



# **GURU SHREE SHANTHIVIJAI JAIN COLLEGE FOR WOMEN**

(Affiliated to university of madras & re-accredited by NAAC 96,vepery  
high road,Chennai-07)

## **Frontend Development with React.js**

### **Project documentation format**

#### **1. Introduction**

Cook Book is a revolutionary web application designed to change the way you discover, organize, and create recipes. It caters to both novice and professional chefs, offering a user-friendly interface, robust features, and a vast collection of inspiring recipes.

- **Project Title: cookbook**

#### **Team Members:**

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## **2. Project Overview:**

### **Purpose:**

Cook Book is a dynamic and user-friendly web application designed to revolutionize the way people discover, organize, and create recipes. The platform caters to users at all levels of cooking expertise, from beginners to seasoned chefs. The app blends simplicity with advanced features to make the recipe experience both enjoyable and efficient.

### **Features:**

- Extensive Recipe Collection from Meals DB API: Enjoy a wide selection of global recipes, covering a variety of cuisines and dietary preferences.
- Image-based Recipe Discovery: Browse through different recipe categories and explore new dishes with the help of beautifully curated image galleries.
- Simple and Easy-to-Use Interface: Experience smooth navigation with an intuitive design that ensures effortless exploration of the app.
- Advanced Search Functionality: Quickly find various dishes and recipes using the easy-to-use search feature.

## **3. Architecture:**

### **Component Structure:**

- Navbar.js: Displays the top navigation bar. Includes links for Home, Favorites, Search, and Categories.
- Footer.js: Displays a footer with copyright and social links. javascript ,Copyedit.
- Search Bar.js: Allows users to input a search query for recipes.
- RecipeCard.js: Displays a single recipe card with an image, title, and a link to details.
- RecipeDetails.js: Fetches and displays detailed information about a recipe.

- LoadingSpinner.js: A simple loading indicator.

## **State Management:**

- The application uses the Context API for managing global state, ensuring efficient data sharing across components.

## **Routing:**

- React Router is used to handle page navigation, allowing smooth transitions between categories and the homepage.

## **4. Setup Instructions**

### **Prerequisites:**

- Node.js installed on your system.

Installation:

1. Clone the repository:
2. `git clone https://github.com/your-username/insight-india.git`
3. Navigate to the project folder:
4. `cd insight-india`
5. Install dependencies:
6. `npm install`

## **5. Folder Structure:**

cookbook-app/

| — src/

| | — components/

- | | | — Navbar.js
- | | | — Footer.js
- | | | — RecipeCard.js
- | | | — SearchBar.js
- | | | — CategoryFilter.js
- | | | — RecipeList.js
- | | | — Favorites.js
- | | | — LoadingSpinner.js
- | | — pages/
- | | | — HomePage.js
- | | | — RecipeDetails.js
- | | | — SearchResults.js
- | | — context/
- | | — services/
- | | — App.js
- | | — index.js

## 6. Running the Application

- Start the frontend server:
- `npm start`
- Open `http://localhost:3000` in your browser.

## 7. Component Documentation

This documentation provides a detailed breakdown of each component used in the CookBook web application. It includes the purpose, props, usage, and code structure of each component.

Component	Description
Navbar	Displays the navigation bar with links to different pages.
Footer	Displays a footer with copyright and social links.
SearchBar	Allows users to input and search for recipes.
RecipeCard	Displays a single recipe with an image, title, and link to details.
RecipeList	Displays multiple recipes using RecipeCard.
RecipeDetails	Fetches and displays detailed information about a recipe.
Favorites	Displays the user's saved favorite recipes.
LoadingSpinner	Shows a loading animation when fetching data.
CategoryFilter	Allows users to filter recipes by category.

## 8. State Management

In Cookbook, state management is handled using both global state and local state. The global state is managed via the React Context API, allowing components to access and update shared data like recipes, favourites, and loading state across the app without prop drilling. This ensures seamless data flow between components like Recipe List, Favourites, and Recipe Details.

