

# 1. COLLECTIONS AND FIELDS IN THE COLLECTIONS

MongoDB Compass Community - localhost:27017

Connect View Help

Local

20 DBS 29 COLLECTIONS

☆ FAVORITE

HOST  
localhost:27017

CLUSTER  
Standalone

EDITION  
MongoDB 4.0.10 Community

Filter your data

> admin

> blog

> bmidb

> config

> fooddata

> fooddb

> local

Databases

CREATE DATABASE

Database Name ^	Storage Size	Collections	Indexes	
admin	36.0KB	0	1	
blog	24.0KB	1	1	
bmidb	36.0KB	1	1	
config	36.0KB	0	2	
fooddata	72.0KB	2	2	
fooddb	36.0KB	1	1	
local	52.0KB	1	1	

## 1.TO KNOW THE FOOD CALORIE

```
{
  [
    {
      '_id'=>1,
      'name'=>'apple',
      'calorie'=>'5.6g',
      'protien'=>'0.3g',
      'fat'=>'0.2g'],
    [
      '_id'=>2,
      'name'=>'mango',
      'calorie'=>'60g',
      'protien'=>'0.8g',
      'fat'=>'0.4g'],
    [
      '_id'=>3,
      'name'=>'papaya',
      'calorie'=>'120g',
      'protien'=>'2g',
      'fat'=>'1g'],
    [
      '_id'=>4,
      'name'=>'cherry',
      'calorie'=>'50g',
      'protien'=>'1g',
      'fat'=>'0.3g'],
    [
      '_id'=>5,
      'name'=>'orange',
      'calorie'=>'47g',
      'protien'=>'0.9g',
```

```
    'fat'=>'0.1g'],
[    '_id'=>6,
    'name'=>'cooked rice',
    'calorie'=>'130g',
    'protien'=>'2.7g',
    'fat'=>'0.3g'],
[    '_id'=>7,
    'name'=>'Fried rice',
    'calorie'=>'163g',
    'protien'=>'4.79g',
    'fat'=>'2.3g'],
[    '_id'=>8,
    'name'=>'Chicken Briyani',
    'calorie'=>'255g',
    'protien'=>'13g',
    'fat'=>'11.7g'],
[    '_id'=>9,
    'name'=>'Mutton Briyani',
    'calorie'=>'357g',
    'protien'=>'11g',
    'fat'=>'37g'],
[    '_id'=>10,
    'name'=>'Fish',
    'calorie'=>'280g',
    'protien'=>'37.2g',
    'fat'=>'12.5g'],
[    '_id'=>11,
    'name'=>'Prawn',
    'calorie'=>'115g',
    'protien'=>'24g',
    'fat'=>'0.3g'],
[    '_id'=>12,
    'name'=>'Crab',
    'calorie'=>'97g',
    'protien'=>'19g',
    'fat'=>'3g'],
[    '_id'=>13,
    'name'=>'Fruit salad',
    'calorie'=>'50g',
    'protien'=>'0.5g',
    'fat'=>'0g'],
[    '_id'=>14,
    'name'=>'Sambar rice',
    'calorie'=>'139g',
    'protien'=>'5.2g',
    'fat'=>'5.4g'],
[    '_id'=>15,
    'name'=>'Curd Rice',
```

```

        'calorie'=>'98g',
        'protien'=>'11g',
        'fat'=>'4.3g'],
    [
        '_id'=>16,
        'name'=>'Lemon Rice',
        'calorie'=>'175g',
        'protien'=>'2.6g',
        'fat'=>'6.4 g']

```

});

## TO KNOW THE FOOD FOR CALORIE

```

([
  ["foodname"=>"SWEET & SPICY PUMPKIN SEEDS", "calories"=>"165",

```

"ingredients" => "1 cup unsalted pumpkin seed kernels, 1 tablespoon canola oil, 1 teaspoon sugar, 1/2 teaspoon ground cumin, 1/2 teaspoon chipotle chile powder, 1/4 teaspoon kosher salt, 1/4 teaspoon ground cinnamon, Dash of ground red pepper",

"instructions" => "1.Place 1 cup pumpkin seeds in a large skillet over medium heat. Cook for 4 minutes or until toasted, stirring constantly (seeds will pop slightly)2.Combine canola oil and remaining ingredients in a large bowl; add seeds, tossing to coat. Arrange seeds in a single layer on a paper towel-lined baking sheet. Cool 10 minutes. "],

```

  ["foodname"=>"BAKED MOZZARELLA BITES", "calories"=>"98",

```

"ingredients" => "1/3 cup panko (Japanese breadcrumbs), 3 (1-ounce) sticks part-skim mozzarella string cheese, 3 tablespoons egg substitute, Cooking spray, 1/4 cup lower-sodium marinara sauce (such as McCutcheon's)",

"instructions" => "1.Preheat oven to 425°F.2. Heat a medium skillet over medium heat. Add 1/3 cup panko to pan, and cook for 2 minutes or until toasted, stirring frequently. Remove from heat, and place the panko in a shallow dish. 3. Cut mozzarella sticks into 1inch pieces. Working with one piece at a time, dip cheese in egg substitute; dredge in panko. Place cheese on a baking sheet coated with cooking spray. Bake at 425°F for 3 minutes or until the cheese is softened and thoroughly heated. 4. Pour the marinara sauce into microwave-safe bowl. Microwave at HIGH 1 minute or until thoroughly heated, stirring after 30 seconds. Serve with mozzarella pieces. "],

```

  ["foodname"=>"APPAM", "calories"=>"99",

```

"ingredients" => "Boiled rice – 200 gms, Horse bean – 2 tsp, Fenugreek seeds - ¼ tsp Salt -¼ tsp , Coconut milk or tender coconut, water - 1 cup, Baking soda - ¼ tsp ",

"instructions" => "1.Preheat oven to 425°F.2. Heat a medium skillet over medium heat. Add 1/3 cup panko to pan, and cook for 2 minutes or until toasted, stirring frequently. Remove from heat, and place the panko in a shallow dish. 3. Cut mozzarella sticks into 1pieces. Working with one piece at a time, dip cheese in egg substitute; dredge in panko. Place cheese on a baking sheet coated with cooking spray. Bake at 425°F for 3 minutes or until the cheese is softened and thoroughly heated. 4. Pour the marinara sauce into a microwave-

safe bowl. Microwave at HIGH 1 minute or until thoroughly heated, stirring after 30 seconds. Serve with mozzarella pieces. "],

