BUILDING

A

BLOG App

-

FOODY

BLOG

LONG TERM INTERNSHIP

INTRODUCTION :-

We create a food blog using html
CSS, Java script.

Over View :-

There are various types of dishes
that are quit famous in india.
some of them are - Non veg biryani
Veg biryani, staters (veg, Non veg)

Restaurant selection :- Users can browse
through a list of resturent available
in their area They can filter the
options based on cuisine type, price
range, ratings and, reviews

* A brief discussion about diffrent city's
with food items. for exampel I choose
Vizag city.

Vizag or Visakhapatnam is a beautiful
cost down for food lovers whose natural
beauty is best enjoyed with a plate of
Biryani.

In fact, vizag has some of the best Biryani Joints than any of the other indian cities for food lovers have in Andhra pradesh. Alpha hotel is one of the oldest restaurants in the city that serves amazing biryani and fried chicken for cheap prices. Apart from these traditional eateries, there are a lot of modern, swanky restaurants in the city.

PURPOSE :-

The main purpose of this project user easily can understand the which location is best place of food items

The online menu is a list of food and beverage offerings of a food establish -ment. These are edible items prepared in the kitchen catering to customer's Demands. A good menu design is one of the most importent aspects of a restaurant's marketing plan. menu it should represents your eatery's Personality and keep your brand fresh in your custmer's minds.

That one thing we search for when we vist a new place is food. Tough tours are all about visiting famous destina-tions and beautiful locations, and vizag is one of the most fullfilling tourist Destinations down south if you happen to visit vizag for a short trip make sure you taste these famous dishes from the popular kitchens of the city.

2. LITERATURE SURVEY

2.1 Existing problem.

1. Systematic Review:-

Perform a systematic review of existing Lieterature, research papers books, and academic articles related to Andhra pradesh's cuisine and food culture.

use keywords such as Andhra pradesh food," "Andhra pradesh cusine "famous dishes in Andhra pradesh and local specialities in ap district" to identify relevent sources.

content Analysis:- Analyze regional cookbooks food blogs food magazines and online resource that focous on Andhra pradesh's cuisine

Ethnographic Field work:-

conduct ethnographic field work by visiting each district and immersing your self in the local food culture

Digital Libraries and Archievs:

utilize digital libraries and archievs to acess historical documents culinary manuscripts and other relevent sources related to Andhra pradesh's food heritage.

2.2 PROPOSED SOLUTION:-

1. preliminary Research:-

conduct intial research on Andhra Pradesh's cuisine, traditional dishes, and culture. study cook books, food blogs cuilinary articles, and regional food guides to get an overview of popular Dishes.

conduct fieldwork and surveys:-

Plan visit to each district and explore local food markets. street food stalls restaurants and homes to experience the authentic flavors first hand.

conduct survey's and interviews with locals to gather information about their favorite dishes and traditional family recipes.

Organize food Tasting events:-

Host food tasting events in each district to allow people to sample and appreciate the diverse range of dishes. These events can also serve as a platform to engage with the local community and gather feedback.

Publish And Promote:-

Publish the findings and culinary documentation in the form of a comprehen-sive guide book, online articles, or a series of videos.

Promote the project through social media tourism boards, and local media to raise awarness about Andhra pradesh's culinary heritage.

