

Jerrett Rosario, Teodora Balaj, David McFarland, John Dorn  
Dr. Miguel Lara  
CST 336 - Internet Programming  
December 13, 2023

## **Final Project**

**Title:** Culinary Compass

**Description:** A recipe-based website where users can browse and search for recipes. The title for our project is "Culinary Compass." It will also have a login function where users or administrators can log in for different functionality. Administrators will be able to access a menu to add/delete/edit recipes. Users will be able to log in so they can add ingredients to a shopping shopping list and favorite recipes to a favorites list. We will use authentication and session for user login. User interaction will be in the form of adding/removing ingredients to the shopping cart, adding recipes to the user's favorites list, and logging in. Updating records will be in the form of editing a recipe. Form validation will be used to ensure all fields required are filled in for recipe additions. We will use one web API for food images and multiple local APIs to display the recipe's ingredients and directions when clicked on. Please see the details below of our project.

### **Task Distribution**

#### **Member #1 (Jerrett Rosario)**

- Set up database schema and tables
  - recipes table, ingredients table, favorites table, shopping list table, users table
- Connect the database to the project in replit
  - Test with a /dbTest page
- Create the navigation menu and header
- Create the login page
- editRecipe.ejs
- listRecipe.ejs

#### **Member #2 (Teodora Balaj)**

- Create home page and newRecipe views

#### **Member #3 (John Dorn)**

- Search results.ejs and the modal or view for displaying the recipe

#### **Member #4 (David McFarland)**

- Create favorites.ejs and shoppingList.ejs

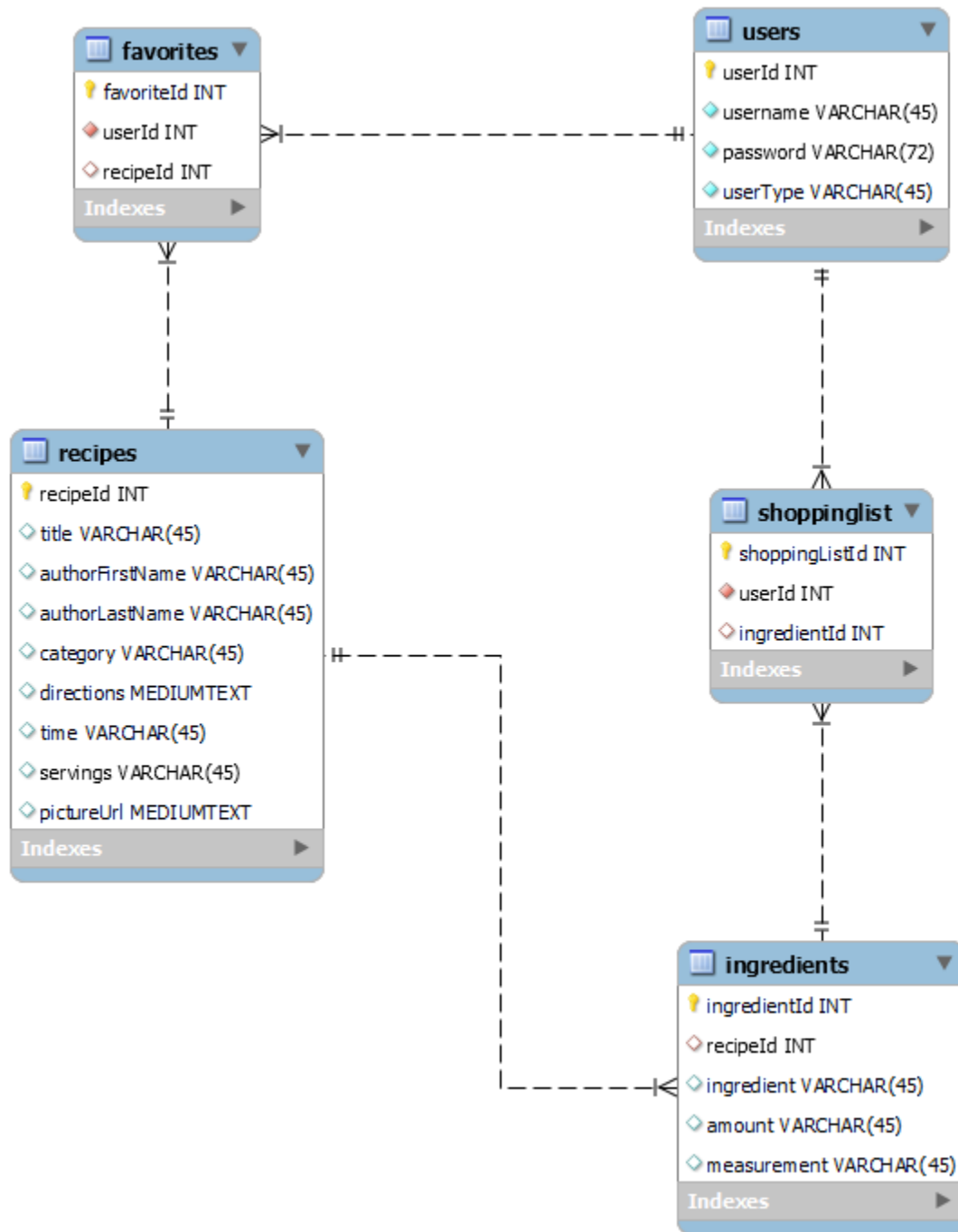
### **Changes From Original Design:**

- Search results do not list all recipes, the home page does
