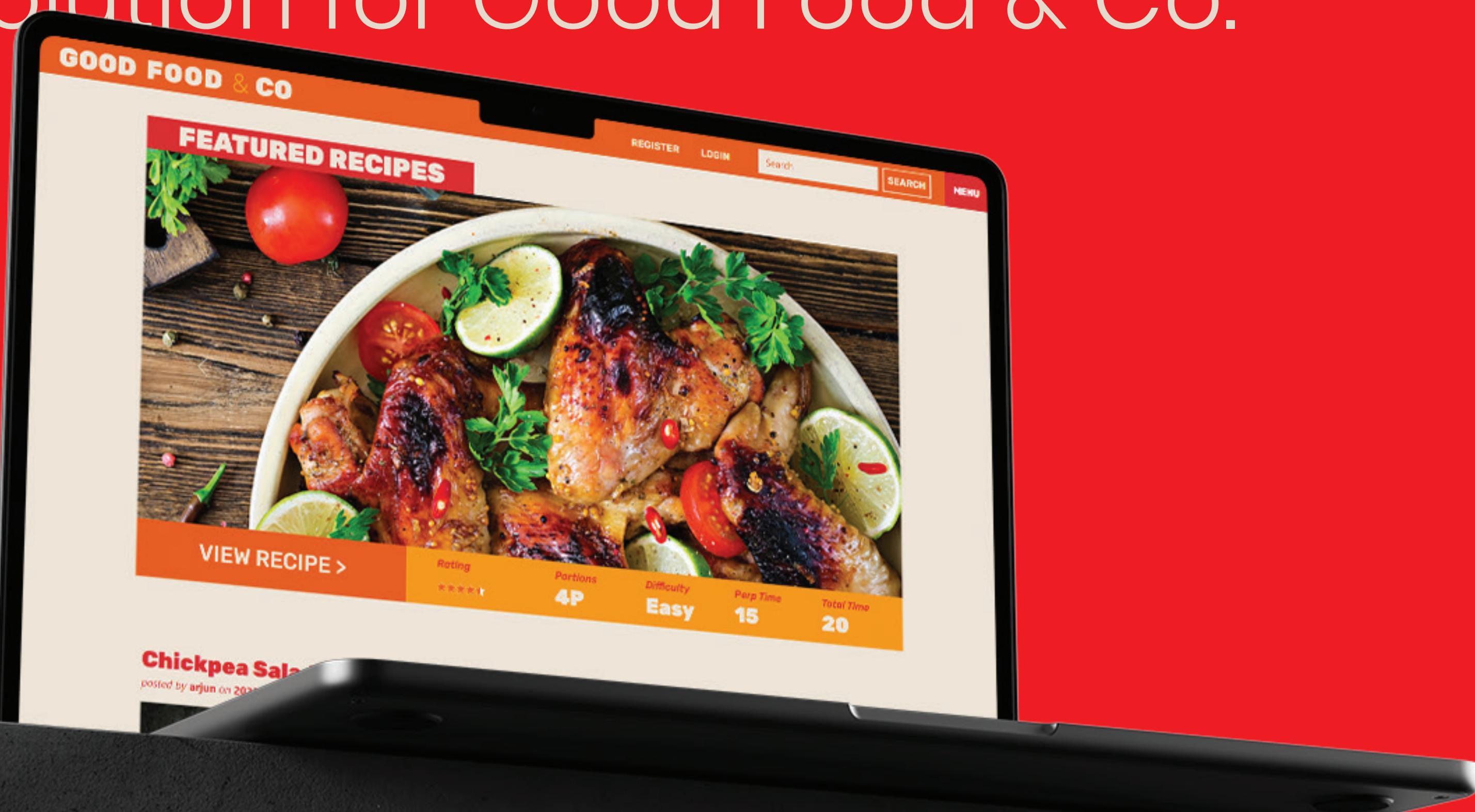


Website design + development  
solution for Good Food & Co.™



**GOOD  
FOOD  
& CO**

**Prepared for**  
FSD07 - WD  
[ w. Gregory P. ]

**Prepared by**  
Arjun Dhakal  
Alex Coanda

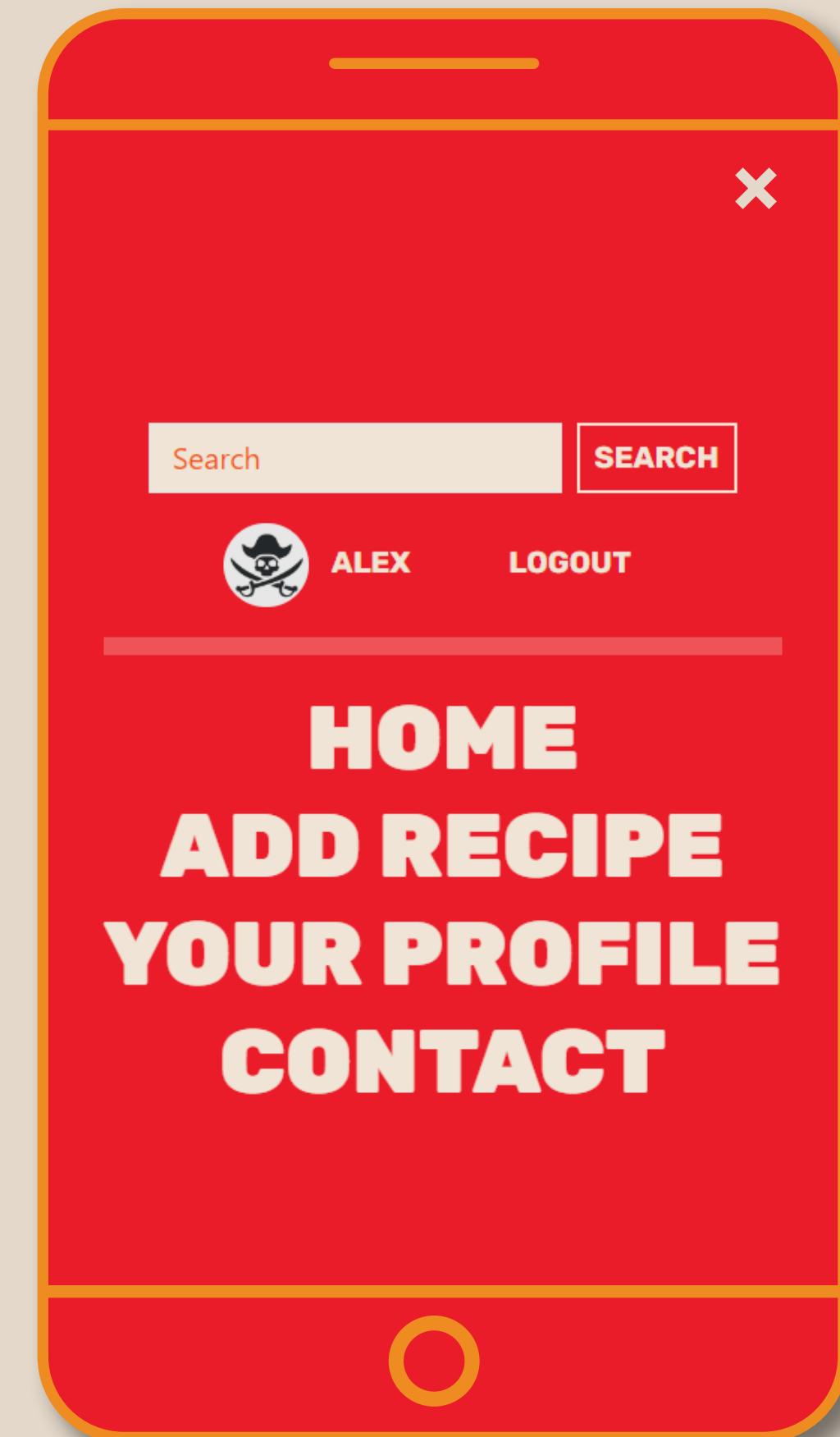
---

**Apr 05, 2023**

# Project Background

The project scope is to create a user-generated content platform & online community centered around the art of cooking.

It's a place where people can share their own creations, or get inspired by others, and interact with each other through the use of ratings, comments and other features.