["foodname"=>"COCONUT RICE", "calories"=>"290",

"ingredients" => "Long grain rice – 1 cup, Coconut milk – 1 cup, Broken cashew bits – 1 tbsp, Green chilies, slit - 3, Stalk curry leaves - 1, Cumin seeds – ½ tsp, Mustard seeds – ½ tsp, Horsebean – 1 tsp, Grated fresh coconut – 2 tbsp, Coriander, chopped – 1 tbsp, Oil and add lemon to taste”,

"instructions" => "Soak 1 grated coconut in 2 1/2 cups water for 1 hour. Grind in a blender using same water. Strain to extract the milk. Repeat process with the residue twice. Press out till residue is crumbly. Use milk as mentioned later in recipe. Makes 3 cups milk. Wash and soak rice in salted water for 30 minutes. Drain rice in colander, keep water aside. Heat oil in a heavy saucepan. Add horsebean, seeds, cashews, stir till spluttering. Add chilies and curry leaves. Stir, add rice. Stir very gently, with a wide spatula till oil coats rice evenly. Add coconut milk, 1½ cups drained water. Add salt, keeping in mind the water was salted. Bring to a boil, reduce heat, simmer covered. Stir occasionally. When done 3/4, add lemon. Mix very gently. Simmer till done and all water evaporates. Add more water in between if required. Garnish with coriander and coconut before serving. Serve hot with raita, kadhi or rasam."],

["foodname"=>"LIME JUICE", "calories"=>"22",

"ingredients" => "Water -1 cup, Fresh Lemon-1, Sugar- 2 table spoon, Ice cubes-3-4, Salt- a pinch, Squeezer item-1 ",

"instructions" => "Firstly take lemon and cut into two equal halves. With the help of squeezer item, squeeze the lemon juice into a glass from each half. Now add sugar, salt and water. Stir it properly until the sugar and salt content get dissolved. Lemon juice is ready to be served. Serve cool with the ice cubes."],

["foodname"=>"RAVA IDLY", "calories"=>"35",

"ingredients" => " Horsebean – 1 tsp, Bengal gram– 1 tsp, Grated fresh coconut – 2 tbsp, Fresh curd – 500 gms, Oil & ghee – 2 tbsp, Coriander leaves – 2 tbsp, Cashew nuts – 5 - 7, Mustard seeds – 1 tsp, Asafoetida – a pinch, Curry leaves – 10, Green chili – 2, Cooking soda – ¼ tsp, Salt to taste. ",

"instructions" => "Heat oil & ghee together, fry chopped cashew nuts to a golden brown. Set aside. Add mustard seeds, the pulses, asafoetida, curry leaves and chopped green chili. After it is well sautéed, add rava. Roast well on a low flame till light pink. Add salt, soda-bicarb, coriander leaves, grated coconut, salt and fried cashew nuts. Cool. Mix in beaten curd to make idli batter."]

]);

## 2. IMPLEMENTATION

### BMI CALCULATOR

```
<?php

$BMI;

$weight=$_POST["weight"];
$height=$_POST["height"];

require 'vendor/autoload.php';

$client=new MongoDB\Client;
$bmidb=$client->bmidb;
$bmicollection=$bmidb->bmicollection;

if(isset($_POST['calculate'])){
    if (!isset($_POST['weight'])) {
        return 'Please enter your weight';
        exit();
    }
    if (!isset($_POST['height'])) {
        return 'Please enter your height';
        exit();
    }
}

$insertOneResult=$bmicollection->insertOne(
['weight'=>$weight,'height'=>$height]
);

// $weight =
filter_var(htmlentities(floatval($_POST['weight'])),FILTER_SANITIZE_NUMBER_FLOAT);
// $height =
filter_var(htmlentities(floatval($_POST['height'])),FILTER_SANITIZE_NUMBER_FLOAT);

// function calculateBMI($weight, $height){
//     return pow($weight / ($height / 100), 2);
// }
$a=$height/100;
$b=$a*$a;
$c=$weight/$b;

$insertOnebmi=$bmicollection->insertOne(
    ['bmi'=>$c]
);
?>

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

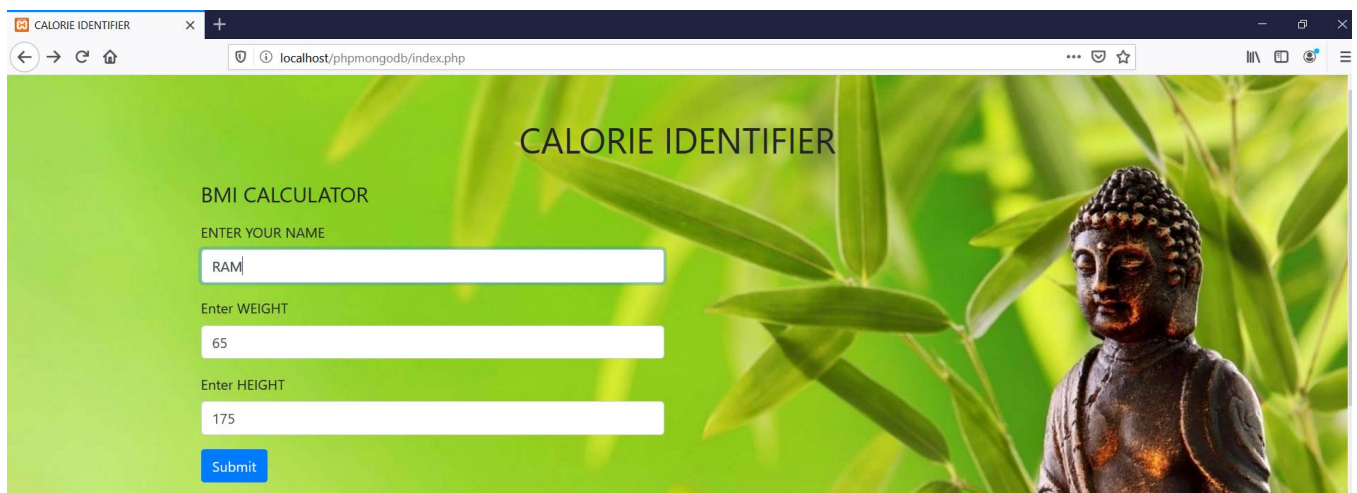
```