On the other hand, local state is used within individual components for temporary data handling, such as input values in Search Bar, modal visibility in

Recipe Details, or UI toggles in Recipe Card. Local state is managed using use State, ensuring that changes remain confined to the specific component without affecting the overall application state. This hybrid approach optimizes performance while maintaining a clean and modular architecture.

## 10. Styling

CSS Frameworks/Libraries:

- Styled using CSS modules and global styles.

Theming:

- Uses a light theme with a professional news portal look.

## 11. Testing

Testing Strategy:

- Unit testing with Jest and React Testing Library.
- Integration tests for API calls.

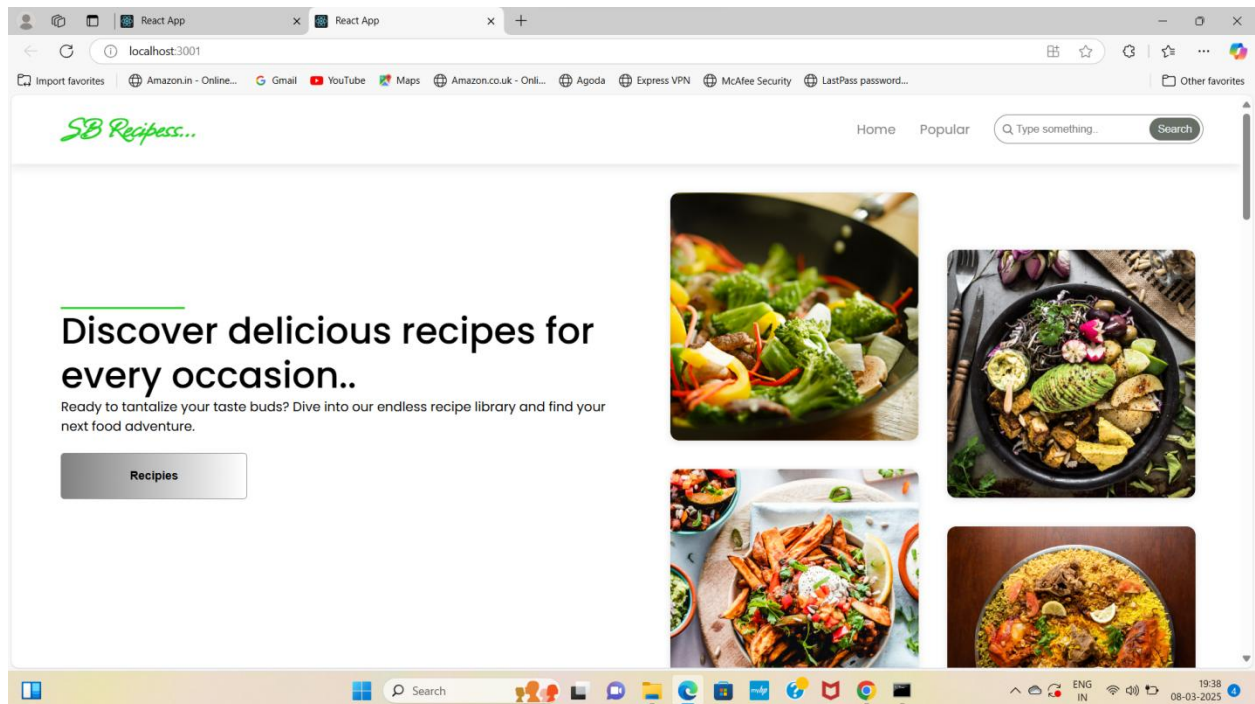
Code Coverage:

