

# PROJECT OVERVIEW:

## "CULINARY COMPASS – NAVIGATING RECIPES FOR EVERY LIFESTYLE"

### What it is about -

To develop an intuitive website that empowers users to discover, compare, and filter recipes based on various factors such as dietary preferences, preparation time, difficulty level, and nutritional content which Allows users to rate recipes and share feedback, fostering a community-driven platform. The project will be presented as a website with a SQL database.

### Who is it for -

Home cooks, culinary enthusiasts, individuals with specific dietary needs, and anyone seeking inspiration in the kitchen.

### What does it do?

Our website is a user-friendly platform designed to help individuals discover, explore, and organize a wide variety of recipes tailored to their personal preferences and needs. Users can search for recipes based on cuisine types, dietary restrictions (e.g., vegetarian, gluten-free), meal types (e.g., breakfast, dinner), and preparation time. Each recipe includes detailed nutritional breakdowns, helping users make informed choices about their meals. Users can rate recipes and share feedback, fostering a community of home cooks who learn from each other's experiences. Whether you're a novice cook or an experienced chef, our website serves as a comprehensive resource to inspire and assist you in the kitchen.

### Overall:

In summary, our website serves as a comprehensive culinary resource, designed to empower users—from novice cooks to seasoned chefs—to explore, personalize, and share recipes that align with their unique tastes and dietary needs. By integrating advanced search filters, nutritional insights, user reviews, and community-driven features, we aim to foster a vibrant cooking community. Whether you're seeking quick meals, exploring new cuisines, or adhering to specific dietary preferences, our platform offers tailored solutions to inspire and simplify your cooking journey.

## Research

Our mission is to simplify your cooking journey by providing a curated selection of recipes that are easy to prepare, budget-friendly, and suitable for various skill levels. Whether you're a beginner in the kitchen or looking to streamline your meal planning, we've got you covered. The website ranks recipes according to easily navigable criteria after retrieving and displaying the information from the SQL database.

- Using reliable recipe data, I looked at sources like google and chat GPT, which rank recipes based on how hard they are to make and how long they take to make . For example, Chicken Tandoori and Butter Chicken are often listed as easy to make , while Mysore pak and Rasmalai need more time and effort to make . Storing this information in an SQL database makes it easy to search and filter, just like big cooking websites do.
- Our site lets users effortlessly filter recipes by cook time and difficulty level, helping them find just the right match. Featuring vivid photography, our recipes come to life visually—making them both easy to browse and inspiring to cook. Dive into an array of Indian dishes—from regional classics to diverse cooking styles—in one inviting, intuitive space.
- We offer a diverse range of recipes—from spicy to sweet, soups to regional specialties—designed especially for first-time cooks. To make cooking less intimidating, each recipe is clearly labeled by difficulty level, so users can confidently select dishes they're comfortable preparing.

## Summary Of Research:

Our platform offers a diverse array of Indian recipes, ranging from regional specialties to various cooking styles, tailored for both novice and experienced cooks. Users can easily filter recipes based on cooking time and difficulty level, ensuring a personalized cooking experience. Each recipe is accompanied by vivid photography, making the browsing experience both informative and visually appealing.

## Key Features:

- User-Friendly Filtering: Easily filter recipes based on cooking time and difficulty level, allowing users to find dishes that match their preferences and skill levels.

- Curated Recipe Selection: Access a diverse range of Indian dishes, from regional specialties to various cooking styles, ensuring a rich culinary experience.
- Visual Appeal: Each recipe is accompanied by vivid photography, making the browsing experience both informative and visually appealing.
- Reliable Data Sources: Recipes are ranked based on data from reputable sources, ensuring that users receive accurate and helpful information.

## Design & Website Layout

### 1. Colour Scheme -

Main Colours:

- #05b27e - vibrant and joyful
- rgb(245, 199, 61) - calm and subtle
- hsl(25, 15%, 45%) - neutral colour
- rgba (255, 255, 255, 0.9) - plain and neutral

### 2. Fonts

- Sans-serif - gives a clean, unembellished appearance & web friendly
- Oxygen - enhances screen readability and visual cohesion
- Ubuntu
- Cantarell - emphasises readability with a balanced, approachable design

### 3. Layout

Homepage:

#### 1. Hero Banner

- Title: “**Discover Your Next Culinary Adventure**”

- Description - “Discover thousands of Indian recipes—from fast and flavourful everyday meals to luxury weekend specials”

”

## 2. Recipe Categories

- Subheading - “Choose Your Flavor Journey” .
- Description - “Explore our collection of curated Indian recipes—from regional classics and vegetarian dishes to street-food hits, desserts, and Onepot feasts.”

## 3. Recipe grid -

- Side-by-side grids showing recipes of that specific category recipe

Eg -



**Biryani**

Biryani is a rich tapestry of regional flavors, each with its own unique twist on the classic dish. Whil...

🕒 45 - 60 mins     👤 4 servings     Medium

[View Recipe](#)



**Bisi Bele bath**

A hearty lentil rice comfort food enjoyed for lunch or dinner, which is a wholesome, one-pot meal

🕒 20-45 mins     👤 4 servings     Medium

[View Recipe](#)

## 4. Quick Reviews Section

- Eye-catching short description about a particular recipe (e.g., "name of the dish , dish description , cook time , number of servings , cook difficulty level ").

### Recipe Pages:

- Dish details (cooking time ,number of servings , cooking difficulty).
- Dish image (daily/weekly tasks).
- Dish description- “Aloo Paratha is a beloved Indian flatbread stuffed with a spiced potato filling”
- Dish ingredients (e.g., “  
½ teaspoon turmeric powder

").

-Dish instructions (eg -

“Cover the dough with a damp cloth and let it rest for at least 30 minutes.”

)

## 5. Navigation

- Simple menu: All Desserts North Indian One pot Regional South Indian Street food
- Simple and clear Footer

## 6. Extras

- Icons (e.g.,  for cooking time ,  for a number of servings ) to break up text.

### Design Justifications

- Spacious and purposeful — whitespace and clean layout let users effortlessly discover and engage with the recipe.
- Credible and reassuring — recipes backed by expert sources and genuine recipes.
- Interactive and expressive — vibrant highlights and iconography add energy and guide exploration.

### Technical Framework:

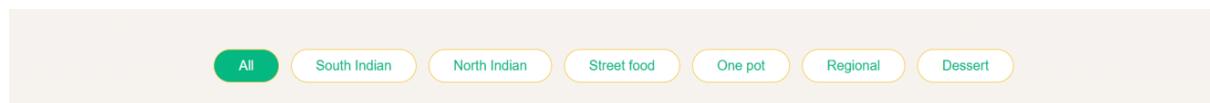
- **Frontend:** Developed using HTML, CSS, and JavaScript to ensure a responsive and user-friendly interface.
- **Backend:** Utilize a SQL database to manage and retrieve recipe data efficiently.

### Wireframe Overview

#### 1. Nav bar (home page):

All      Desserts      North Indian      One pot      Regional      South Indian      Street food

- Text in Sans-serif font
- Colour = #05b27e and rgb(245, 199, 61) and white



## 2. Homepage

+-----+

HERO BANNER:

[Cute picture of indian recipes]

[ "Discover your next culinary adventure "

" Discover thousands of Indian recipes- from fast and flavourful everyday meals to luxurious weekend specials "

]

+-----+  
Hover over ,

Description - ""

[nav bar : All      Desserts      North Indian      One pot      Regional      South Indian  
Street food ]

+-----+      +-----+      +-----+  
RECIPE 1      RECIPE 2      RECIPE 3



+-----+  
FOOTER:

" Ready to Start Cooking? "

"Join thousands of home cooks who have transformed their kitchens with our recipes"

+-----+

Visual Style Guide:

### Interactive Elements

- **Buttons**
- **Hover & Active States:** (*e.g., color changes on hover, cursor style, pressed effect*).
- **Inputs/Dropdowns:** (*background color, text color, border style, placeholder styling*).
- **Links or Tags:** (*underline behavior, hover color, tag background*).

### Typography & Colors

- **Font hierarchy:**
  - Headings: (*font family-Sans-serif, size<h1>, color- gradient*).
  - Body text: (*font family-Sans-serif, color-mild brown*).

- **Color palette:**

- Primary color: rgb(245, 199, 61) 
- Secondary color: #05b27e 

## Icons & Graphics

- Common symbols (e.g.,  for cook time,  for serving icons).

 20-45 mins

 4 servings

Medium

[View Recipe](#)

## Visual Components

The image shows a grid of six cards, each representing a different Indian dish. Each card includes a small image of the dish, its name, a brief description, and cooking details like time, servings, and difficulty level. A 'View Recipe' button is also present on each card.

Image	Name	Description	Cooking Time	Servings	Difficulty	Action
	Allugedda	The dish is essentially a spiced mashed potato that pairs wonderfully with rice or flatbreads like...	35-45 mins	4 servings	Easy	<a href="#">View Recipe</a>
	Aloo paratha	Aloo Paratha is a beloved Indian flatbread stuffed with a spiced potato filling	30-35 mins	4 servings	Medium	<a href="#">View Recipe</a>
	Appam	Appam is a unique South Indian pancake, most prominently found in Kerala crafted from a...	10-15 mins	4 servings	Easy	<a href="#">View Recipe</a>
	Biryani	Biryani is a rich tapestry of regional flavors, each with its own unique twist on the classic dish. Whil...	45 - 60 mins	4 servings	Medium	<a href="#">View Recipe</a>
	Bise bele bath	A hearty lentil rice comfort food enjoyed for lunch or dinner, which is a wholesome, one-pot meal	20-45 mins	4 servings	Medium	<a href="#">View Recipe</a>
	Brinji rice	Brinji rice, is a traditional dish that stands out for its aromatic flavors and rich texture. Originating from...	35-50 mins	4 servings	Medium	<a href="#">View Recipe</a>

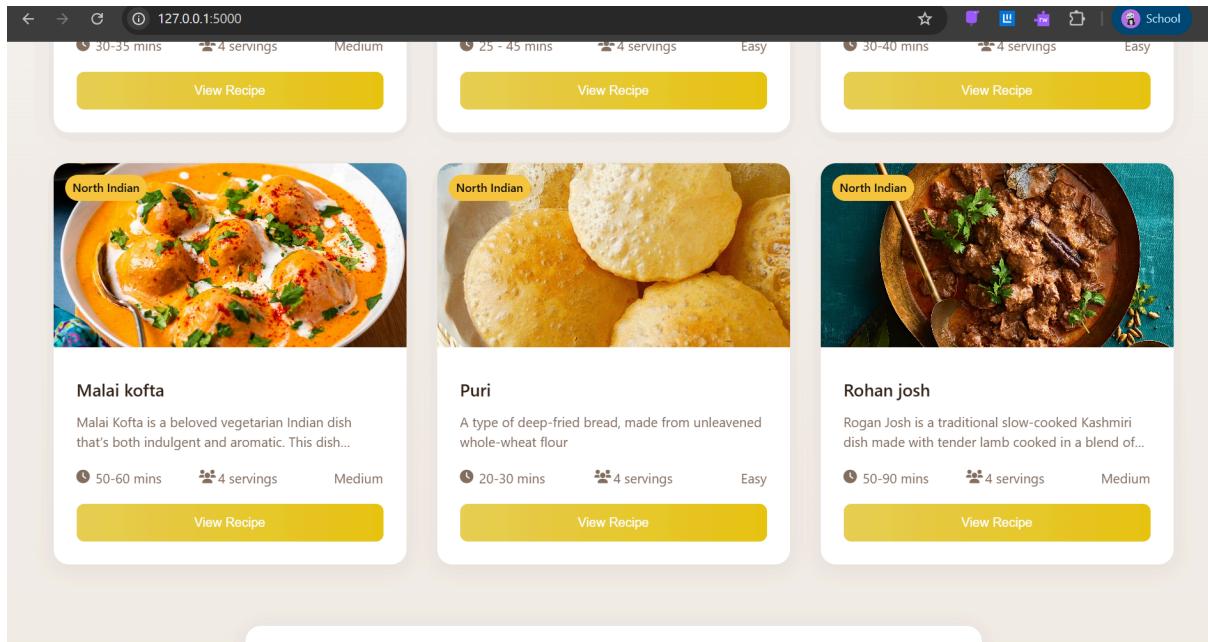
- **Cards/List Items:** (*background color, border radius, padding*).
- **Images:** (*shape/corners, aspect ratio behavior, hover overlays*).
- **Badges/Labels:** Tag styling (e.g., region labels like “South Indian” in colored bubble).

## Checking data integrity

Is the correct information selected from the database and shown to the customers ?

To check this , I've added pictures of my database and attached snippets of the actual working website pages.

**Example 1** - (choosing a dish with id 25) - as per the main page i am choosing the dish - “Malai kofta”



This is the front end that is seen by the website user/ customer,  
Even though the website seems to work , does it actually fetch the correct recipe details -  
cook time , image of the dish , name of the dish , number of servings , required ingredients  
and elaborate dish cooking methodology ?

To check the data integrity , and show that my website fetches the correct details from the correct row of the data base , I've first attached the image of the working recipe page and few clips of the data base

By clicking on the “View recipe” the website page is redirected to another page displaying the required ingredients and detailed explanation of the selected recipe

← Back to home page

## Malai kofta

Malai Kofta is a beloved vegetarian Indian dish that's both indulgent and aromatic. This dish consists of golden fried balls bathed in a creamy gravy.

COOK TIME  
50-60 mins

SERVINGS  
4

DIFFICULTY  
Medium

### Ingredients

Everything you need for this recipe

- Paneer (grated): 200g
- Potatoes (boiled; peeled; grated or mashed): 2-3 medium
- Cornflour : 1 tbsp
- Optional binding/flour: Almond flour
- Spices: Red chili powder ( $\frac{1}{2}$  tsp)
- garam masala ( $\frac{1}{2}$  tsp)
- salt
- Coriander leaves: chopped
- Oil: For deep frying
- Chopped cashews & raisins
- Onions: 2- finely chopped or pureed
- Ginger-garlic paste: 1 tsp
- Tomato puree: 2 cups
- Cashew paste: Prepared from 12-15 cashews blended with water
- Spices: Turmeric ( $\frac{1}{4}$  tsp)
- red chili or Kashmiri chili (1 tsp)
- coriander powder (1 tsp)
- cumin powder ( $\frac{1}{4}$  tsp)
- garam masala ( $\frac{1}{4}$  to  $\frac{1}{2}$  tsp)
- salt as needed
- Kasuri methi (dry fenugreek leaves): 1 tsp
- Cream:  $\frac{1}{2}$  to 1 cup
- Water: 1-2 cups or as needed for desired consistency
- Oil or butter: 3 tbsp

### Instructions

Step-by-step cooking guide

- 1 In a bowl mix grated paneer boiled potatoes cornflour or alternate binder chili powder garam masala salt and chopped coriander. Combine well to form a pliable dough. Optionally make a small indentation and add chopped cashews & raisins in the center of each ball sealing them carefully.
- 2 Shape into smooth balls. Chill briefly to firm up if needed.
- 3 Deep-fry koftas in hot oil until golden and crisp. Drain on kitchen paper. Set aside.
- 4 Heat oil or butter in a pan. Sauté chopped/pureed onion until translucent or lightly browned. Add ginger-garlic paste and cook briefly.
- 5 Stir in tomato puree and cook until the oil starts separating.
- 6 Add cashew paste followed by spices—turmeric; chili; coriander; cumin; garam masala—and mix well.
- 7 Cook for a few minutes. Pour in water to reach desired gravy consistency.
- 8 Simmer gently. Stir in cream and kasuri methi; adjust salt; and simmer for a few more minutes until creamy and fragrant.
- 9 Gently place the fried koftas into the warm gravy. Garnish with a drizzle of cream and fresh coriander.
- 10 Serve hot with naan; paratha; or steamed rice. Enjoy! :)

### Ingredients

Everything you need for this recipe

- Paneer (grated): 200g
- Potatoes (boiled; peeled; grated or mashed): 2-3 medium
- Cornflour : 1 tbsp
- Optional binding/flour: Almond flour
- Spices: Red chili powder ( $\frac{1}{2}$  tsp)
- garam masala ( $\frac{1}{2}$  tsp)
- salt
- Coriander leaves: chopped
- Oil: For deep frying
- Chopped cashews & raisins
- Onions: 2- finely chopped or pureed
- Ginger-garlic paste: 1 tsp
- Tomato puree: 2 cups
- Cashew paste: Prepared from 12-15 cashews blended with water
- Spices: Turmeric ( $\frac{1}{4}$  tsp)
- red chili or Kashmiri chili (1 tsp)
- coriander powder (1 tsp)
- cumin powder ( $\frac{1}{4}$  tsp)
- garam masala ( $\frac{1}{4}$  to  $\frac{1}{2}$  tsp)
- salt as needed
- Kasuri methi (dry fenugreek leaves): 1 tsp
- Cream:  $\frac{1}{2}$  to 1 cup
- Water: 1-2 cups or as needed for desired consistency
- Oil or butter: 3 tbsp

### Instructions

Step-by-step cooking guide

- 1 In a bowl mix grated paneer boiled potatoes cornflour or alternate binder chili powder garam masala salt and chopped coriander. Combine well to form a pliable dough. Optionally make a small indentation and add chopped cashews & raisins in the center of each ball sealing them carefully.
- 2 Shape into smooth balls. Chill briefly to firm up if needed.
- 3 Deep-fry koftas in hot oil until golden and crisp. Drain on kitchen paper. Set aside.
- 4 Heat oil or butter in a pan. Sauté chopped/pureed onion until translucent or lightly browned. Add ginger-garlic paste and cook briefly.
- 5 Stir in tomato puree and cook until the oil starts separating.
- 6 Add cashew paste followed by spices—turmeric; chili; coriander; cumin; garam masala—and mix well.
- 7 Cook for a few minutes. Pour in water to reach desired gravy consistency.
- 8 Simmer gently. Stir in cream and kasuri methi; adjust salt; and simmer for a few more minutes until creamy and fragrant.
- 9 Gently place the fried koftas into the warm gravy. Garnish with a drizzle of cream and fresh coriander.
- 10 Serve hot with naan; paratha; or steamed rice. Enjoy! :)

**Ready to Start Cooking?**

Join thousands of home cooks who have transformed their kitchens with our recipes

## Data base

This is a picture of the database from the “Recipe” table - it shows the recipe dish , with its name , and assigns a recipe\_id , it also links the recipe with its description , category ,difficulty , servings , and cooktime of all the dishes used in this website.

id	name	description	category	difficulty	servings	cookTime
14	14 Kerla prawn curry	Renowned for its rich, aromatic flavors, this curry combines succulent prawns with a blend of spices and ...	3	Easy	4	30-35 mins
15	15 Pav bhaji	A spiced vegetable mash (bhaji) served with soft, buttered bread rolls (pav), making it both hearty and ...	2	Medium	4	30-40 mins
16	16 Rasam	Rasam is a traditional South Indian soup known for its tangy, spicy flavor and digestive benefits	6	Easy	4	20-25 mins
17	17 Pongal	Pongal is a cherished South Indian dish that holds cultural and culinary significance, especially in Tamil Nadu ...	1	Easy	4	25-30 mins
18	18 Kulfi	Kulfi is a traditional South Asian frozen dessert, often referred to as "Indian ice cream," known for its dense, ...	5	Medium	4	5-8 hours
19	19 Aloo paratha	Aloo Paratha is a beloved Indian flatbread stuffed with a spiced potato filling	4	Medium	4	30-35 mins
20	20 Allugedda	The dish is essentially a spiced mashed potato that pairs wonderfully with rice or flatbreads like chapati.	3	Easy	4	35-45 mins
21	21 Vada pav	Often referred to as the "Indian burger," it consists of a spicy, deep-fried potato fritter (vada) placed inside a ...	2	Easy	4	20-30 mins
22	22 Chettinad chicken curry	Celebrated for its bold flavors and aromatic spices, it stands out as one of the spiciest and most flavorful ...	6	Medium	4	30-45 mins
23	23 Upma	Upma is a traditional South Indian breakfast dish made primarily from semolina, sautéed with spices, lentils, ...	1	Easy	4	20-25 mins
24	24 Kaju barfi	Kaju Barfi, also known as Kaju Katli, is a beloved Indian sweet renowned for its smooth, melt-in-the-mouth ...	5	Medium	4	60-90 mins
25	25 Malai kofta	Malai Kofta is a beloved vegetarian Indian dish that's both indulgent and aromatic. This dish consist of golden...	4	Medium	4	50-60 mins
26	26 Appam	Appam is a unique South Indian pancake, most prominently found in Kerala crafted from a fermented batter ...	3	Easy	4	10-15 mins
27	27 Masala chai	Masala chai is a beloved spiced tea originating from India, known for its rich flavor and cultural significance.	2	Easy	4	10-15 mins
28	28 Jigarthanda	Jigarthanda is a traditional cold beverage from Madurai. The name translates to "cool heart," reflecting its ...	6	Medium	4	20-30 mins
29	29 Brinji rice	Brinji rice, is a traditional dish that stands out for its aromatic flavors and rich texture. Originating from Tamil ...	1	Medium	4	35-50 mins
30	30 Rasmalai	Its name derives from the Bengali words rosh (meaning "juice") and malai (meaning "cream"), reflecting its ...	5	Hard	4	3-5 hours
31	31 Rohan josh	Rogan Josh is a traditional slow-cooked Kashmiri dish made with tender lamb cooked in a blend of yogurt, ...	4	Medium	4	50-90 mins
32	32 Pesarattu	Pesarattu is a crepe-like bread, originating in Andhra Pradesh that is a variety of dosa.	3	Medium	4	50-90 mins
33	33 Kachori	It is deep fried, puffed pastry stuffed with spicy moong dal stuffing.	2	Medium	4	45-55 mins
34	34 Vindaloo	vindaloo evolved into an ultra-spicy curry that often includes potatoes	6	Medium	4	80-90 mins
35	35 Dal makhani	Dal makhani is a luxurious, slow-cooked lentil stew rooted in Punjab. The name breaks down into "dal" ...	1	Medium	4	80-90 mins
36	36 Mishti doi	Mishti Doi is a beloved Bengali dessert that translates to "sweet curd" in English. It is a rich, creamy yogurt ...	5	Easy	4	30-90 mins

The image below shows that “Malai kofta” is assigned a recipe\_id 25 -

25	25   Malai kofta	Malai Kofta is a beloved vegetarian Indian dish that's both indulgent and aromatic. This dish consist of golden...	4   Medium	4   50-60 mins
----	------------------	--	------------	----------------

The image attached below shows another table from the data base - called “IngredientsAndInstructions”

The ingredients and instructions of the recipes are stored in this table as comma separated values.