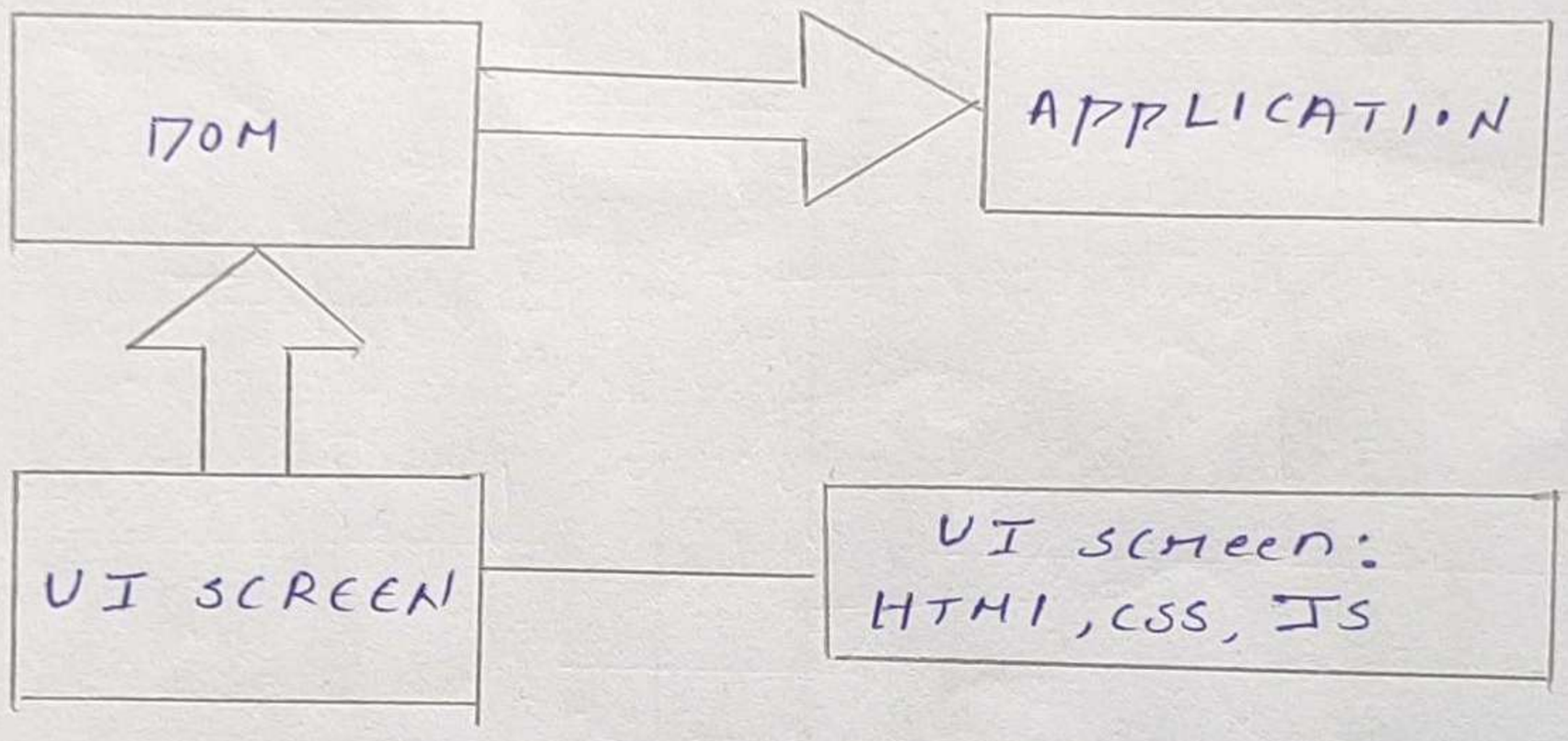
Identity District and specialites:-

Make a list of all the district in Andhrapradesh

Research each district history, gegora-phy and cultural influences to understand how they have shaped the local cuisine Identify any famous food items or culinary specialites associated with each district based on existing literature.