<head>
  <meta charset="UTF-8">
  <meta name="viewport" content="width=device-width, initial-scale=1.0">
  <title>Document</title>
</head>
<body>
<h1> <?php echo $c?>

</h1>
</body>
</html>

```

**ENTER YOUR NAME WEIGHT AND WEIGHT**



CALORIE IDENTIFIER

BMI CALCULATOR

ENTER YOUR NAME

RAM

Enter WEIGHT

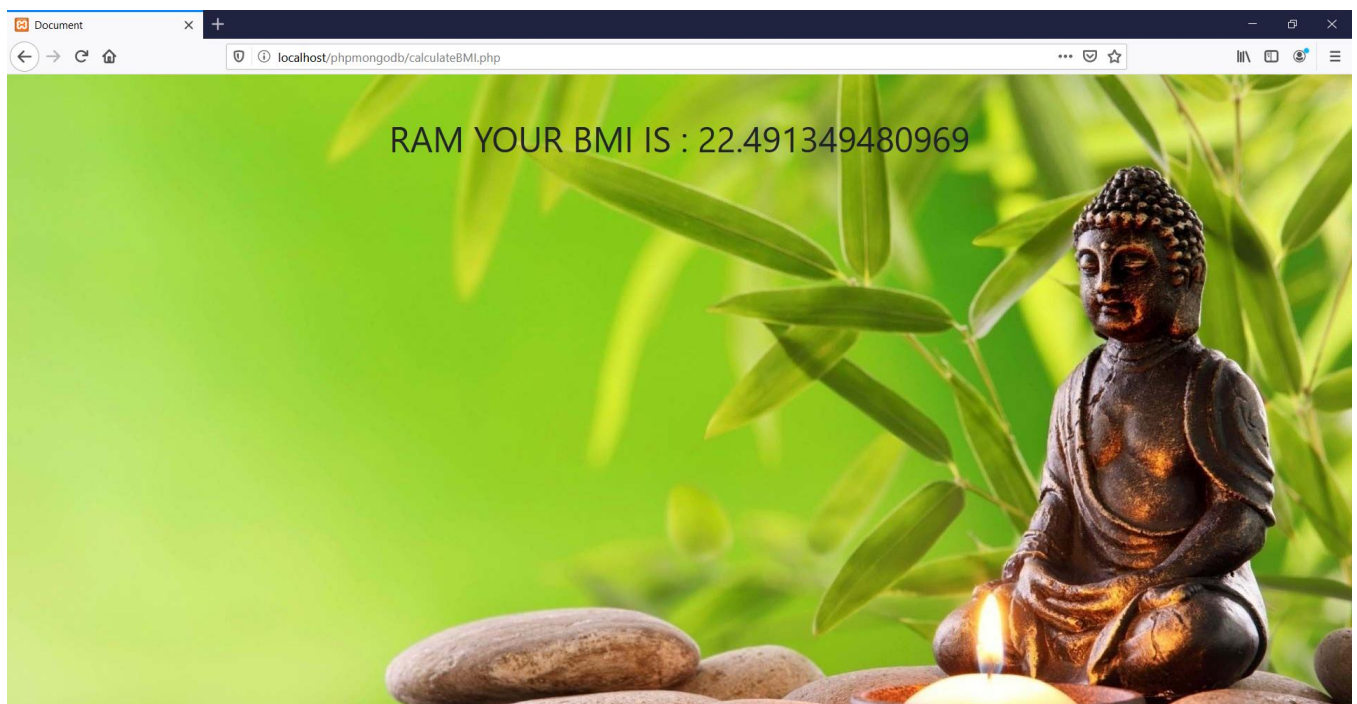
65

Enter HEIGHT

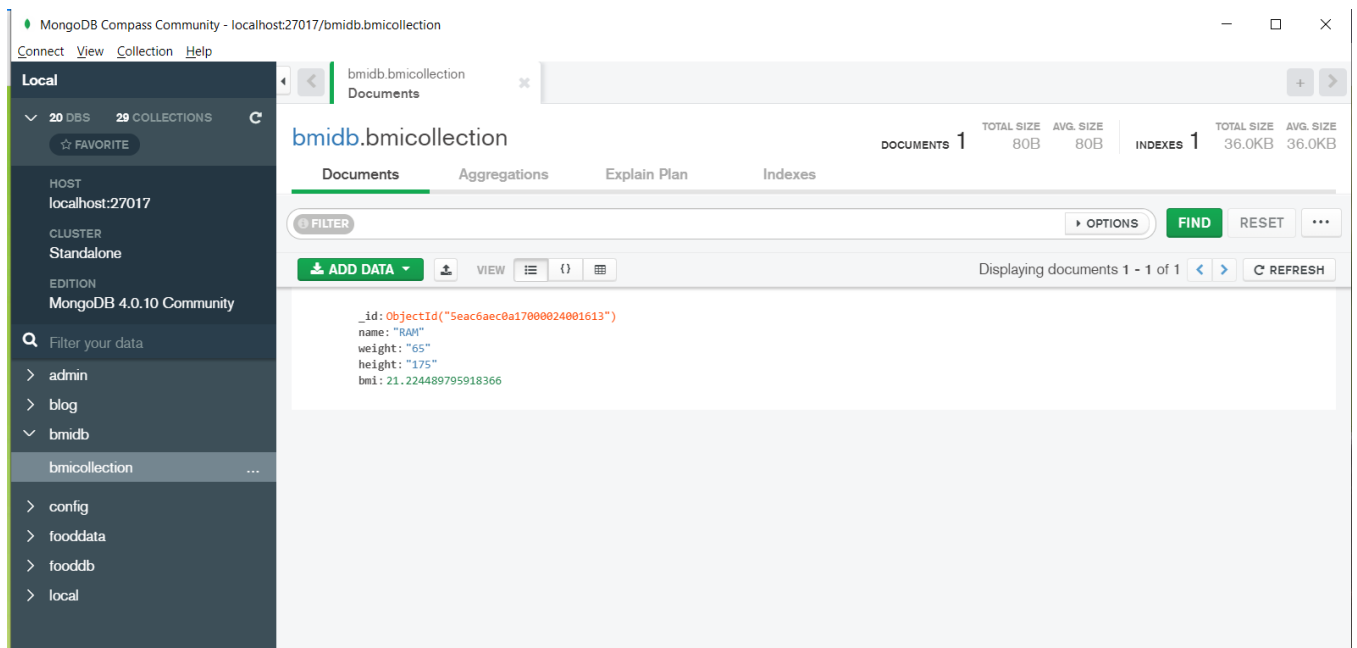
175

Submit

**YOUR BMI VALUE**



## Updated In Database



## UPLOADING RECIPES

