Assignment-4

Make 4 web pages

1.Starting with create account(POST request)

2.login page(GET request) and check if the user should be logged in or not

3. After login go to a page where u ll be having three inputs (image url, title, description)

4. After the submitting the form, restaurant.html should be loaded with the added data

HOMEPAGE HTML

```html
<!DOCTYPE html>
<html lang="en">
<head>
    <meta charset="UTF-8">
    <meta http-equiv="X-UA-Compatible" content="IE=edge">
    <meta name="viewport" content="width=device-width, initial-scale=1.0">
    <title>Document</title>
    <link rel="stylesheet" href="4.css">
</head>
<body>
    <ul style="list-style-type: none;">
        <li><a href="4.html">Home</a></li>
        <li><a href="Name">Name</a></li>
        <li><a href="contact">Contact</a></li>
        <li><a href="about">About</a></li>
        <span id="k">
            <li><a href="login.html">Login</a></li>
            <li><a href="login.html">Signup</a></li>
        </span>
    </ul>
    <div id="show">
    </div>
    <script src="4h.js"></script>
</body>
</html>
```

LOGIN & SIGNUP HTML

```html
<!DOCTYPE html>
<html lang="en">
<head>
```

```html
    <meta charset="UTF-8">
    <meta http-equiv="X-UA-Compatible" content="IE=edge">
    <meta name="viewport" content="width=device-width, initial-scale=1.0">
    <title>Document</title>
    <link rel="stylesheet" href="4.css">
</head>
<body>
    <ul style="list-style-type: none;">
        <li><a href="4.html">Home</a></li>
        <li><a href="Name">Name</a></li>
        <li><a href="contact">Contact</a></li>
        <li><a href="about">About</a></li>
        <span id="k">
            <li><a href="login.html">Login</a></li>
            <li><a href="login.html">Signup</a></li>
        </span>
    </ul>
    <div align="center" class="log">
     <table>
        <tr>
            <td>Name</td>
            <td><input type="text" id="st" class="i"></td>
        </tr>
        <tr>
            <td><br></td><td><br></td>
        </tr>
        <tr>
            <td>Password</td>
            <td><input type="text" id="sp" class="i"></td>
        </tr>
     </table><br>
     <div align="center">
            <button id="c" class="f">login</button>
            <button id="d" class="f">singup</button>
     </div>
    </div>
    <script src="l.js"></script>
</body>
</html>
```

ADD RECIPE HTML

```html
<!DOCTYPE html>
<html lang="en">
<head>
    <meta charset="UTF-8">
    <meta http-equiv="X-UA-Compatible" content="IE=edge">
    <meta name="viewport" content="width=device-width, initial-scale=1.0">
```

```html
    <title>Document</title>
    <link rel="stylesheet" href="4.css">
</head>
<body>
    <ul style="list-style-type: none;">
        <li><a href="4.html">Home</a></li>
        <li><a href="Name">Name</a></li>
        <li><a href="contact">Contact</a></li>
        <li><a href="about">About</a></li>
        <span id="k">
            <li><a href="login.html">Login</a></li>
            <li><a href="login.html">Signup</a></li>
        </span>
    </ul>
    <div id="lr" align="center" class="log">
        <table>
            <tr>
                <td>Image link</td>
                <td><input type="text" id="tr" class="i"></td>
            </tr>
            <tr>
                <td><br></td><td><br></td>
            </tr>
            <tr>
                <td>Name</td>
                <td><input type="text" id="pr" class="i"></td>
            </tr>
            <tr>
                <td><br></td><td><br></td>
            </tr>
            <tr>
                <td>Recipe</td>
                <td><input type="text" id="rr" class="i"></td>
            </tr>
            <tr>
                <td><br></td><td><br></td>
            </tr>
        </table>
        <button id="e" align="center" class="f">click</button>
    </div>
    <script src="f.js"></script>
</body>
</html>
```