THEORITICAL ANAIYSIS

3.1 BIOCK DIAGRAM : OF BIOG APP

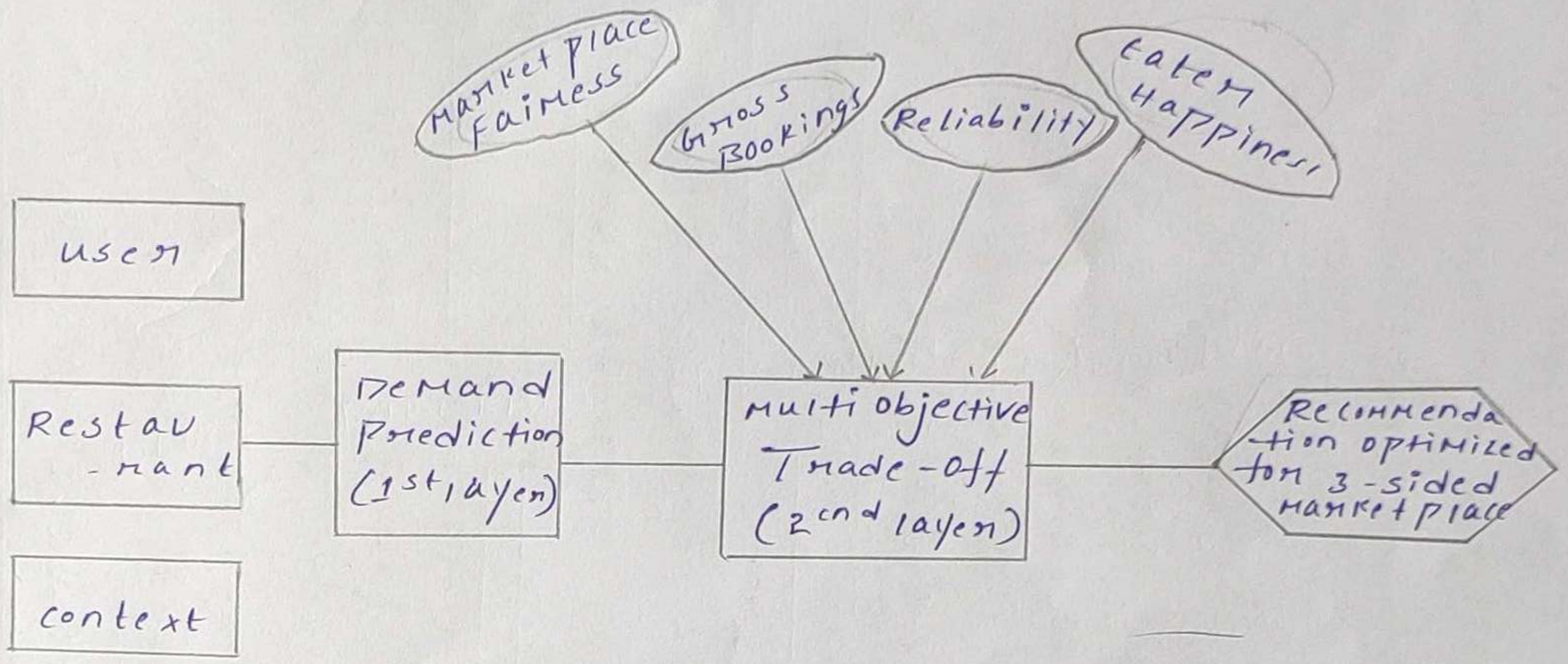


Projective objectives:-

By the end of this Project, you will be abel to:

1. create a user-friendly interface using HTML and CSS to display blog posts.

BLOCK DIAGRAM OF ONLINE FOOD BLOG APP



3.2 Hardware / software designing

Hardware Requirements

1. computer or laptop :-

A powerful computer or laptop is essential for data analysis content creation, and documentation. it should have sufficient processing power, memory, and storage capacity to handle large datasets and multimedia content.

2. Digital camera or smartphone :

A high quality digital camera or smartphone with a good camera is necessary to capture high-resolution images of the food items local markets and culinary experiences during fieldwork.

3. Audio Recording equipment :

For conducting interviews with local experts and food enthusiasts you''ll need reliable audio recording equipment such as digital voice recorder or a microphone setup for your computer

Software Requirements :-

1. Data Analysis software

software tools like Microsoft excel or google sheets are essential for organizing and analyzing data collected during the literature survey, interviews and surveys.

2. Multimedia Editing software:-

software Like Adobe photoshop or GIMP can be used to edit and enhance the images captured during fieldwork for the project's visual content.

