

Introduction

Rondhonshoili is a cooking website that combines recipes, live classes, and a shop in one place. It's built for those who love cooking, exploring new dishes, and learning directly from chefs.

The site offers both traditional and modern recipes with step-by-step guides, photos, and reviews. Users can browse categories, save favorites, and share feedback.

A key feature is the Live Cooking Class, where users can book paid or free sessions. After registration and approval, they receive the class link. Each session is limited to 50 participants for better interaction.

The Shop offers official cookbooks written by the site's chefs. These books contain exclusive recipes and tips, available to order online.

Registered users can login, save recipes, join classes, post reviews, and manage their profile. The site updates based on login status to give a personalized experience.

In short, Rondhonshoili is more than a recipe site — it's a complete cooking and learning platform.

OBJECTIVE

◆ Main Goals

- Build a platform for sharing authentic Bengali recipes.
- Enable users to book and join live cooking classes.
- Offer digital and physical cookbooks for purchase.

◆ Sub-Goals

- Implement a recipe rating and review system to build trust.
- Send automated confirmation emails for orders and class bookings.
- Ensure responsive design for all device sizes (mobile, tablet, desktop).

- Integrates secure user authentication and login system.
- Provides categorized recipe browsing (Traditional, Snacks, Drinks, etc.).
- Enables a cart and checkout system for cookbook purchases.
- Maintains consistent visual branding and theme throughout the site.

TOOLS AND TECHNOLOGIES USED

Frontend:

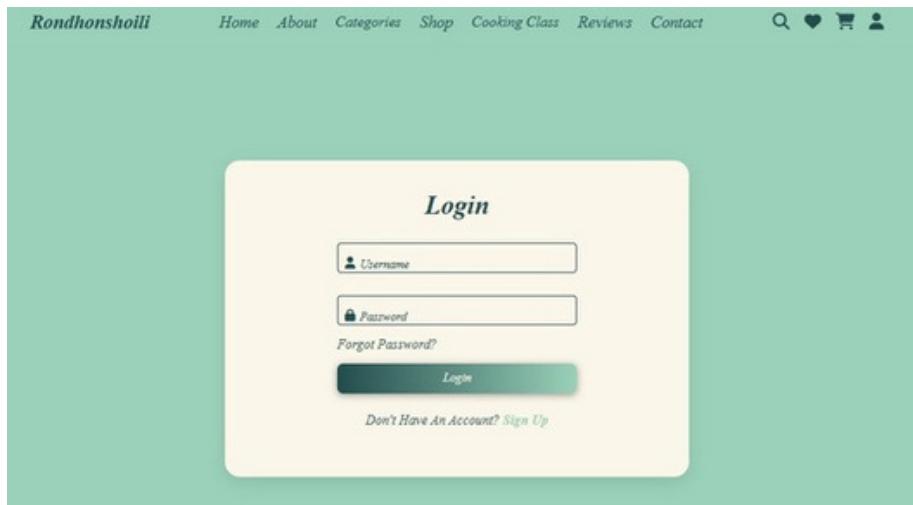
- HTML - structures the content of web pages.
- CSS - styles the layout with responsiveness.
- JavaScript - adds interactivity and dynamic behavior.
- IDE: visual-studio code

Backend:

- Django - Backend framework for building and managing website logic
- Lightweight development database managed via django superuser panel.

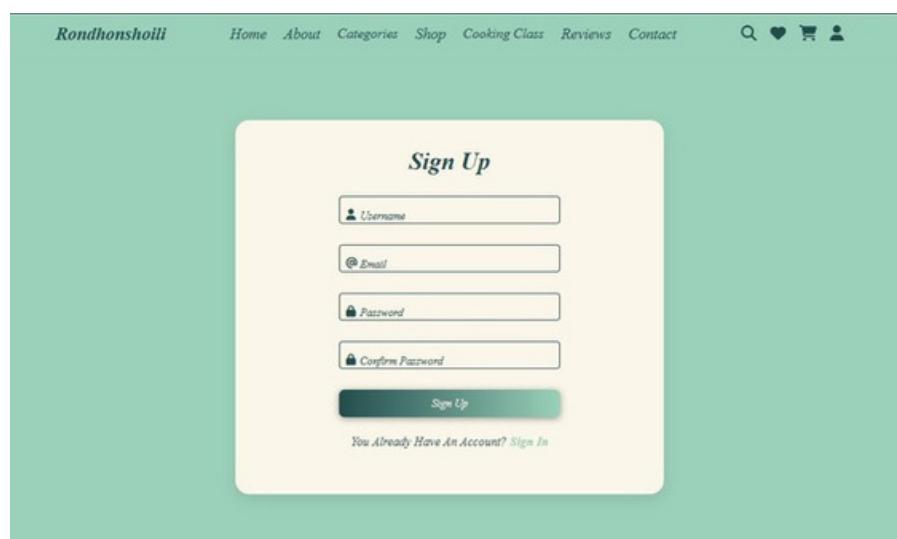
5. System Features and Database work

a. Login/Signup



Login Page: Allows registered users to securely access their Rondhonsoili account using email and password, with redirection to the homepage upon successful login.