- To edit/delete the recipe you go to an edit recipe view and select which recipe to edit instead of from search results
- Cannot delete all ingredients belonging to a certain recipe on the shopping list
  - Can only delete individual ingredients
  -

## API Usage:

- **Web API**
  - Web API is Unsplash used to change the background picture on the homepage
    - Home.js, line 28
- **Local API**
  - Home view, listing all recipes
    - Line 6, home.js
  - Fetch userId, results view
    - line 13, results.js
  - Fetch recipe data, results view
    - Line 28, results.js
  - Add to shopping list
    - Line 98, results.js
  - Save to favorites
    - Line 135, results.js
  - Delete recipe
    - Line 188, results.js
  - Category dropdown lists on the homepage, edit recipe, and add recipe.
    - Index.js, line 66
  - Shopping list view for deleting ingredients
    - Index.js, line 256
  - Favorites view for deleting recipes
    - Index.js, line 290
  - Results view in the modal for getting recipes, deleting recipes and retrieving the recipe ID
    - Getting recipes: index.js, line 330
    - Deleting recipe: index.js, line 362
    - Getting recipe ID: index.js, line 340
  - Getting user ID
    - Index.js, line 394
  - Add recipes to favorites
    - Index.js, line 376

## Database Schema

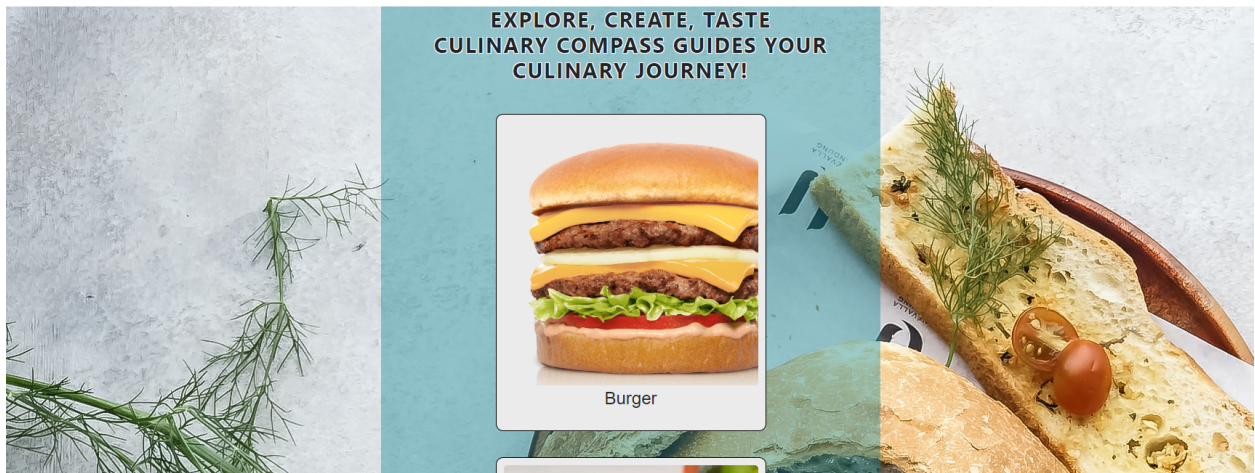


## Pictures of the Final Product

Login (Usernames: “admin” and “user”, Password: “secret” (for both admin and user))



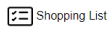
## Home



## Shopping List



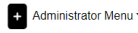
Home



Shopping List



Favorites



Administrator Menu

Search Recipe Category...

Search

Search for Recipes...

Search

Logout

### SHOPPING LIST:

REMOVE 1/4 cup bourbon

REMOVE 2 tbsp Dijon mustard

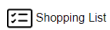
REMOVE 1 tbsp smoked paprika

REMOVE 1 tbsp lightly packed dark brown sugar

## Favorites



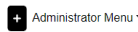
Home



Shopping List



Favorites



Administrator Menu

Search Recipe Category...

