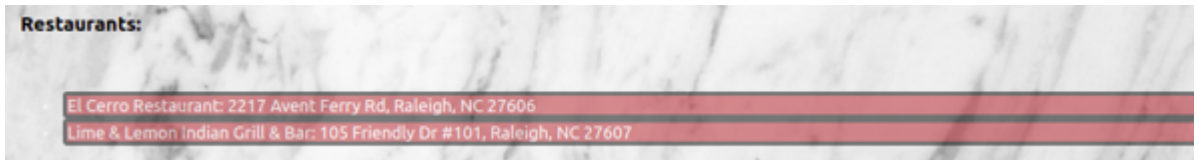


This document compares the updates to Recipe Recommender and how this version of Recipe Recommender improves the initial version of Recipe Recommender. There are various changes made to the initial version of Recipe Recommender which makes it different. The changes made are listed below:

- **Implemented restaurants recommendation system**

Restaurants along with its location are recommended to the users based on cuisine and ingredients given as input.

```
<ul class="result_restaurants"> {restaurant_location} </ul>
```

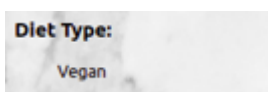


- **Added vegetarian/vegan filters, etc.**

All the recipes displayed to the users are categorized into diet-type: non-vegetarian, vegetarian and vegan.

Implemented this feature by checking the list of ingredients used in the recipes.

```
<h3>Diet Type: </h3>  
<ul class="result_diettype"> {diet_type} </ul>
```



- **Added additional dataset to recommend restaurants as per the desired cuisine.**

Added the database of restaurants containing fields (TranslatedRecipeName, TranslatedIngredients, TotalTimeInMins, TranslatedInstructions, URL, Cleaned-Ingredients, image-url, Recipe-rating, Diet-type, Restaurant, Restaurant-Location)

This database is used to provide restaurant recommendations based on the input (ingredients and cuisine) of the user.

```

_id: ObjectId("61a1d7a792946955df8a2c7c")
TranslatedRecipeName: "Spicy Tomato Rice (Recipe)"
TranslatedIngredients: " 2 teaspoon cashew - or peanuts, 1/2 Teaspoon mustard, 1 dry red chill..."
TotalTimeInMins: 15
Cuisine: "South Indian Recipes"
TranslatedInstructions: "To make tomato puliogere, first cut the tomatoes.
Now put in a mixer g..."
URL: "https://www.archanaskitchen.com/spicy-tomato-rice-recipe-in-hindi"
Cleaned-Ingredients: "tomato,salt,chickpea lentils,green chilli,rice,mustard,bc belle bhat p..."
image-url: "https://www.archanaskitchen.com/images/archanaskitchen/1-Author/b.yoja..."
Ingredient-count: 12
Recipe-rating: 2
Diet-type: "Vegan"
Restaurant: "Lime & Lemon Indian Grill & Bar"
Restaurant-Location: "105 Friendly Dr #101, Raleigh, NC 27607"

```

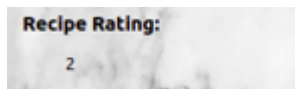
- Added filter for rating recipe.

Rating of the recipe is displayed that is fetched from the database.

```

<h3>Recipe Rating: </h3>
<ul class="result_reciperating"> {recipe_rating} </ul>

```



- Dockerized the application.

Docker-compose.yml: This will call docker file from frontend and backend.

```

1  version: '3'
2  services:
3    backend:
4      build: backend/
5      ports:
6        - "5000:5000"
7    frontend:
8      build: frontend/
9      ports:
10     - "3000:3000"

```

Back end docker file

```
FROM node:16
RUN apt-get update
RUN mkdir /home/ubuntu && mkdir /home/ubuntu/project
WORKDIR /home/ubuntu/project
RUN git clone https://github.com/het-patel99/Recipe_Recommender.git
WORKDIR /home/ubuntu/project/Recipe_Recommender/Code/backend/dao/
RUN sed -i 's/##gmail_password##/<INSERT_GMAIL_PWD>/g' mail_param.js
WORKDIR /home/ubuntu/project/Recipe_Recommender/Code/backend
RUN npm install -g n
RUN npm install nodemailer
RUN npm install
CMD ["npx", "nodemon"]
```

