



# Filipino & International Favorites

Discover mouthwatering dishes and their details



**Katsu Chicken curry**

Category: Chicken  
Area: Japanese

[View Details](#)



**Beef Brisket Pot Roast**

Category: Beef  
Area: American

[View Details](#)



**Portuguese custard tarts**

Category: Dessert  
Area: Portuguese

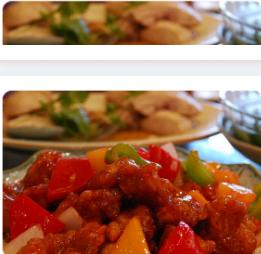
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**Pancakes**

Category: Dessert  
Area: American

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**Sweet and Sour Pork**

Category: Pork  
Area: Chinese

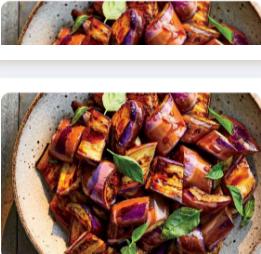
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**Beef Caldereta**

Category: Beef  
Area: Filipino

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**Eggplant Adobo**

Category: Vegetarian  
Area: Filipino

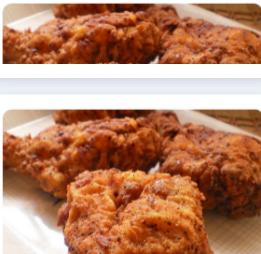
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**Crispy Eggplant**

Category: Vegetarian  
Area: Filipino

[View Details](#)



**Kentucky Fried Chicken**

Category: Chicken  
Area: American

[View Details](#)



**Beef Caldereta**

Category: Beef  
Area: Filipino

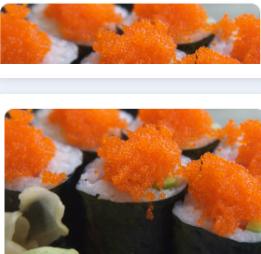
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**Clam chowder**

Category: Starter  
Area: American

[View Details](#)



**Sushi**

Category: Seafood  
Area: Japanese

[View Details](#)



**Double Cheeseburger**



**Grilled Chicken Wings**



**Pumpkin Pie**



**Spaghetti Carbonara**



**Big Mac**

Category: Beef  
Area: American

[View Details](#)



**Spiced smoky barbecued chicken**

Category: Chicken  
Area: Australian

[View Details](#)



**Pumpkin Pie**

Category: Dessert  
Area: American

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**Spaghetti alla Carbonara**

Category: Pasta  
Area: Italian

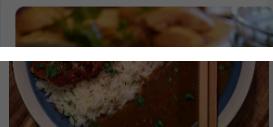
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**Katsu Chicken curry**

Category: Chicken  
Area: Japanese

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**Katsu Chicken curry**

Category: Chicken  
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**Katsu Chicken curry**

Category: Chicken  
Area: Japanese

Prep:15min › Cook:30min › Ready in:45min

For the curry sauce: Heat oil in medium non-stick saucepan, add onion and garlic and cook until softened. Stir in carrots and cook over low heat for 10 to 12 minutes. Add flour and curry powder; cook for 1 minute. Gradually stir in stock until combined; add honey, soy sauce and bay leaf. Slowly bring to the boil.

Turn down heat and simmer for 20 minutes or until sauce thickens but is still of pouring consistency. Stir in garam masala. Pour the curry sauce through a sieve; return to saucepan and keep on low heat until ready to serve.

For the chicken: Season both sides of chicken breasts with salt and pepper. Place flour, egg and breadcrumbs in separate bowls and arrange in a row. Coat the chicken breasts in flour, then dip them into the egg, then coat in breadcrumbs, making sure you cover both sides.

Heat oil in large frying pan over medium-high heat. Place chicken into hot oil and cook until golden brown, about 3 or 4 minutes each side. Once cooked, place on kitchen paper to absorb excess oil. Pour curry sauce over chicken, serve with white rice and enjoy!