```
<!DOCTYPE html>
<html>
<head>
  <title>CRUD operation on Mongoddb in PHP using mongodb library</title>
  <link rel="stylesheet" href="../css/bootstrap.min.css">
  <script src="../js/jquery-3.2.1.min.js"></script>
</head>
<body>
  <div class="container">
    <h2 class="text-center" style="margin-top: 5px; padding-top: 0;">CRUD operation
on Mongoddb in PHP using mongodb library</h2>
    <h3 class="text-center" style="margin-top: 5px; padding-top: 0;">Part 6: Delete
selected article document from MongoDB</h3>
    <hr>
    <div class="text-center">
      <?php
require_once "vendor/autoload.php";
$client = new MongoDB\Client;
$dbase = $client->selectDatabase('blog');
$collection = $dbase->selectCollection('articles');
if(isset($_POST['create'])) {
    $data = [
        'title' => $_POST['title'],
        'description' => $_POST['description'],
        'author' => $_POST['author'],
        'createdOn' => new MongoDB\BSON\UTCDateTime
    ];
    if($_FILES['file']) {
        if(move_uploaded_file($_FILES['file']['tmp_name'],
```

```

'upload/'.$_FILES['file']['name'])) {
    $data['fileName'] = $_FILES['file']['name'];
} else {
    echo "Failed to upload file.";
}
}

$result = $collection->insertOne($data);
if($result->getInsertedCount()>0) {
    echo "Article is created..";
} else {
    echo "Failed to create Article";
}
}

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

    $filter          = ['_id' => new
MongoDB\BSON\ObjectId($_POST['aid'])];

    $data            = [
        'title'       => $_POST['title'],
        'description' => $_POST['description'],
        'author'      => $_POST['author']
    ];

    $result = $collection->updateOne($filter, ['$set' => $data]);
    if($result->getModifiedCount()>0) {
        echo "Article is updated..";
    } else {
        echo "Failed to update Article";
    }
}

if(isset($_GET['action']) && $_GET['action'] == 'delete') {

    $filter          = ['_id' => new
MongoDB\BSON\ObjectId($_GET['aid'])];

    $article = $collection->findOne($filter);
    if(!$article) {
        echo "Article not found.";
    }

    $fileName = 'upload/'.$article['fileName'];
    if(file_exists($fileName)) {
        if(!unlink($fileName)) {
            echo "Failed to delete file."; exit;
        }
    }

    $result = $collection->deleteOne($filter);
    if($result->getDeletedCount()>0) {
        echo "Article is deleted..";
    } else {
        echo "Failed to delete Article";
    }
}

}
?>

```



```

</div>
<div class="row">
  <div class="col-md-4">
    <form class="form-horizontal" method="post" action="" enctype="multipart/form-
data">
      <fieldset>
        <!-- Form Name -->
        <legend style="margin-top: 5px; padding-top: 0;">Article
Details</legend>
          <!-- Text input-->
          <div class="form-group">
            <label class="col-md-12" for="title">Title</label>
            <div class="col-md-12">
              <input id="title" name="title" type="text" placeholder=""
class="form-control input-md">
            </div>
          </div>
          <!-- Text Area-->
          <div class="form-group">
            <label class="col-md-12"
for="description">Description</label>
            <div class="col-md-12">
              <textarea id="description" name="description"
placeholder="" class="form-control" rows="6"></textarea>
            </div>
          </div>
          <!-- Text input-->
          <div class="form-group">
            <label class="col-md-12" for="author">Author</label>
            <div class="col-md-12">
              <input id="author" name="author" type="text"
placeholder="" class="form-control input-md">
            </div>
          </div>
          <!-- File input-->
          <div class="form-group" id="fileInput">
            <label class="col-md-12" for="file">Select Image</label>
            <div class="col-md-12">
              <input id="file" name="file" type="file" placeholder=""
class="form-control input-md">
            </div>
          </div>
          <!-- Hidden article id -->
          <input type="hidden" name="aid" id="aid">
          <button id="create" name="create" class="btn btn-
primary">Create Article</button>
          <button id="update" style="display: none;" name="update"
class="btn btn-primary">Update Article</button>
        </fieldset>
      </form>
    </div>
    <div class="col-md-8">
      <!-- Show Articles -->
      <?php

```

```

        $articles = $collection->find();
        foreach ($articles as $key => $article) {
            $UTCDateTime = new
MongoDB\BSON\UTCDateTime((string)$article['createdOn']);
            $DateTime = $UTCDateTime->toDateTime();
            $data = json_encode( [
                'id' => (string) $article['_id'],
                'title' => $article['title'],
                'description' => $article['description'],
                'author' => $article['author']
            ], true);
            echo '<div class="rows">
                <div class="col-md-12">'.$DateTime-
>format('d/m/Y H:i:s').</div>
                <div class="rows">
                <div class="col-md-3"></div>
                <div class="col-md-8">
                <strong>'.$article['title'].'</strong>
                <p>'.$article['description'].'</p>
                <p class="text-right">'.$article['author'].'</p>
                </div>;
            echo " <div class='col-md-1'>
                <a
href='javascript:updateArticle($data)'>Edit</a><br><br>
                <a
href='index.php?action=delete&aid=".$article['_id']."'>Delete</a>
                </div>
            </div>
        </div>";
    }
?>
    </div>
</div>
</div>
</body>
</html>
<script type="text/javascript">
    function updateArticle(article) {
        console.log(article);
        $('#aid').val(article.id);
        $('#title').val(article.title);
        $('#description').val(article.description);
        $('#author').val(article.author);

