FIG. 1

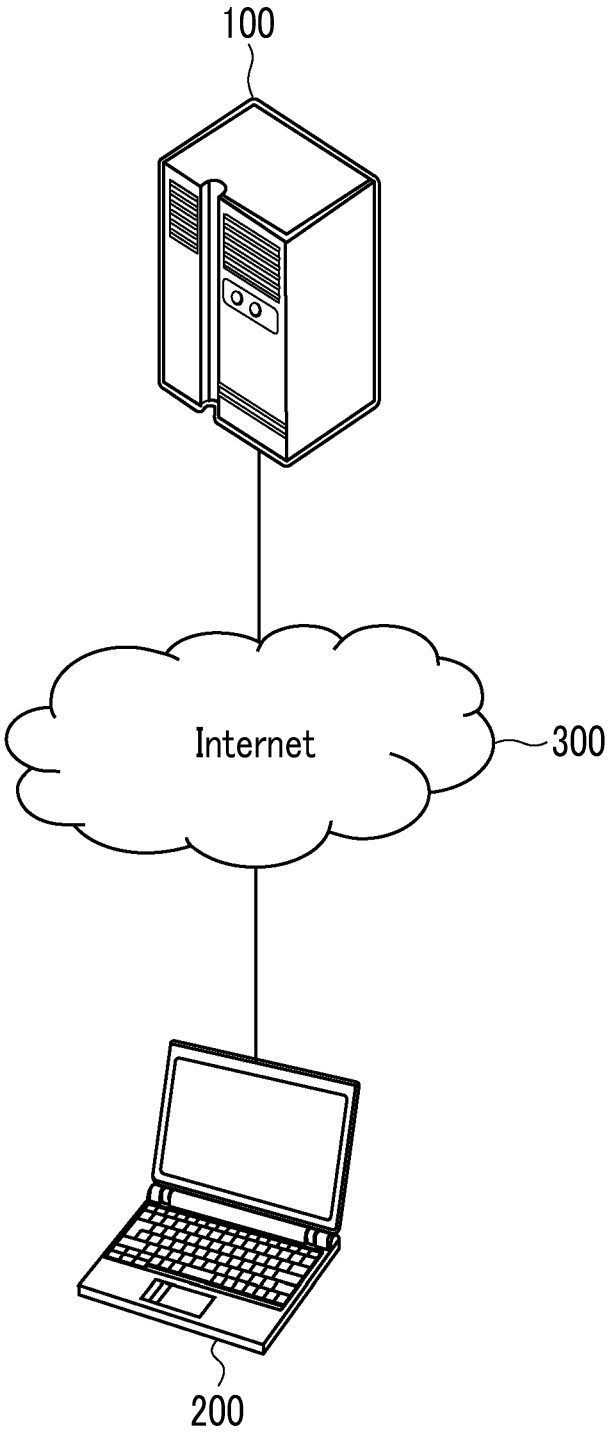


FIG. 2

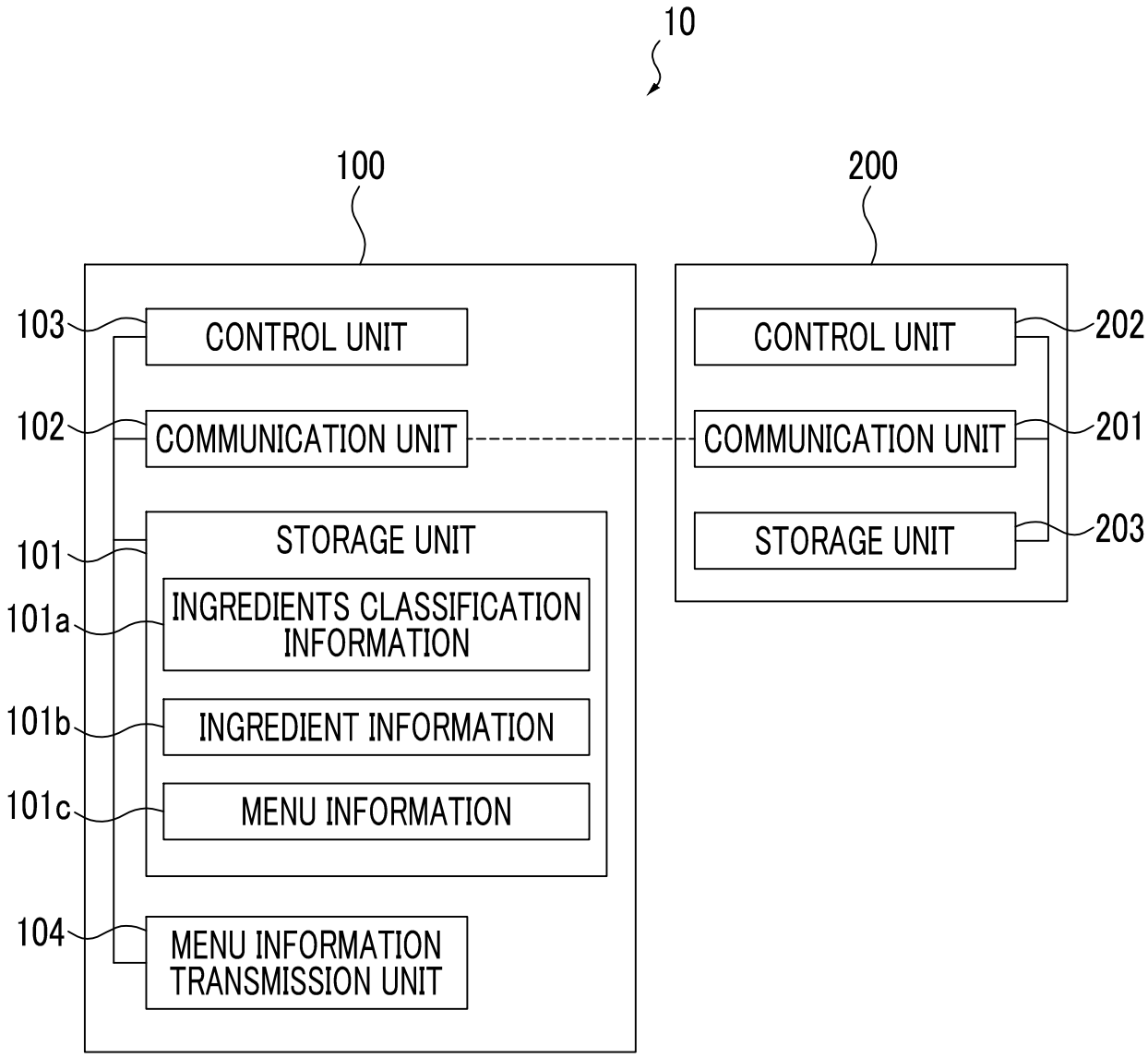

10
100
200
103
CONTROL UNIT
102
COMMUNICATION UNIT
101
STORAGE UNIT
101a
INGREDIENTS CLASSIFICATION INFORMATION
101b
INGREDIENT INFORMATION
101c
MENU INFORMATION
104
MENU INFORMATION TRANSMISSION UNIT
CONTROL UNIT
202
COMMUNICATION UNIT
201
STORAGE UNIT
203

FIG. 3

LARGE CLASSIFICATION	MIDDLE CLASSIFICATION	SMALL CLASSIFICATION
FISH	WHITE-FLESHED FISH	SEA BREAM
		OLIVE FLOUNDER
		SEA BASS
		. . .
	RED-FLESHED FISH	REAL TUNA
		SKIPJACK TUNA
		HERRING
		. . .
	. . .	. . .
VEGETABLE	ROOT VEGETABLE	RADISH
		CARROT
		BURDOCK
		. . .
	LEAF VEGETABLE	CABBAGE
		LETTUCE
		SPINACH
		. . .
	. . .	. . .
SEASONING	VINEGAR	MIXTURE OF VINEGAR
		APPLE CIDER VINEGAR
		BALSAMIC VINEGAR
		. . .
	SAUCE	OYSTER SAUCE
		BECHAMEL SAUCE
		CHILI SAUCE
		. . .
	. . .	. . .

