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# System Requirements Specification Index

For

## Recipe Book

Version 1.0

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# 1 BUSINESS-REQUIREMENT:

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## 1.1 PROBLEM STATEMENT:

The Recipe Book application offers a comprehensive platform for culinary enthusiasts to manage their favorite recipes efficiently.

You are tasked to create a user-friendly platform that enables users to add new recipes with fields like title, recipe description, ingredients, and cook time. Users should be able to view a sortable list of all recipes. It should also include functionalities to edit and delete any recipe and search for recipes by name. The system should also incorporate a feature to update the status of each recipe, with options such as Pending, Approve, or Reject, to streamline recipe management and approval processes.

### 1.1.1 Recipe Book:

**The Recipe Book** allows you to:

1. Access the home page.
2. Should be able to add a new recipe.
3. It can have basic fields like title, recipe description, ingredients and cook time.
4. Should be able to get the list of recipes along with options to sort in ascending and descending order in each field.
5. Should be able to edit and delete any recipe.
6. Should be able to search for a recipe by recipe name.
7. Should be able to update the recipe status (Pending / Approve / Reject).

## 2. TEMPLATE CODE STRUCTURE:

### 2.1 RECIPE CONTROLLER

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Method Exposed	Purpose
listRecipes()	Should return page "list-recipes" with required data.
showFormForAdd()	Should return page "add-recipe-form" for adding an event.
saveRecipe()	Should save an event and return "recipe/list" with required data.
showFormForUpdate()	Should show event details in page "update-recipe-form" to edit an event.
deleteRecipe()	Should delete a recipe and return "recipe/list" with required data.
searchRecipes()	Should search a recipe and return "list-recipes" with required data.
updateStatus()	Should show the status of a recipe (Pending/Approved/Rejected).

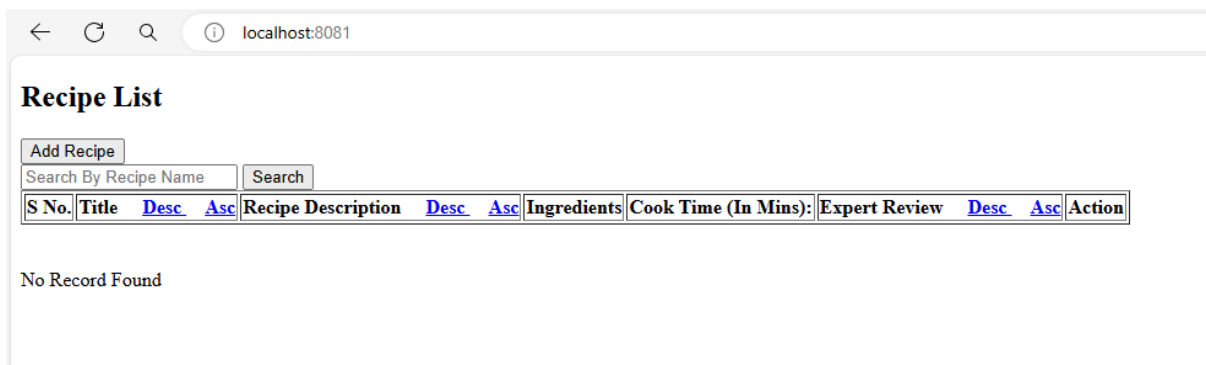
### 2.2 RESOURCES AVAILABLE:

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Description	View Pages Name	Remarks
Common UI		
Home Page	list-recipes	Contains a homepage which shows a list of all recipes along with options to add, edit , delete and search a recipe.
All recipes	list-recipes	
Add a recipe	add-recipe-form	
Update a recipe	update-recipe-form	
Search a recipe	list-recipes	

