

FOOD RECIPE PRESENTATION (FLUTTER)

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PROJECT OVERVIEW

The Flutter Recipe App is a dynamic food discovery application that allows users to explore different recipe categories, including Main Dishes, Snacks, and Beverages & Desserts. The app integrates with the Spoonacular API to fetch and display live recipes. The home screen features a well-structured layout with categorized recipe sections, ensuring a smooth user experience. Upon selecting a category, users navigate to a list of recipes with images and titles, and clicking on a recipe leads to a detailed page displaying ingredients, instructions, and an image. The app utilizes both stateless and stateful widgets to efficiently manage UI updates, while navigation ensures seamless screen transitions. Styling and theming, including dark mode, enhance the visual appeal. Additionally, gesture detection is used for interactive elements like tapping on categories and recipes. The http package is employed for API calls, making the app responsive and data-driven. This project demonstrates essential Flutter concepts such as widgets, layouts, state management, API integration, and user interactions, making it a comprehensive application.

API USED: SPOONACULAR API

The Spoonacular API is a powerful food and recipe database that provides access to a wide range of food-related data, including recipes, ingredients, nutrition facts, and meal planning. It allows developers to integrate recipe search, random recipes, ingredient-based searches, and dietary filters into their applications.

HOMEPAGE:

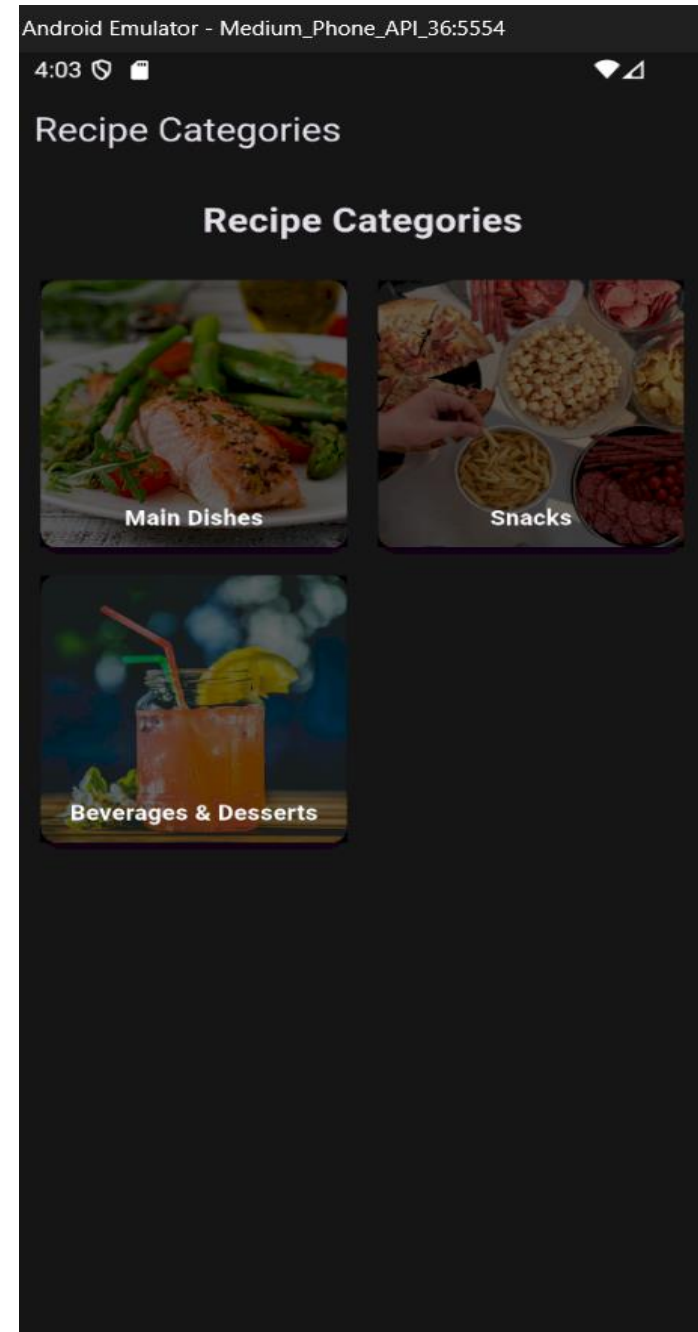
The home page consists of 3 categories:

