

PASTRY PERFECTION RECIPE WEBSITE

A MINI-PROJECT REPORT

Submitted by

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in

COMPUTER SCIENCE AND ENGINEERING



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ENGINEERING COLLEGE**

**An AUTONOMOUS Institution
Affiliated to ANNA UNIVERSITY, Chennai**

RAJALAKSHMI ENGINEERING COLLEGE

AUTONOMOUS, CHENNAI

NOV/DEC, 2024

BONAFIDE CERTIFICATE

Certified that this mini project “**Pastry perfection recipe website**” is the bonafide work of “**MANIMOZHI I (220701160)**” who carried out the project work under my supervision.

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INTERNAL EXAMINER

EXTERNAL EXAMINER

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ABSTRACT

The Pastry Perfection website is a culinary haven dedicated to the art of pastry-making, aiming to inspire and educate both novice and experienced bakers. The platform offers a diverse array of meticulously curated recipes, ranging from classic pastries to innovative desserts, ensuring that every visitor can find something to delight their palate. Each recipe is accompanied by detailed instructions, ingredient lists, and vibrant images to facilitate a seamless baking experience.

To foster a sense of community among baking enthusiasts, Pastry Perfection incorporates a user-friendly review system, allowing visitors to share their experiences and feedback on various recipes. This interaction not only enhances the learning process but also builds a supportive network of passionate bakers. Additionally, the website features a favorites page, enabling users to bookmark and easily access their preferred recipes for future reference.

The website is committed to promoting best practices in baking, including tips for ingredient substitutions, techniques for perfecting pastry skills, and insights into the science behind baking. With a focus on accessibility and inclusivity, Pastry Perfection invites individuals of all skill levels to embark on their baking journey, transforming the kitchen into a space of creativity and joy. Through continuous updates and engagement with the baking community, Pastry Perfection strives to be the ultimate resource for anyone looking to indulge in the delightful world of pastries.

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CHAPTER 1

INTRODUCTION

1.INTRODUCTION

Pastry Perfection is an engaging and innovative online platform dedicated to celebrating the art of pastry making. In a world where culinary creativity thrives, our website serves as a comprehensive resource for both novice and experienced bakers alike. With a rich collection of meticulously curated recipes, step-by-step tutorials, and expert tips, Pastry Perfection aims to inspire individuals to explore their passion for baking and create delicious pastries that delight the senses.

Understanding that baking is both a science and an art, we provide clear instructions and ingredient insights that empower our users to achieve remarkable results. Our commitment to quality extends beyond recipes, fostering a community where baking enthusiasts can share experiences, tips, and personal creations. In a time when culinary skills can bring comfort and joy, Pastry Perfection stands as a beacon for those eager to enhance their baking repertoire and indulge in the exquisite world of pastries.

1.2 SCOPE OF THE WORK

The Pastry Perfection Recipe Website encompasses a wide array of activities aimed at fostering a rich baking culture and empowering individuals to master the art of pastry making. This includes the curation of diverse, high-quality recipes that cater to various skill levels, from beginners to seasoned bakers. We focus on providing detailed step-by-step tutorials that emphasize key techniques

and ingredient selections, ensuring successful outcomes in every baking endeavor.

The website also aims to establish a vibrant community where baking enthusiasts can share their experiences, tips, and creative interpretations of recipes. Through engaging blog posts, videos, and interactive forums, we strive to cultivate an environment of learning and inspiration. Our commitment extends to the implementation of seasonal themes and special collections, encouraging bakers to experiment with new flavors and presentations.

Furthermore, we prioritize the development of comprehensive resources, including ingredient guides, troubleshooting tips, and essential baking tools to enhance the overall baking experience. By promoting a holistic approach to pastry making, we aim to not only satisfy cravings but also to nurture creativity and joy in the kitchen.

1.3 AIM AND OBJECTIVES OF THE PROJECT

The aim of the Pastry Perfection Recipe Website is to create a comprehensive and user-friendly platform dedicated to the art of pastry baking. This project seeks to provide a centralized resource for bakers of all skill levels, offering an extensive collection of recipes, techniques, and support to inspire creativity and improve baking skills. By integrating a variety of features, the website aims to elevate the baking experience and foster a community of pastry enthusiasts.

Objectives:

1. **Diverse Recipe Collection:** Curate a wide array of pastry recipes that cater to different skill levels and preferences, ensuring accessibility and inspiration for every baker, from beginners to seasoned professionals.
2. **Educational Resources:** Develop comprehensive tutorials, tips, and guides on baking techniques, ingredient selection, and troubleshooting, empowering users to enhance their skills and confidence in the kitchen.
3. **Community Engagement:** Foster an interactive community by enabling features such as user reviews, recipe sharing, and discussion forums, promoting collaboration and the exchange of ideas among baking enthusiasts.
4. **Visual and Interactive Content:** Utilize high-quality images to provide a visually engaging learning experience, making the baking process more approachable and enjoyable for users.
5. **Seasonal and Thematic Inspirations:** Offer curated collections of recipes based on seasonal themes and special occasions, encouraging bakers to explore new flavors and celebrate milestones through their baking creations.