### 3 SUGGESTED WIREFRAMES:

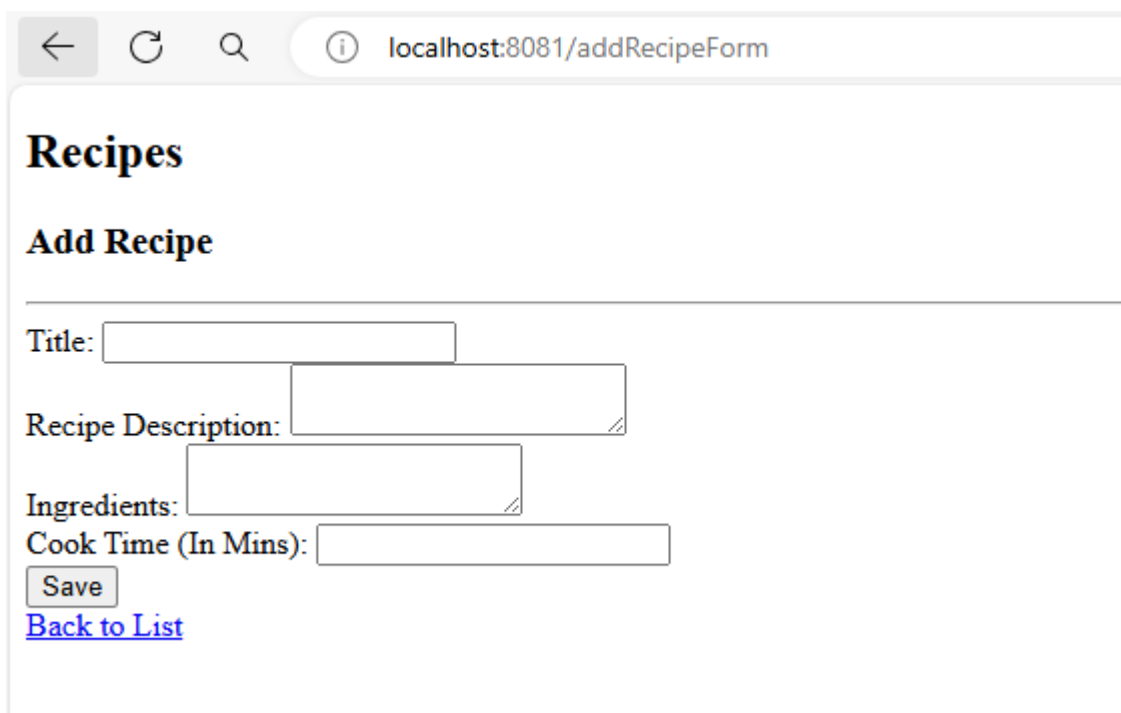
#### 1. Homepage – Visitor Landing Page



A browser window showing a web application at localhost:8081. The page is titled "Recipe List". It features an "Add Recipe" button and a search bar labeled "Search By Recipe Name" with a "Search" button. Below these is a table with columns: S No., Title (with Desc and Asc links), Recipe Description (with Desc and Asc links), Ingredients, Cook Time (In Mins), Expert Review (with Desc and Asc links), and Action. The table is currently empty, displaying "No Record Found".

S No.	Title <a href="#">Desc</a> <a href="#">Asc</a>	Recipe Description <a href="#">Desc</a> <a href="#">Asc</a>	Ingredients	Cook Time (In Mins)	Expert Review <a href="#">Desc</a> <a href="#">Asc</a>	Action
No Record Found						

#### 2. Create a Recipe



A browser window showing a web application at localhost:8081/addRecipeForm. The page is titled "Recipes" and has a sub-header "Add Recipe". It contains a form with the following fields: "Title:" with a text input, "Recipe Description:" with a text area, "Ingredients:" with a text area, and "Cook Time (In Mins):" with a text input. Below the form are a "Save" button and a "[Back to List](#)" link.

