



Backend Exercise v3

What is the goal?

The topics covered by this exercise are actually the basics of backend development. Completing this exercise will prepare you for Hipo. Having a decent knowledge on these topics will allow you to easily join the team and learn new skills faster.

Basic topics covered by this exercise are:

- Version control (GIT)
- Basic HTTP commands and usage (GET, POST)
- Python
- Django
- ORM

What should you build?

We want you to build a recipe sharing application using Django Framework. Don't worry, it's quite simple. Here is a mockup of what we want.

Homepage

Recipe.com

Share a Recipe

(Göksel) Log Out

Musakka



Heat the oil in a large saucepan. Use kitchen scissors to snip the bacon into small pieces, or use a sharp knife to chop it on a chopping board. Add the bacon to the pan..

11/10/2019 · 3.5/5 (13 Votes) · 5 likes · by Mehmet Gürs

Pan Seared Salmon



Melt the butter in a thick-based pan and gently cook the onion without colour until it is soft. Add the rice and stir to coat all the grains in the butter Add the wine..

10/10/2019 · 5/5 (2 Votes) · No like · by Göksel · [Edit](#)

Search

Top Used Ingredients

- [Tomato \(23\)](#)
- [Egg \(19\)](#)
- [Meat \(18\)](#)
- [Cheese \(10\)](#)
- [Chicken \(9\)](#)

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Total 4352 Recipes

Share a Recipe

Recipe.com

Share a Recipe

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Recipe Name

Classic Lasagne

Image

Browse

/usr/images/image.png

Description

Heat the oil in a large saucepan. Use kitchen scissors to snip the bacon into small pieces, or use a sharp knife to chop it on a chopping board. Add the bacon to the pan and cook for just a few mins until starting to turn golden. Add the onion, celery and carrot, and cook over a medium heat for 5 mins, stirring occasionally, until softened.

Add the garlic and cook for 1 min, then tip in the mince and cook, stirring and breaking it up with a wooden spoon, for about 6 mins until browned all over.

Stir in the tomato purée and cook for 1 min, mixing in well with the beef and vegetables. Tip in the chopped tomatoes. Fill each can half full with water to rinse out any tomatoes left in the can, and add to the pan. Add the honey and season to taste. Simmer for 20 mins.

Heat oven to 200C/180C fan/gas 6. To assemble the lasagne, ladle a little of the ragu sauce into the bottom of the roasting tin or casserole dish, spreading the sauce all over the base. Place 2 sheets of lasagne on top of the sauce overlapping to make it fit, then repeat with more sauce and another layer of pasta. Repeat with a further 2 layers of sauce and pasta, finishing with a layer of pasta.

Put the crème fraîche in a bowl and mix with 2 tbsp water to loosen it and make a smooth pourable sauce. Pour this over the top of the pasta, then top with the mozzarella. Sprinkle Parmesan over the top and bake for 25–30 mins until golden and bubbling. Serve scattered with basil, if you like.

Difficulty

Easy

Select Ingredients (Hold down the Ctrl (windows) / Command (Mac) button to select multiple options.)

Tomato

Eggplant

Celery

Egg

Milk

Fish

Chicken

Oil

Share

Cancel

Recipe Detail

Classic Lasagne

Efe Usta Easy 12/12/2012



Like (8)

Ingredients

- Tomato
- Milk
- Oil

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Rate

- In this project, users will share and search recipes. For example, someone who cook delicious [Ratatouille](#), may share it's recipe. Also, someone who would like to cook a dish, may search a recipe.
- Only registered users can share a recipe. Anonymous users can only consume the content.
- The website will store users, recipes, ingredients, likes and ratings in some database (SQLite is fine but you can be fancier if you are brave) and display most used 5 ingredients at the right side of the page.
- "Like" and "Rate" functionality is optional.

Some important key points:

- Recipes on the homepage should be ordered by their creation time.
- Ingredients in the sidebar should go to a list of recipes the ingredient used.

Timing

You should complete this exercise in one week or so. Even if you can not complete the whole exercise, do not hesitate to submit it. We are going to review every application carefully and provide feedback.

Questions?

If you are stuck at some point, or if you have questions about the scope, we are always here to help you. You can message yigit@hipolabs.com anytime for help.

Hints

Use [Django Forms](#) and [CreateView](#).

Bonus Points

Additional features and improvements on the basic requirements are welcome. A few ideas:

- Implement Like & Rate functionality
- Add functionality to edit existing recipe.
- Add a search system with multiple ingredients in recipes.
- Deploy this project somewhere (Heroku, PythonAnywhere, AWS, Google Cloud, etc...)