        $('#create').hide();
        $('#fileInput').hide();
        $('#update').show();
    }
</script>

```

## Recipe Details

Title

Bread pudding

Description

Place cubed bread on a half sheet pan and pour the 4 tbsp of melted butter over it and toss. Put in a 350 degrees oven for 10 minutes until bread is toasted. Spray a half hotel pan / cake pan or cup cake pan and spread the remaining melted butter in the bottom of the pan, then sprinkle the brown sugar and the raisins in bottom of half pan. In a work bowl combine cinnamon and ¾ cup sugar and mix then combine the milk, eggs and

Author

NAME

Select Image

Browse... 8966.jpg

Create Recipe

## Uploaded

Recipe is created..  
01/05/2020 16:08:42



**Bread pudding**

Place cubed bread on a half sheet pan and pour the 4 tbsp of melted butter over it and toss. Put in a 350 degrees oven for 10 minutes until bread is toasted. Spray a half hotel pan / cake pan or cup cake pan and spread the remaining melted butter in the bottom of the pan, then sprinkle the brown sugar and the raisins in bottom of half pan. In a work bowl combine cinnamon and ¾ cup sugar and mix then combine the milk, eggs and raisins. Add the cubed bread into milk mixture to moisten, and then place in hotel pan. Pour enough milk mixture over bread until it comes to the top, gently pressing down as you go. Bake about 25 to 30 minutes in a 350 degrees oven

NAME

[Delete](#)

## Updated in database

blog.articles

DOCUMENTS 1 TOTAL SIZE 783B AVG. SIZE 783B INDEXES 1 TOTAL SIZE 24.0KB AVG. SIZE 24.0KB

Documents Aggregations Explain Plan Indexes

FILTER OPTIONS FIND RESET ...

ADD DATA VIEW

Displaying documents 1 - 1 of 1 REFRESH

```

_id: ObjectId("5eac498a0a17000024001608")
title: "Bread pudding"
description: "Place cubed bread on a half sheet pan and pour the 4 tbsp of melted bu..."
author: "NAME"
createdOn: 2020-05-01T16:08:42.088+00:00
fileName: "8966.jpg"

```

## Insertion of Data in PHP

<?php

```
$caloriefood = $_POST["caloriefood"];  
require 'vendor/autoload.php';
```

```
$client=new MongoDB\Client;  
$fooddb=$client->fooddb;  
$foodcol=$fooddb->foodcol;
```

```
// $insertManyResult=$foodcol->insertMany([  
//   ["foodname"=>"SWEET & SPICY PUMPKIN SEEDS","calories"=>"165", "ingredients" => "1  
cup unsalted pumpkin seed kernels, 1 tablespoon canola oil, 1 teaspoon sugar, 1/2 teaspoon ground  
cumin, 1/2 teaspoon chipotle chile powder, 1/4 teaspoon kosher salt, 1/4 teaspoon ground cinnamon,  
Dash of ground red pepper", "instructions" =>"1.Place 1 cup pumpkin seeds in a large skillet over  
medium heat. Cook for 4 minutes or until toasted, stirring constantly (seeds will pop  
slightly).2.Combine canola oil and remaining ingredients in a large bowl; add seeds, tossing to coat.  
Arrange seeds in a single layer on a paper towel-lined baking sheet. Cool 10 minutes. "],  
//   ["foodname"=>"BAKED MOZZARELLA BITES","calories"=>"98", "ingredients" => "1/3 cup  
panko (Japanese breadcrumbs), 3 (1-ounce) sticks part-skim mozzarella string cheese, 3 tablespoons  
egg substitute, Cooking spray, 1/4 cup lower-sodium marinara sauce (such as McCutcheon's) ",  
"instructions" => "1.Preheat oven to 425°F.2. Heat a medium skillet over medium heat. Add 1/3 cup  
panko to pan, and cook for 2 minutes or until toasted, stirring frequently. Remove from heat, and  
place the panko in a shallow dish. 3. Cut mozzarella sticks into 1-inch pieces. Working with one piece  
at a time, dip cheese in egg substitute; dredge in panko. Place cheese on a baking sheet coated with  
cooking spray. Bake at 425°F for 3 minutes or until the cheese is softened and thoroughly heated. 4.  
Pour the marinara sauce into a microwave-safe bowl. Microwave at HIGH 1 minute or until  
thoroughly heated, stirring after 30 seconds. Serve with mozzarella pieces. "],  
//   ["foodname"=>"APPAM","calories"=>"99", "ingredients" => "Boiled rice – 200 gms, Horse  
bean – 2 tsp, Fenugreek seeds - ¼ tsp Salt - ¼ tsp, Coconut milk or tender coconut, water - 1 cup,  
Baking soda - ¼ tsp ", "instructions" => "1.Preheat oven to 425°F.2. Heat a medium skillet over  
medium heat. Add 1/3 cup panko to pan, and cook for 2 minutes or until toasted, stirring frequently.  
Remove from heat, and place the panko in a shallow dish. 3. Cut mozzarella sticks into 1-inch pieces.  
Working with one piece at a time, dip cheese in egg substitute; dredge in panko. Place cheese on a  
baking sheet coated with cooking spray. Bake at 425°F for 3 minutes or until the cheese is softened  
and thoroughly heated. 4. Pour the marinara sauce into a microwave-safe bowl. Microwave at HIGH 1  
minute or until thoroughly heated, stirring after 30 seconds. Serve with mozzarella pieces. "],  
//   ["foodname"=>"COCONUT RICE","calories"=>"290", "ingredients" => "Long grain rice – 1  
cup, Coconut milk – 1 cup, Broken cashew bits – 1 tbsp, Green chilies, slit - 3, Stalk curry leaves - 1,  
Cumin seeds – ½ tsp, Mustard seeds – ½ tsp,Horsebean – 1 tsp, Grated fresh coconut – 2 tbsp,  
Coriander, chopped – 1 tbsp, Oil – 2 tbsp, Salt to taste,Lemon to taste. ", "instructions" => "Soak 1  
grated coconut in 2 1/2 cups water for 1 hour. Grind in a blender using same water.Strain to extract  
the milk. Repeat process with the residue twice. Press out till residue is crumbly. Use milk as  
mentioned later in recipe. Makes 3 cups milk.Wash and soak rice in salted water for 30 minutes.Drain  
rice in colander, keep water aside.Heat oil in a heavy saucepan. Add horsebean , seeds, cashews, stir  
till spluttering. Add chilies and curry leaves. Stir, add rice. Stir very gently, with a wide spatula till oil  
coats rice evenly.Add coconut milk, 1½ cups drained water. Add salt, keeping in mind the water was  
salted. Bring to a boil, reduce heat, simmer covered. Stir occasionally. When done 3/4, add lemon.  
Mix very gently. Simmer till done and all water evaporates. Add more water in between if required.  
Garnish with coriander and coconut before serving. Serve hot with raita, kadhi or rasam."],  
//   ["foodname"=>"LIME JUICE","calories"=>"22", "ingredients" => "Water -1 cup, Fresh Lemon-  
1, Sugar- 2 table spoon, Ice cubes-3-4, Salt- a pinch ,Squeezer item-1 ", "instructions" => "Firstly  
take lemon and cut into two equal half's. With the help of squeezer item, squeeze the lemon juice into  
a glass from each half. Now add sugar, salt and water.Stir it properly until the sugar and salt content
```

