Style Guide

Colour Palette:

Background Colour: #FFFFF

Primary Colour: #333333

Secondary Colour: #444545

Button Colour: #666767



Typography:

Primary Font: Arial, sans-serif

Body Text: Regular

Font Size:

H2: 24

P: 16

Layout and Spacing:

Content Width: Max width of 1200px for desktop screens

Margin and Padding: Consistent margin and padding of 20px for sections and elements.

Line Height: Maintain a line height of 1.6 for legibility.

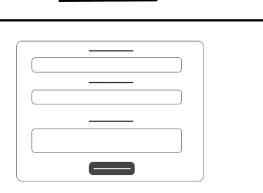
| Navigation: | | |
|---|--|--|
| Navigation Menu: Horizontal menu located at the top of the page. | | |
| Menu Items: Text-based links with hover effects. | | |
| Active Link: Highlighted active link to indicate current page or section. | | |
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| Images: | | |
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| High-Quality Images: Usage of high-resolution images to enhance visual appeal. | | |
| Image Sizes: Optimized image sizes for fast loading times, with a recommended width of 1200px for desktop screens and 600px for mobile screens. | | |
| Image Alignment: Centre-aligned images within their containers for consistency. | | |
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| Buttons: | | |
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| Button Styles: Flat buttons with rounded corners for a modern look. | | |
| Button Colours: Primary and secondary colours for buttons to distinguish primary and secondary actions. | | |
| Button Size: Consistent button size and spacing for a uniform appearance. | | |
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| Forms: | | |
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| Input Fields: Used simple input fields with placeholder text for user input. | | |
| Button Styles: Consistent button styles for form submission. | | |
| Error Messages: Clear error messages for incorrect form submissions. | | |

| Responsive Design: |
|---|
| Mobile Responsiveness: Ensure the website is fully responsive across all devices, with optimized layouts for desktop, tablet, and mobile screens. |
| Accessibility: |
| Contrast Ratio: Sufficient colour contrast for text and background elements to meet accessibility standards. |

Wireframes

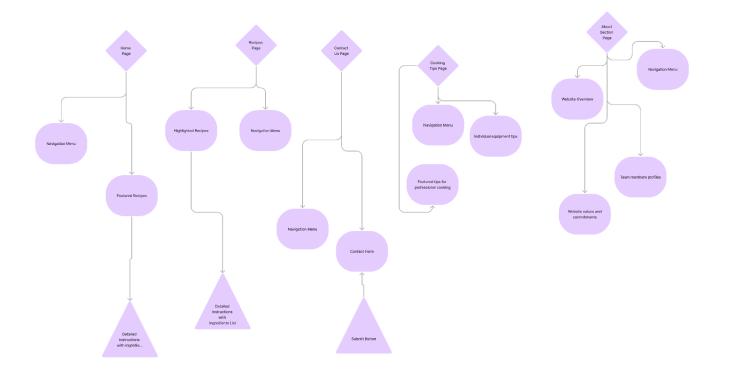
| HomeChefHub |
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| Recipes - HomeChefHub |
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| Cooking Tips - HomeChefHub |
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| About Us - HomeChefHub | |
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Sitemap



Mock-ups





Interviews

| Name | Jamie Cauchi | |
|------------|------------------------------------|--|
| Age | 17 years | |
| Occupation | Student | |
| Goals | Jamie is a college student | |
| | juggling coursework, part-time | |
| | work, and social activities. He | |
| | prefers cooking his meals to save | |
| | money and maintain a healthy | |
| | lifestyle. He seeks recipes that | |
| | are simple, affordable, and | |
| | nutritious, with an emphasis on | |
| | quick preparation and minimal | |
| | cleanup. | |
| Challenges | Jamie enjoys creating flavourful | |
| | dishes with minimal ingredients | |
| | and time. He needs to showcase | |
| | his creativity in elevating simple | |
| | recipes while keeping costs low. | |
| | He must also ensure that his | |
| | dishes are visually appealing and | |
| | satisfying for his guests. | |
| Quote | "Cooking is like coding for me - | |
| | it's all about experimentation and | |
| | finding the perfect recipe. I may | |
| | have a limited budget, but I'm | |
| | confident I can whip up some | |
| | impressive dishes that will leave | |
| | everyone impressed." | |

| Name | Melane Azzopardi | |
|------------|--|--|
| Age | 20 years | |
| Occupation | Student | |
| Goals | Melane is pursuing a demanding | |
| | degree program while also | |
| | working part-time as a research | |
| | assistant. She values healthy | |
| | eating and seeks recipes that | |
| | align with her dietary goals, such | |
| | as plant-based meals and recipes | |
| | rich in nutrients. She is interested | |
| | in recipes that are not only | |
| | nutritious but also flavourful and | |
| | enjoyable to eat. | |
| Challenges | Melane faces the challenge of | |
| | preparing nutritious and | |
| | balanced meals that cater to | |
| | various dietary preferences, | |
| | including vegetarian options. She | |
| | must carefully select ingredients | |
| | and incorporate healthful | |
| | elements into her dishes while | |
| | maintaining flavour and | |
| Queto | presentation. | |
| Quote | "For me, cooking is about nourishing both the body and the | |
| | soul. I believe in the power of | |
| | wholesome ingredients and | |
| | vibrant Flavors to create | |
| | memorable dining experiences. | |
| | I'm ready to show my guests that | |
| | healthy food can be delicious | |
| | too." | |
| | 1001 | |

| Name | Kate Camilleri |
|------------|-------------------------------|
| Age | 17 years |
| Occupation | Student |
| Goals | Kate is a busy student with |
| | a busy schedule of classes, |
| | extracurricular activities, |
| | and homework. She enjoys |
| | cooking as a hobby and |
| | seeks easy-to-follow |
| | recipes that she can |
| | prepare quickly during her |
| | free time. She is interested |
| | in recipes that are budget- |
| | friendly and suitable for her |
| | dietary preferences. |
| Challenges | Kate must find affordable |
| | ingredients and prepare the |
| | dishes efficiently within the |
| | budget and time |
| | constraints. |
| Quote | "Cooking is my creative |
| | outlet. There's something |
| | special about bringing |
| | people together with |
| | delicious food, and I'm |
| | excited to share my passion |
| | with my friends at the |
| | dinner party." |