# Project Overview

1/3

## technologies used

---

- PHP SLIM
- MeekroDB
- Twig
- Monolog
- AJAX
- javascript
- bootstrap
- jQuery

## special features

---

- responsive
- search
- categories
- tags
- dynamic suggestions
- users can save recipes
- comments
- reviews

## URLs

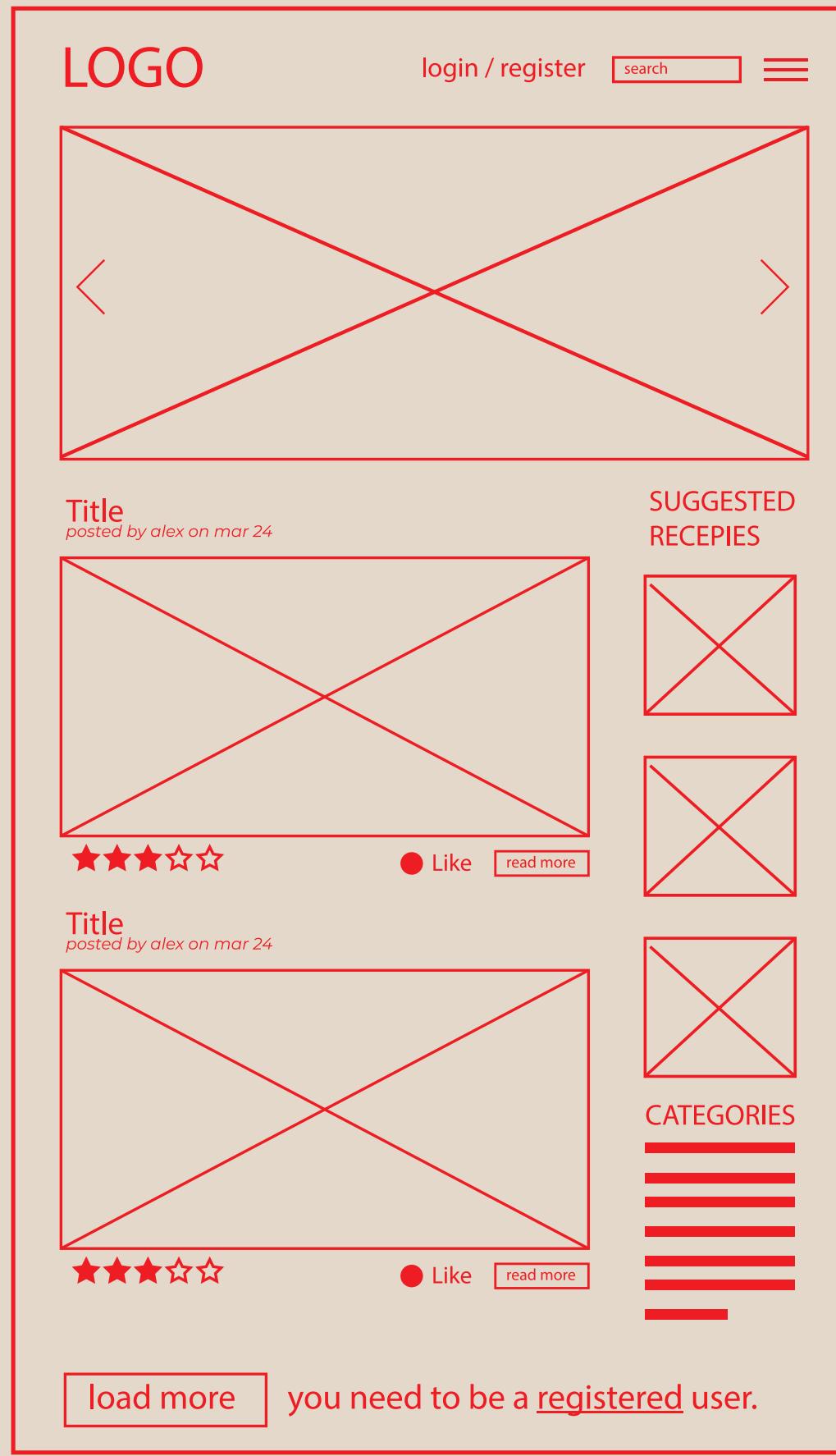
---

- index
- login / register
- single recipe view
- sort by category
- search by title
- add recipe
- user profile (back & front)
- contact