FIG. 4

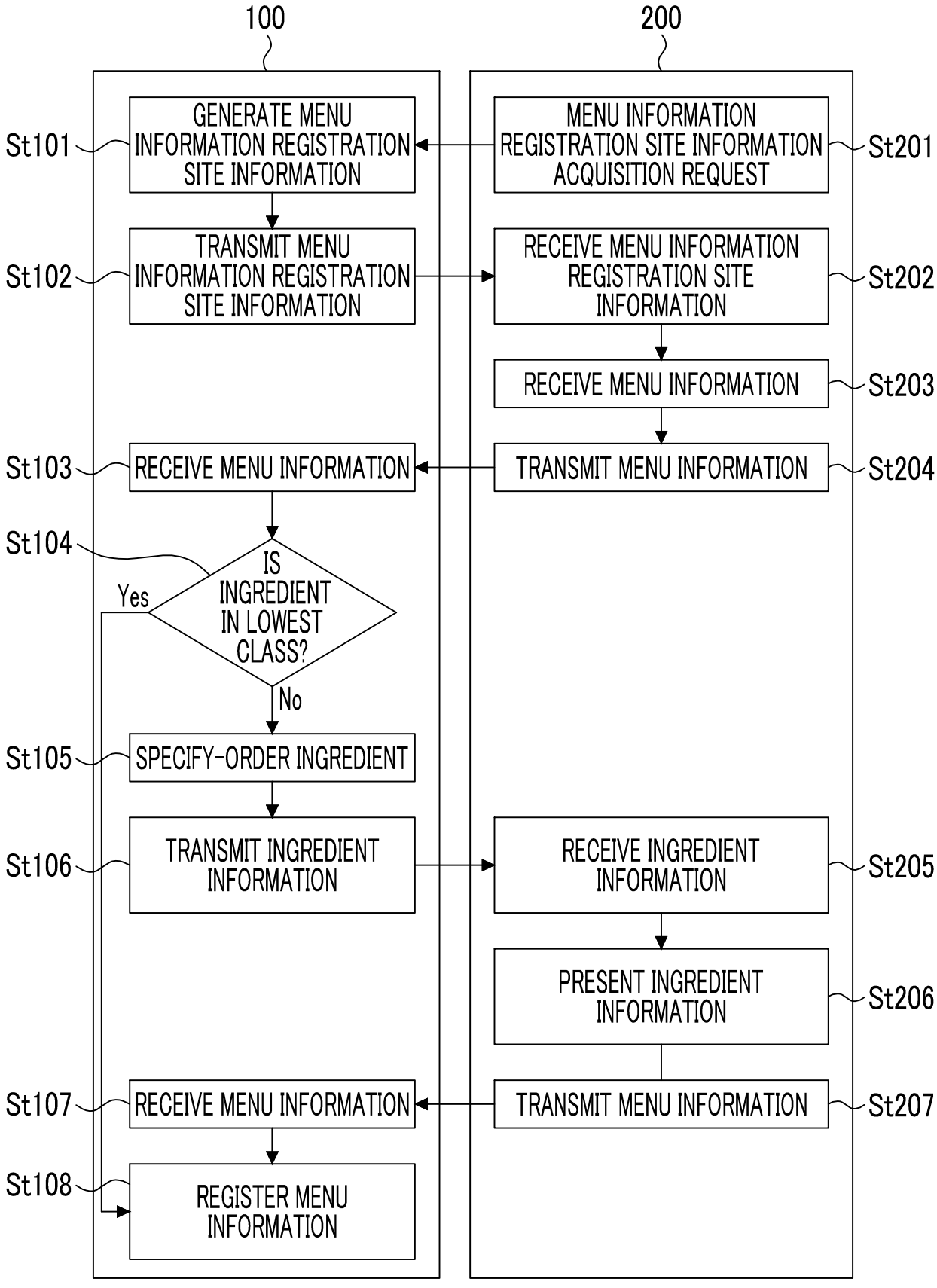

100
200
St101
GENERATE MENU INFORMATION REGISTRATION SITE INFORMATION
St201
MENU INFORMATION REGISTRATION SITE INFORMATION ACQUISITION REQUEST
St102
TRANSMIT MENU INFORMATION REGISTRATION SITE INFORMATION
St202
RECEIVE MENU INFORMATION REGISTRATION SITE INFORMATION
St203
RECEIVE MENU INFORMATION
St103
RECEIVE MENU INFORMATION
St204
TRANSMIT MENU INFORMATION
St104
IS INGREDIENT IN LOWEST CLASS?