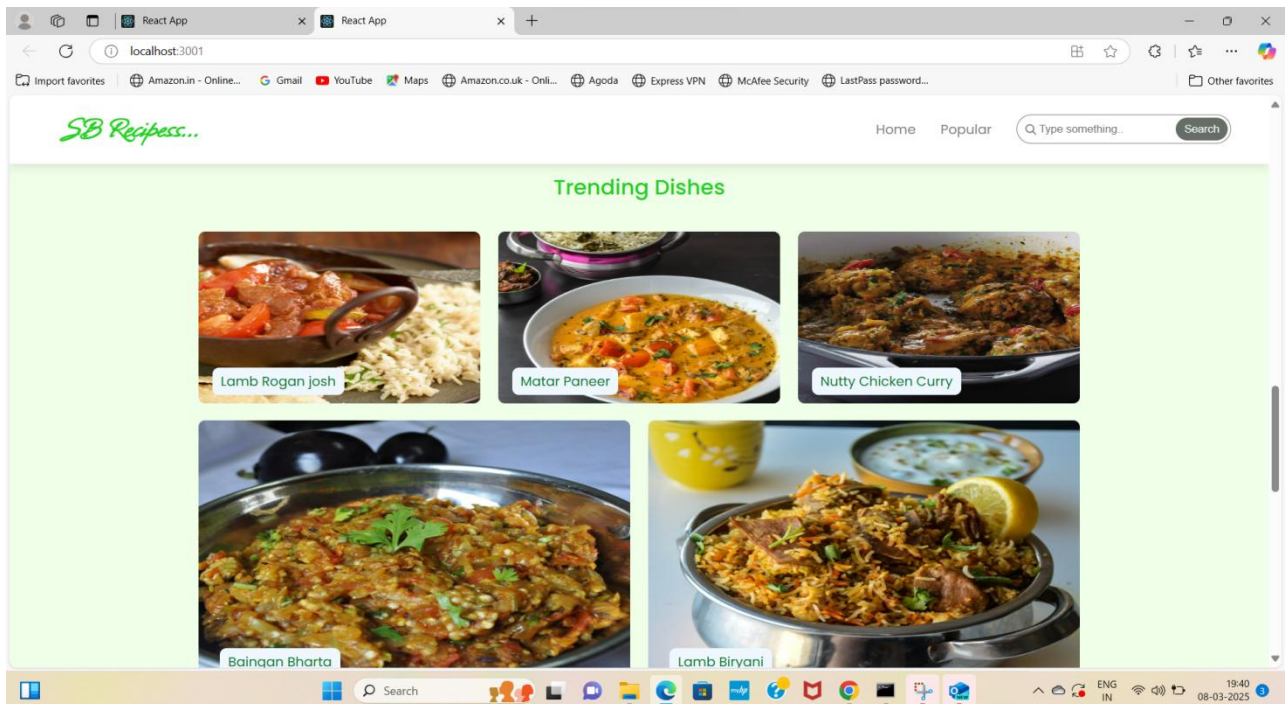
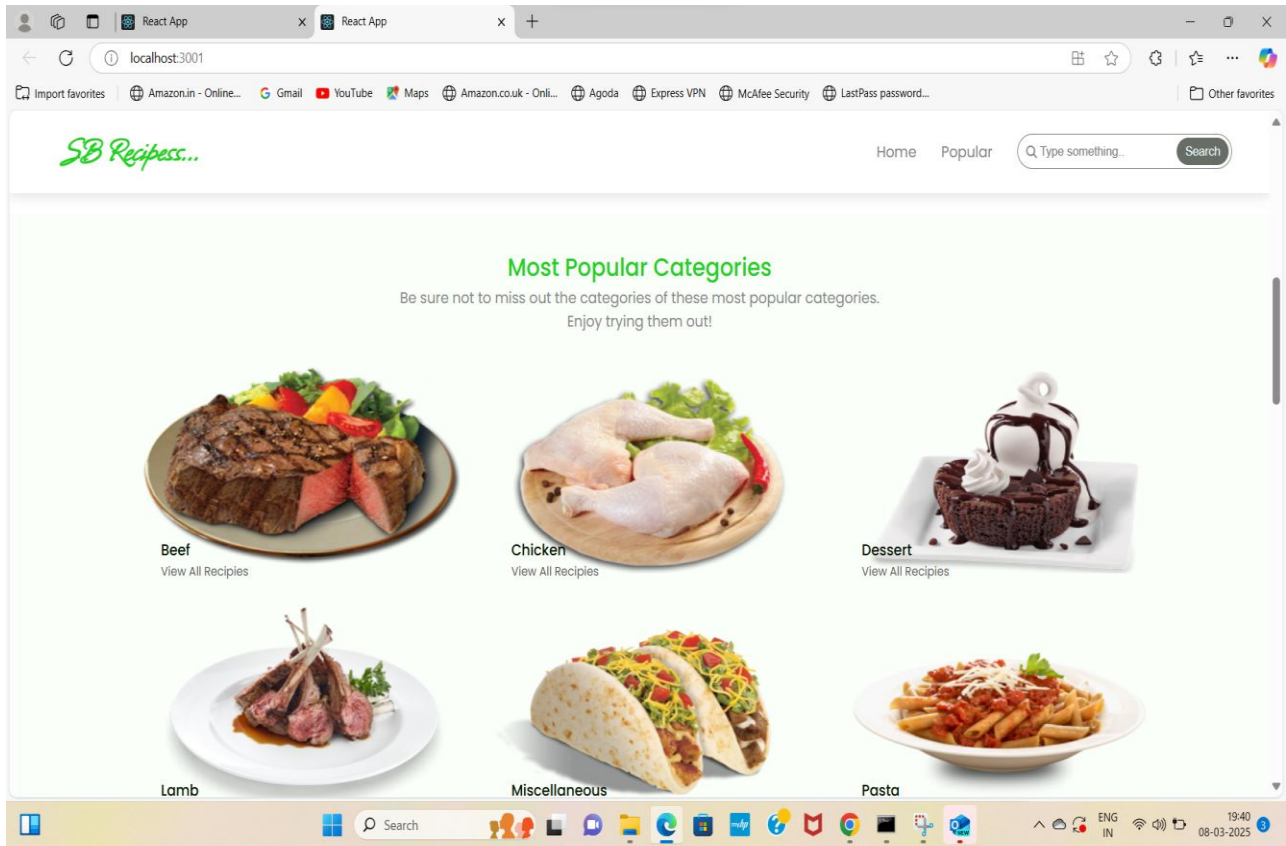
Ensured through Jest's coverage reports. It refers to the measure of how much of your code is exercised (or "covered") by your tests. It's typically expressed as a percentage, representing the proportion of lines, branches, or other units of code that have been executed during testing.