CSS

```css
#show {
    display: grid;
```

```css
        grid-template-columns: repeat(3, 1fr);
        gap: 10px;
}
#show img {
        height: 300px;
        width: 420px;
        margin-top: 10px;
        border: 2px solid black;
        border-radius: 20px
}
#temp {
        text-align: center;
        margin-bottom: 10px;
        border: 4px solid black;
        border-radius: 20px;
}
#id {
        margin: 10px 10px 10px 10px;
}
#butt {
        margin: 0px 10px 10px 10px;
        background-color: #2ce95f;
        color: rgb(13, 13, 20);
        padding: 8px 11px;
        border: 3px solid black;
        border-radius: 12px;
        font-weight: bold;
}
#ani {
        margin: 0px 10px 10px 10px;
        font-weight: bold;
}
ul {
        list-style-type: none;
        margin: 0;
        overflow: hidden;
        background-color: #333;
        font-size: large;
        font-weight: bolder;
        margin: 0px 0px 20px 0px;
        border-radius: 10px;
}
li {
        float: left;
}
a {
        display: block;
        color: white;
```

```css
        text-align: center;
        padding: 14px 16px;
        text-decoration: none;
}
a:hover {
        background-color: #111;
}

.log{
        border: 4px solid black ;
        border-radius: 10px;
        margin: 50px 500px 20px 500px;
        padding-top: 30px;
        padding-bottom: 30px;
        font-size: xx-large;
        font-family: 'Trebuchet MS', 'Lucida Sans Unicode', 'Lucida Grande',
'Lucida Sans', Arial, sans-serif;
}
.f{
        /* margin: 0px 10px 10px 10px; */
        background-color: #605293;
        color: rgb(13, 13, 20);
        padding: 8px 11px;
        border: 2px solid black;
        border-radius: 12px;
        font-weight: bold;
        font-size: large;
}
.i{
        border: 2px solid black;
        border-radius: 10px;
        padding-top: 7px;
        font-size: large;
        font-style:normal;
}
#k{
        position: relative;
        left: 962px;
}
```

HOME.JS

```javascript
show();
function show(){
        fetch("http://localhost:8090/data",{
                method:"GET",
        })
        .then((r)=>r.json())
```

```javascript
    .then((data)=>{
        const food=document.getElementById("show");
        data.forEach((el)=>{
        const div=document.createElement("div");
        div.id="temp";
        const image=document.createElement("img");
        image.src=el.image;
        const title=document.createElement("h3");
        title.innerText=el.title;
        const rating=document.createElement("p");
        rating.innerText=el.about;
        const button=document.createElement("button");
        button.innerText="show recipe";
        const button2=document.createElement("button");
        button2.innerText="Hide";
        button2.id="butt";
        button.id="butt";
        const show=document.createElement("p");
        show.id="ani";
        button.addEventListener("click" ,()=>{
            show.innerHTML=el.about;
        });
        button2.addEventListener("click" ,()=>{
            show.innerHTML="";
        });
        div.append(image,title,button,button2,show);
        food.append(div);
    });
    })
}
```

LOGIN & SINGUP.JS

```javascript
//input user data
const name1=document.getElementById("st");
const pass=document.getElementById("sp");
const b=document.getElementById("c")
b.addEventListener("click",()=>{
    console.log(name1.value);
    console.log(pass.value);
    add();
})

function add(){
    const obj={
        name:name1.value,
        pass:pass.value,
        id:Date.now(),
```

```
        };
        fetch("http://localhost:8090/ldata",{
            method:"POST",
            headers:{
                "Content-Type":"application/json",
            },
            body:JSON.stringify(obj),
        })
}
//validate
const bu=document.getElementById("d");
const sname=document.getElementById("st");
const spass=document.getElementById("sp");
bu.addEventListener("click",()=>{
    check();
})
function check(){
    fetch("http://localhost:8090/ldata",{
        method:"GET",
    })
    .then((r)=>r.json())
    .then((a)=>{
        a.forEach((el) => {
        if(sname.value==el.name && spass.value==el.pass){
            window.location.href = "form.html";
        };
    })
    })
}
```

ADD RECIPE.JS

```
const image=document.getElementById("tr");
const dname=document.getElementById("pr");
const reci=document.getElementById("rr");
const g=document.getElementById("e")
g.addEventListener("click",()=>{
    console.log(image.value)
    addrec();
})

function addrec(){
    const obj={
        id:Date.now(),
        image:image.value,
        title:dname.value,
        about:reci.value,
    };
```

```
    fetch("http://localhost:8090/data",{
        method:"POST",
        headers:{
            "Content-Type":"application/json",
        },
        body:JSON.stringify(obj),
    })
    window.location.href = "4.html";
}
```

