TITLE OF PROJECT REPORT

CUISINE.IN

A PROJECT REPORT

Submitted by

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of

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IN

B-tech CSE – Data Science with ML Program

Lovely Professional University, Punjab

ENROLLMENT NUMBER

Section: K24UP   Roll No.: 13 Date:1 NOVEMBER 2024

Table of Contents

References

W3schools. HTML, CSS, JavaScript,
and ChatGPT. "Web Development Best Practices."
"Geeksforgeeks(GFG)."

GitHub Repository link ....

https://github.com/HKM909/hkm/tree/main/html%20prrooo

Introduction

Introduction to the CUISINE

Indian food represents a multifaceted fabric woven over five millennia of cross-cultural interaction and culinary development. This complex history is a reflection of the blending of various people and cultures, which has produced a wide range of tastes and local specialities. It would be thus right to state that what we refer to today as "**Indian Cuisine**" is a blend of various culinary traditions. Each region of India: **North or South, East or West,** has its variations, with distinctive ingredients, ways of cooking, and cultural practices that are local and unique to each place.

HISTORY

Indian food has a fascinating history that is intricately woven into the country's cultural fabric. Its beginnings can be traced back to ancient times when extravagant feasts and culinary traditions were **described in revered texts** that included the Vedas and the Mahabharata. Indian food has changed dramatically over time, signifying the trade routes that linked the subcontinent with far-off places. The culinary styles of the **Mughals, British, and Portuguese**, as well as the early colonists who brought aromatic spices, have all had an impact on Indian cuisine. The influence of Indian food, similarly, goes much beyond its boundaries, influencing trade and global interactions. One cannot forget to mention the historic **spice trade between India & Europe** which was a major factor in driving "**Europe's Age of Discovery**". Much beyond it, the interchange of culinary art has had an impact on Southeast Asia, the British Isles and the Caribbean.

Due to vast variations in local culture, geography, seasons and availability of ingredients, Indian cuisine varies from region to region. Although it's not entirely fair to compress the regions into four headings, owing to the large number of cuisines and the most suitable way to dissect them, the division can be done under four headings- North, South, East, West.

Conclusion

Much like everything else, the Cuisines of India are unique to every region, with special ingredients and unique cooking methods. Exploring Indian food is similar to a journey with no destination, yet full of uniqueness, history and local customs. One must accept its enormous variety, a wide range of preparation methods and regional quirks.
I must say, while researching for this blog, I learnt so much about Indian cuisines myself and understood one thing clearly, that is to know Indian food without appreciating its diverse flavours is impossible. So take a bite of every unique dish next time you visit a new state in India!

Technology Used

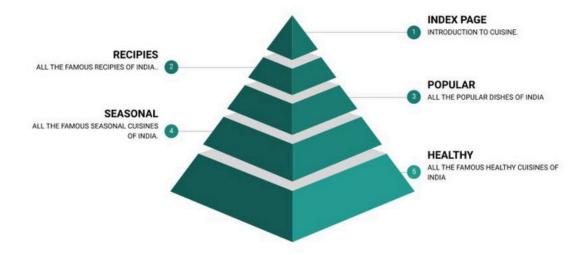HTML: Structure and layout of the website.

CSS: Styling and design elements.

JavaScript: Used it to display Event Details in a modal

Work Flow Diagram

INDEX PAGE
INTRODUCTION TO CUISINE.

RECIPIES
ALL THE FAMOUS RECIPIES OF INDIA..

POPULAR
ALL THE POPULAR DISHES OF INDIA

SEASONAL
ALL THE FAMOUS SEASONAL CUISINES OF INDIA.

