





Final task (Potate's shop)

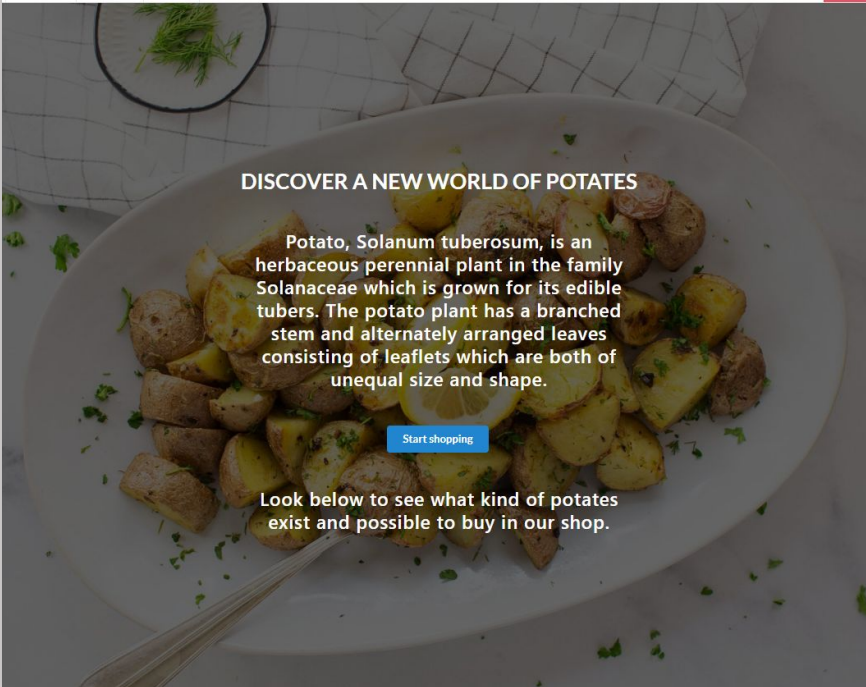


What you will do?

- You need to create a SPA (single page application).
- It will be a shop that will sell potatoes :)
- It will have multiple routes (home, products, purchase and etc.)
- The live example [here](#)

Home page

ProductsAdmin




DISCOVER A NEW WORLD OF POTATES

Potato, *Solanum tuberosum*, is an herbaceous perennial plant in the family Solanaceae which is grown for its edible tubers. The potato plant has a branched stem and alternately arranged leaves consisting of leaflets which are both of unequal size and shape.


[Start shopping](#)

Look below to see what kind of potatoes exist and possible to buy in our shop.




Yukon Gold

Yukon Gold potatoes have finely flaked yellowish-white skin with light yellow flesh. They're bright, vegetal and slightly sweet, with a smooth, slightly waxy texture and moist flesh. They're best for boiling, baking and making French fries. They'll also stand up well to grilling, pan frying and roasting.



Idaho Russet

Idaho Russet potatoes are russet-skinned with white flesh. They're what we typically imagine when we think of potatoes. They have a neutral potato flavor, a fluffy, creamy and soft texture, and are best for baking, mashing and making French fries. They're also very absorbent, so are great paired with butter and cream -- think mashed potatoes. Just don't try using Idaho Russets for potato salads, gratins or any dish that requires the potatoes to hold their shape.








Purple Peruvian

Purple Peruvian potatoes have deep purple skin and flesh. The flesh is either uniform throughout or marbled with white and deep, inky purple. They're earthy and slightly nutty, with an almost buttery aftertaste. They have a dry and starchy texture and are best for boiling, baking, roasting, frying and grilling, although they should work in all dishes and preparations.

Potato path to 2019. All Rights Reserved

Products page

ProductsAdmin



Yukon Gold
2,75 Eur.

Yukon Gold potatoes have finely flaked yellowish-white skin with light yellow flesh. They're bright, vegetal and slightly sweet, with a smooth, slightly waxy texture and moist flesh. They're best for boiling, baking and making French fries. They'll also stand up well to grilling, pan frying and roasting.

Add to cart

Idaho Russet
3,75 Eur.

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Add to cart


Purple Peruvian
4,75 Eur.

Purple Peruvian potatoes have deep purple skin and flesh. The flesh is either uniform throughout or marbled with white and deep, inky purple. They're earthy and slightly nutty, with an almost buttery aftertaste. They have a dry and starchy texture and are best for boiling, baking, roasting, frying and grilling, although they should work in all dishes and preparations.


Add to cart

Potato pathto 2019. All Rights Reserved

Purchase page



ProductsAdmin



Your items that you are interested on

Name	Description	Count	Actions
Yukon Gold	Yukon Gold potatoes have finely flaked yellowish-white skin with light yellow flesh. They're bright, vegetal and slightly sweet, with a smooth, slightly waxy texture and moist flesh. They're best for boiling, baking and making French fries. They'll also stand up well to grilling, pan frying and roasting.	1	<div>+ or -</div>
Idaho Russet	Idaho Russet potatoes are russet-skinned with white flesh. They're what we typically imagine when we think of potatoes. They have a neutral potato flavor, a fluffy, creamy and soft texture, and are best for baking, mashing and making French fries. They're also very absorbent, so are great paired with butter and cream -- think mashed potatoes. Just don't try using Idaho Russets for potato salads, gratins or any dish that requires the potatoes to hold their shape.	1	<div>+ or -</div>



Buy

 or

Clear cart

Potato pathto 2019. All Rights Reserved

Administration page

	Products	Admin	
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Create new product


Product images to add

Product name to add

Product price to add

Product description to add

Add




Yukon Gold

2.75 Eur.

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Edit

Delete



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Edit

Delete

Administration page

ProductsAdmin



Product name

Yukon Gold

Product description

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Product price

2.75

Product image

Product image...

Add image



Submit

You will use a simple boilerplate based on create-react-app with mocked api

- Open your terminal
- Clone project with: `git clone git@github.com:adaptdk/Adapt-Academy-Frontend-2019-task.git`
- Go to newly created directory and run: `npm install && npm run start`
- You are ready to develop :)

How to use mocked API

For more details look add <https://github.com/adaptdk/Adapt-Academy-Frontend-2019-task> readme file :)

There are also some examples in given repository source code :)

Questions?



adapt