

**САНКТ-ПЕТЕРБУРГСКИЙ НАЦИОНАЛЬНЫЙ
ИССЛЕДОВАТЕЛЬСКИЙ УНИВЕРСИТЕТ ИТМО**

Дисциплина: Фронт-энд разработка

Отчет

Лабораторная работа 2: Взаимодействие с внешним API

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Задача: Варианты остаются прежними. Теперь Вам нужно привязать то, что Вы делали в ЛР1 к внешнему API средствами fetch/axios/xhr.

Ход работы

Ссылка на API : <https://api.edamam.com/api/recipes/v2>

<https://api.edamam.com/api/recipes/v2/{id}>

Зарегистрируйтесь, чтобы получить идентификатор использования API

Recipe Search API			Edit	View
Name	ID	State		
Recipe	4937ba86	live		

Функция получения блюд через API

```
function getMealList() {
  let searchInputTxt = document.getElementById('search-input').value.trim();
  if(searchInputTxt=="") searchInputTxt = "chicken";

  fetch('https://api.edamam.com/api/recipes/v2?type=public&q=${searchInputTxt}&app_id=4937ba86&app_key=fff56f4c2af9b872d247b655b03cbf43')
    .then(response => response.json())
    .then(data => {
      let html = "";
      if (data.hits) {
        data.hits.forEach((meall, index) => {
          let meal = meall.recipe
          if (index % 3 === 0) {
            html += '<div class="row">';
          }
          // console.log(extractRecipeIdFromUrl(meal.uri))
          html += `
            <div class="col-md-4">
              <div class="card mb-4" data-id="${extractRecipeIdFromUrl(meal.uri)}">
                
                <div class="card-body">
                  <h5 class="card-title">${meal.label}</h5>
                  <a href="#" class="recipe-btn">Get Recipe</a>
                </div>
              </div>
            </div>
          `;

          if (index % 3 === 2 || index === data.hits.length - 1) {
            html += '</div>';
          }
        });
        meallist.classList.remove('notFound');
      } else {
        html = "Sorry, we didn't find any meal!";
        meallist.classList.add('notFound');
      }

      meallist.innerHTML = html;
    });
}
```

Функция получения ингредиентов блюда через API:

```
function getMealRecipe(e) {
  e.preventDefault();
  if (e.target.classList.contains('recipe-btn')) {
    let mealItem = e.target.parentElement.parentElement;
    const mealId = mealItem.getAttribute('data-id');

    fetch(`https://api.edamam.com/api/recipes/v2?${mealId}&type=public&app_id=4937ba86&app_key=fff56f4c2af9b872d247b655b03cbf43`)
      .then(response => response.json())
      .then(data => {
        // console.log(data)
        showRecipe(data.recipe);
      });
  }
}
```

Примеры API через Postman

GEThttps://api.edamam.com/api/recipes/v2?type=public&q=chicken&app_id=4937ba86&app_key=fff56f4c2af9b872d247b655b03cbf43Send

ParamsAuthorizationHeaders (7)BodyPre-request ScriptTestsSettingsCookies

Query Params

Key	Value	Description	...	Bulk Edit
<input checked="" type="checkbox"/> type	public			
<input checked="" type="checkbox"/> q	chicken			
<input checked="" type="checkbox"/> app_id	4937ba86			
<input checked="" type="checkbox"/> app_key	fff56f4c2af9b872d247b655b03cbf43			
Key	Value	Description		

