





INSPIRATION

In the hustle and bustle of the life of a millennial, there is often little time to maintain a fully stocked fridge.

Which one of us hasn't been in a situation where a hasty cup of coffee served as the substitute for a nutritious and hearty breakfast just because we didn't have the right ingredients. Or more so, we didn't know what we could make with the available ingredients. Ever so often, we are in situations where we even have the ingredients but are unable to produce the right dish to cook.

Enter COOKBAIT – A Recipe Suggestion App, that asks the user for the ingredients readily available to them and suggests some easy to make recipes.



APP OVERVIEW



UNIQUE

The only product specifically dedicated to Indian recipes



VAST DATABASE

Search through a database of over 6000 recipes to find the most suitable recipe



MOBILE APP

Similar ideas exist but not in the form of an app



DELICIOUS RECIPES

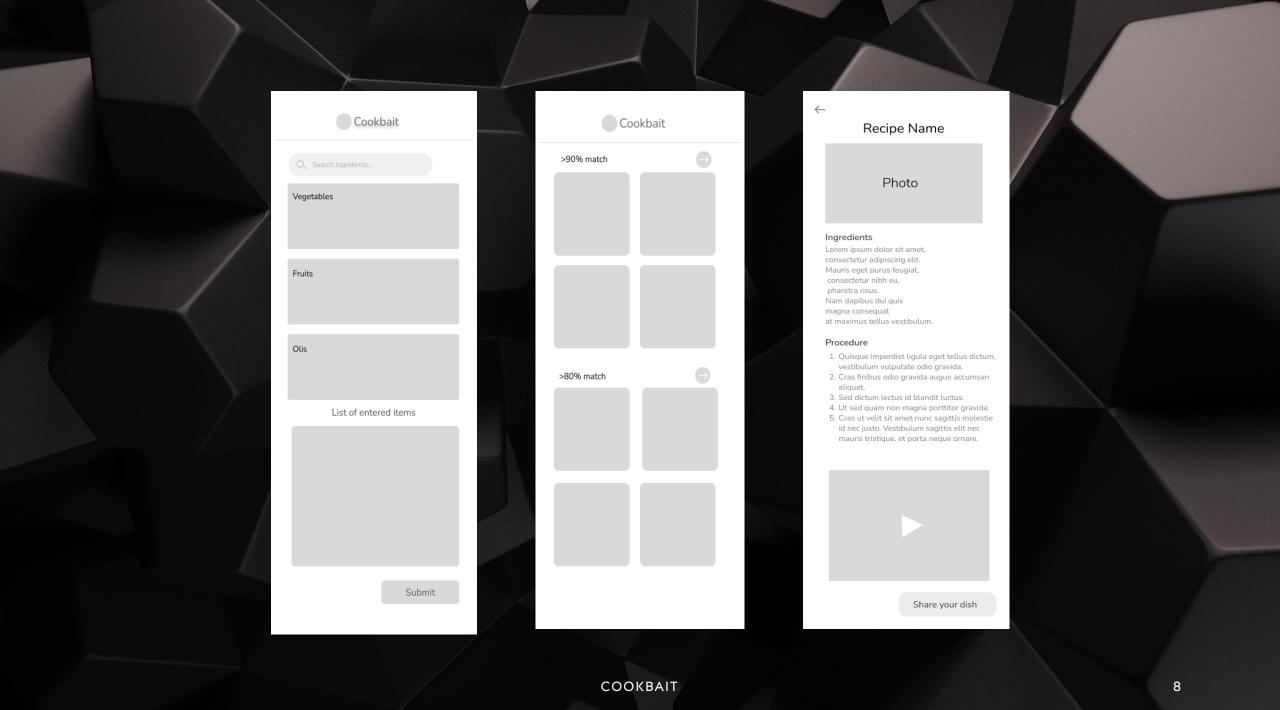
Following a recipe recommended by us means you are eating healthy and delicious



APP BENEFITS

- Simple and efficient to use
- No user sign-up required
- Commenting feature on each recipe







Welcome!

Save your time and efforts with Cookbait...



Select the ingredients available to you...

