

04.08.2025

AGENDA

01 TASKS 1-7

02 CHALLENGES

03 REQUIREMENTS

04 DEMO



TASKS



TASKS 1-3

Wireframe shown last meeting

HTML structure is built using React

Styled with MUI, colored with ThemeContext



Lab to Ladle HOME RECIPES

Welcome to my blog!

Check out the recipe of the day, hand-picked for the season!



Eggplant Parmesan ☆



ser Italian Moderate

Eggplant Parmesan is a timeless Italian dish that has become a staple in many households worldwide. My first encounter with this dish was at a small trational in Rome, where the layers of crispy eggplant, savory tomost sauce, and goody mozzarelia file like a warm embrace. Since then, I've been perfecting my own version at home, and it has become a family favorint. The secret lies in sailing the...

My Story

In the summer of '86, I started cooking meth. Yeah, I know what you're thinking—"Wow, this guy must've been a real mastermind." Well, I wasn't. I wasn't breaking bad, I was more like mildly confused the influssastic about it all. The real turning point, though, came in the likehine, when it started cooking up 'the good stuff—but it wasn't the stuff it was supposed to be focusing on. No, no, no, no, in it was found to be wholesome food.

Now, before you judge me, left me explain. It wasn't like I went into this whole "meth-cooking business" with dreams of a Michelin star or anything. My biggest dream back then was having enough money to buy a new pair of shoes that weren't find a discount bin. But cooking meth? That's where the real science was. Who know that mixing chemicals could lead to such an applicancy about food?





Me cooking met

My kitchen (at the time

One day, as I was stirring up a particularly volatile batch (probably had the wrong label on the jar, but what are you gonne do?), my stomach started growing like a bear with a hangever. I hadn't eaten since... well, I hadn't eaten in a while So, I decided to take a quick break and head to the kitchen. I cracked open the fridge—on, not for meth supplies—just food. I found some eggs. I thought, 'Hey why not make an omiet?'

Now, I've been in kitchins before, but mostly they were kitchins of disaster (and not just because of the whole liegal thing I had going on). But this? This omelet? I was a maester. The oggs sizzled perfectly, like a summer morning in a Western movie, and the cheese melted like ... well, like cheese. This wasn't just cooking—t was a symphony. It was art. I thought to myself, "Who needs melt when you have this kind of magic?"

The omekt, though, was just the beginning. Soon, I started experimenting with different kinds of dishes. Mac and cheese? Why not throw in some plateperos for a spicy kick? Chicken Althedo? Hold up, I had a jar of mystery sauce I once used to melt stuff (not food-related, I assure you, but it worked great as a creamy base! And lefs not even talk about my "explosive" aftempt at a soutifie. That thing took off like a rocket, right into the ceiling. I was too aftaid to clean

DESKTOP



MOBILE

TASK 4

Page with details

URL dependent

Loads from JSON



TEAM 3





Classic Pancakes

Classic Pancakes are the ultimate comfort breakfast. I remember Sunday mornings growing up, waking up to the smell of warm pancakes on the griddle. This recipe has been in my family for generations, passed down from my grandmother...





Hover effect on recipes

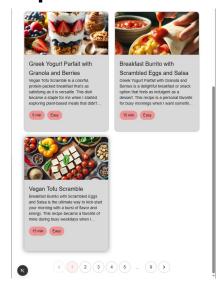
Button clicks wave

Interactive elements

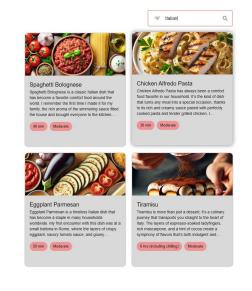
5



Recipe Cards



Search



7

CHALLENGES



TEAM 3

None



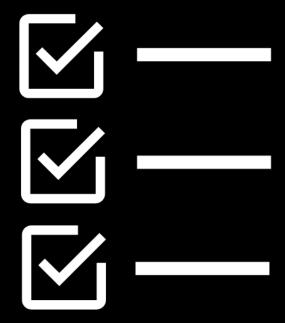
TEAM 3

NextJS

Local storage
Hosting Issues
Typescript



REQUIREMENTS



TEAM 3

Bonus Requirement Status

| Dark/Light mode + seizure mode | Complete + in progress |
|--------------------------------|------------------------|
| Search + Advanced Search | Complete |
| Recipe of the Day | Complete |
| Filter by Tags | Complete |
| Ingredient Checklist | Complete |
| Mobile Design | Complete |
| | |

TEAM 3

DEMO

https://miguel-lock.github.io/





THANK YOU