Databases			Structure	Data	Constraints	Indexes	Triggers	DDL																																																																																																
			Grid view	Form view																																																																																																				
<b>Filter by name</b>																																																																																																								
cooking-home (error)																																																																																																								
cooking (SQLite 3)																																																																																																								
	Tables (3)																																																																																																							
	> Category																																																																																																							
	> IngredientsAndInstructions																																																																																																							
	> Recipe																																																																																																							
	Views																																																																																																							
cooking0 (SQLite 3)																																																																																																								
	Tables (3)																																																																																																							
	> Category																																																																																																							
	> IngredientsAndInstructions																																																																																																							
	> Recipe																																																																																																							
	Views																																																																																																							
			Filter data		Total rows loaded: 36																																																																																																			
<table border="1"> <thead> <tr> <th></th> <th></th> <th>Ingredient</th> <th>Instruction</th> </tr> </thead> <tbody> <tr><td>1</td><td>1</td><td>Idli Rice: 2 cups, Whole Urad Dal (skinned): 1 cup, Fenugreek Seeds (methi): ½ teaspoon (aids fermentation ...</td><td>Rinse rice and lentils separately until water runs clear. Add fenugreek seeds to one of them if preferred. Soak ...</td></tr> <tr><td>2</td><td>2</td><td>Pani puri 1/2 cup Mint Leaves, 1/2 cup Coriander Leaves, chopped, 1-2 Green Chilli chopped, 1/2 inch pieces of Ginger, 1...</td><td>Add mint leaves coriander leaves green chilli ginger and lemon juice in the small chutney jar of a grinder, ...</td></tr> <tr><td>3</td><td>3</td><td>Dal makhani Whole urad dal (black gram) - ¾ cup , Rajma (kidney beans) - ¼ cup , Butter - 3 tablespoons, Cumin seeds ...</td><td>Rinse and soak the whole urad dal and rajma overnight (6-8 hours). Drain and add to a pressure cooker with ...</td></tr> <tr><td>4</td><td>4</td><td>Biryani 2 cups Basmati rice, 4 cups water (for cooking), Whole spices: 1 bay leaf, 4 cloves, 3 cardamom pods, 1 ...</td><td>Wash and soak the basmati rice for 20 minutes</td></tr> <tr><td>5</td><td>5</td><td>Samosa 2 tbsp oil, 1 tsp cumin seeds , 1 tsp fennel seeds or crushed coriander seeds , 1 tsp ginger (finely chopped) o...</td><td>In a bowl combine flour ajwain salt and ghee (</td></tr> <tr><td>6</td><td>6</td><td>Sambhar Toor dal - ½ cup , Turmeric powder - ¼ tsp , Tamarind pulp - 1 tbsp tamarind soaked in ½ cup hot ...</td><td>Rinse and pressure-cook toor dal with turmeric powder</td></tr> <tr><td>7</td><td>7</td><td>Rasgulla Full cream milk - 1 litre , Lemon juice - 2-3 tbsp , Semolina (suji) or all-purpose flour - 1 tsp , Sugar- 2 cups , Wat...</td><td>Bring milk to a gentle boil. Remove from heat.</td></tr> <tr><td>8</td><td>8</td><td>Chicken Tandoori Chicken with bones (ideally legs, thighs or quarters) - approx. 1.3 kg, Lemon juice - 1 tsp, Garlic paste - 1/...</td><td>Clean and pat dry the chicken pieces. Add lemon juice and mix well.</td></tr> <tr><td>9</td><td>9</td><td>Butter Chicken 500 g boneless chicken (thighs or breasts)- cut into 1-2 cm pieces, ½ cup yogurt (curd or Greek yogurt), 1 tbsp...</td><td>In a bowl combine all marinade ingredients and coat the chicken pieces. Refrigerate for at least 1 hour ...</td></tr> <tr><td>10</td><td>10</td><td>Puri Whole wheat flour - 2 cups, Salt - ¼ to ½ teaspoon , Oil or ghee - 1 teaspoon , Water - as needed to knead a ...</td><td>In a bowl combine flour with salt and oil. Mix thoroughly.</td></tr> <tr><td>11</td><td>11</td><td>Malai kofta Paneer (grated): 200 g, Potatoes (boiled; peeled; grated or mashed): 2-3 medium, Cornflour : 1 tbsp, Option...</td><td>In a bowl mix grated paneer boiled potatoes cornflour and cornstarch.</td></tr> <tr><td>12</td><td>12</td><td>Kaju barfi ½ cup water, 6 tablespoons sugar, 1 teaspoon saffron (optional for aroma/color), 1 teaspoon cardamom ...</td><td>Grind cashews (at room temperature) into a smooth powder.</td></tr> <tr><td>13</td><td>13</td><td>Uppma 1 cup semolina, 1 tbsp oil, 1 tsp mustard seeds, 1 tsp urad dal, ¼ tsp asafoetida, ½ cup finely chopped onion, 1...</td><td>In a dry pan on medium heat roast 1 cup semolina.</td></tr> <tr><td>14</td><td>14</td><td>Chettinad chicken curry 1kg chicken jointed into pieces, 1 tbsp each of coriander seeds; cumin seeds; and fennel seeds, 1 tsp poppy ...</td><td>In a pan over medium heat toast coriander; cumin and fennel seeds.</td></tr> <tr><td>15</td><td>15</td><td>Vada pav 3 medium potatoes; boiled; peeled; and mashed, 1 teaspoon mustard seeds, 1 sprig curry leaves, ½ teaspoon ...</td><td>Bolt; peel; and mash the potatoes; set aside.</td></tr> <tr><td>16</td><td>16</td><td>Allugedda 700 g potatoes, 3-4 tablespoons oil, 1 teaspoon mustard seeds, 2 teaspoons urad dal, 1 large onion- finely ...</td><td>Boil the potatoes until tender. Peel and coarsely chop them.</td></tr> <tr><td>17</td><td>17</td><td>Aloo paratha 4 medium-sized potatoes; boiled; peeled; and mashed, 1 small onion; finely chopped, 2 green chillies; finely ...</td><td>In a large mixing bowl combine the whole wheat flour and salt.</td></tr> <tr><td>18</td><td>18</td><td>Kulfi ½ cup sweetened condensed milk, 100 ml chilled heavy whipping cream, Pinch of saffron strands soaked in 1 ...</td><td>In a small bowl soak the saffron strands in 1 tsp of warm milk.</td></tr> <tr><td>19</td><td>19</td><td>Pongal ½ cup rice, ½-½ cup moong dal, 3 cups jaggery (or ½ cup tightly packed jaggery powder; adjust sweetness...)</td><td>Pressure cook or boil the rice and dal until both are soft.</td></tr> <tr><td>20</td><td>20</td><td>Rasam Toor dal (split pigeon peas): 2 tablespoons , Tomatoes: ½ cup chopped (about 2-3 medium), Tamarind pulp o...</td><td>Pressure cook or boil 2 tbsp toor dal with a cup of water.</td></tr> <tr><td>21</td><td>21</td><td>Pav bhaji Potatoes: 2-4 medium- boiled and mashed, Cauliflower florets: ~½ cup- boiled or cooked , Green peas: ~½ t...</td><td>Boil or pressure-cook potatoes; cauliflower; peas; carrots; and capsicum until soft. Drain and mash lightly—.</td></tr> <tr><td>22</td><td>22</td><td>Kerala prawn curry 500 g jumbo prawns, 2 tsp black mustard seeds, 1 tsp fenugreek seeds, 28 curry leaves, 1 tsp turmeric, 1 tsp ...</td><td>Blend chillies; onions; and ginger into a paste.</td></tr> <tr><td>23</td><td>23</td><td>Dal Tadka 1 cup yellow split lentils, 1 tsp ginger paste, 1 tsp garlic paste, ½ tsp red chilli powder, ¼ tsp turmeric powder, ...</td><td>Rinse the dal and cook with onions; tomatoes; and water.</td></tr> </tbody> </table>											Ingredient	Instruction	1	1	Idli Rice: 2 cups, Whole Urad Dal (skinned): 1 cup, Fenugreek Seeds (methi): ½ teaspoon (aids fermentation ...	Rinse rice and lentils separately until water runs clear. Add fenugreek seeds to one of them if preferred. Soak ...	2	2	Pani puri 1/2 cup Mint Leaves, 1/2 cup Coriander Leaves, chopped, 1-2 Green Chilli chopped, 1/2 inch pieces of Ginger, 1...	Add mint leaves coriander leaves green chilli ginger and lemon juice in the small chutney jar of a grinder, ...	3	3	Dal makhani Whole urad dal (black gram) - ¾ cup , Rajma (kidney beans) - ¼ cup , Butter - 3 tablespoons, Cumin seeds ...	Rinse and soak the whole urad dal and rajma overnight (6-8 hours). Drain and add to a pressure cooker with ...	4	4	Biryani 2 cups Basmati rice, 4 cups water (for cooking), Whole spices: 1 bay leaf, 4 cloves, 3 cardamom pods, 1 ...	Wash and soak the basmati rice for 20 minutes	5	5	Samosa 2 tbsp oil, 1 tsp cumin seeds , 1 tsp fennel seeds or crushed coriander seeds , 1 tsp ginger (finely chopped) o...	In a bowl combine flour ajwain salt and ghee (	6	6	Sambhar Toor dal - ½ cup , Turmeric powder - ¼ tsp , Tamarind pulp - 1 tbsp tamarind soaked in ½ cup hot ...	Rinse and pressure-cook toor dal with turmeric powder	7	7	Rasgulla Full cream milk - 1 litre , Lemon juice - 2-3 tbsp , Semolina (suji) or all-purpose flour - 1 tsp , Sugar- 2 cups , Wat...	Bring milk to a gentle boil. Remove from heat.	8	8	Chicken Tandoori Chicken with bones (ideally legs, thighs or quarters) - approx. 1.3 kg, Lemon juice - 1 tsp, Garlic paste - 1/...	Clean and pat dry the chicken pieces. Add lemon juice and mix well.	9	9	Butter Chicken 500 g boneless chicken (thighs or breasts)- cut into 1-2 cm pieces, ½ cup yogurt (curd or Greek yogurt), 1 tbsp...	In a bowl combine all marinade ingredients and coat the chicken pieces. Refrigerate for at least 1 hour ...	10	10	Puri Whole wheat flour - 2 cups, Salt - ¼ to ½ teaspoon , Oil or ghee - 1 teaspoon , Water - as needed to knead a ...	In a bowl combine flour with salt and oil. Mix thoroughly.	11	11	Malai kofta Paneer (grated): 200 g, Potatoes (boiled; peeled; grated or mashed): 2-3 medium, Cornflour : 1 tbsp, Option...	In a bowl mix grated paneer boiled potatoes cornflour and cornstarch.	12	12	Kaju barfi ½ cup water, 6 tablespoons sugar, 1 teaspoon saffron (optional for aroma/color), 1 teaspoon cardamom ...	Grind cashews (at room temperature) into a smooth powder.	13	13	Uppma 1 cup semolina, 1 tbsp oil, 1 tsp mustard seeds, 1 tsp urad dal, ¼ tsp asafoetida, ½ cup finely chopped onion, 1...	In a dry pan on medium heat roast 1 cup semolina.	14	14	Chettinad chicken curry 1kg chicken jointed into pieces, 1 tbsp each of coriander seeds; cumin seeds; and fennel seeds, 1 tsp poppy ...	In a pan over medium heat toast coriander; cumin and fennel seeds.	15	15	Vada pav 3 medium potatoes; boiled; peeled; and mashed, 1 teaspoon mustard seeds, 1 sprig curry leaves, ½ teaspoon ...	Bolt; peel; and mash the potatoes; set aside.	16	16	Allugedda 700 g potatoes, 3-4 tablespoons oil, 1 teaspoon mustard seeds, 2 teaspoons urad dal, 1 large onion- finely ...	Boil the potatoes until tender. Peel and coarsely chop them.	17	17	Aloo paratha 4 medium-sized potatoes; boiled; peeled; and mashed, 1 small onion; finely chopped, 2 green chillies; finely ...	In a large mixing bowl combine the whole wheat flour and salt.	18	18	Kulfi ½ cup sweetened condensed milk, 100 ml chilled heavy whipping cream, Pinch of saffron strands soaked in 1 ...	In a small bowl soak the saffron strands in 1 tsp of warm milk.	19	19	Pongal ½ cup rice, ½-½ cup moong dal, 3 cups jaggery (or ½ cup tightly packed jaggery powder; adjust sweetness...)	Pressure cook or boil the rice and dal until both are soft.	20	20	Rasam Toor dal (split pigeon peas): 2 tablespoons , Tomatoes: ½ cup chopped (about 2-3 medium), Tamarind pulp o...	Pressure cook or boil 2 tbsp toor dal with a cup of water.	21	21	Pav bhaji Potatoes: 2-4 medium- boiled and mashed, Cauliflower florets: ~½ cup- boiled or cooked , Green peas: ~½ t...	Boil or pressure-cook potatoes; cauliflower; peas; carrots; and capsicum until soft. Drain and mash lightly—.	22	22	Kerala prawn curry 500 g jumbo prawns, 2 tsp black mustard seeds, 1 tsp fenugreek seeds, 28 curry leaves, 1 tsp turmeric, 1 tsp ...	Blend chillies; onions; and ginger into a paste.	23	23	Dal Tadka 1 cup yellow split lentils, 1 tsp ginger paste, 1 tsp garlic paste, ½ tsp red chilli powder, ¼ tsp turmeric powder, ...	Rinse the dal and cook with onions; tomatoes; and water.
		Ingredient	Instruction																																																																																																					
1	1	Idli Rice: 2 cups, Whole Urad Dal (skinned): 1 cup, Fenugreek Seeds (methi): ½ teaspoon (aids fermentation ...	Rinse rice and lentils separately until water runs clear. Add fenugreek seeds to one of them if preferred. Soak ...																																																																																																					
2	2	Pani puri 1/2 cup Mint Leaves, 1/2 cup Coriander Leaves, chopped, 1-2 Green Chilli chopped, 1/2 inch pieces of Ginger, 1...	Add mint leaves coriander leaves green chilli ginger and lemon juice in the small chutney jar of a grinder, ...																																																																																																					
3	3	Dal makhani Whole urad dal (black gram) - ¾ cup , Rajma (kidney beans) - ¼ cup , Butter - 3 tablespoons, Cumin seeds ...	Rinse and soak the whole urad dal and rajma overnight (6-8 hours). Drain and add to a pressure cooker with ...																																																																																																					
4	4	Biryani 2 cups Basmati rice, 4 cups water (for cooking), Whole spices: 1 bay leaf, 4 cloves, 3 cardamom pods, 1 ...	Wash and soak the basmati rice for 20 minutes																																																																																																					
5	5	Samosa 2 tbsp oil, 1 tsp cumin seeds , 1 tsp fennel seeds or crushed coriander seeds , 1 tsp ginger (finely chopped) o...	In a bowl combine flour ajwain salt and ghee (																																																																																																					
6	6	Sambhar Toor dal - ½ cup , Turmeric powder - ¼ tsp , Tamarind pulp - 1 tbsp tamarind soaked in ½ cup hot ...	Rinse and pressure-cook toor dal with turmeric powder																																																																																																					
7	7	Rasgulla Full cream milk - 1 litre , Lemon juice - 2-3 tbsp , Semolina (suji) or all-purpose flour - 1 tsp , Sugar- 2 cups , Wat...	Bring milk to a gentle boil. Remove from heat.																																																																																																					
8	8	Chicken Tandoori Chicken with bones (ideally legs, thighs or quarters) - approx. 1.3 kg, Lemon juice - 1 tsp, Garlic paste - 1/...	Clean and pat dry the chicken pieces. Add lemon juice and mix well.																																																																																																					
9	9	Butter Chicken 500 g boneless chicken (thighs or breasts)- cut into 1-2 cm pieces, ½ cup yogurt (curd or Greek yogurt), 1 tbsp...	In a bowl combine all marinade ingredients and coat the chicken pieces. Refrigerate for at least 1 hour ...																																																																																																					
10	10	Puri Whole wheat flour - 2 cups, Salt - ¼ to ½ teaspoon , Oil or ghee - 1 teaspoon , Water - as needed to knead a ...	In a bowl combine flour with salt and oil. Mix thoroughly.																																																																																																					
11	11	Malai kofta Paneer (grated): 200 g, Potatoes (boiled; peeled; grated or mashed): 2-3 medium, Cornflour : 1 tbsp, Option...	In a bowl mix grated paneer boiled potatoes cornflour and cornstarch.																																																																																																					
12	12	Kaju barfi ½ cup water, 6 tablespoons sugar, 1 teaspoon saffron (optional for aroma/color), 1 teaspoon cardamom ...	Grind cashews (at room temperature) into a smooth powder.																																																																																																					
13	13	Uppma 1 cup semolina, 1 tbsp oil, 1 tsp mustard seeds, 1 tsp urad dal, ¼ tsp asafoetida, ½ cup finely chopped onion, 1...	In a dry pan on medium heat roast 1 cup semolina.																																																																																																					
14	14	Chettinad chicken curry 1kg chicken jointed into pieces, 1 tbsp each of coriander seeds; cumin seeds; and fennel seeds, 1 tsp poppy ...	In a pan over medium heat toast coriander; cumin and fennel seeds.																																																																																																					
15	15	Vada pav 3 medium potatoes; boiled; peeled; and mashed, 1 teaspoon mustard seeds, 1 sprig curry leaves, ½ teaspoon ...	Bolt; peel; and mash the potatoes; set aside.																																																																																																					
16	16	Allugedda 700 g potatoes, 3-4 tablespoons oil, 1 teaspoon mustard seeds, 2 teaspoons urad dal, 1 large onion- finely ...	Boil the potatoes until tender. Peel and coarsely chop them.																																																																																																					
17	17	Aloo paratha 4 medium-sized potatoes; boiled; peeled; and mashed, 1 small onion; finely chopped, 2 green chillies; finely ...	In a large mixing bowl combine the whole wheat flour and salt.																																																																																																					
18	18	Kulfi ½ cup sweetened condensed milk, 100 ml chilled heavy whipping cream, Pinch of saffron strands soaked in 1 ...	In a small bowl soak the saffron strands in 1 tsp of warm milk.																																																																																																					
19	19	Pongal ½ cup rice, ½-½ cup moong dal, 3 cups jaggery (or ½ cup tightly packed jaggery powder; adjust sweetness...)	Pressure cook or boil the rice and dal until both are soft.																																																																																																					
20	20	Rasam Toor dal (split pigeon peas): 2 tablespoons , Tomatoes: ½ cup chopped (about 2-3 medium), Tamarind pulp o...	Pressure cook or boil 2 tbsp toor dal with a cup of water.																																																																																																					
21	21	Pav bhaji Potatoes: 2-4 medium- boiled and mashed, Cauliflower florets: ~½ cup- boiled or cooked , Green peas: ~½ t...	Boil or pressure-cook potatoes; cauliflower; peas; carrots; and capsicum until soft. Drain and mash lightly—.																																																																																																					
22	22	Kerala prawn curry 500 g jumbo prawns, 2 tsp black mustard seeds, 1 tsp fenugreek seeds, 28 curry leaves, 1 tsp turmeric, 1 tsp ...	Blend chillies; onions; and ginger into a paste.																																																																																																					
23	23	Dal Tadka 1 cup yellow split lentils, 1 tsp ginger paste, 1 tsp garlic paste, ½ tsp red chilli powder, ¼ tsp turmeric powder, ...	Rinse the dal and cook with onions; tomatoes; and water.																																																																																																					
<a href="#">Category (cooking0)</a>			<a href="#">Recipe (cooking0)</a>	<a href="#">IngredientsAndInstructions (cooking0)</a>																																																																																																				

