

YumJunction

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Introduction

In today's fast-paced world, many people lack the time or skills to cook homemade meals. YumJunction.com seeks to address this issue by offering a user-friendly platform where users can easily access a wide range of food recipes. Whether they're looking to whip up a quick weeknight dinner or impress guests with a gourmet meal.

YumJunction.com provides the resources and guidance needed to make cooking enjoyable and accessible for everyone.



Features



- **Diverse Recipe Collection:** A vast and varied collection of recipes from different countries, with a focus on the richness of Indian cuisine.
- **Search Functionality:** A user-friendly search bar to easily find specific recipes based on ingredients, cuisine, or dietary preferences.
- **Interactive Cooking Guides:** Step-by-step instructions with images or videos to assist users in recreating recipes successfully.
- **Featured Recipes:** Highlighting special or popular recipes on the homepage to capture users' attention and encourage exploration.
- **Blog Section:** Share cooking tips, culinary insights, and personal stories related to your cooking experiences to engage and connect with your audience.

How does this work

- 1. Explore Recipes:** Navigate through our website to discover a diverse range of recipes from different countries, with a particular focus on the richness of Indian cuisine.
- 2. Search for Specifics:** Use our user-friendly search bar to find recipes based on ingredients, cuisine types, or dietary preferences. It's designed to make your recipe search quick and tailored to your preferences.
- 3. Detailed Instructions:** Click on a recipe to access detailed instructions. Our interactive cooking guides provide step-by-step directions, supplemented with images or videos to ensure clarity and ease of understanding.



How does this work

4. Engage with the Community:Leave comments, share your experiences, and provide ratings for recipes. Save your favorite recipes by creating a user account to build a personalized collection.

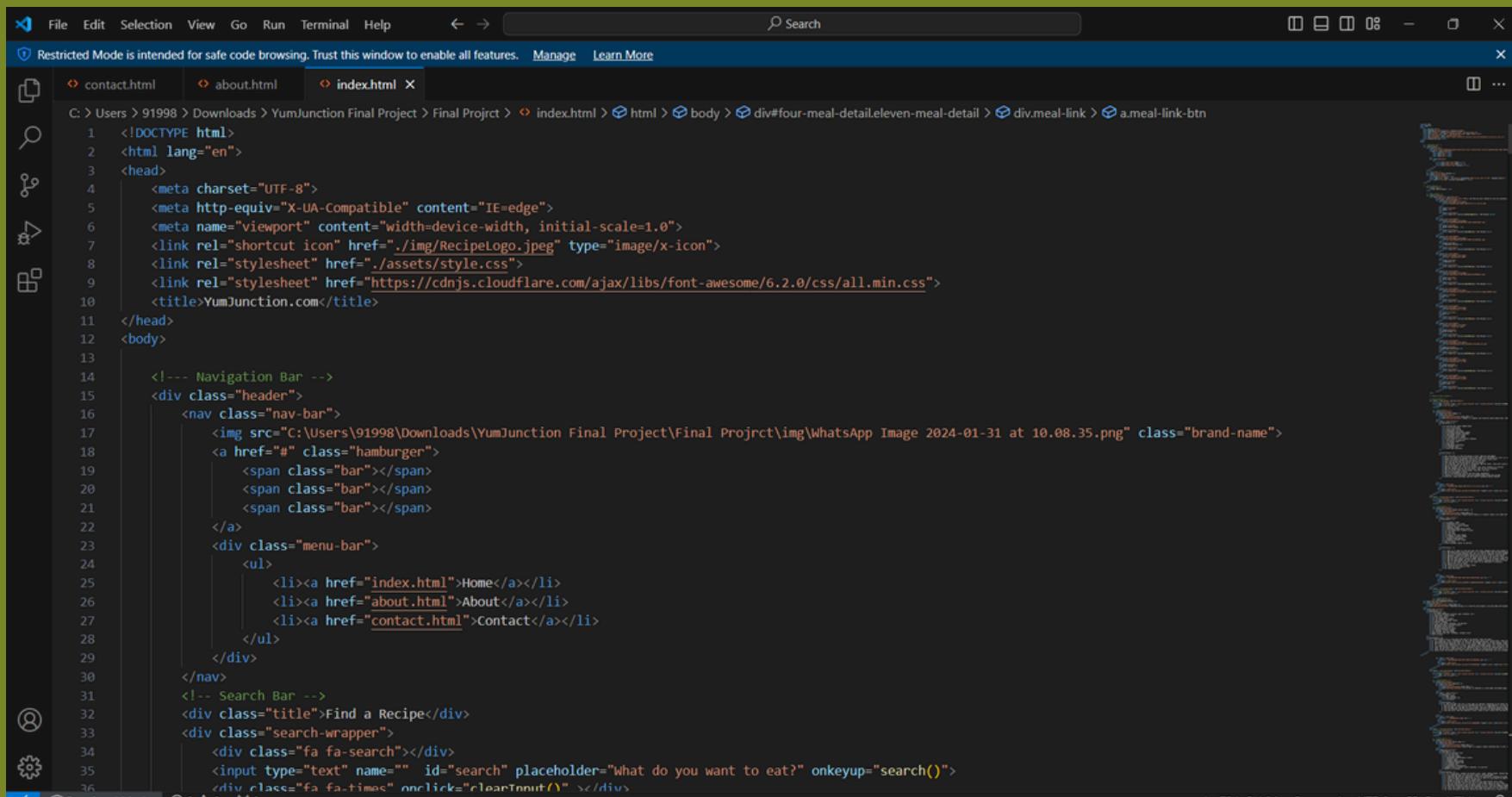
5. Stay Informed:Subscribe to our newsletter for regular updates on new recipes, cooking tips, and website features. Explore our blog section for additional insights, cooking advice, and personal stories.