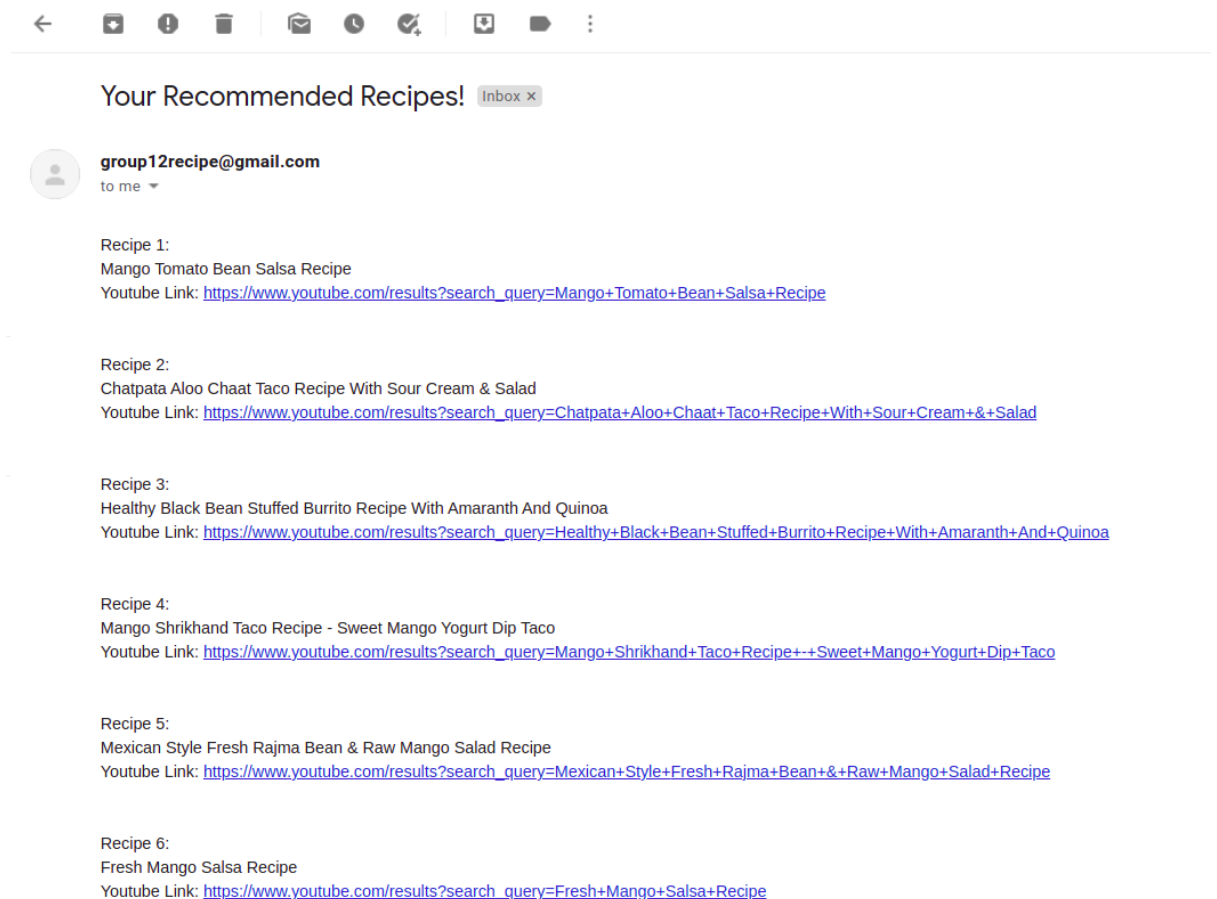
Front end docker file

```
FROM node:16
RUN apt-get update
RUN mkdir /home/ubuntu && mkdir /home/ubuntu/project
WORKDIR /home/ubuntu/project
RUN git clone https://github.com/het-patel99/Recipe_Recommender.git
WORKDIR /home/ubuntu/project/Recipe_Recommender/Code/frontend
RUN sed -i 's/##serverIp##/localhost:5000/g' src/apis/recipeDB.js
RUN npm install -g n
RUN npm install
CMD ["npm", "start"]
```

- **Changed email format of the recipe suggestions.**

Youtube links of each recipe recommended based on the input (cuisine and ingredients) is added in the email.

The mail is sent to the user only if the user opts for the option by selecting the checkbox.



- **Added cooking time filters.**

Time to prepare the particular recipe is displayed along with the recipe.

```
<h3>Cooking Time (in Mins): </h3>  
<ul class="result_cookingtime"> {cooking_time} </ul>
```



- **Fine tuned the existing code and wrapped it up to produce a finished product.**

Refactored the code and added the filters (cooking time, recipe rating, diet-type, restaurant and its location, youtube link of each recipe). All the functionalities are found in the latest release of the software (v3.0.4)

Mango Tomato Bean Salsa Recipe

Ingredients:

green chili

kosher salt

mango (ripe)

mint leaves (pudina)

lemon

rajma (large kidney beans)

tomato after removing the seeds

Cooking Time (In Mins):

10

Diet Type:

Vegan

Recipe Rating:

2

Restaurants:

El Cerro Restaurant: 2217 Avent Ferry Rd, Raleigh, NC 27606

Lime & Lemon Indian Grill & Bar: 105 Friendly Dr #101, Raleigh, NC 27607

Instructions:

To begin making the Mango Tomato Bean Salsa recipe, add ripe mangoes, tomatoes, rajma, green chili, mint, lemon juice, and salt as required in a large bowl. Gentle mix the Mango Tomato Bean Salsa and adjust the seasoning to suit your taste. Serve Mango Tomato Bean Salsa as an appetizer or served along with some Homemade Nachos Recipe or serve it as a simple salad alongside other Mexican appetizers such as Mexican Lime Chicken Recipe or Soft Taco With Mushroom and Roasted Bell pepper Sauce Recipe

Videos:

[https://www.youtube.com/results?search_query=Mango Tomato Bean Salsa Recipe](https://www.youtube.com/results?search_query=Mango+Tomato+Bean+Salsa+Recipe)