Databases			Structure	Data	Constraints	Indexes	Triggers	DDL																																																																																												
			Grid view	Form view																																																																																																
<b>Filter by name</b>																																																																																																				
cooking-home (error)																																																																																																				
cooking (SQLite 3)																																																																																																				
	Tables (3)																																																																																																			
	> Category																																																																																																			
	> IngredientsAndInstructions																																																																																																			
	> Recipe																																																																																																			
	Views																																																																																																			
cooking0 (SQLite 3)																																																																																																				
	Tables (3)																																																																																																			
	> Category																																																																																																			
	> IngredientsAndInstructions																																																																																																			
	> Recipe																																																																																																			
	Views																																																																																																			
			Filter data		Total rows loaded: 36																																																																																															
<table border="1"> <thead> <tr> <th></th> <th></th> <th>Instruction</th> <th>recipe_id</th> </tr> </thead> <tbody> <tr><td>1</td><td>: 1 cup,Fenugreek Seeds (methi): ½ teaspoon (aids fermentation ...</td><td>Rinse rice and lentils separately until water runs clear. Add fenugreek seeds to one of them if preferred. Soak ...</td><td>1</td></tr> <tr><td>2</td><td>,saves, chopped,1-2 Green Chilli chopped,1/2 inch pieces of Ginger,1...</td><td>Add mint leaves coriander leaves green chilli ginger and lemon juice in the small chutney jar of a grinder, ...</td><td>2</td></tr> <tr><td>3</td><td>3)ma (kidney beans) - ¼ cup ,Butter - 3 tablespoons, Cumin seeds ...</td><td>Rinse and soak the whole urad dal and rajma overnight (6-8 hours). Drain and add to a pressure cooker with ...</td><td>35</td></tr> <tr><td>4</td><td>(oking),Whole spices: 1 bay leaf, 4 cloves, 3 cardamom pods, 1 ...</td><td>Wash and soak the basmati rice for 20 minutes</td><td>3</td></tr> <tr><td>5</td><td>el seeds or crushed coriander seeds , 1 tsp ginger (finely chopped) o...</td><td>In a bowl combine flour ajwain salt and ghee (</td><td>9</td></tr> <tr><td>6</td><td>6) tsp,Tamarind pulp - 1 tbsp tamarind soaked water - ½ cup hot ...</td><td>Rinse and pressure-cook toor dal with turmeric and enough water (1.5-2 cups) until it's soft and mushy. Mas...</td><td>8</td></tr> <tr><td>7</td><td>7)3 tbsp,Semolina (suji) or all-purpose flour - 1 tsp,Sugar- 2 cups,Wat...</td><td>Bring milk to a gentle boil. Remove from heat and slowly add lemon juice/vinegar while stirring., When milk ...</td><td>6</td></tr> <tr><td>8</td><td>8) cut into 1-2 cm pieces,½ cup yogurt (curd or Greek yogurt),1tbsp...</td><td>Clean and pat dry the chicken pieces. Add lemon juice garlic paste ginger paste onion juice green chilli paste ...</td><td>4</td></tr> <tr><td>9</td><td>9) -: 1/2 teaspoon,Oil or ghee - 1 teaspoon ,Water - as needed to knead a ...</td><td>In a bowl combine all marinade ingredients and coat the chicken pieces. Refrigerate for at least 1 hour ...</td><td>5</td></tr> <tr><td>10</td><td>10) peeled; grated or mashed): 2-3 medium, Cornflour : 1 tbsp, Option...</td><td>In a bowl mix grated paneer boiled potatoes cornflour and cornstarch.</td><td>25</td></tr> <tr><td>11</td><td>11) ; and mashed,1 small onion; finely chopped,2 green chillies; finely ...</td><td>Grind cashews (at room temperature) into a smooth powder using short pulses; avoid over-grinding to prevent...</td><td>24</td></tr> <tr><td>12</td><td>12) seeds,1 tsp urad dal, ¼ tsp asafoetida, ½ cup finely chopped onion...</td><td>In a dry pan on medium heat roast 1 cup semolina until fragrant and lightly separated. Remove and set ...</td><td>23</td></tr> <tr><td>13</td><td>13) ach of coriander seeds; cumin seeds; and fennel seeds , 1 tsp poppy ...</td><td>In a pan over medium heat toast coriander; cumin; fennel; poppy seeds; Kashmiri chili powder; and turmeric; ...</td><td>22</td></tr> <tr><td>14</td><td>14) mashed,1 teaspoon mustard seeds ,1 sprig curry leaves, ½ teaspoon ...</td><td>Bolt; peel; and mash the potatoes; set aside.,In a pan heat oil. Add mustard seeds-once they splutter, add ...</td><td>21</td></tr> <tr><td>15</td><td>15) seeds,2 teaspoons urad dal,1 large onion- finely ...</td><td>Boil the potatoes until tender. Peel and coarsely mash them-keep some texture for the best bite.,Finely chop...</td><td>20</td></tr> <tr><td>16</td><td>16) ; and mashed,1 small onion; finely chopped,2 green chillies; finely ...</td><td>In a large mixing bowl combine the whole wheat flour and salt.,Add the oil or ghee and mix until the flour ...</td><td>19</td></tr> <tr><td>17</td><td>17) : 1/2 teaspoon,Oil or ghee - 1 teaspoon ,Water - as needed to knead a ...</td><td>In a small bowl soak the saffron strands in 1 tablespoon of warm milk. Let it sit for about 10 minutes to release...</td><td>18</td></tr> <tr><td>18</td><td>18) : 1/2 cup,Fenugreek Seeds (methi): ½ teaspoon (aids fermentation ...</td><td>Pressure cook or boil the rice and dal until both are soft. Use water or a combination of water and milk for ...</td><td>17</td></tr> <tr><td>19</td><td>19) -: 1/2 cup,jaggery (or ½ cup tightly packed jaggery powder; adjust sweetness...)</td><td>Pressure cook or boil 2 tbsp toor dal with a cup of water until soft and mushy. Save some of the dal water for...</td><td>16</td></tr> <tr><td>20</td><td>20) : 1/2 cup,Tomatoes: ½ cup chopped (about 2-3 medium),Tamarind pulp o...</td><td>Boil or pressure-cook potatoes; cauliflower; peas; carrots; and capsicum until soft. Drain and mash lightly—.</td><td>15</td></tr> <tr><td>21</td><td>21) : 1/2 cup,Cauliflower florets: ~½ cup- boiled or cooked ,Green peas: ~½ t...</td><td>Blend chillies; onions; and ginger into a paste., Fry tempering spicess- mustard seeds; 1 tsp fenugreek seeds; ...</td><td>14</td></tr> <tr><td>22</td><td>22) seeds,1 tsp fenugreek seeds,28 curry leaves,1 tsp turmeric,1 tsp ...</td><td>Rinse the dal and cook with onions; tomatoes; ginger; turmeric; garam masala; hing; and water (preferably ...</td><td>13</td></tr> </tbody> </table>											Instruction	recipe_id	1	: 1 cup,Fenugreek Seeds (methi): ½ teaspoon (aids fermentation ...	Rinse rice and lentils separately until water runs clear. Add fenugreek seeds to one of them if preferred. Soak ...	1	2	,saves, chopped,1-2 Green Chilli chopped,1/2 inch pieces of Ginger,1...	Add mint leaves coriander leaves green chilli ginger and lemon juice in the small chutney jar of a grinder, ...	2	3	3)ma (kidney beans) - ¼ cup ,Butter - 3 tablespoons, Cumin seeds ...	Rinse and soak the whole urad dal and rajma overnight (6-8 hours). Drain and add to a pressure cooker with ...	35	4	(oking),Whole spices: 1 bay leaf, 4 cloves, 3 cardamom pods, 1 ...	Wash and soak the basmati rice for 20 minutes	3	5	el seeds or crushed coriander seeds , 1 tsp ginger (finely chopped) o...	In a bowl combine flour ajwain salt and ghee (	9	6	6) tsp,Tamarind pulp - 1 tbsp tamarind soaked water - ½ cup hot ...	Rinse and pressure-cook toor dal with turmeric and enough water (1.5-2 cups) until it's soft and mushy. Mas...	8	7	7)3 tbsp,Semolina (suji) or all-purpose flour - 1 tsp,Sugar- 2 cups,Wat...	Bring milk to a gentle boil. Remove from heat and slowly add lemon juice/vinegar while stirring., When milk ...	6	8	8) cut into 1-2 cm pieces,½ cup yogurt (curd or Greek yogurt),1tbsp...	Clean and pat dry the chicken pieces. Add lemon juice garlic paste ginger paste onion juice green chilli paste ...	4	9	9) -: 1/2 teaspoon,Oil or ghee - 1 teaspoon ,Water - as needed to knead a ...	In a bowl combine all marinade ingredients and coat the chicken pieces. Refrigerate for at least 1 hour ...	5	10	10) peeled; grated or mashed): 2-3 medium, Cornflour : 1 tbsp, Option...	In a bowl mix grated paneer boiled potatoes cornflour and cornstarch.	25	11	11) ; and mashed,1 small onion; finely chopped,2 green chillies; finely ...	Grind cashews (at room temperature) into a smooth powder using short pulses; avoid over-grinding to prevent...	24	12	12) seeds,1 tsp urad dal, ¼ tsp asafoetida, ½ cup finely chopped onion...	In a dry pan on medium heat roast 1 cup semolina until fragrant and lightly separated. Remove and set ...	23	13	13) ach of coriander seeds; cumin seeds; and fennel seeds , 1 tsp poppy ...	In a pan over medium heat toast coriander; cumin; fennel; poppy seeds; Kashmiri chili powder; and turmeric; ...	22	14	14) mashed,1 teaspoon mustard seeds ,1 sprig curry leaves, ½ teaspoon ...	Bolt; peel; and mash the potatoes; set aside.,In a pan heat oil. Add mustard seeds-once they splutter, add ...	21	15	15) seeds,2 teaspoons urad dal,1 large onion- finely ...	Boil the potatoes until tender. Peel and coarsely mash them-keep some texture for the best bite.,Finely chop...	20	16	16) ; and mashed,1 small onion; finely chopped,2 green chillies; finely ...	In a large mixing bowl combine the whole wheat flour and salt.,Add the oil or ghee and mix until the flour ...	19	17	17) : 1/2 teaspoon,Oil or ghee - 1 teaspoon ,Water - as needed to knead a ...	In a small bowl soak the saffron strands in 1 tablespoon of warm milk. Let it sit for about 10 minutes to release...	18	18	18) : 1/2 cup,Fenugreek Seeds (methi): ½ teaspoon (aids fermentation ...	Pressure cook or boil the rice and dal until both are soft. Use water or a combination of water and milk for ...	17	19	19) -: 1/2 cup,jaggery (or ½ cup tightly packed jaggery powder; adjust sweetness...)	Pressure cook or boil 2 tbsp toor dal with a cup of water until soft and mushy. Save some of the dal water for...	16	20	20) : 1/2 cup,Tomatoes: ½ cup chopped (about 2-3 medium),Tamarind pulp o...	Boil or pressure-cook potatoes; cauliflower; peas; carrots; and capsicum until soft. Drain and mash lightly—.	15	21	21) : 1/2 cup,Cauliflower florets: ~½ cup- boiled or cooked ,Green peas: ~½ t...	Blend chillies; onions; and ginger into a paste., Fry tempering spicess- mustard seeds; 1 tsp fenugreek seeds; ...	14	22	22) seeds,1 tsp fenugreek seeds,28 curry leaves,1 tsp turmeric,1 tsp ...	Rinse the dal and cook with onions; tomatoes; ginger; turmeric; garam masala; hing; and water (preferably ...	13
		Instruction	recipe_id																																																																																																	
1	: 1 cup,Fenugreek Seeds (methi): ½ teaspoon (aids fermentation ...	Rinse rice and lentils separately until water runs clear. Add fenugreek seeds to one of them if preferred. Soak ...	1																																																																																																	
2	,saves, chopped,1-2 Green Chilli chopped,1/2 inch pieces of Ginger,1...	Add mint leaves coriander leaves green chilli ginger and lemon juice in the small chutney jar of a grinder, ...	2																																																																																																	
3	3)ma (kidney beans) - ¼ cup ,Butter - 3 tablespoons, Cumin seeds ...	Rinse and soak the whole urad dal and rajma overnight (6-8 hours). Drain and add to a pressure cooker with ...	35																																																																																																	
4	(oking),Whole spices: 1 bay leaf, 4 cloves, 3 cardamom pods, 1 ...	Wash and soak the basmati rice for 20 minutes	3																																																																																																	
5	el seeds or crushed coriander seeds , 1 tsp ginger (finely chopped) o...	In a bowl combine flour ajwain salt and ghee (	9																																																																																																	
6	6) tsp,Tamarind pulp - 1 tbsp tamarind soaked water - ½ cup hot ...	Rinse and pressure-cook toor dal with turmeric and enough water (1.5-2 cups) until it's soft and mushy. Mas...	8																																																																																																	
7	7)3 tbsp,Semolina (suji) or all-purpose flour - 1 tsp,Sugar- 2 cups,Wat...	Bring milk to a gentle boil. Remove from heat and slowly add lemon juice/vinegar while stirring., When milk ...	6																																																																																																	
8	8) cut into 1-2 cm pieces,½ cup yogurt (curd or Greek yogurt),1tbsp...	Clean and pat dry the chicken pieces. Add lemon juice garlic paste ginger paste onion juice green chilli paste ...	4																																																																																																	
9	9) -: 1/2 teaspoon,Oil or ghee - 1 teaspoon ,Water - as needed to knead a ...	In a bowl combine all marinade ingredients and coat the chicken pieces. Refrigerate for at least 1 hour ...	5																																																																																																	
10	10) peeled; grated or mashed): 2-3 medium, Cornflour : 1 tbsp, Option...	In a bowl mix grated paneer boiled potatoes cornflour and cornstarch.	25																																																																																																	
11	11) ; and mashed,1 small onion; finely chopped,2 green chillies; finely ...	Grind cashews (at room temperature) into a smooth powder using short pulses; avoid over-grinding to prevent...	24																																																																																																	
12	12) seeds,1 tsp urad dal, ¼ tsp asafoetida, ½ cup finely chopped onion...	In a dry pan on medium heat roast 1 cup semolina until fragrant and lightly separated. Remove and set ...	23																																																																																																	
13	13) ach of coriander seeds; cumin seeds; and fennel seeds , 1 tsp poppy ...	In a pan over medium heat toast coriander; cumin; fennel; poppy seeds; Kashmiri chili powder; and turmeric; ...	22																																																																																																	
14	14) mashed,1 teaspoon mustard seeds ,1 sprig curry leaves, ½ teaspoon ...	Bolt; peel; and mash the potatoes; set aside.,In a pan heat oil. Add mustard seeds-once they splutter, add ...	21																																																																																																	
15	15) seeds,2 teaspoons urad dal,1 large onion- finely ...	Boil the potatoes until tender. Peel and coarsely mash them-keep some texture for the best bite.,Finely chop...	20																																																																																																	
16	16) ; and mashed,1 small onion; finely chopped,2 green chillies; finely ...	In a large mixing bowl combine the whole wheat flour and salt.,Add the oil or ghee and mix until the flour ...	19																																																																																																	
17	17) : 1/2 teaspoon,Oil or ghee - 1 teaspoon ,Water - as needed to knead a ...	In a small bowl soak the saffron strands in 1 tablespoon of warm milk. Let it sit for about 10 minutes to release...	18																																																																																																	
18	18) : 1/2 cup,Fenugreek Seeds (methi): ½ teaspoon (aids fermentation ...	Pressure cook or boil the rice and dal until both are soft. Use water or a combination of water and milk for ...	17																																																																																																	
19	19) -: 1/2 cup,jaggery (or ½ cup tightly packed jaggery powder; adjust sweetness...)	Pressure cook or boil 2 tbsp toor dal with a cup of water until soft and mushy. Save some of the dal water for...	16																																																																																																	
20	20) : 1/2 cup,Tomatoes: ½ cup chopped (about 2-3 medium),Tamarind pulp o...	Boil or pressure-cook potatoes; cauliflower; peas; carrots; and capsicum until soft. Drain and mash lightly—.	15																																																																																																	
21	21) : 1/2 cup,Cauliflower florets: ~½ cup- boiled or cooked ,Green peas: ~½ t...	Blend chillies; onions; and ginger into a paste., Fry tempering spicess- mustard seeds; 1 tsp fenugreek seeds; ...	14																																																																																																	
22	22) seeds,1 tsp fenugreek seeds,28 curry leaves,1 tsp turmeric,1 tsp ...	Rinse the dal and cook with onions; tomatoes; ginger; turmeric; garam masala; hing; and water (preferably ...	13																																																																																																	
<a href="#">Category (cooking0)</a>			<a href="#">Recipe (cooking0)</a>	<a href="#">IngredientsAndInstructions (cooking0)</a>																																																																																																

From the images attached below , it is seen that the dish “Malai kofta” has an IngredientsAndInstructions\_id 11 but the table is linked with “Recipe” table using a foreign key that matches the recipes with Recipe\_id = 25

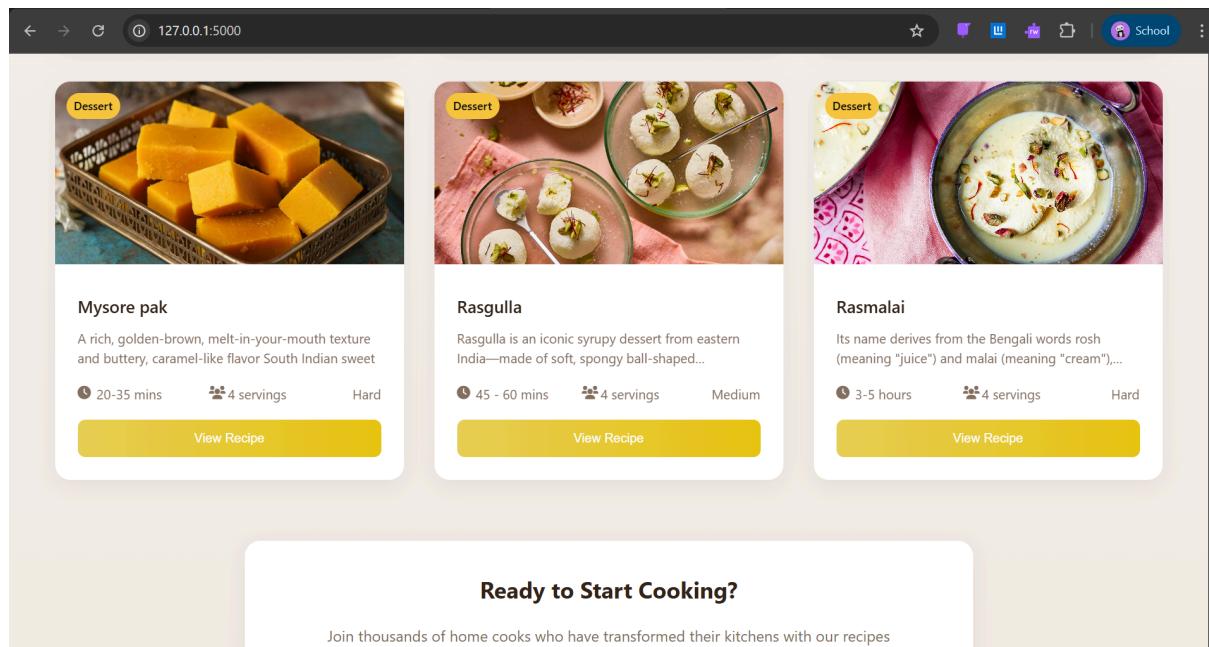
11 | 11 Malai kofta Recipe (cooking0) IngredientsAndInstructions (cooking0) In a bowl mix grated paneer boiled potatoes cc

11 | 11 Malai kofta Recipe (cooking0) IngredientsAndInstructions (cooking0) In a bowl mix grated paneer boiled potatoes cornflour almond flour or alternate binder chili powder garam ... 25

**Example 2** - (choosing a dish with id 6) - as per the main page i am choosing the dish - “Rasgulla”

This represents the website's front end, which is accessible to end users or customers.

Despite the site functioning on the surface, it is important to confirm whether it correctly retrieves all the relevant recipe information: preparation time, dish image, title, servings, ingredients, and the comprehensive cooking procedure.



By clicking on the “View recipe” the website page is redirected to another page displaying the required ingredients and detailed explanation of the selected recipe (Rasgulla)

[Back to home page](#)



## Rasgulla

Rasgulla is an iconic syrupy dessert from eastern India—made of soft, spongy ball-shaped dumplings crafted from fresh cottage cheese (chhena) and soaked in fragrant light sugar syrup.

