISH NAME
911
INGREDIENT LIST
912
OCTOPUS
DELETE
913
914
GINGER
DELETE
915
916
VINEGAR
DELETE
917
ADD INGREDIENT
918
REGISTER
919

FIG. 10A

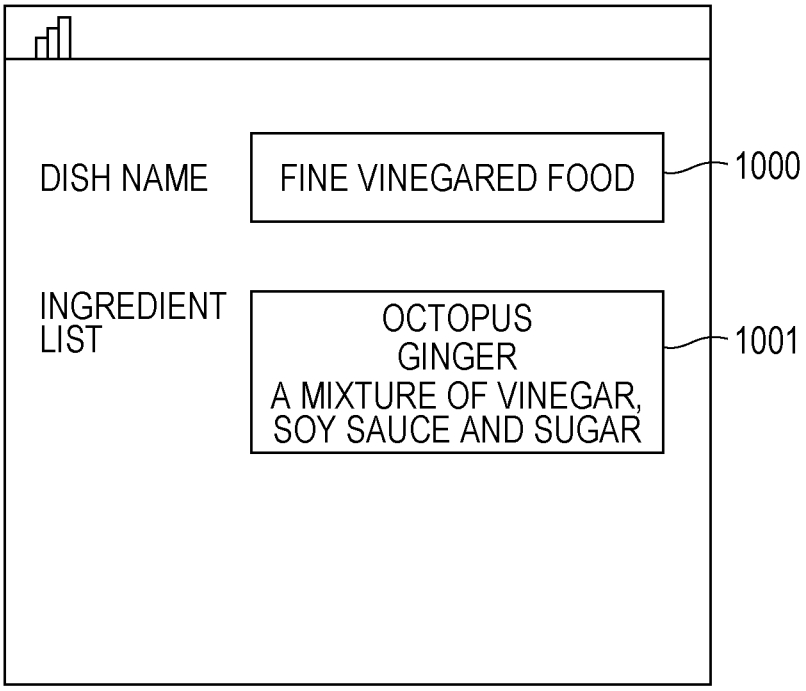


FIG. 10B

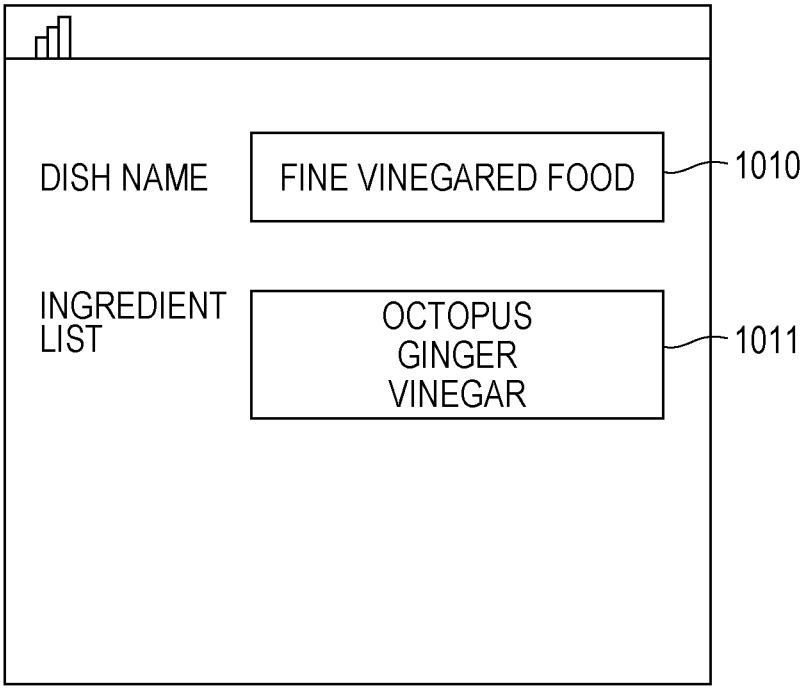


FIG. 11A

DISH INFORMATION	BIRTHPLACE	INGREDIENT ID	DISH NAME (JAPANESE)	DISH NAME (ENGLISH)	DISH NAME (CHINESE)	...
c001	JAPAN	(i100, i200, i502)	たこの酢の物	Vinegared octopus	○○○	...
c002	AMERICA	(i002, i300, i400)	牛ステーキ	Beef steak	○○○	...
c003	JAPAN	(i200, i600)	たこの天ぷら	Octopus tempura	○○○	...
...	...	...	...	...	...	...