Sign Up Page: Enables new users to create an account by providing personal details, saving their info in the database, and redirecting them to login after registration.



b. Homepage

The main landing page of Rondhonsoili with navigation to recipe categories, contact, online shop, cart, saved recipes, live cooking classes, and user reviews.



class booking options,
user reviews,
a way to contact our
page

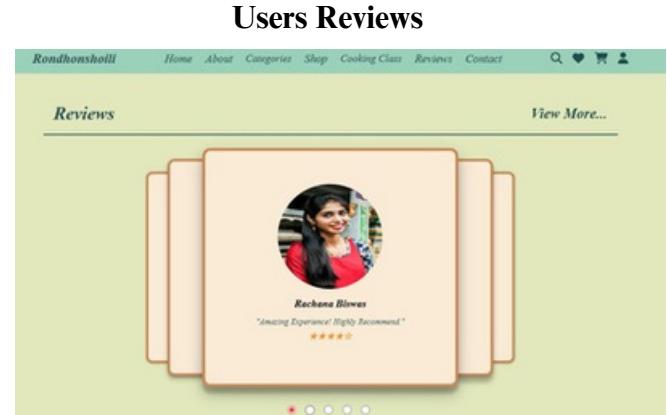
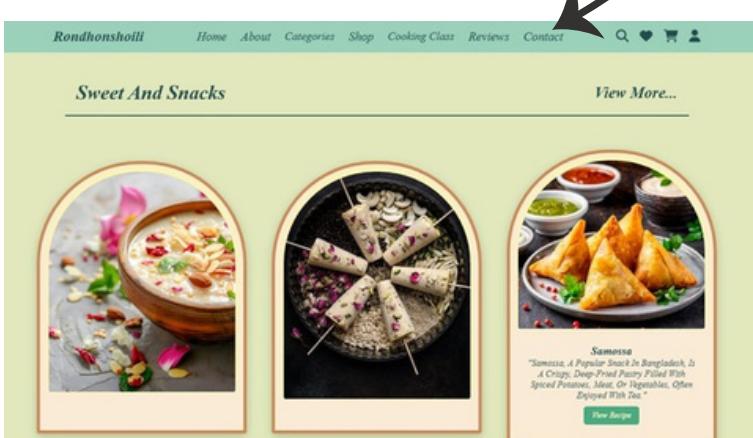
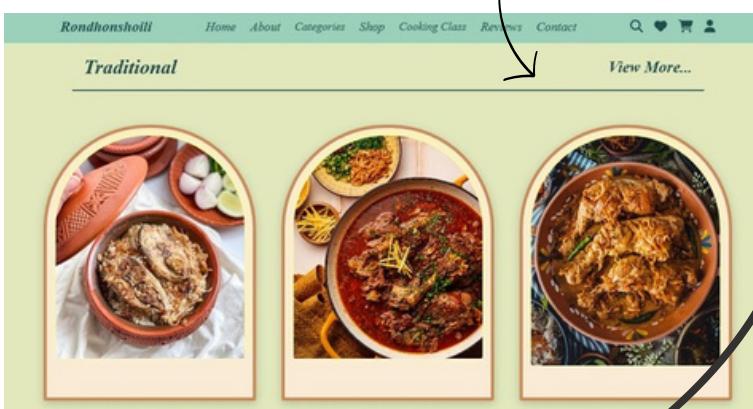