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localhost:8081/addRecipeForm

# Recipes

## Add Recipe

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Title:

Tofu Tikka Masala

Recipe Description:

Tofu tikka masala is a hearty meal,

Ingredients:

garlic paste  
4) half spoon malasa

Cook Time (In Mins):

25

Save

[Back to List](#)

### 3. Recipe List

← ↺ 🔍 localhost:8081/recipe/list

Add Recipe

Search By Recipe Name Search

S No.	Title <a href="#">Desc. Asc</a>	Recipe Description <a href="#">Desc. Asc</a>	Ingredients	Cook Time (In Mins):	Expert Review <a href="#">Desc. Asc</a>	Action			
1	Tofu Tikka Masala	Tofu tikka masala is a hearty meal, loaded with authentic Indian flavors!	1) 200 gms tofu 2) 1 spoon lemon 3) 1 spoon ginger garlic paste 4) half spoon malasa	25 Mins	PENDING	<a href="#">Update</a>	<a href="#">Delete</a>	<a href="#">Approve</a>	<a href="#">Reject</a>
2	Salmon Rice Bowl	These salmon rice bowl is delicious, light, refreshing, flavor-packed and come together under 45 mins.	Basmati rice, trumeric, butter, garlic powder, garam masala, black pepper	40 Mins	PENDING	<a href="#">Update</a>	<a href="#">Delete</a>	<a href="#">Approve</a>	<a href="#">Reject</a>
3	Chicken Madrs Curry	It's a spicy, hot,tangy and slightly sweet curry	Madras curry powder, garam masala, kashmiri red chilli, ginger garlic, coriander leaves, lemon juice, salt	45 Mins	PENDING	<a href="#">Update</a>	<a href="#">Delete</a>	<a href="#">Approve</a>	<a href="#">Reject</a>

1

## 4. Update a Recipe

localhost:8081/recipe/updateRecipeForm?recipeld=1

# Recipes

## Update Recipe

Title:

Recipe Description: 

Tofu tikka is a hearty meal, loaded

Ingredients: 

1) 250 gms tofu  
2) 1 spoon lemon

Cook Time (In Mins):

Save

[Back to List](#)

localhost:8081/recipe/list

### Recipe List

Add Recipe

Search By Recipe Name

S No.	Title <div>Desc Asc</div>	Recipe Description <div>Desc Asc</div>	Ingredients	Cook Time (In Mins):	Expert Review <div>Desc Asc</div>	Action
1	Tofu Tikka	Tofu tikka is a hearty meal, loaded with authentic Indian flavors!	1) 250 gms tofu 2) 1 spoon lemon 3) 1 spoon ginger garlic paste 4) half spoon malasa	20 Mins	PENDING	<a href="#">Update</a> <a href="#">Delete</a> <a href="#">Approve</a> <a href="#">Reject</a>
2	Salmon Rice Bowl	These salmon rice bowl is delicious, light, refreshing, flavor-packed and come together under 45 mins.	Basmati rice, trumeric, butter, garlic powder, garam masala, black pepper	40 Mins	PENDING	<a href="#">Update</a> <a href="#">Delete</a> <a href="#">Approve</a> <a href="#">Reject</a>
3	Chicken Madrs Curry	It's a spicy, hot,tangy and slightly sweet curry	Madras curry powder, garam masala, kashmiri red chilli, ginger garlic, coriander leaves, lemon juice, salt	45 Mins	PENDING	<a href="#">Update</a> <a href="#">Delete</a> <a href="#">Approve</a> <a href="#">Reject</a>

1

## 5. Delete a Recipe

localhost:8081/recipe/list

Recipe List

Add Recipe

Search By Recipe Name

Search

S No.

Title

Desc

Asc

Recipe Description

Desc

Asc

Ingredients

Cook Time (In Mins):

Expert Review

Desc

Asc

Action

1

Tofu Tikka

Tofu tikka is a hearty meal, loaded with authentic Indian flavors!

1) 250 gms tofu 2) 1 spoon lemon 3) 1 spoon ginger garlic paste 4) half spoon malasa

20 Mins

PENDING

Update

Delete

Approve

Reject

2

Salmon Rice Bowl

These salmon rice bowl is delicious, light, refreshing, flavor-packed and come together under 45 mins.

