

# RecipeQuest

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# Description

As the person responsible for “What’s for dinner?”, I get tired of the same go to recipes and just want something different to eat.

RecipeQuest is a simple, straight forward web application to search a database of recipes from around the world.



# Features

- Builds a search page containing a list of categories and a list of countrys of origin that can be selected to search for recipes. Allow the user to enter a search ingredient when searching all available recipes.
- The result page for any search will display a list of recipes by showing its picture and recipe name. Select a picture to view the recipe.
- A logged in user may save recipes for future use. Search and delete functions are also available.



# Planning - User Stories

- Anyone can use this site to quickly search for new and interesting recipes by category, country of origin or by ingredient.
- Logged in users can search and maintain a collection of recipes they have selectively saved.



# Planning - Database

MySQL database tables:

- Microsoft.AspNetCore.Identity tables- used to register, login and logout users. Also used to restrict access to My Favorites and add the userId to saved recipes.
- Recipes table- contains recipe details, category, country of origin, and userId.



# Technology Stack

- Language: C#
- Frameworks: Asp.Net Core MVC, Entity Framework Core
- Visual Studio 2019
- MySql database
- BootStrap



# Demo




Home Page- Anyone can search for recipes without logging in. Click on “Search For Recipes”.

Home Page - RecipeQuest

← → ↻ https://localhost:44318

Recipe Quest

[Search For Recipes](#) [Search My Favorites](#) [Register](#) [Login](#)




Banana Pancakes

# Your quest begins

with recipes from  
around the world


**Let's get started**

[Search For Recipes](#)



Carrot Cake

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All Recipes Search Page- Select a Category or Country of Origin or enter an ingredient to begin searching all available recipes. In this example, the Category Vegan will be selected.



[Search For Recipes](#) [Search My Favorites](#) [Register](#) [Login](#)

Search All Recipes By:

Ingredient

Search

Category

Beef	Breakfast	Chicken	Dessert	Goat	Lamb	Miscellaneous	Pasta	Pork	Seafood
Side	Starter	Vegan	Vegetarian						

Country of Origin

American	British	Canadian	Chinese	Dutch	Egyptian	French	Greek	Indian
Irish	Italian	Jamaican	Japanese	Kenyan	Malaysian	Mexican	Moroccan	Polish




Search Results Page- This is the list of all available Vegan recipes. Click one to view the entire recipe. In this example, Vegan Chocolate Cake will be selected.

RecipeQuest


localhost:44318/MealByCategory/Index/Vegan

☆


 [Search For Recipes](#) [Search My Favorites](#) [Register](#) [Login](#)

All Recipes:


Results for Category: Vegan



Roast fennel and aubergine paella




Vegan Chocolate Cake



Vegan Lasagna

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Recipe Display Page- This is the entire recipe for Vegan Chocolate Cake. At this point, you could right click and print this out, click the back arrow to go back to the list of Vegan recipes or Login to save this recipe to My Favorites. For this example, we will Login.

RecipeQuest

Search For Recipes

Search My Favorites

Register

Login

Ingredients for Vegan Chocolate Cake:

1 1/4 cup self raising flour

1/2 cup coco sugar

1/3 cup raw cacao

1 tsp baking powder

2 flax eggs

1/2 cup almond milk

1 tsp vanilla

1/2 cup boiling water

Instructions:


Simply mix all dry ingredients with wet ingredients and blend altogether. Bake for 45 min on 180 degrees. Decorate with some melted vegan chocolate

Login to Save Recipe

Login Page- If you are already registered on this site, simply Login. Otherwise, click Register and then Login.

Log in - RecipeQuest

localhost:44318/Identity/Account/Login



Search For Recipes Search My Favorites Register Login

# Log in

Use a local account to log in.

Email

Password

☐ Remember me?


Log in

[Forgot your password?](#)

[Register as a new user](#)

Use another service to log in.

There are no external authentication services configured. See [this article](#) for details on setting up this ASP.NET application to support logging in via external services.



All Recipes Search Page- New users to this site will start by searching all recipes. For this example, we will select the Category Vegan again.



[Search For Recipes](#) [Search My Favorites](#) [Register](#) [Login](#)

Search All Recipes By:

Ingredient

Search

Category

Beef	Breakfast	Chicken	Dessert	Goat	Lamb	Miscellaneous	Pasta	Pork	Seafood
Side	Starter	Vegan	Vegetarian						

Country of Origin

American	British	Canadian	Chinese	Dutch	Egyptian	French	Greek	Indian
Irish	Italian	Jamaican	Japanese	Kenyan	Malaysian	Mexican	Moroccan	Polish




## Search Results Page- Click on Vegan Chocolate Cake

RecipeQuest


localhost:44318/MealByCategory/Index/Vegan

☆


Search For Recipes Search My Favorites Register Login

All Recipes:


Results for Category: Vegan



Roast fennel and aubergine paella




Vegan Chocolate Cake



Vegan Lasagna


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Logged In Recipe Page- Since we are logged in, we can now save this recipe to My Favorites.