By achieving these objectives, the Pastry Perfection Recipe Website aims to enrich the baking journey, build a supportive community, and foster a passion for pastry making that delights both individuals and families alike.

CHAPTER 2

SYSTEM SPECIFICATIONS

2.1 HARDWARE SPECIFICATIONS

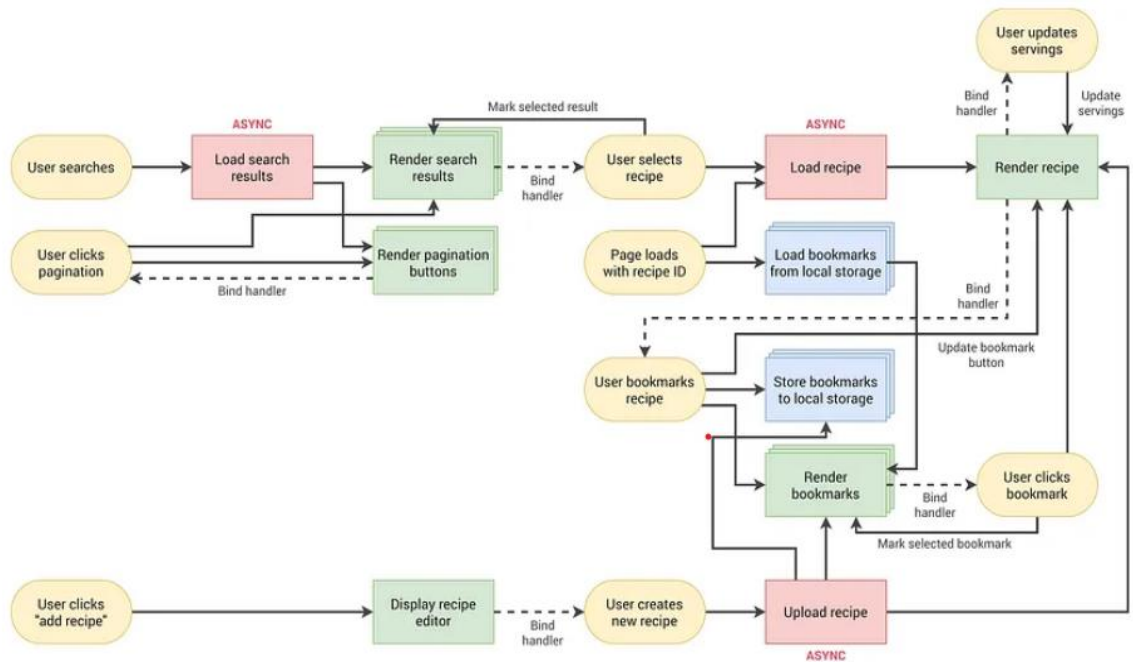
- **Processor:** Minimum 2.5 GHz dual-core processor (Intel Core i5 or equivalent)
- **RAM:** 8 GB or higher (16 GB recommended for optimal performance)
- **Storage:** 500 GB SSD or higher (preferably with cloud storage options)
- **Network:** High-speed internet connection (minimum 100 Mbps for handling multiple requests)
- **Operating System:** Linux or Windows Server 2019 for hosting the web application
- **Backup System:** Cloud or external storage backup solution for data redundancy and recovery

2.2 SOFTWARE SPECIFICATIONS:

- **Operating System :** WINDOWS 7 AND PLUS
- **Front – End :** HTML, CSS, JAVASCRIPT,BOOTSTRAP
- **Back – End :** PHP, JSON

CHAPTER 3

ARCHITECTURE DIAGRAM



CHAPTER 4

MODULE DESCRIPTION

4.1. User Registration and Login Module:

The User Registration and Login Module for the Pastry Perfection Recipe Website is designed to provide secure and user-friendly access for baking enthusiasts, home cooks, and culinary professionals. Users can create personal profiles by providing essential information such as their name, email address, and password. This process ensures that each user's preferences, favorite recipes, and reviews are securely stored and easily accessible.

The module includes a verification process to confirm user identities and an optional role-based access feature for specific functions, such as sharing recipes or contributing to community discussions. By implementing stringent security measures, we prioritize data integrity and user privacy, allowing our community to engage with confidence. Additionally, users can reset their passwords and update their profiles seamlessly, enhancing the overall user experience.

4.2. Recipe Listings Module:

The Recipe Listings Module serves as a central feature of the pastry recipe website, showcasing a curated collection of delicious pastry recipes. This module is designed to engage users with visually appealing elements and concise

information, making it easy for them to explore and choose recipes that pique their interest.