categories of recipes,
about ,
shop

view of online cooking class and cooking books shop



View of three category recipies



A footer for my
website

c. About

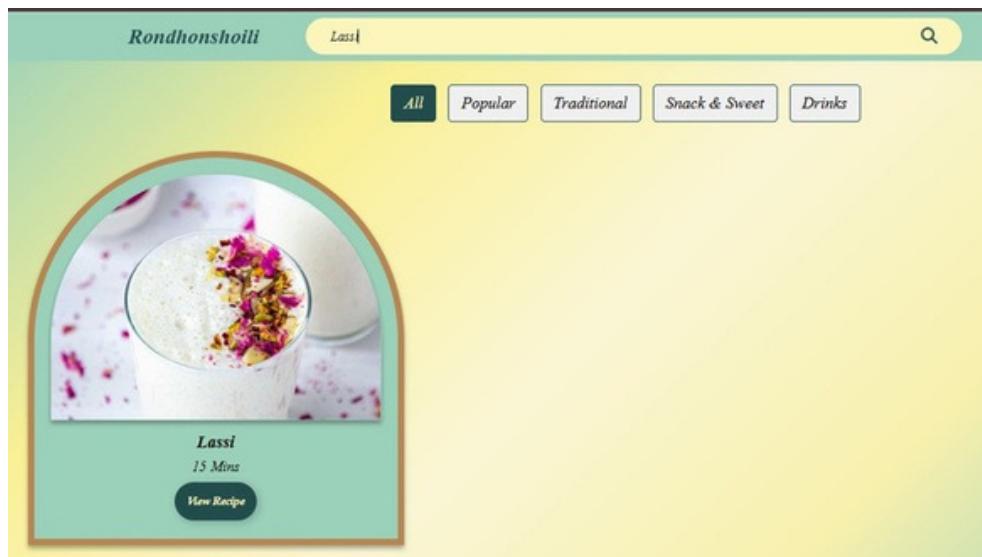
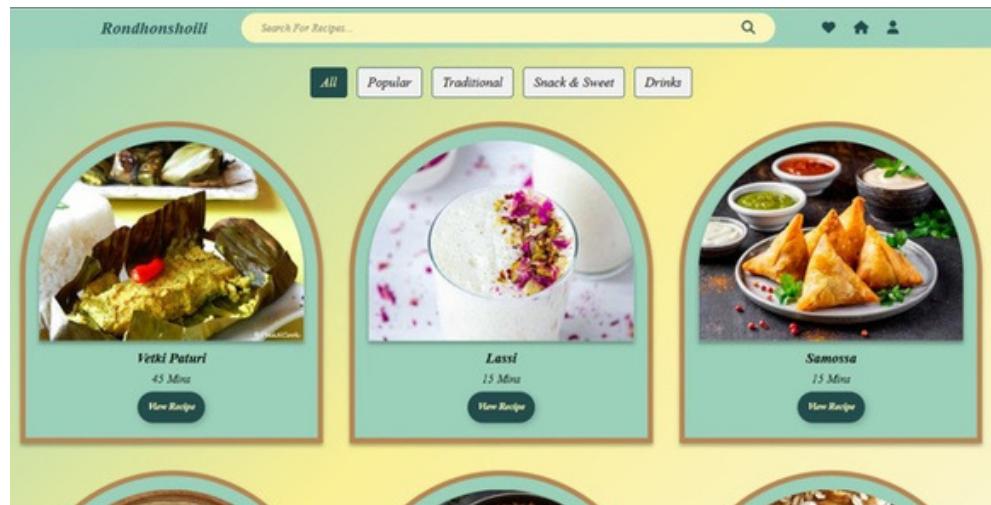
The screenshot shows the 'About' page of the Rondhonshoili website. At the top, there is a navigation bar with links to Home, About, Categories, Shop, Cooking Class, Reviews, and Contact. To the right of the navigation are icons for search, heart, cart, and user profile. Below the navigation, the title 'About Rondhonshoili' is centered, followed by a subtitle: 'Empowering Every Home Chef With Simple, Authentic, And Delightful Bangladeshi And Asian Recipes.' A section titled 'Who We Are' contains a paragraph about the website's mission to bring traditional and modern cooking styles together. Below this are three cards: 'Authentic Recipes' (with a spoon icon), 'Online Cooking Classes' (with a video camera icon), and 'Cooking Essentials' (with a shopping cart icon). Each card has a brief description and a link to learn more.

This page shares the story and purpose behind Rondhonsoili, highlighting its goal to bring authentic cooking experiences to food lovers.

It introduces the creators, explains the site's features like recipes, cooking classes, and community interaction, building trust with users.

d. Explore recipes

A collection of recipes categorized under tabs like Popular, Traditional, Snack & Sweet, and Drinks. Each recipe card displays a dish image, name, estimated cooking time, and a "View Recipe" button, providing users with an interactive and user-friendly experience. The top search bar and icons for cart, saved recipes, and profile enhance easy navigation.



From here users can search the recipe they want

e. Recipes

All recipes of Rondhonshoili would view as this where all recipes preparation time, ingredients, instructions and tips will be given as well as has the option of recipe save and giving reviews if user is logged in.

Rondhonshoili Home About Categories Shop Cooking Class Reviews Contact



Hilsa Polao Recipe
A Rich And Aromatic Bengali Rice Dish Made With Hilsa Fish, Fragrant Rice, And Spices. A Perfect Festive Treat!