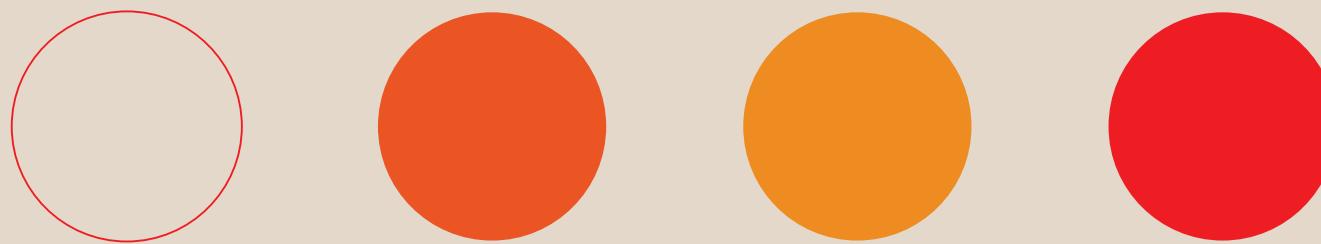
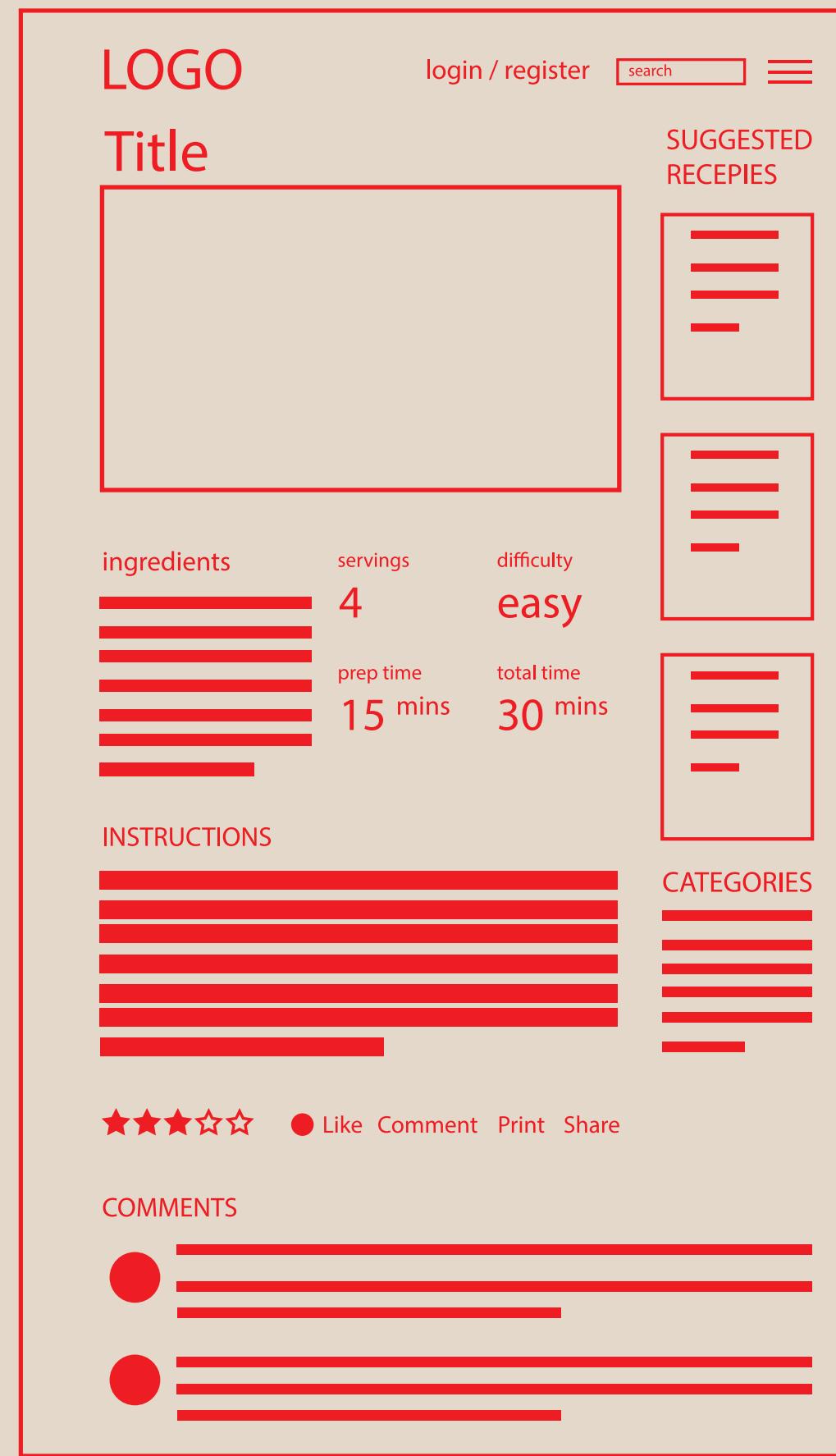
# Project Overview

2/3

homepage



single recipe view



## Rubik black

**a b c d e f g h i j k l m n o p q r s t u v w x y z**  
**A B C D E F G H I J K L M N O P Q R S T U V W X Y Z**

## Rubik italic

*a b c d e f g h i j k l m n o p q r s t u v w x y z*  
*A B C D E F G H I J K L M N O P Q R S T U V W X Y Z*

# Project Overview

3/3

**homepage**

The homepage features a large image of grilled chicken wings with lime and cilantro. Below it is a section titled "FEATURED RECIPES" with a smaller image of the same dish. At the bottom, there's a call-to-action button "VIEW RECIPE >" and some stats: rating 4.5/5, portions 4-6, difficulty easy, prep time 15 mins, and total time 35 mins.

**single recipe view**

This screen shows a detailed view of a recipe. It includes a list of ingredients (1lbs beef, tortillas, 2 tomatoes, 1/2 red onion, 1 avocado), cooking instructions with three steps, and a sidebar for exploring categories like breakfast and dinner. There are also social sharing and print options at the bottom.

**homepage**

The homepage displays a recipe for "Adobado tacos" with a rating of 4.5/5, portions 4-6, difficulty easy, prep time 10 mins, and total time 25 mins. It also shows suggested recipes for "Veggie Stir Fry" and "Burger and fries".

**navigation**

A full-screen navigation menu with four main options: HOME, ADD RECIPE, YOUR PROFILE, and CONTACT, all in large white text against a red background.