Implementation



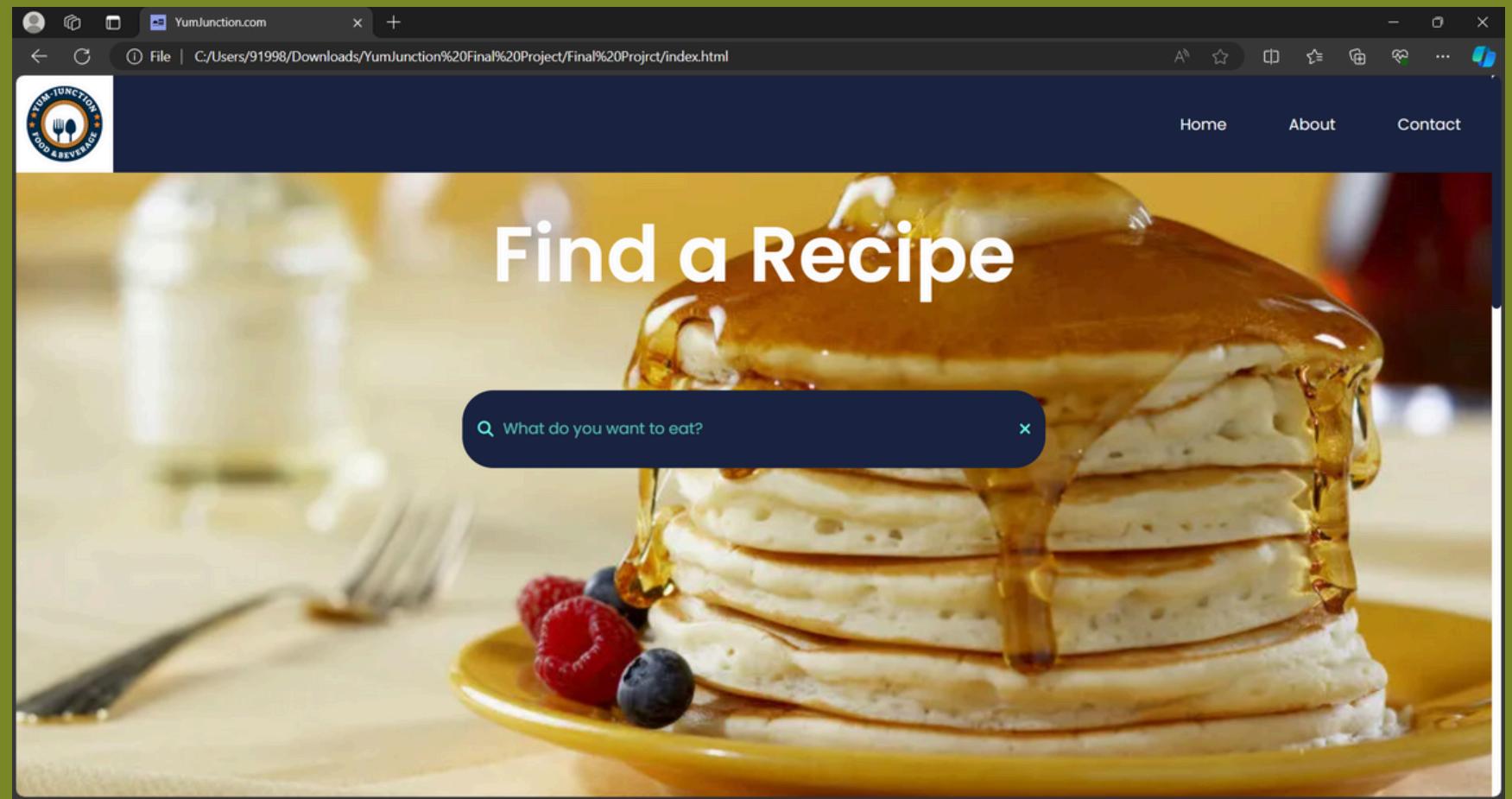
Dashboard



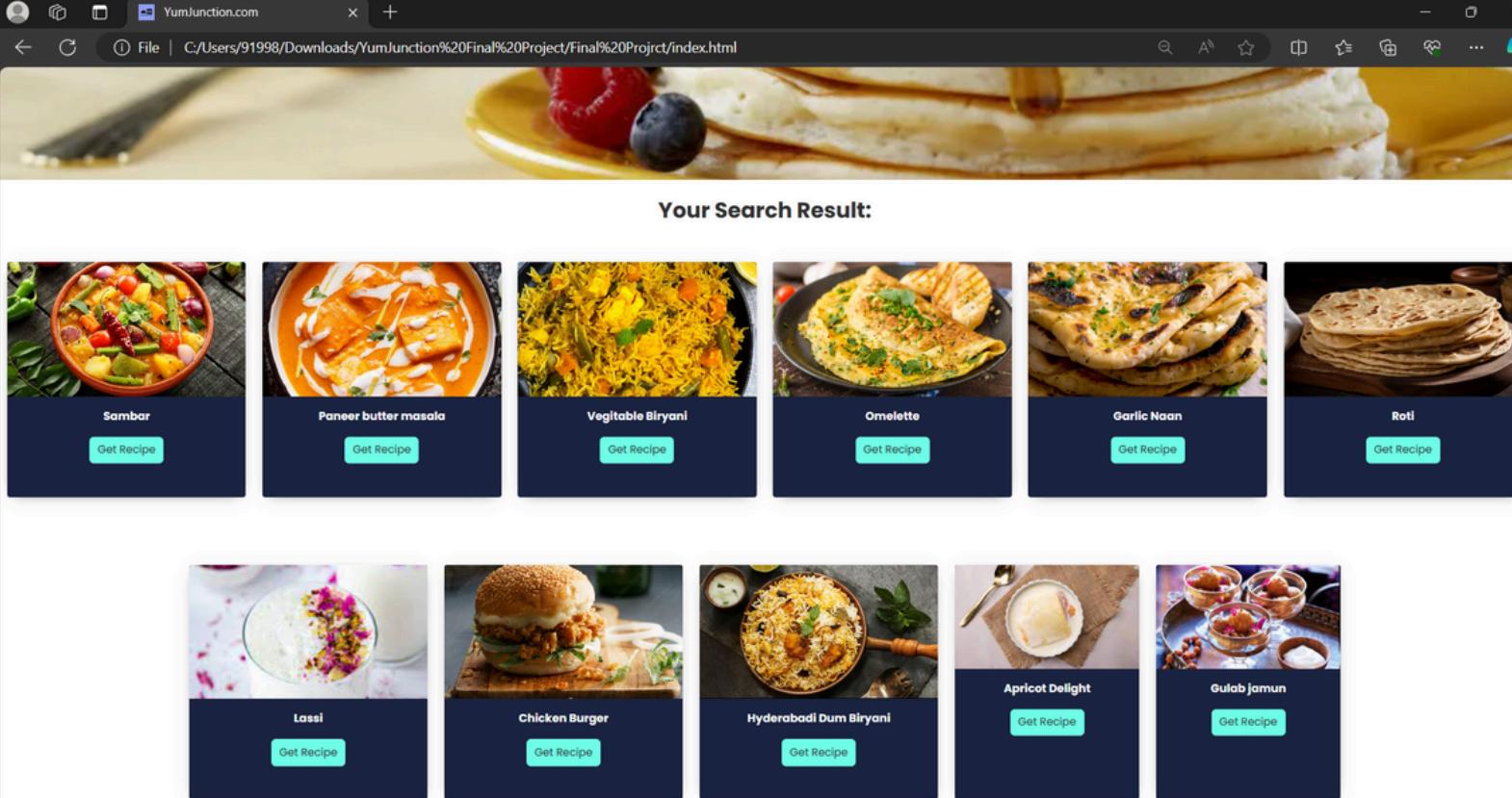
A screenshot of a code editor window titled "index.html". The window shows the HTML code for the project's main page. The code includes meta tags, a navigation bar with a hamburger menu and links to Home, About, and Contact, and a search bar at the bottom. The code is well-structured with comments indicating sections like "Navigation Bar" and "Search Bar". The file path in the sidebar is "C:/Users/91998/Downloads/YumJunction Final Project/Final Projrct/index.html".

```
<!DOCTYPE html>
<html lang="en">
<head>
    <meta charset="UTF-8">
    <meta http-equiv="X-UA-Compatible" content="IE=edge">
    <meta name="viewport" content="width=device-width, initial-scale=1.0">
    <link rel="shortcut icon" href="./img/RecipeLogo.jpeg" type="image/x-icon">
    <link rel="stylesheet" href="./assets/style.css">
    <link rel="stylesheet" href="https://cdnjs.cloudflare.com/ajax/libs/font-awesome/6.2.0/css/all.min.css">
    <title>YumJunction.com</title>
</head>
<body>

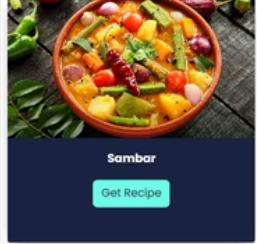
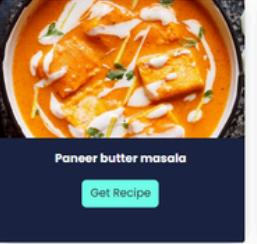
