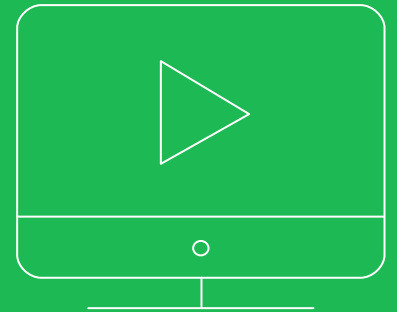




# Fundamentals II

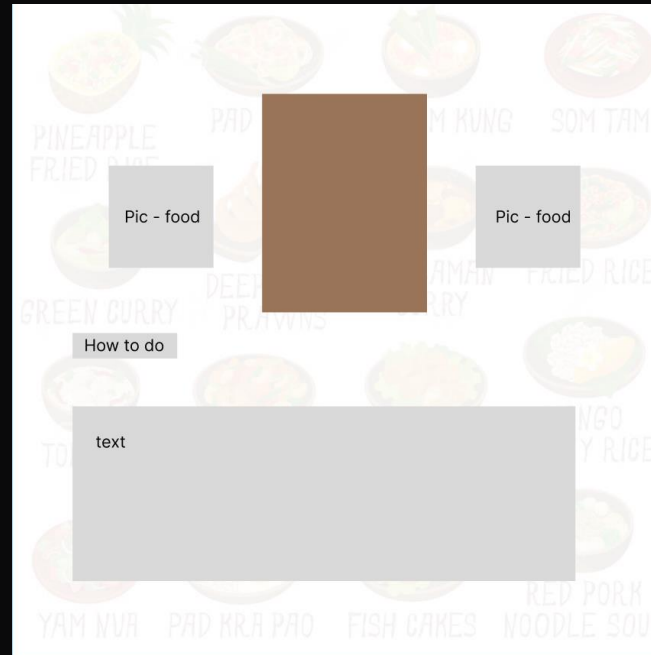
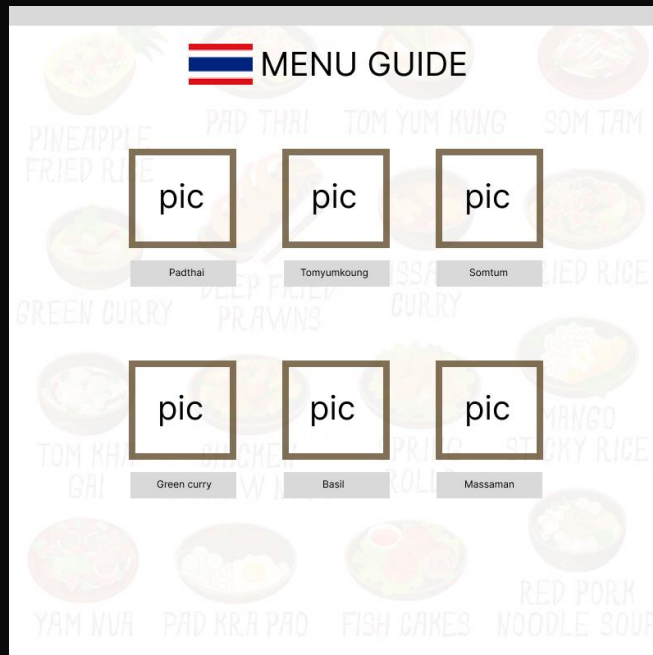
03603112-65

