Machine Coding Round Five

Recipe Organizer

The goal of this assignment is to create a recipe organizer app using React JS.

Instructions:

1. Create this application using React JS Hooks.
2. You can use plain CSS or any CSS library you want.
3. For data and images you have to use your own sample JSON data and image.
4. This is a frontend assignment. No backend involved.
5. You have to host your site live and submit the live link along with Github link of your code or you can choose to code on CodeSandbox and submit the CodeSandbox link.
6. You have to complete the below mentioned features and make your submission here on LMS in 3 hrs.
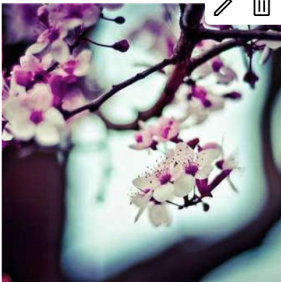7. You can use google for your coding errors and queries.

App Features:

1. Add Recipe: Allow a user to add a new recipe by providing details such as recipe name, ingredients, cooking instructions and cuisine type. Open a modal to add recipe details. A newly added recipe should persist on page reload.
2. List Recipes: Display a list of all recipes in the organizer. Each recipe should be listed with its name and cuisine type for easy browsing.
3. Search Recipes: Provide a search feature to allow users to search for recipes by name, ingredients, or cuisine. Use radio buttons to allow users to choose the search category (e.g., name, ingredients, cuisine) before entering their search query.
4. Recipe Detail Page: Create a dedicated page for each recipe that displays all its details, including name, ingredients, cooking instructions and cuisine type. Users should be able to view the complete recipe on this page.
5. Image Support: Allow users to associate images with their recipes. This can help users visualize the finished dish.
6. Delete Recipe: Allow user to delete a recipe from the organizer. This should remove the recipe permanently.
7. Modify Recipe (Bonus): Provide functionality to edit and update existing recipes. User should be able to modify any details of a recipe, including name, ingredients, instructions and cuisine. Modified data should persist on page reload.

UI:

Search the item you wa   **Filters:** ⦿ Name ○ Ingredients ○ Cuisine

All Recipies:
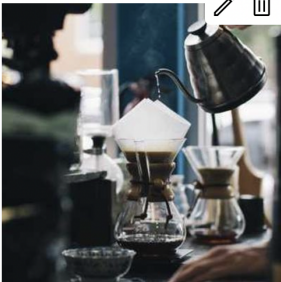
Spaghetti Bolognese

Cuisine Type:	Italian
Ingredients:	See Recipe ›
Instructions:	See Recipe ›
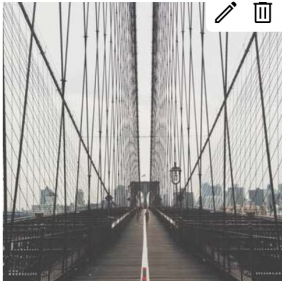
Chicken Stir Fry

Cuisine Type:	Chinese
Ingredients:	See Recipe ›
Instructions:	See Recipe ›

Chocolate Chip Cookies

Cuisine Type:	American
Ingredients:	See Recipe ›
Instructions:	See Recipe ›

Recipe Detail Page:

Chocolate Chip Cookies

Cuisine: American

Ingredients: all-purpose flour, baking soda, salt, unsalted butter, granulated sugar, brown sugar, vanilla extract, eggs, chocolate chips

Instructions:

1. Preheat oven to 375°F (190°C).
2. In a small bowl, whisk together flour, baking soda, and salt.
3. In a large bowl, cream together butter, granulated sugar, brown sugar, and vanilla extract until light and fluffy.
4. Beat in eggs, one at a time, until well combined.
5. Gradually add the flour mixture to the butter mixture, stirring until just combined.
6. Stir in chocolate chips.
7. Drop rounded tablespoons of dough onto ungreased baking sheets.
8. Bake for 9 to 11 minutes or until golden brown.
9. Let the cookies cool on the baking sheets for a few minutes, then transfer to wire racks to cool completely.