Yes
No
St105
SPECIFY-ORDER INGREDIENT
St106
TRANSMIT INGREDIENT INFORMATION
St205
RECEIVE INGREDIENT INFORMATION
St206
PRESENT INGREDIENT INFORMATION
St107
RECEIVE MENU INFORMATION
St207
TRANSMIT MENU INFORMATION
St108
REGISTER MENU INFORMATION

FIG. 5

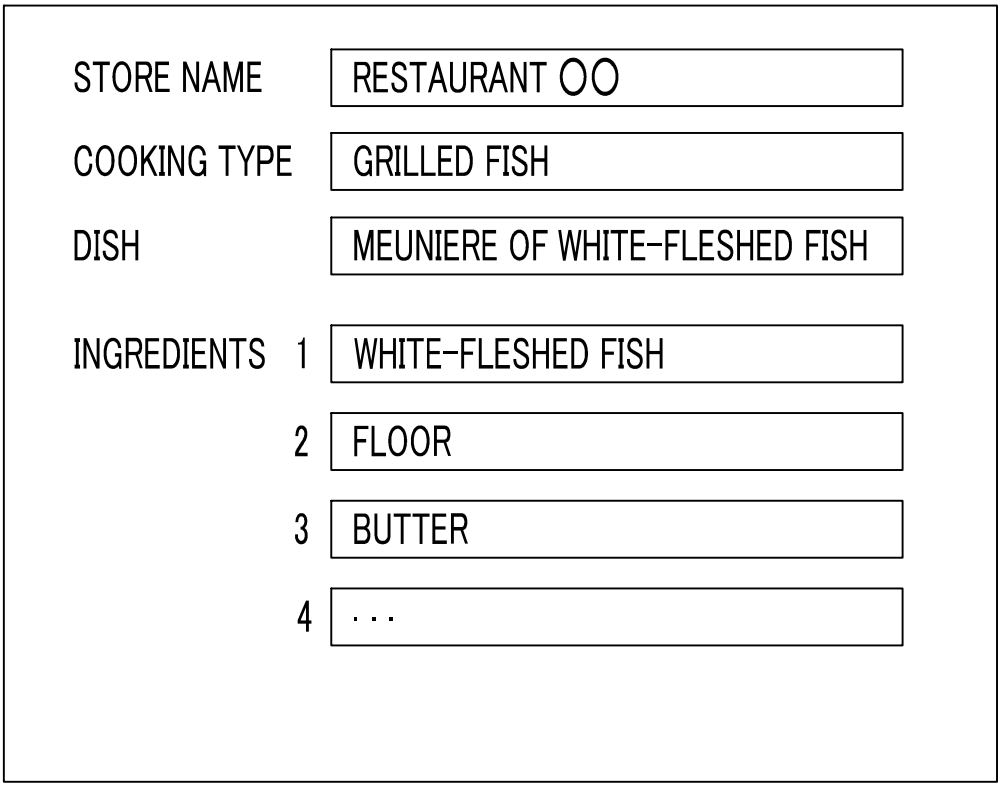

STORE NAME
RESTAURANT ○○
COOKING TYPE
GRILLED FISH
DISH
MEUNIERE OF WHITE-FLESHED FISH
INGREDIENTS 1
WHITE-FLESHED FISH
2
FLOOR
3
BUTTER
4
. . .