Basmati rice, trumeric, butter, garlic powder, garam masala, black pepper

40 Mins

PENDING

Update

Delete

Approve

Reject

3

Chicken Madrs Curry

It's a spicy, hot,tangy and slightly sweet curry

Madras curry powder, garam masala, kashmiri red chilli, ginger garlic, coriander leaves, lemon juice, salt

45 Mins

PENDING

Update

Delete

Approve

Reject

4

Hyderabadi Chicken Briyani

This is the easiest briyani since it needs no sauteing of spices or meat.

curd, salt, briyani masala, red chili powder, green chili, basmati rice, cardamom powder

30 Mins

PENDING

Update

Delete

Approve

Reject

localhost:8081 says

Are you sure you want to delete this recipe?

OK

Cancel

1

localhost:8081/recipe/list

Recipe List

Add Recipe

Search By Recipe Name

Search

S No.

Title

Desc

Asc

Recipe Description

Desc

Asc

Ingredients

Cook Time (In Mins):

Expert Review

Desc

Asc

Action

1

Tofu Tikka

Tofu tikka is a hearty meal, loaded with authentic Indian flavors!

1) 250 gms tofu 2) 1 spoon lemon 3) 1 spoon ginger garlic paste 4) half spoon malasa

20 Mins

PENDING

Update

Delete

Approve

Reject

2

Chicken Madrs Curry

It's a spicy, hot,tangy and slightly sweet curry

Madras curry powder, garam masala, kashmiri red chilli, ginger garlic, coriander leaves, lemon juice, salt

45 Mins

PENDING

Update

Delete

Approve

Reject

3

Hyderabadi Chicken Briyani

This is the easiest briyani since it needs no sauteing of spices or meat.

curd, salt, briyani masala, red chili powder, green chili, basmati rice, cardamom powder

30 Mins

PENDING

Update

Delete

Approve

Reject

1

## 6. Search a Recipe

localhost:8081/recipe/search

Recipe List

Add Recipe

briyani

Search

S No.

Title

Desc

Asc

Recipe Description

Desc

Asc

Ingredients

Cook Time (In Mins):

Expert Review

Desc

Asc

Action

1

Hyderabadi Chicken Briyani

This is the easiest briyani since it needs no sauteing of spices or meat.

curd, salt, briyani masala, red chili powder, green chili, basmati rice, cardamom powder

30 Mins

PENDING

Update

Delete

Approve

Reject

1



## 7. Recipe Status

\*\*\*Approve\*\*\*

localhost:8081/recipe/list

Recipe List

Add Recipe

Search By Recipe Name

Search

S No.	Title	<a href="#">Desc</a>	<a href="#">Asc</a>	Recipe Description	<a href="#">Desc</a>	<a href="#">Asc</a>	Ingredients	Cook Time (In Mins):	Expert Review	<a href="#">Desc</a>	<a href="#">Asc</a>	Action			
1	Tofu Tikka			Tofu tikka is a hearty meal, loaded with authentic Indian flavors!			1) 250 gms tofu 2) 1 spoon lemon 3) 1 spoon ginger garlic paste 4) half spoon malasa	20 Mins	PENDING			<a href="#">Update</a>	<a href="#">Delete</a>	<a href="#">Approve</a>	<a href="#">Reject</a>
2	Chicken Madrs Curry			It's a spicy, hot,tangy and slightly sweet			Madras curry powder, garam masala, kashmiri red chilli, ginger garlic, coriander leaves, lemon juice, salt	45 Mins	APPROVED			<a href="#">Update</a>	<a href="#">Delete</a>		
3	Hyderabadi Chicken Briyani			This is the easiest briyani since it needs no sauteing of spices or meat.			curd, salt, briyani masala, red chili powder, green chili, basmati rice, cardamom powder	30 Mins	PENDING			<a href="#">Update</a>	<a href="#">Delete</a>	<a href="#">Approve</a>	<a href="#">Reject</a>