FIG. 11B

INGREDIENT ID	OFFICIAL NAME ID	SIMPLIFIED NAME ID	OFFICIAL INGREDIENT NAME (JAPANESE)	OFFICIAL INGREDIENT NAME (ENGLISH)	OFFICIAL INGREDIENT NAME (CHINESE)	...
i001	on001	sn001	シャトーブリアン	Chateaubriand	○○○	...
i002	on002	sn001	フィレ	Fillet	...	...
i003	on003	sn001	サーロイン	Sirloin	○○○	...
...	...	...	...	...	...	...
i100	on100	sn010	生姜	Ginger	○○○	...
...	...	...	...	...	...	...
i200	on200	sn020	たこ	Octopus	○○○	...
...	...	...	...	...	...	...
i300	on300	sn030	粗塩（あらじお）	Sea salt	○○○	...
i301	on301	sn030	岩塩	Rock salt	○○○	...
...	...	...	...	...	...	...
i400	on400	sn040	黒胡椒	Black pepper	○○○	...
i401	on401	sn040	白胡椒	White pepper	○○○	...
...	...	...	...	...	...	...
i500	on500	sn050	醸造酢	Brewed vinegar	○○○	...
i501	on501	sn050	合成酢	Synthetic vinegar	○○○	...
i502	on502	sn050	三杯酢	a mixture of vinegar, soy sauce and sugar	○○○	...
...	...	...	...	...	...	...
i600	on600	sn060	天ぷら粉	Tempura flour	○○○	...
...	...	...	...	...	...	...

FIG. 12

SIMPLIFIED NAME ID	SIMPLIFIED INGREDIENT NAME (JAPANESE)	SIMPLIFIED INGREDIENT NAME (ENGLISH)	SIMPLIFIED INGREDIENT NAME (CHINESE)	...
sn001	牛肉	Beef	○○○	...
...	...	...	...	...
sn010	生姜	Ginger	○○○	...
...	...	...	...	...
sn020	たこ	Octopus	○○○	...
...	...	...	...	...
sn030	塩	Salt	○○○	...
...	...	...	...	...
sn040	胡椒	Pepper	○○○	...
...	...	...	...	...
sn050	酢	Vinegar	○○○	...
...	...	...	...	...
sn060	小麦粉	Wheat flour	○○○	...
...	...	...	...	...

FIG. 13

DISH INFORMATION	BIRTHPLACE	INGREDIENT ID	FACILITY INFORMATION	DISH NAME (JAPANESE)	DISH NAME (ENGLISH)	DISH NAME (CHINESE)	...
c101	JAPAN	(i100, i200, i502)	r001	絶品 酢の物	Fine Vinegared food	○○○	...
c102	AMERICA	(i001, i300, i400)	r002	スペシャル ステーキ	Special steak	○○○	...
c101	JAPAN	(i200, i600)	r001	絶品 天ぷら	Fine tempura	○○○	...
...	...	...	...	...	...	...	...