Key Features:

1. **Recipe Thumbnails:** Each recipe is accompanied by a high-quality image that captures the essence of the pastry, enticing users to click and learn more.
2. **Titles:** Clear, descriptive titles are displayed prominently for each recipe, allowing users to quickly identify the dish.
3. **Short Descriptions:** Beneath each title, a brief description provides an overview of the recipe, including key flavors, preparation time, or unique aspects that set it apart. This feature helps users gauge whether the recipe aligns with their preferences and skill level.
4. **Responsive Design:** The module is designed to be fully responsive, ensuring that users can easily browse through the recipe listings on any device, be it a desktop, tablet, or smartphone.

Overall, the Recipe Listings Module is a visually appealing and informative component of the website that enhances user experience by making it simple and enjoyable to discover and select recipes to try at home.

4.3. Recipe Detail Module:

The Recipe Detail Module is a comprehensive feature of the pastry recipe website that provides users with in-depth information about individual recipes. This module enhances the user experience by offering all the necessary details to successfully recreate each pastry in their own kitchen.

Key Features:

1. **Recipe Title:** The module prominently displays the name of the recipe at the top, ensuring users know exactly what they are viewing.
2. **High-Quality Images:** Users can view multiple high-resolution images of the pastry, showcasing different angles and stages of preparation. This visual guide helps users understand what the final product should look like.
3. **Ingredient List:** A detailed list of ingredients is provided, complete with measurements, to ensure users have everything they need before starting. The list may also include notes on substitutions or variations.
4. **Step-by-Step Instructions:** Clear and concise instructions guide users through the preparation and baking process. Each step is numbered and formatted for easy readability, making it simple to follow along.
5. **User Ratings and Reviews:** Users can leave ratings and comments, sharing their experiences and modifications, fostering a sense of community and encouraging others to try the recipe.

The Recipe Detail Module is designed to be a comprehensive resource that empowers users to confidently prepare and enjoy a wide variety of pastries, making the art of baking accessible to all.

4.4. Favorite Recipe Module:

The Favorite Recipe Module is an engaging and personalized feature of the pastry recipe website that allows users to curate and manage a collection of their preferred recipes. This module enhances user experience by enabling easy access to favorite dishes and encouraging ongoing interaction with the website.

Key Features:

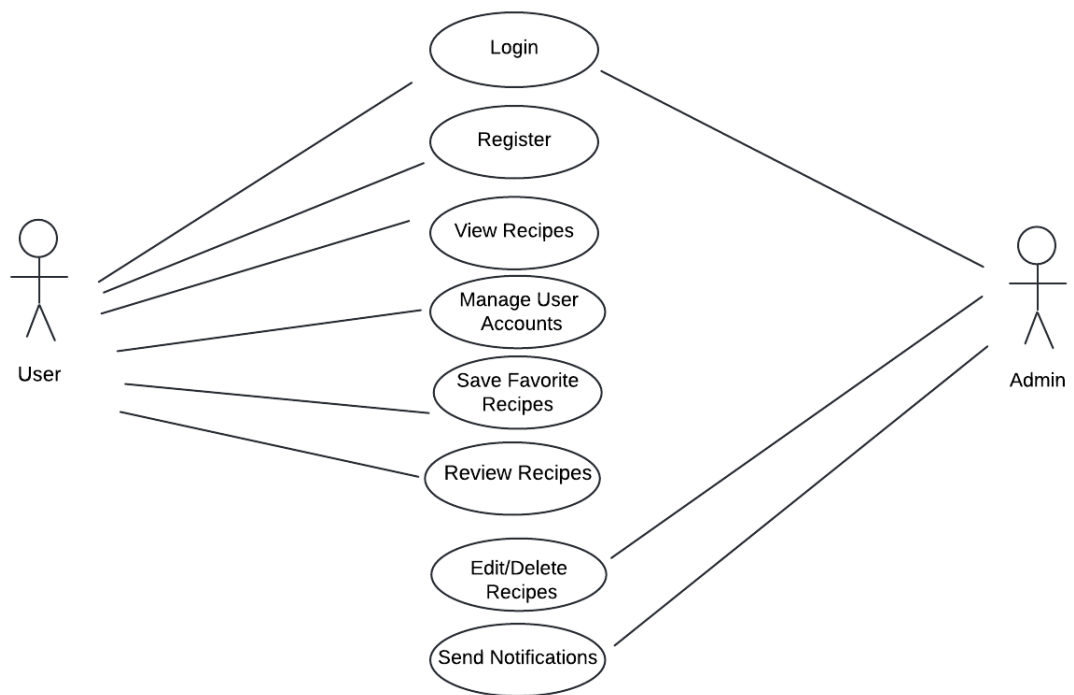
1. **User Account Integration:** Users can create accounts to save their favorite recipes. This personalization feature ensures that users can easily access their selections across different devices.
2. **Add to Favorites Button:** Each recipe in the Recipe Listings and Recipe Detail modules includes a prominent "Add to Favorites" button, allowing users to quickly save recipes they love with just one click.
3. **Remove from Favorites:** A simple removal process allows users to delete recipes from their favorites list if they choose, keeping their collection fresh and relevant.