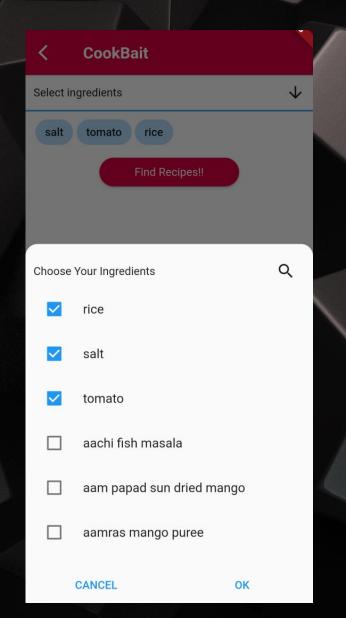


Search through a database of over 6000 recipes to find the most suitable recipe



Follow the step by step recipe and enjoy!

Get Started







Cirile Por Tomato Rice Recipio Using Prestiti Electric Primaure Content - Thatkali Saction



Mexican Inspired Vagatarian Oven Invited Stuffed Pepper Recipe



North Areat Special Thinking Doos Recipe



Chrome Fried Rice Recipe With Chicken And Shredded Letturo



Spicy Tomato Rice -Timato Pulihera Ricope



Populed Terrado Sao Popula A Puta Sapos Recipe



Cheffinad Thetaali Sadah Recipe (Cheffinad Style Tomato Rice)



Dine Put Manaza Vegetakua Pica Parcios



Tarperwali Massor Dali Chichdi Rocqui With Carlic & Cinores

CookBait suggests....

Spicy Tomato Rice (Recipe)



Cuisine

South Indian Recipes

Total Time

15 Minutes

Ingredients

- 1. tomato
- 2 salt
- 3. chickpea lentils
- 4. green chilli
- 5. rice
- 6. mustard
- 7. bc belle bhat powder
- B. dry red chilli
- 9. cashew peanuts
- 10. oilasafoetida
- cumin seeds
- 12. white urad dal

← CookBait suggests....

Procedure

To make tomato puliogere, first cut the tomatoes.

Now put in a mixer grinder and puree it. Now heat oil in a pan.

After the oil is hot, add chana dal, urad dal, cashew and let it cook for 10 to 20 seconds.

After 10 to 20 seconds, add cumin seeds, mustard seeds, green chillies, dry red chillies and curry leaves.

After 30 seconds, add tomato puree to it and mix.

Add BC Belle Bhat powder, salt and mix it. Allow to cook for 7 to 8 minutes and then turn off the gas.

Take it out in a bowl, add cooked rice and mix it.

Serve hot.

Serve tomato puliogre with tomato cucumber raita and papad for dinner.

Comments

Be the first one to Comment

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Enter new Comment!! Enter your name Enter your Email Your Comment goes here Add comment

CookBait suggests....

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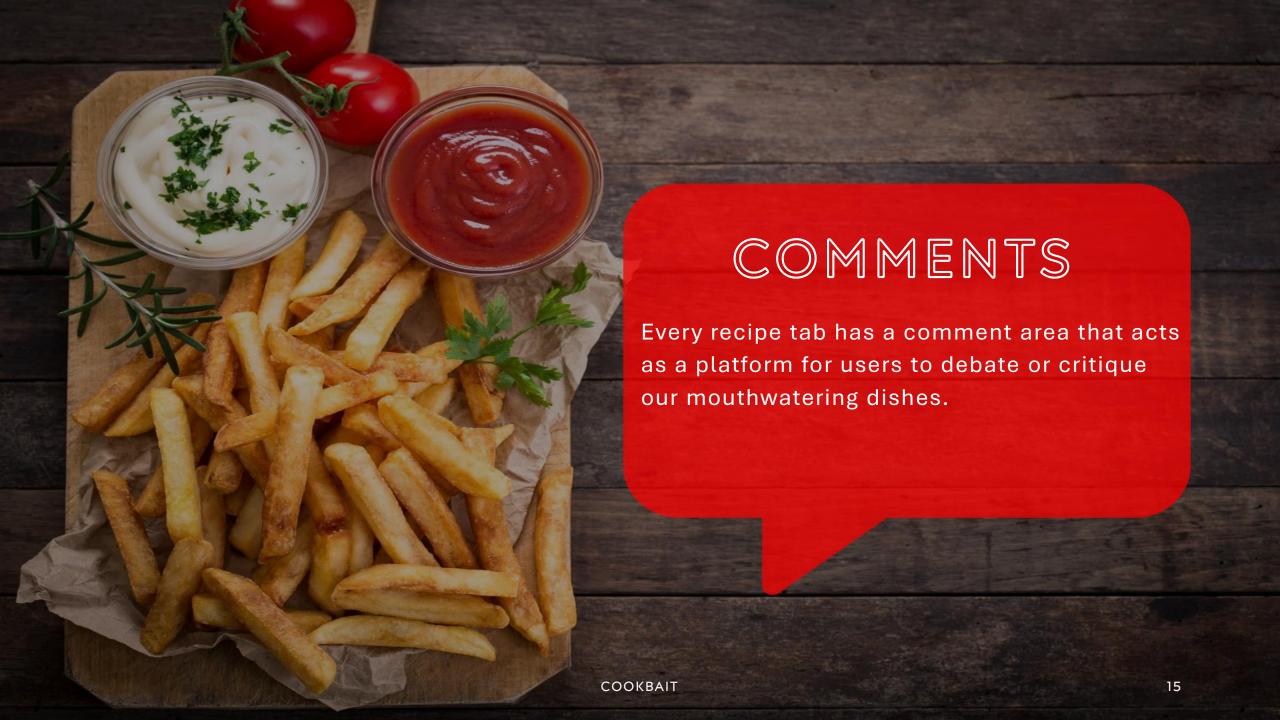
Comments