BodyCookiesHeaders (13)Test Results

Status: 200 OKTime: 1232 msSize: 398.35 KBSave as example

PrettyRawPreviewVisualizeJSON

```
1 {
2   "from": 1,
3   "to": 20,
4   "count": 10000,
5   "_links": {
6     "next": {
7       "href": "https://api.edamam.com/api/recipes/v2?q=chicken&app_key=fff56f4c2af9b872d247b655b03cbf43&_cont=ChcVQ8tNNQpDmgVQntAEK4Y1dt8AYEQ21G8WQaalydQAQCUX1S82ZCN117BgCE5mVBAjAaZ1RyUffUEmAWB2tFMVQ1BwUvLnLSVS8MPkd6BgMbusYRV7dgMgksRlpSAAcRXTVGcV845U483D&type=public&app_id=4937ba86",
8       "title": "Next page"
9     }
10  },
11  "hits": [
12    {
13      "recipe": {
14        "uri": "http://www.edamam.com/ontologies/edamam.owl#recipe_b79327d68b8e5b838ad6cfd9676b38b6",
15        "label": "Chicken Vesuvio",
16        "image": "https://edamam-product-images.s3.amazonaws.com/web-img/e42/e42f9119813e898af34c259785aefcfb.jpg?X-Amz-Security-Token=IQoJb3JpZ21uX2VjEFoaCXVzLWVhc3QtMSJHMEUCIAA6YStH88tnCifpsdJ0xJ9KA6UQKztYU4QCUI8E6S18YA1EA1x7f4ENfkrCBoIFK3tmQ7PfVlIVKdAm0VldX8xn2Q8sqQUiChAAgwx0DcwMTcxN1AS0DY1DE1hEQqxtginqIsQCqBQ1mDqXIQzN2F8WBgEs55ktiv9CJX1Epa3YnmMGLj82FciXh8tJasdeN2FVtnK3Td1b1pMoV62wNNHqZGKEWCdJLisXS82B9xSaC8tCisheNzGK2F8oDE8ZLcaJT3MzCDM2gvx4ndf82FxF1zx2B88BnXoVRBgG8K28eubR8H3K2FfuoeISD3vBvguV82Fdx0thJAKzcn2Fhue5AVbGtAoYQCN28tF6bwzGexZdQ66CdmSvaRjD2tE1VXFUCa1vEsSLj7oEhIvGEmY63mMSx9adqeXAq77qsp68KAsyHgA1137NFUpbqPvdokE1FbM1Ls8V6uIcFmymfKxxQTcRRsTM1RbomY6xredueY2NhhTAEcn1bbuTfq2c6K82Fu0e2zRjWzwuGtL3atNX0try7m6j1t3J07k8zwGqQ1X73Hau1ALhd66MT8kT8MhoyymAyQ1UEs91eudYn1D8T9doG196gHE97AN3zBxB1S6ekENZG71BfweSIUz3iY30XdnYwTs8718uqGL7o83oZ2hw8p9FImozKzB84KRN2FLMb6N282ZGVRawtoKAJ858427Uo1w8V0Y7M8Pz2F8toT3IcwMTcgRPM8IAS06NAYZKant71NLLy82F1H9CUuauJ21c8Lsvn829GCGn41Ywy2mYz82F7h1J2Zsa41EwJukG2m88RumKca5E3N2B0zrkoSoYK3Jubq8GcpmPMhnc2PU01o791st1vIR8G7PQuJ3o8y8m8vYAXIY8cYeuXUtpQs1E1Um5y8h8X8vOV98MhJokSLkgZmFz2ZmEKuKz4kg5G58F8P2ZK5p8GMC1L9CF2eDyDawik28VTU0w73R8bas089fwMu064qk8P2m4IaEmPI4p2vOmnl167CKP12xdMPrQJ8F3UNV98IMJn5s6k60zEB1NpmUK2FExLY88fDko1I828tk8Z2FETnon1WRt6uhbcE0pusRjUsCFPmPR3nj6k2FYIEvuqMEBv6KCTGxNVKgs19YmwoAV2FmHauEkvAOx3e6A387u3V1s1Gb8K1TnovforSf804z1L82FPFAVveNDPnuPFUEY9bDok2F85YMBamez21b8HN28ck8tdK6aolcRvMge1A7o0oZcXHL8aDY57Y63mIT1t8Hw3xPuv001P9v182FQn1
```


Сайт отображается после получения данных от API:

Food List

Food List


Enter an ingredient

Search




Chicken Vesuvio

Get Recipe




Chicken Paprikash

Get Recipe




Baked Chicken

Get Recipe




Catalan Chicken

Get Recipe



Chicken Stew

Get Recipe



Chicken Liver Pâté

Get Recipe

Recipe Food:

Logo

Home


Foods

Log in

Sign up


Profile

Food List



Chicken Vesuvio

Get Recipe



Catalan Chicken

Get Recipe

Recipe Details


Chicken Vesuvio

Calories: 4228.043058200812

TotalCO2Emissions: 18840.290375726545


Ingredients:

- 1/2 cup olive oil
- 5 cloves garlic, peeled
- 2 large russet potatoes, peeled and cut into chunks
- 1 3-4 pound chicken, cut into 8 pieces (or 3 pound chicken legs)
- 3/4 cup white wine
- 3/4 cup chicken stock
- 3 tablespoons chopped parsley
- 1 tablespoon dried oregano
- Salt and pepper
- 1 cup frozen peas, thawed




Enter an ingredient

Search



Baked Chicken

Get Recipe



Chicken Liver Pâté

Get Recipe

Вывод

Благодаря лабораторной работе №2 я научился получать данные от API с помощью `fetch`, улучшать свой веб-сайт с помощью некоторой информации, полученной от API.