They are,

1.Main Dishes

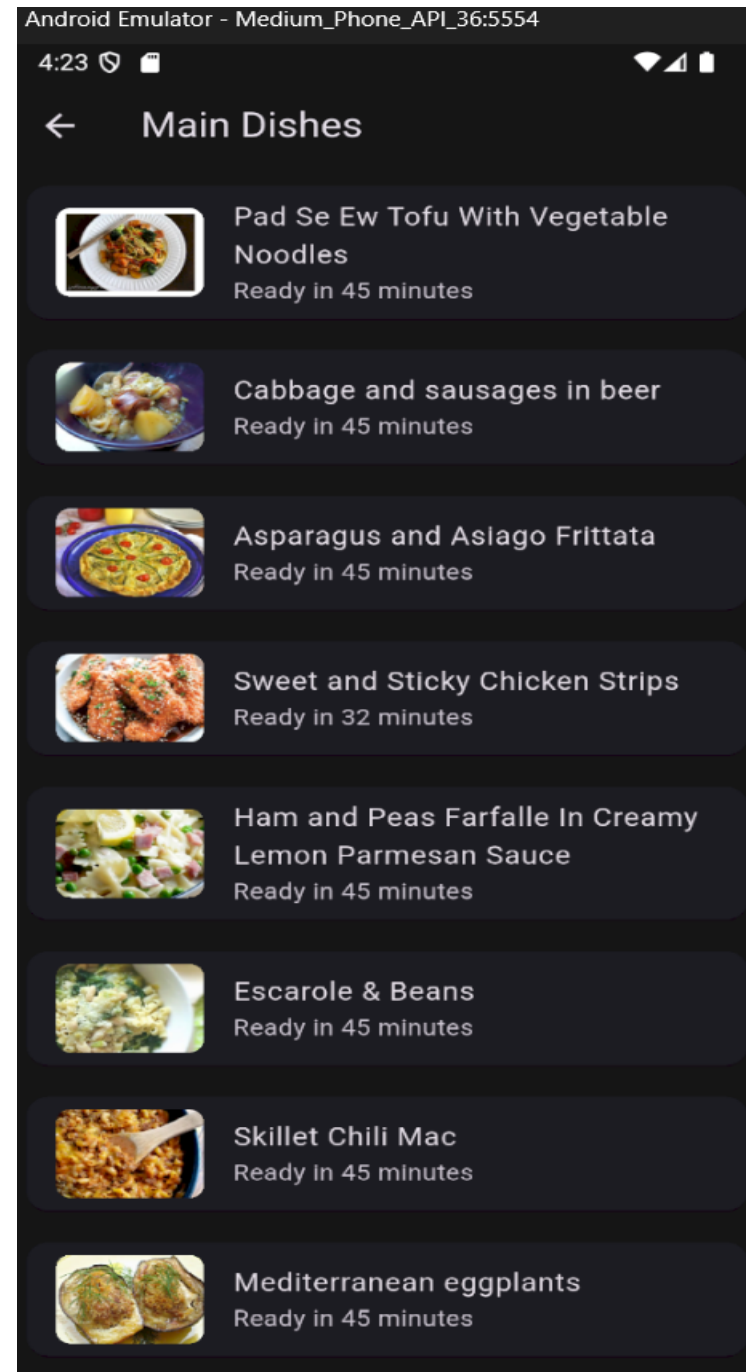
2.Snacks

3.Beverages/Desserts



INSIDE MAIN DISH CATEGORIES:

The Main Dishes section displays a variety of main course recipes fetched from the Spoonacular API, each with an image and title. Users can scroll through the list and tap on a dish to view detailed ingredients and cooking instructions. The UI is designed with cards and list tiles, ensuring a clean and interactive experience.




PROCEDURE TO MAKE PAD SE EW TOFU WITH VEGETABLE NOODLES(MAIN DISH)

Android Emulator - Medium_Phone_API_36:5554

4:23

← Pad Se Ew Tofu With Vegetable



Pad Se Ew Tofu With Vegetable Noodles

Cooking Time: 45 minutes

Instructions:

- 1 Heat up oil to 375 F for deep fry. Deep fry one package of cubed tofu to crispy. They will shrink but crispy like croutons.
- 2 Remove to a prepared tray. Fry the other package until golden brown. We would want to sear them.
- 3 Remove and set aside
- 4 Heat up a wok to medium hi heat until it's hot like it's about to smoke, then add 1 TBS of oil. Swirl it to coat. If you add oil when the wok isn't hot

