



Project Title

Digital Chef's Toolkit

Project members:

ID	NAME
2211012042	Anika Tabassum
2211295042	Muhammad Tahmidur Rahman

Group -4

Course : CSE311L

Section : 09

Faculty initial : ITN

Submitted to : Zia Uddin Chowdhury

Introduction:

Welcome to our Digital Chef's Toolkit! This project is a comprehensive web application designed for food enthusiasts to share, discover, and manage their favorite recipes. Our platform offers a user-friendly interface where individuals can quickly create an account, post their recipes, search, edit and delete them as needed, and explore various recipes shared by others.

One of the standout features of our platform is the ability for users to edit their posted recipes at any time, ensuring that their culinary creations are always up to date. This flexibility allows users to refine their recipes based on personal preferences, creating a dynamic collection of dishes.

Additionally, our platform provides a search functionality that allows users to discover recipes based on categories such as food type and cuisine, making it simple to find precisely what they're looking for. Users can also provide feedback that will help continuously improve our platform.

We have built a user authentication that ensures users' personal recipes are secure and accessible only to them.

Whether you're looking to share your culinary creations, discover new dishes, or connect with other food lovers, our Digital Chef's Toolkit is the perfect place to indulge in your passion for cooking.

Technologies:

Front-end	HTML, CSS
Database	SQL(Xampp)
Back-end	PHP

Work distribution:

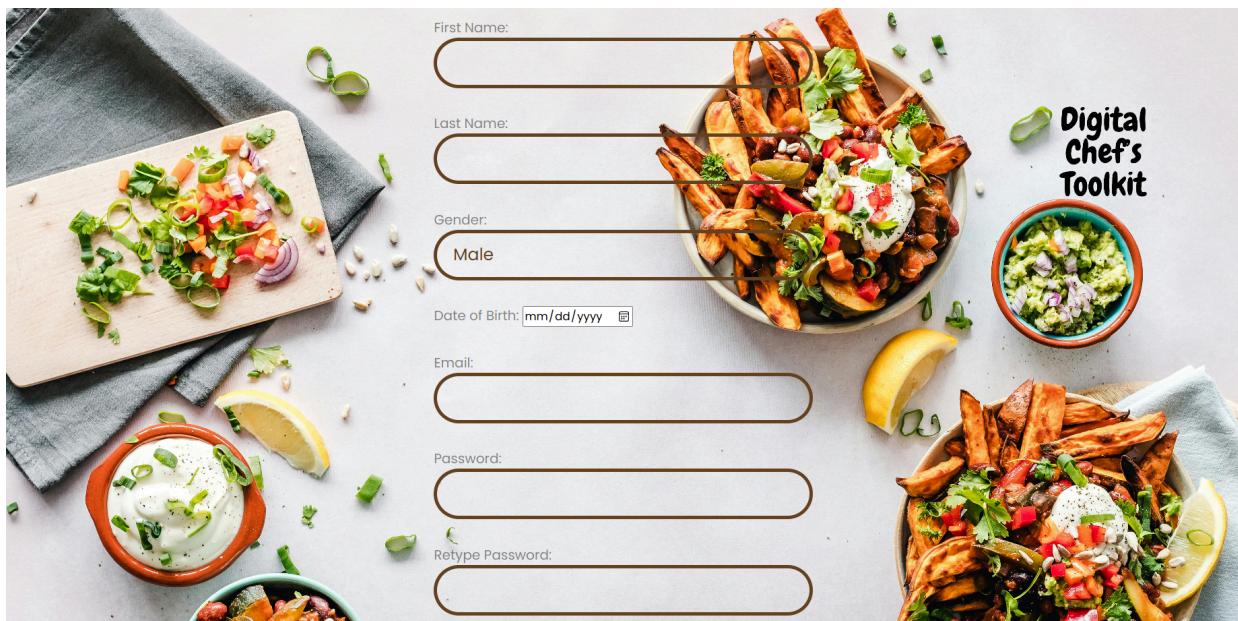
Front-end	Anika , Tahmidur
Database	Anika , Tahmidur
Back-end	Anika , Tahmidur