[Watch the Video Tutorial](#)

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**Pancakes**

Category: Dessert  
Area: American

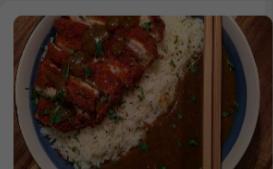
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**Pancakes**

Category: Dessert  
Area: American

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**Katsu Chicken curry**

Category: Chicken  
Area: Japanese

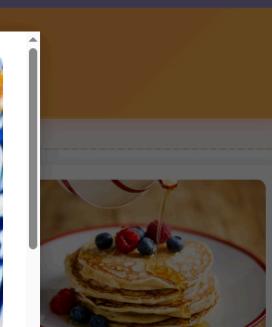
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**Beef Brisket Pot Roast**

Category: Beef  
Area: American

1 Prepare the brisket for cooking: On one side of the brisket there should be a layer of fat, which you want. If there are any large chunks of fat, cut them off and discard them. Large pieces of fat will not be able to render out completely.  
Using a sharp knife, score the fat in parallel lines, about 3/4-inch apart. Slice through the fat, not the beef. Repeat in the opposite direction to make a cross-hatch pattern.  
Salt the brisket well and let it sit at room temperature for 30 minutes.



**Pancakes**

Category: Dessert  
Area: American

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**Katsu Chicken curry**

Category: Chicken  
Area: Japanese

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**Portuguese custard tarts**

Category: Dessert  
Area: Portuguese

STEP 1  
Roll the pastry  
Mix the flour and icing sugar, and use this to dust the work surface. Roll the pastry out to make a 45 x 30cm rectangle. Roll up lengthways to create a long sausage shape.

STEP 2



**Pancakes**

Category: Dessert  
Area: American

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**Pancakes**

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**Katsu Chicken curry**

Category: Chicken  
Area: Japanese

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30cm rectangle. Roll up lengthways to create a long sausage shape.

**STEP 2**  
Cutting pastry into rounds  
Cut the pastry into 24 wheels, about 1-2cm thick.

**STEP 3**  
Roll out each pastry portion  
Roll each wheel lightly with the rolling pin to fit 2 x 12-hole non-stick fairy cake tins.

**STEP 4**  
Press pastry into the tin  
Press the pastry circles into the tins and mould into the tins to make thin cases. Chill until needed.

**STEP 5**  
Make the infused syrup  
Heat the oven to 220C/fan 200C/gas 7. Make a sugar syrup by bringing the sugar, 200ml water, lemon zest and cinnamon stick to the boil. Reduce until syrupy, allow to cool, then remove the cinnamon and lemon. Whisk the eggs, egg yolks and cornflour until smooth in another large pan.

**STEP 6**  
Making custard  
Heat the milk and vanilla pod seeds in a separate pan until just below the boil. Gradually pour the hot milk over the eggs and cornflour, then cook on a low heat, continually whisking.



**Pancakes**

Category: Dessert  
Area: American

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Making custard  
Heat the milk and vanilla pod seeds in a separate pan until just below the boil. Gradually pour the hot milk over the eggs and cornflour, then cook on a low heat, continually whisking.

**STEP 7**  
Add syrup to custard  
Add the cooled sugar syrup to the custard and whisk until thickened slightly.

**STEP 8**  
Pour custard into the tins  
Pour the custard through a sieve. Pour into the pastry cases and bake for 15 minutes until the pastry is golden and the custard has darkened.

**STEP 9**  
cool and dust with icing sugar  
Cool completely in the tins then sift over icing sugar and ground cinnamon to serve.

 [Watch the Video Tutorial](#)

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TS food-list.ts    TS app.ts    app.html    # food-list.css x    food-list.html    TS app.config.ts

```
src > app > food-list > # food-list.css > ...
1 .container {
2   text-align: center;
3   padding: 2rem;
4   background: linear-gradient(135deg, #fff3e0, #ffe0b2);
5   min-height: 100vh;
6 }
7
8 h1 {
9   font-size: 2.5rem;
10  margin-bottom: 2rem;
11  color: #e65100;
12  text-shadow: 2px 2px #ffcc80;
13 }
14
15 .food-grid {
16   display: flex;
17   flex-wrap: wrap;
18   justify-content: center;
19   gap: 1.5rem;
20 }
21
22 .food-card {
23   background: white;
24   border-radius: 15px;
25   width: 220px;
26   box-shadow: 0 4px 10px rgba(0,0,0,0.15);
27   transition: transform 0.3s, box-shadow 0.3s;
28   padding: 1rem;
29 }
30
31 .food-card:hover {
32   transform: translateY(-5px);
33   box-shadow: 0 8px 16px rgba(0,0,0,0.25);
34 }
```