HEALTHY
ALL THE FAMOUS HEALTHY CUISINES OF INDIA

1. **Introduction page**

:

```
• <body>
 <div><h1>CUiSiNE.in</h1></div>
 <nav>
  <a href="Recipes.html">Recipes</a>
  <a href="Popular.html">Popular</a>
  <a href="Seasonal.html">Seasonal</a>
  <a href="Healthy.html">Healthy</a></nav>
   <div class="search-box">
    <div class="row">
    <input type=" text" id="input-box" placeholder="Search Here" autocomplete="off">
    <button class="search-button"><i class="ph-bold ph-magnifying-glass"></i></button></div>
    <script src="https://unpkg.com/@phosphor-icons/web"></script>
    <div class="result-box">
    </div>
   </div>
 <h2><u>INTRO</u></h2>
 <p><big>A </big><b><u>cuisine</u></b> is a style of cooking characterized by distinctive ingredients, techniques and
dishes, and usually associated<br> with a specific culture or geographic region. Regional food preparation techniques,<br>
customs, and ingredients combine to enable dishes unique to a region.<br>Used in English since the late 18th century,<br>
the word cuisine—meaning manner or style of cooking—is borrowed from the <i>French </i>for<b>"style of cooking",
</b>as originally derived from Latin coquere<B>"to cook"</B>.</p>
 <fig><img src="1.jpg"alt=height="100px"width="=450px"></fig>
 <fig><img src="2.jpg"alt=height="100px" width="150px"></fig>
 <fig><img src="3.jpg"alt=height="100px" width="150px"></fig>
 <fig><img src="5.jpg"alt=height="100px" width="150px"></fig>
 <fig><img src="11.avif"alt=height="100px" width="150px"></fig>
 <fig><img src="12.jpeg"alt=height="100px" width="150px"></fig>
 <fig><img src="13.webp"alt=height="100px" width="150px"></fig>
 <fig><img src="14.avif"alt=height="100px" width="150px"></fig>
 <fig><img src="15.jpeg"alt=height="100px" width="150px"></fig>
 <fig><img src="16.png"alt=height="100px" width="150px"></fig>
 <fig><img src="17.webp"alt=height="100px" width="200px"></fig>
 <br>
 <fig><img src="4.avif"alt=height="100px" width="150px"></fig>
 <fig><img src="6.jpg"alt=height="100px" width="250px"></fig>
 <fig><img src="7.jpg"alt=height="100px" width="350px"></fig>
 <fig><img src="8.jpg"alt=height="100px" width="250px"></fig>
 <fig><img src="9.webp"alt=height="100px" width="350px"></fig>
 <fig><img src="10.jpeg"alt=height="100px" width="450px"></fig>
 <script src="autocomplete.js"></script>

</body>
</html>
```

2.Recipies Page

```
<body>
<div><h1>CUiSiNE.in</h1></div>
<nav>
<a href="Recipes.html">Recipes</a>
<a href="Popular.html">Popular</a>
<a href="Seasonal.html">Seasonal</a>
<a href="Healthy.html">Healthy</a></nav>
<div class="search-box">
<div class="row">
<input type=" text" id="input-box" placeholder="Search
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<button class="search-button"><i class="ph-bold ph-
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<script src="https://unpkg.com/@phosphor-icons/web">
</script>
<div class="result-box">
</div>
</div>
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<br>Used in English since the late 18th century,<br> the word
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</fig>
<fig><img src="12.jpeg"alt=height="100px" width="150px">
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<fig><img src="13.webp"alt=height="100px" width="150px">
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<fig><img src="14.avif"alt=height="100px" width="150px">
</fig>
<fig><img src="15.jpeg"alt=height="100px" width="150px">
</fig>
<fig><img src="16.png"alt=height="100px" width="150px">
</fig>
<fig><img src="17.webp"alt=height="100px" width="200px">
</fig>
<br>
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<fig><img src="6.jpg"alt=height="100px" width="250px"></fig>
<fig><img src="7.jpg"alt=height="100px" width="350px"></fig>
<fig><img src="8.jpg"alt=height="100px" width="250px"></fig>
<fig><img src="9.webp"alt=height="100px" width="350px">
</fig>
<fig><img src="10.jpeg"alt=height="100px" width="450px">
</fig>
<script src="autocomplete.js"></script>

</body>
</html>
```