```
get dissolves.Lemon juice is ready to be served. Serve cool with the ice cubes."],
//  ["foodname"=>"RAVA IDLY","calories"=>"35", "ingredients" => " Horsebean – 1 tsp, Bengal
gram– 1 tsp, Grated fresh coconut – 2 tbsp, Fresh curd – 500 gms, Oil & ghee – 2 tbsp, Coriander
leaves – 2 tbsp, Cashew nuts – 5 - 7, Mustard seeds – 1 tsp, Asafetida – a pinch, Curry leaves – 10,
Green chili – 2, Cooking soda – ¼ tsp,Salt to taste. ", "instructions" =>  "Heat oil & ghee together, fry
chopped cashew nuts to a golden brown. Set aside. Add mustard seeds, the pulses, asafoetida,curry
leaves and chopped green chili. After it is well sautéed, add rawa. Roast well on a low flame till light
pink. Add salt, soda-bicarb, coriander leaves, grated coconut, salt and fried cashew nuts. Cool.Mix in
beaten curd to make idli batter."]
```

```
// );
    //printf("inserted %d documents",$insertManyResult->getInsertedCount());
    // var_dump($insertManyResult->getInsertedIds());
```

```
$var1 = $foodcol->find(["calories"=>"$caloriefood"]);
```

```
// foreach($var1 as $var2)
// {
//     var_dump($var2);
// }
```

```
// ?>
```

```
<!DOCTYPE html>
<html lang="en">
<head>
    <meta charset="UTF-8">
    <meta name="viewport" content="width=device-width, initial-scale=1.0">
    <title>Document</title>
</head>
<body>
<table>
<tr>
    <th>FOOD NAME</th>
    <th>CALORIE</th>
    <th>INGREDIENTS</th>
    <th>INSTRUCTIONS</th>
</tr>
<tr>
    <?php foreach($var1 as $var2){ ?>
    <td><?php echo $var2["foodname"]?></td>
    <td><?php echo $var2["calories"]?></td>
    <td><?php echo $var2["ingredients"]?></td>
    <td><?php echo $var2["instructions"] ?></td>
    </tr>
</table>
<?php } ?>
</body>
</html>
```

## FOOD NUTRITION VALUE