## Project Thai Cooking Guide



นาย ชัยนนท์ ชัยนนท์ 6530300104  
เสนอ อาจารย์ กุลวดี สมบูรณ์วัฒน์

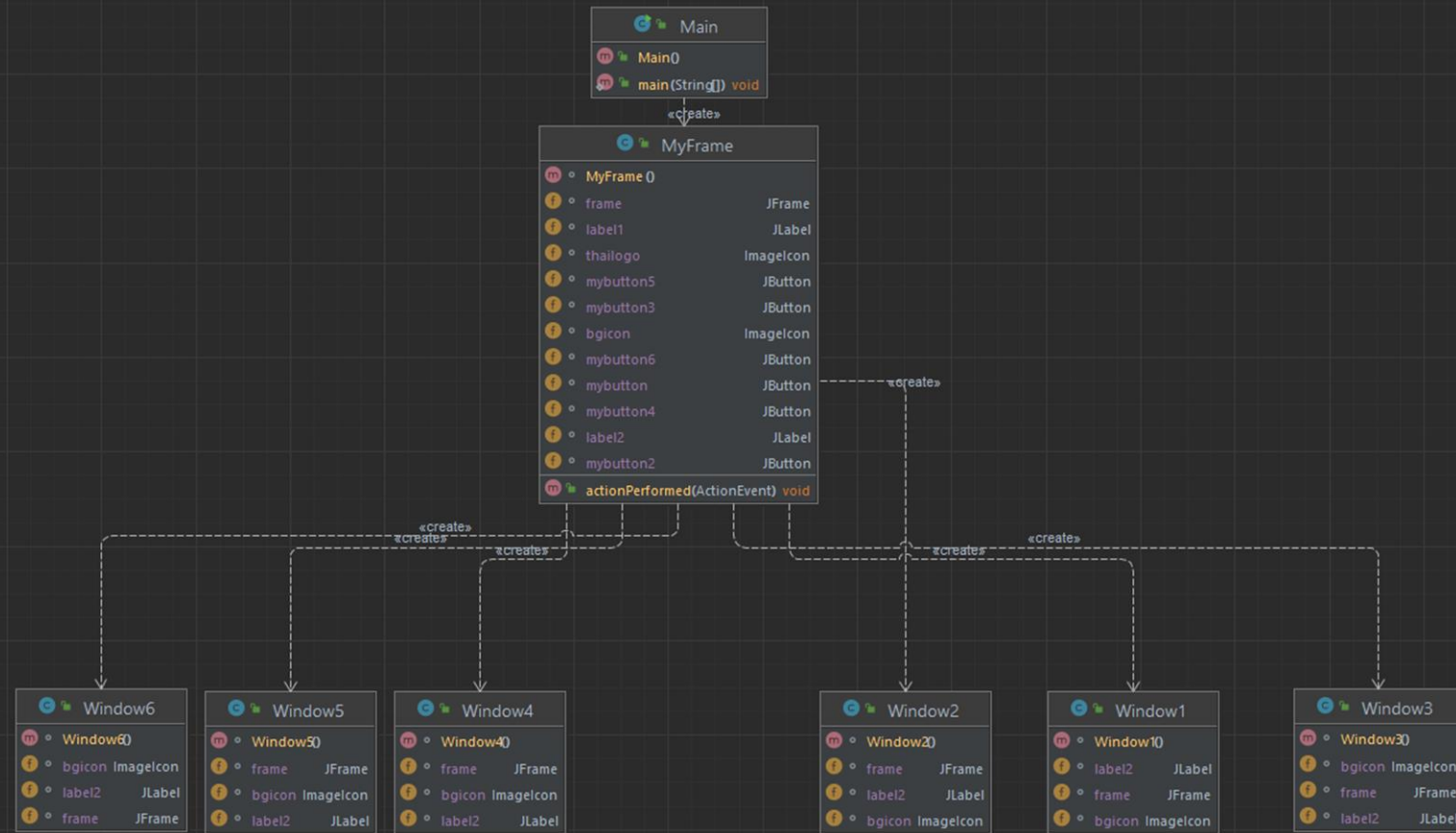