3.Popular Cuisine

```
<body><div class="head"><h1>CUiSiNE.in</h1></div>
<div id="cuisine"></div>
<nav>
<a href="Recipes.html">Recipes</a>
<a href="Popular.html">Popular</a>
<a href="Seasonal.html">Seasonal</a>
<a href="Healthy.html">Healthy</a></nav>
<h1>Popular Cuisines in India</h1>

<div class="cuisine">
<h2>Biryani</h2>
<img src="chicken-biryani-5.jpg" alt="Biryani"
width="300px" >
<p>A fragrant rice dish cooked<br> with marinated
meat or<br> vegetables and spices, biryani is a favorite
across India.</p></div>

<div class="cuisine">
<h2>Butter Chicken</h2>
<div class="image"></div><img src="Butter-Chicken-
IMAGE-64.jpg" alt="Chicken" width="280px"
height="300px">
<p>This rich and creamy<br> chicken curry, cooked in
a<br> tomato-based gravy, is loved for its delicious
flavor.</p>
</div>
<div class="cuisine">
<h2>Dosa</h2>
<div class="image"></div><img src="dosa-recipe.jpg"
alt="Dosa" width="300">
<p>A thin, crispy pancake made<br> from fermented
rice and lentil batter, often <br>served with chutneys
and sambar.</p>
</div>

<div class="cuisine1">
<h2>Palak Paneer</h2>
<div class="image"></div> <img src="Saag-Paneer-
1.jpg" alt="Palak Paneer" width="280px"
height="300px">
<p>This vegetarian dish<br> features paneer (Indian
cheese) cooked <br>in a spiced spinach gravy.</p>
</div>

<div class="cuisine">
<h2>Rogan Josh</h2>
<div class="image"></div><img src="ROGANJOSH-
H2.webp" alt="Rogan Josh" width="450">
<p>A flavorful Kashmiri <br>lamb curry, known for
its<br> vibrant red color and aromatic spices.</p>
</div>
</body>
</html>
```

4.Seasonal Cuisine

```html
<body><div class="head"><h1>CUiSiNE.in</h1></div>
<nav>
<a href="Recipes.html">Recipes</a>
<a href="Popular.html">Popular</a>
<a href="Seasonal.html">Seasonal</a>
<a href="Healthy.html">Healthy</a></nav>
<h1>Seasonal Cuisines of India</h1>

<div class="season2">
<h2>Summer: Mangoes Lassi</h2>
<img src="mango lassi.webp" alt="Mango
Lassi"width="300px">
<p>Summer in India is synonymous with mangoes.<br>
Dishes like mango chutney and <br>mango lassi (a yogurt-
based drink) are popular during this season.</p>
</div>

<div class="season2">
<h2>Monsoon: Pakoras and Chai</h2>
<img src="pakora and chai.jpg" alt="Pakoras and Chai"
width="300px">
<p>During the monsoon, hot and crispy <br>pakoras (fritters)
paired with steaming masala<br> chai (tea) are a favorite snack.
</p>
</div>

<div class="season">
<h2>Winter: Sarson da Saag and Makki di Roti</h2>
<img src="sarso.webp" alt="Sarson da Saag and Makki di
Roti"width="500px">
<p>In winter, the combination<br> of sarson da saag
(mustard greens) <br>and makki di roti (corn flatbread) is a
hearty and warming meal.</p>
</div>

<div class="season">
<h2>Festive Season: Sweets and Snacks</h2>
<img src="sweet snack.webp" alt="Indian
Sweets"width="450px">
<p>During festivals, a variety<br> of sweets like ladoos,
barfis, and<br> snacks are made to celebrate, with each region
having its specialties.</p>
</div>

</body>
</html>
```