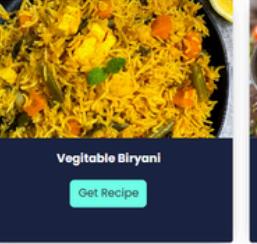
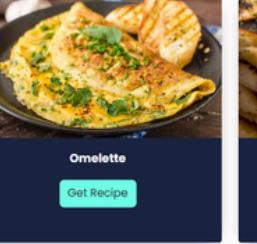
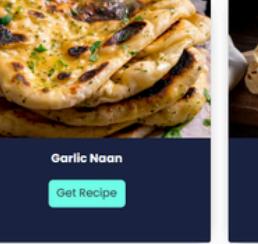
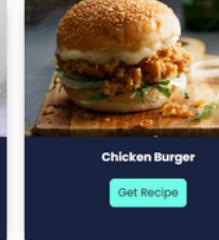
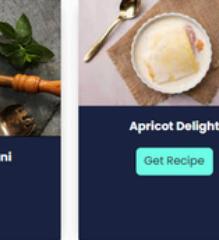
    <!-- Navigation Bar -->
    <div class="header">
        <nav class="nav-bar">
            
            <a href="#" class="hamburger">
                <span class="bar"></span>
                <span class="bar"></span>
                <span class="bar"></span>
            </a>
            <div class="menu-bar">
                <ul>
                    <li><a href="index.html">Home</a></li>
                    <li><a href="about.html">About</a></li>
                    <li><a href="contact.html">Contact</a></li>
                </ul>
            </div>
        </nav>
        <!-- Search Bar -->
        <div class="title">Find a Recipe</div>
        <div class="search-wrapper">
            <div class="fa fa-search"></div>
            <input type="text" name="" id="search" placeholder="What do you want to eat?" onkeyup="search()">
            <div class="fa fa-times" onclick="clearInput()></div>
        </div>
    </div>
</body>
```