# UI Create



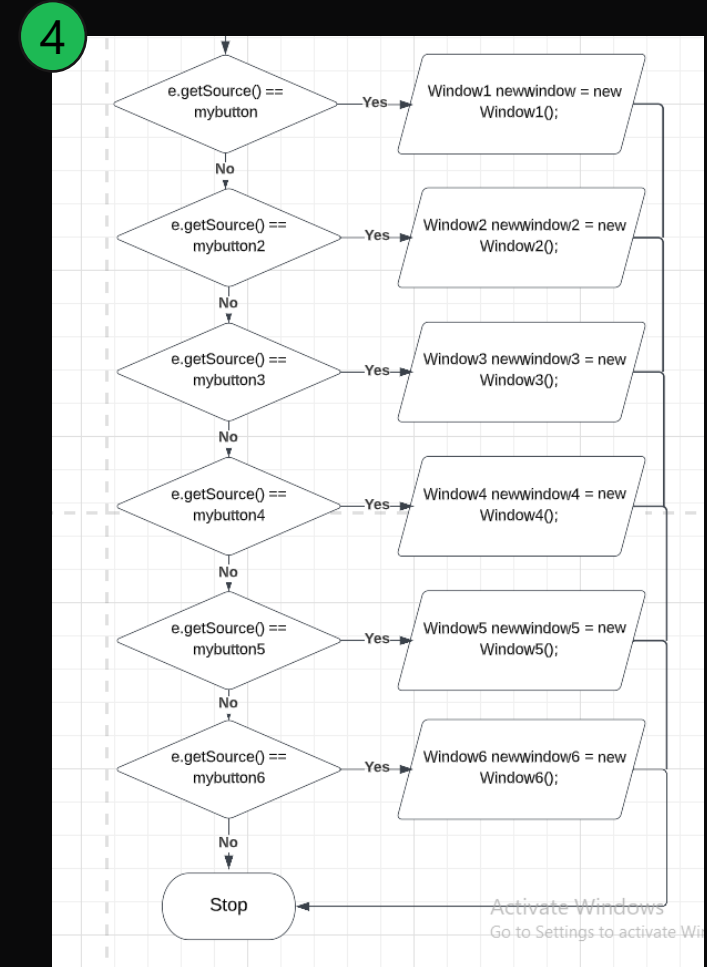
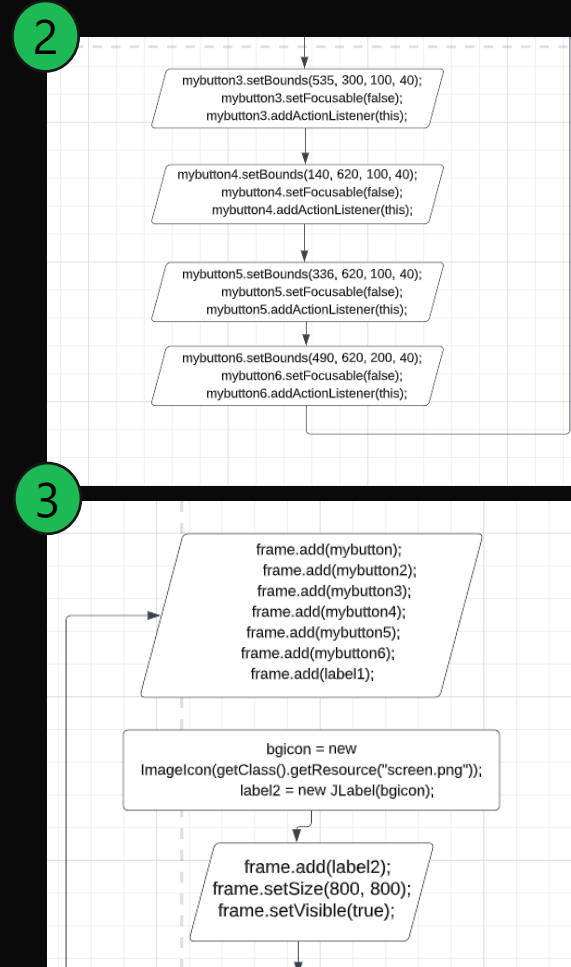
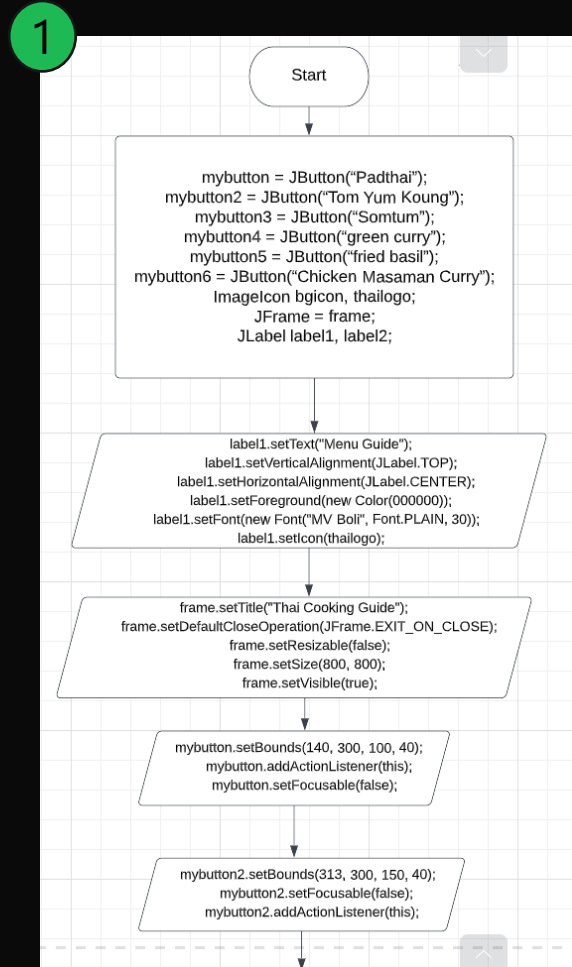
UI ที่ผมออกแบบจะประกอบไปด้วย