Android Emulator - Medium_Phone_API_36:5554

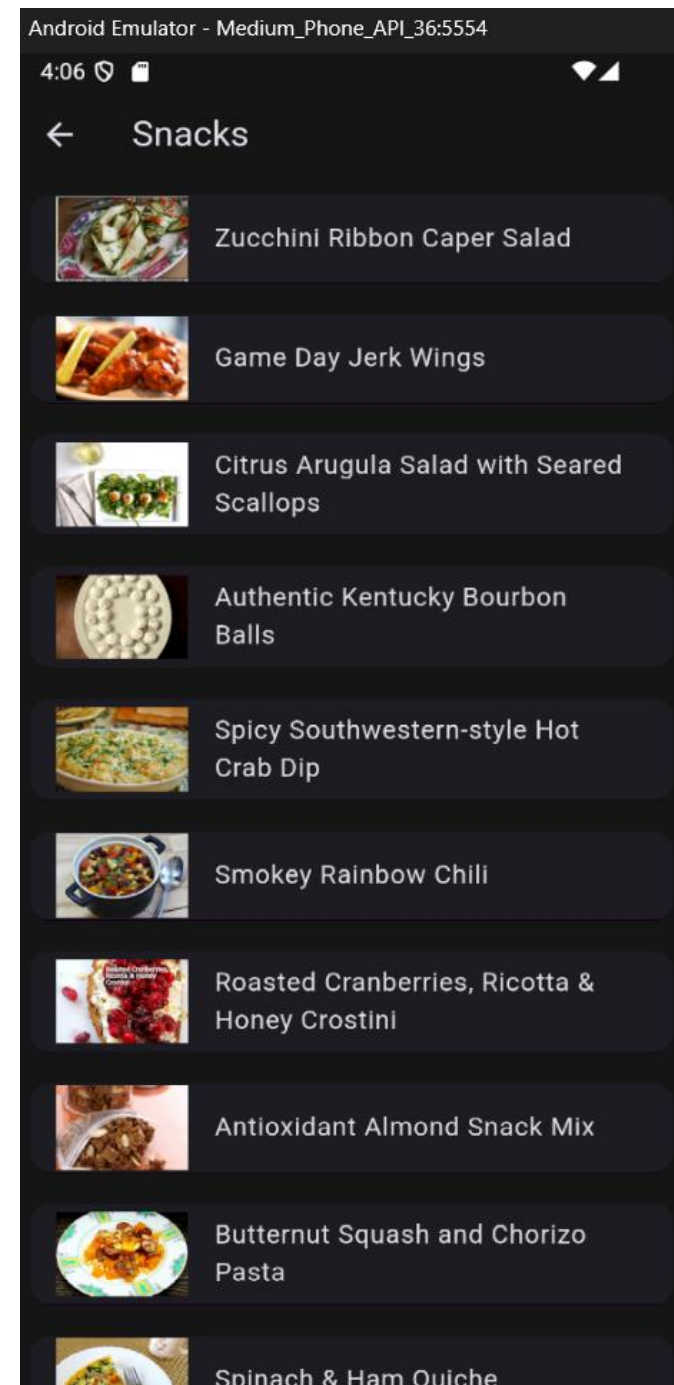
4:24

← Pad Se Ew Tofu With Vegetable...

- 4 then add 1 TBS of oil. Swirl it to coat. If you add oil when the wok isn't hot enough, the wok will absorb oil
- 5 Add garlic and stir frequently because it gets burned fast. Crack the eggs. Stir.
- 6 When eggs start to cook, add vegetable-broccoli first because it takes longer to cook, the rest to follow. The tips to using a wok are motion and speed. Swirl it to mix.
- 7 Add roasted onions and keep the food moving
- 8 Add oyster sauce, soy sauce, dark soy sauce, fermented beans, sugar, vinegar, white pepper. Stir to mix. Remember, we want to have crisp veggies so don't overcook.
- 9 Add noodle, stir in between.
- 10 Mix well.
- 11 Add tofu. We add tofu last because it has been cooked. We only need to warm it up and coat with seasonings.
- 12 The stir-fry process happens fast. That's how to work on a wok-motion

INSIDE SNACKS CATEGORIES:

The Snacks section showcases a collection of quick and delicious snack recipes retrieved from the Spoonacular API. Each snack is displayed with an image and title, allowing users to browse effortlessly. By tapping on a snack, users can access detailed preparation steps and ingredients for a seamless cooking experience.