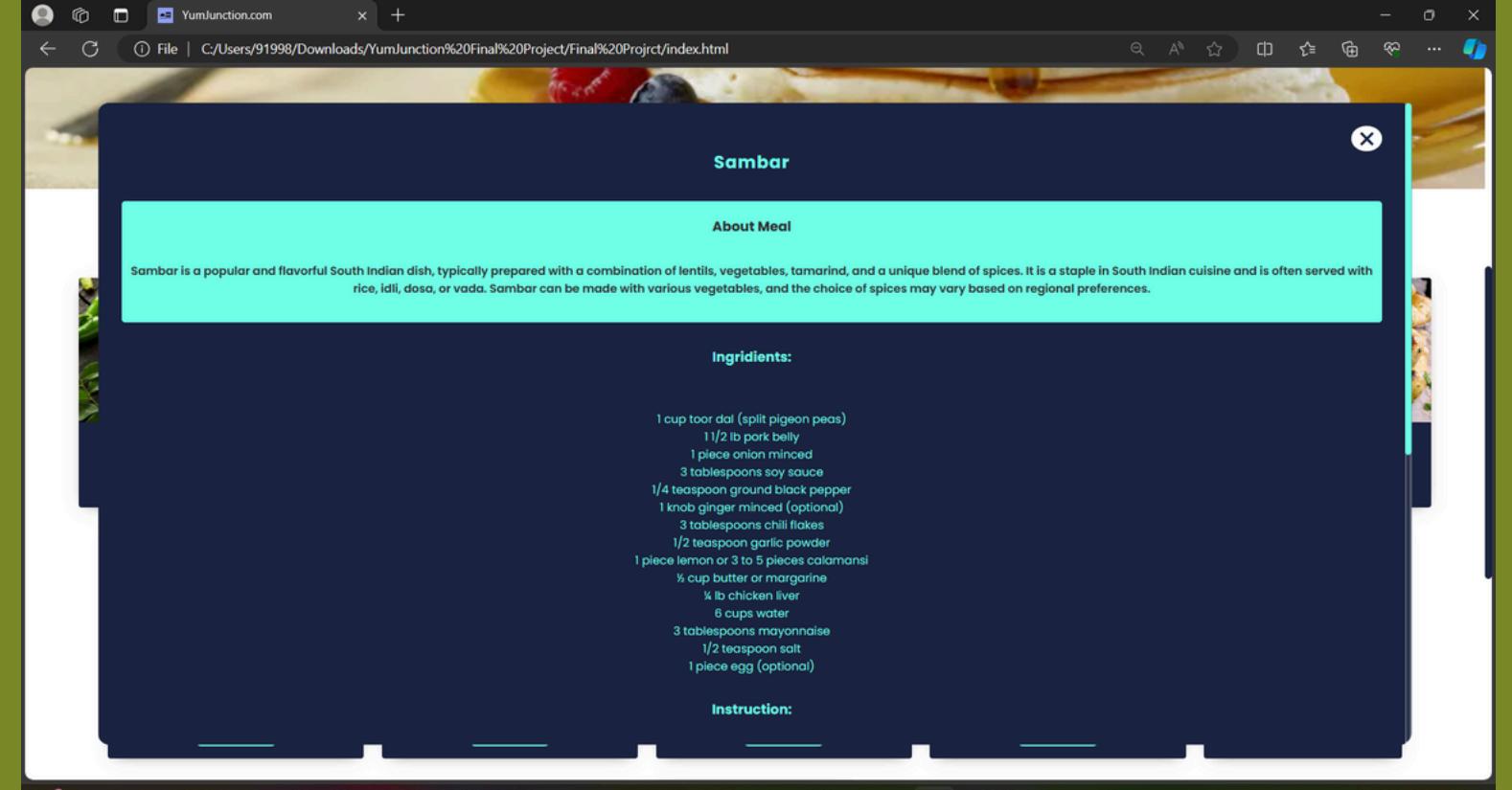


Recipes



Your Search Result:

-  Sambar [Get Recipe](#)
-  Paneer butter masala [Get Recipe](#)
-  Vegetable Biryani [Get Recipe](#)
-  Omelette [Get Recipe](#)
-  Garlic Naan [Get Recipe](#)
-  Roti [Get Recipe](#)
-  Lassi [Get Recipe](#)
-  Chicken Burger [Get Recipe](#)
-  Hyderabadi Dum Biryani [Get Recipe](#)
-  Apricot Delight [Get Recipe](#)
-  Gulab Jamun [Get Recipe](#)