- การออกแบบหน้า เมนูไกด์
  - ก็จะมีรูปภาพของอาหารที่เป็นที่นิยมของชาวต่างชาติ 6 เมนู ก็จะมี ผัดไทย , ต้มยำกุ้ง , ส้มตำ , แกงเขียวหวาน , ผัดกะเพรา , แกงมัสมั่น
- การออกแบบหน้าวิธีการทำ
  - มีเมนูอาหาร , วัตถุดิบในการทำ และที่สำคัญคือวิธีการทำ

# Class Diagrams



# Algorithm





## MyFrame.java



Window1.java



Window2.java



Window3.java



Window4.java



Window5.java



Window6.java



Main.java



Output



Youtube

# MyFrame.java

```
import java.awt.BorderLayout;
import java.awt.Button;
import java.awt.Color;
import java.awt.Font;

import java.awt.Image;
import java.awt.Label;
import java.awt.event.ActionEvent;
import java.awt.event.ActionListener;

import javax.swing.ImageIcon;
import javax.swing.JButton;
import javax.swing.JFrame;
import javax.swing.JLabel;
import javax.swing.JPanel;

/**
 * MyFrame
 */
public class MyFrame implements ActionListener {
    JFrame frame;
    JButton mybutton = new JButton("Padthai");
    JButton mybutton2 = new JButton("Tom Yum Koung");
    JButton mybutton3 = new JButton("Somtum");
    JButton mybutton4 = new JButton("green curry");
    JButton mybutton5 = new JButton("fried basil");
    JButton mybutton6 = new JButton("Chicken Massaman Curry");

    JLabel label1, label2;
    ImageIcon bgicon, thailogo;

    MyFrame() {
        ImageIcon thailogo = new ImageIcon(getClass().getResource(
            "thai.png"));

        // Label*****

        JLabel label1 = new JLabel();
        label1.setText("Menu Guide");
        label1.setVerticalAlignment(JLabel.TOP);
        label1.setHorizontalAlignment(JLabel.CENTER);
        label1.setForeground(new Color(000000));
        label1.setFont(new Font("MV Boli", Font.PLAIN, 30));
        label1.setIcon(thailogo);

        JFrame frame = new JFrame();
        frame.setTitle("Thai Cooking Guide");
        frame.setDefaultCloseOperation(JFrame.EXIT_ON_CLOSE);
        frame.setResizable(false);
        frame.setSize(800, 800);
        frame.setVisible(true);
    }
}
```



- เราจะ **import java.awt.\*;** และ **java.swing.\*;** เพื่อในการสร้าง gui
- สร้าง class ชื่อ **MyFrame** โดย implement **ActionListener**
- สร้าง **Button** โดยแต่ละอันเขียนเป็นชื่ออาหาร
- และสร้าง **MyFrame( )** เพื่อกำหนด gui ต่างๆ ทั้งตัวหนังสือ และ gui และการนำเข้ารูปภาพจากไฟล์ **Background** ของ gui



MyFrame.java



Window1.java



Window2.java



Window3.java



Window4.java



Window5.java



Window6.java



Main.java



Output



Youtube

# MyFrame.java



```
// JButton mybutton = new JButton("Padthai");
mybutton.setBounds(140, 300, 100, 40);
mybutton.addActionListener(this);
mybutton.setFocusable(false);
// mybutton.setHorizontalAlignment(JButton.CENTER);
// mybutton.setFont(new Font("MV Boli", Font.PLAIN, 20));

mybutton2.setBounds(313, 300, 150, 40);
mybutton2.setFocusable(false);
mybutton2.addActionListener(this);

mybutton3.setBounds(535, 300, 100, 40);
mybutton3.setFocusable(false);
mybutton3.addActionListener(this);

mybutton4.setBounds(140, 620, 100, 40);
mybutton4.setFocusable(false);
mybutton4.addActionListener(this);

mybutton5.setBounds(336, 620, 100, 40);
mybutton5.setFocusable(false);
mybutton5.addActionListener(this);

mybutton6.setBounds(490, 620, 200, 40);
mybutton6.setFocusable(false);
mybutton6.addActionListener(this);

frame.add(mybutton);
frame.add(mybutton2);
frame.add(mybutton3);
frame.add(mybutton4);
frame.add(mybutton5);
frame.add(mybutton6);
frame.add(label1);
```