1

\*\*\*Reject\*\*\*

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localhost:8081/recipe/list

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## Recipe List

Add Recipe

Search By Recipe Name

Search

S No.	Title	Desc	Asc	Recipe Description	Desc	Asc	Ingredients	Cook Time (In Mins):	Expert Review	Action				
					Desc	Asc			Desc	Asc				
1	Tofu Tikka			Tofu tikka is a hearty meal, loaded with authentic Indian flavors!			1) 250 gms tofu 2) 1 spoon lemon 3) 1 spoon ginger garlic paste 4) half spoon malasa	20 Mins	PENDING		<a href="#">Update</a>	<a href="#">Delete</a>	<a href="#">Approve</a>	<a href="#">Reject</a>
2	Chicken Madrs Curry			It's a spicy, hot,tangy and slightly sweet curry			Madras curry powder, garam masala, kashmiri red chilli, ginger garlic, coriander leaves, lemon juice, salt	45 Mins	APPROVED		<a href="#">Update</a>	<a href="#">Delete</a>		
3	Hyderabadi Chicken Briyani			This is the easiest briyani since it needs no sauteing of spices or meat.			curd, salt, briyani masala, red chili powder, green chili, basmati rice, cardamom powder	30 Mins	REJECTED		<a href="#">Update</a>	<a href="#">Delete</a>		

1

## 4 BUSINESS VALIDATIONS

1. Id must be of type id.
2. Title value should not be blank, min 2 and max 40 characters.
3. Description value should not be blank, min 2 and max 200 characters.
4. Ingredients should not be blank.
5. Cooktime is not null.

## 5 CONSIDERATIONS

The Code template already contains skeleton methods for service and controller layer. Please write your logic in it.

## 6 EXECUTION STEPS TO FOLLOW

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1. All actions like build, compile, running application, running test cases will be through Command Terminal.
2. To open the command terminal the test takers, need to go to Application menu  
(Three horizontal lines at left top) → Terminal → New Terminal
3. To build your project use command:  
**mvn clean package -Dmaven.test.skip**
4. To launch your application:  
**java -jar <your application war file name>**
5. This editor Auto Saves the code
6. If you want to exit(logout) and continue the coding later anytime (using Save & Exit option on Assessment Landing Page) then you need to use **CTRL+Shift+B**-command compulsorily on code IDE. This will push or save the updated contents in the internal git/repository. Else the code will not be available in the next login.
7. These are time bound assessments the timer would stop if you logout and while logging in back using the same credentials the timer would resume from the same time it was stopped from the previous logout.
8. To test any Restful application, the last option on the left panel of IDE, you can find ThunderClient, which is the lightweight equivalent of POSTMAN.
9. This is a web-based application, to run the application on a browser, use the internal browser in the workspace. Click on the second last option on the left panel of IDE, you can find Browser Preview, where you can launch the application.  
**Note: The application will not run in the local browser**
10. Default credentials for MySQL:
  - a. Username: **root**
  - b. Password: **pass@word1**

11. To login to mysql instance: Open new terminal and use following command:

- a. `sudo systemctl enable mysql`
- b. `sudo systemctl start mysql`

**NOTE:** After typing the second sql command (`sudo systemctl start mysql`), you may encounter a warning message like :

System has not been booted with systemd as init system (PID 1). Can't operate. Failed to connect to bus: Host is down

>> Please note that this warning is expected and can be disregarded. Proceed to the next step.

- c. `mysql -u root -p`

The last command will ask for password which is '`pass@word1`'

12. Mandatory: Before final submission run the following command:

`mvn test`

13. You need to use **CTRL+Shift+B** - command compulsorily on code IDE, before final submission as well. This will push or save the updated contents in the internal git/repository, and will be used to evaluate the code quality.