Methodology:

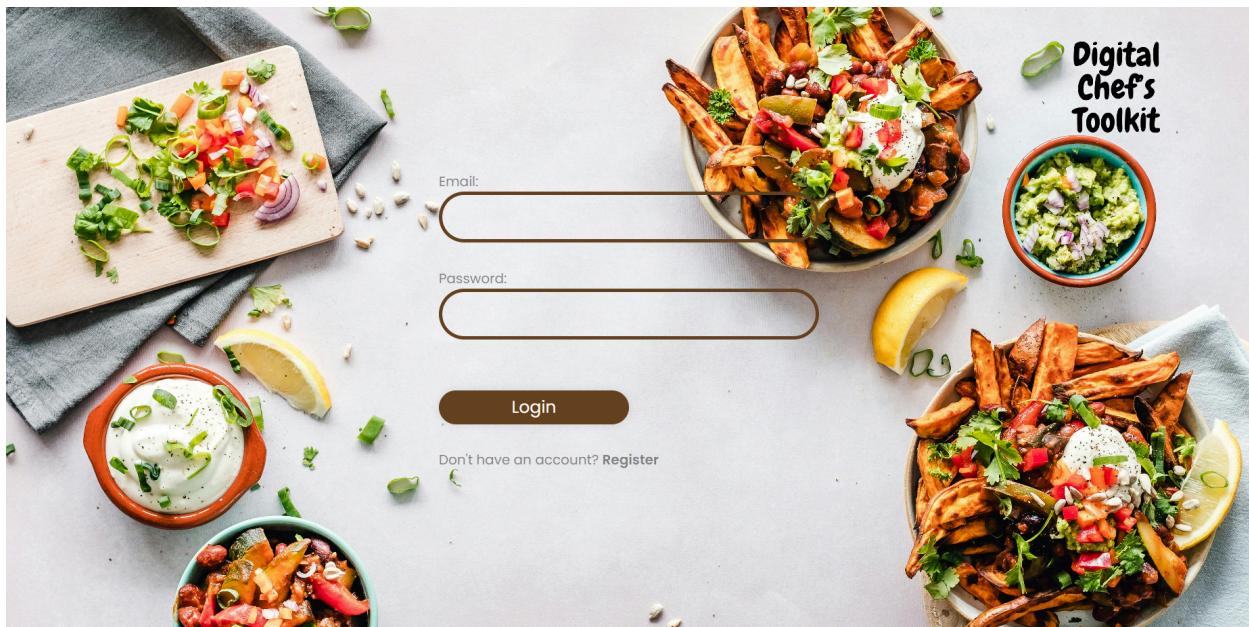
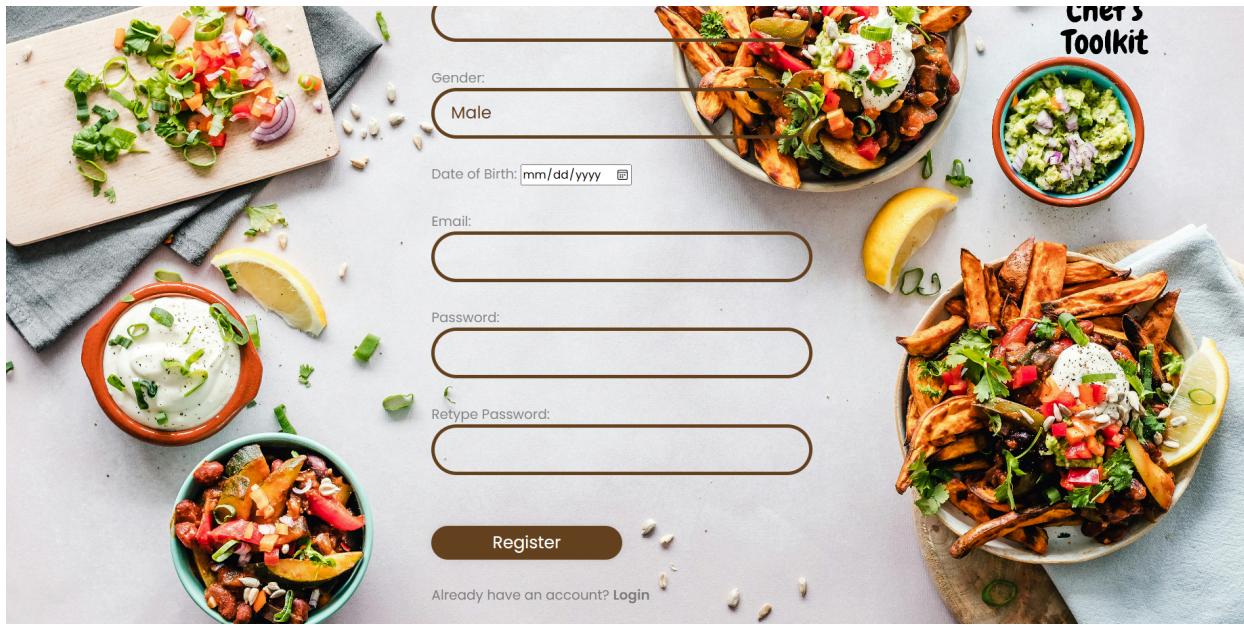
Our Digital Chef's Toolkit was developed to provide users with a seamless experience for discovering, sharing, and managing their recipes. Below are the key features that were implemented:

1. User registration and login:

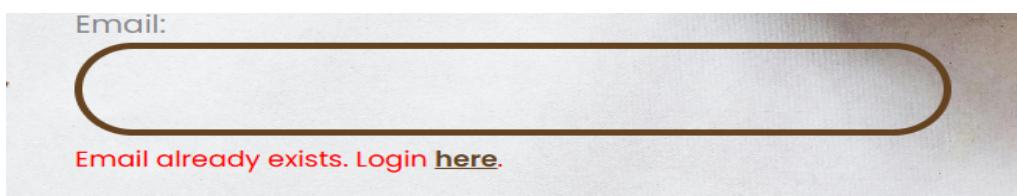
- Users can securely register and log in to access the platform's features.

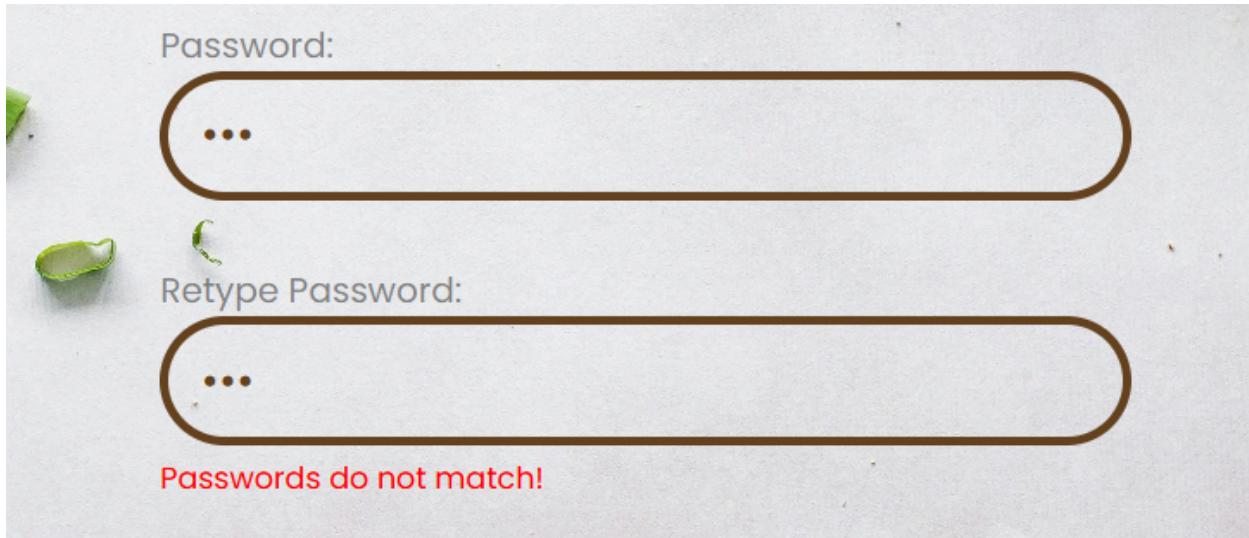


The image shows a user registration form integrated into a photograph of various healthy dishes. The form fields include: First Name (text input), Last Name (text input), Gender (radio button set with 'Male' selected), Date of Birth (date input), Email (text input), Password (text input), and Retype Password (text input). The background photo features a wooden cutting board with chopped vegetables, a bowl of nachos with various toppings, a bowl of guacamole, and a bowl of yogurt with chives. A logo for 'Digital Chef's Toolkit' is visible in the top right corner of the image.

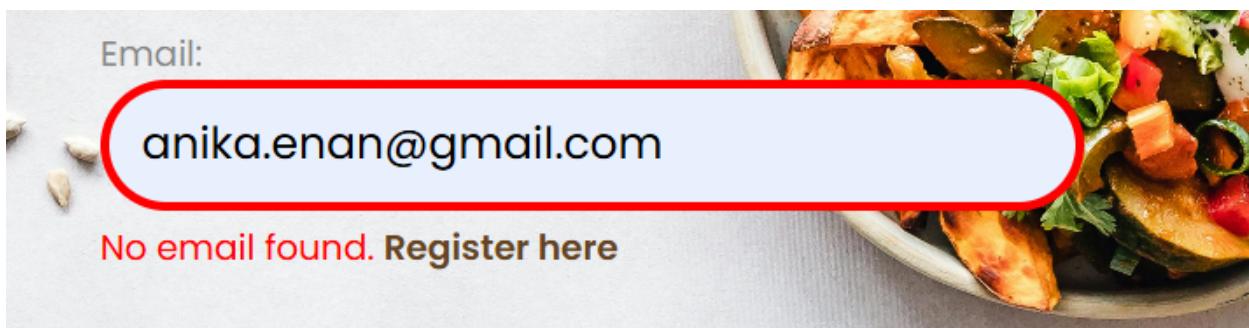


- In the registration, if one tries to register with the email that has already been used, they will get a caution to log in. Also, they must provide the same password and re-type password to make their registration successful.





- In the log-in, if the user tries to log in with the email that has not been registered, they will be cautioned to register.



