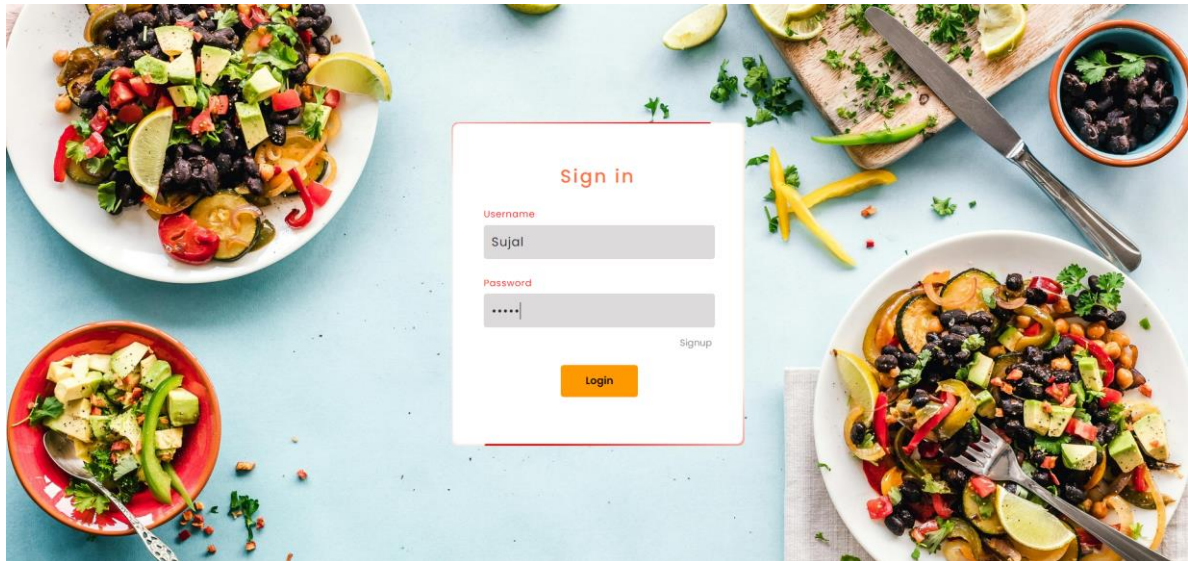
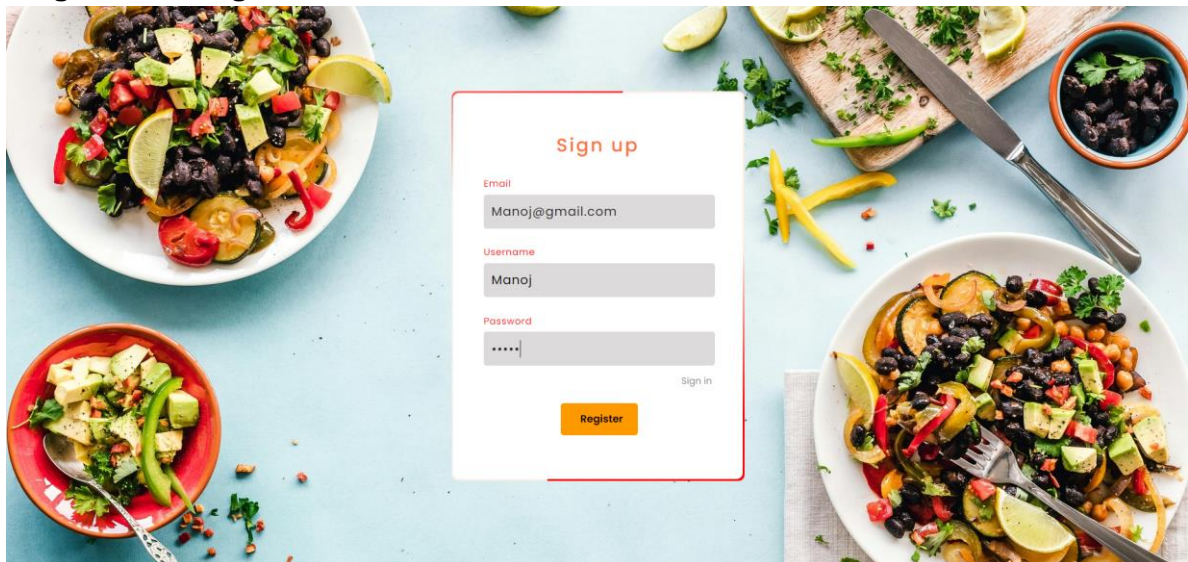