[Save Recipe](#)

Preparation Time

• Total: 1 Hour 15 Minutes
• Preparation: 30 Minutes
• Cooking: 45 Minutes

Ingredients

- 500 Grams Hilsa Fish (Ilish), Cut Into Pieces
- 2 Cups Basmati Rice, Soaked For 30 Minutes
- 2 Medium Onions, Finely Sliced
- 2 Tomatoes, Chopped
- 4 Green Chillies, Silt
- 1 Tbsp Ginger Garlic Paste
- 1 Tsp Turmeric Powder
- 1 Tsp Red Chili Powder

Instructions

1. Prepare Fish: Heat Mustard Oil In A Large Pan. Fry The Hilsa Fish Pieces Lightly With Turmeric And Salt Until They Are Golden Brown. Remove And Set Aside.
2. Sauté Onions And Tomatoes: In The Same Pan, Add More Mustard Oil. Sauté Sliced Onions Until Golden Brown. Add Chopped Tomatoes, Ginger Garlic Paste, And Cook Until Soft.
3. Spices: Add Turmeric Powder, Red Chili Powder, And Salt To The Pan. Stir Well To Coat The Tomatoes With The Spices.
4. Cook Rice: Add Soaked Rice To The Pan. Stir Gently, And Then Add Fish Stock Or Water. Let The Rice Cook On Low Heat Until Almost Done.
5. Add Fish: Gently Place The Fried Hilsa Fish Pieces Into The Rice And Let It Cook For Another 10-15 Minutes Until The Rice Is Fully Cooked And The Fish Absorbs The Flavors.
6. Garnish: Garnish With Fresh Coriander Leaves And Serve The Hilsa Polao Hot.

Tips

- Ensure You Use Fresh Hilsa Fish For The Best Flavor.
- If You Prefer A Spicier Dish, Add Green Chillies Or Chili Powder According To Taste.
- Let The Dish Rest For A Few Minutes After Cooking To Allow The Flavors To Blend.

Preparation Time

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- 1 Tsp Red Chili Powder

Share Your Thoughts
Tell Us What You Think About This Recipe

[Write A Review](#)

Quick Links

Rondhonshoili Your Ultimate Destination For Traditional And Modern Recipes. ❤️

Follow Us

Home
Recipes
Live Classes
Shop
Contact
About Us

f. Saved recipes

in all recipes has save recipe button ,which is available for all logged in users to save their favourites



Hilsa Polao Recipe
A Rich And Aromatic Bengali Rice Dish Made With Hilsa Fish, Fragrant Rice, And Spices. A Perfect Festive Treat!

[Save Recipe](#)

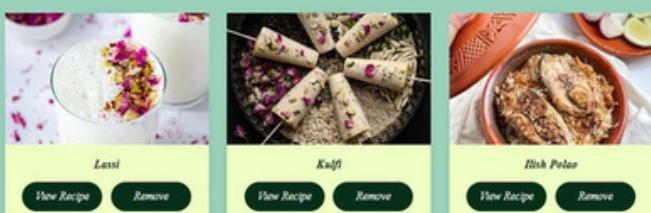
Ilish Polao Recipe
A Rich And Aromatic Bengali Rice Dish Made With Hilsa Fish, Fragrant Rice, And Spices. A Perfect Festive Treat!

Already In Favorites

After saved ,would look like this

all saved recipes ,will be viewed in here for user

Rondhonshoili Home About Categories Shop Cooking Class Reviews Contact



Lassi **Kulf** **Hilsa Polao**

[View Recipe](#) [Remove](#) [View Recipe](#) [Remove](#) [View Recipe](#) [Remove](#)

g. Review

The screenshot illustrates the review feature of the website. At the top, there is a modal window titled "Share Your Thoughts" with the sub-instruction "Tell Us What You Think About This Recipe". A yellow "Write A Review" button is at the bottom right of the modal. To the right of the modal, a link "★ Reviews" is visible. Below the modal, another "Share Your Thoughts" section shows a rating of 5 stars and a review text "Good Recipe!!!!". At the bottom of this section are "Cancel" and "Submit Review" buttons, along with a "★ Reviews" link. A curved arrow points from the "Submit Review" button down to a "Reviews" section on the main page. The main page has a header "Rondhonshoilli" and navigation links: Home, About, Categories, Shop, Cooking Class, Reviews, Contact. The "Reviews" link is underlined. The "Reviews" section displays three entries. Each entry includes a user profile picture, the user's name (Lia or Kya), their review text ("Good Recipe!!!!" or "Good Recipe :-"), the date (August 7, 2025 or August 6, 2025), and a "New Recipe →" button.

If user logged in , they can their thoughts on recipe and rate them

Then users review will be saved and with users ,he can see others users reviews in here

h. Cooking class

Our website provide online cooking classes ,where anyone with signin can enter .it has 2 options Online free cooking class and Online paid cooking class

User can enter in free classes with register (email,contact number,email)

The screenshot shows the course registration interface for a free cooking class. At the top, there is a header "Rondhonshoilli" and navigation links: Home, About, Categories, Shop, Cooking Class, Reviews, Contact. Below the header, there is a search bar and a user icon. The main content area is titled "Next Free Cooking Class" and provides details: Topic: Authentic Asian Cuisine (Lunch Palas); Date: August 12, 2025; Time: 5:00 PM - 7:00 PM; Instructor: Chef Adu. There are two buttons: "Add To Cart" and "View Paid Class". To the right, a large yellow "Course Registration" box contains fields for "Full Name", "Contact Number", and "Email Address". A note below the fields states: "Course Class Link Will Be Sent To This Email 1 Day Before The Class." At the bottom of the registration box are "Enroll For Free" and "Back" buttons.