2. Recipe Feed:

- Users can explore a dynamic recipe feed populated with recipes shared by other users.
- Recipes are displayed in descending order based on the posted time, ensuring that users see the most recent additions first.

Search Recipes

Food Type: Appetizers

Cuisine Type: Italian

Search

[Give Feedback](#)

Recipe Feed

Stuffed Mushrooms

appetizers german

Description: These Italian stuffed mushrooms are filled with a savory mixture of breadcrumbs, Parmesan cheese, garlic, and herbs. Baked until golden and tender, they make a delightful appetizer. Upload Recipe: markdown Copy code Ingredients: ~ 20 large white mushrooms, stems removed - 1 cup breadcrumbs - 1/2 cup grated Parmesan cheese - 2 cloves garlic, minced - 2 tablespoons fresh parsley, chopped - 1/4 cup olive oil - Salt and pepper to taste Instructions: 1. Preheat the oven to 375°F (190°C). 2. In a bowl, mix together breadcrumbs, Parmesan cheese, garlic, parsley, olive oil, salt, and pepper. 3. Fill each mushroom cap with the breadcrumb mixture. 4. Place the stuffed mushrooms on a baking sheet. 5. Bake for 20 minutes, or until the mushrooms are tender and the tops are golden brown. 6. Serve warm and enjoy!