- RecipeQuest

localhost:44318/Recipe/Index/Cat%7CVegan%7C52794

 [Search For Recipes](#) [Search My Favorites](#) Hello test@test.com! [Logout](#)


### Ingredients for Vegan Chocolate Cake:

1 1/4 cup self raising flou	1/2 cup coco sugar	1/3 cup raw cacao	1 tsp baking powder
2 flax eggs	1/2 cup almond milk	1 tsp vanilla	1/2 cup boiling water

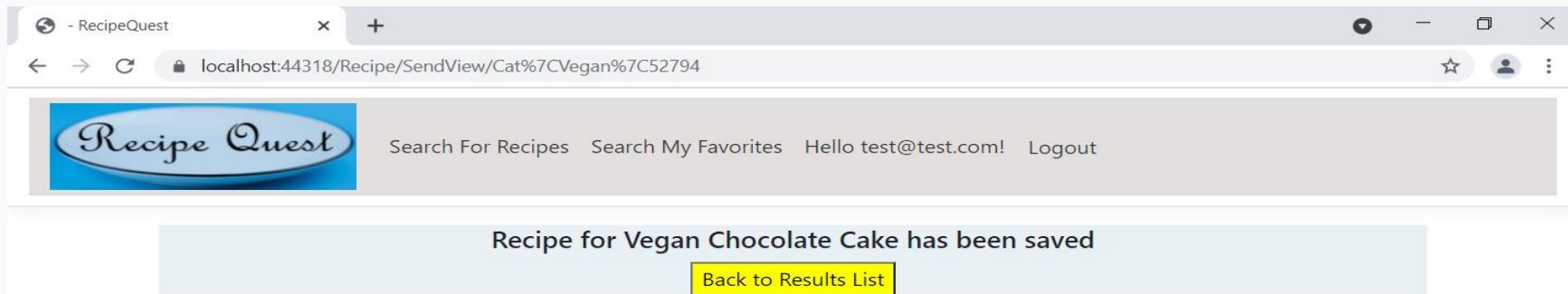
### Instructions:

Simply mix all dry ingredients with wet ingredients and blend altogether. Bake for 45 min on 180 degrees. Decorate with some melted vegan chocolate

[Save to Favorites](#)

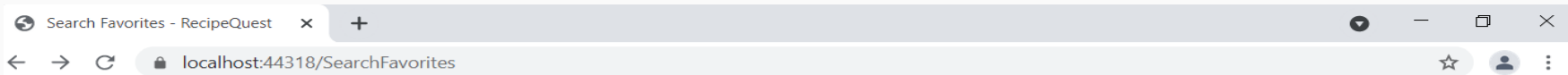


(My Favorites) Recipe Saved Message- We have successfully saved Vegan Chocolate Cake to My Favorites. Click on “Search My Favorites” at the top.





My Favorites Search Page- This is the search page for My Favorites. It lists all of the categories and countries of origin for your saved recipes. Since we only have one recipe saved, Vegan Chocolate Cake has a category of Vegan and country of origin of American. Click on category Vegan.



### Search My Favorites By:

#### Category

Vegan

#### Country Of Origin

American




My Favorites Results Page- Here is our only saved recipe. Click on it.

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localhost:44318/SearchFavorites/SearchCategory/Vegan


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Search For Recipes Search My Favorites Hello test@test.com! Logout


My Favorites:

Results for Category: Vegan




Vegan Chocolate Cake

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My Favorites Recipe Page- Here is the full recipe. Click on “Delete Recipe”.



[Search For Recipes](#) [Search My Favorites](#) Hello test@test.com! [Logout](#)


Ingredients for Vegan Chocolate Cake:

1 1/4 cup self raising flou	1/2 cup coco sugar	1/3 cup raw cacao	1 tsp baking powder
2 flax eggs	1/2 cup almond milk	1 tsp vanilla	1/2 cup boiling water