Upcoming Paid Cooking Class

Topic: Japanese Garlic Fried Rice
Date: August 5, 2025
Time: 6:00 PM - 8:00 PM
Instructor: Chef Alo
Payment: 200tk

Add To Class

Back To Free Class

Course Registration

Full Name

Contact Number

Email Address

Zoom Class Link Will Be Sent To This Email 1 Day Before The Class.

Payment Instructions:

- Bhash: 01813551594
- Nagad: 01813551594
- Rocket: 01813551594

Transaction ID

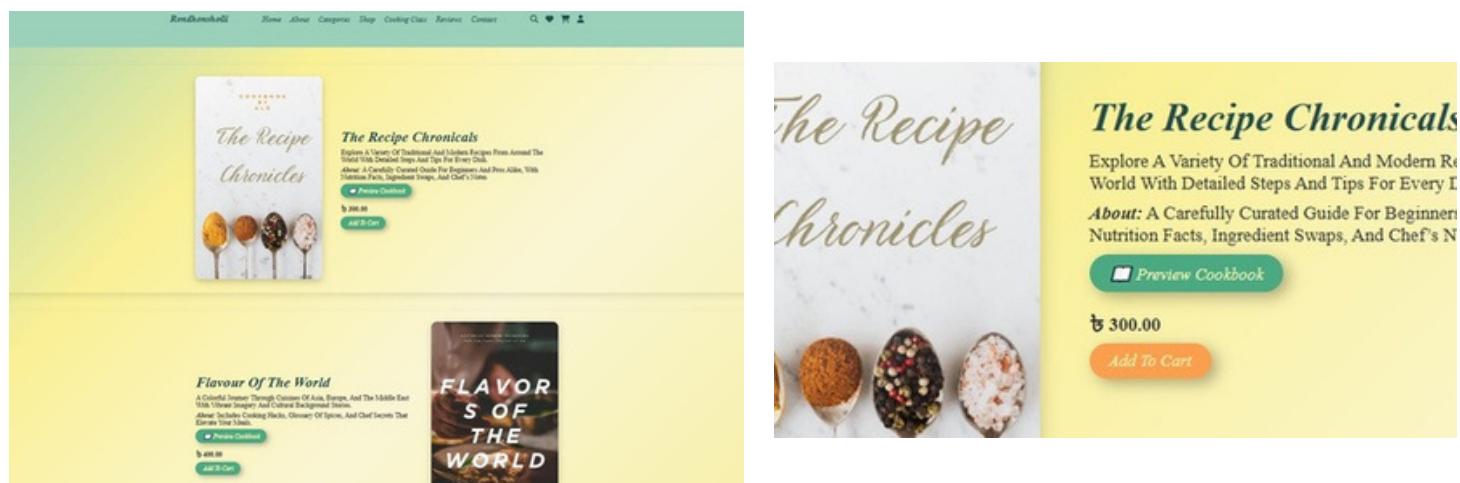
Submit Payment Info

Back

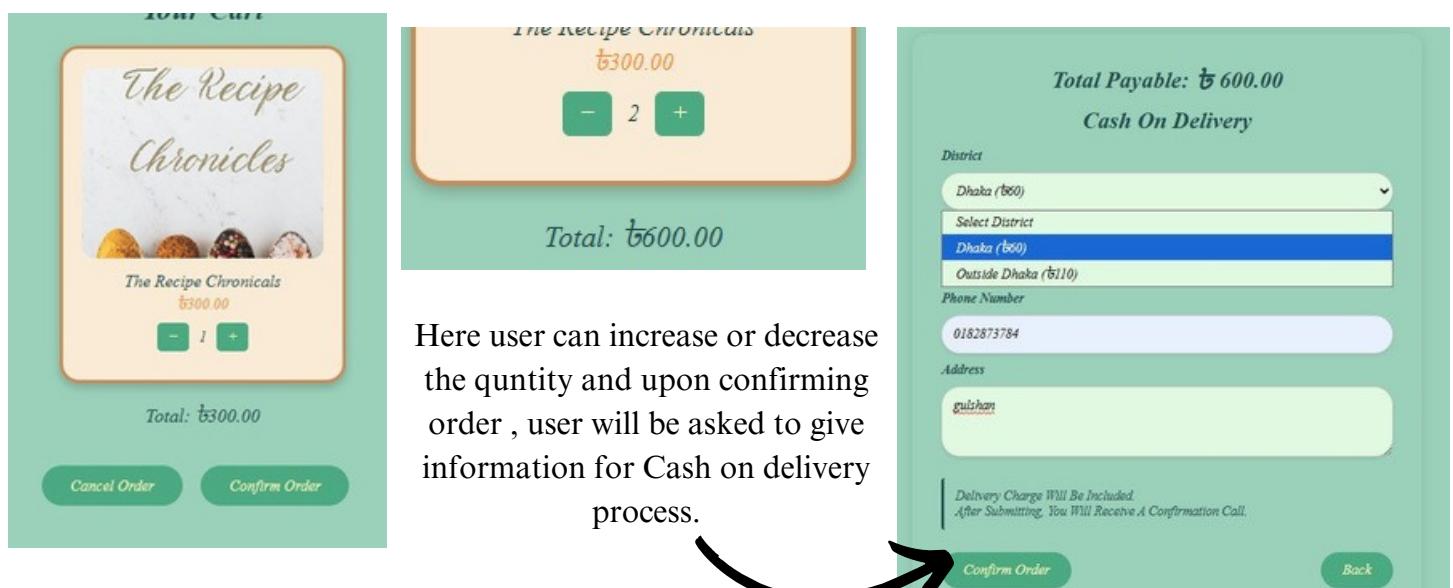
in paid version ,user need to fill the form and send the money to the any online transaction number given and must add the transaction id to register . upon submitting ,user will get an email from Rondhonshoili.