Caprese Skewers

appetizers italian

User Profile

Name: Anika Tabassum Enan
Email: anikaenan@gmail.com

[Edit Profile](#) [My Posts](#)

[+ Post Recipe](#)

User Profile

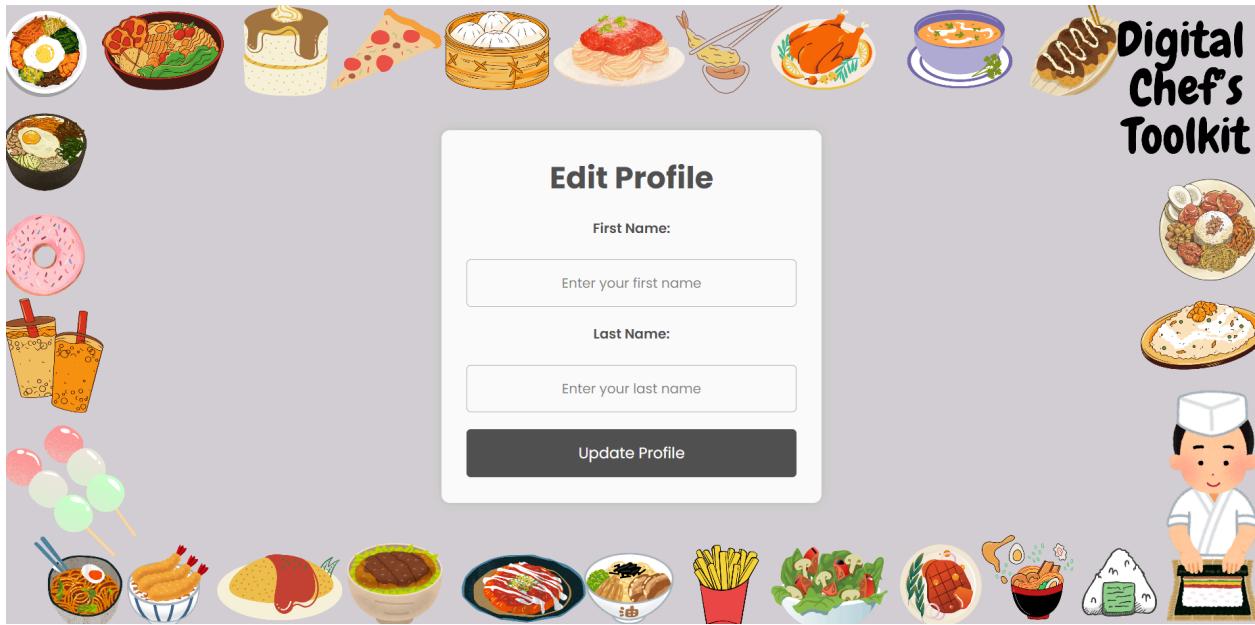
Name: Anika Tabassum Enan
Email: anikaenan@gmail.com

[Edit Profile](#) [My Posts](#)

[+ Post Recipe](#)

3. Profile management:

- Users can edit their profile information, such as their name.



4. Recipe creation and editing:

- Users can create new recipes by providing details such as title, food type, cuisine, and description.



- Users can view a personalized list of their own posted recipes.

**Digital Chef's
Kit**

My Recipes

Stuffed Mushrooms
Food Type: appetizers
Cuisine: german

Description: These Italian stuffed mushrooms are filled with a savory mixture of breadcrumbs, Parmesan cheese, garlic, and herbs. Baked until golden and tender, they make a delightful appetizer.