3. Audio editing software :-

Audio editing software such as Audacity can be used to edit and enhance audio recordings from interviews and field recordings.

```
<!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>Restaurant:paradise</title>
  <!-- Box-icon -->
  <link href='https://unpkg.com/boxicons@2.1.4/css/boxicons.min.css' rel='stylesheet'>
  <link rel="stylesheet" href="Blog.css">
</head>
<body>
  <header>
    <div class="nav container">
      <a href="#" class="logo"><span>PARADISE  </span></a>
      <a href="#" class="login">Sign Up</a>
    </div>
  </header>
  <section class="home" id="home">
    <div class="home-text container">
      <h1 style="font-style: italic;">>Welcome To</h1><br>
      <h2 class="home-title">
        Paradise Biriyani</h2>
      <span class="home-subtitle">All Over India</span>
    </div>
  </section>
  <section class="about container" id="about">
    <div class="contentBx">
      <p class="title-text"><h3>To all the Biriyani lovers!</h3></p>
```

```
<h2 class="titleText">A Hearty Welcome from Paradise Biriyani!</h2>

<p class="title-text">

The history of biryani encompasses generations, cultures and cooking techniques; the dish took on its current form by incorporating components from numerous cultures. Although it is now accessible to everyone, biryani still has the same significance of luxury, richness and speciality among people in India, preserving the history and the rich culture of the meal.

In different regions, the dish is prepared in a variety of unique ways thanks to the blending of regional flavours and ingredients. Kolkata, Hyderabad and Lucknow are home to some of India's most well-known varieties of biryani.

</p><br>

<p class="title-text">In different regions, the dish is prepared in a variety of unique ways thanks to the blending of regional flavours and ingredients. Kolkata, Hyderabad and Lucknow are home to some of India's most well-known varieties of biryani.</p>

<a href="" class="btn2">Read more</a>

</div>

<!-- Popup Box -->

<div id="popupBox">

<div class="popupContent">

<span class="closeBtn" onclick="hidePopup()">&times;</span>

<h2 id="popupTitle"></h2>

<p id="popupContentText"></p>

</div>

</div>

<div class="imgBx">

<img src="images/biriyani.jpg" alt="" class="fitBg">

</div>

</section>

<div class="post-filter container">

<span class="filter-item active-filter" data-filter="all">All</span>

<span class="filter-item" data-filter="tech">Veg-Items</span>

<span class="filter-item" data-filter="food">Non-veg-Items</span>

<span class="filter-item" data-filter="news">Staters</span>

</div>
```

```
<div class="post container">
<!-- Post 1 -->
<div class="post-box tech">
  <img src="images/vegbiriyani2.jpeg" alt="" class="post-img">
  <h2 class="category">Nonveg</h2>
  <a href="#" class="post-title">veg dum biryani | hyderabadi veg biryani recipe | hyderabadi biryani</a>
  <span class="post-date">13 Jun 2023-By_paradise</span>
  <p class="post-description">easy veg dum biryani | hyderabadi veg biryani recipe | hyderabadi biryani
    Ingredients
    8 cups water
    2 bay leaf / tej patta
    1 inch cinnamon stick
    ½ tsp cloves
    1 star anise</p>
  <div class="profile">
    <img src="images/vegbiriyani2.jpeg" alt="" class="profile-img">
    <a href="" class="btn2" style="padding: 1px; margin-top: 1px;">Read more</a>
  </div>
</div>
<!-- Post 2 -->
<div class="post-box food">
  <img src="images/catering.jpg" alt="" class="post-img">
  <h2 class="category">Catering</h2>
  <a href="#" class="post-title">7 Wedding Catering Services Tips For Your Big Day!</a>
  <span class="post-date">30 Dec 2023-By_paradise</span>
  <p class="post-description">The perfect wedding feast!
    Planning a wedding can be a rollercoaster of excitement and emotions. Out of all the countless decisions, finding the right caterers for your special day is crucial. A perfect wedding consists of a breathtaking venue, the joyous laughter of your loved ones and delicious food to please your guests..</p>
```

```
@import
url('https://fonts.googleapis.com/css2?family=Poppins:ital,wght@0,600;0,700;1,400&display=swap
');
*{
    font-family: 'Poppins', sans-serif;
    margin: 0;
    padding: 0;
    scroll-behavior: smooth;
    scroll-padding-top: 2rem;
    box-sizing: border-box;
}
/* root values */
:root{
    --container-color: #1a1e21;
    --second-color: rgba(77, 228, 255);
    --text-color: #172317;
    --bg-color: #fff;
    --orange:#e67e22;
    --border:.1rem solid rgba(0,0,0,.2);
}

::selection{
    color: var(--bg-color);
    background: var(--second-color);
}
a{
    text-decoration: none;
}

li{
    list-style: none;
}
img{
    width: 100%;
}

section{
    padding: 3rem 0 2rem;
}

.container{
    max-width: 1068px;
    margin: auto;
    width: 100%;
}
a{
    color: #fff;
}

.header{