- ☐ **Quality Assurance:** High code coverage generally indicates that a significant portion of your code is being tested, which can reduce the likelihood of bugs.
- ☐ **Confidence:** It provides confidence that the application behaves as expected under various scenarios.

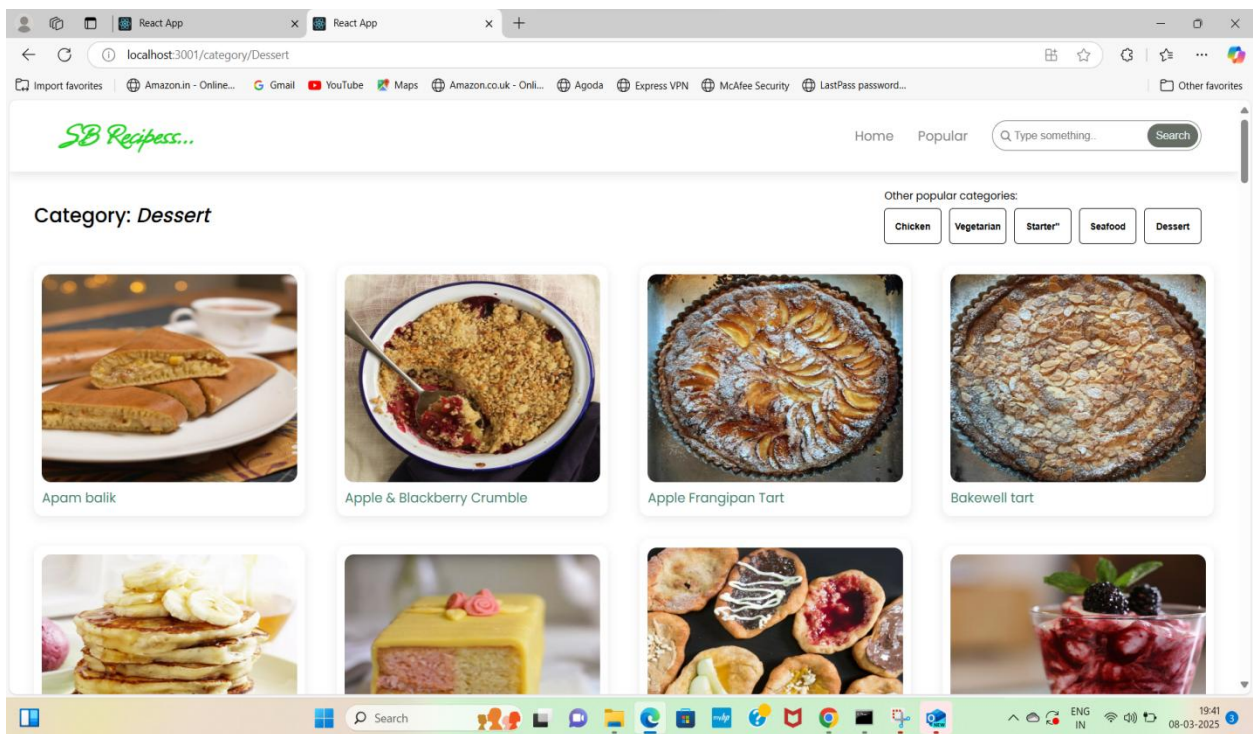
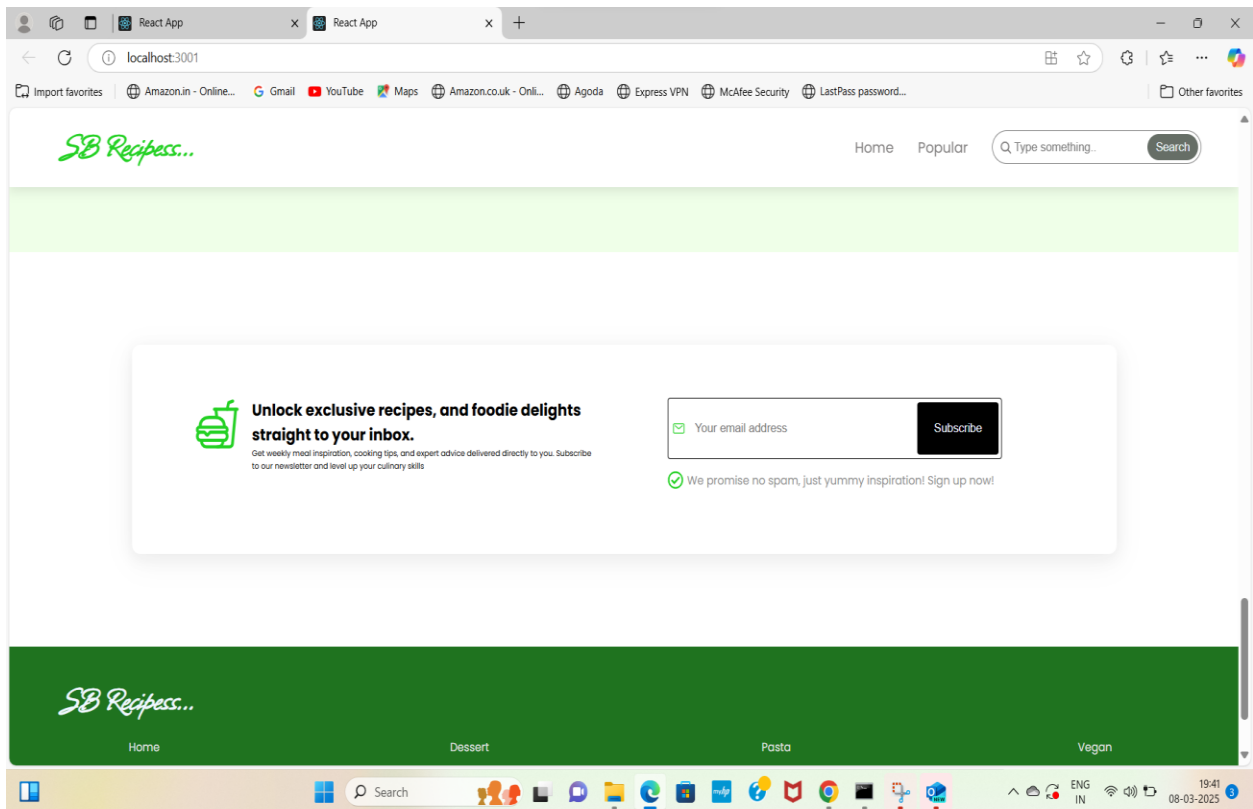
## 12. Screenshots or Demo