FIG. 6

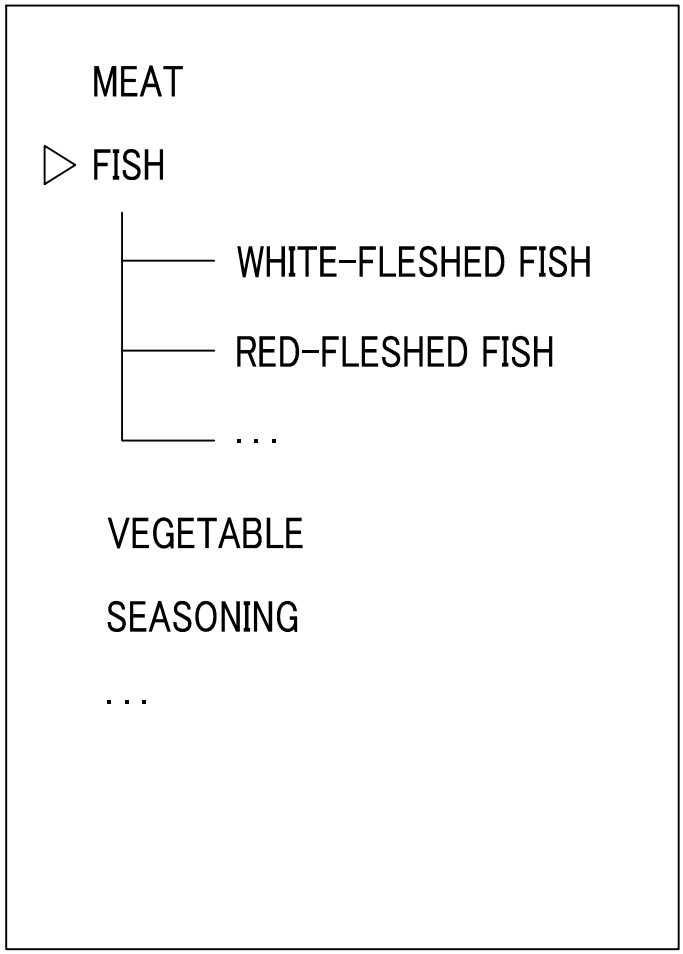

MEAT
FISH
WHITE-FLESHED FISH
RED-FLESHED FISH
...
VEGETABLE
SEASONING
...