I. shop and cart

In shop user can see the cookbooks and can see details and book pre-view, then from add to cart button, will save the product in cart

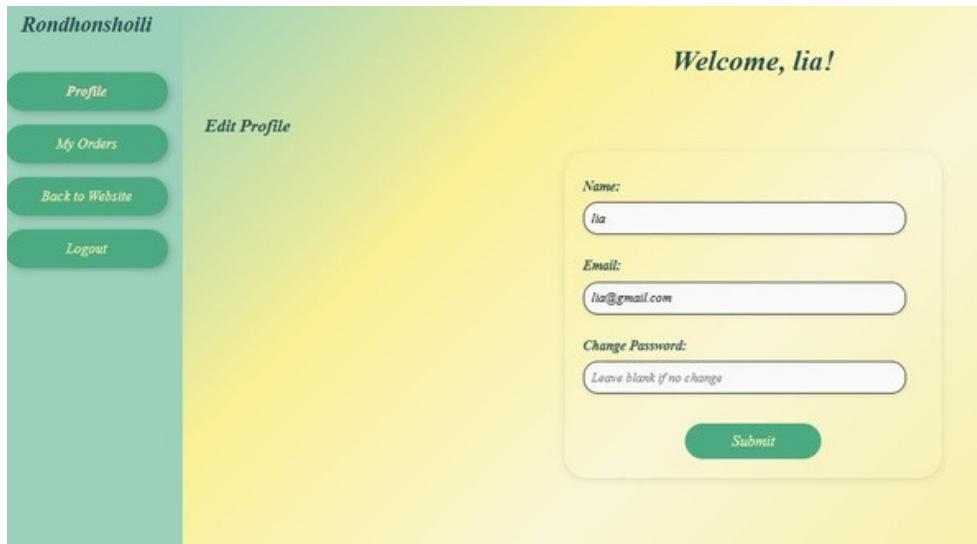


The screenshot shows a "Course Registration" form for a paid cooking class. It includes fields for Full Name, Contact Number, Email Address, and Transaction ID. It also lists payment instructions for Bhash, Nagad, and Rocket digital payment methods. A "Submit Payment Info" button and a "Back" button are at the bottom.



The screenshot illustrates the shopping cart and checkout process. It shows a list of items in the cart, including "The Recipe Chronicals" and "FLAVOR S OF THE WORLD". The total price is Tk 600.00. The user can increase or decrease the quantity. The "Total: Tk 600.00" is displayed. Below the cart, there are "Cancel Order" and "Confirm Order" buttons. On the right, there's a "Course Registration" section for cash-on-delivery, asking for District (Dhaka), Phone Number (0182873784), and Address (gulshan). A note says "Delivery Charge Will Be Included. After Submitting, You Will Receive A Confirmation Call." A large curved arrow points from the "Confirm Order" button in the cart area to the "Confirm Order" button in the registration section.

j. profile



Rondhonshoili

Welcome, lia!

Edit Profile

Profile

My Orders

Back to Website

Logout

Name: lia

Email: lia@gmail.com

Change Password: Leave blank if no change

Submit

This screenshot shows the user profile editing interface. It features a sidebar with navigation links: Profile, My Orders, Back to Website, and Logout. The main area displays the user's name (lia) and email (lia@gmail.com). There is a field for changing the password with a note to leave it blank if no change is needed. A 'Submit' button is at the bottom.

In profile ,user can edit their name ,email and password and then can see their orders or just can go back to homepage or just can logout.

In order , user can see what they ordered ,in which quantity and price , with the date.



Welcome, lia!