CLOCK  
COOK TIME  
45 - 60 mins

PEOPLE  
SERVINGS  
4

DIFFICULTY  
Medium

### Ingredients

Everything you need for this recipe



### Ingredients

Everything you need for this recipe

- Full cream milk - 1Litre
- Lemon juice - 2-3 tbsp
- Semolina (suji) or all-purpose flour - 1 tsp
- Sugar- 2 cups
- Water- 3-4 cups
- Flavoring (optional)- Rose water or cardamom powder

### Instructions

Step-by-step cooking guide

### Instructions

Step-by-step cooking guide

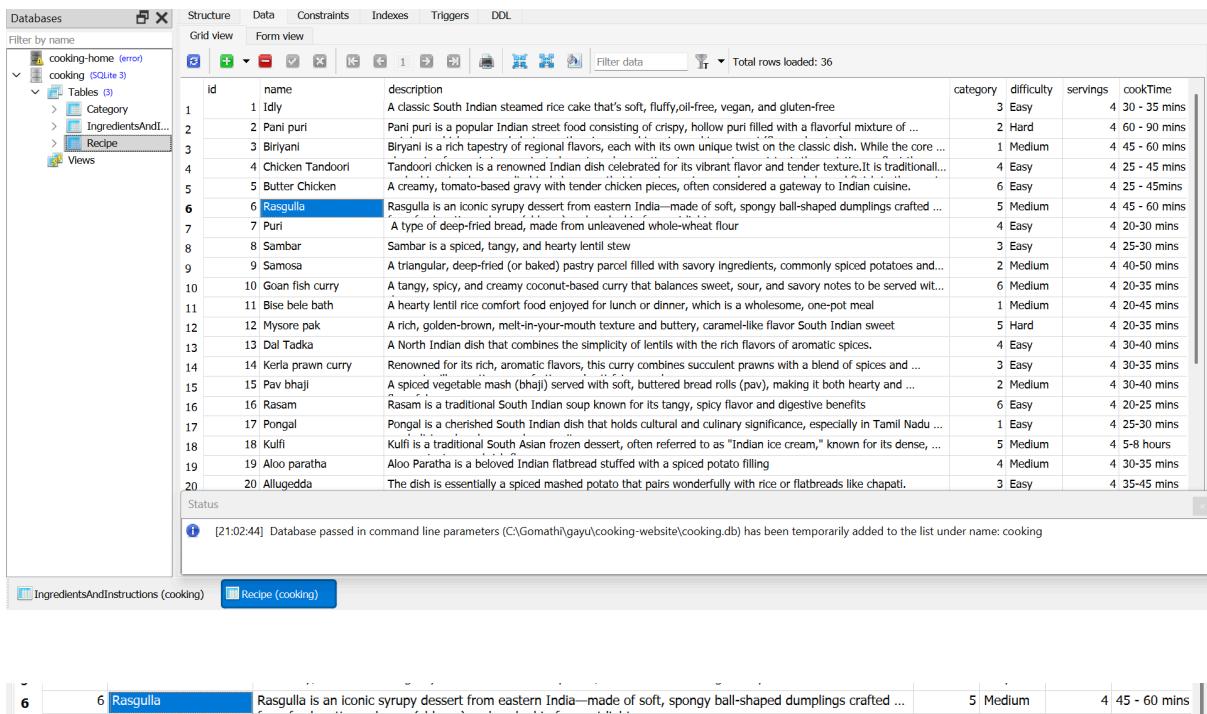
- 1 Bring milk to a gentle boil. Remove from heat and slowly add lemon juice/vinegar while stirring.
- 2 When milk curdles ;separate whey from solids.
- 3 Drain the curds using muslin cloth and rinse with cold water to remove acidity then hang or press to remove excess whey.
- 4 Transfer the chenna to a plate and knead until very smooth and soft (avoid over-kneading). Mix in semolina or flour to bind.
- 5 Divide the dough into small smooth balls without cracks.
- 6 In a wide pan bring water and sugar to a boil. Add flavoring (e.g. rose water or cardamom if using).
- 7 Gently drop the chenna balls into the boiling syrup. Cover and cook on medium-low heat for 15–20 minutes until they puff up and become spongy.
- 8 Allow the rasgullas to cool in syrup so they soak up the sweetness. Chill before serving. Enjoy! :)

### Ready to Start Cooking?

Join thousands of home cooks who have transformed their kitchens with our recipes

## Data base

This is a picture of the database from the “Recipe” table - it shows the recipe dish , with its name , and assigns a recipe\_id , it also links the recipe with its description , category ,difficulty , servings , and cooktime of all the dishes used in this website.



The screenshot shows a SQLite database interface with the following details:

- Databases:** cooking-home (error), cooking (SQLite 3)
- Tables:** Category, IngredientsAndInstructions, Recipe (selected)
- Structure:** Grid View, Form View
- Columns:** id, name, description, category, difficulty, servings, cookTime
- Rows:** 20 entries, including Rasgulla (highlighted in blue)
- Description of Rasgulla row:**

6	Rasgulla	Rasgulla is an iconic syrupy dessert from eastern India—made of soft, spongy ball-shaped dumplings crafted ...	5	Medium	4 45 - 60 mins
---	----------	--	---	--------	----------------
- Status:** [21:02:44] Database passed in command line parameters (C:\Gomathi\gayu\cooking-website\cooking.db) has been temporarily added to the list under name: cooking

The image attached below shows another table from the data base - called “IngredientsAndInstructions”

The ingredients and instructions of the different recipes used for this program are stored in this table as comma separated values.

Filter by name

Grid view Form view

Tables (3)

- Category
- IngredientsAndInstructions**
- Recipe

Views

ID	Name	Ingredient	Instruction
1	Idly	Idli Rice: 2 cups,Whole Urad Dal (skinned): 1 cup,Fenugreek Seeds (methi): ½ teaspoon (aids fermentation ...	Rinse rice and lentils separately until water run ...
2	Pani puri	1/2 cup Mint Leaves,1/2 cup Coriander Leaves, chopped,1-2 Green Chilli chopped,1/2 inch pieces of Ginger,1 ...	Add mint leaves coriander leaves green chilli gi ...
3	Dal makhani	Whole urad dal (black gram) - ¾ cup ,Rajma (kidney beans) - ¼ cup ,Butter - 3 tablespoons, Cumin seeds ...	Rinse and soak the whole urad dal and rajma o ...
4	Biryani	2 cups Basmati rice, 4 cups water (for cooking),Whole spices: "1 bay leaf, 4 cloves, 3 cardamom pods, 1 ...	Wash and soak the basmati rice for 20 minutes
5	Samosa	2 tbsp oil, 1 tsp cumin seeds , 1 tsp fennel seeds or crushed coriander seeds , 1 tsp ginger (finely chopped) o ...	In a bowl combine flour ajwain salt and ghee ( ...
6	Sambhar	Toor dal - ½ cup, Turmeric powder - ¼ tsp, Tamarind pulp - 1 tsp tamarind soaked in ½ cup hot ...	Rinse and pressure-cook toor dal with turmeric
7	Rasgulla	Full cream milk - 1 litre ,Lemon juice - 2-3 tbsp,Semolina (suj) or all-purpose flour - 1 tsp,Sugar- 2 cups,Wat...	Bring milk to a gentle boil. Remove from heat & ...
8	Chicken Tandoori	Chicken with bones (deally legs, thighs, or quarters) - approx. 1.3 kg,Lemon juice - 1 tsp,garlic paste - 1/2 ...	Clean and pat dry the chicken pieces,,Add lemc ...
9	Butter Chicken	500 g boneless chicken (thighs or breasts)- cut into 1-2 cm pieces,½ cup yogurt (curd or Greek yogurt),1tbsp ...	In a bowl combine all marinade ingredients anc ...
10	Puri	Whole wheat flour - 2 cups,Salt - ½ to ½ teaspoon,Oil or ghee - 1 teaspoon ,Water - as needed to knead a ...	In a bowl combine flour with salt and oil. Mix ti ...
11	Malai kofta	Panier (grated): 200 g, Potatoes (boiled; peeled; grated or mashed): 2-3 medium, Cornflour : 1 tbsp, Option...	In a bowl mix grated paneer boiled potatoes cc ...
12	Kaju barfi	½ cup water, 6 tablespoons sugar, 1 teaspoon saffron (optional for aroma/color), 1 teaspoon cardamom ...	Grind cashews (at room temperature) into a sn ...
13	Upma	1 cup semolina, 1 tbsp oil, 1 tsp mustard seeds, 1 tsp urad dal, ¼ tsp asafoetida, ½ cup finely chopped onion ...	In a dry pan on medium heat roast 1 cup semic ...
14	Chettinad chicken curry	1 kg chicken jointed into pieces, 1 tbsp each of coriander seeds; cumin seeds; and fennel seeds, 1 tsp poppy ...	In a pan over medium heat toast coriander; cu ...
15	Vada pav	3 medium potatoes (boiled; peeled; and mashed ,1 teaspoon mustard seeds , 1 sprig curry leaves, ½ teaspoon ...	Bolt the potatoes until tender. Peel and coarse ...
16	Allugedda	700 g potatoes, 3-4 tablespoons oil, 1 teaspoon mustard seeds , 2 teaspoons urad dal, 1 large onion- finely ...	In a large mixing bowl combine the whole whe ...
17	Aloo paratha	4 medium-sized potatoes; (boiled; peeled; and mashed ,1 small onion; finely chopped,2 green chillies; finely ...	In a small bowl soak the saffron strands in 1 ta ...
18	Kulfi	½ cup sweetened condensed milk,100 ml chilled heavy whipping cream,Pinch of saffron strands soaked in 1 ...	Pressure cook or boil the rice and dal until both
19	Pongal	½ cup rice ,½-½ cup moong dal ,3 cups jaggery (or ½ cup tightly packed jaggery powder; adjust sweetness...)	Pressure cook or boil 2 tbsp toor dal with a cup
20	Rasam	Toor dal (split pigeon peas): 2 tablespoons ,Tomatoes: ½ cup chopped (about 2-3 medium),Tamarind pulp o ...	Pressure cook or boil 2 tbsp toor dal with a cup

Status

[21:02:44] Database passed in command line parameters (C:\Gomathi\gayu\cooking-website\cooking.db) has been temporarily added to the list under name: cooking

IngredientsAndInstructions (cooking) Recipe (cooking)

Filter by name

Grid view Form view

Tables (3)

- Category
- IngredientsAndInstructions**
- Recipe

Views

recipe_id	instruction
1	Rinse rice and lentils separately until water runs clear. Add fenugreek seeds to one of them if preferred. Soak ...
2	Add mint leaves coriander leaves green chilli ginger and lemon juice in the small chutney jar of a grinder.,...
3	Rinse and soak the whole urad dal and rajma overnight (6-8 hours). Drain and add to a pressure cooker wit...
35	Wash and soak the basmati rice for 20 minutes. Drain and set aside.,Tempo the Spices:In a large pot heat ...
3	In a bowl combine flour ajwain salt and ghee (or oil).Gradually add water and knead into a firm yet pliable ...
9	Rinse and pressure-cook toor dal with turmeric and enough water (1.5-2 cups) until it's soft and mushy. Mas...
8	Bring milk to a gentle boil. Remove from heat and slowly add lemon juice/vinegar while stirring., When milk ...
6	Clean and pat dry the chicken pieces,,Add lemon juice garlic paste ginger paste onion juice green chilli paste ...
4	In a bowl combine all marinade ingredients and coat the chicken pieces. Refrigerate for at least 1 hour ...
5	In a pan over medium heat toast coriander; cumin; fennel; poppy seeds; Kashmiri chilli powder; and turmeric ...
7	In a bowl mix grated paneer boiled potatoes cornflour almond flour or alternate binder chilli powder garam ...
25	Grind cashews (at room temperature) into a smooth powder using short pulses; avoid over-grinding to prevent...
24	In a large mixing bowl combine the whole wheat flour and salt.,Add the oil or ghee and mix until the flour ...
23	Bolt the potatoes until tender. Peel and coarsely mash them--keep some texture for the best bite.,Finely chop...
22	In a small bowl soak the saffron strands in 1 tablespoon of warm milk. Let it sit for about 10 minutes to relea...
21	Boil; peel; and mash the potatoes; set aside.,In a pan heat oil. Add mustard seeds--once they splutter, add ...
20	Boil the potatoes until tender. Peel and coarsely mash them--keep some texture for the best bite.,Finely chop...
19	In a large mixing bowl combine the whole wheat flour and salt.,Add the oil or ghee and mix until the flour ...
18	In a small bowl soak the saffron strands in 1 tablespoon of warm milk. Let it sit for about 10 minutes to relea...
17	Pressure cook or boil the rice and dal until both are soft. Use water or a combination of water and milk for ...
16	Pressure cook or boil 2 tbsp toor dal with a cup of water until soft and mushy. Save some of the dal water for ...

Status

[21:02:44] Database passed in command line parameters (C:\Gomathi\gayu\cooking-website\cooking.db) has been temporarily added to the list under name: cooking

IngredientsAndInstructions (cooking) Recipe (cooking)

From the images attached below , it is seen that the dish “Malai kofta” has an IngredientsAndInstructions\_id 7 but the table is linked with “Recipe” table using a foreign key that matches the recipes with Recipe\_id = 6

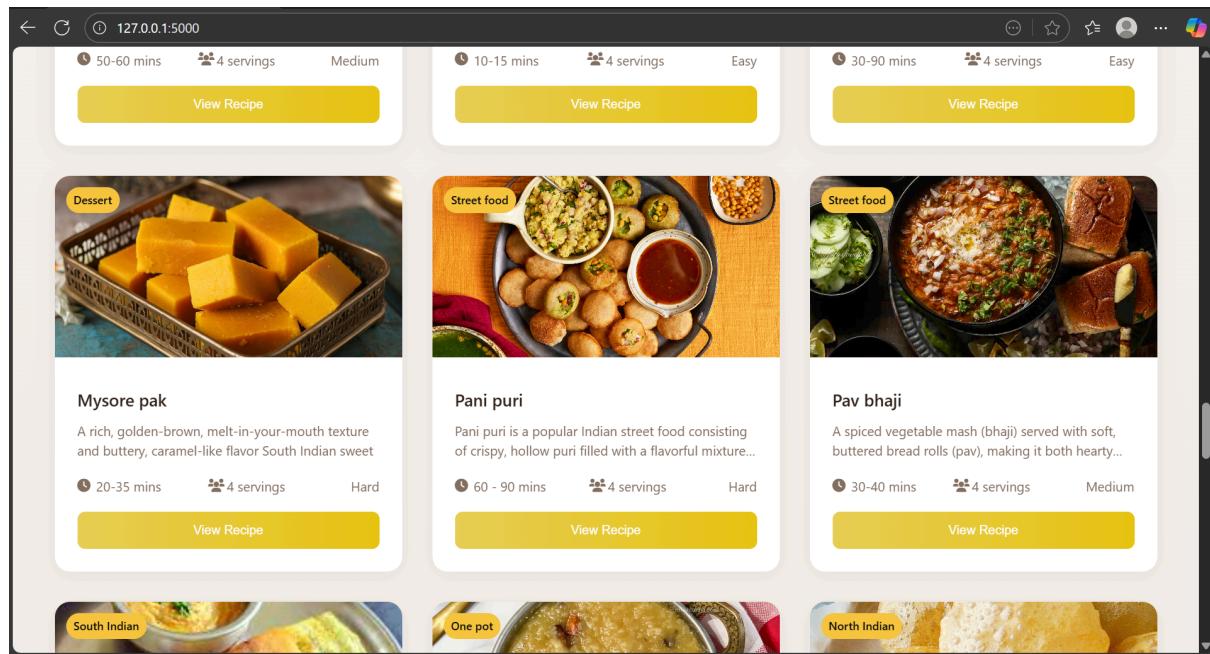
7 Rasgulla Full cream milk - 1 litre ,Lemon juice - 2-3 tbsp,Semolina (suj) or all-purpose flour - 1 tsp,Sugar- 2 cups,Wat... Bring milk to a gentle boil. Remove from heat & ...

7 3 tbsp,Semolina (suj) or all-purpose flour - 1 tsp,Sugar- 2 cups,Wat... Bring milk to a gentle boil. Remove from heat and slowly add lemon juice/vinegar while stirring., When milk ...

**Example 3** - (choosing a dish with id 15) - as per the main page i am choosing the dish - “Pav bhaji”

This represents the website's front end, which is accessible to end users or customers.

Despite the site functioning on the surface, it is important to confirm whether it correctly retrieves all the relevant recipe information: preparation time, dish image, title, servings, ingredients, and the comprehensive cooking procedure.



By clicking on the “View recipe” the website page is redirected to another page displaying the required ingredients and detailed explanation of the selected recipe (Pav bhaji)

A detailed view of the Pav bhaji recipe page. At the top left is a 'Back to home page' link. The main feature is a large image of Pav bhaji served with bread rolls. To the right of the image is the title 'Pav bhaji' and a brief description: 'A spiced vegetable mash (bhaji) served with soft, buttered bread rolls (pav), making it both hearty and flavorful.' Below this are three boxes for 'COOK TIME' (30-40 mins), 'SERVINGS' (4), and 'DIFFICULTY' (Medium). At the bottom are two sections: 'Ingredients' (listing what you need) and 'Instructions' (step-by-step guide).



COOK TIME  
30-40 mins

SERVINGS  
4

DIFFICULTY  
Medium

## Ingredients

Everything you need for this recipe

- Potatoes: 2-4 medium- boiled and mashed
- Cauliflower florets: ~½ cup- boiled or cooked
- Green peas: ~½ to 1 cup- boiled
- Carrot: ~¼ to 1 cup- finely chopped and boiled
- Capsicum / Bell pepper: ½ cup- finely chopped
- Tomatoes: ~½ to 1 cup- finely chopped or pureed
- Onion: 1 cup chopped (or ~1 medium)
- Ginger-garlic paste: 1 tsp (or more)
- Pav bhaji masala: ~2 tablespoons (start with less and adjust to taste)
- Red chili powder (preferably Kashmiri for color): ~1 tsp
- Turmeric powder: ~¼ tsp
- (Optional) Cumin seeds
- coriander powder for depth
- Salt: To taste
- Oil: ~2 tbsp for cooking
- Butter: ~2-4 tbsp to enrich the bhaji and toast the pav
- Coriander leaves: handful chopped (for garnish)
- Lime or lemon juice: ~1 tsp for brightness
- Pav: 8 rolls (roughly 2 per person) buttered and toasted

## Instructions

Step-by-step cooking guide

- 1 Boil or pressure-cook potatoes; cauliflower; peas; carrots; and capsicum until soft. Drain and mash lightly—keeping a bit of texture is great.
- 2 Sauté the aromatics and spices
- 3 Heat oil (and some butter if you like) in a pan. Sauté onions and ginger-garlic paste until translucent. Add tomatoes; chili powder; turmeric; pav bhaji masala; and salt. Cook until oil starts to separate.
- 4 Combine with vegetables. Add the mashed vegetables to the spiced base. Mix well adding water to adjust consistency. Simmer; mashing further for a velvety texture.
- 5 Finish with butter and garnish.
- 6 Stir in butter ;squeeze in lime juice; and sprinkle chopped coriander.
- 7 Toast the pav. Spread butter on sliced pav and toast on a griddle until golden. Optionally sprinkle a bit of pav bhaji masala for extra flavor. Serve hot and Enjoy !)

### Ready to Start Cooking?

Join thousands of home cooks who have transformed their kitchens with our recipes

## Data base

This is a picture of the database from the “Recipe” table - it shows the recipe dish , with its name , and assigns a recipe\_id , it also links the recipe with its description , category ,difficulty , servings , and cooktime of all the dishes used in this website.