FIG. 7

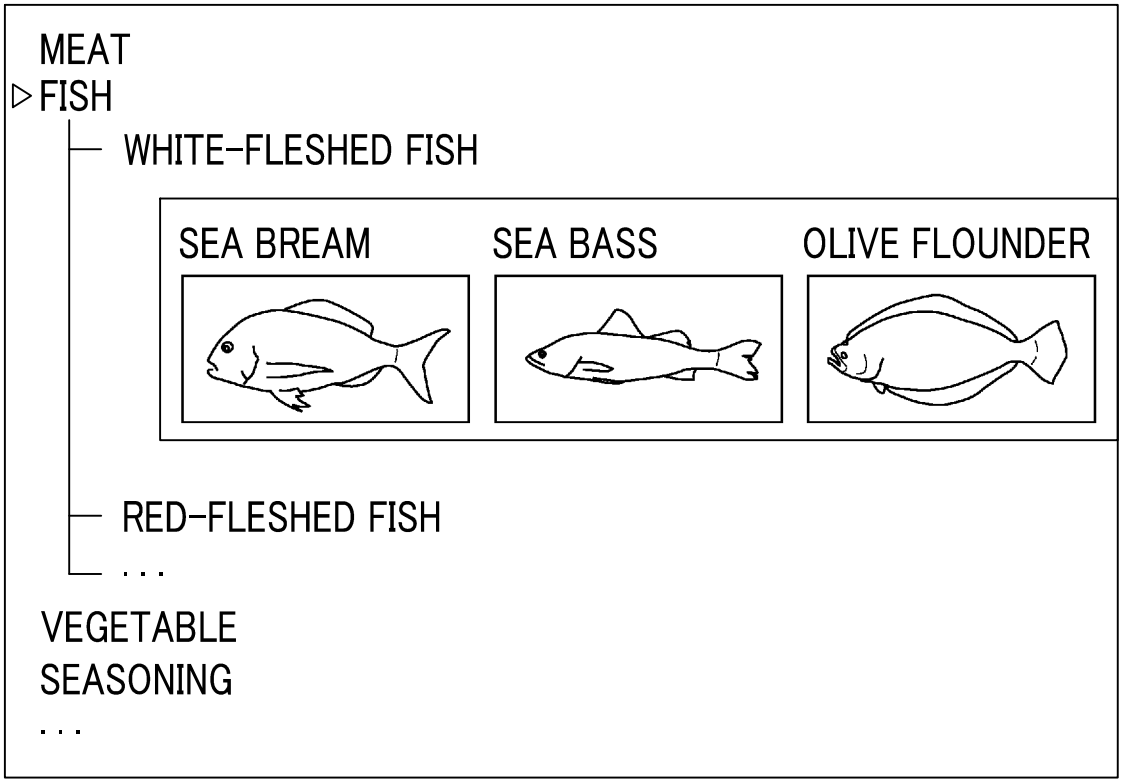

MEAT
FISH
WHITE-FLESHED FISH
SEA BREAM
SEA BASS
OLIVE FLOUNDER
RED-FLESHED FISH
. . .
VEGETABLE
SEASONING
. . .