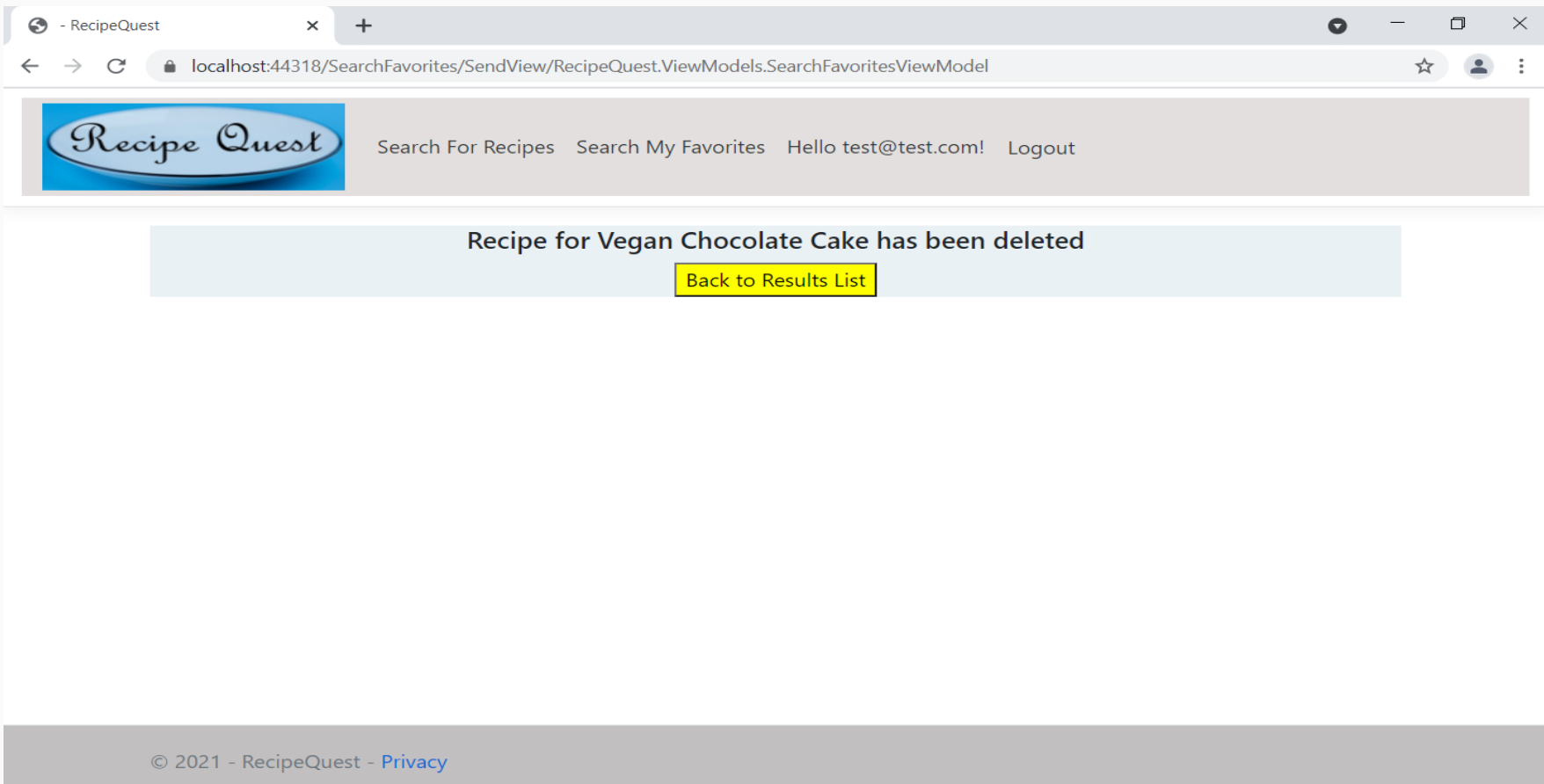
Instructions:

Simply mix all dry ingredients with wet ingredients and blend altogether. Bake for 45 min on 180 degrees. Decorate with some melted vegan chocolate

Delete Recipe




(My Favorites) Recipe Deleted Message- Our saved recipe has been deleted from My Favorites. If we click on “Back to Results List”, we’ll see that it is no longer on the list.



## My Favorites Search Results- The recipe has been deleted and is no longer listed.

- RecipeQuest

localhost:44318/SearchFavorites/SearchCategory/Vegan

Search For Recipes Search My Favorites Hello test@test.com! Logout

My Favorites:

Results for Category: Vegan

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# What I Learned

- How to process JSON data.
- Bootstrap features.
- How to create a pop up window using JavaScript(It caused problems when paging backwards, so I took it out)
- How to tell if a user was logged in and access their user Id.
- Using the browser's forward and backward arrows without getting errors.
- Keeping track of where I started so I could return to that page.



# What's Next

- Create a user table and join the user Id with their saved recipe Ids in a many-to-one join table. This would make the process of collecting all recipes for a user more efficient.
- Allow logged in users to enter and save their own recipes. This would create a backup for their personal recipes and include them when searching.
- Add the ingredient search to the My Favorites Search Page. This is just a nice feature to have if you have leftovers from another recipe. For an example, you have to buy a whole stalk of celery, but most recipes only use 2-3 ribs.