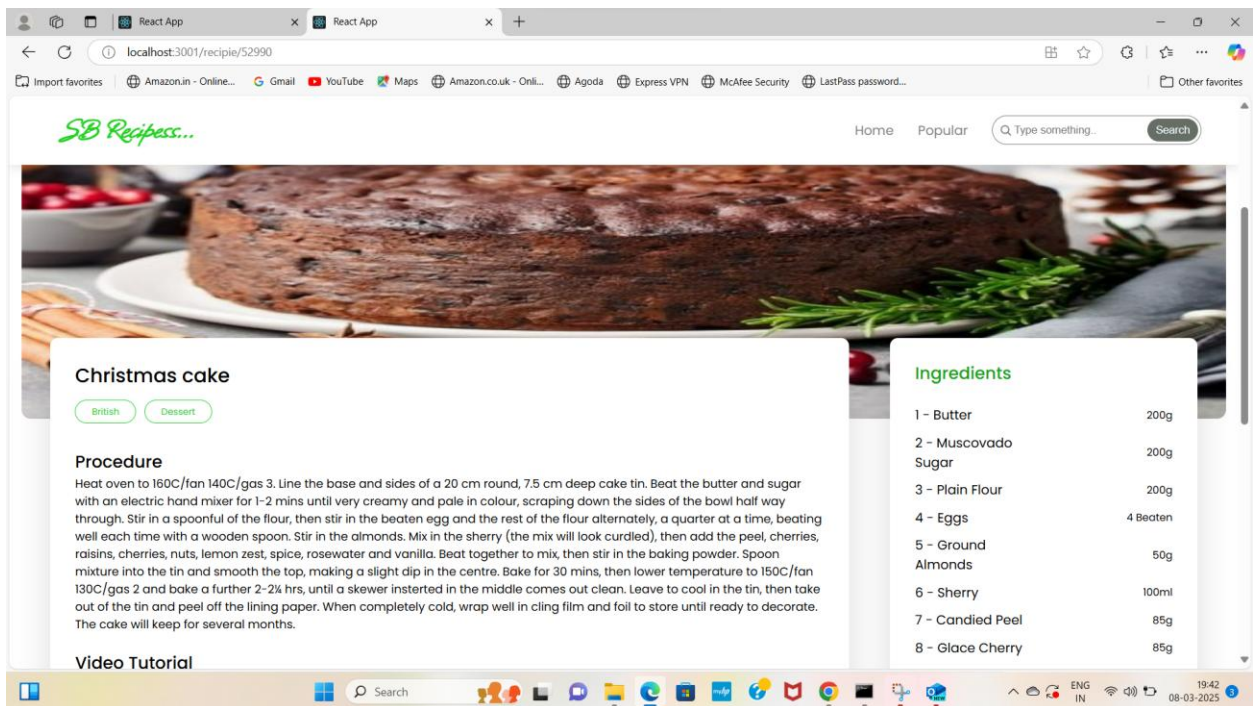
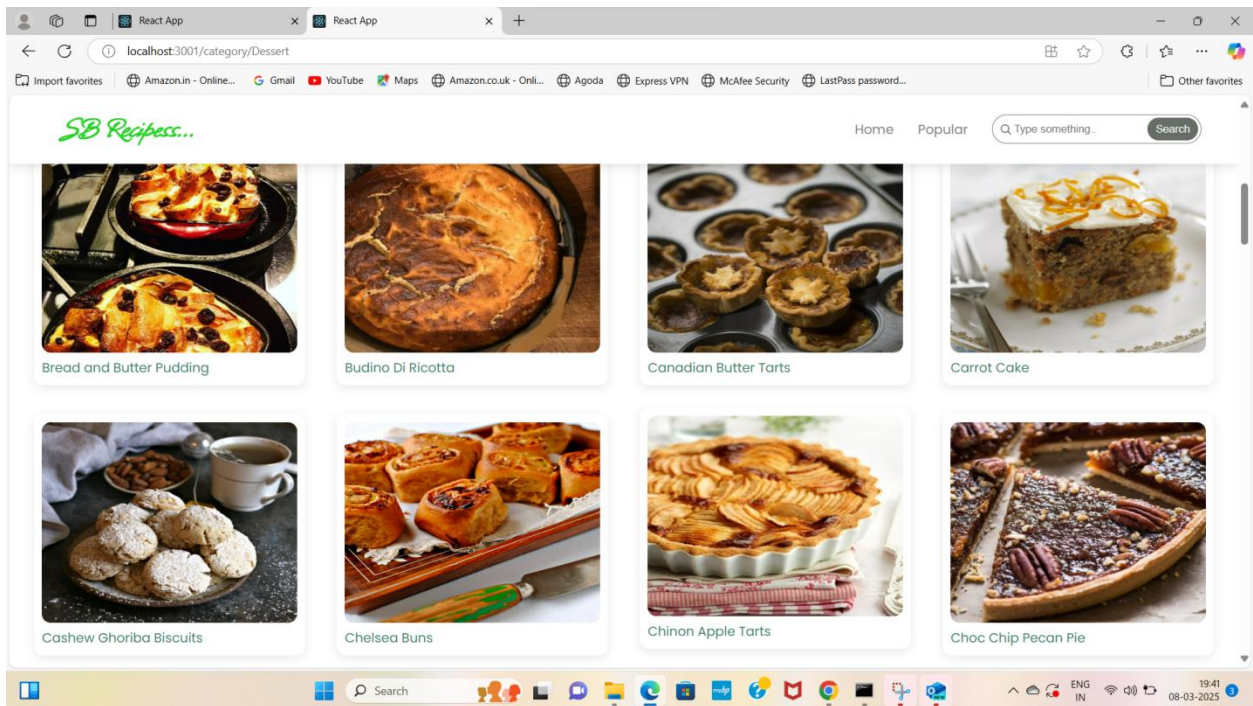
- Home page:











React App React App

localhost:3001/recipe/52990

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Mixure into the tin and smooth the top, making a slight dip in the centre. Bake for 30 mins, then lower temperature to 100C/212F/130C/gas 2 and bake a further 2-2½ hrs, until a skewer inserted in the middle comes out clean. Leave to cool in the tin, then take out of the tin and peel off the lining paper. When completely cold, wrap well in cling film and foil to store until ready to decorate. The cake will keep for several months.

Video Tutorial

Christmas Cake Recipe - Easy Fruit Cak... Watch later Share

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6 - Sherry	100ml
7 - Candied Peel	85g
8 - Glace Cherry	85g
9 - Raisins	250g
10 - Currants	250g
11 - Pecan Nuts	100g
12 - Lemon	Grated zest of 1
13 - Mixed Spice	1 ½ tbsp
14 - Rose water	1 ½ tbsp
15 - Vanilla Extract	1/2 tsp
16 - Baking Powder	1/2 tsp

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React App React App

localhost:3001/recipe/52805

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### Lamb Biryani

Indian Lamb

#### Procedure

Grind the cashew, poppy seeds and cumin seeds into a smooth paste, using as little water as possible. Set aside. Deep fry the sliced onions when it is hot. Don't overcrowd the oil. When the onions turn light brown, remove from oil and drain on paper towel. The fried onion will crisp up as it drains. Also fry the cashewnuts till golden brown. Set aside. Wash the rice and soak in water for twenty minutes. Meanwhile, take a big wide pan, add oil in medium heat, add the sliced onions, add the blended paste, to it add the green chillies, ginger garlic paste and garlic and fry for a minute. Then add the tomatoes and sauté them well till they are cooked and not mushy. Then to it add the red chilli powder, biryani powder, mint, coriander leaves and sauté them well. Add the yogurt and mix well. I always move the skillet away from the heat when adding yogurt which prevents it from curdling. Now after returning the skillet back to the stove, add the washed lamb and salt and ½ cup water and mix well. Cook for 1 hour and cook it covered in medium low heat or put it in a pressure cooker for 6 whistles. If the water is not drained totally, heat it by keeping it open. Take another big pan, add thrice the cup of rice you use, and boil it. When it is boiling high, add the rice, salt and jeera and mix well. After 7 minutes exact or when the rice is 80% done. Switch off and drain the rice. Now, the layering starts. To the lamb, pat and level it. Add the drained hot rice on the top of it. Garnish with fried onions, ghee, mint, coriander leaves and saffron dissolved in milk. Cover the dish and bake in a 350f oven for 15 minutes or till the cooked but not mushy. Or cook in the stove medium heat for 12 minutes and lowest heat for 5 minutes. And switch off. Mix and serve hot! Notes 1. If you are cooking in oven, do make sure to cook in a big oven safe pan and cover it tight and then keep in oven for the final step. 2. You can skip biryani masala if you don't have and add just garam masala (1 tsp and red chilli powder – 3 tsp instead of 1 tsp) 3. If it is spicy in the end, squeeze some lemon, it will reduce the heat and enhance the flavors also.

#### Video Tutorial

#### Ingredients

1 - Cashew nuts	12
2 - Khus khus	½ tbsp
3 - Cumin seeds	½ tbsp
4 - Onions	3 sliced thinly
5 - Ginger garlic paste	2 tsp
6 - Garlic	4 whole
7 - Mint	Leaves
8 - Cilantro	Leaves
9 - Saffron	½ tsp dissolved in ½ cup warm milk
10 - Ghee	2 tbsp
11 - Basmati rice	2 Cups
12 - Full fat yogurt	½ cup
13 - Cumin Seeds	1 tbsp
14 - Bay leaf	½

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React App

React App

localhost:3001/recipe/52805

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Agoda

Express VPN

McAfee Security

LastPass password...

Other favorites

SB Recipes...

HomePopular

Type something...Search


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Video Tutorial

Mutton Biryani Recipe, Hyderabad Mut...

Watch later

Share



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MUTTON BIRYANI

9 - Saffron

2 tsp dissolved in 1/2 cup warm milk

10 - Ghee

2 tbsp

11 - Basmati rice

2 Cups

12 - Full fat yogurt

1/2 cup

13 - Cumin Seeds

1 tbsp

14 - Bay leaf

1

15 - Cinnamon

1 thin piece

16 - Cloves

3

17 - Cardamom

2

18 - Lamb

1 lb

19 - Red Chilli powder

1 tsp

20 - Biryani masala

1 tbsp

Search

Search

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