**Project Name:** Food Recipe Blog Website  
**Name:** Sujal Manoj Bandodkar

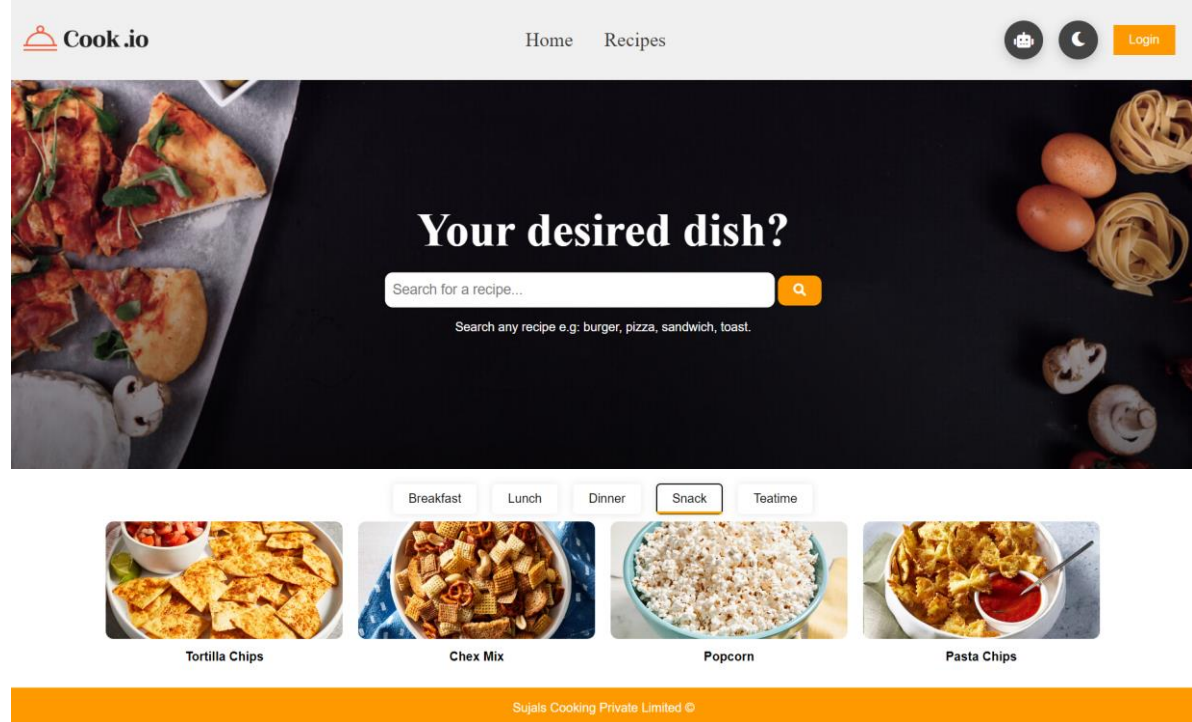
### Login Page :



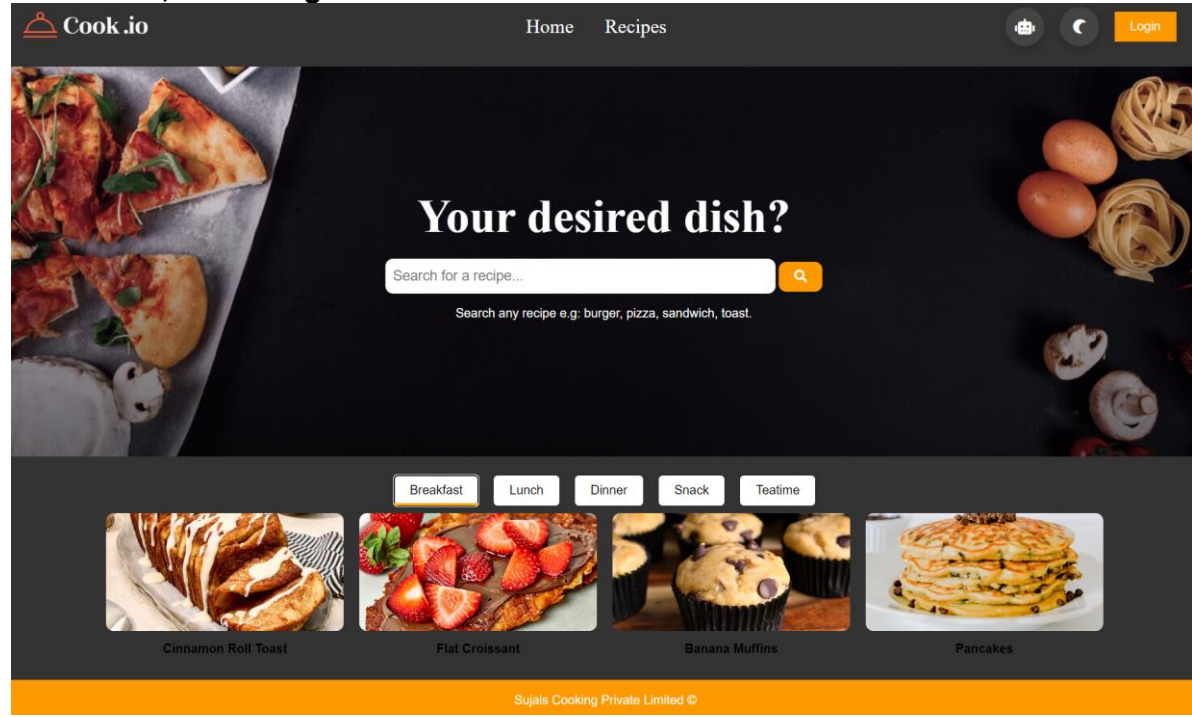
### Registration Page:




## Home Page:





## Dark Mode, Home Page:



## AI Nutritionist Page:

HomeRecipes

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### Upload Your Recipe Image

Choose FileSAM.jpgSubmit

#### Food Analysis

Meal Name: Samosas

Ingredients:

1. Dough for outer pastry
2. Potato and pea filling
3. Spices (cumin, coriander, turmeric, etc.)

Cooking Instructions:

Step 1: Prepare the dough and filling separately.

Step 2: Roll out the dough and cut into circles.

Step 3: Fill each circle with the potato and pea mixture and fold into a triangular shape.

Step 4: Deep fry the samosas until golden brown and crispy.


Macronutrient Split:



- Protein: 10%
- Carbohydrates: 60%
- Fat: 30%


Important Details:

- Samosas are a popular Indian snack or appetizer.
- They are typically served with chutney, such as mint or tamarind chutney.
- Samosas are deep-fried, so they are high in fat and calories.
- You can bake or air-fry samosas for a healthier option.
- The filling can be customized to your liking.

## Delete Operation:

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### Flat Croissant

EditDelete

**Ingredients:**

- 1 large croissant 1 1/2 tablespoons butter 1 tablespoon honey 1 tablespoon chocolate hazelnut spread (such as Nutella®) 1/4 cup fresh berries




**Steps:**

- 1)Preheat Oven: Preheat your oven to 375°F (190°C).
- 2)Prepare Croissants: Take pre-made croissants and slice them in half horizontally to create a flat base.
- 3)Spread Nutella: Generously spread Nutella on the cut side of each croissant.
- 4)Add Berries: Top with fresh berries (like strawberries, raspberries, or blueberries) for added flavor.
- 5)Bake: Place the croissants on a baking sheet and bake for about 5-7 minutes, or until warmed through. Enjoy!

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## Update Operation:

 Home Recipes   Logout Add Recipe

### Edit Your Recipe

**Recipe Title:**

**Ingredients:**

1 large croissant  
1 1/2 tablespoons butter  
1 tablespoon honey

**Steps:**

1)Preheat Oven: Preheat your oven to 375°F (190°C).  
2)Prepare Croissants: Take pre-made croissants and slice them in half horizontally to create a flat




**Meal Type:**


☒ Breakfast ☐ Lunch ☐ Dinner ☐ Snack ☐ Teatime

Update Recipe


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## View Operation:


 Home Recipes   Login




Breakfast Lunch Dinner Snack Teatime




Cinnamon Roll Toast




Flat Croissant




Banana Muffins




Pancakes




Tater Caesar Salad




Arugula Salad




Chicken Sandwich




Denver Omelet




Chicken Casserole




Chicken Noodles




Chicken Tortellini




Filet-o-Fish Sandwich




Tortilla Chips




Chex Mix




Popcorn




Pasta Chips




Sponge Cake



Madeleines



Battenburg Cake



Veggie Pizza




localhost/WEB PROJECT/recipeshow.php?id=29

RollNo:22EC69

Web Technology Project Report

Page. No:

**Insert Operation:**

HomeRecipesLogoutAdd Recipe

### Add Your Recipe

Recipe Name:

Ingredients:

Instructions:

Recipe Image:

No file chosen

Meal Type:

☐ Breakfast ☐ Lunch ☐ Dinner ☐ Snack ☐ Teatime

Submit Recipe

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**Conclusion:** Food recipe blog website was successfully implemented