Databases cooking-home (error) cooking (SQLite 3)

Filter by name

Structure Data Constraints Indexes Triggers DDL

Grid view Form view Filter data Total rows loaded: 36

5	Butter Chicken	A creamy, tomato-based gravy with tender chicken pieces, often considered a gateway to Indian cuisine.	6	Easy	4	25 - 45mins		
6	Rasgulla	Rasgulla is an iconic syrupy dessert from eastern India—made of soft, spongy ball-shaped dumplings crafted ...	5	Medium	4	45 - 60 mins		
7	Puri	A type of deep-fried bread, made from unleavened whole-wheat flour	4	Easy	4	20-30 mins		
8	Sambar	Sambar is a spiced, tangy, and hearty lentil stew	3	Easy	4	25-30 mins		
9	Samosa	A triangular, deep-fried (or baked) pastry parcel filled with savory ingredients, commonly spiced potatoes and...	2	Medium	4	40-50 mins		
10	Goan fish curry	A tangy, spicy, and creamy coconut-based curry that balances sweet, sour, and savory notes to be served wit...	6	Medium	4	20-35 mins		
11	Bise bele bath	A hearty lentil rice comfort food enjoyed for lunch or dinner, which is a wholesome, one-pot meal	1	Medium	4	20-45 mins		
12	Mysore pak	A rich, golden-brown, melt-in-your-mouth texture and buttery, caramel-like flavor South Indian sweet	5	Hard	4	20-35 mins		
13	Dal Tadka	A North Indian dish that combines the simplicity of lentils with the rich flavors of aromatic spices.	4	Easy	4	30-40 mins		
14	Kerala prawn curry	Renowned for its rich, aromatic flavors, this curry combines succulent prawns with a blend of spices and ...	3	Easy	4	30-35 mins		
15	Pav bhaji	A spiced vegetable mash (bhaji) served with soft, buttered bread rolls (pav), making it both hearty and ...	2	Medium	4	30-40 mins		
16	Rasam	Rasam is a traditional South Indian soup known for its tangy, spicy flavor and digestive benefits	6	Easy	4	20-25 mins		
17	Pongal	Pongal is a cherished South Indian dish that holds cultural and culinary significance, especially in Tamil Nadu ...	1	Easy	4	25-30 mins		
18	Kulfi	Kulfi is a traditional South Asian frozen dessert, often referred to as "Indian ice cream," known for its dense, ...	5	Medium	4	5-8 hours		
19	Aloo paratha	Aloo Paratha is a beloved Indian flatbread stuffed with a spiced potato filling	4	Medium	4	30-35 mins		
20	Allugedda	The dish is essentially a spiced mashed potato that pairs wonderfully with rice or flatbreads like chapati.	3	Easy	4	35-45 mins		
21	Vada pav	Often referred to as the "Indian burger," it consists of a spicy, deep-fried potato fritter (vada) placed inside a ...	2	Easy	4	20-30 mins		
22	Chettinad chicken curry	Celebrated for its bold flavors and aromatic spices, it stands out as one of the spiciest and most flavorful ...	6	Medium	4	30-45 mins		
23	Upma	Upma is a traditional South Indian breakfast dish made primarily from semolina, sautéed with spices, lentils, ...	1	Easy	4	20-25 mins		
24	Kaju barfi	Kaju Barfi, also known as Kaju Katli, is a beloved Indian sweet renowned for its smooth, melt-in-the-mouth ...	5	Medium	4	60-90 mins		
25	Malai kofta	Malai Kofta is a beloved vegetarian Indian dish that's both indulgent and aromatic. This dish consist of golden...	4	Medium	4	50-60 mins		
26	Appam	Appam is a unique South Indian pancake, most prominently found in Kerala crafted from a fermented batter ...	3	Easy	4	10-15 mins		
27	Masala chai	Masala chai is a beloved spiced tea originating from India, known for its rich flavor and cultural significance.	2	Easy	4	10-15 mins		

Recipe (cooking)

15 A spiced vegetable mash (bhaji) served with soft, buttered bread rolls (pav), making it both hearty and ... 2 Medium 4 30-40 mins pavbhaji.jpeg

The image attached below shows another table from the data base - called "IngredientsAndInstructions"

The ingredients and instructions of the different recipes used for this program are stored in this table as comma separated values.

Databases cooking-home (error) cooking (SQLite 3)

Filter by name

Structure Data Constraints Indexes Triggers DDL

Grid view Form view Filter data Total rows loaded: 36

14	Chettinad chicken curry	1kg chicken jointed into pieces, 1 tbsp each of coriander seeds; cumin seeds; and fennel seeds, 1 tsp poppy ...						instruction
15	Vada pav	3 medium potatoes; boiled; peeled; and mashed, 1 teaspoon mustard seeds, 1 sprig curry leaves, 1/2 teaspoon...						In a pan over medium heat toast coriander; cu...
16	Allugedda	700 g potatoes, 3-4 tablespoons oil, 1 teaspoon mustard seeds, 2 teaspoons urad dal, 1 large onion- finely ...						Boll the potatoes until tender. Peel and coarse...
17	Aloo paratha	4 medium-sized potatoes; boiled; peeled; and mashed, 1 small onion; finely chopped,2 green chillies; finely ...						In a large mixing bowl combine the whole whe...
18	Kulfi	1/2 cup sweetened condensed milk,100 ml chilled heavy whipping cream,Pinch of saffron strands soaked in 1 ...						In a small bowl soak the saffron strands in 1 ta...
19	Pongal	1/2 cup rice, 1/2-1/2 cup moong dal ,3 cups jaggery (or 1/2 cup tightly packed jaggery powder; adjust sweetness...)						Pressure cook or boil the rice and dal until boi...
20	Rasam	Toor dal (split pigeon peas): 2 tablespoons, Tomatoes: 1/2 cup chopped (about 2-3 medium),Tandoor pul o...						Pressure cook or boil 2 tbsp toor dal with a cup...
21	Pav bhaji	Potatoes: 2-4 medium- boiled and mashed,Cauliflower florets: ~1/2 cup- boiled or cooked,Green peas: ~1/2 ...						Boil or pressure-cook potatoes,cauliflower; pe...
22	Kerala prawn curry	500 g jumbo prawns,2 tsp black mustard seeds,1 tsp fenugreek seeds,28 curry leaves,1 tsp turmeric,1 tsp ...						Blend chillies; onions; and ginger into a paste.,...
23	Dal Tadka	1cup yellow split lentils,1tsp ginger paste,1tsp garlic paste,1/2 tsp red chilli powder,1/4 tsp turmeric powder,...						Rinse the dal and cook with onions; tomatoes;
24	Mysore pak	Besan: 1 cup,Sugar: 1 1/2 cups,Ghee: 2 cups,Water: 3/4 cup						Prepare sugar syrup: Combine sugar with wate...
25	Bise bele bath	Rice : about 3/4 cup to 1 cup (rinsed and soaked),Toor dal (split pigeon peas): about 1/2 cup,Carrot (diced): ~...						Rinse and soak both; then pressure-cook toget...
26	Goan fish curry	400-600 g firm white fish (e.g., sea bream/ cod/ haddock; cut into 3 cm chunks),150 ml coconut milk (full fat...						Marinate fish: Toss the fish chunks with a pinc...
27	Kachori	300 g plain flour (all-purpose/maida),2 tbsp ghee,1 tbsp vegetable oil,1 tsp ajwain (carom seeds),~150 ml ~...						Prepare the dough: Mix flour; ghee; oil; and aj...
28	Pesarattu	Whole green gram (moong dal) ~1 cup (~200 g)- soaked for 6-8 hours or overnight,Raw rice ~ 1/2 cup ...						Soak the green gram and rice (if using) togethe...
29	Rohan josh	6Tbsp neutral cooking oil (e.g. vegetable oil),1 Tbsp cumin seeds,6-7 whole cloves,1-2 cinnamon sticks,3-4 ...						Heat the oil in a heavy-bottomed pot over med...
30	Rasmalai	2 liters full-fat milk,2 tablespoons lemon juice (or vinegar),1 cup sugar,5 cups water,1 teaspoon kevra water ...						Boll the 2 liters of milk in a heavy-bottomed pa...
31	Brinji rice	1 1/2 cups basmati rice - washed and soaked for 20 minutes,2-3 tablespoons ghee - or oil,3 bay leaves,1 ...						Wash and soak the basmati rice for 20 minutes
32	Jigarthanda	Badam Pista (Almond Grm) - 2 teaspoons,Water - 2 cups (for soaking almond gum),Full-fat Milk - 2 ...						Rinse the badam pistin thoroughly,Soak it in 2 c...
33	Masala chai	Water - 2 cups,Whole milk - 2 cups (adjust for desired creaminess),Loose black tea leaves - 2 tablespoons ...						Lightly crush the whole spices (cardamom, clov...
34	Appam	Raw rice - 2 cups,Cooked rice (or poha/aval) Handful (optional for softness),Grated coconut...						Wash and soak 2 cups of raw rice (and optiona...
35	Vindaloo	600-700 g pork shoulder (cubed) for a traditional version, or use chicken thighs for a milder option,8-12 dried...						Dry-roast whole spices; chillies; garlic; and ging...
36	Misti doi	1 litre full-fat (whole) milk,175-180 g palm jaggery (nolen gun) finely chopped (or substitute brown sugar),1/2 ...						Boll the milk on low-medium heat; scraping am...

Recipe (cooking)

IngredientsAndInstructions (cooking)

Filter by name

	Instruction	recipe_id
14	In a pan over medium heat, toast coriander; cumin; fennel; poppy seeds; Kashmiri chili powder; and turmeric... Boil; peel; and mash the potatoes; set aside.,In a pan heat oil. Add mustard seeds—once they splutter add ...	22
15	mashed ,1 teaspoon mustard seeds ,1 sprig curry leaves ,1/2 teaspoon...	21
16	16 spoon mustard seeds ,2 teaspoons urad dal ,1 large onion- finely ...	20
17	17 ; and mashed ,1 small onion, finely chopped,2 green chillies, finely ...	19
18	18 I chilled heavy whipping cream,Pinch of saffron strands soaked in 1 ...	18
19	19 ; Jaggery (or 1/2 cup tightly packed jaggery powder; adjust sweetness... 20 ,Tomatoes: 1/2 cup chopped (about 2-3 medium),Tamarind pulp o...	17
21	21 ed ,Cauliflower florets: ~1/2 cup- boiled or cooked ,Green peas: ~1/2 t...	16
22	22 seeds,1 tsp fenugreek seeds,28 curry leaves,1 tsp turmeric,1 tsp ...	15
23	23 ,1 tsp garlic paste,1/2 tsp red chilli powder,1/4 tsp turmeric powder,...	14
24	24 ips,Water: 3/4 cup	13
25	25 soaked),Toor dal (split pigeon peas): about 1/2 cup,Carrot (diced): ~...	12
26	26 1/4 cod/ haddock; cut into 3 cm chunks),150 ml coconut milk (full fat... 27 sp ghee,1 tbsp vegetable oil,1 tsp ajwain (cumin seeds),~150 ml ...	11
28	28 (~200g)- soaked for 6-8 hours or overnight ,Raw rice - ~1/2 cup ...	10
29	29 oil),1 Tbsp cumin seeds,6-7 whole cloves,1-2 cinnamon sticks,3-4 ...	33
30	30 juice (or vinegar),1 cup sugar,5 cups water,1 teaspoon kewra water ...	32
31	31 ed for 20 minutes,2-3 tablespoons ghee - or oil,3 bay leaves,1 ...	31
32	32 ,Water - 2 cups (for soaking almond gum),Full-fat Milk - 2 ...	30
33	33 just for desired creaminess),Loose black tea leaves - 2 tablespoons ...	29
34	34 oil) Handful (optional for softness),Grated coconut...	28
35	35 additional version, or use chicken thighs for a milder option,8-12 drie...	27
36	36 m Jaggery (nolen gur) finely chopped (or substitute brown sugar),1/2 ...	26

From the images attached below , it is seen that the dish “Pav bhaji” has an IngredientsAndInstructions\_id 21 but the table is linked with “Recipe” table using a foreign key that matches the recipes with Recipe\_id = 15

21 21 Pav bhaji Potatoes: 2-4 medium- boiled and mashed ,Cauliflower florets: ~1/2 cup- boiled or cooked ,Green peas: ~1/2 t... Boil or pressure-cook potatoes; cauliflower; pei

21 21 ed ,Cauliflower florets: ~1/2 cup- boiled or cooked ,Green peas: ~1/2 t... Boil or pressure-cook potatoes; cauliflower; pei 15

From the 3 examples attached on the top , we can conclude that the website follows data integrity. This is because , the particular chosen recipe , fetches the correct dish details from the database , from both the “Recipe” table and the “IngredientsAndInstructions” table.

Even though , the “IngredientsAndInstructions” id does not match with the “Recipe” id , the table is linked with each other with foreign keys , for example for the dish “Pav bhaji” (3rd example) , its Recipe\_id = 15 but its IngredientsAndInstructions\_id = 21 which contradicts , but is linked with each other in the IngredientsAndInstructions table.

### Relevant implications & conventions -

#### Relevant implications

What are relevant implications ? What are the types of relevant implications used in general websites ? Why are they used to make a website and how/ what have I used in my website ?

## 1. What are relevant implications ?

When building a website, the term “relevant implications” refers to the important consequences, considerations, or effects that must be accounted for throughout the planning, design, development, and maintenance phases. These implications can affect how successful, functional, secure, and user-friendly the website is.

## 2. What are the types of relevant implications used in general websites ?

The types of relevant implications used in different website are -

- Social
- Cultural
- Ethical
- Aesthetics
- Sustainability and future proofing

## 3. Why are they used to make a website?

- Social

Social implication shows how the website affects people's lives, relationships, and social behavior. Ignoring social implications can harm communities, promote inequality, or contribute to misinformation.

- **Accessibility:** If a website isn't accessible (e.g., no screen reader support, poor color contrast), it can increase social inequality.
- **Impact on communication:** Websites and social platforms shape how people interact, share information, and form communities.
- **Digital divide:** Websites that require high bandwidth or modern devices might exclude users in regions with poor internet or older technology, worsening inequality.
- **Misinformation and manipulation:** Some websites can spread false information or manipulate users through algorithms or design (clickbait, fake news).

## Cultural

This type of relevant implication tells how websites respect or reflect cultural values, traditions, languages, and social norms. Culturally insensitive websites can alienate users, cause offense, or fail to engage the target audience.

- **Localization:** Adapting content, language, and visuals to fit local cultures and customs.
- **Avoiding cultural insensitivity:** Using images, language, or symbols that don't offend or misrepresent cultures.
- **Diversity and inclusion:** Representing diverse groups fairly in imagery and content.

## Ethical

This relevant implication means - the moral responsibilities and values that must guide how a website is designed and operated. Ethical considerations build trust and protect users from harm, exploitation, or manipulation.

- **Privacy:** Collecting user data without clear consent or security is unethical.
- **Transparency:** Websites should be honest about what they do with users' data or how algorithms decide what content to show.
- **Fairness:** Avoiding biased algorithms that discriminate against certain groups.
- **Content moderation:** Deciding how to handle hate speech, harassment, or illegal content.

## Aesthetics

Aesthetics refers to the visual appeal and overall design style of a website - how it looks, feels, and creates an emotional response from users.

- Using **consistent color schemes and typography** creates harmony.

- Incorporating **white space** prevents the design from feeling crowded.
- Choosing **responsive design** means aesthetics adjust well across devices.
- Visual elements (images, icons, videos) should be high quality but optimized to avoid slowing the site.
- Aesthetic choices should align with the **target audience's preferences and cultural context** (e.g., playful colors for kids' sites, sleek minimalism for corporate sites).

Sustainability and future proofing

Sustainability in web design means creating websites that minimize negative impacts on the environment and promote responsible use of resources, both in development and operation. Future proofing is designing and building a website so it can adapt easily to new technologies, trends, user needs, and growth without needing complete redevelopment.

- Optimizing images and code to reduce data transfer and loading times (less energy used).
- Using green hosting providers that run on renewable energy.
- Designing lightweight sites with minimal scripts, avoiding unnecessary animations or heavy multimedia.
- Encouraging longer lifespan of sites by designing for easy updates rather than frequent complete rebuilds.
- Using **clean, modular, and well-documented code** to make updates easier.
- Designing with **scalable architecture** (e.g., using APIs, content management systems).
- Prioritizing **standards-compliant code** that works across browsers and devices.
- Keeping **flexible layouts** that adapt to new screen sizes and devices.
- Planning for **content scalability** (e.g., easy to add more pages, languages).

4. How/ what have I used in my website ?

In my website , I have used these relevant implications -

Social -

Social implication shows how the website affects people's lives, relationships, and social behavior. Ignoring social implications can harm communities, promote inequality, or contribute to misinformation.

I have made sure that this website does not personally affect anyone or offend anyone. For example - This website can be used by people who meet to cook together thus positively affecting people's lives, relationships, and social behavior.

Cultural -

This relevant implication shows how websites respect or reflect cultural values, traditions, languages, and social norms. Culturally insensitive websites can alienate users, cause offense, or fail to engage the target audience.

I have taken this project as an opportunity to promote Indian culture and its famous foods. This website shows the users the diverse food options from Indian cuisine.

I have also taken this into consideration to not provide the wrong information or to disrespect the culture or to offend anyone.

Given that "culture" is a sensitive topic, I've cautiously used the correct information and presented this in the correct manner.

Ethical -

This relevant implication means - the moral responsibilities and values that must guide how a website is designed and operated. Ethical considerations build trust and protect users from harm, exploitation, or manipulation.

I have referred to proper cook books, dish-recipes and experienced home cooks to make sure that I deliver the correct information to the users to foster their trust. I have made sure that referring from this website does not promote any misinformation or mislead the users ... be it the amount of ingredients or the cooking methodology , I have carefully curated the contents displayed/used so as to provide the perfectly correct information to the users. This can also be linked with another relevant implication - sustainability , as the correct information is provided , users don't waste food or ingredients while referring to the contents of my website. This leads to a greener environment.

Aesthetics -

To improve the visual appeal and overall design style of my website — how it looks, feels, and creates an emotional response from users.

I have used css to code all my Aesthetics and create a warm and welcoming website.

I have chosen the colour palette to be - a warm beige and a cool teal . When the customer hovers over a particular recipe , the recipe name changes colour so they know which recipe they are viewing . I have also made a few animations when the users hover over the website. The website is easily usable, and simple to handle.

### Relevant conventions

#### **1 Visibility of System Status**

**Designs should *keep users informed about what is going on, through appropriate, timely feedback.***



Interactive mall maps have to show people where they currently are, to help them understand where to go next.

1. Visibility of System Status - This heuristic emphasizes the importance of keeping users informed about what is happening in the website this can be implemented by:

Interactive Elements: Ensure that buttons and links change appearance when hovered over or clicked, signaling to users that their actions are being recognized.By implementing these types of features, users will feel more confident and informed while navigating your site.

## 2. Match Between System and the Real World

My website uses language and concepts familiar to users.

Few characteristics of my cooking website:

- Use common cooking terms and familiar units (cups, tablespoons, grams).
- Organize recipes and instructions just like a real cookbook.
- Use images/videos that represent actual cooking steps and ingredients.

## 2 Match between System and the Real World

The design should speak the users' language. Use words, phrases, and concepts familiar to the user, rather than internal jargon.



Users can quickly understand which stovetop control maps to each heating element.

## 4 Consistency and Standards

Users should not have to wonder whether different words, situations, or actions mean the same thing.

Follow platform conventions.



Check-in counters are usually located at the front of hotels, which meets expectations.

## 4. Consistency and Standards

Following platform conventions and keeping design consistent.

Few characteristics of my cooking website:

- Using standard icons (e.g., magnifying glass for search).
- Keeping navigation menus, buttons, and color schemes uniform across pages.
- Using consistent terminology for cooking actions and tools.

## 7. Flexibility and Efficiency of Use

Allowing both novices and experts to use the site efficiently.

Few characteristics of my cooking website:

- Provides filters and sorting options for experts (e.g., cooking time, servings, difficulty).
- Allowing cooks to follow step-by-step guided cooking mode.

## 7 Flexibility and Efficiency of Use

**Shortcuts – hidden from novice users**  
— may speed up the interaction for the expert user.



Regular routes are listed on maps, but locals with more knowledge of the area can take shortcuts.

## 8 Aesthetic and Minimalist Design

**Interfaces should not contain information which is irrelevant. Every extra unit of information in an interface competes with the relevant units of information.**



A minimalist three-legged stool is still a place to sit.

## 8. Aesthetic and Minimalist Design

Keeping the interface clean and avoiding unnecessary information.

Few characteristics of my cooking website:

- Presenting recipes without clutter and focusing on key steps and ingredients.
- Avoiding excessive/unwanted instructions or ingredients that distract from cooking.
- Using whitespace and simple fonts for readability.

## Git log

As i did not know how to link the git commits to the docs , i am attaching them as pictures  
Pictures attached below are my git commits for this project -

Gayathrideri5533 / cooking-website

Type / to search

Code Issues Pull requests Actions Projects Wiki Security Insights Settings

cooking-website Public

main 1 Branch 0 Tags

Go to file Add file Code About

Gayathrideri5533 404 281369d - 5 hours ago 74 Commits

static error correcting using PEP8 20 hours ago

templates checking and correcting errors yesterday

ERD.png downloading ERD last week

PANI PURI-.md collecting data last week

PANI PURI-.txt collecting data last week

cooking.db changing images last week

routes.py 404 5 hours ago

No description, website, or topics provided.