The Favorite Recipe Module fosters a personalized cooking experience, allowing users to easily curate and revisit their beloved recipes while encouraging interaction and community engagement within the pastry baking world.

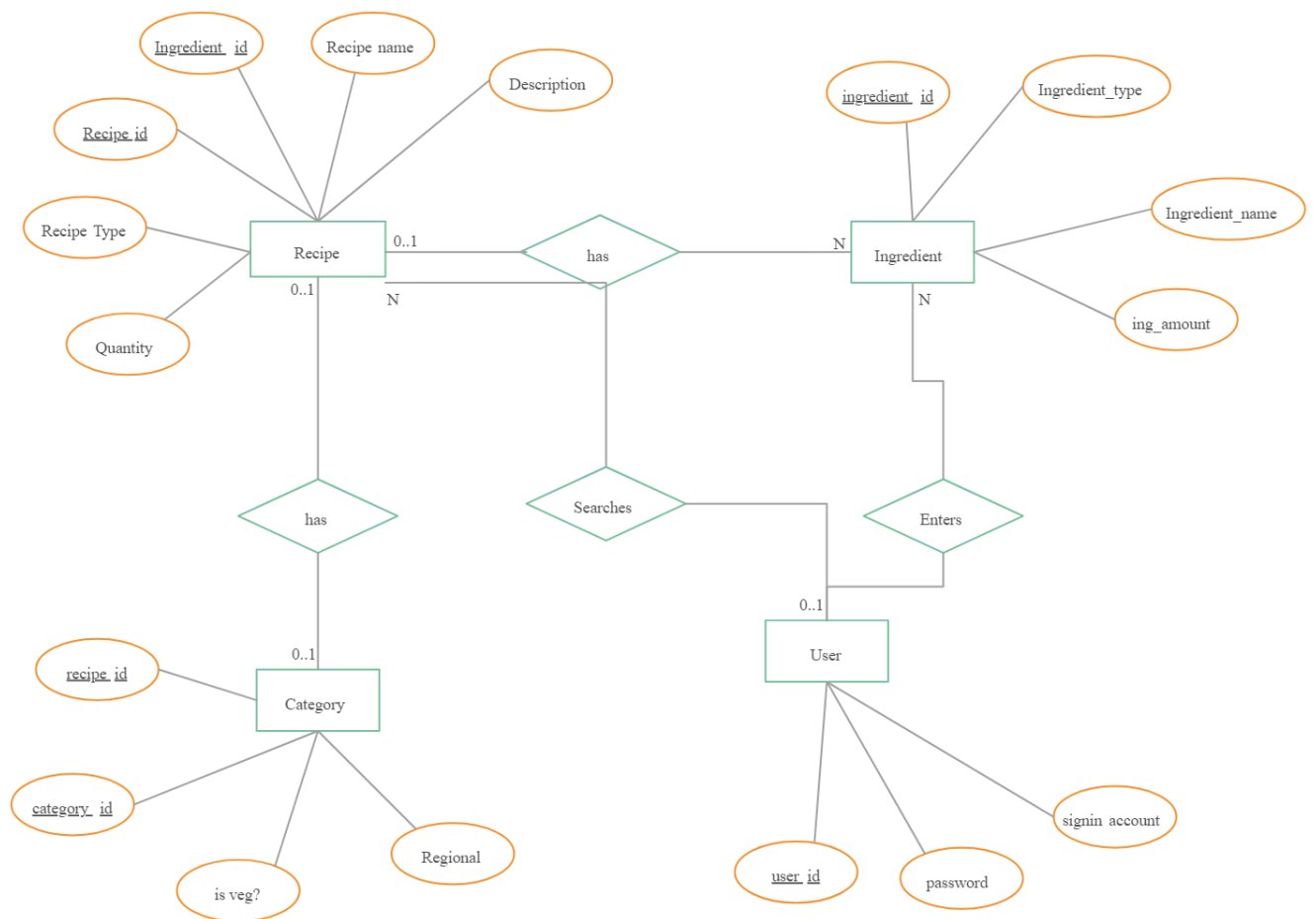
CHAPTER 5

SYSTEM DESIGN

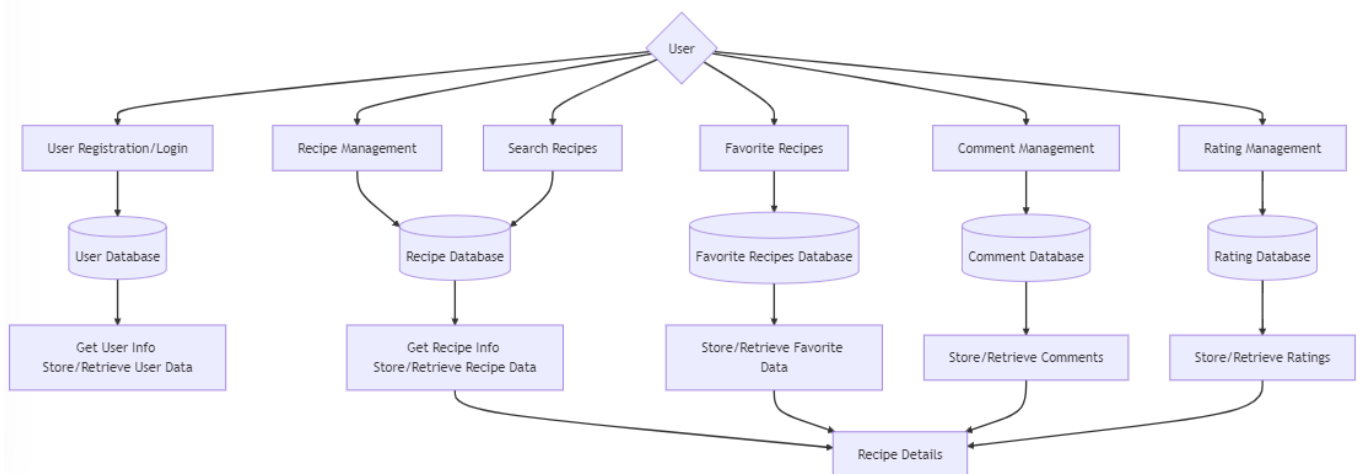
5.1 USE CASE DIAGRAM



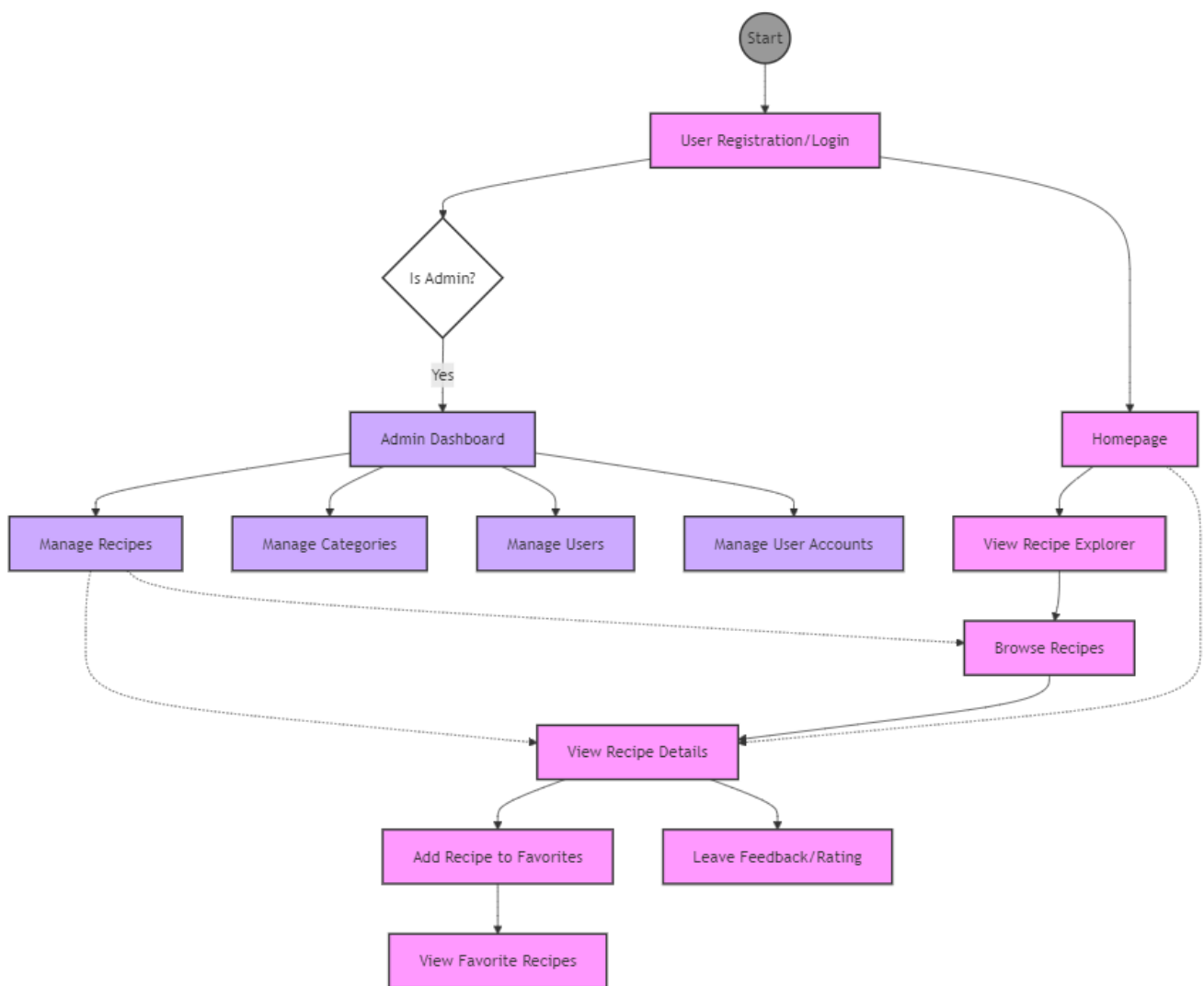
5.2 ER DIAGRAM



5.3 DFD DIAGRAM



5.4 ACTIVITY DIAGRAM



CHAPTER 6

SAMPLE CODING

Login

```
<?php

session_start();

require 'connect.php';

// Check if the form is submitted

if ($_SERVER["REQUEST_METHOD"] == "POST") {

    // Retrieve user inputs

    $email = trim($_POST['email']);

    $password = trim($_POST['password']);

    // Get users from the JSON file

    $users = get_users();

    // Validate user credentials

    $is_authenticated = false;

    foreach ($users as $user) {
```

```
        if ($user['email'] === $email && password_verify($password,
$user['password'])) {

            $is_authenticated = true;

            $_SESSION['user_email'] = $email; // Store user email in session

            break;

        }

    }
}
```

```
// Check if authentication was successful
```

```
if ($is_authenticated) {
```

```
    // Redirect to the home page after successful login
```

```
    header("Location: try.php");
```

```
    exit();
```

```
} else {
```

```
    $error_message = "Invalid email or password.";
```

```
}
```

```
}
```

```
?>
```

```
<!DOCTYPE html>