FIG. 14

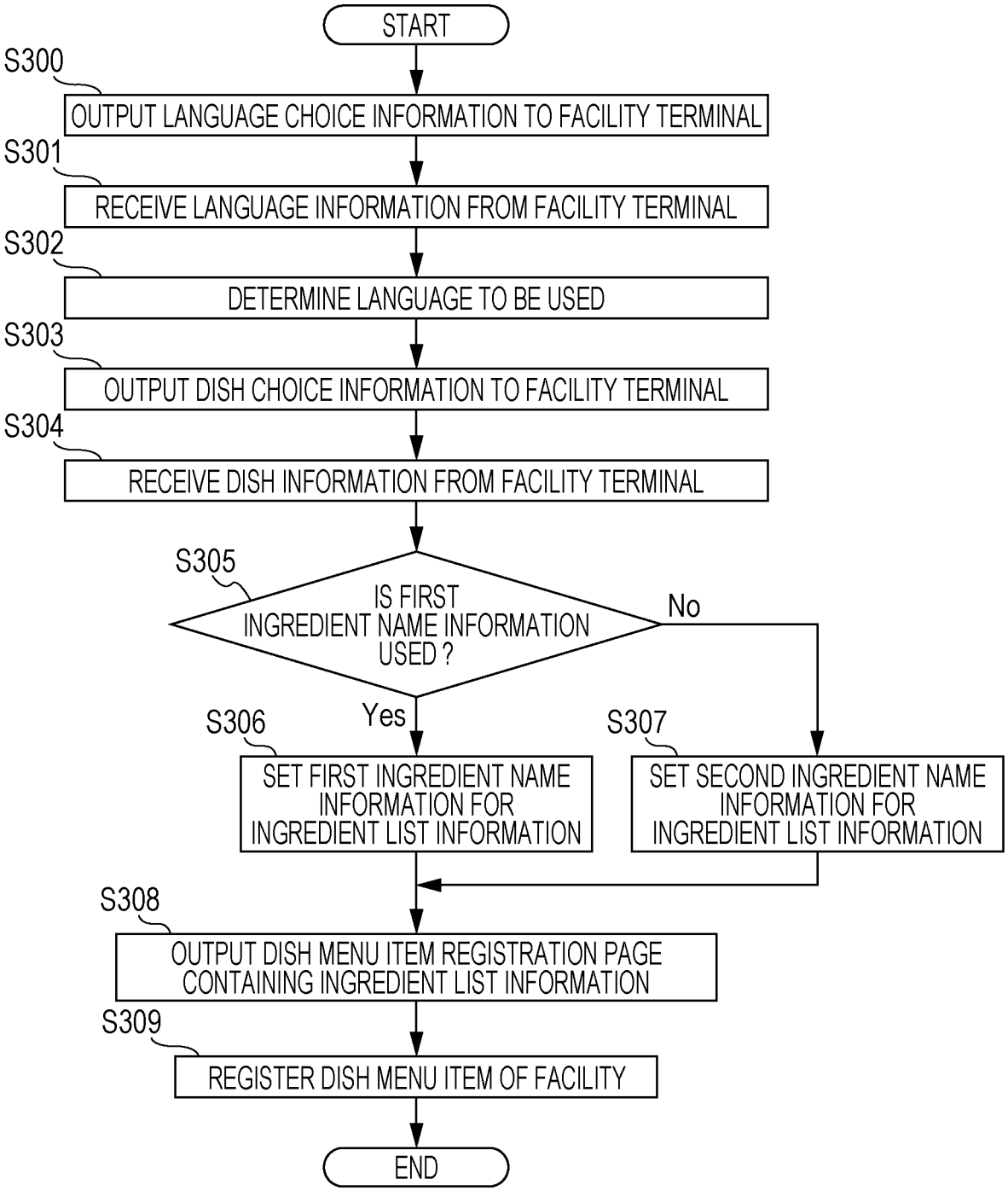

START
S300
OUTPUT LANGUAGE CHOICE INFORMATION TO FACILITY TERMINAL
S301
RECEIVE LANGUAGE INFORMATION FROM FACILITY TERMINAL
S302
DETERMINE LANGUAGE TO BE USED
S303
OUTPUT DISH CHOICE INFORMATION TO FACILITY TERMINAL
S304
RECEIVE DISH INFORMATION FROM FACILITY TERMINAL
S305
IS FIRST INGREDIENT NAME INFORMATION USED ?
No
Yes
S306
SET FIRST INGREDIENT NAME INFORMATION FOR INGREDIENT LIST INFORMATION
S307
SET SECOND INGREDIENT NAME INFORMATION FOR INGREDIENT LIST INFORMATION
S308
OUTPUT DISH MENU ITEM REGISTRATION PAGE CONTAINING INGREDIENT LIST INFORMATION
S309
REGISTER DISH MENU ITEM OF FACILITY
END