Activity 0 stars 0 watching 0 forks

Releases No releases published Create a new release

Packages No packages published Publish your first package

Gayathrideri5533 / cooking-website

Type / to search

Code Issues Pull requests Actions Projects Wiki Security Insights Settings

Commits

main All users All time

Commits on Sep 18, 2025

404 281369d

Gayathrideri5533 committed 5 hours ago

Commits on Sep 17, 2025

error correcting using PEP8 1cd3fcf

Gayathrideri5533 committed 20 hours ago

changing name of url 22dedb7

Gayathrideri5533 committed yesterday

changing urls name 4febfe9

Gayathrideri5533 committed yesterday

trying it again

**minor changes to url**  
Gayathridevi5533 committed yesterday  
40ea801

**changing images**  
Gayathridevi5533 committed yesterday  
b69ad63

**removing unwanted/not working code**  
Gayathridevi5533 committed yesterday  
92fd2ab

**checking and correcting errors**  
Gayathridevi5533 committed yesterday  
74dc58a

-o- Commits on Sep 16, 2025

**comments**  
Gayathridevi5533 committed 2 days ago  
f161b53

**cleaning the routes page**  
Gayathridevi5533 committed 2 days ago  
10acd7b

**saving new changes**  
Gayathridevi5533 committed 2 days ago  
7ce5bb0

-o- Commits on Sep 14, 2025

**changing images**  
Gayathridevi5533 committed 4 days ago  
473575d

-o- Commits on Sep 12, 2025

**fixing problems**  
Gayathridevi5533 committed last week  
7ac1a35

-o- Commits on Sep 11, 2025

**trying to fix problems shown in the output**  
Gayathridevi5533 committed last week  
3d97c15

**adding routes**  
Gayathridevi5533 committed last week  
8b07bb9

**error correction**  
Gayathridevi5533 committed last week  
b43eb01

**404 page**  
Gayathridevi5533 committed last week  
09f2763

**fixing fonts**  
Gayathridevi5533 committed last week  
d639bf7

**installing fonts**  
Gayathridevi5533 committed last week  
4754387

**fixing problems**  
Gayathridevi5533 committed last week  
e2b97d2

-o	Commits on Sep 10, 2025
	<b>fixing problems</b> Gayathridevi5533 committed last week 35212ff
-o	Commits on Sep 9, 2025
	<b>commenting</b> Gayathridevi5533 committed last week aedc7eb
	<b>downloading ERD</b> Gayathridevi5533 committed last week 73ea604
	<b>changing images</b> Gayathridevi5533 committed last week 6391efc
	<b>changing db</b> Gayathridevi5533 committed last week 2a972e8
	<b>changing image for 1 recipe</b> Gayathridevi5533 committed last week 8d24145
	<b>changing data in db</b> Gayathridevi5533 committed last week 5911fd1
	<b>entering data</b> Gayathridevi5533 committed last week cbf333d

-o	<b>changing data in db</b> Gayathridevi5533 committed last week 5911fd1
	<b>entering data</b> Gayathridevi5533 committed last week cbf333d
	<b>chnging data in db</b> Gayathridevi5533 committed last week c18e02c
	<b>makign changes to db</b> Gayathridevi5533 committed last week ae2d373
	<b>entering data</b> Gayathridevi5533 committed last week c0079b3
	<b>collecting data</b> Gayathridevi5533 committed last week 011a209
-o	Commits on Sep 8, 2025
	<b>entering ingredients in data base</b> Gayathridevi5533 committed last week 801563a
	<b>entering ingredients and instructions in data base</b> Gayathridevi5533 committed last week c0dd492

[Previous](#) [Next >](#)

-o- Commits on Sep 8, 2025

- dal makhani**  
Gayathridevi5533 committed last week  
making changes to data base and creating recipe page  
Gayathridevi5533 committed last week

-o- Commits on Sep 7, 2025

- entering a table in db**  
Gayathridevi5533 committed 2 weeks ago
- editing the db**  
Gayathridevi5533 committed 2 weeks ago

-o- Commits on Sep 4, 2025

- deleting unwanted pictures**  
Gayathridevi5533 committed 2 weeks ago
- images**  
Gayathridevi5533 committed 2 weeks ago
- images in database**  
Gayathridevi5533 committed 2 weeks ago

-o- Commits on Sep 3, 2025

- entering images in the database**  
Gayathridevi5533 committed 2 weeks ago
- collecting images**  
Gayathridevi5533 committed 2 weeks ago

-o- Commits on Sep 2, 2025

- one pot images**  
Gayathridevi5533 committed 2 weeks ago
- desserts image**  
Gayathridevi5533 committed 2 weeks ago
- collecting images**  
Gayathridevi5533 committed 2 weeks ago

-o- Commits on Sep 1, 2025

- writing comments**  
Gayathridevi5533 committed 2 weeks ago
- creating a recipe page**  
Gayathridevi5533 committed 2 weeks ago
- adding content to the nav components**  
Gayathridevi5533 committed 2 weeks ago
- making changes to files**  
Gayathridevi5533 committed 2 weeks ago
- creating files and copying handwritten codes based on reference (pizza website) and previous website**  
Gayathridevi5533 committed 2 weeks ago
- deleting files and starting the project new**  
Gayathridevi5533 committed 2 weeks ago

-o- Commits on Aug 31, 2025

- deleting unwanted files**  
Gayathridevi5533 committed 3 weeks ago

-o- Commits on Aug 29, 2025

- o- Commits on Aug 26, 2025
  - deleting unwanted folders**  
Gayathridevi5533 committed 3 weeks ago 9a6d881 ⌂ <>
  - figuring out flask**  
Gayathridevi5533 committed 3 weeks ago df99cb3 ⌂ <>
- o- Commits on Aug 12, 2025
  - creating reviews page**  
Gayathridevi5533 committed on Aug 12 16cbbb0 ⌂ <>
- o- Commits on Aug 11, 2025
  - changes in recipe page**  
Gayathridevi5533 committed on Aug 11 62fb584 ⌂ <>
- o- Commits on Aug 7, 2025
  - created pages**  
Gayathridevi5533 committed on Aug 7 d61cf73 ⌂ <>
- o- Commits on Aug 6, 2025
  - created a new page**  
Gayathridevi5533 committed on Aug 6 c99a314 ⌂ <>

- Gayathridevi5533 committed on Aug 7**
- o- Commits on Aug 6, 2025
  - created a new page**  
Gayathridevi5533 committed on Aug 6 c99a314 ⌂ <>
  - changes in individual recipe page**  
Gayathridevi5533 committed on Aug 6 1e25692 ⌂ <>
- o- Commits on Aug 5, 2025
  - creating data base**  
Gayathridevi5533 committed on Aug 5 8ae6607 ⌂ <>
  - deleting unwanted folders**  
Gayathridevi5533 committed on Aug 5 0cab013 ⌂ <>
  - moving css and java script files**  
Gayathridevi5533 committed on Aug 5 0763ed0 ⌂ <>
  - moving html files**  
Gayathridevi5533 committed on Aug 5 ae0881d ⌂ <>

< Previous    Next >

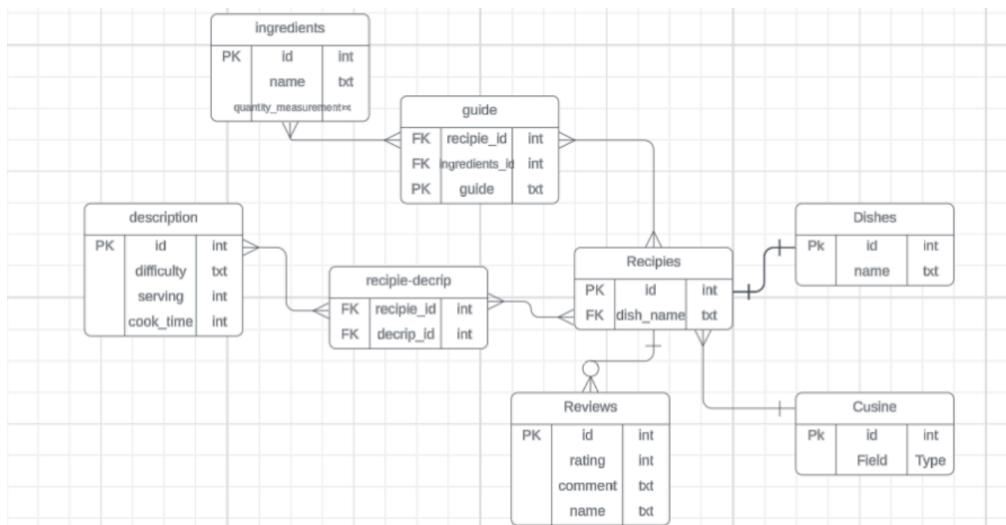
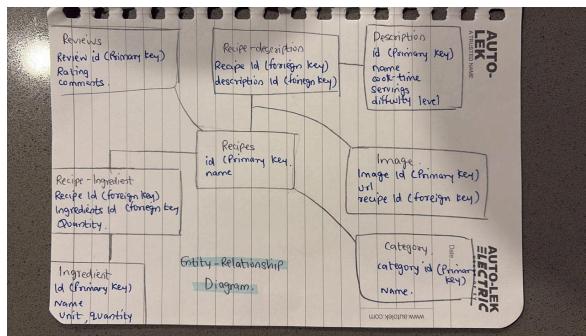
Screenshot of a GitHub repository named "cooking-website". The page shows the "Commits" section for the "main" branch. There are four commits listed:

- fixing stuff** (2997740) - Gayathridevi5533 committed on Aug 5.
- files moved** (4f0e3b0) - Gayathridevi5533 committed on Aug 5.
- Add files via upload** (38c9afc) - Gayathridevi5533 authored on Aug 5. This commit is marked as **Verified**.
- Initial commit** (c189ea2) - Gayathridevi5533 authored on Aug 5. This commit is marked as **Verified**.

At the bottom, there are navigation links for "Previous" and "Next".

## ER Diagram

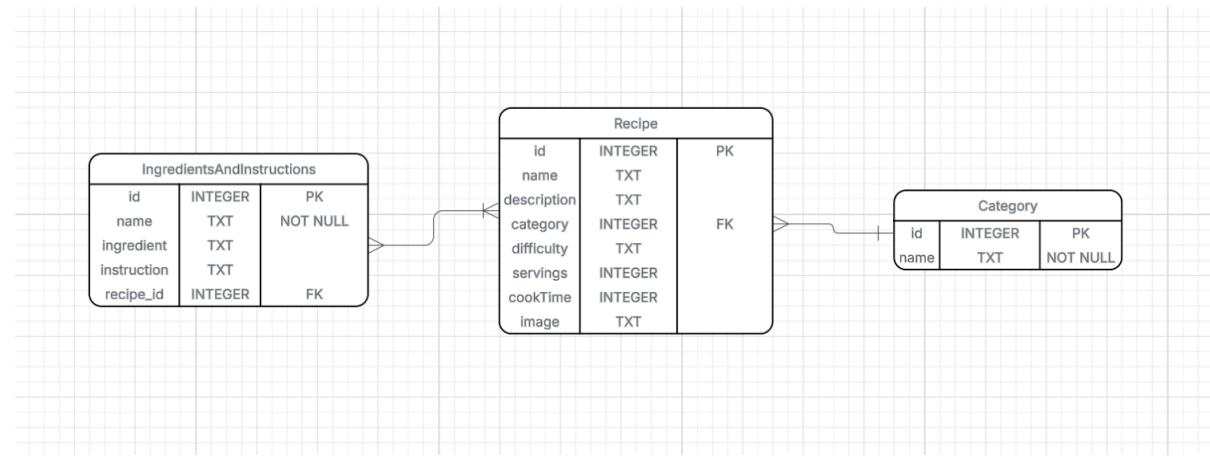
DRAFT-1- what I wanted it to be .....



## Database:

- Tables for Recipes ,Cuisines, Ingredients , and Reviews ( not implemented because of lack of time and experience )
- Recipes are linked to Cuisines (each Recipe has one Cuisine)
- Recipes are linked to Ingredients (each Recipe can have many Ingredients )
- Recipes are linked to Reviews (each Recipe can have many Reviews )

DRAFT-2- and what it really is .....



Why and how have my rephrased my ERD -

- As my ideas have been changing , I've changed my ER diagram to make it simpler and neat so even a person who hasn't seen my web page (user-interface) can create a similar website .
- As I'm new to learning how to make websites , and I have no past experience in building a web page , I had no idea how to make a Reviews page. Thus I dropped the idea of making a reviews page... making my website simple but neat and tidy.
- I've also combined my ingredients and instructions table which were drawn separately in my 1st ERD , and made an IngredientsAndInstructionstable which has the recipes id, name ingredient and instructions . i've also connected my recipe\_id as a foreign key with this table to link the correct dish with its correct ingredient and instructions.(this method reduces the possibilities of making mistakes)
- I've renamed my “cuisies” table from my 1st ERD as “Category” in my 2nd ERD.
- I've renamed my “guide” table from my 1st ERD as “instruction” in my 2nd ERD. and combined this table with my ingredients table.
- The last thing I did to change my 1st ERD was to combine the “dishes” , “description” and “recipe-dish” as one table - “recipe” in my 2nd ERD.

# SQLite

What's in my database ? and how does it work ?

Picture	Explanation
	<ul style="list-style-type: none"> <li>Creating a table named “Category”</li> <li>And adding columns named “id” and “name” and assigning id as the primary key</li> </ul>
	<ul style="list-style-type: none"> <li>Filling the columns with details -</li> <li>This will be used in the nav bar and used to categorise the different types of recipes used for this website.</li> </ul>
	<ul style="list-style-type: none"> <li>Creating a table named “Recipe”</li> <li>And adding columns named “id”, “name”, “description”, “category”, “difficulty”, “servings”, “cookTime” and “image”</li> <li>and assigning id as the primary key and category as foreign key , calling it from the category table</li> </ul>
	<ul style="list-style-type: none"> <li>Filling in each recipe data into the correct topic heading. Example - cookTime , servings...</li> <li>This is used for the main page &amp; nav bar.. and to fetch all the details of 1 particular recipe</li> </ul>

Filter by name	Grid view	Form view
View		
14 P Curry	desiroti	category: 1 Easy difficulty: 2-30 mins warning: A spiced vegetable mush (dhall) served with roti, naan or long rolls (parathas), making them healthy and ... image: korma.jpg
15 T	dhall	category: 2 Easy difficulty: 30-60 mins warning: A spiced vegetable mush (dhall) served with roti, naan or long rolls (parathas), making them healthy and ... image: paratha.jpg
16 K	dhall	category: 1 Easy difficulty: 30-60 mins warning: A spiced vegetable mush (dhall) served with roti, naan or long rolls (parathas), making them healthy and ... image: pongal.jpg
17 K	dhall	category: 1 Easy difficulty: 30-60 mins warning: Pongal is a cherished South Indian dish that holds cultural and culinary significance, especially in Tamil Nadu. ... image: kulfari.jpg
18 Ma	dhall	category: 2 Easy difficulty: 3-5 hours warning: Kulfari is a traditional South Asian frozen dessert, often referred to as "Indian ice cream," known for its dense, ... image: kulfi.jpg
19 Ma	dhall	category: 2 Easy difficulty: 3-5 hours warning: The dish is essentially a spiced mashed potato that pairs wonderfully with naan or flatbreads like chapati. image: aloo_gedda.jpg
20 Ma	dhall	category: 2 Easy difficulty: 3-5 hours warning: Other than referred to as the "Tandoori burger", it consists of a spicy, deep-fried potato patty (tandoori) placed inside a ... image: vada_pav.jpg
21 Ma	dhall	category: 2 Easy difficulty: 3-5 hours warning: Shrikhand curry is a traditional Indian dish that holds cultural and culinary significance, especially in ... image: shrikhand.jpg
22 Ma	dhall	category: 2 Easy difficulty: 3-5 hours warning: Uppu is a traditional Indian dish that holds cultural and culinary significance, especially in ... image: uppucurry.jpg
23 Ma	dhall	category: 1 Easy difficulty: 20-30 mins warning: Uppu is a traditional Indian dish that holds cultural and culinary significance, especially in ... image: uppu.jpg
24 Ma	dhall	category: 2 Easy difficulty: 20-30 mins warning: Kaju Burfi, also known as Kaju Katli, is a beloved Indian sweet renowned for its smooth, melt-in-the-mouth ... image: burfi.jpg
25 Ma	dhall	category: 2 Easy difficulty: 20-30 mins warning: Malai kofta is a beloved Indian dish that holds both Indigenous and Mughlai influences and can consist of either ... image: malai_kofta.jpg
26 Ma	dhall	category: 2 Easy difficulty: 20-30 mins warning: Malai kofta is a beloved Indian dish that holds both Indigenous and Mughlai influences and can consist of either ... image: paneer_kofta.jpg
27 H	dhall	category: 1 Easy difficulty: 10-15 mins warning: Masala chha is a beloved spice mix originating from India, known for its rich flavor and cultural significance. image: jyothirthanda.jpg
28 H	dhall	category: 1 Easy difficulty: 10-15 mins warning: Jyothirthanda is a traditional Indian beverage from Madras. The name translates to "cold heart," reflecting its ... image: rosemilk.jpg
29 H	dhall	category: 1 Easy difficulty: 10-15 mins warning: Its name derives from the Bengali words "roti" (meaning "flat") and "malai" (meaning "cream"), reflecting its ... image: rogan_josh.jpg
30 H	dhall	category: 1 Easy difficulty: 10-15 mins warning: Rogan Josh is a traditional slow-cooked Kashmiri dish made with tender lamb cooked in a blend of yogurt, ... image: kachuri.jpg
31 H	dhall	category: 2 Medium difficulty: 20-30 mins warning: It is deep fried, puffed pastry stuffed with spicy minced meat stuffing. image: vada_pav.jpg
32 H	dhall	category: 2 Medium difficulty: 20-30 mins warning: Andhra coconut kebab is an aromatic curry that often includes jalapenos. image: vada_pav.jpg
33 H	dhall	category: 2 Medium difficulty: 20-30 mins warning: Mithai Doi is a beloved Bengali dessert that translates to "sweet curd" in English. It is a rich, creamy yogurt ... image: malai_kofta.jpg
34 H	dhall	category: 2 Medium difficulty: 20-30 mins warning: Mithai Doi is a beloved Bengali dessert that translates to "sweet curd" in English. It is a rich, creamy yogurt ... image: malai_kofta.jpg

- This picture shows that I've also entered the cooktime, difficulty and servings of the recipes.

- I've attached the image url entered in the 8th row of this table. Instead calling each image as/ entering each image in the data base as-

image": "/static/images/pongal.jpg  
image": "/static/images/kulfi.webp  
image": "/static/images/brinji.jpg

Where the image": "/static/images/ part is the same for all 36 recipes ... i've coded in my [routes.py](#) to access the images row as -

"image": "/static/images/" + row[8],

Where the + row[8] simply indicates the data in the database in the 8th row of the recipes table.

Thus I only have to enter the data as -

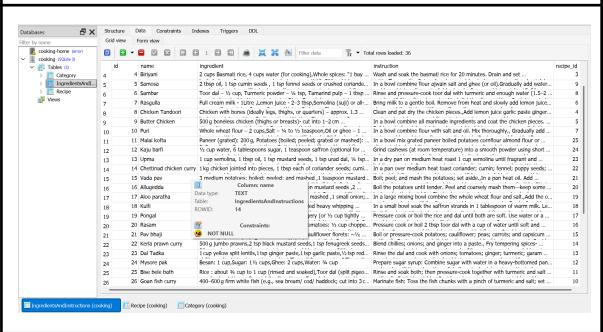
"dal.webp" instead of "image":  
"/static/images/dal.webp"

I have collected all my images in the file-images (under static-css) which are connected to my main folder.