- เซ็ตตำแหน่งของ mybutton 1-6
- โดย setFocusable ทุกตัวเป็น false
- และนำ mybutton ทุกตัวแสดงใน frame



### MyFrame.java



Window1.java



Window2.java



Window3.java



Window4.java



Window5.java



Window6.java



Main.java



Output



Youtube

# MyFrame.java



```
try {  
    bgicon = new ImageIcon(getClass().getResource("screen.png"));  
    label2 = new JLabel(bgicon);  
    frame.add(label2);  
} catch (Exception e) {  
    System.out.println("null");  
}  
frame.setSize(800, 800);  
frame.setVisible(true);  
}  
  
@Override  
public void actionPerformed(ActionEvent e) {  
    if (e.getSource() == mybutton) {  
        Window1 newwindow = new Window1();  
    }  
    if (e.getSource() == mybutton2) {  
        Window2 newwindow2 = new Window2();  
    }  
    if (e.getSource() == mybutton3) {  
        Window3 newwindow3 = new Window3();  
    }  
    if (e.getSource() == mybutton4) {  
        Window4 newwindow4 = new Window4();  
    }  
    if (e.getSource() == mybutton5) {  
        Window5 newwindow5 = new Window5();  
    }  
    if (e.getSource() == mybutton6) {  
        Window6 newwindow6 = new Window6();  
    }  
}  
}
```

- การเซ็ทรูปภาพพื้นหลัง โดยการ try catch และเซ็ตรูปภาพพื้นหลังให้มีขนาดเท่า frame
- ทำการ @Override เพื่อเวลาที่เรากดคลิกที่ button แต่ละอัน ก็จะแสดงผลในอีกหน้าต่างหนึ่งที่เป็น Window ของแต่ละอัน



MyFrame.java



**Window1.java**



Window2.java



Window3.java



Window4.java



Window5.java



Window6.java



Main.java



Output



Youtube

# Window1.java

```
import java.awt.Font;

import javax.swing.ImageIcon;
import javax.swing.JButton;
import javax.swing.JFrame;
import javax.swing.JLabel;

public class Window1 {
    JFrame frame = new JFrame();
    ImageIcon bgicon;
    JLabel label2;

    Window1() {

        frame.setTitle("Thai Cooking Guide");
        frame.setDefaultCloseOperation(JFrame.EXIT_ON_CLOSE);
        frame.setResizable(false);
        frame.setSize(800, 800);
        frame.setVisible(true);

        try {
            bgicon = new ImageIcon(getClass().getResource("padthai.png"));
            label2 = new JLabel(bgicon);
            frame.add(label2);
        } catch (Exception e) {
            System.out.println("null");
        }
        frame.setSize(800, 800);
        frame.setVisible(true);
    }
}
```



- แสดงผลของ Window1 ก็คือ  
วิธีการทำผัดไทย โดยจะเชื่อมต่อกับ  
mybutton อันแรก







MyFrame.java



Window1.java



**Window2.java**



Window3.java



Window4.java



Window5.java



Window6.java



Main.java



Output



Youtube

# Window2.java

```
import javax.swing.ImageIcon;
import javax.swing.JFrame;
import javax.swing.JLabel;

public class Window2 {
    JFrame frame = new JFrame();
    ImageIcon bgicon;
    JLabel label12;

    Window2() {

        frame.setTitle("Thai Cooking Guide");
        frame.setDefaultCloseOperation(JFrame.EXIT_ON_CLOSE);
        frame.setResizable(false);
        frame.setSize(800, 800);
        frame.setVisible(true);

        try {
            bgicon = new ImageIcon(getClass().getResource("Tumyumkoug.png"));
        } catch (Exception e) {
            System.out.println("null");
        }
        label12 = new JLabel(bgicon);
        frame.add(label12);
        frame.setSize(800, 800);
        frame.setVisible(true);
    }
}
```