```

```
<html lang="en">
```

```
<head>

    <meta charset="UTF-8">

    <meta name="viewport" content="width=device-width, initial-scale=1.0">

    <title>Login - Pastry Perfection</title>

    <!-- Bootstrap CSS -->

        <link      href="https://cdn.jsdelivr.net/npm/bootstrap@5.3.0-
alpha3/dist/css/bootstrap.min.css" rel="stylesheet">

    <!-- Custom CSS for styling -->

<div class="container">

    <div class="row justify-content-center">

        <div class="col-md-6">

            <div class="login-container">

                <h2 class="text-center login-header mb-4">Login to Pastry
Perfection</h2>


                <!-- Display error message if authentication fails -->

                <?php if (!empty($error_message)): ?>

                    <div class="alert alert-danger text-center" role="alert">

                        <?php echo htmlspecialchars($error_message); ?>

                    </div>

                <?php endif; ?>

            </div>

        </div>

    </div>

</div>
```

```
<!-- Login Form -->

<form method="POST" action="login.php">

    <div class="mb-3">

        <label for="email" class="form-label">Email Address</label>

        <input type="email" class="form-control rounded-input"
id="email" name="email" placeholder="Enter your email" required>

    </div>

    <div class="mb-3">

        <label for="password" class="form-label">Password</label>

        <input type="password" class="form-control rounded-input"