Databases	Structure	Data	Constraints	Indexes	Triggers	DQL	DDL	File	Help
cooking (home level)									
cooking (SQL & D)									
Tables (1)									
> Category									
> IngredientsAndInstructions									
> Recipe									
Views									

- Creating a table named "IngredientsAndInstructions"
- And adding columns named "id", "name", "ingredient", "instruction" and "recipe\_id"

<table border="1"> <thead> <tr> <th>ID</th><th>Name</th><th>Ingredient</th><th>Instruction</th><th>recipe_id</th></tr> </thead> <tbody> <tr><td>1</td><td>Iddy</td><td>NULL</td><td></td><td>1</td></tr> <tr><td>2</td><td>Puri puri</td><td>1/2 cup Mint Leaves,1/2 cup Coriander Leaves, (chopped),1-2 Green Chilli</td><td>Add mint leaves coriander leaves green chili ginger and lemon ...</td><td>2</td></tr> <tr><td>3</td><td>Dal makhni</td><td>Whole urad dal (black gram) – 1/4 cup ,Rajma (Kidney beans) – 1/4 cup ,Butt...</td><td>Rinse and soak the whole urad dal and rajma overnight (6-8 ...</td><td>35</td></tr> <tr><td>4</td><td>Biryani</td><td>2 cups Basmati rice, 4 cups water (for cooking),Whole spices: 1 bay leaf, 4...</td><td>NULL</td><td>3</td></tr> <tr><td>5</td><td>Sambhar</td><td>2 tbsp oil, 1 tsp cumin seeds, 1 tsp mustard seeds or crushed coriander seeds</td><td>In a bowl combine four jalwan salt and ghee (or oil).Gradually ...</td><td>9</td></tr> <tr><td>6</td><td>Ganthi</td><td>Turmeric powder – 1/2 tsp, Garam masala powder – 1 tsp, Red chilli powder – 1/2 ...</td><td>Rinse and pressure-cook tur dal with turmeric and enough water...</td><td>8</td></tr> <tr><td>7</td><td>Resplata</td><td>Full cream milk – 1 litre, Lemon juice – 2-3 drops,Somtma (salt) of as per taste</td><td>Bring milk to a gentle boil. Remove from heat and slowly add ...</td><td>6</td></tr> <tr><td>8</td><td>Chicken ...</td><td>Chicken milk (from 10gms) (Daily use),Thighs or drumsticks – 500gms, 1/2 kg tomato</td><td>NULL</td><td>4</td></tr> <tr><td>9</td><td>Butter Chicken</td><td>NULL</td><td>NULL</td><td>5</td></tr> <tr><td>10</td><td>Puri</td><td>NULL</td><td>NULL</td><td>7</td></tr> <tr><td>11</td><td>Masala Dosa</td><td>NULL</td><td>NULL</td><td>25</td></tr> <tr><td>12</td><td>Chapati</td><td>NULL</td><td>NULL</td><td>24</td></tr> <tr><td>13</td><td>Umu</td><td>NULL</td><td>NULL</td><td>23</td></tr> <tr><td>14</td><td>Chettinad</td><td>NULL</td><td>NULL</td><td>22</td></tr> <tr><td>15</td><td>Vada pav</td><td>NULL</td><td>NULL</td><td>21</td></tr> <tr><td>16</td><td>Allugadda</td><td>NULL</td><td>NULL</td><td>20</td></tr> <tr><td>17</td><td>Aloo paratha</td><td>NULL</td><td>NULL</td><td>19</td></tr> <tr><td>18</td><td>Kuffi</td><td>NULL</td><td>NULL</td><td>18</td></tr> <tr><td>...</td><td>...</td><td></td><td></td><td>...</td></tr> </tbody> </table>	ID	Name	Ingredient	Instruction	recipe_id	1	Iddy	NULL		1	2	Puri puri	1/2 cup Mint Leaves,1/2 cup Coriander Leaves, (chopped),1-2 Green Chilli	Add mint leaves coriander leaves green chili ginger and lemon ...	2	3	Dal makhni	Whole urad dal (black gram) – 1/4 cup ,Rajma (Kidney beans) – 1/4 cup ,Butt...	Rinse and soak the whole urad dal and rajma overnight (6-8 ...	35	4	Biryani	2 cups Basmati rice, 4 cups water (for cooking),Whole spices: 1 bay leaf, 4...	NULL	3	5	Sambhar	2 tbsp oil, 1 tsp cumin seeds, 1 tsp mustard seeds or crushed coriander seeds	In a bowl combine four jalwan salt and ghee (or oil).Gradually ...	9	6	Ganthi	Turmeric powder – 1/2 tsp, Garam masala powder – 1 tsp, Red chilli powder – 1/2 ...	Rinse and pressure-cook tur dal with turmeric and enough water...	8	7	Resplata	Full cream milk – 1 litre, Lemon juice – 2-3 drops,Somtma (salt) of as per taste	Bring milk to a gentle boil. Remove from heat and slowly add ...	6	8	Chicken ...	Chicken milk (from 10gms) (Daily use),Thighs or drumsticks – 500gms, 1/2 kg tomato	NULL	4	9	Butter Chicken	NULL	NULL	5	10	Puri	NULL	NULL	7	11	Masala Dosa	NULL	NULL	25	12	Chapati	NULL	NULL	24	13	Umu	NULL	NULL	23	14	Chettinad	NULL	NULL	22	15	Vada pav	NULL	NULL	21	16	Allugadda	NULL	NULL	20	17	Aloo paratha	NULL	NULL	19	18	Kuffi	NULL	NULL	18	...	...			...	<ul style="list-style-type: none"> <li>In the process of collecting and entering data into the data base</li> </ul>
ID	Name	Ingredient	Instruction	recipe_id																																																																																																	
1	Iddy	NULL		1																																																																																																	
2	Puri puri	1/2 cup Mint Leaves,1/2 cup Coriander Leaves, (chopped),1-2 Green Chilli	Add mint leaves coriander leaves green chili ginger and lemon ...	2																																																																																																	
3	Dal makhni	Whole urad dal (black gram) – 1/4 cup ,Rajma (Kidney beans) – 1/4 cup ,Butt...	Rinse and soak the whole urad dal and rajma overnight (6-8 ...	35																																																																																																	
4	Biryani	2 cups Basmati rice, 4 cups water (for cooking),Whole spices: 1 bay leaf, 4...	NULL	3																																																																																																	
5	Sambhar	2 tbsp oil, 1 tsp cumin seeds, 1 tsp mustard seeds or crushed coriander seeds	In a bowl combine four jalwan salt and ghee (or oil).Gradually ...	9																																																																																																	
6	Ganthi	Turmeric powder – 1/2 tsp, Garam masala powder – 1 tsp, Red chilli powder – 1/2 ...	Rinse and pressure-cook tur dal with turmeric and enough water...	8																																																																																																	
7	Resplata	Full cream milk – 1 litre, Lemon juice – 2-3 drops,Somtma (salt) of as per taste	Bring milk to a gentle boil. Remove from heat and slowly add ...	6																																																																																																	
8	Chicken ...	Chicken milk (from 10gms) (Daily use),Thighs or drumsticks – 500gms, 1/2 kg tomato	NULL	4																																																																																																	
9	Butter Chicken	NULL	NULL	5																																																																																																	
10	Puri	NULL	NULL	7																																																																																																	
11	Masala Dosa	NULL	NULL	25																																																																																																	
12	Chapati	NULL	NULL	24																																																																																																	
13	Umu	NULL	NULL	23																																																																																																	
14	Chettinad	NULL	NULL	22																																																																																																	
15	Vada pav	NULL	NULL	21																																																																																																	
16	Allugadda	NULL	NULL	20																																																																																																	
17	Aloo paratha	NULL	NULL	19																																																																																																	
18	Kuffi	NULL	NULL	18																																																																																																	
...	...			...																																																																																																	
	<ul style="list-style-type: none"> <li>This is the fully finished table with all the ingredients and instructions of all the recipes used in this website.</li> <li>This is linked with recipe_id</li> </ul>																																																																																																				

ALL details such as - ,“description”,“category”,“difficulty”,“servings”,“cookTime” are not present in the IngredientsAndInstructions table, and only “ingredient”,“instruction” are entered in this table.

But each recipe page has,“description”,“category”,“difficulty”,“servings”,“cookTime” ,“ingredient”,“instruction”....

[← Back to home page](#)



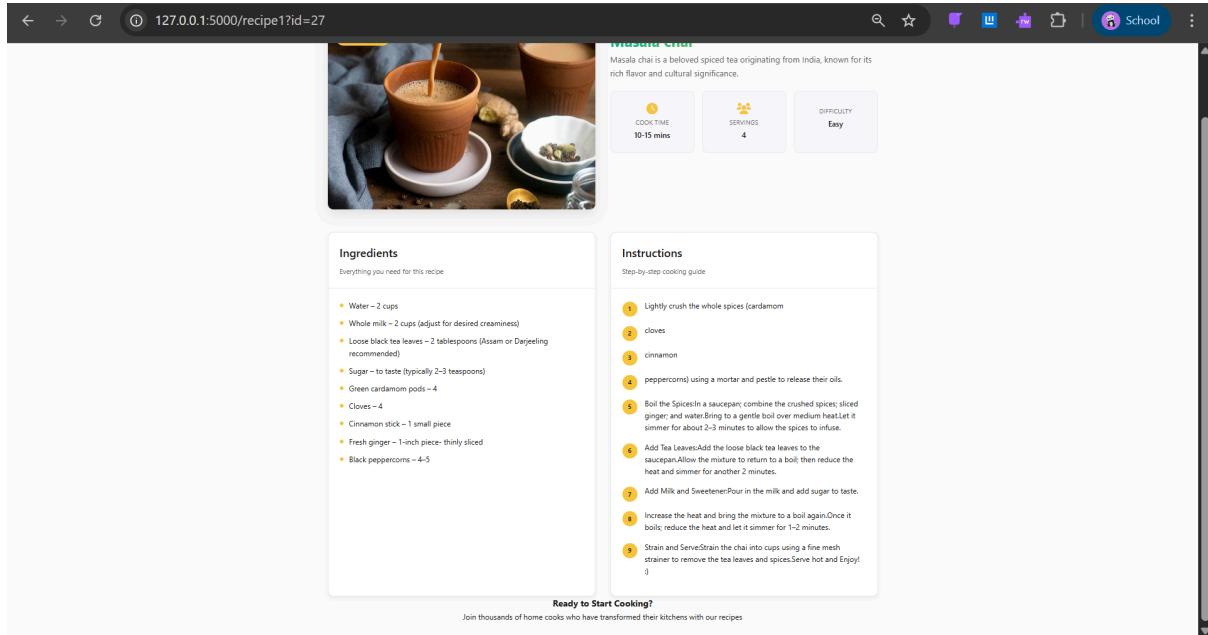
## Masala chai

Masala chai is a beloved spiced tea originating from India, known for its rich flavor and cultural significance.

 COOK TIME  
10-15 mins

 SERVINGS  
4

 DIFFICULTY  
Easy



The recipe\_id connected with the IngredientsAndInstructions table as foreign key, fetches the other details from the “Recipe” table and links all the recipe attributes together so we get an output like above.

## Routes and Functions

### 1. routes.py Structure :

Flask Routes:

- / - Shows a list of all Recipes
- /recipe1?id=20 - Shows details for Recipes with ID 20

```
from flask import Flask, request, jsonify, render_template

import sqlite3

app = Flask(__name__)
```

What jsonify does -

# jsonify(1, 2, 3) → [1, 2, 3] (to list and dictionary)

# jsonify(username="admin",email="admin@example.com") → {"username":"admin", "email":["admin@example.com"](mailto:admin@example.com)}

```
@app.route(' / ')
```

```

def root():
    conn = sqlite3.connect('cooking.db')
    cur = conn.cursor()
    cur.execute('SELECT id, name FROM Category ORDER BY name
ASC;')
    cuisines = cur.fetchall() # fetchall returns a list of
results
    print(cuisines) # DEBUG
    conn.close()
    return render_template('cooking-website.html',
                           page_title='HOME',
                           cuisines=cuisines)

```

This route handles GET requests to the /all recipes endpoint. It is responsible for serving a webpage that displays a list of all recipes stored in the database.

To accomplish this, the 'all recipes.html' template is rendered. The template is provided with the list of recipes and a title for the page. By rendering the template dynamically, the application ensures the webpage reflects the current state of the database, showing recipe information.

A complex SQL query is executed to retrieve detailed recipe data. This query performs joins across multiple tables including Recipe, Category, and IngredientsAndInstructions to collect all relevant information, such as recipe names, categories, ingredients, and step-by-step instructions.

After executing the query, all results are fetched into a list of rows. Each row is then processed individually. In particular, the strings containing ingredients and instructions are parsed into lists by splitting them at commas. This transformation improves usability on the frontend, enabling the content to be more easily displayed and interacted with by users.

```

@app.route('/my/recipes', methods=['POST'])
def recipes():
    conn = sqlite3.connect('cooking.db')
    cur = conn.cursor()
    cur.execute(
        "SELECT r.id, r.name, r.description, r.difficulty,
r.servings,"
        " r.cookTime, r.category, c.name as categoryName,"
        " image FROM Recipe r INNER JOIN Category AS c ON
r.category = c.id "
        "ORDER BY r.name ASC;"
    )

```

```

    )
rows = cur.fetchall() # fetchall returns a list of results
conn.close()

recipes = [
    "id": row[0],
    "title": row[1],
    "description": row[2],
    "difficulty": row[3],
    "servings": row[4],
    "cookTime": row[5],
    "image": "/static/images/" + row[8],
    "category": row[7]
} for row in rows]

return jsonify(recipes)

```

A database cursor is used to execute an SQL SELECT query and retrieve results from the database. This query is designed to fetch detailed information about recipes, including their associated category names, by performing a join between the Recipe and Category tables.

To enhance user experience, the query results are ordered alphabetically by recipe name. This makes it easier to present the recipes in a consistent, user-friendly manner when displayed on the frontend.

Once the data is retrieved, the raw tuples returned from the database are transformed into a list of dictionaries. Each dictionary represents a single recipe, using descriptive keys for its attributes. This structure simplifies further handling and rendering of the data in the frontend.

Additionally, the image paths for each recipe are updated by prepending the correct static path. This ensures that the images are displayed properly when rendered in the browser.

```

@app.route('/all_recipes')
def all_recipes():
    conn = sqlite3.connect('cooking.db')
    cur = conn.cursor()
    cur.execute('SELECT id , name FROM Recipe ORDER BY name
ASC;')
    recipes = cur.fetchall() # fetchall- returns a list of
results
    print(recipes) # DEBUG

```

```

        conn.close()
        return render_template('all_recipes.html',
                               page_title='ALL Recipes',
                               recipes=recipes)

@app.route('/my/recipe', methods=['POST'])
def recipe():
    conn = sqlite3.connect('cooking.db')
    cur = conn.cursor()
    cur.execute(
        "SELECT r.id, r.name, r.description, r.difficulty,
r.servings,"
        " r.cookTime, r.category, ii.ingredient, ii.instruction,
r.image,"
        " c.name as categoryName FROM Category c INNER JOIN
Recipe r ON "
        "c.id = r.category INNER JOIN IngredientsAndInstructions
AS ii ON "
        "r.id = ii.recipe_id ORDER BY r.name ASC;"
    )
    rows = cur.fetchall() # fetchall returns a list of results
    conn.close()

    recipes = [] # Initialize an empty list to store recipe
    dictionaries
    for row in rows:
        ingredients_str = row[7]
        instructions_str = row[8]
        ingredients_list = [item.strip() for item in
ingredients_str.split(',')]

                ] if ingredients_str else []
        instructions_list = [item.strip() for item in
instructions_str.split(',')]

                ] if instructions_str else []

        recipes.append({
            "id": row[0],
            "title": row[1],
            "description": row[2],
            "difficulty": row[3],
            "servings": row[4],
            "cookTime": row[5],

```

```

        "ingredients": ingredients_list,
        "instructions": instructions_list,
        "image": "/static/images/" + row[9],
        "category": row[10]
    })
return jsonify(recipes)

```

This route handles GET requests to the /all recipes endpoint and serves a webpage that lists all the recipes available in the database.

The route renders the 'all recipes.html' template, passing along the retrieved list of recipes and a title for the page. Rendering the template dynamically allows the page to reflect the most up-to-date data from the database, displaying the current set of recipes.

To gather the necessary data, a complex SQL query is executed. This query joins multiple tables- Recipe, Category, and IngredientsAndInstructions to retrieve comprehensive details about each recipe, including its category, ingredients, and instructions.

After executing the query, all the results are fetched into a list of rows. Each row is then processed individually. Specifically, the ingredients and instructions, which are stored as comma-separated strings, are split into lists. This improves usability on the frontend by allowing the data to be displayed in a more structured and readable format.

```

# custom error handler
@app.errorhandler(404)
def not_found(e):
    return render_template("404.html")

# maps the recipe to show its description and other details
@app.route('/recipe1', methods=['GET'])
def recipe1():
    recipe_id = request.args.get('id')
    return render_template('cooking-recipe.html',
                          page_title="Test",
                          recipe_id=recipe_id)

```

This code links the page to the 404.html to show an error message if the user clicked the wrong recipe number . ie - anything apart from 1 to 36

## 2. Templates:

- cooking-website.html - Simple list of recipes
- cooking-recipe.html

- **404 error handling (not working yet)**

Homepage (Browse Recipes):

```
<!DOCTYPE html>

<html lang="en">

<head>

    <meta charset="UTF-8">

    <meta name="viewport" content="width=device-width,
initial-scale=1.0">

    <title>Gayu project- home</title>

    <link rel="stylesheet"
href="../static/css/cooking-styles.css">

    <link
href="https://cdnjs.cloudflare.com/ajax/libs/font-awesome/6.0.0/css/all.min.css" rel="stylesheet">

</head>

<body>

{ % block content %}

    <!-- Hero Section -->

    <section class="hero">

        <div class="hero-overlay"></div>

        <div class="hero-content">

            <div class="brand">

                <i class="fas fa-chef-hat"></i>

            </div>

            <h1 class="hero-title">

                Discover Your Next

            </h1>

        </div>

    </section>

</body>
```

```
        <span class="gradient-text">Culinary
Adventure</span>

        </h1>

        <p class="hero-description">

            Discover thousands of Indian recipes—from fast
and flavourful everyday meals to luxury weekend specials.

        </p>

        </div>

    </section>

    <!-- Main content area displaying the recipe details --&gt;

    &lt;main class="main-content"&gt;

        &lt;div class="container"&gt;

            <!-- Section Header --&gt;

            &lt;div class="section-header"&gt;

                &lt;h2&gt;Choose Your Flavor Journey&lt;/h2&gt;

                &lt;p&gt;Explore our collection of curated Indian
recipes—from regional classics and vegetarian dishes to
street-food hits, desserts, and onepot feasts.&lt;/p&gt;

            &lt;/div&gt;

            <!-- Category Filter --&gt;

            &lt;div class="category-filter"&gt;

                &lt;button class="category-btn active"
data-category="All"&gt;All&lt;/button&gt;

                {%- for cuisine in cuisines %}

</pre>
```

```
<button class="category-btn" data-category="{{ cuisine[1] }}>{{ cuisine[1] }}</button>

{%
  endfor %}

</div>

<!-- Recipe Grid --&gt;

&lt;div class="recipe-grid" id="recipeGrid"&gt;

  <!-- Recipe cards will be inserted here by
JavaScript --&gt;

&lt;/div&gt;

<!-- Call to Action section encouraging users to
start cooking --&gt;

&lt;div class="cta-section"&gt;

  &lt;div class="cta-card"&gt;

    &lt;h3&gt;Ready to Start Cooking?&lt;/h3&gt;

    &lt;p&gt;Join thousands of home cooks who have
transformed their kitchens with our recipes&lt;/p&gt;

  &lt;/div&gt;

&lt;/div&gt;

&lt;/div&gt;

&lt;/main&gt;

&lt;script src="../static/js/cooking-script.js"&gt;&lt;/script&gt; &lt;!--
JavaScript code to get recipe ID dynamically passed from backend
--&gt;</pre>
```

```
{% endblock %}

</body>

</html>
```

What it should do :

- Connect to the database
- Gets recipe names and their category
- In alphabetical order
- Sends the data

Running this page alone without any css or javascript gives a result -



## Discover Your Next Culinary Adventure

Discover thousands of Indian recipes—from fast and flavourful everyday meals to luxury weekend specials.

### Choose Your Flavor Journey

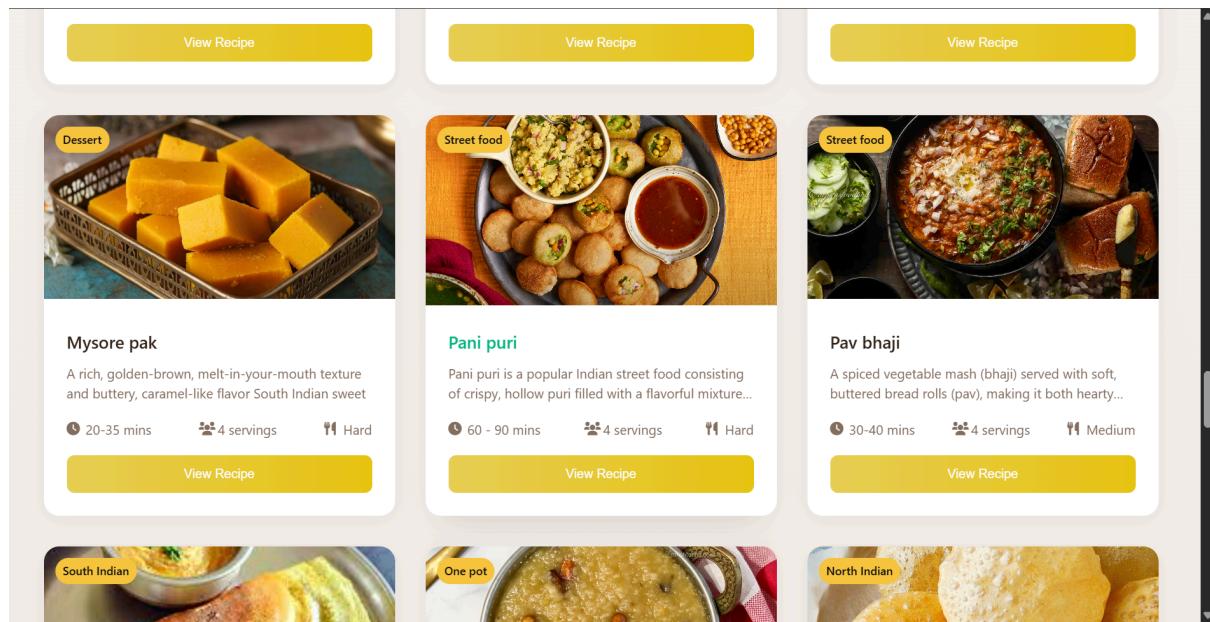
Explore our collection of curated Indian recipes—from regional classics and vegetarian dishes to street-food hits, desserts, and onepot feasts.