    position: fixed;
    top:0; left:0; right:0;
    z-index: 1000;
    background: #fff;
    box-shadow: var(--box-shadow);
    display: flex;
    align-items: center;
    padding:1.2rem 7%;
}
.header .logo{
    color:var(--black);
    font-size: 2.5rem;
    margin-right: auto;
}

.header .logo span{
    color:var(--orange);
}

.header .navbar a{
    color:var(--light-color);
    margin-right: 2rem;
    font-size: 1.7rem;
    text-transform: capitalize;
}

.header .navbar a:hover{
    color:var(--orange);
}
/*-------------------second nav csss----------------------*/
.second-nav{
        width: 100%;
        height: 70px;
}

.mainul{
        list-style-type: none;
```

```
            text-align: center;
            display: flex;
            justify-content: center;
            padding-top: 15px;
        padding-bottom: 10px;
    }
    .mainul li{
        display: inline-block;
        text-align: center;
        margin:0px 30px;
        cursor: pointer;
        font-size:29px;
    }
    li a:hover,ul li:hover{
            color: red;
    }
    .mainul ul li{
            display: none;
            color: lightgray;
    }

    .mainul li:hover .firstul li{
        display: block;
        color: black;
        background: white;
        padding:1px;
        margin-left: 36px;
        border: 1px solid black;
    }
    .mainul li .firstul li:hover,.mainul li .secondul li:hover{
            color:red;
    }
    .home{
        width: 100%;
        min-height: 440px;
        background: url("images/foodblog1.jpg");
        display: grid;
        justify-content: center;
        align-items: center;
    }
    .home-text{
        color: var(--bg-color);
        text-align: center;
    }

    .home-title{
        font-size: 3.5rem;
    }

    .home-subtitle{
        font-size: 1rem;
        font-weight: 400;
    }

    .about{
        position: relative;
        width: 100%;
        display: flex !important;
        justify-content: center;
        align-items: center;
    }

    .about .contentBx{
        max-width: 50%;
        width: 50%;
        text-align: left;
        padding-right: 40px;
    }

    .titleText{
        font-weight: 600;
        color: #111;
        font-size: 2rem;
        margin-bottom: 10px;
    }

    .title-text{
        color: #111;
        font-size: 1em;
    }

    .about .imgBx{
        position: relative;
        min-width: 50%;
        width: 50%;
        min-height: 500px;
    }
```

```
.btn2{
    position: relative;
    display: inline-block;
    margin-top: 30px;
    padding: 10px 30px;
    background: #fff;
    border: .8px solid #111;
    color: #333;
    text-decoration: none;
    transition: 0.5s;
}

.btn2:hover{
    background-color: var(--second-color);
    border: none;
    color: #fff;
}

.post-filter{
    display: flex;
    justify-content: center;
    align-items: center;
    column-gap: 1.5rem;
    margin-top: 5rem !important;
    font-size: 2rem;
    border: 2px solid black;
    border-width: 5px;
}

.filter-item{
    font-size: 0.9rem;
    font-weight: 500;
    cursor: pointer;
}

.active-filter{
    background: var(--second-color);
    color: var(--bg-color);
    padding: 4px 10px;
    border-radius: 4px;
}
.post{
    display: grid;
    grid-template-columns: repeat(auto-fit, minmax(280px, auto));
    justify-content: center;
    gap: 1.5rem;
    margin-top: 40px;
}

.post-box{
    background: var(--bg-color);
    box-shadow: 0 4px 14px hsl(35deg 25% 15% / 10%);
    padding: 15px;
    border-radius: 0.5rem;
}

.post-img{
    width: 100%;
    height: 200px;
    object-fit: cover;
    object-position: center;
    border-radius: 0.5rem;
}

.category{
    font-size: 0.9rem;
    font-weight: 500;
    text-transform: uppercase;
    color: var(--second-color);
}

.post-title{
    font-size: 1.3rem;
    font-weight: 600;
    color: var(--text-color);
    display: -webkit-box;
    -webkit-line-clamp: 2;
    -webkit-box-orient: vertical;
    overflow: hidden;
}

.post-date{
    display: flex;
    font-size: 0.875rem;
    text-transform: uppercase;
    margin-top: 4px;
```

```javascript
// nav background
let header = document.querySelector("header");

window.addEventListener("scroll", () => {
    header.classList.toggle("shadow", window.scrollY > 0)
})

//Filter
$(document).ready(function () {
    $(".filter-item").click(function () {
        const value = $(this).attr("data-filter");
        if (value == "all"){
            $(".post-box").show("1000")
        } else{
            $(".post-box")
                .not("." + value)
                .hide(1000);
            $(".post-box")
            .filter("." + value)
            .show("1000")
        }
    });
    $(".filter-item").click(function () {
        $(this).addClass("active-filter").siblings().removeClass("active-filter")
    });
});
```