FIG. 8

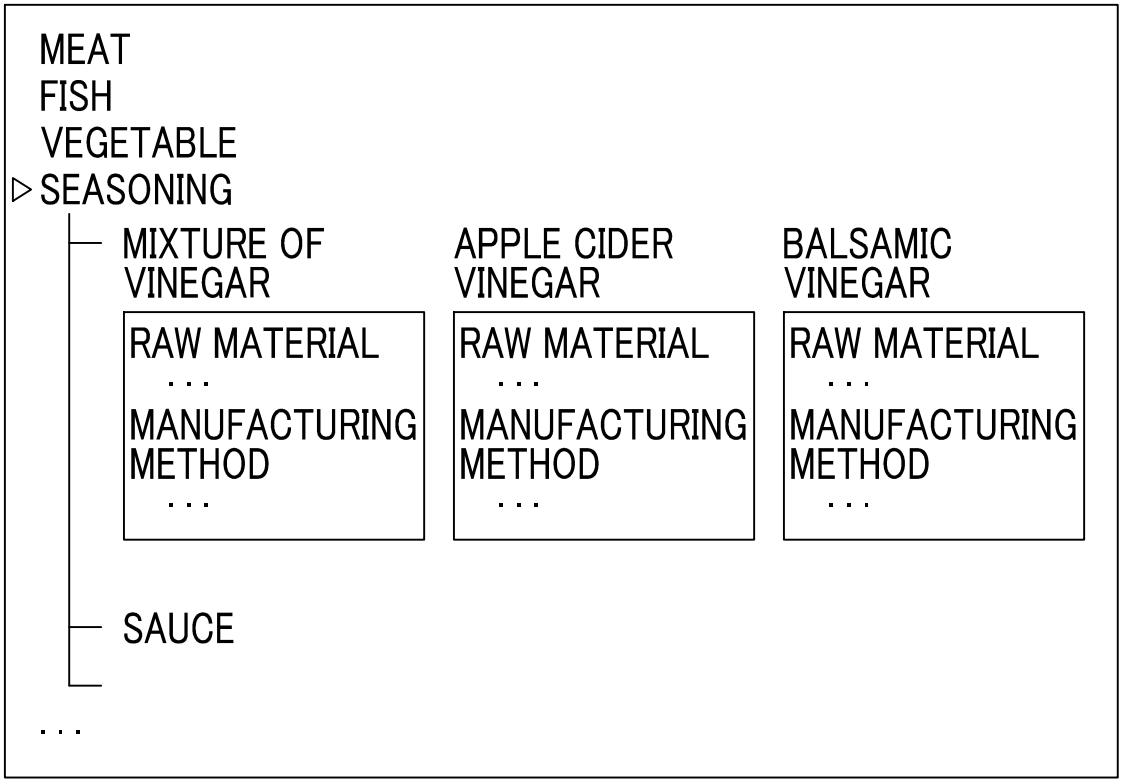

MEAT
FISH
VEGETABLE
SEASONING
MIXTURE OF VINEGAR
RAW MATERIAL
. . .
MANUFACTURING METHOD
. . .
APPLE CIDER VINEGAR
RAW MATERIAL
. . .
MANUFACTURING METHOD
. . .
BALSAMIC VINEGAR
RAW MATERIAL
. . .
MANUFACTURING METHOD
. . .
SAUCE
. . .

FIG. 9

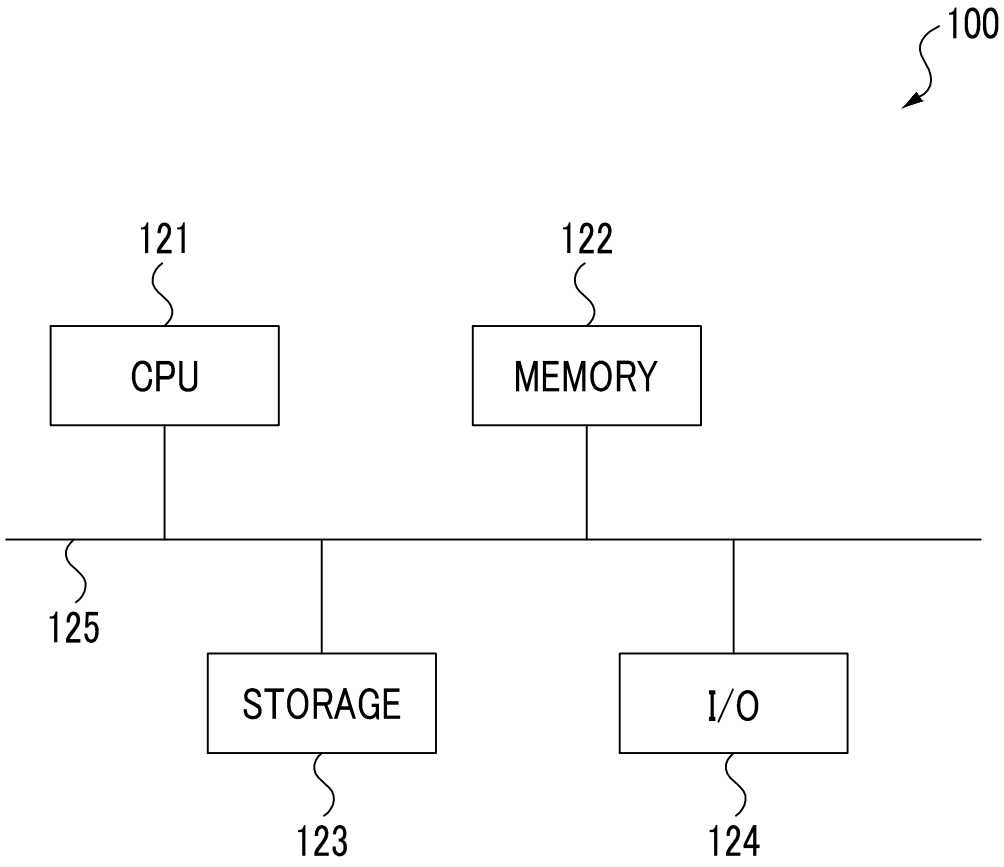


FIG. 10