id="password" name="password" placeholder="Enter your password" required>

    </div>

    <button type="submit" class="btn btn-primary w-
100">Login</button>

</form>

<!-- Redirect to registration -->

<div class="mt-3 text-center">

    <p>Don't have an account? <a href="register.php">Register
here</a></p>

</div>

</div>
```

</div>

</div>

</div>

<!-- Bootstrap JS -->

<script src="https://cdn.jsdelivr.net/npm/bootstrap@5.3.0-alpha3/dist/js/bootstrap.bundle.min.js"></script>

</body>

</html>

Signup

<?php

// Define the path to the JSON file

\$file_path = 'users.json';

// Check if the form is submitted

if (\$_SERVER["REQUEST_METHOD"] == "POST") {

 // Retrieve user inputs

 \$username = trim(\$_POST['username']);

 \$email = trim(\$_POST['email']);

 \$password = trim(\$_POST['password']);

```

// Create user data array

$user_data = array(

    "username" => $username,

    "email" => $email,

    "password" => password_hash($password, PASSWORD_DEFAULT) //
Hashing the password

);


// Read existing users from the JSON file
if (file_exists($file_path)) {

    $json_data = file_get_contents($file_path);

    $users = json_decode($json_data, true); // Decode JSON data to array
} else {

    $users = array(); // Create an empty array if file doesn't exist
}


// Check for duplicate email

foreach ($users as $user) {

    if ($user['email'] === $email) {

        echo "Error: Email already exists. Please choose another one.";

        exit; // Exit if email exists
    }
}