DATA.JSON

```
{
  "data": [
    {
      "image": "https://vishalexpress.in/wp-content/uploads/2021/12/Egg-
Chicken-Roll-Cropped-2.jpg",
      "title": "Egg roll",
      "about": "Take chapati and apply a teaspoon of the green chutney evenly
on one side. Then, add sufficient amount of cooked vegetables in the middle of
the chapati. Garnish with some raw onion slices and chopped coriander leaves,
and wrap it tightly to make a roll. Repeat to make more such Kathi rolls and
serve hot!"
    },
    {
      "image":
"https://cdn.shopify.com/s/files/1/0524/2113/2440/articles/Biryani_Dish.png?v=
1665641795",
      "title": "Biriyani",
      "about": "In a large pot, sauté sliced onions, whole spices (such as
cinnamon, cardamom, and cloves), and minced ginger-garlic paste in oil or
ghee.Add your choice of protein (chicken, beef, or vegetables) and cook until
browned. Then, add soaked basmati rice, water, and biryani masala.Bring the
mixture to a boil, then reduce heat, cover the pot, and let it simmer until
the rice is cooked and the flavors are well infused.Serve the flavorful
biryani hot, garnished with fried onions, fresh herbs, and a side of raita or
yogurt. Enjoy!"
    },
    {
      "image": "https://www.eatthis.com/wp-
content/uploads/sites/4/2022/04/burger-fries.jpg?quality=82&strip=all",
      "title": "Burger",
      "about": "Preheat a grill or stovetop pan over medium-high heat.Season
ground beef with salt, pepper, and any desired spices, then shape into
patties.Cook the burger patties for about 4-5 minutes per side or until cooked
to your desired level of doneness.Toast burger buns on the grill or in a
toaster, then spread with desired condiments like mayo, ketchup, or
mustard.Assemble the burger by placing the cooked patty on the bottom bun,
```