Foodyrecipes

File | C:/Users/nages/OneDrive/Desktop/FoodyBlog/index.html

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Foody

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To all the Foody lovers!

A Hearty Welcome To Our Foody Blog!

In different regions, the dish is prepared in a variety of

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All Veg-Items Non-veg-Items Staters

VEG

veg dum biryani | hyderabadi veg biryani...

13 JUN 2023-BY_PARADISE

easy veg dum biryani | hyderabadi veg biryani recipe | hyderabadi biryani...

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BIRIYANI

7 Wedding Catering Services Tips For Your Big Day!

30 DEC 2023-BY_PARADISE

The perfect wedding feast! Planning a wedding can be a rollercoaster of...

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BIRIYANI

Unlock The Different Flavours of Biryani at PARADISE...

17 AUG 2023-BY_PARADISE

Food brings people together. Biriyani ties people together. With a strong sense of...

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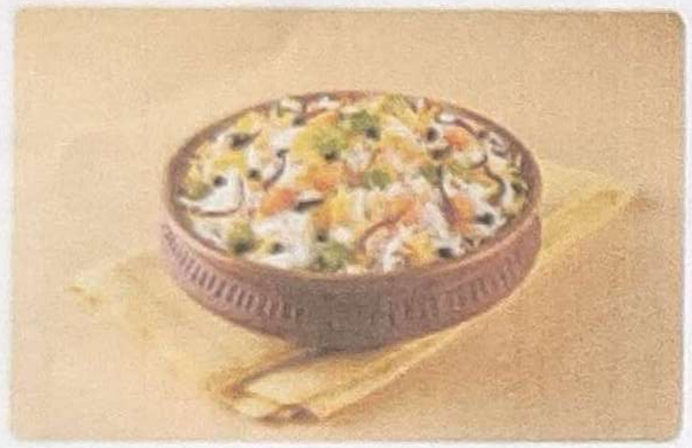

VEG

Hyderabadi Vegetable Biryani Recipe | Vegetable...

24 MAY 2023-BY_PARADISE

Vegetable biryani recipe in a hyderabadi dum style. It is served as a main course...

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STATERS

5 Best Veg Starters for Party

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The starters you choose can make all the difference when organising a party. Due...

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BIRIYANI

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Not just colorful, music-filled festivities and celebrations, India is renowned for it...

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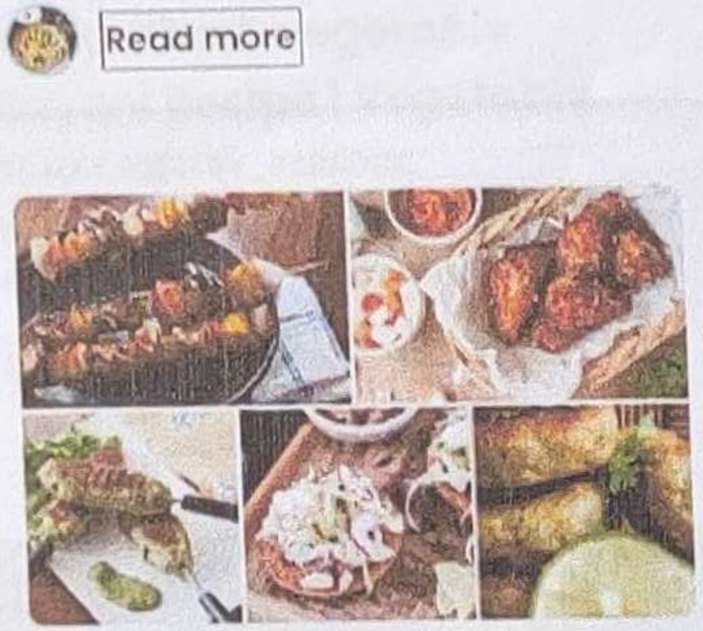