```
<?php
$food = $_POST["food"];
require 'vendor/autoload.php';
$client=new MongoDB\Client;
$fooddata=$client->fooddata;
$foodvalue=$fooddata->foodvalue;
$foodcollection=$fooddata->foodcollection;
$insertOneResult=$foodvalue->insertOne(
['food'=>$food]
);
$details = $foodcollection->find(
    ['name' => "$food"]
);
?>
<!DOCTYPE html>
<html lang="en">
<head>
<meta charset="UTF-8">
    <meta name="viewport" content="width=device-width, initial-scale=1.0">
    <link rel="stylesheet" href="https://stackpath.bootstrapcdn.com/bootstrap/4.4.1/css/bootstrap.min.css" integrity="sha384-Vkoo8">
    <script src="https://code.jquery.com/jquery-3.4.1.slim.min.js" integrity="sha384-J6qa4849blE2+poT4WnyKhv5vZF5SrPo0iEjwBvKU7imG">
    <script src="https://cdn.jsdelivr.net/npm/popper.js@1.16.0/dist/umd/popper.min.js" integrity="sha384-Q6E9RHvbIyZFJoft+2mJbHaEW">
    <script src="https://stackpath.bootstrapcdn.com/bootstrap/4.4.1/js/bootstrap.min.js" integrity="sha384-wfSDF2E50Y2D1uUdj003uMB">
    <link rel="stylesheet" href="custom-style.css"/>
    <title>Food Recipe</title>
</head>
<body class="big-banner">
<section class="col-4 ">
    <h2 class="mt-2 pb-2 text-body">THE FOOD NUTRITION VALUE</h2>
    <?php foreach($details as $details1){?>
    <ul class="list-group">
        <li class="list-group-item" style="font-size:20px"><h4 class="">FOOD NAME</h4><br/><?php echo $details1["name"]?></li>
        <li class="list-group-item" style="font-size:20px"><h4 class="">CALORIES</h4><br/><?php echo $details1["calorie"]?></li>
        <li class="list-group-item" style="font-size:20px"><h4 class="">PROTIEN</h4><br/><?php echo $details1["protien"]?></li>
        <li class="list-group-item" style="font-size:20px"><h4 class="">FAT</h4><br/><?php echo $details1["fat"] ?></li>
    </ul>
</section>
<?php } ?>
```

## ENTER THE FOOD NAME YOU WILL GET TO KNOW THE CALORIE

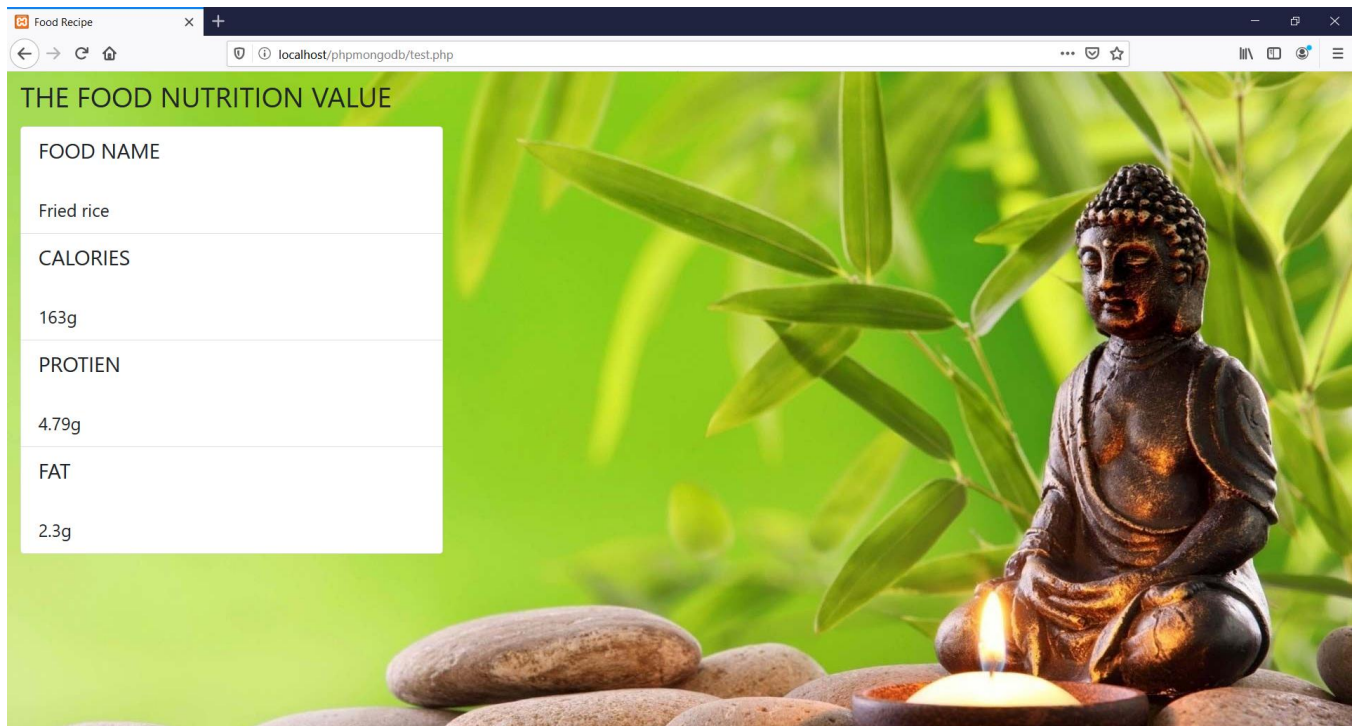


TO KNOW THE FOOD CALORIE

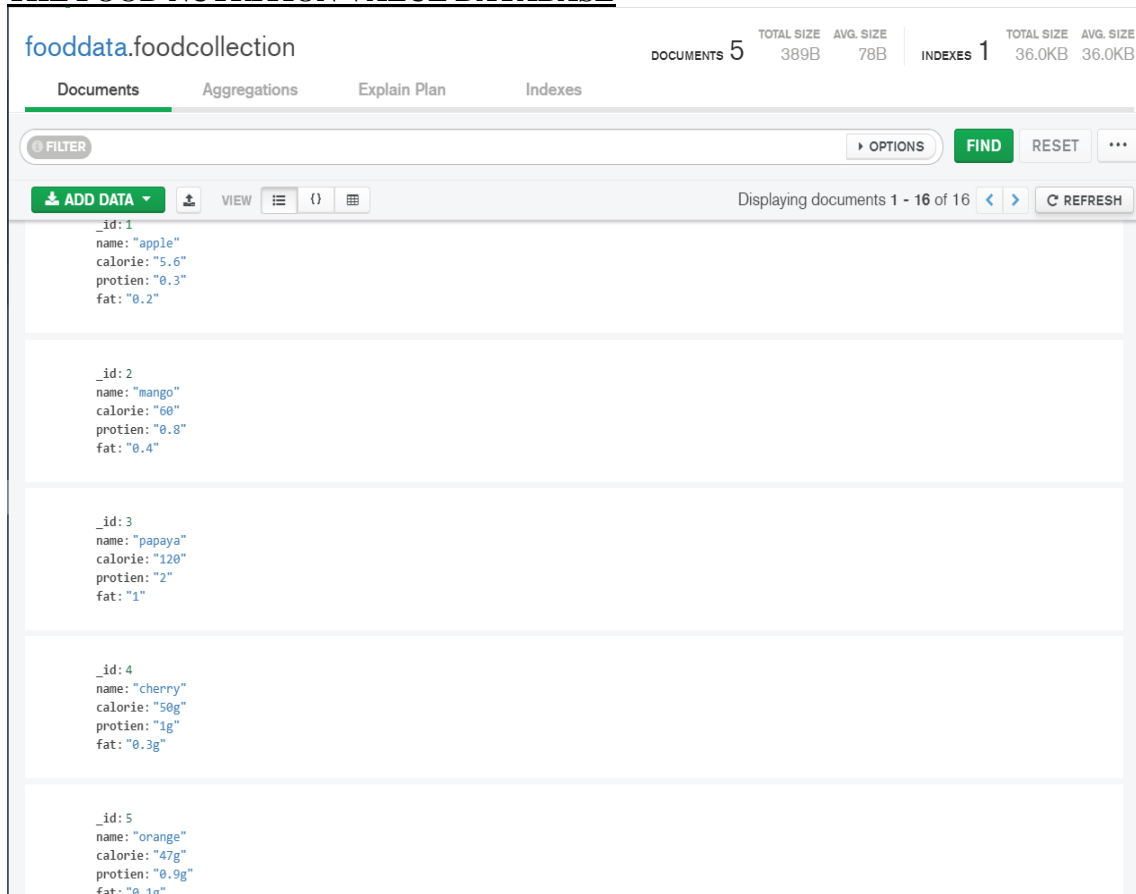
ENTER THE FOOD NAME

Submit

## THE FOOD NURITION VALUE



## THE FOOD NUTRITION VALUE DATABASE





fooddata.foodcollectionDocuments

+

➔

fooddata.foodcollection

DOCUMENTS5TOTAL SIZE389BAVG. SIZE78BINDEXES1TOTAL SIZE36.0KBAVG. SIZE36.0KB

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🔄 REFRESH

\_id: 6

name: "cooked rice"

calorie: "130g"

protien: "2.7g"

fat: "0.3g"

\_id: 7

name: "Fried rice"

calorie: "163g"

protien: "4.79g"

fat: "2.3g"

\_id: 8

name: "Chicken Briyani"

calorie: "255g"

protien: "13g"

fat: "11.7g"

\_id: 9

name: "Mutton Briyani"

calorie: "357g"

protien: "11g"

fat: "37g"

\_id: 10

name: "Fish"

calorie: "280g"

protien: "37.2g"

fat: "12.5g"



fooddata.foodcollection

DOCUMENTS 5

TOTAL SIZE 389B

AVG. SIZE 78B

INDEXES 1

TOTAL SIZE 36.0KB

AVG. SIZE 36.0KB

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REFRESH

\_id: 11

name: "Prawn"

calorie: "115g"

protien: "24g"

fat: "0.3g"

\_id: 12

name: "Crab"

calorie: "97g"

protien: "19g"

fat: "3g"

\_id: 13

name: "Fruit salad"

calorie: "50g"

protien: "0.5g"

fat: "0g"

\_id: 14

name: "Sambar rice"

calorie: "139g"

protien: "5.2g"

fat: "5.4g"

\_id: 15

name: "Curd Rice"

calorie: "98g"

protien: "11g"

fat: "4.7g"

## FOOD RECEPIE