```



```
}  
  
}  
  
// Add the new user to the users array  
  
$users[] = $user_data;  
  
// Save the updated users array to the JSON file  
  
file_put_contents($file_path, json_encode($users, JSON_PRETTY_PRINT));  
  
echo "Registration successful! <a href='login.html'>Login here</a>";  
  
}  
  
?>  
  
<!DOCTYPE html>  
  
<html lang="en">  
  
<head>  
  
    <meta charset="UTF-8">  
  
    <meta name="viewport" content="width=device-width, initial-scale=1.0">  
  
    <title>Sign Up - Pastry Delight</title>  
  
    <!-- Bootstrap CSS -->
```

```
        <link href="https://cdn.jsdelivr.net/npm/bootstrap@5.3.0-alpha3/dist/css/bootstrap.min.css" rel="stylesheet">
```

```
</head>
```

```
<body>
```

```
<div class="container mt-5">
```

```
    <div class="row justify-content-center">
```

```
        <div class="col-md-6">
```

```
            <div class="card">
```

```
                <div class="card-body">
```

```
                    <h3 class="card-title text-center mb-4">Sign Up</h3>
```

```
                    <form id="signupForm" action="signup.php" method="POST">
```

```
                        <div class="mb-3">
```

```
                            <label for="username" class="form-label">Username</label>
```

```
                                <input type="text" class="form-control" id="username"
                                name="username" required>
```

```
                        </div>
```

```
                        <div class="mb-3">
```

```
                            <label for="email" class="form-label">Email address</label>
```

```
                                <input type="email" class="form-control" id="email"
                                name="email" required>
```

```
                        </div>
```

[illegible]

```
<script                                src="https://cdn.jsdelivr.net/npm/bootstrap@5.3.0-alpha3/dist/js/bootstrap.bundle.min.js"></script>
```

```
</body>
```

```
</html>
```

Favorites

```
<?php
```

```
session_start();
```

```
function add_to_favorites($recipe_id) {
```

```
    $favorites_file = 'favorites.json';
```

```
    // Check if the favorites file exists
```

```
    if (file_exists($favorites_file)) {
```

```
        $favorites = json_decode(file_get_contents($favorites_file), true);
```

```
    } else {
```

```
        $favorites = [];
```

```
    }
```

```
    // Add recipe ID to favorites if not already present
```

```
    if (!in_array($recipe_id, $favorites)) {
```

```
$favorites[] = $recipe_id;

file_put_contents($favorites_file, json_encode($favorites));

$_SESSION['success_message'] = "Recipe added to favorites!";

} else {

    $_SESSION['error_message'] = "Recipe is already in favorites.";

}


// Redirect back to the home page

header('Location: try.php');

exit();

}


// Check if recipe ID is set and add to favorites

if (isset($_POST['recipe_id'])) {

    add_to_favorites($_POST['recipe_id']);

} else {

    $_SESSION['error_message'] = "Invalid recipe ID.";

    header('Location: try.php');

    exit();

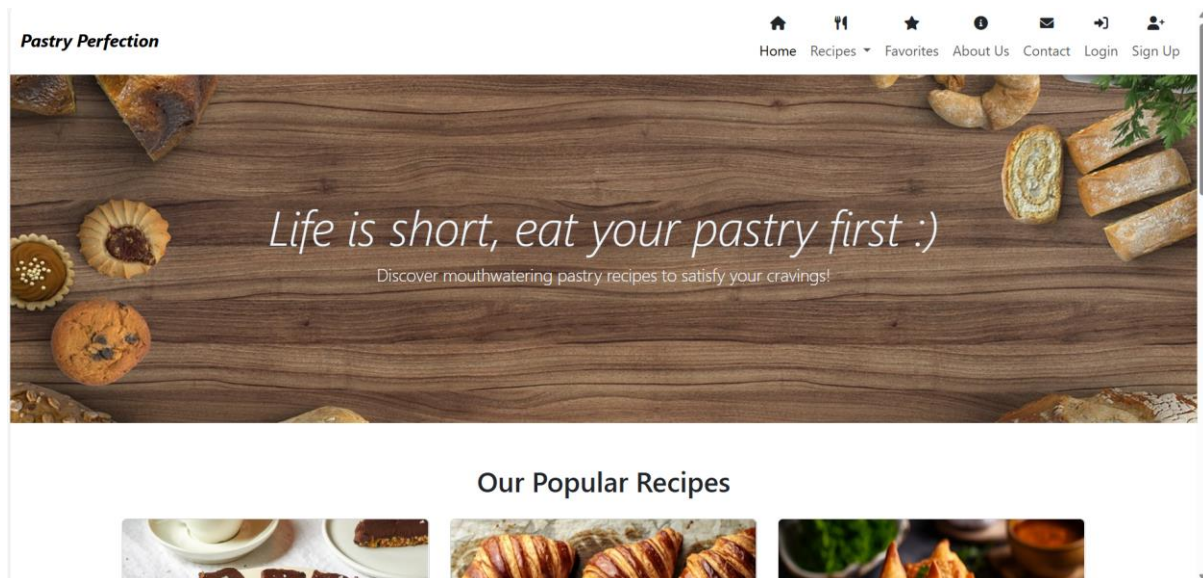
}

?>
```

CHAPTER 7

SCREEN SHOTS

HOME PAGE



Sign Up to Pastry Perfection

Username

Email address

Password

[Sign Up](#)

Already have an account? [Login](#)

Login to Pastry Perfection

Email Address

Password

[Login](#)

Don't have an account? [Register here](#)

4.1. User Registration and Login Module

Our Popular Recipes



Chocolate Tart

A rich, decadent chocolate tart that melts in your mouth.