- แสดงผลของ Window2 ก็คือ  
วิธีการทำ ต้มยำกุ้ง โดยจะเชื่อมต่อ  
กับ mybutton อันที่สอง





MyFrame.java



Window1.java



Window2.java



**Window3.java**



Window4.java



Window5.java



Window6.java



Main.java



Output



Youtube

# Window3.java

```
import javax.swing.ImageIcon;
import javax.swing.JFrame;
import javax.swing.JLabel;

public class Window3 {
    JFrame frame = new JFrame();
    ImageIcon bgicon;
    JLabel label2;

    Window3() {

        frame.setTitle("Thai Cooking Guide");
        frame.setDefaultCloseOperation(JFrame.EXIT_ON_CLOSE);
        frame.setResizable(false);
        frame.setSize(800, 800);
        frame.setVisible(true);

        try {
            bgicon = new ImageIcon(getClass().getResource("samtum.png"));
            label2 = new JLabel(bgicon);
            frame.add(label2);
        } catch (Exception e) {
            System.out.println("null");
        }
        frame.setSize(800, 800);
        frame.setVisible(true);
    }
}
```



- แสดงผลของ Window3 ก็คือ  
วิธีการทำ ส้มตำ โดยจะเชื่อมต่อ  
กับ mybutton อันที่สาม





MyFrame.java



Window1.java



Window2.java



Window3.java



**Window4.java**



Window5.java



Window6.java



Main.java



Output



Youtube

# Window4.java

```
import javax.swing.ImageIcon;
import javax.swing.JFrame;
import javax.swing.JLabel;

public class Window4 {
    JFrame frame = new JFrame();
    ImageIcon bgicon;
    JLabel label2;

    Window4() {

        frame.setTitle("Thai Cooking Guide");
        frame.setDefaultCloseOperation(JFrame.EXIT_ON_CLOSE);
        frame.setResizable(false);
        frame.setSize(800, 800);
        frame.setVisible(true);

        try {
            bgicon = new ImageIcon(getClass().getResource("Greencurry.png"));
        } catch (Exception e) {
            System.out.println("null");
        }
        label2 = new JLabel(bgicon);
        frame.add(label2);
        frame.setSize(800, 800);
        frame.setVisible(true);
    }
}
```



- แสดงผลของ Window4 ก็คือวิธีการทำ แกงเขียวหวาน โดยจะเชื่อมต่อกับ mybutton อันที่สี่





MyFrame.java



Window1.java



Window2.java



Window3.java



Window4.java



**Window5.java**



Window6.java



Main.java



Output



Youtube

# Window5.java

```
import javax.swing.ImageIcon;
import javax.swing.JFrame;
import javax.swing.JLabel;

public class Window5 {
    JFrame frame = new JFrame();
    ImageIcon bgicon;
    JLabel label2;

    Window5() {

        frame.setTitle("Thai Cooking Guide");
        frame.setDefaultCloseOperation(JFrame.EXIT_ON_CLOSE);
        frame.setResizable(false);
        frame.setSize(800, 800);
        frame.setVisible(true);

        try {
            bgicon = new ImageIcon(getClass().getResource("basil.png"));
            label2 = new JLabel(bgicon);
            frame.add(label2);
        } catch (Exception e) {
            System.out.println("null");
        }
        frame.setSize(800, 800);
        frame.setVisible(true);
    }
}
```



- แสดงผลของ Window5 ก็คือวิธีการทำ ผัดกะเพรา โดยจะเชื่อมต่อกับ mybutton อันที่ห้า





MyFrame.java



Window1.java



Window2.java



Window3.java



Window4.java



Window5.java



**Window6.java**



Main.java



Output



Youtube

# Window6.java

```
import javax.swing.ImageIcon;
import javax.swing.JFrame;
import javax.swing.JLabel;

public class Window6 {
    JFrame frame = new JFrame();
    ImageIcon bgicon;
    JLabel label2;

    Window6() {

        frame.setTitle("Thai Cooking Guide");
        frame.setDefaultCloseOperation(JFrame.EXIT_ON_CLOSE);
        frame.setResizable(false);
        frame.setSize(800, 800);
        frame.setVisible(true);

        try {
            bgicon = new ImageIcon(getClass().getResource("massaman.png"));
            label2 = new JLabel(bgicon);
            frame.add(label2);
        } catch (Exception e) {
            System.out.println("null");
        }
        frame.setSize(800, 800);
        frame.setVisible(true);
    }
}
```