05

GOOD FOOD & CO

REGISTER LOGIN Search SEARCH MENU

### FEATURED RECIPES

[VIEW RECIPE >](#)

Rating: 4P Portions: 15 Difficulty: Easy Prep Time: 15 Total Time: 20

**Chickpea Salad with Red Onion and Tomato**  
posted by arjun on 2023-04-03 05:02:33 in Dinner

Rating: 4P Easy 10m 20m [READ MORE](#)

**Juicy Roasted Chicken**  
posted by arjun on 2023-04-03 04:57:22 in Lunch

Rating: 6P Easy 15m 75m [READ MORE](#)

#chicken

**Chickpea Salad with Red Onion and Tomato**  
posted by arjun on 2023-04-03 05:02:33 in Dinner

Rating: 4P Easy 10m 20m [READ MORE](#)

[LOAD MORE](#)

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GOOD FOOD & CO HOME ADD RECIPE YOUR PROFILE CONTACT

# hybrid navigation

## navbar + off canvas

06

GOOD FOOD & CO

REGISTER LOGIN Search SEARCH MENU

### FEATURED RECIPES

[VIEW RECIPE >](#)

Rating: 4P Portions: 4 Difficulty: Easy Prep Time: 15 Total Time: 20

**Chickpea Salad with Red Onion and Tomato**  
posted by arjun on 2023-04-03 05:02:33 in Dinner

4P Easy 10m 20m [READ MORE](#)

**Juicy Roasted Chicken**  
posted by arjun on 2023-04-03 04:57:22 in Lunch

6P Easy 15m 75m [READ MORE](#)

#chicken

**Chickpea Salad with Red Onion and Tomato**  
posted by arjun on 2023-04-03 05:02:33 in Dinner

4P Easy 10m 20m [READ MORE](#)

[LOAD MORE](#)