Sambar

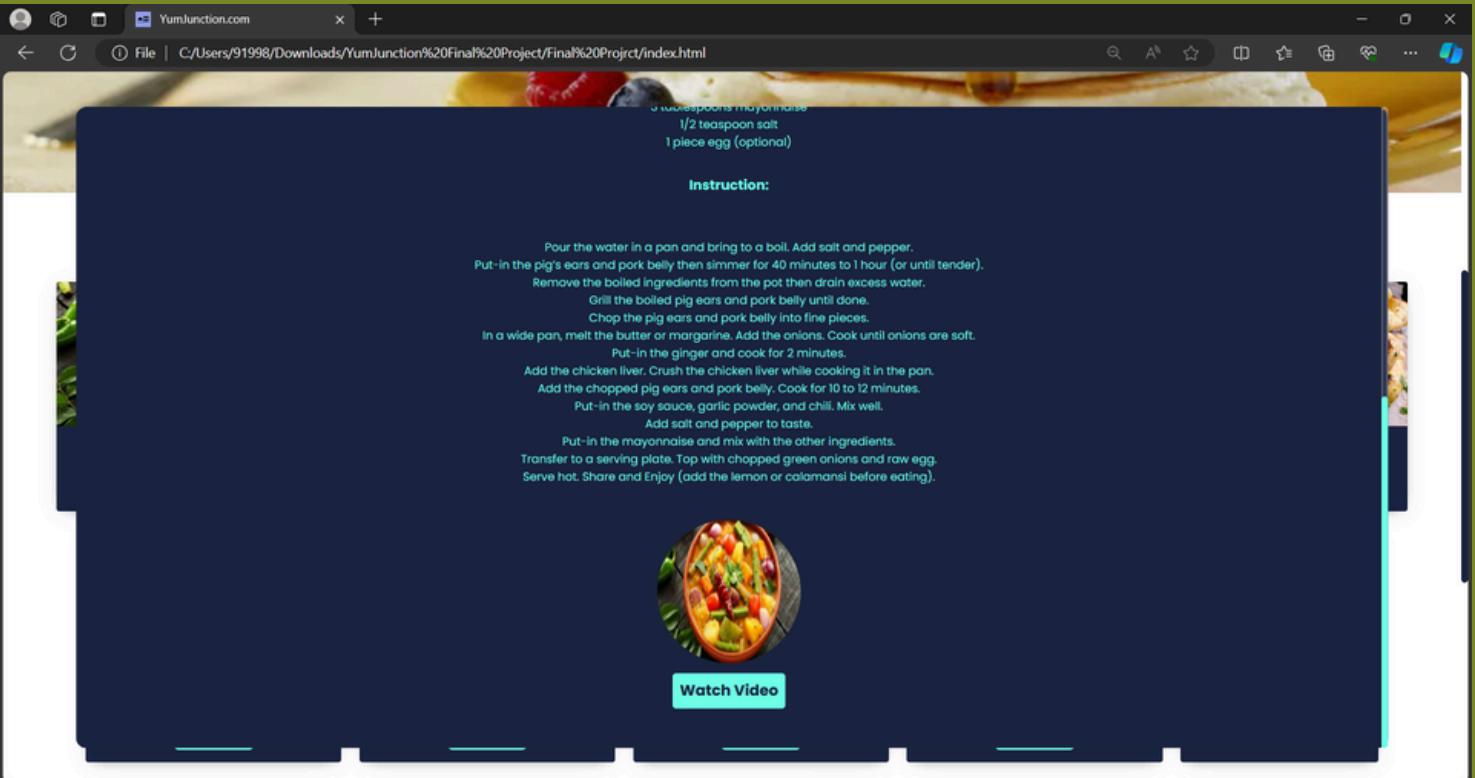
About Meal:
Sambar is a popular and flavorful South Indian dish, typically prepared with a combination of lentils, vegetables, tamarind, and a unique blend of spices. It is a staple in South Indian cuisine and is often served with rice, idli, dosa, or vada. Sambar can be made with various vegetables, and the choice of spices may vary based on regional preferences.

Ingredients:

- 1 cup toor dal (split pigeon peas)
- 1/2 lb pork belly
- 1 piece onion minced
- 3 tablespoons soy sauce
- 1/4 teaspoon ground black pepper
- 1 knob ginger minced (optional)
- 3 tablespoons chili flakes
- 1/2 teaspoon garlic powder
- 1 piece lemon or 3 to 5 pieces calamansi
- ½ cup butter or margarine
- ½ lb chicken liver
- 6 cups water
- 3 tablespoons mayonnaise
- 1/2 teaspoon salt
- 1 piece egg (optional)

Instruction:

Pour the water in a pan and bring to a boil. Add salt and pepper.
Put-in the pig's ears and pork belly then simmer for 40 minutes to 1 hour (or until tender).
Remove the boiled ingredients from the pot then drain excess water.
Grill the boiled pig ears and pork belly until done.
Chop the pig ears and pork belly into fine pieces.
In a wide pan, melt the butter or margarine. Add the onions. Cook until onions are soft.
Put-in the ginger and cook for 2 minutes.
Add the chicken liver. Crush the chicken liver while cooking it in the pan.
Add the chopped pig ears and pork belly. Cook for 10 to 12 minutes.
Put-in the soy sauce, garlic powder, and chili. Mix well.
Add salt and pepper to taste.
Put-in the mayonnaise and mix with the other ingredients.
Transfer to a serving plate. Top with chopped green onions and raw egg.
Serve hot. Share and Enjoy (add the lemon or calamansi before eating).