adding cheese, lettuce, tomato, onion, and any other desired toppings. Top
with the remaining bun, and your burger is ready to enjoy!"
    },
    {
      "image":
"https://food.fnr.sndimg.com/content/dam/images/food/fullset/2017/3/21/0/fnd_p
asta-istock.jpg.rend.hgtvcom.616.462.suffix/1490188710731.jpeg",
      "title": "Noodle",
      "about": "Boil chow mein noodles until al dente, then drain and set
aside.Heat oil in a skillet, add minced garlic and sliced vegetables, and
stir-fry until tender.Add protein (chicken, beef, shrimp, or tofu) and cook
until cooked through.Mix in the cooked noodles and pour in a sauce made of soy
sauce, oyster sauce, hoisin sauce, sugar, and black pepper.Toss everything
together and cook for a few more minutes until well combined. Serve hot and
enjoy!"
    },
    {
      "image": "https://www.eatthis.com/wp-
content/uploads/sites/4/2019/06/deep-dish-pizza-chicago.jpg",
      "title": "Pizza",
      "about": "Preheat your oven to the highest temperature setting (usually
around 475°F or 245°C) and place a pizza stone or baking sheet inside to heat
up.Roll out store-bought or homemade pizza dough into a round shape, then
place it on a sheet of parchment paper.Spread pizza sauce over the dough and
add your desired toppings such as cheese, vegetables, meats, and
herbs.Carefully transfer the pizza on the parchment paper to the preheated
baking stone or sheet and bake for 10-15 minutes, or until the crust is golden
and the cheese is melted and bubbly.Remove the pizza from the oven, let it
cool slightly, slice, and enjoy your homemade pizza!"
    },
    {
      "image": "https://img.traveltriangle.com/blog/wp-
content/uploads/2022/01/Famous-Food-Of-South-India1.jpg",
      "title": "Dosa",
      "about": "Soak 2 cups of rice and 1/2 cup of urad dal in water
overnight, then grind them separately into smooth pastes.Combine the rice and
urad dal paste, add salt to taste, and let the batter ferment in a warm place
for 6-8 hours or overnight.Heat a non-stick skillet or griddle on medium heat,
pour a ladleful of the dosa batter, and spread it in a circular motion to form
a thin, round dosa.Drizzle some oil around the edges of the dosa and cook
until the bottom turns golden brown, then flip and cook the other side for a
minute or so.Serve the crispy dosa hot with chutney and sambar for a delicious
South Indian breakfast or snack."
    },
    {
      "id": 1685642814453,
      "image": "https://www.flavourstreat.com/wp-
content/uploads/2020/06/kadai-paneer-recipe-05.jpg",

```json
        "title": "kadai paneer",
        "about": "Heat oil in a pan and add cumin seeds, chopped onions, and
sauté until golden brown. Add ginger-garlic paste, chopped tomatoes, and cook
until the tomatoes are soft and oil separates. Add kadai masala, red chili
powder, turmeric powder, and salt. Mix well. Add diced paneer, bell peppers,
and cook for a few minutes until the paneer is coated with the masala and the
bell peppers are slightly tender. Garnish with fresh coriander leaves and
serve hot with naan or rice. Enjoy your delicious Kadai Paneer!"
    }
  ],
  "ldata": [
    {
      "name": "animesh",
      "pass": "kumar",
      "id": 1
    },
    {
      "name": "animesh",
      "pass": "kumar1",
      "id": 2
    },
    {
      "name": "sss",
      "pass": "sss",
      "id": 1685641811576
    }
  ]
}
```
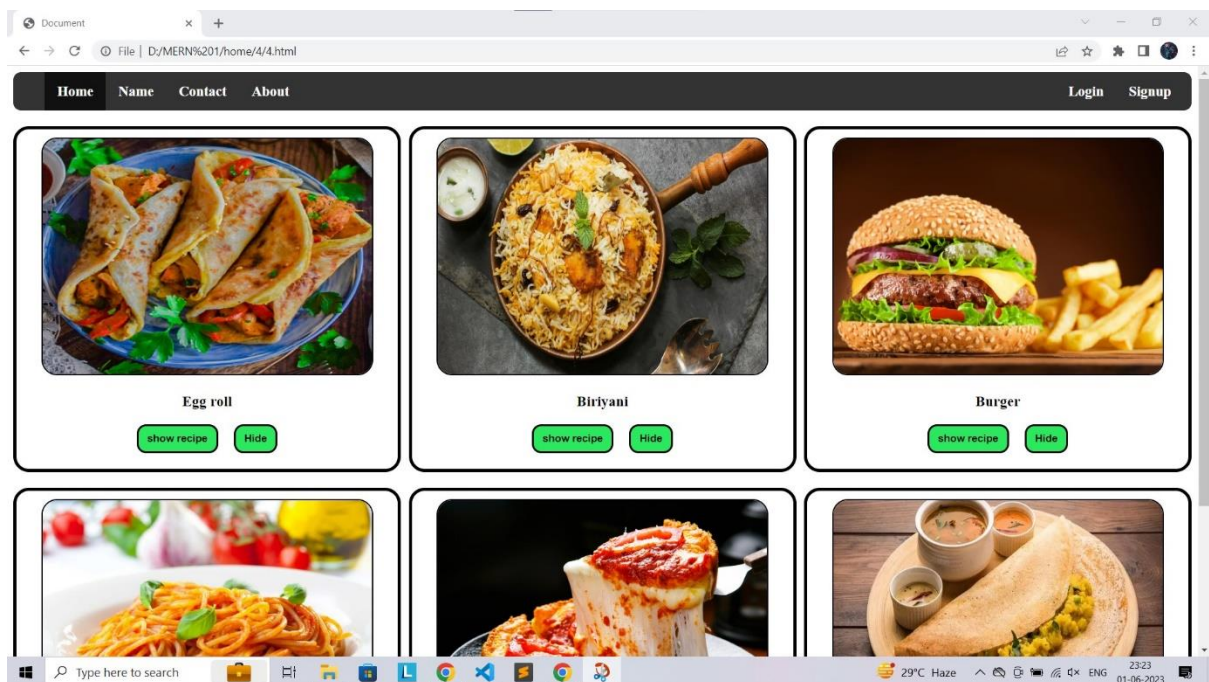
Home Name Contact About Login Signup

Name [   ]

Password [   ]

login singup

Home Name Contact About Login Signup

Image link [   ]

Name [   ]

Recipe [   ]

click

Add new dish kadai paneer

Noodle
show recipe Hide

Pizza
show recipe Hide

Dosa
show recipe Hide

kadai paneer

show recipe Hide

Heat oil in a pan and add cumin seeds, chopped onions, and sauté until golden brown. Add ginger-garlic paste, chopped tomatoes, and cook until the tomatoes are soft and oil separates. Add kadai masala, red chili powder, turmeric powder, and salt. Mix well. Add diced paneer, bell peppers, and cook for a few minutes until the paneer is coated with the masala and the bell peppers are slightly tender. Garnish with fresh coriander leaves and serve hot with naan or rice. Enjoy your delicious Kadai Paneer!