- แสดงผลของ Window6 ก็  
คือวิธีการทำ แกงมัสมั่น โดย  
จะเชื่อมต่อกับ mybutton  
อันที่หก





MyFrame.java



Window1.java



Window2.java



Window3.java



Window4.java



Window5.java



Window6.java



**Main.java**



Output



Youtube

# Main.java



```
import javax.swing.*;
import java.awt.*;

public class Main {
    public static void main(String[] args) {
        MyFrame myFrame = new MyFrame();
    }
}
```



เป็นการแสดงผลทั้งหมดของคลาส MyFrame.java



MyFrame.java



Window1.java



Window2.java



Window3.java



Window4.java



Window5.java



Window6.java



Main.java



**Output**



Youtube

# Output



ในส่วนของการแสดงผล  
ก็จะเป็นการทำอาหาร การเตรียม  
วัตถุดิบต่างๆในการทำอาหารไทย  
แต่เป็นอาหารไทยที่ชาวต่างชาติชื่นชอบ  
ซึ่งทุกคนที่ใช้โปรแกรม  
สามารถกดที่ชื่ออาหารได้เลย และก็  
จะแสดงผลขึ้นเป็นอีกหน้าต่างที่  
แสดงถึงวัตถุดิบในการทำ และ  
วิธีการทำทั้งหมด ในอาหารที่คุณ  
เลือก ตัวอย่างในหน้าถัดไป



# Thai Cooking Guide

# Output



MyFrame.java



Window1.java



Window2.java



Window3.java



Window4.java



Window5.java



Window6.java



Main.java



Output



Youtube

Thai Cooking Guide

- 1 tablespoon dried shrimp
- 1 tbsp radish
- 2 tbsp coarsely chopped red onion
- 2 tbsp minced garlic
- 2 tbsp vegetable oil
- 3 tbsp firm tofu, sliced
- Pad Thai noodles soaked in water 150 grams
- Chives leaves 30 grams
- 2 duck eggs
- 2 tbsp ground peanuts
- Cayenne pepper (as desired)
- 200 grams of coconut sugar
- 200 ml fish sauce
- 200 ml tamarind juice





**How to do**

- Start by making the Pad Thai sauce first, by bringing coconut sugar Tamarind Juice and fish sauce, put into a pan, simmer over low heat, until all ingredients emit a homogeneous aroma Turn off the light and set aside.
- Put oil in a pan Wait until the oil is hot, add shallots, garlic and radishes, stir until fragrant. So add hard tofu and continue to stir for a while.
- then use strong fire Add Pad Thai noodles Stir until the noodles are soft and cooked. Then topped with tamarind sauce prepared about 2 ladles.
- When the Pad Thai sauce seeps into the noodles put bean sprouts and chives leaves Followed by cracking duck eggs into it. By crushing duck eggs until the eggs are broken. When the eggs start to cook, then stir and mix all the ingredients together.
- Turn off the fire, put on a plate Sprinkle with ground nuts and ground chili, the amount you like. Eat with raw bean sprouts and fresh chives. The more delicious, more mellow.

Thai Cooking Guide

- 12 shrimps
- 200 grams of straw mushrooms
- galangal 5 glasses
- 3 lemongrass
- 6 kaffir lime leaves
- shallots 20 g
- 4 coriander roots
- 5 dried chilies
- 2 tbsp garlic paprika
- 2 pasting
- 2 cilantro
- Chua Hah-long Chili
- Paste 2 tablespoons
- 80 g fish sauce
- 3-4 lemons
- Carnation evaporated milk 100 g
- 1 tsp salt
- 2 liters of water





**How to do**

- Prepare the curry paste by adding lemongrass, shallots, and chilies in a mortar and crush them with a pestle to smell good
- Use a knife to cut the galangal into glasses and tear the kaffir lime leaves into pieces.
- Set a pot, add water and turn on the heat. While waiting for the water to boil, add galangal, lemongrass, kaffir lime leaves, chili and salt and bring water to a boil.
- Add straw mushrooms, followed by chili paste, stir until dissolved Then wait until the water boils again.
- Put the prawns along with the prawn heads. Boil the prawns until cooked. (\*Must-Know Tip Put shrimp heads in as well. Tom Yum soup will help. Naturally sweet and delicious)
- Season with fish sauce and condensed milk.
- Add dried chilies, kaffir lime leaves and continue to boil until it boils again.
- Once the water is boiling, turn off the stove and add the lemon juice. to add sourness Sprinkle with coriander, parsley, finished.