Upload Recipe: markdown Copy code Ingredients: - 20 large white mushrooms, stems removed - 1 cup breadcrumbs - 1/2 cup grated Parmesan cheese - 2 cloves garlic, minced - 2 tablespoons fresh parsley, chopped - 1/4 cup olive oil - Salt and pepper to taste Instructions: 1. Preheat the oven to 375°F (190°C). 2. In a bowl, mix together breadcrumbs, Parmesan cheese, garlic, parsley, olive oil, salt, and pepper. 3. Fill each mushroom cap with the breadcrumb mixture. 4. Place the stuffed mushrooms on a baking sheet. 5. Bake for 20 minutes, or until the mushrooms are tender and the tops are golden brown. 6. Serve warm and enjoy!

[Edit](#) [Delete](#)

[Back to Homepage](#)

- The ability to edit recipes allows users to update information as needed. Also, they can delete.

Edit Recipe

Title: Stuffed Mushrooms

Food Type: appetizers

Cuisine: german

Description:

These Italian stuffed mushrooms are filled with a savory mixture of breadcrumbs, Parmesan cheese, garlic, and herbs. Baked until golden and tender, they make a delightful appetizer.

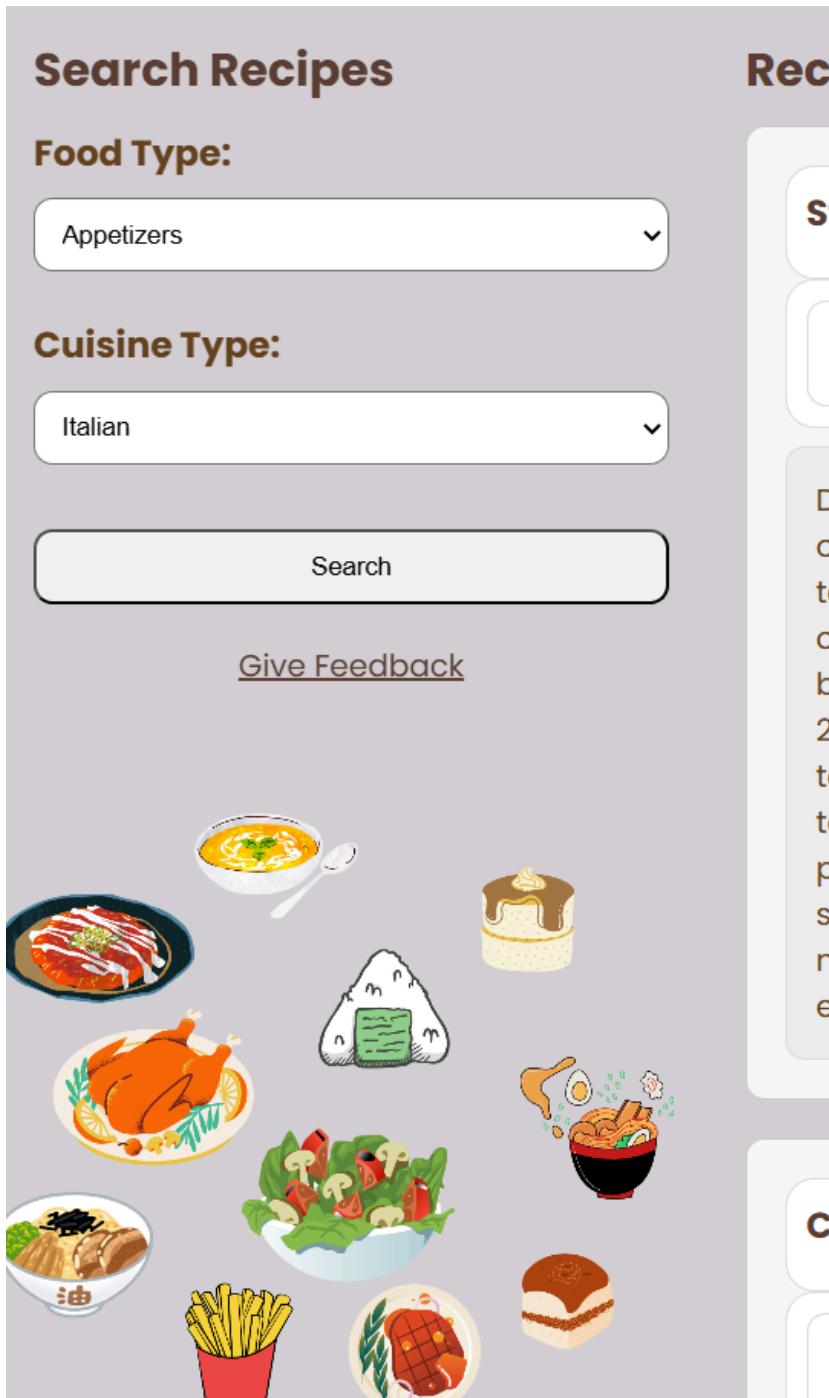
[Update Recipe](#)