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GOOD FOOD & CO HOME ADD RECIPE YOUR PROFILE CONTACT

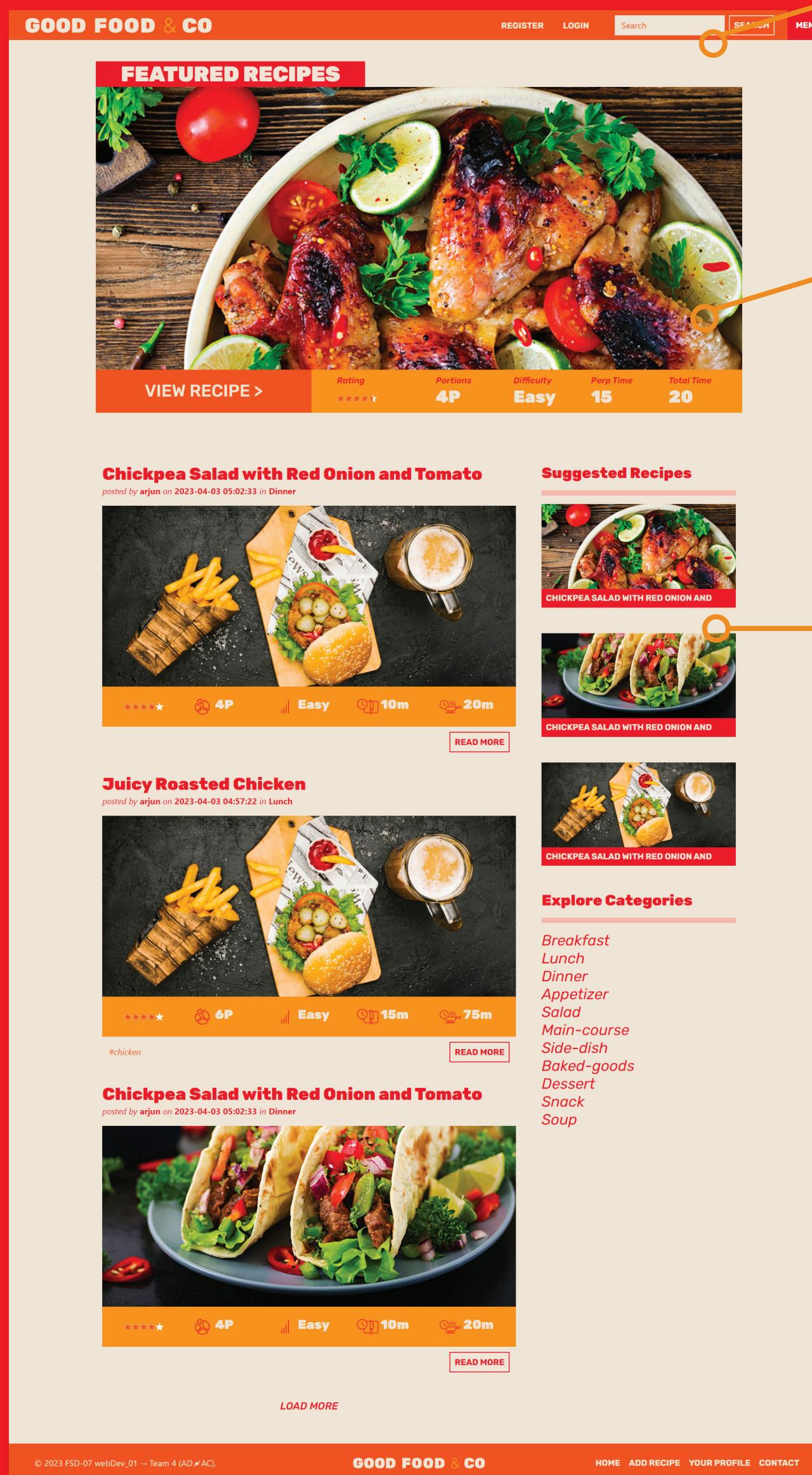
# hybrid navigation

## navbar + off canvas

# dynamic slideshow

## top 5 best rated recipes and their details ( newest )

07



# hybrid navigation

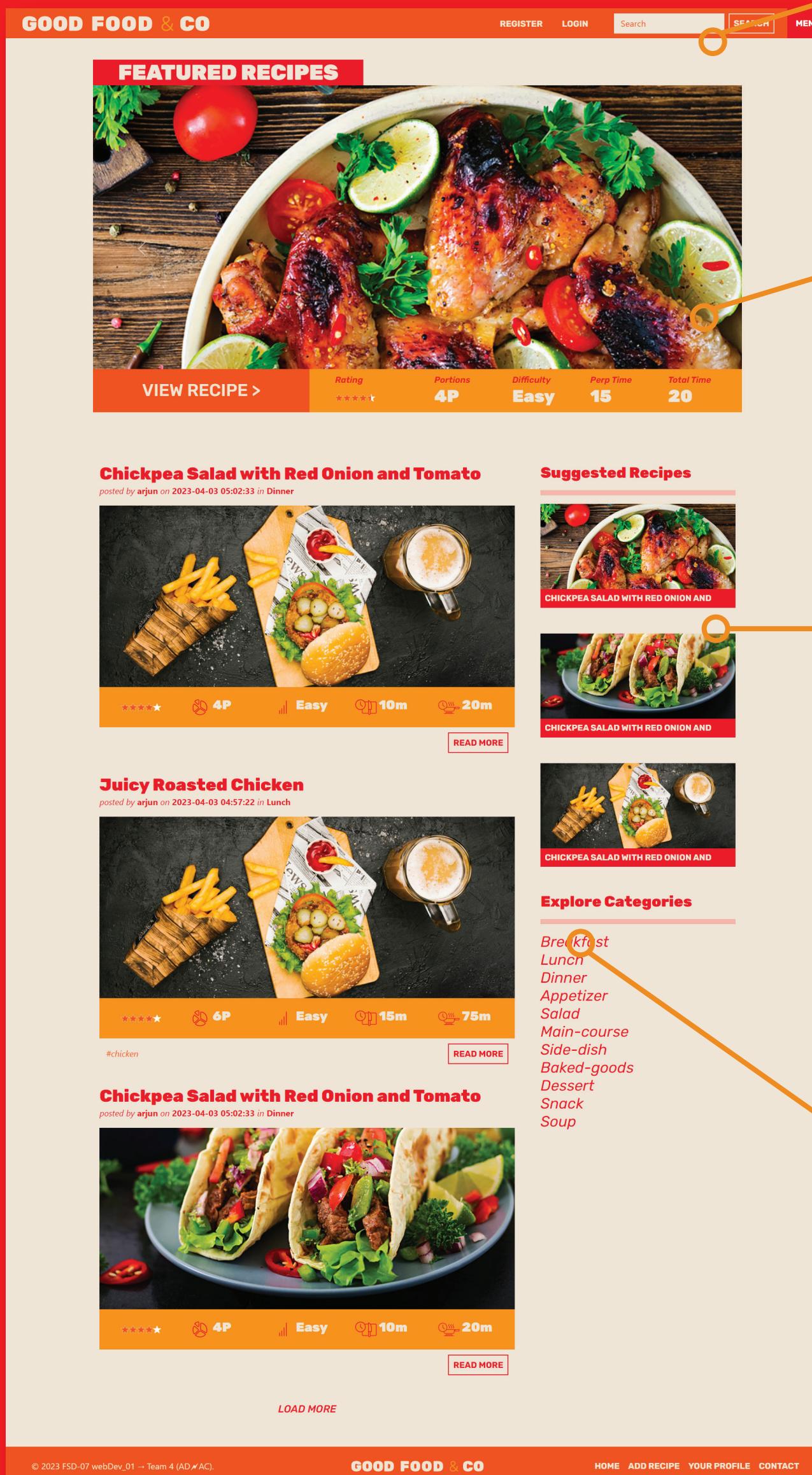
navbar + off canvas

**dynamic slideshow**  
top 5 best rated recipes and their details ( newest )

# dynamic suggestions

top 3 best rated recipes ( newest ), presented by category, dynamically according to time of day: brakfast, lunch & dinner.

08



# hybrid navigation

navbar + off canvas

**dynamic slideshow**  
top 5 best rated recipes and their details ( newest )

# dynamic suggestions

top 3 best rated recipes ( newest ), presented by category, dynamically according to time of day: brakfast, lunch & dinner.

