

The Deployment of project was not done due to account issue as per policy the Heroku accounts asked for credit card and other platform like vercel , netify, does not support java where as I tried to deploy the project yet can be seen in git repo but still platform asked for credit cards which I don't have yet. – still tried my best

Approach for making the project –

Tech stack – html/css for frontend

Jsp / servlet – backend and JDBC connectivity for mysql database

Ingredient Recognition Approach

First phase Approach Used: Text-based ingredient input (No image recognition)

Users manually enter ingredients in a text box.

The system processes this input as a comma-separated string.

The ingredients are matched against a MySQL database that stores recipes.

Phase second Recipe Matching Algorithm

Approach Used: Keyword-Based Matching in MySQL

User-input ingredients are matched with the ingredients column in the database.

The query searches for recipes where ingredients contain user-input keywords.

Third phase Basic Recipe Suggestion Based on Dietary Restriction

If no exact match is found, the system suggests an alternative recipe based on:

Same dietary restriction

Different ingredients

Phase Filtering Based on Predefined Categories

Users can select dietary preferences from a dropdown menu:

No Preference

Vegetarian

Gluten-Free

No Restriction

MySQL 9.1 Command Line CLI										
id	name	ingredients		cooking_time	calories	protein	instructions			
		dietary_restriction	difficulty				fat	carbs		
1	Paneer Butter Masala	paneer	butter, tomato, cream, cashews, spices, oil	Medium	40	400	15	25	30	Saute onions, blend tomatoes and cashews, cook with spices, add paneer and cream.
2	Aloo Paratha	Vegetarian	whole wheat flour, potato, butter, spices, curd, oil	Easy	30	320	10	12	45	Knead dough, prepare potato filling, stuff and roll parathas, cook with butter.
3	Chicken Biryani	Non-Vegetarian	basmati rice, chicken, yogurt, spices, onions, ghee	Hard	60	600	35	20	70	Marinate chicken, cook rice, layer with chicken and cook on dum.
4	Dal Tadka	Vegetarian	lentils, tomatoes, garlic, ghee, spices, onions	Easy	25	250	12	8	30	Boil lentils, prepare tempering with garlic and spices, mix and serve.
5	Masala Dosa	Vegetarian	rice, urad dal, potato, mustard seeds, oil, butter	Medium	35	300	8	10	50	Ferment batter, prepare potato filling, make dosa on tawa.
6	Palak Paneer	Vegetarian	spinach, paneer, garlic, ginger, tomato, cream, butter	Medium	35	350	18	15	25	Blanch spinach, blend, cook with spices, add paneer and cream.
7	Rajma Chawal	Vegetarian	kidney beans, tomato, onions, garlic, spices, rice, oil	Medium	45	450	20	10	60	Soak and boil rajma, cook with onions and tomatoes, serve with rice.
8	Butter Chicken	Non-Vegetarian	chicken, butter, tomato, cream, cashews, spices, oil	Medium	50	550	40	25	35	Cook marinated chicken, blend tomatoes and cashews, cook with spices and cream.
9	Chole Bhature	Vegetarian	chickpeas, maida, yogurt, spices, oil, butter	Medium	50	500	15	20	65	Prepare chickpea curry, make dough, roll and fry bhature.
10	Kheer	Vegetarian	milk, rice, sugar, cardamom, nuts, saffron	Easy	40	300	8	10	45	Cook rice in milk, add sugar, simmer with cardamom and nuts.
11	Samosa	Vegetarian	all-purpose flour, potato, peas, oil, spices	Medium	40	250	5	12	35	Prepare dough, make filling with potatoes and peas, shape and fry.
12	Pav Bhaji	Vegetarian	potatoes, tomatoes, peas, butter, pav bread, spices	Easy	30	400	8	20	50	Boil veggies, mash with spices, serve with butter-toasted pav.
13	Rogan Josh	Non-Vegetarian	lamb, yogurt, spices, garlic, ginger, oil	Hard	60	600	35	25	15	Marinate lamb, cook with spices and yogurt, simmer until tender.
14	Raita	Vegetarian	yogurt, cucumber, mint, spices	Easy	10	80	3	4	6	Mix yogurt with grated cucumber, mint, and spices.
15	Gulab Jamun	Vegetarian	khoya, all-purpose flour, sugar, ghee, cardamom	Medium	50	300	5	15	50	Prepare dough with khoya, shape and fry balls, soak in sugar syrup.
16	Bhindi Masala	Vegetarian	okra, onions, tomatoes, spices, oil	Easy	25	180	3	10	15	Saute onions and tomatoes, add okra, cook with spices.
17	Fish Curry	Non-Vegetarian	fish, coconut milk, spices, onions, tamarind, oil	Medium	35	350	25	15	10	Marinate fish, cook in coconut milk and spices.
18	Pulao	Non-Vegetarian	basmati rice, mixed vegetables, spices, ghee	Medium	40	400	15	25	30	Saute spices, add vegetables and rice, cook until done.

task

localhost:8080/Unthinkable/index.jsp

task - Recipe Project

Find Recipe Based on Ingrident

Enter Ingredient name (single ingrident only multiple seperated but as per database for now because of logic written):

e.g .tomato, cheese,milk

Diet choice (if any):

No Preference

Difficulty Level (optional):

Any

Search for Recipe available

© Stack used Java JSP, Servlet & JDBC , HTML/CSS- Frontend