Search

Search for Recipes...

Search

Logout

### FAVORITES:

REMOVE Easy Chorizo Street Tacos

REMOVE PB&J Stuffed French Toast

REMOVE Pasta Salad

REMOVE Burger

## Add Recipe




**Culinary Compass**  
*Your Culinary Destination*  
*Add New Recipe*



 Home

 Shopping List

 Favorites

 Administrator Menu


Search Recipe Category... 

Search for Recipes...





### Recipe Form

|   |  |
|---|--|
| Title   | <input type="text"/>                   |
| Author's first and last name  | <input type="text"/>                   |
| Category  | <input type="text" value="Breakfast"/> |
| Directions  | <input type="text"/>                   |
| Time  | <input type="text"/>                   |
| Servings  | <input type="text"/>                   |
| Recipe Picture URL  | <input type="text"/>                   |
|  |  |

## List Recipes




**Culinary Compass**  
*Your Culinary Destination*  
*Edit a Recipe*



 Home

 Shopping List

 Favorites

 Administrator Menu

Search Recipe Category... 

Search for Recipes...











Burger







Easy Chorizo Street Tacos





Homemade Mac and Cheese

## Edit Recipe



[Home](#) [Shopping List](#) [Favorites](#) [Administrator Menu](#)

Title

Easy Chorizo Street Tacos

Author's first and last name

David

Joseph

Category

Lunch

Directions

Step 1: Combine crumbled chorizo and chipotle peppers in adobo sauce in a bowl. Step 2: Heat a skillet over medium-high heat; add chorizo mixture and cook until crisp, 5 to 7 minutes. Transfer to

Time

20 Minutes

Servings

2

Recipe Picture URL

[https://www.allrecipes.com/thmb/pO7UCdv-W9wOMKIdnGZViERT91g=/1280x0/filters:no\\_upscale\(\)max\\_bytes\(150000\):strip\\_icc\(\)format](https://www.allrecipes.com/thmb/pO7UCdv-W9wOMKIdnGZViERT91g=/1280x0/filters:no_upscale()max_bytes(150000):strip_icc()format)

## Search by Category



[Home](#) [Shopping List](#) [Favorites](#) [Administrator Menu](#)

RECIPES FOUND:

Slow-Cooker Brisket

Homemade Mac and Cheese

Search by Keyword



RECIPES FOUND:

*Easy Chorizo Street Tacos*




Recipe Info Modal

HomeShopping ListFavorites

Search Recipe CategorySearchSearch for RecipesSearchLogout

Recipe

Slow-Cooker Brisket



Author: Joe Smith

Category: Dinner

**Directions:** Step 1: Whisk the bourbon, mustard, chili powder, paprika, sugar, granulated garlic, onion powder, cumin, 1 tablespoon salt and 1 teaspoon pepper together in the insert of a 6-quart slow cooker. Use a fork to pierce deeply all over the brisket, then place in the slow cooker and rub all over with the paste. Cover with a lid and cook on low heat until a meat thermometer reads an internal temperature of 185 to 200 degrees F in the thickest part, about 4 hours. Step 2: Turn the heat off and remove the insert from the slow cooker. Cool the brisket for at least 15 minutes in the cooking liquid. Step 3: Transfer the brisket from the cooking liquid to a large plate or baking sheet, and pat dry with paper towels. Reserve the cooking liquid. In a large cast-iron pan set over medium-high heat, add the oil and heat until it starts to shimmer. Add the brisket, fat-side down, and sear until browned and slightly crispy, 2 to 3 minutes. Use tongs or two metal spatulas to carefully flip the brisket. Cook until browned and slightly crispy on all sides, 1 to 2 minutes. Step 4: Transfer to a cutting board and slice the brisket against the grain. Serve hot with the cooking liquid.

**Time:** 4 Hours 35 Minutes

**Servings:** 4 to 6

Add to Shopping List

**Ingredient:** 1tbsp chili powder

Add to Shopping List

**Ingredient:** 1 tbsp smoked paprika

Add to Shopping List

**Ingredient:** 1 tbsp lightly packed dark brown sugar

Add to Shopping List

**Ingredient:** 2 tsp granulated garlic

Add to Shopping List

**Ingredient:** 2 tsp onion powder

Add to Shopping List

**Ingredient:** 1 1/2 tsp ground cumin

Add to Shopping List

**Ingredient:** kosher salt

Add to Shopping List

**Ingredient:** ground cumin

Add to Shopping List

**Ingredient:** 3 1/2 lb flat-cut beef brisket

Add to Shopping List

**Ingredient:** 1 tsp vegetable oil

Add to Shopping List

CloseSave to FavoritesAdd RecipeDelete Recipe