PROCEDURE TO MAKE CORN SALSA(SNACKS)

Android Emulator - Medium_Phone_API_36:5554

4:05

← Corn Salsa



Corn Salsa

Cooking Time: 20 minutes

Instructions:

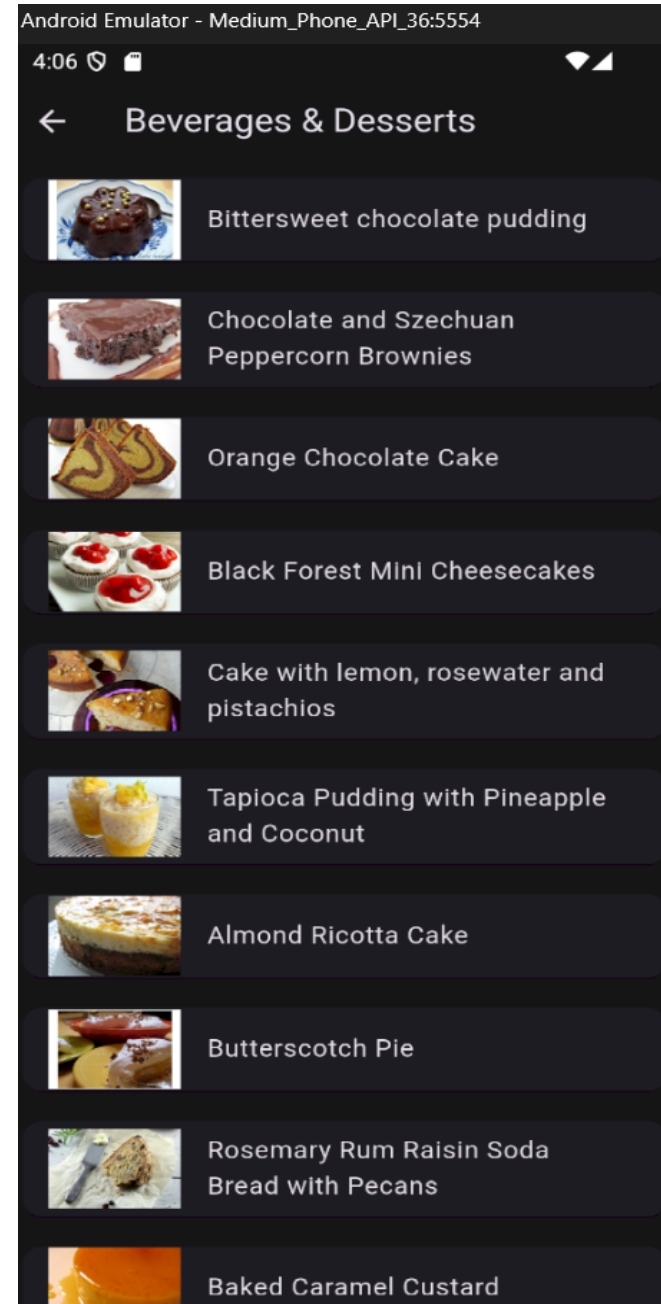
- 1 Combine all of the above Ingredients in a bowl.
- 2 Combine the ingredients for the dressing and add to the salsa.
- 3 Serve chilled.

INSIDE DESSERTS CATEGORIES:

The Beverages & Desserts section features a variety of sweet treats and drinks fetched from the Spoonacular API.

Each item is displayed with an image and title, making it easy to browse.

Users can tap on a dessert or beverage to view detailed ingredients and step-by-step preparation instructions.




PROCEDURE TO MAKE BITTERSWEET CHOCOLATE PUDDING (DESSERT)

Android Emulator - Medium_Phone_API_36:5554

4:07

← Bittersweet chocolate pudding



Bittersweet chocolate pudding

Cooking Time: 45 minutes

Instructions:

- 1 In a medium saucepan, whisk together the cornstarch, cocoa powder, sugar salt, and salt. In a separate bowl, combine the milk and egg. Gradually pour the milk mixture into the saucepan, whisking until thoroughly mixed.
- 2 Heat the mixture, stirring constantly, over medium heat until it boils. Cook for 1 minute, then remove from heat. Stir in butter and vanilla extract.
- 3 Pour the pudding into the suitable molds rinsed with cold water (the pudding can be taken out more easily). Chill.