# browse by category

09



# hybrid navigation

navbar + off canvas

**dynamic slideshow**  
top 5 best rated recipes and their details ( newest )

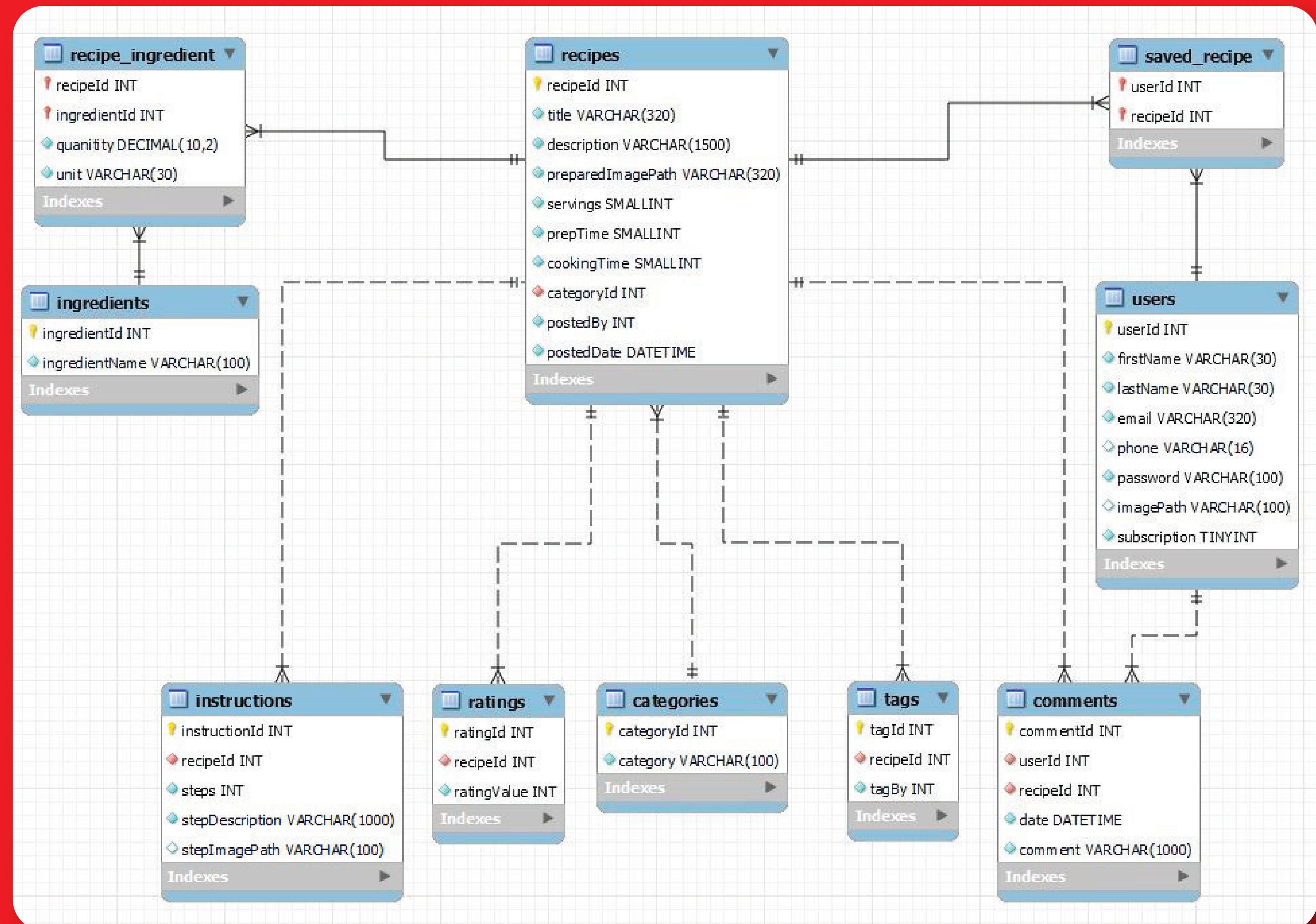
# dynamic suggestions

top 3 best rated recipes ( newest ), presented by category, dynamically according to time of day: brakfast, lunch & dinner.

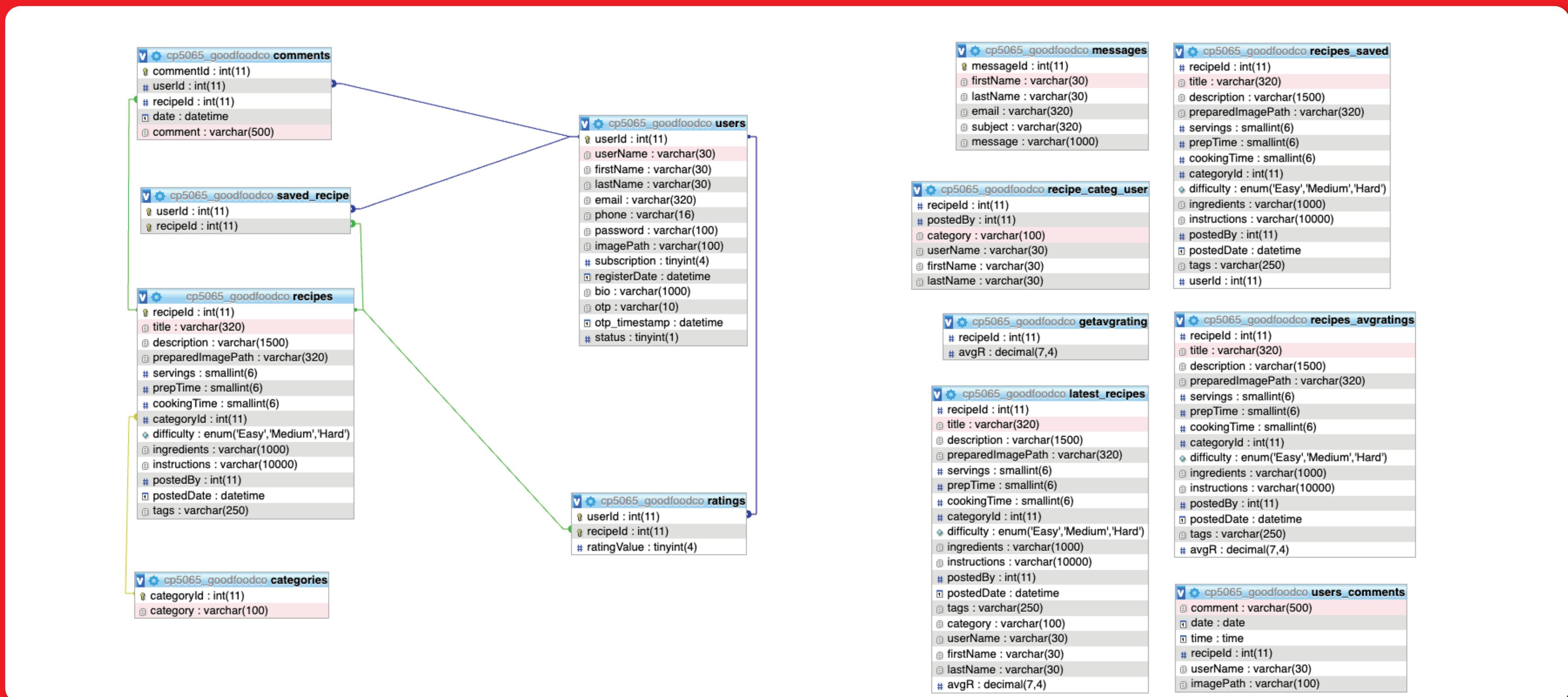
# browse by category

**most recent recipes**  
pagination / load more

# Initial Design



# Revised Design



GOOD FOOD & CO

LOGOUT

Search

SEARCH

MENU

### add a new recipe

**Title**

**Description**  
Type your description here....

**Profile Picture**

Choose File No file chosen

**Category**

Breakfast

**Difficulty**

Easy

**Servings**

**Prep Time**

**Cooking Time**

**Ingredients**

[1] milk: 2 L  
[2] butter: 1 cup

Ingredient Qty Unit

ADD INGREDIENT

**Instructions**

Step1: mix everything together  
Step2: bake at 666 degrees

Type your instruction here....

ADD INSTRUCTION

SUBMIT RECIPE



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GOOD FOOD & CO

HOME ADD RECIPE YOUR PROFILE CONTACT

user must be logged in

user must be logged in

**GOOD FOOD & CO**

[LOGOUT](#) [SEARCH](#) [SEARCH](#) [MENU](#)

*add a new recipe*

**Title**

**Description**  
Type your description here....

**Profile Picture**  
Choose File No file chosen

**Category**  
Breakfast

**Difficulty**  
Easy

**Servings**

**Prep Time**

**Cooking Time**

**Ingredients**  
[1] milk: 2 L  
[2] butter: 1 cup

Ingredient	Qty	Unit
------------	-----	------

**Instructions**  
Step1: mix everything together  
Step2: bake at 666 degrees

Type your instruction here....