loved it!! ~Neha

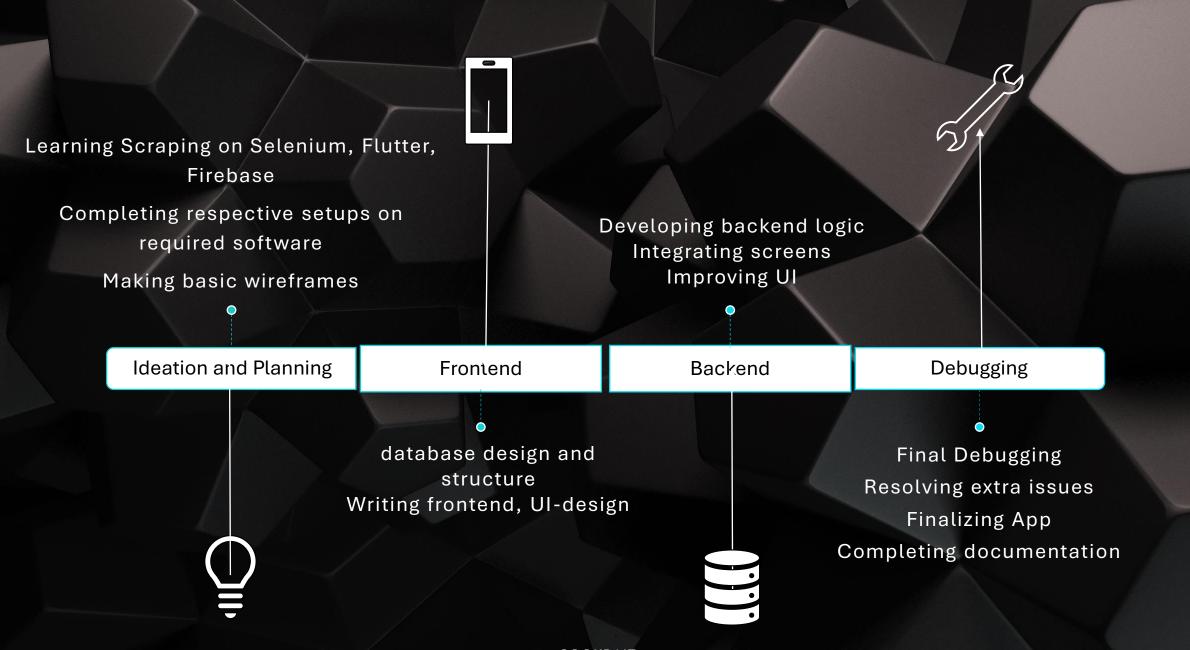
Add Comment













FIREBASE LIMITS

Firebase allows only 50k read/write requests

SCRAPING

Ad pop ups were blocking the flow of seleniumautomated browser navigation in database formation stage

DATABASE DESIGN

Issues in adding multiple comments for a single user and fetching it recipe-wise

SUGGESTION ALGORITHM

Percentage of ingredients used out of ingredients available with the user was not considered.

USABILITY

Not user-friendly navigation

MEET OUR TEAM



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CONTRIBUTIONS

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Raiwat Bapat	21114078	+917666191528	Developed Comments-Page, Integrated all screens, making the ppt
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CHEERS! ENJOY YOUR MEAL®...