All South Indian North Indian Street food One pot Regional Dessert

### Ready to Start Cooking?

Join thousands of home cooks who have transformed their kitchens with our recipes

With using flask , css , javascript and the database , the website now looks like this -



## Recipe Page:

```
<!DOCTYPE html>
<html lang="en">
<head>
    <meta charset="UTF-8">
    <meta name="viewport" content="width=device-width,
initial-scale=1.0">
    <title>Dish-Recipe</title>
    <link rel="stylesheet"
href="../static/css/cooking-recipe.css">
    <link
href="https://cdnjs.cloudflare.com/ajax/libs/font-awesome/6.0.0/c
ss/all.min.css" rel="stylesheet">
</head>
<body>
    {%
        block content %
    }
    <!-- Header section containing the back button to navigate
home -->
    <header class="header">
        <div class="container">
            <button class="back-button" onclick="goBack()">
                <i class="fas fa-arrow-left"></i>
                Back to home page
            </button>
        </div>
    </header>
```

```
<!-- Main content area displaying the recipe details -->
<main class="main-content">
    <div class="container">
        <div class="recipe-grid">
            <div class="recipe-image-section">
                <div class="image-container">
                    <img id="recipe-image" alt="Recipe Image" class="recipe-image"> <!-- Placeholder for recipe image, dynamically filled -->
                    <span id="recipe-category" class="category-badge"></span> <!-- Category badge to label recipe category -->
                </div>
            </div>

            <!-- Recipe Info -->
            <div class="recipe-info-section">
                <h1><span id="recipe-title" class="gradient-text"></span></h1> <!-- Recipe title dynamically inserted -->
                <p id="recipe-description" class="recipe-description"> <!-- Short description of the recipe -->
                </p>

                <!-- Recipe data including Cook Time, Servings, Difficulty -->
                <div class="recipe-meta">
                    <div class="meta-item">
                        <i class="fas fa-clock"></i>
                        <div class="meta-label">Cook Time</div>
                        <div id="cook-time" class="meta-value"></div>
                    </div>
                    <div class="meta-item">
                        <i class="fas fa-users"></i>
                        <div class="meta-label">Servings</div>
                        <div id="servings" class="meta-value"></div>
                    </div>
                </div>
            </div>
        </div>
    </div>
</main>
```

```
        <div class="meta-item">
            <i class="fas fa-utensils"></i>
            <div
class="meta-label">Difficulty</div>
            <div id="difficulty"
class="meta-value"></div>
        </div>
    </div>
</div>

        <!-- Ingredients and Instructions section laid out in
grid format -->
        <div class="content-grid">
            <!-- Ingredients Card -->
            <div class="card">
                <div class="card-header">
                    <h2 class="card-title">Ingredients</h2>
                    <p class="card-description">Everything
you need for this recipe</p>
                </div>
                <div class="card-content">
                    <ul id="ingredients-list"
class="ingredients-list"> <!-- List of ingredients dynamically
filled -->
                </ul>
            </div>
        </div>

            <!-- Instructions Card -->
            <div class="card">
                <div class="card-header">
                    <h2 class="card-title">Instructions</h2>
                    <p class="card-description">Step-by-step
cooking guide</p>
                </div>
                <div class="card-content">
                    <ol id="instructions-list"
class="instructions-list">
                </ol> <!-- Ordered list of instructions
dynamically filled -->
            </div>
        </div>
```

```
</div>

    <!-- Call to Action section encouraging users to
start cooking -->
    <div class="cta-section" style="text-align: center;">
        <div class="cta-card">
            <h3>Ready to Start Cooking?</h3>
            <p>Join thousands of home cooks who have
transformed their kitchens with our recipes</p>
        </div>
    </div>
</main>
<script>
    const recipeId = "{{ recipe_id }}";
</script> <!-- JavaScript code to get recipe ID dynamically
passed from backend -->
<script src="../static/js/cooking-recipe.js"></script>
{ % endblock %}
</body>
</html>
```

This HTML file is used in a Flask web application to display the full details of a specific recipe. The structure begins with standard HTML and includes external resources such as a custom CSS file for styling. The content is wrapped within a Jinja `{% block content %}` tag, allowing this template to be extended from a base layout. At the top of the page, a header section includes a back button that uses JavaScript to return the user to the previous page.

The main section displays the recipe content, which includes an image, category badge, title, description, and metadata such as cook time, number of servings, and difficulty level. This data is dynamically populated using JavaScript based on a `recipe_id` variable passed from the backend.

The page also features two distinct cards: one for listing ingredients and another for displaying step-by-step instructions, both of which are dynamically rendered using JavaScript. Overall, the page is designed to be dynamic, user-friendly, and visually engaging, making it suitable for presenting detailed recipe content in a modern web application.

## Testing and Debugging

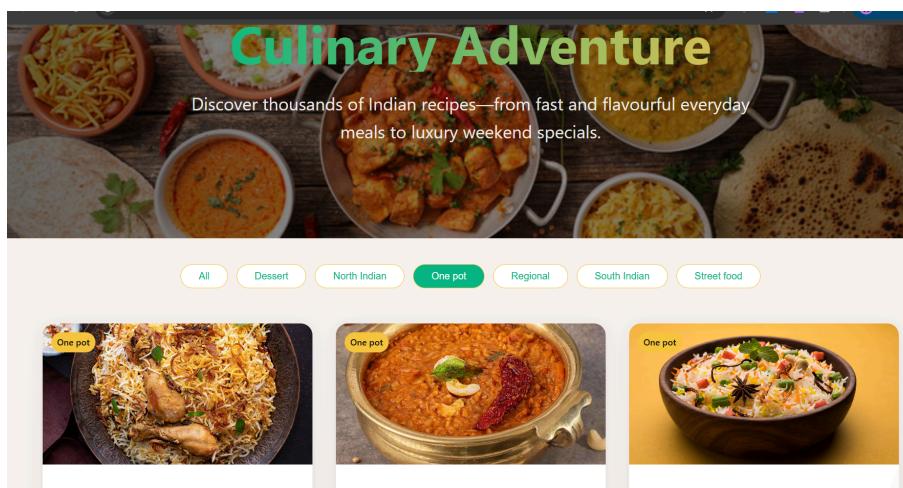
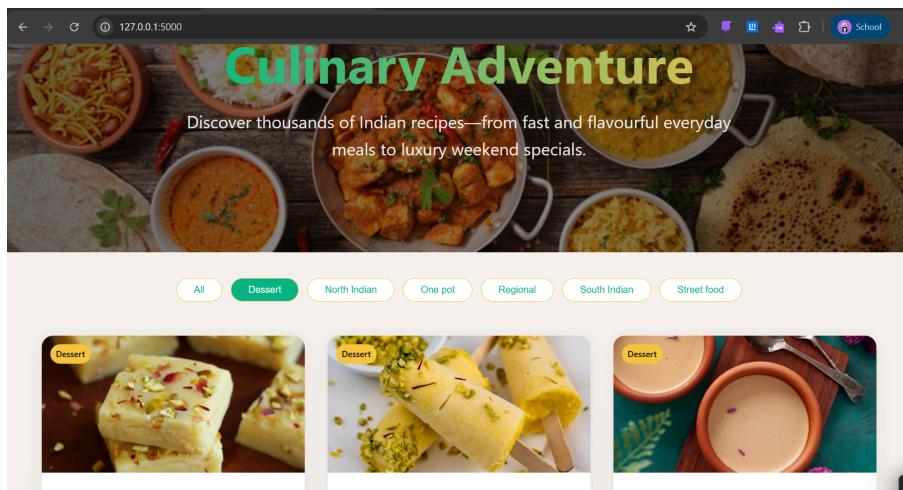
In this section I have clearly explained each bit of the UI. I have attached snippets and explained what they do and where they come from.



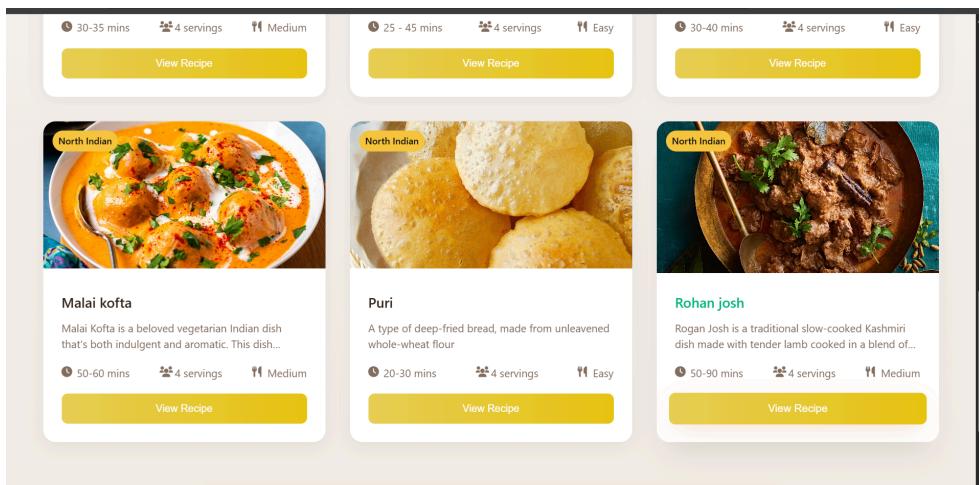
- ❖ This is the hero banner. I've used this to make a powerful first impression, communicate their core message and value proposition, and guide visitors to continue using the website.



- ❖ As the user hovers through , they see the nav bar with an inviting description on the top.
- ❖ All of the recipes and its attributes come from the database. I've also used HTML and css to present this page in a neat and tidy manner.



- ❖ Users can visit the different cuisines by the cuisine from the nav bar. And the picture attached above shows what happens if we visit “Dessert” or “One pot”
- ❖ Each cuisine from the nav bar shows 6 most famous recipes from that particular cuisine. The “All” from the nav bar shows all 36 recipes because there are 6 different categories and each category has 6 recipes.



- ❖ From scrolling through the different recipes offered , I've chosen to view the dish "Rogan josh"... I hover over the recipe card to first read the description , servings and cooking difficulty to confirm that I choose the dish .
- ❖ I have included these attributes to give a brief information about the recipe before the user decides to pick a recipe to cook.
- ❖

← Back to home page

**Rohan josh**

Rogan Josh is a traditional slow-cooked Kashmiri dish made with tender lamb cooked in a blend of yogurt, garlic, ginger, and a mix of spices

COOK TIME  
50-90 mins

SERVINGS  
4

DIFFICULTY  
Medium

**Ingredients**

Everything you need for this recipe

**Instructions**

Step-by-step cooking guide

- ❖ As soon as I enter the recipe page upon clicking "View recipe" from the home page , I enter a different page where I get a bigger view of the recipe and its attributes shown in the recipe card on the home screen.



lamb cooked in a blend of yogurt, garlic, ginger, and a mix of spices

Cook Time  
50-90 mins

Servings  
4

Difficulty  
Medium

## Ingredients

Everything you need for this recipe

- 6 Tbsp neutral cooking oil (e.g. vegetable oil)
- 1 Tbsp cumin seeds
- 6–7 whole cloves
- 1–2 cinnamon sticks
- 3–4 black cardamom pods
- 3–4 bay leaves
- 2–3 lbs (approx. 1–1.3 kg) lamb leg or shoulder with bone- cut into 2-inch cubes
- 3 Tbsp Kashmiri red chili powder (adjust for heat)
- 1 pinch asafoetida (hing)
- 2 Tbsp plain yogurt
- 4 Tbsp ground fennel
- 1 Tbsp ground ginger
- 1 tsp garam masala
- 4 green cardamom pods lightly crushed (added at end)
- 1 tsp desi ghee (optional finish)
- Salt- to taste
- Water to simmer

## Instructions

Step-by-step cooking guide

- 1 Heat the oil in a heavy-bottomed pot over medium-high heat.  
Add cumin seeds
- 2 cloves
- 3 cinnamon
- 4 black cardamom
- and bay leaves. Fry until fragrant (~30 seconds)
- 6 Add the lamb cubes. Sear until browned on all sides (~10 minutes). Season with salt
- 7 Stir in Kashmiri chili powder and asafoetida then add the yogurt.  
Cook for about 2 minutes to combine flavors
- 8 Mix in ground fennel; ground ginger; and garam masala. Let it cook for another 3–4 minutes
- 9 Pour in water—enough to almost cover the meat (approx. 3½ cups). Simmer uncovered until the liquid reduces by half (~25 minutes) then reduce heat and continue until lamb is tender and gravy thickens (~10 more minutes)
- 10 Finish with green cardamom pods and ghee stir gently and cover until ready to serve and Enjoy! :)

### Ready to Start Cooking?

Join thousands of home cooks who have transformed their kitchens with our recipes

- ❖ As i hover through this page , i get to see the ingredients and instructions for the dish i choose
- ❖ As I scroll fully down , I see the footer (which is used in every page) - the use of the footer in my website is to indicate that the content in that page has come to an end. And to encourage them to start cooking.
- ❖ All of the ingredients and instructions come from the database. I've also used HTML and css to present this page in a neat and tidy manner.
- ❖ The URL of the page is linked with the database so the correct recipe is printed (talked about it in the session - data integrity )

[← Back to home page](#)



## Ingredients

Everything you need for this recipe

- 500 g jumbo prawns
- 2 tsp black mustard seeds
- 1 tsp fenugreek seeds
- 28 curry leaves
- 1 tsp turmeric
- 1 tsp cracked black pepper
- 300 ml coconut milk
- 4 red chillies (seeded and split)
- 2 small red onions- chopped
- 5cm fresh ginger- chopped
- Vegetable oil
- salt
- coriander or lime to serve

## Kerla prawn curry

Renowned for its rich, aromatic flavors, this curry combines succulent prawns with a blend of spices and coconut milk, creating a comforting and satisfying meal.



COOK TIME

30-35 mins



SERVINGS

4



DIFFICULTY

Easy

## Instructions

Step-by-step cooking guide

- 1 Blend chillies; onions; and ginger into a paste.
- 2 Fry tempering spices- mustard seeds; 1 tsp fenugreek seeds; 28 curry leaves;ginger
- 3 Add paste and cook.
- 4 Add turmeric; pepper; prawns; coconut milk; simmer briefly.
- 5 Serve with lime and coriander.Enjoy! :)

## Ready to Start Cooking?

Join thousands of home cooks who have transformed their kitchens with our recipes

[← Back to home page](#)



## Samosa

A triangular, deep-fried (or baked) pastry parcel filled with savory ingredients, commonly spiced potatoes and peas.



COOK TIME

40-50 mins



SERVINGS

4



DIFFICULTY

Medium

## Ingredients

Everything you need for this recipe

## Instructions

Step-by-step cooking guide

**Ingredients**  
Everything you need for this recipe

- 2 tbsp oil
- 1 tsp cumin seeds
- 1 tsp fennel seeds or crushed coriander seeds
- 1 tsp ginger (finely chopped) or ginger paste
- 1 green chili (chopped) — you can adjust spice level
- 1/4 tsp asafoetida — optional
- 1 tsp coriander powder
- 1/2 tsp red chili powder
- 1/2 tsp garam masala
- 1/2 tsp dried mango powder (amchur)for tang
- Salt to taste
- Optional: chopped coriander leaves

**Instructions**  
Step-by-step cooking guide

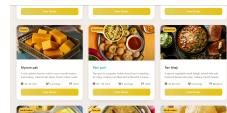
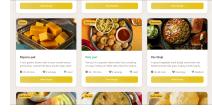
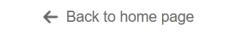
- In a bowl combine flour ajwain salt and ghee (or oil).Gradually add water and knead into a firm yet pliable dough. Cover and let rest for 15–20 minutes.
- Next heat oil in a pan. Add cumin seeds (and fennel or coriander seeds if using) and sauté until aromatic.
- Add ginger green chili and asafoetida. Sauté briefly.
- Add mashed potatoes and peas. Mix well.
- Stir in coriander powder red chili powder garam masala amchur and salt. Cook for a few minutes then remove from heat. Stir in chopped coriander if using.
- Divide dough into equal portions and roll into small balls.
- Roll each ball into a thin oval or circle
- about 5–6 inches across.
- Cut it in half to form two semi-circles. Shape one semi-circle into a cone by sealing the straight edge with a little water.
- Fill the cone with 1–2 tbsp of the potato mixture then seal the open edges to form a triangle.
- Heat oil to medium (around 350°F).Fry samosas in batches until golden brown and crisp. Drain on paper towels.
- Enjoy hot with mint-coriander chutney; tamarind chutney; or your chutney of choice. :)

**Ready to Start Cooking?**  
Join thousands of home cooks who have transformed their kitchens with our recipes

❖ I've attached a few more recipes above to prove that the website works.

## The 5 column testing

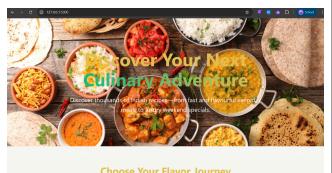
S.no	What I tested	How I tested	What I expected	What I got	pass/fail
1.	Nav bar	Choosing different categories  Eg - going to desserts or	A set of categorised recipes related only to that particular chosen category.	A set of categorised recipes related only to that particular chosen	<input checked="" type="checkbox"/> pass

		going to one pot			category.
2.	CSS	By hovering over the recipe	Animation as i hover over the recipe card	The image in the recipe grid zooms in (Animation) as i hover over the recipe card	<input checked="" type="checkbox"/> pass
3.	CSS	By hovering over the recipe	The colour of the recipe to change when i hover over it		
4.	View recipe button	By clicking the button	To redirect me to the recipe page		
5.	Back to home page	By clicking on the Back to home page	To take the user back to the home page		It takes me back to the All section under the home page
6.	Trying different	By just changing the	To take the users to a different	Changes and redirects to a	<input checked="" type="checkbox"/> pass

	recipe id from the URL	number in the URL to another existing number from the data base	recipe	different recipe page of the entered number   	
7.	To check that the recipe card shows the correct category	By checking the UI and database	To check if the category of each dish is shown correctly in the recipe card and in the recipe page	Data integrity checked	<input checked="" type="checkbox"/> pass

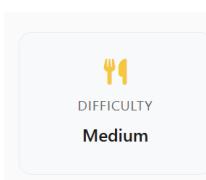
## Feedback

Who	Feedback	Implementation

Uttara (dtp student)	<p><input type="checkbox"/> Have the nav to stick on the top of the page, when you scroll down.</p>	<p>I love the idea and I so badly want to try making that happen. Upon trying to do that I've faced challenges like - the hero banners saturation level increasing ,that totally changes my aesthetics. and i didnt want another problem vehicle fixing this one.</p>  <p>I would surely take this point into consideration and fix it if I continue with the project!</p>
-------------------------	---	---

Pream (dtp student)	<input type="checkbox"/> Have a nav bar on each recipe page. <input type="checkbox"/> Have a 404 shown.	<ul style="list-style-type: none"> <li>That's a great idea , but I simply feel that makes the screen too clumsy and filled with too much detail. It doesn't match my websites aesthetics</li> <li>I have a working 404 page on my site . but i am just not able to link it to appear when the wrong id is typed or an id in the url that doesn't exist in your database.</li> </ul> <p>Since this is my first time programming, it takes me a long time to figure out stuff but I would surely take this point into consideration and fix it if I continue with the project!</p>
Lakshshya (BHS student)	<input type="checkbox"/> The emphasis on the recipe card when the cursor hovers above it is a good indication of the visibility of the system's status.	

Joshvaasri (BHS student)	<ul style="list-style-type: none"> <li><input type="checkbox"/> Have different fonts</li> <li><input type="checkbox"/> I don't like the first two lines of the page. I wish they could be in one single line.</li> </ul>	<ul style="list-style-type: none"> <li>● The font used in my website is sans-serif. I don't want to use too many varieties of fonts because they do not look consistent . and sans-serif is simple and web-friendly.</li> <li>● I would love to combine both of the lines into 1 single statement , but the single big line on the very top of the webpage seems very odd</li> </ul> <p><b>4 Consistency and Standards</b></p> <p><b>Users should not have to wonder whether different words, situations, or actions mean the same thing.</b></p> <p><b>Follow platform conventions.</b></p> <p> Check-in counters are usually located at the front of hotels, which meets expectations.</p>
Gomathi (Mom)	<ul style="list-style-type: none"> <li><input type="checkbox"/> The website looks super impressive. Great work with less expertise. Appreciate the hard work.</li> <li><input type="checkbox"/> Hyphens may be avoided in the text.</li> <li><input type="checkbox"/> Spelling of “flavor” may be corrected</li> <li><input type="checkbox"/> While scrolling down, fonts are hiding. Is that the way it is designed?</li> <li><input type="checkbox"/> “Ready to start cooking” may be highlighted with a colourful background to attract the user.</li> </ul>	<ul style="list-style-type: none"> <li>● The use of hyphens is corrected and I've changed the home page. Yes I have designed the scrolling down bit to work like that but if i have another chance to fix the site , i will implement the idea .</li> <li>● I would surely take this point (highlighting)into consideration and fix it if I continue with the project!</li> </ul>

Ganesh (Dad)	<ul style="list-style-type: none"> <li><input type="checkbox"/> Two hyphen seems to be used in the first page</li> <li><input type="checkbox"/> Mouse hover animation over the recipe image is nice</li> <li><input type="checkbox"/> Too many recipes frames in the home page, need to scroll a lot</li> <li><input type="checkbox"/> Random check on the Biryani page the ingredients line are broken, eg- 2 medium onion chopped appears in two rows with bullet</li> <li><input type="checkbox"/> No icon for Difficulty frame in the second page, to stay common with cooktime and serving frames</li> <li><input type="checkbox"/> Recipe pictures looks good, pages look simple and neat</li> <li><input type="checkbox"/> Good job and creativity for the first DTP project in lifetime</li> </ul>	<p>I have changed the icons for difficulty and made changes to the home page. I have also checked the biriyani page to show the correct details.</p> <p>The all recipes in the nav bar are designed to show all the recipes displayed in the website , there are 36 recipes collected and offered for the viewers . thus it does take a long time to scroll down.</p>  
-----------------	--	---

THANK YOU !