TS food-list.ts    TS app.ts    app.html    # food-list.css x    food-list.html    TS app.config.ts

```
src > app > food-list > # food-list.css > ...
35
36 .food-card img {
37   width: 100%;
38   border-radius: 10px;
39 }
40
41 .food-card h2 {
42   font-size: 1.2rem;
43   margin-top: 0.5rem;
44   color: #bf360c;
45 }
46
47 .container {
48   text-align: center;
49   padding: 2rem;
50   background: linear-gradient(180deg, #f9fafb, #e6f0ff);
51   min-height: 100vh;
52 }
53
54 h1 {
55   font-size: 2rem;
56   margin-bottom: 1.5rem;
57   color: #333;
58 }
59
60 .food-grid {
61   display: grid;
62   grid-template-columns: repeat(auto-fit, minmax(250px, 1fr));
63   gap: 1.5rem;
64   justify-items: center;
65 }
66
67 .food-card {
68   background: white;
```

# APPDEV1 - Introduction to Application Development

05/11/2025

BENCILA, ADRIAN MARC C.

```
TS food-list.ts  TS app.ts  ◊ app.html  # food-list.css  ◊ food-list.html  TS app.config.ts
src \ app \ food-list \ # food-list.css \ ...
98 }
99
100 button {
101   margin-top: 0.5rem;
102   background: linear-gradient(135deg, #ff9800, #e65100);
103   color: white;
104   border: none;
105   border-radius: 8px;
106   padding: 0.5rem 1rem;
107   font-size: 0.9rem;
108   cursor: pointer;
109   transition: all 0.3s ease;
110 }
111
112 button:hover {
113   background: linear-gradient(135deg, #ffb74d, #f57c00);
114   transform: scale(1.05);
115 }
116
117 /* ===== Modal Styles ===== */
118 .modal-overlay {
119   position: fixed;
120   top: 0;
121   left: 0;
122   width: 100%;
123   height: 100%;
124   background: rgba(0, 0, 0, 0.6);
125   display: flex;
126   align-items: center;
127   justify-content: center;
128   z-index: 100;
129 }
130 }
```

```
TS food-list.ts  TS app.ts  ◊ app.html  # food-list.css  ◊ food-list.html  TS app.config.ts
src \ app \ food-list \ food-list.html \ ...
1 <header class="app-header">
2   <h1>Filipino & International Favorites</h1>
3   <p class="subtitle">Discover mouthwatering dishes and their details!</p>
4 </header>
5
6 <div class="container">
7
8   <div class="food-grid">
9     @for (meal of foods; track meal.idMeal) {
10       <div class="food-card">
11         <img [src]="meal.strMealThumb" [alt]="meal.strMeal" />
12         <h2>{{ meal.strMeal }}</h2>
13         <p class="description">{{ meal.shortDescription }}</p>
14         <p><strong>Category:</strong> {{ meal.strCategory }}</p>
15         <p><strong>Area:</strong> {{ meal.strArea }}</p>
16         <button (click)="viewDetails(meal)">View Details</button>
17       </div>
18     }
19   </div>
20
21   @if (selectedMeal) {
22     <div class="modal" (click)="closeModal()">
23       <div class="modal-content" (click)="event.stopPropagation()">
24         <button class="close-btn" (click)="closeModal()">X</button>
25
26         <img [src]="selectedMeal.strMealThumb" [alt]="selectedMeal.strMeal" />
27         <h2>{{ selectedMeal.strMeal }}</h2>
28         <p><strong>Category:</strong> {{ selectedMeal.strCategory }}</p>
29         <p><strong>Area:</strong> {{ selectedMeal.strArea }}</p>
30         <p class="instructions">{{ selectedMeal.strInstructions }}</p>
31
32         @if (selectedMeal.strYoutube) {
33           <div class="video-section">
```

```
33     <div class="video-section">
34         <h3>Watch the Video Tutorial</h3>
35         <a [href]="selectedMeal.strYoutube" target="_blank" rel="noopener noreferrer">
36             ▶ Click here to watch on YouTube
37         </a>
38     </div>
39 }
40 </div>
41 </div>
42 }
43 </div>
44 |
```

```
src/app/app.module.ts x TS app.ts app.html # food-list.css food-list.html TS food-list.spec.ts app.config.ts ...  
src/app/app.module.ts x TS food-list.ts FoodList constructor foodNames  
1 import { Component } from '@angular/core';
2 import { CommonModule } from '@angular/common';
3 import { HttpClient } from '@angular/common/http';
4
5 @Component({
6   selector: 'app-food-list',
7   imports: [CommonModule],
8   standalone: true,
9   templateUrl: './food-list.html',
10  styleUrls: ['./food-list.css'],
11 })
12 export class FoodList {
13   foods: any[] = [];
14   selectedMeal: any = null;
15
16   constructor(private http: HttpClient) {
17     const foodNames = [
18       'Adobo',
19       'Carbonara',
20       'Crispy Eggplant',
21       'Fried Chicken',
22       'Caldereta',
23       'Chicken Curry',
24       'Pancit',
25       'Pumpkin Pie',
26       'Sweet and Sour Pork',
27       'Sushi',
28       'Pancake',
29       'Spiced smoky barbecued chicken',
30       'Beef caldereta',
31       'Clam Chowder',
32       'Beef brisket',
33       'Bisaya
```