```

<?php

$caloriefood = $_POST["caloriefood"];
require 'vendor/autoload.php';

$client=new MongoDB\Client;
$fooddb=$client->fooddb;
$foodcol=$fooddb->foodcol;

$var1 = $foodcol->find(["calories"=>"$caloriefood"]);
?>
<!DOCTYPE html>
<html lang="en">
<head>
<meta charset="UTF-8">
<meta name="viewport" content="width=device-width, initial-scale=1.0">
<link rel="stylesheet" href="https://stackpath.bootstrapcdn.com/bootstrap/4.4.1/css/bootstrap.min.css" integrity="sha384-Vkoo88"
<script src="https://code.jquery.com/jquery-3.4.1.slim.min.js" integrity="sha384-J6qa4849bE2+poT4WnyKhv5vZF5SrPo0iEjwBvKU7imGFA"
<script src="https://cdn.jsdelivr.net/npm/popper.js@1.16.0/dist/umd/popper.min.js" integrity="sha384-Q6E9RHvbIyZFJoft+2mJbHaEWl"
<script src="https://stackpath.bootstrapcdn.com/bootstrap/4.4.1/js/bootstrap.min.js" integrity="sha384-wfSDF2E50Y2D1uUdj003uMBJ"
<link rel="stylesheet" href="custom-style.css"/>
<title>Food Recipe</title>
</head>
<body class="container pb-5 big-banner">
<section class="col-8">
<h4 class="mt-2 pb-2 text-body">Food Description</h4>
<?php foreach($var1 as $var2){?>
<ul class="list-group">
<li class="list-group-item" style="font-size:20px"><h4 >FOOD NAME</h4><br/><?php echo $var2["foodname"]?></li>
<li class="list-group-item" style="font-size:20px"><h4 >CALORIES</h4><br/><?php echo $var2["calories"]?></li>
<li class="list-group-item" style="font-size:20px"><h4 >INGREDIENTS</h4><br/><?php echo $var2["ingredients"]?></li>
<li class="list-group-item" style="font-size:20px"><h4 >INSTRUCTIONS</h4><br/><?php echo $var2["instrutions"] ?></li>
</ul>
<?php } ?>
</section>
</body>
</html>

```

## ENTER THE CALORIE TO KNOW IT FOOD MATCHES

# TO KNOW THE FOOD FOR CALORIE

ENTER CALORIE VALUE

35

Submit

Food Recipe

localhost/phpmongodb/foodDescription.php

FOOD NAME

RAVA IDLY

CALORIES


35

INGREDIENTS

Horsebean – 1 tsp, Bengal gram– 1 tsp, Grated fresh coconut – 2 tbsp, Fresh curd – 500 gms, Oil & ghee – 2 tbsp, Coriander leaves – 2 tbsp, Cashew nuts – 5 - 7, Mustard seeds – 1 tsp, Asafetida – a pinch, Curry leaves – 10, Green chili – 2, Cooking soda – ¼ tsp, Salt to taste.

INSTRUCTIONS

Heat oil & ghee together, fry chopped cashew nuts to a golden brown. Set aside. Add mustard seeds, the pulses, asafoetida, curry leaves and chopped green chili. After it is well sautéed, add rava. Roast well on a low flame till light pink. Add salt, soda-bicarb, coriander leaves, grated coconut, salt and fried cashew nuts. Cool. Mix in beaten curd to make idli batter.



## FOOD RECIPIE DATABASE

fooddb.foodcol

DOCUMENTS 6

TOTAL SIZE 5.0KB

AVG. SIZE 852B

INDEXES 1

TOTAL SIZE 36.0KB

AVG. SIZE 36.0KB

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REFRESH

\_id: ObjectId("5ea90c76486700004b006608")

foodname: "BAKED MOZZARELLA BITES"

calories: "98"

ingredients: "1/3 cup panko (Japanese breadcrumbs), 3 (1-ounce) sticks part-skim mozz..."

instructions: "1.Preheat oven to 425°F.2. Heat a medium skillet over medium heat. Add..."

\_id: ObjectId("5ea90c76486700004b006609")

foodname: "APPAM"

calories: "99"

ingredients: "Boiled rice – 200 gms, Horse bean – 2 tsp, Fenugreek seeds - ¼ tsp Sa..."

instructions: "1.Preheat oven to 425°F.2. Heat a medium skillet over medium heat. Add..."

\_id: ObjectId("5ea90c76486700004b00660a")

foodname: "COCONUT RICE"

calories: "290"

ingredients: "Long grain rice – 1 cup, Coconut milk – 1 cup, Broken cashew bits – 1 ..."

instructions: "Soak 1 grated coconut in 2 1/2 cups water for 1 hour. Grind in a blend..."

\_id: ObjectId("5ea90c76486700004b00660b")

foodname: "LIME JUICE"

calories: "22"

ingredients: "Water -1 cup, Fresh Lemon-1, Sugar- 2 table spoon, Ice cubes-3-4, Salt..."

instructions: "Firstly take lemon and cut into two equal half's. With the help of squ..."

\_id: ObjectId("5ea90c76486700004b00660c")

foodname: "RAVA IDLY"

calories: "35"

ingredients: " Horsebean – 1 tsp, Bengal gram– 1 tsp, Grated fresh coconut – 2 tbsp,..."

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REFRESH

```
name: "Crab"
calorie: "97g"
protien: "19g"
fat: "3g"
```

```
_id: 13
name: "Fruit salad"
calorie: "50g"
protien: "0.5g"
fat: "0g"
```

```
_id: 14
name: "Sambar rice"
calorie: "139g"
protien: "5.2g"
fat: "5.4g"
```

```
_id: 15
name: "Curd Rice"
calorie: "98g"
protien: "11g"
fat: "4.3g"
```

```
_id: 16
name: "Lemon Rice"
calorie: "175g"
protien: "2.6g"
fat: "6.4 g"
```