5.Healthy Cuisine

```
<body>
<div class="head"><h1>CUiSiNE.in</h1></div>
<nav>
<a href="Recipes.html">Recipes</a>
<a href="Popular.html">Popular</a>
<a href="Seasonal.html">Seasonal</a>
<a href="Healthy.html">Healthy</a></nav>
<h1>Healthy Indian Cuisines</h1>
<div class="dish">
<h2>Quinoa Upma</h2>
<img src="quinoa.jpg" alt="Quinoa Upma" width="450">
<p>A nutritious twist on the <br>traditional upma, made with quinoa,<br>
mixed vegetables, and spices for a wholesome breakfast.</p>
</div>

<div class="dish">
<h2>Palak Dal</h2>
<img src="palak dal.jpg" alt="Palak Dal" width="450">
<p>This healthy lentil dish <br>is enriched with spinach,<br> providing a
great source of protein and iron.</p>
</div>

<div class="dish">
<h2>Vegetable Raita</h2>
<img src="vegetable-raita.jpg" alt="Vegetable Raita" width="300">
<p>A refreshing yogurt-based<br> side dish, made with cucumbers,
<br>tomatoes, and spices, perfect for digestion.</p>
</div>

<div class="dish">
<h2>Oats Idli</h2>
<img src="instant-oats-idli.jpg" alt="Oats Idli" width="450">
<p>These steamed rice cakes <br>made with oats and fermented batter
<br>are a healthy breakfast option, rich in fiber.</p>
</div>

<div class="dish">
<h2>Chickpea Salad</h2>
<img src="salad.jpg" alt="Chickpea Salad" width="200px">
<p>A protein-packed salad made<br> with chickpeas, fresh vegetables, and
a tangy <br>dressing, perfect for a light meal.</p>
</div>
</body>
</html>
```

Snippets of Written Code

1. script.js:

```js
JS autocomplete.js > [@] availablekeywords
1   let availablekeywords =[
2       'butter chicken',
3       'oats idli',
4       'gulab jamun',
5       'chole bhature',
6       'matar kulcha',
7       'mango lassi',
8       'pakora and chai',
9       'palak dal',
10      'dosa',
11      'chicken curry',
12      'panner butter masala',
13      'quiona',
14      'roganjosh',
15    ! 'saag paneer',
16      'salad',
17      'samosa',
18      'sarso and maake ki roti',
19      'sweet and snack',
20      'tea',
21      'vegetable raita',
22  ];
23
24  const resultbox = document.querySelector(".result-box");
25  const inputbox = document.getElementById("input-box");
```

```js
inputbox.onkeyup = function(){
    let result =[];
    let input = inputbox.value;
    if(input.length){
        result = availablekeywords.filter((keyword)=>{
            return keyword.toLowerCase().includes(input.toLowerCase());
        });
        console.log(result);
    }
    display(result);

    if(!result.length){
        resultsbox.innerHTML ='';
```

```js
}
function display(result){
    const content = result.map((list)=>{
        return "<li onclick=selectInput(this)>" + list + "</li>";
    });

    resultbox.innerHTML="<ul>" + content.join('')+ "</ul>";
}

function selectInput(list){
    inputbox.value = list.innerHTML;
    resultsbox.innerHTML ='';
}
```

```js
};
```

```js
};
```

Web pages Screenshot

INTRODUCTION PAGE

RECIPIES

POPULAR:

CUiSiNE.in

Recipes   Popular   Seasonal   Healthy

Popular Cuisines in India

Biryani

A fragrant rice dish cooked
with marinated meat or
vegetables and spices, biryani is a favorite across India.

Butter Chicken

This rich and creamy
chicken curry, cooked in a
tomato-based gravy, is loved for its delicious flavor.

SEASONAL:

CUiSiNE.in

Recipes   Popular   Seasonal   Healthy

Seasonal Cuisines of India

Summer: Mangoes Lassi

Monsoon: Pakoras and Chai

HEALTHY CUISINE

CUiSiNE.in

Recipes   Popular   Seasonal   Healthy

Healthy Indian Cuisines

Quinoa Upma

Palak Dal

Vegetable Raita

THANK YOU