Thai Cooking Guide

- chopped papaya
- noodles
- tomato
- fresh chili
- lemon
- garlic
- olive
- fermented fish sauce
- fish sauce
- granulated sugar
- monosodium glutamate



**How to do**

- Put chili and garlic in a mortar and pound coarsely. Then slice the tomatoes, olives and pound them together. Season with fermented fish sauce, fish sauce, sugar, MSG and lime.
- Then add chopped papaya noodles Pound and mix all the seasonings together well Taste and add more to your liking Scoop onto a plate and sprinkle with acacia seeds Served with pork rinds and morning glory

Thai Cooking Guide

- 90 ml coconut milk
- 45 g green curry paste
- 120 g chicken breast
- Coconut milk 150 ml
- 5 g fish sauce
- Palm sugar 15 grams
- Rus Dee Chicken Flavor 1 g
- 6 kaffir lime leaves
- Eggplant 300 grams
- Eggplant 30 g
- 15 g red chili peppers
- basil 10 g



**How to do**

- 1. Pour the coconut milk into the pan. Wait until the coconut milk boils. Then add the green curry paste and stir to break it up.
- 2. Add chicken and stir fry together with curry paste, until the chicken is cooked.
- 3. Add coconut milk to it. Wait until the coconut milk boils.
- 4. Season with fish sauce and palm sugar and RosDee Chicken Flavor stir until dissolved together.
- 5. Add kaffir lime leaves, Thai eggplant and Thai eggplant. Wait until it boils again, turn off the heat.
- 6. Add red chili and basil down and stir well Scoop served with steamed rice.

Thai Cooking Guide

- 1 cup minced pork
- 1 tsp crushed garlic
- 2 tsp vegetable oil
- 2 teaspoons soy sauce
- 2 tsp fish sauce
- 1 tablespoon sugar
- Rosdee powder 1 tsp
- basil leaves 1 handful
- 1 tablespoon ground pepper



**How to do**

- Heat oil in a pan until hot. Then add garlic, chili, stir fry for 5-10 seconds until the smell starts to smell good. Add minced pork and stir fry until the pork is cooked.
- Then season with white soy sauce, sugar, RosDee powder, fish sauce and a little water, and put basil leaves into the pan.
- Served with basil and minced pork Eat with Thai jasmine rice. Eat with fish sauce chili.

Thai Cooking Guide

- 80 g roasted peanuts
- 2 chicken drumsticks
- 1 potato
- 1-2 large onions
- 1 cup coconut milk
- Massaman Curry Paste 100 grams
- 4 cups coconut milk
- 3-4 sticks of cinnamon (optional)
- 4-5 anise flowers (no need to add)
- 3 tbsp fish sauce
- 3 tablespoons tamarind juice
- 2 tbsp palm sugar



**How to do**

- Heat a pan over low heat to roast the peanuts until cooked.
- Toss the roasted nuts until the shells fall off completely.
- Prepare to cut potatoes, onions and chicken drumsticks into pieces that don't need to be very small.
- Set the pan over medium heat. Add coconut milk and massaman curry paste. Stir until the coconut milk breaks down.
- Put the chicken drumstick followed by potatoes and onions.
- Stir together for a few minutes and then add coconut milk set to boil.
- After boiling, lower the heat, add star anise, cinnamon and toasted nuts and simmer for about 30 minutes or until the chicken is tender.
- When the chicken is tender, season with fish sauce tamarind juice and palm sugar Stir well and taste. If the taste is satisfied, turn off the heat and serve immediately.



## Thai Cooking Guide



MyFrame.java



Window1.java



Window2.java



Window3.java



Window4.java



Window5.java



Window6.java



Main.java



Output



Youtube & Github

# Youtube



Youtube Link : <https://youtu.be/mLHlywvTx8o>

GitHub Link : [Chaiyanan09/Project: Thai Cooking Guide \(github.com\)](https://github.com/Chaiyanan09/Project: Thai Cooking Guide)