STATERS

Non Veg Appetizer Recipes For Snack Time

12 FEB 2023-BY_PARADISE

Ending a year with a bang and welcoming the next year with your family and friend...

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VEG

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Quick Links

Home

About

Contact Info

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Visakhapatnam
7731xxxxxxx

foodblog@gmail.com

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5. ADVANTAGES AND DISADVANTAGES :-

ADVANTAGES :-

1. unique and traditional dish, cooked inside bamboo shoots, giving it a distinct flavor

2. It is healthy as it involves slow cooking with minimal oil and retains the natural juices of the chicken

3. Packed with protien, and nutrients due to the use of green gram

4. it is a popular break-fast option and can be relatively light on the stomach

5. Bursting with tangy flavors, making it a perfect acompaniment to many dishes.

6. spicy and flavorful, appealing to those who enjoy hot dishes

7. chicken is a good source of protien and nutrients.

8. Veg biryani is a good source of vitamins and minerals and is a healthy option to incorporate plenty of veggies into a singel meal.

INCLUSIVE OF ALL TAXES
E-mail : pratapqualitypads143@gmail.com

DISADVANTAGES:-

1. Regular biryani consumption can negatively effect your health if the dish containts calories, fat and sodium

2. consuming to many calories can lead to weight gain and an increa-sed risk of chronic diseases such as diabetes and heart disease.

3. people often consider biryani to be to be carb- heavy and unhealthy because it contains rice, oil, and red meat.

4. Availability might be limited outside certain regions or during specific seasons.

5. The cooking process can be time-consuming and require skills.

6. The high spice level might not be suitable for individuals with a senstive plate or stomach

7. over consumption of spicy food can lead to digestive discomfort.

Applications:-

1. served as a special delicacy in Traditional festivals and events
2. offered as a signature dish in restaurants and food festivals to attract tourists
3. can be a unique addition to outdoor creating and theme-based events
4. showcased in culinary workshops and cooking classes to promote tribal cuisine.
5. Featured in food tours and gastro-nomic experiences for travelers seeking authentic local dishes.
6. offered as a unique addition to dessert menus in upscale retaurants and hotels.
7. A staple condiment in Andhra meals biryani, served with rice and ghee or as a side dish for various dishes
8. showcased in food preservation workshops to highlight traditional Biryani techniques.

Hosted weblog applications, downloada-ble software, and blogware that can be hosted by the blogger's ISP (Internet service provider) are all available. Each of these models could have a basic version that is free, possibly with added options available for a free or the software could be proprietary and only available through a licen-sing agreement Many bloggers use Blogger® or the hosted version of wordpress® or movable Type the hosted version of the latter is called Type pad®. for example. A hosted blog application may or may not be paired with a downlodable option.

INCLUSIVE OF ALL TAXES

CONCLUSION

1. cultural preservation :-
By documenting tradition recipes, cooking technique, and food practices, the project has contributed to the preservation of Andhra pradesh's culinary culture. it ensures that the unique food identity of each district is safeguarded for future generations.

2. culinary Tourism promotion :-
The project has played a pivotal role in promoting culinary tourism in Andhrapradesh

3. By highlighting the diverse and flavor-ful food offerings from different districts, we have attracted food enthusiasts and tourists to explore the region's culinary delights.

4. The documentation of famous food items has served as an educational resource introducing people to the diverse food culture of Andhra pradesh.

Future scope :-

culinary Tourism Development :-
Building on the documented information the project can collaborate with the state's tourism packages.

These packges can offer curated experiences that allow visitors to explore the diverses food offering of each district. participate in cooking workshops, and engage in food related cultural activities.

organizing culinary trails in each district showcasing the famous food items, can attract food enthusiasts from across the globe.