[View Recipe](#)

Croissants

Flaky, buttery croissants with a soft, fluffy inside.

[View Recipe](#)

Samosa

Delicious Samosas with a variety of vegetable fillings.

[View Recipe](#)

Beginner Recipes

Start your baking journey with these easy and delicious recipes!



Nutella Brownies

These are made with only three ingredients. You'll fall in love with these fudgy and addicting treats!

[View Recipe](#)

Banana and Chocolate puff pastry

A moist, fluffy, and delicious banana and chocolate puff that's perfect for beginners.

[View Recipe](#)

Apple turnovers

This recipe for easy apple pastry yields the most delicious mouth-watering apple turnovers.

[View Recipe](#)

Intermediate Recipes

They strike a balance between more complex techniques and approachable steps for those with some baking experience.



Croissants

Authentic French croissants. Patience and effort are required but the results are totally worth it!

[View Recipe](#)

Danish pastry

Flaky, buttery pastry with a variety of fillings like cream cheese, jam, or custard.

[View Recipe](#)

Chocolate tart

A rich, decadent chocolate tart that melts in your mouth.

[View Recipe](#)

Advanced Recipes

Explore our advanced pastry recipes, where precision, technique, and artistry come together to create stunning, gourmet-level desserts that will elevate your baking skills



St. Honoré Cake

A combination of puff pastry, choux pastry, pastry cream, and caramel, typically garnished with whipped cream and delicate decorations.

[View Recipe](#)

Croquembouche

A tower of cream-filled profiteroles held together with caramel and decorated with spun sugar.

[View Recipe](#)

Samosa

Master the art of creating perfectly crisp, golden samosas that challenges you to balance delicate techniques.

[View Recipe](#)

4.2. Recipe Listing Module

Chocolate Tart Recipe

Indulge in this rich and creamy chocolate tart, perfect for any dessert lover!
This chic chocolate tart is a dessert to impress, and it's much easier than it looks.

Ingredients

1 ½ cups all-purpose flour
½ cup powdered sugar
¼ tsp salt
½ cup unsalted butter, cold and cubed
1 egg yolk
1 tbsp cold water
200g dark chocolate
¼ cup heavy cream
1 tsp vanilla extract

Instructions

Step 1: Make the Crust

In a food processor, pulse together flour, powdered sugar, and salt. Add cold butter cubes and pulse until the mixture resembles coarse crumbs.



Reviews for the Recipe

Name

Rating

Review

Write your review here...

Submit Review

Recent Reviews

Monica (Rating: 5/5)

I loved your chocolate tart recipe! It was easy to follow with the step by step instructions.

Clary (Rating: 4/5)


Hello

mythreiy (Rating: 5/5)

i loved how easy explainable it is.

4.3. Recipe Detail Module


Your Favorite Recipes



Croissants
Flaky, buttery croissants with a soft, fluffy inside.

[View Recipe](#)


[Remove from Favorites](#)



Samosa
Delicious Samosas with a variety of vegetable fillings.

[View Recipe](#)

[Remove from Favorites](#)



Chocolate Tart
A rich, decadent chocolate tart that melts in your mouth.

[View Recipe](#)

[Remove from Favorites](#)

4.4. Favorite Recipe Module

CHAPTER 8

CONCLUSION

In conclusion, the Pastry Perfection Recipe website serves as an essential platform for baking enthusiasts and culinary novices alike, promoting the art of pastry-making through a rich collection of recipes, tips, and techniques. This website provides a structured and user-friendly approach to exploring the delightful world of pastries, ensuring that users can easily navigate and discover an array of delectable options.

By integrating user-friendly features, such as a user registration module, favorites functionality, and a dynamic recipe catalog, the site enhances the overall user experience, making it easy for visitors to access, save, and share their favorite recipes. The seamless coordination of these elements contributes to a vibrant baking community where knowledge and passion for pastry-making can flourish.

Moreover, the incorporation of advanced technologies, including responsive design and potential interactive features, ensures that users can access the site from various devices, fostering engagement and inspiration. This adaptability reflects our commitment to staying at the forefront of digital culinary resources.

The Pastry Perfection Recipe website not only enriches individual baking journeys but also aims to cultivate a community of passionate bakers, inspiring

creativity and innovation in the kitchen. By continuously updating our recipe offerings and engaging with our audience, we strive to maintain a dynamic platform that not only meets the needs of our users but also encourages the exploration and enjoyment of pastry arts.

Ultimately, this website serves as a cornerstone in the world of pastry, promoting the joys of baking while providing the necessary tools and resources to create perfect pastries. Through dedication to quality, user engagement, and ongoing improvement, we aspire to contribute to a culture of culinary excellence that celebrates the sweet and savory delights of the pastry world.

REFERENCES

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2. PHP, JSON – www.youtube.com
3. Product Details– www.amazon.in
5. Font Awesome Icons – www.fontawesome.com