Your Orders

Profile

My Orders

Back to Website

Logout

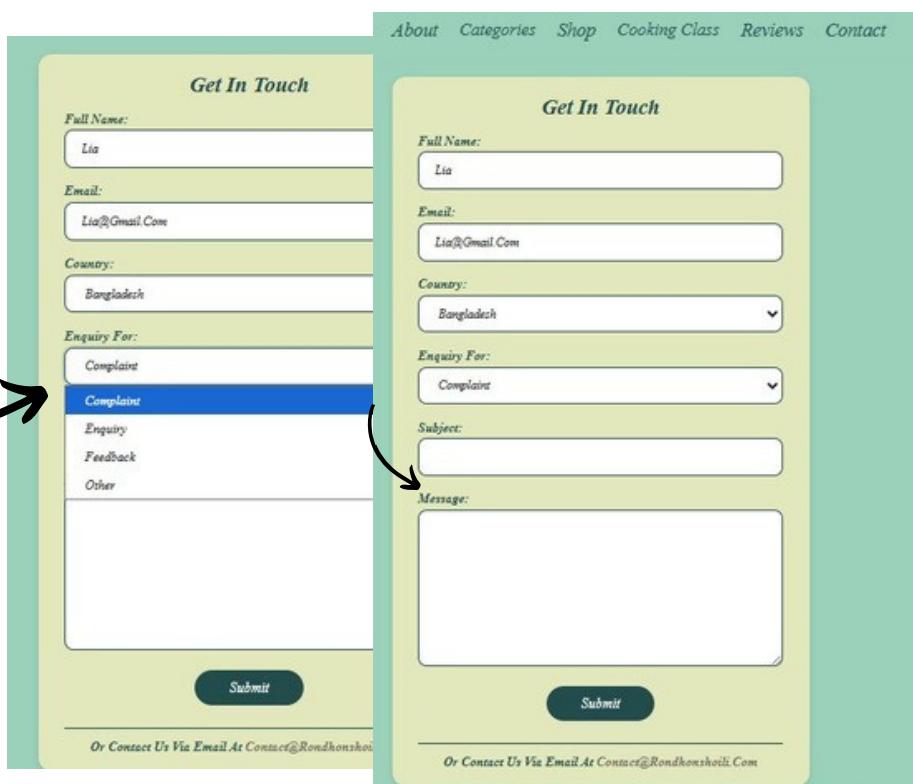
Order
Total: 300.00
Ordered on: Aug. 6, 2025, 7:25 p.m.
The recipe chronicals — Qty: 1 — ₩300.00

Order
Total: 600.00
Ordered on: Aug. 7, 2025, 7:45 a.m.
The recipe chronicals — Qty: 2 — ₩300.00

This screenshot shows the user's order history. It includes a sidebar with Profile, My Orders, Back to Website, and Logout. The main area lists two orders. Each order entry shows the total amount, the date it was placed, and a snippet of the purchased item.

k. contact

Contact is for users to convey their messages regarding our website



About Categories Shop Cooking Class Reviews Contact

Get In Touch

Full Name: Lia

Email: Lia@gmail.com

Country: Bangladesh

Enquiry For:

- Complaint
- Complaint
- Enquiry
- Feedback
- Other

Submit

Or Contact Us Via Email At Contact@Rondhonshoili.com

Get In Touch

Full Name: Lia

Email: Lia@gmail.com

Country: Bangladesh

Enquiry For:

- Complaint

Subject:

Message:

Submit

Or Contact Us Via Email At Contact@Rondhonshoili.com

This screenshot compares two contact forms. Both forms include fields for full name, email, and country. The first form has a dropdown menu for 'Enquiry For' with options like Complaint, Enquiry, Feedback, and Other, where 'Complaint' is selected. The second form has a similar structure but lacks the dropdown and instead has a 'Subject' field and a larger 'Message' text area.

Database Work:

a)classes:

FULL NAME	CONTACT NUMBER	EMAIL	USER	DATE REGISTERED
lia	01810145567	lia@gmail.com	lia	Aug. 6, 2025, 7:23 p.m.
f	11111111122222222222	f@gmail.com	g	Aug. 4, 2025, 7:12 p.m.

2 free class registrations

Fig:freeclass registration

FULL NAME	CONTACT NUMBER	EMAIL	TRANSACTION ID	USER	DATE REGISTERED
lia	0181015567	katalmoi9@gmail.com	2313631745	lia	Aug. 6, 2025, 8:38 p.m.
lia	0181015567	katalmoi9@gmail.com	88978864563512341	lia	Aug. 6, 2025, 8:22 p.m.