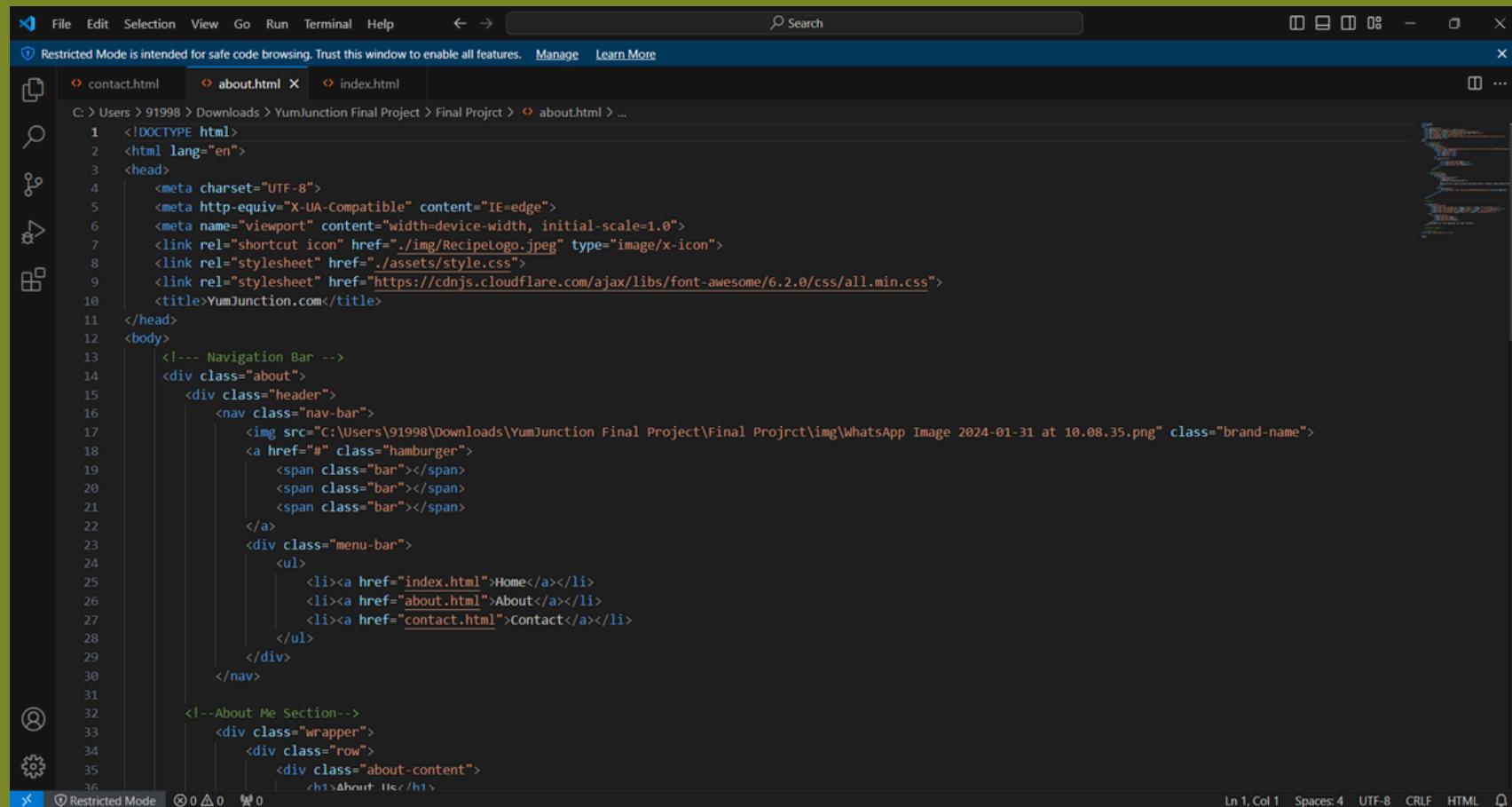
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1/2 teaspoon salt
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Instruction:

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 Watch Video

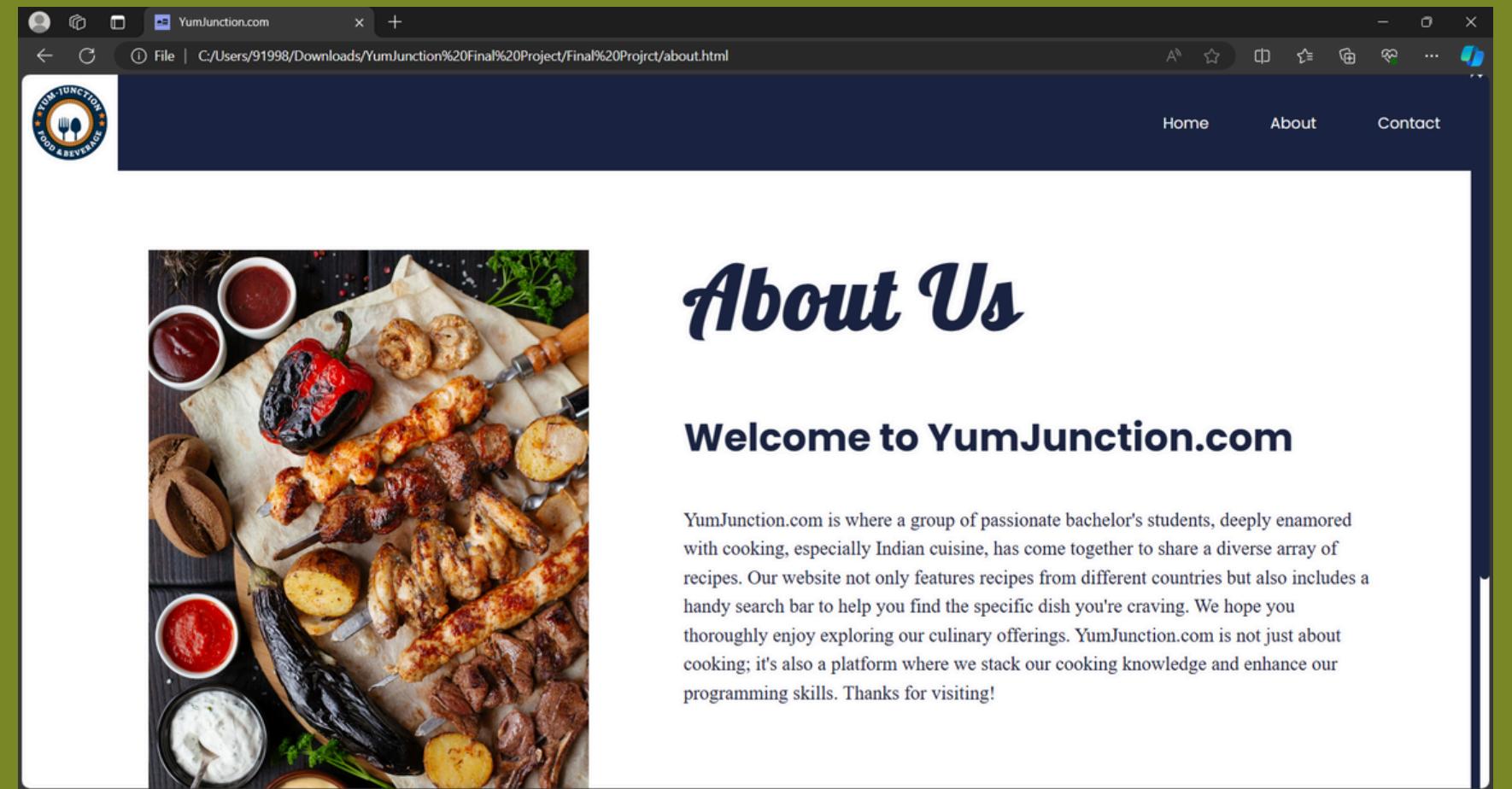
About Us



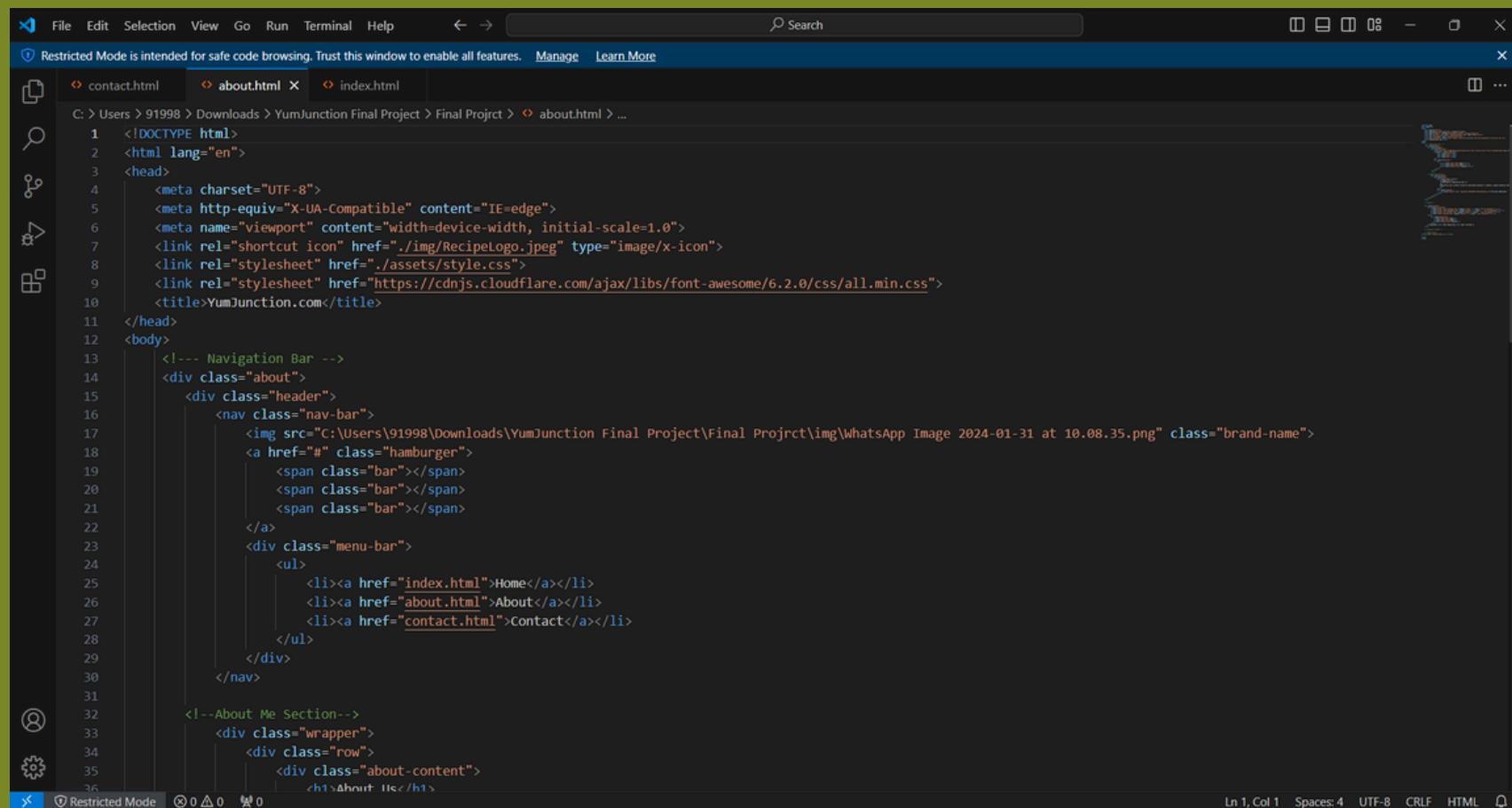
A screenshot of a code editor window titled "about.html". The window shows the source code for an "About Us" page. The code includes meta tags for charset, viewport, and UA-Compatible, followed by a title tag. It features a navigation bar with a hamburger menu icon and three links: "Home", "About", and "Contact". Below the navigation is a section titled "About Us" containing a paragraph of text.

```
<!DOCTYPE html>
<html lang="en">
<head>
<meta charset="UTF-8">
<meta http-equiv="X-UA-Compatible" content="IE=edge">
<meta name="viewport" content="width=device-width, initial-scale=1.0">
<link rel="shortcut icon" href="/img/Recipelogo.jpeg" type="image/x-icon">
<link rel="stylesheet" href="/assets/style.css">
<link rel="stylesheet" href="https://cdnjs.cloudflare.com/ajax/libs/font-awesome/6.2.0/css/all.min.css">
<title>YumJunction.com</title>
</head>
<body>
<!-- Navigation Bar -->
<div class="about">
<div class="header">
<nav class="nav-bar">

<a href="#" class="hamburger">
<span class="bar"></span>
<span class="bar"></span>
<span class="bar"></span>
</a>
<div class="menu-bar">
<ul>
<li><a href="index.html">Home</a></li>
<li><a href="about.html">About</a></li>
<li><a href="contact.html">Contact</a></li>
</ul>
</div>
</nav>
<!-- About Us Section -->
<div class="wrapper">
<div class="row">
<div class="about-content">
<h1>About Us</h1>
```