**SUBMIT RECIPE**

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**GOOD FOOD & CO**

[HOME](#) [ADD RECIPE](#) [YOUR PROFILE](#) [CONTACT](#)

dynamic list  
only integers allowed

# user must be logged in

**GOOD FOOD & CO**

LOGOUT Search SEARCH MENU

*add a new recipe*

**Title**

**Description**

**Profile Picture**

**Category**

**Difficulty**

**Servings**

**Prep Time**

**Cooking Time**

**Ingredients**

[1] milk: 2 L  
[2] butter: 1 cup

Ingredient	Qty	Unit
<input type="text"/>	<input type="text"/>	<input type="text"/>

**ADD INGREDIENT**

**Instructions**

Step1: mix everything together  
Step2: bake at 666 degrees

Type your instruction here....	<b>ADD INSTRUCTION</b>
--------------------------------	------------------------

**SUBMIT RECIPE**

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GOOD FOOD & CO

HOME ADD RECIPE YOUR PROFILE CONTACT

dynamic list  
only integers allowed

use of jQuery to load  
values in dynamic  
arrays

**GOOD FOOD & CO**

ARJUN LOGOUT Search SEARCH MENU

Member Since: 2023-03-31 12:07:02 Email Address: arjun.nbsm@yahoo.com  
Name: Arjun Dhakal Phone Number: 5144305651

**Bio:** There are many variations of passages of Lorem Ipsum available, but the majority have suffered alteration in some form, by injected humour, or randomised words which don't look even slightly believable. If you're going to use a passage of Lorem Ipsum, you need to be sure there isn't anything embarrassing hidden in the middle of text. All the Lorem Ipsum generators on the Internet tend to repeat predefined chunks as necessary, making this the first true generator on the Internet. It uses a dictionary of over 200 Latin words, combined with a handful of model sentence structures, to generate Lorem Ipsum which looks reasonable. The generated Lorem Ipsum is therefore always free from repetition, injected humour, or non-characteristic words etc.

**EDIT PERSONAL DETAILS**

**POSTED RECIPIES**

*Alfredo Sauces*

**Description:**  
This Alfredo sauce recipe always turns out rich and creamy! A delicious way to transform plain fettuccine pasta or steamed vegetables.

RATING	PORTIONS	DIFFICULTY	PREP TIME	COOKING TIME
★★★☆☆	4	Easy	15 min	20 min

tags: #cheesy Type here tag to add... Type here tag to delete... **VIEW RECIPE** **UPDATE RECIPE** **ADD TAG** **DELETE TAG**

*Juicy Roasted Chicken*

**Description:**  
This roasted chicken recipe is the way my grandmother used to make it. This method results in the juiciest chicken! We loved to nibble on the celery after it was cooked.

RATING	PORTIONS	DIFFICULTY	PREP TIME	COOKING TIME
★★★☆☆	6	Easy	15 min	75 min

tags: #chicken Type here tag to add... Type here tag to delete... **VIEW RECIPE** **UPDATE RECIPE** **ADD TAG** **DELETE TAG**

*Chickpea Salad with Red Onion and Tomato*

**Description:**  
A good chickpea salad, that is low-fat and high in protein.

RATING	PORTIONS	DIFFICULTY	PREP TIME	COOKING TIME
★★★☆☆	4	Easy	10 min	20 min

tags: Type here tag to add... Type here tag to delete... **VIEW RECIPE** **UPDATE RECIPE** **ADD TAG** **DELETE TAG**

**SAVED RECIPES**

*Chickpea Salad with Red Onion and Tomato*

**Description:**  
A good chickpea salad, that is low-fat and high in protein.

PORTIONS	DIFFICULTY	PREP TIME	COOKING TIME
4	Easy	10 min	20 min

tags: **REMOVE**

# user profile can be edited / updated

**GOOD FOOD & CO**

ARJUN LOGOUT Search SEARCH MENU

Member Since: 2023-03-31 12:07:02 Email Address: arjun.nbsm@yahoo.com  
Name: Arjun Dhakal Phone Number: 5144305651

**Bio:** There are many variations of passages of Lorem Ipsum available, but the majority have suffered alteration in some form, by injected humour, or randomised words which don't look even slightly believable. If you're going to use a passage of Lorem Ipsum, you need to be sure there isn't anything embarrassing hidden in the middle of text. All the Lorem Ipsum generators on the Internet tend to repeat predefined chunks as necessary, making this the first true generator on the Internet. It uses a dictionary of over 200 Latin words, combined with a handful of model sentence structures, to generate Lorem Ipsum which looks reasonable. The generated Lorem Ipsum is therefore always free from repetition, injected humour, or non-characteristic words etc.

**EDIT PERSONAL DETAILS**

**POSTED RECIPES**

*Alfredo Sauces*

 **Description:** This Alfredo sauce recipe always turns out rich and creamy. A delicious way to transform plain fettuccine pasta or steamed vegetables.

RATING: ★★★★☆ PORTIONS: 4 DIFFICULTY: Easy PREP TIME: 15 min COOKING TIME: 20 min

tags: #cheesy Type here tag to add... Type here tag to delete... VIEW RECIPE UPDATE RECIPE ADD TAG DELETE TAG

*Juicy Roasted Chicken*

 **Description:** This roasted chicken recipe is the way my grandmother used to make it. This method results in the juiciest chicken! We loved to nibble on the celery after it was cooked.

RATING: ★★★★☆ PORTIONS: 6 DIFFICULTY: Easy PREP TIME: 15 min COOKING TIME: 75 min

tags: #chicken Type here tag to add... Type here tag to delete... VIEW RECIPE UPDATE RECIPE ADD TAG DELETE TAG

*Chickpea Salad with Red Onion and Tomato*

 **Description:** A good chickpea salad, that is low-fat and high in protein.

RATING: ★★★★☆ PORTIONS: 4 DIFFICULTY: Easy PREP TIME: 10 min COOKING TIME: 20 min

tags: Type here tag to add... Type here tag to delete... VIEW RECIPE UPDATE RECIPE ADD TAG DELETE TAG

**SAVED RECIPES**

*Chickpea Salad with Red Onion and Tomato*

 **Description:** A good chickpea salad, that is low-fat and high in protein.

PORTIONS: 4 DIFFICULTY: Easy PREP TIME: 10 min COOKING TIME: 20 min

tags: REMOVE

user profile  
can be edited / updated

posted recipes  
user can add & remove tags, view or update his recipes

The screenshot shows a user profile page for 'ARJUN'. At the top, there's a navigation bar with 'GOOD FOOD & CO', a user icon, 'ARJUN', 'LOGOUT', a search bar, and a 'SEARCH' button. Below the navigation, the user's profile information is displayed: 'Member Since: 2023-03-31 12:07:02', 'Email Address: arjun.nbsm@yahoo.com', and 'Name: Arjun Dhakal'. A bio section contains placeholder text about Lorem Ipsum. A red circle highlights the 'EDIT PERSONAL DETAILS' button.

