

## TEAM PHOENIX :

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## IT205 capstone idea : P10

### Recipe Manager

Build a recipe manager application where users can search, save and organize recipes, including features like ingredient search, recipe categorization, and meal planning, utilizing data structures for recipe storage and retrieval.

## Screenshots of the Output :

Starting of the program :-

```
tone Project\" ; if ($?) { g++ 123.cpp -o 123 } ; if ($?) { .\123 }  
Hello foodies :), so what are your today's food cravings??  
Here are some options for you  
1 : If you wanna search any particular recipe then press 1  
2 : For storing a new recipe enter 2;  
3 : For search recipe by ingredients press 3  
4 : For search recipes of a particular category press 4  
5 : For the meal planning press 5  
And any other integer to exit
```

## Ingredient search functionality :-

```
Hello foodies :), so what are your today's food cravings??
Here are some options for you
1 : If you wanna search any particular recipe then press 1
2 : For storing a new recipe enter 2;
3 : For search recipe by ingredients press 3
4 : For search recipes of a particular category press 4
5 : For the meal planning press 5
And any other integer to exit
3
Enter number of ingredients :
2
enter ingredients
tomato
onion
biryani : Preparation: Rinse basmati rice thoroughly and soak in water for 30 minutes. Drain before cooking.
Cooking Rice: In a large pot, bring water to a boil. Add soaked and drained rice along with a pinch of salt. Cook until rice is 70
% cooked. Drain and set aside
Saut|-ing Vegetables: In a separate large pan, heat ghee or oil. Add cumin seeds, cinnamon stick, cloves, cardamom pods, and bay l
Add sliced onions and cook until golden brown. Then, add chopped tomatoes and cook until soft.
Adding Vegetables: Add diced carrots, bell pepper, green beans, cauliflower florets, and green peas. Saut|- for a few minutes unti
l the vegetables are slightly tender.
Spices: Stir in biryani masala, turmeric powder, and salt. Mix well to coat the vegetables evenly.
Layering: In a large pot or cooker, layer half of the partially cooked rice at the bottom. Top it with the saut|-ed vegetable mixt
ure. Then, layer the remaining rice on top.
Cooking Biryani: Cover the pot with a tight-fitting lid. Cook on low heat for about 15-20 minutes, or until the rice is fully cook
ed and the flavors are well blended.
Final Touch: Once done, gently fluff the biryani with a fork. Garnish with chopped coriander leaves and fried onions if desired.
Serving: Serve hot vegetable biryani with raita, salad, or your favorite yogurt-based side dish.

uggani : Wash the puff rice in cold water and squeeze out the excess water.
```

```
uggani : Wash the puff rice in cold water and squeeze out the excess water.
In a pan add oil, curry leaves, mustard seeds, urad dal and peanuts. Cook it until they are soft brown.
Throw in the salt, turmeric and chilli powder as per your taste.
Then add your chopped onion and tomato. Cook for 5 minutes on low heat.
When the onions and tomatoes are soft, add your puffed rice.
Give them a good mix and put your uggani in a bowl
```

```
Enter 1 to continue and any other number to exit:
```

```
1
```

Taking recipe Input from user :-

```
Enter 1 to continue and any other number to exit:
1
Here are some options for you
1 : If you wanna search any particular recipe then press 1
2 : For storing a new recipe enter 2;
3 : For search recipe by ingredients press 3
4 : For search recipes of a particular category press 4
5 : For the meal planning press 5
And any other integer to exit
2
Enter the name of the recipe you want to store:
choco_milkshake
Enter the type integers respectively:
Enter 1 for Drinks, 2 for desserts, 3 for main meal
1
Enter the character for category of your dish:
Enter 'B' for Breakfast, 'L' for Lunch, 'D' for Dinner and 'O' for others :
O
Enter the recipe : (enter '#' in a new line to end the recipe)
Take chilled milk,
pour it into a mixture jar with some ice cubes and choco powder and sugar,
mix it for 10 to 15 seconds,
serve with some chocolate syrup
#
Enter 1 to continue and any other number to exit:
█
```

Searching that recipe to assure that it is stored :-  
(implementing Search function)

```
#
Enter 1 to continue and any other number to exit:
1
Here are some options for you
1 : If you wanna search any particular recipe then press 1
2 : For storing a new recipe enter 2;
3 : For search recipe by ingredients press 3
4 : For search recipes of a particular category press 4
5 : For the meal planning press 5
And any other integer to exit
1
  Enter the recipe you want to search:
(Please enter the small alphabates only)
choco_milkshake

Take chilled milk,
pour it into a mixture jar with some ice cubes and choco powder and sugar,
mix it for 10 to 15 seconds,
serve with some chocolate syrup

Enter 1 to continue and any other number to exit:
█
```

Searching recipe by it's category :-

```
Hello foodies :), so what are your today's food cravings??
Here are some options for you
1 : If you wanna search any particular recipe then press 1
2 : For storing a new recipe enter 2;
3 : For search recipe by ingredients press 3
4 : For search recipes of a particular category press 4
5 : For the meal planning press 5
And any other integer to exit
4
Please specify the category of recipes you're interested in:
Enter 'B' for Breakfast, 'L' for Lunch, 'D' for Dinner and 'O' for other:
L
aalo mutter
biryani
chhole kulche
kadhi
masala bhindi
Above dishes are of the category you have searched for.
Enter 1 if you want more options and 0 if you want to search recipe of any of above dish:
█
```

## Meal planner :-

```
Hello foodies :), so what are your today's food cravings??
Here are some options for you
1 : If you wanna search any particular recipe then press 1
2 : For storing a new recipe enter 2;
3 : For search recipe by ingredients press 3
4 : For search recipes of a particular category press 4
5 : For the meal planning press 5
And any other integer to exit
5
Here are some options for breakfast, lunch and dinner recipes :
Breakfast options :
poha
paratha
upma
Lunch options :
kadhi
masala bhindi
nan
Dinner options :
lauki sabji
mushroom sabji
paneer sabji
If you are not satisfied with these options then press 1 for more options or any other number to exit
█
```

## Giving options for drinks and desserts in this function :-

```
If you are not satisfied with these options then press 1 for more options or any other number to exit
0
Would you like to have desserts or drinks ??
Enter 1 for drinks and 2 for desserts :
1
lemon water
Above dishes are of the type you have searched for.
```