2 paid class registrations

b)orders

PRODUCT	QUANTITY	PRICE	DELETE
The recipe choco cake	2	300.00	

+ Add another Order item

c)saved recipes

SAVED RECIPE
lia - Ilish Polao
kya - Ilish Polao
lia - Kufi
lia - Lassi
k - Chicken Roast
k - Bread Roll
k - Banana Milkshake
k - Kabsa
k - Kulfi
k - Beef Nihari
k - Samosa
k - Ilish Polao
g - Samosa
g - Chicken Roast

d) reviews

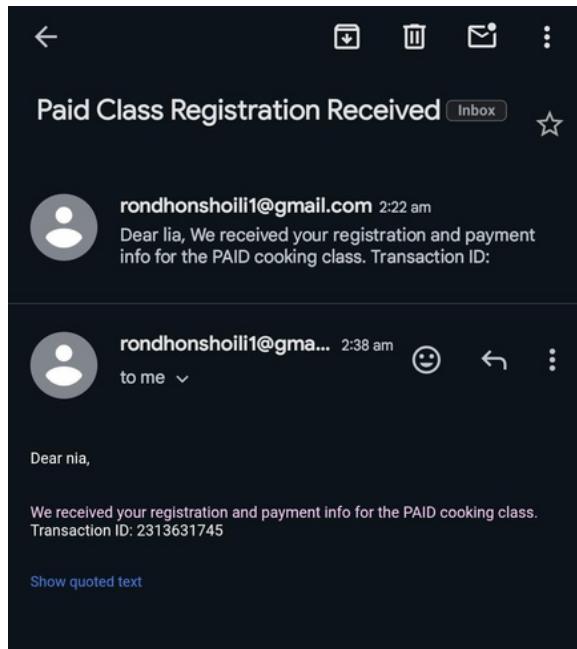
RECIPE	USER	RATING	CREATED AT
Ilish Polao	lia	3	Aug. 7, 2025, 7:33 a.m.
Ilish Polao	kya	3	Aug. 7, 2025, 4:47 a.m.
Lassi	lia	3	Aug. 6, 2025, 7:22 p.m.
Chicken Roast	k	4	Aug. 6, 2025, 4:03 p.m.
Bread Roll	k	5	Aug. 6, 2025, 2:32 p.m.
Banana Milkshake	k	4	Aug. 6, 2025, 3:19 p.m.
Kabsa	k	-	Aug. 6, 2025, 3:04 p.m.
Payesh	k	3	Aug. 6, 2025, 2:43 p.m.
Samosa	k	3	Aug. 5, 2025, 7:34 a.m.
Beef Nihari	k	-	Aug. 5, 2025, 7:20 a.m.
Beef Nihari	k	3	Aug. 5, 2025, 6:54 a.m.
Samosa	g	2	Aug. 4, 2025, 7:11 p.m.

e) contact message

FULL NAME	EMAIL	COUNTRY	ENQUIRY FOR	SUBJECT	CREATED AT	USER
lia	lia@gmail.com	Bangladesh	Enquiry	on class	Aug. 6, 2025, 7:24 p.m.	lia
g	g@gmail.com	Bangladesh	Complaint	on service	Aug. 4, 2025, 7:09 p.m.	g

f) automatic email sent after buying paid class

```
EMAIL_BACKEND = 'django.core.mail.backends.smtp.EmailBackend'
EMAIL_HOST = 'smtp.gmail.com'
EMAIL_PORT = 587
EMAIL_USE_TLS = True
EMAIL_HOST_USER = 'rondhonshoili1@gmail.com'
```



Challenges Faced Login System

Login System:

Integrating Django authentication with proper redirection and session handling was tricky at first.

Email Automation:

Setting up SMTP and designing email templates for account and order notifications took effort.

Recipe loading :

when we connected to database some of our recipe pages didn't work and also our slug of recipe still don't work.

Cart System:

Building a working cart with item updates and session management was a technical challenge.

Database Setup:

Structuring models for users, books, recipes, and orders required careful planning.

Frontend-Backend Link:

Connecting HTML forms with Django views and handling CSRF tokens took time to debug.

06. FUTURE SCOPES

Online Payment Integration:

Add secure online payment gateways (like bKash, Nagad, or card payment) for smoother book purchases and class bookings.

Mobile App Version:

Develop a mobile app for better accessibility and user experience on smartphones.

Live Class Features:

Implement real-time video class hosting with scheduling, reminders, and feedback options.

Recipe Upload by Users:

Allow registered users to submit their own traditional recipes, promoting community contribution.

Multilingual Support:

Add support for Bangla and English to reach a wider audience, especially for global users.

Advanced Search & Filters:

Improve recipe and book search using category filters, ratings, and tags.

Admin Dashboard Upgrade:

Create a full-featured admin panel for managing users, orders, recipes, and live classes easily.

07. CONCLUSION

The Rondhonshoili project successfully showcases how traditional Bengali cooking can be preserved and promoted through a modern digital platform. From recipe sharing and live class bookings to selling cookbooks online, the website integrates multiple useful features in one place. Despite facing technical challenges like authentication, email setup, and cart management, the project has been completed with full functionality and a user-friendly design. This platform has the potential to grow further and become a valuable resource for food enthusiasts, especially the younger generation seeking to reconnect with their roots.