**POSTED RECIPES**

*Alfredo Sauces*

Description: This Alfredo sauce recipe always turns out rich and creamy. A delicious way to transform plain fettuccine pasta or steamed vegetables.

RATING	PORTIONS	DIFFICULTY	PREP TIME	COOKING TIME
★★★★★	4	Easy	15 min	20 min

tags: #cheesy

*Juicy Roasted Chicken*

Description: This roasted chicken recipe is the way my grandmother used to make it. This method results in the juiciest chicken! We loved to nibble on the celery after it was cooked.

RATING	PORTIONS	DIFFICULTY	PREP TIME	COOKING TIME
★★★★★	6	Easy	15 min	75 min

tags: #chicken

*Chickpea Salad with Red Onion and Tomato*

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RATING	PORTIONS	DIFFICULTY	PREP TIME	COOKING TIME
★★★★★	4	Easy	10 min	20 min

tags:

**SAVED RECIPES**

*Chickpea Salad with Red Onion and Tomato*

Description: A good chickpea salad, that is low-fat and high in protein.

PORTIONS	DIFFICULTY	PREP TIME	COOKING TIME
4	Easy	10 min	20 min

tags:

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GOOD FOOD & CO

HOME ADD RECIPE YOUR PROFILE CONTACT

# user profile can be edited / updated

# posted recipes

user can add & remove tags, view or update his recipes

# saved recipes

the saved recipes list can be edited here  
the user can remove recipes from his list

**GOOD FOOD & CO**

ALEX LOGOUT Search SEARCH MENU

**Chickpea Salad with Red Onion and Tomato**  
posted by arjun on 2023-04-03 05:02:33 in Dinner ★★★★  
tags:



**Suggested Recipes**

- ADOBADO TACOS
- ADOBADO TACOS
- ADOBADO TACOS

**Provide Rating** ★★★★ **SAVE**

**Ingredients**

- [1] garbanzo beans, drained: 19 ounces
- [2] red onion, chopped: 2 tablespoons
- [3] cloves garlic, minced: 2 pcs
- [4] tomato, chopped: 1 pcs
- [5] chopped parsley: 1/2 cup
- [6] olive oil: 3 tablespoons
- [7] lemon juice: 1 tablespoon

**4P** **10m**  
**Easy** **20m**

**Instructions**

Step1: In a large bowl, combine the chickpeas, red onion, garlic, tomato, parsley, olive oil, lemon juice and salt and pepper to taste. Chill for 2 hours before serving. Taste and adjust seasoning. Serve.

**Comments**

posted by alex on 2023-04-04 @ 18:47:45  
what's the point

posted by arjun on 2023-04-04 @ 13:12:46  
test

Type your comment here....

**POST COMMENT**

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GOOD FOOD & CO HOME ADD RECIPE YOUR PROFILE CONTACT

# live ratings

each user restricted to one vote / recipe ratings get updated instantly

**GOOD FOOD & CO**

ALEX LOGOUT Search SEARCH MENU

**Chickpea Salad with Red Onion and Tomato**  
posted by arjun on 2023-04-03 05:02:33 in Dinner ★★★★  
tags:



**Suggested Recipes**

- ADOBADO TACOS
- ADOBADO TACOS
- ADOBADO TACOS

**Provide Rating**  

**Ingredients**

- [1] garbanzo beans, drained: 19 ounces
- [2] red onion, chopped: 2 tablespoons
- [3] cloves garlic, minced: 2 pcs
- [4] tomato, chopped: 1 pcs
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- [7] lemon juice: 1 tablespoon

**Instructions**

Step1: In a large bowl, combine the chickpeas, red onion, garlic, tomato, parsley, olive oil, lemon juice and salt and pepper to taste. Chill for 2 hours before serving. Taste and adjust seasoning. Serve.

**Comments**

posted by alex on 2023-04-04 @ 18:47:45  
what's the point

posted by arjun on 2023-04-04 @ 13:12:46  
test

Type your comment here... 

© 2023 FSD-07 webDev\_01 → Team 4 (AD✓AC)

GOOD FOOD & CO HOME ADD RECIPE YOUR PROFILE CONTACT

# live ratings

each user restricted to one vote / recipe ratings get updated instantly

# add / remove recipes from your list

The screenshot shows a recipe page for "Chickpea Salad with Red Onion and Tomato". At the top, there's a navigation bar with links for "GOOD FOOD & CO", "ALEX", "LOGOUT", "Search", "SEARCH", and "MENU". Below the header, the recipe title is "Chickpea Salad with Red Onion and Tomato", posted by "arjun" on "2023-04-03 05:02:33" in the "Dinner" category. It has a rating of 4 stars. The main image shows a sandwich, fries, and a drink. A red circle highlights the "Provide Rating" button. Another red circle highlights the "SAVE" button next to a heart icon. To the right, there's a sidebar titled "Suggested Recipes" with three items: "ADOBADO TACOS" (with two images), "ADOBADO TACOS" (with two images), and "ADOBADO TACOS" (with two images). Below the sidebar is a "Explore Categories" section with links to Breakfast, Lunch, Dinner, Appetizer, Salad, Main-course, Side-dish, Baked-goods, Dessert, Snack, and Soup. The "Ingredients" section lists items 1 through 7. The "Instructions" section contains a single step. The "Comments" section shows two comments from users "alex" and "arjun". At the bottom, there's a footer with links for "HOME", "ADD RECIPE", "YOUR PROFILE", and "CONTACT".

## live ratings

each user restricted to one vote / recipe ratings get updated instantly

add / remove recipes  
from your list

comments section

Q & A

---

thank you