[Back to My Posts](#)

Fill each mushroom cap with the breadcrumb mixture. 4. Place the stuffed mushrooms on a baking sheet. 5. Bake for 20 minutes, or until the mushrooms are tender and the tops are golden brown. 6. Serve warm and enjoy!

[Edit](#) [Delete](#)

[Back to Homepage](#)



5. Recipe search and filtering:

- A search functionality enables users to find recipes based on specific criteria such as food type and cuisine.
- Filtering options provide users with the flexibility to narrow down search results and discover recipes tailored to their preferences.

Search Results

Bruschetta
Food Type: appetizers, Cuisine: italian
A traditional Italian appetizer consisting of grilled bread rubbed with garlic and topped with fresh tomatoes, basil, and olive oil. Perfect for a light and flavorful start to any meal.
Ingredients: - 4 ripe tomatoes, diced - 1 clove garlic, minced - 1 bunch fresh basil, chopped - 1 tablespoon olive oil - Salt and pepper to taste - 1 baguette, sliced and toasted
Instructions: 1. In a bowl, combine tomatoes, garlic, basil, olive oil, salt, and pepper. 2. Let the mixture sit for 10 minutes to allow the flavors to meld. 3. Spoon the mixture onto the toasted baguette slices. 4. Serve immediately and enjoy!

Caprese Skewers
Food Type: appetizers, Cuisine: italian
Description: A quick and easy Italian appetizer featuring fresh mozzarella, cherry tomatoes, and basil leaves drizzled with balsamic glaze. These skewers are perfect for parties and gatherings. Upload Recipe: markdown Copy code Ingredients: - 20 cherry tomatoes - 20 small fresh mozzarella balls - 20 fresh basil leaves - 1/4 cup balsamic glaze - Toothpicks or small skewers Instructions: 1. Thread a cherry tomato, basil leaf, and mozzarella ball onto each toothpick or skewer. 2. Arrange the skewers on a serving platter. 3. Drizzle with balsamic glaze just before serving. 4. Enjoy this delicious and fresh appetizer!

[Back to Homepage](#)

6. Feedback collection:

- Users can provide feedback on the platform, sharing their thoughts and suggestions to help improve the overall user experience.

Feedback

Name:

Email:

Feedback:

Digital Chef's Toolkit

7. Responsive User Interface:

- The platform features a user-friendly interface that adapts seamlessly to different screen sizes and devices.
- Clear navigation and intuitive design elements enhance usability and accessibility for all users.

8. Security Measures:

- Security measures, including data encryption and user authentication, safeguard user information and ensure data integrity.

By incorporating these features, our Digital Chef's Toolkit aims to provide users with a convenient and enjoyable way to explore, share, and interact with recipes, fostering a vibrant community of culinary enthusiasts.