# APPDEV1 - Introduction to Application Development

05/11/2025

BENCILA, ADRIAN MARC C.

```
TS food-list.ts x TS app.ts app.html # food-list.css food-list.html TS food-list.spec.ts TS app.config.ts ...  
src > app > food-list > TS food-list.ts > FoodList > constructor > foodNames  
32 |     'Big mac',  
33 |     'Custard tarts'  
34 |   ];  
35 |  
36 |   foodNames.forEach(name => {  
37 |     this.http.get(`https://www.themealdb.com/api/json/v1/1/search.php?s=${name}`)  
38 |       .subscribe(  
39 |         (response: any) => {  
40 |           if (response.meals) {  
41 |             this.foods.push(response.meals[0]);  
42 |           }  
43 |         },  
44 |         error => console.error('Error fetching', name, error)  
45 |       );  
46 |     }  
47 |   };  
48 |   viewDetails(meal: any) {  
49 |     this.selectedMeal = meal;  
50 |   }  
51 |  
52 |   closeModal() {  
53 |     this.selectedMeal = null;  
54 |   }  
55 |  
56 | }  
57 }
```

```
TS food-list.ts x TS app.ts app.html # food-list.css food-list.html TS food-list.spec.ts TS app.config.ts x ...  
src > app > TS app.config.ts ...  
1 import { ApplicationConfig, provideBrowserGlobalErrorListeners, provideZoneChangeDetection } from '@angular/core';  
2 import { provideRouter } from '@angular/router';  
3 import { provideHttpClient } from '@angular/common/http';  
4 import { routes } from './app.routes';  
5  
6 export const appConfig: ApplicationConfig = {  
7   providers: [  
8     provideBrowserGlobalErrorListeners(),  
9     provideZoneChangeDetection({ eventCoalescing: true }),  
10    provideRouter(routes),  
11    provideHttpClient(),  
12  ]  
13};  
14
```

```
TS food-list.ts x TS app.ts app.html x # food-list.css food-list.html TS app.config.ts # app.css ...  
src > app > app.html > app-food-list  
1 <app-food-list>/app-food-list</app-food-list>
```

```
TS food-list.ts x TS app.ts app.html TS app.routes.ts # food-list.css food-list.html TS app.config.ts x ...  
src > app > TS app.ts > App > title  
1 import { Component, signal } from '@angular/core';  
2 //import { RouterOutlet } from '@angular/router'; //Not needed as of the moment  
3 import { FoodList } from './food-list/food-list';  
4  
5 @Component({  
6   selector: 'app-root',  
7   imports: [FoodList], //RouterOutlet  
8   templateUrl: './app.html',  
9   styleUrls: ['./app.css']  
10 })  
11 export class App {  
12   protected readonly title = signal('my-food-blog');  
13 }  
14
```