FIG. 15

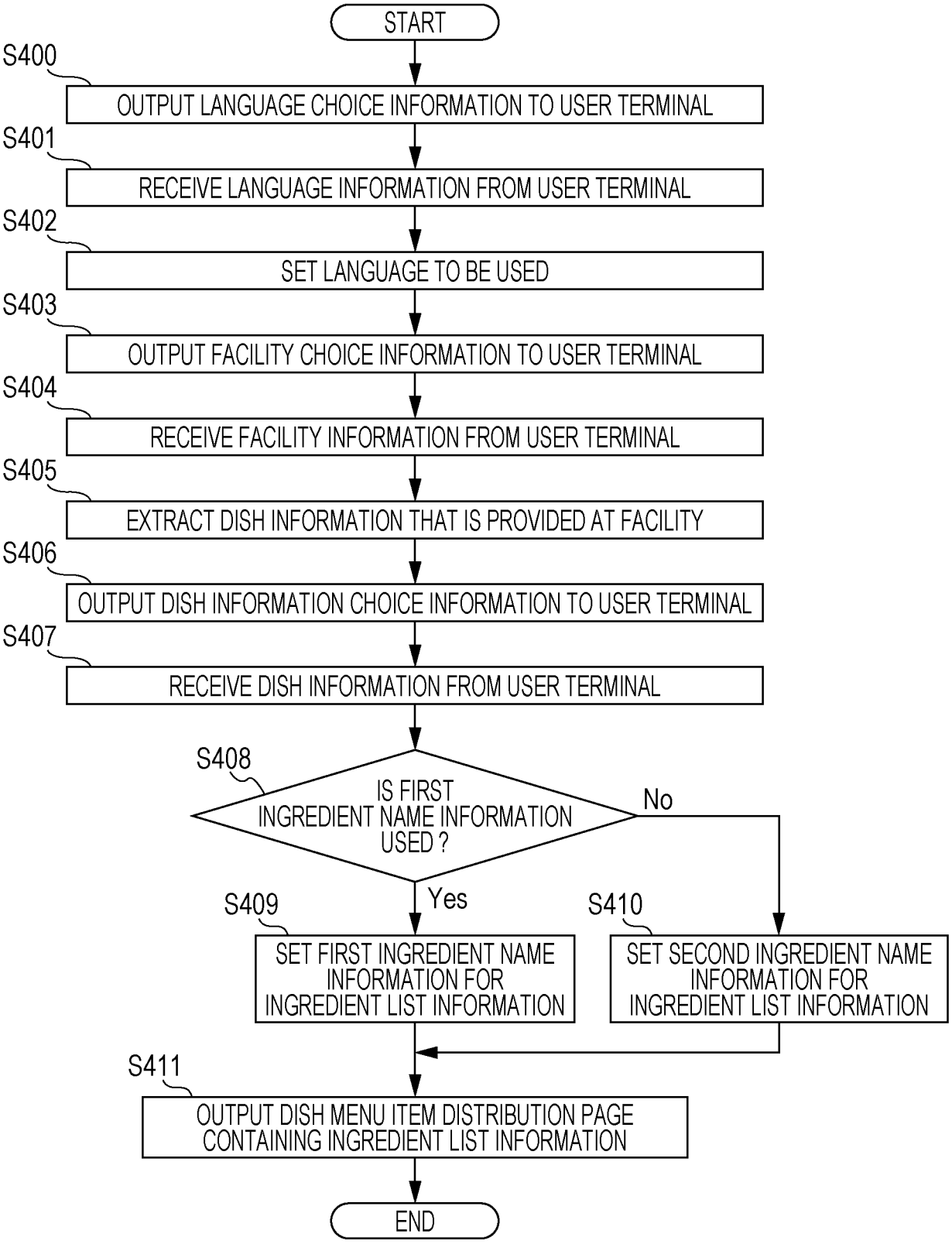

START
S400
OUTPUT LANGUAGE CHOICE INFORMATION TO USER TERMINAL
S401
RECEIVE LANGUAGE INFORMATION FROM USER TERMINAL
S402
SET LANGUAGE TO BE USED
S403
OUTPUT FACILITY CHOICE INFORMATION TO USER TERMINAL
S404
RECEIVE FACILITY INFORMATION FROM USER TERMINAL
S405
EXTRACT DISH INFORMATION THAT IS PROVIDED AT FACILITY
S406
OUTPUT DISH INFORMATION CHOICE INFORMATION TO USER TERMINAL
S407
RECEIVE DISH INFORMATION FROM USER TERMINAL
S408
IS FIRST INGREDIENT NAME INFORMATION USED ?
No
Yes
S409
SET FIRST INGREDIENT NAME INFORMATION FOR INGREDIENT LIST INFORMATION
S410
SET SECOND INGREDIENT NAME INFORMATION FOR INGREDIENT LIST INFORMATION
S411
OUTPUT DISH MENU ITEM DISTRIBUTION PAGE CONTAINING INGREDIENT LIST INFORMATION
END

FIG. 16A

DISH INFORMATION	INGREDIENT ID	FACILITY INFORMATION	DISH NAME	...
c101	(i100, i200, i502)	r001	FINE VINEGARED FOOD	...
c102	(i001, i300, i400)	r002	SPECIAL STEAK	...
c103	(i200, i600)	r001	FINE TEMPURA	...
...	...	...	...	...

FIG. 16B

FACILITY INFORMATION	BIRTHPLACE	...
r001	JAPAN	...
r002	AMERICA	...
...	...	...

FIG. 17