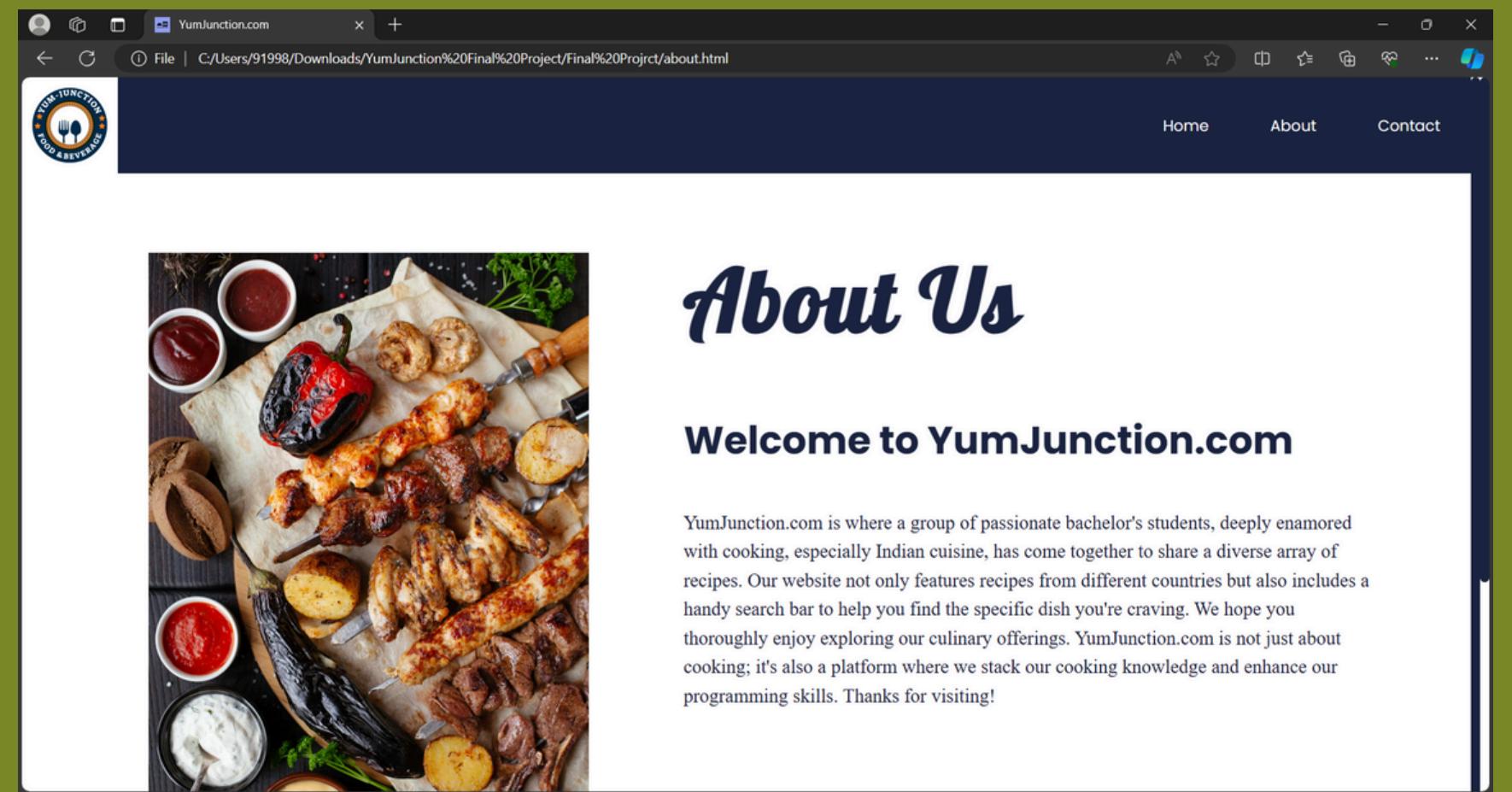
About Us



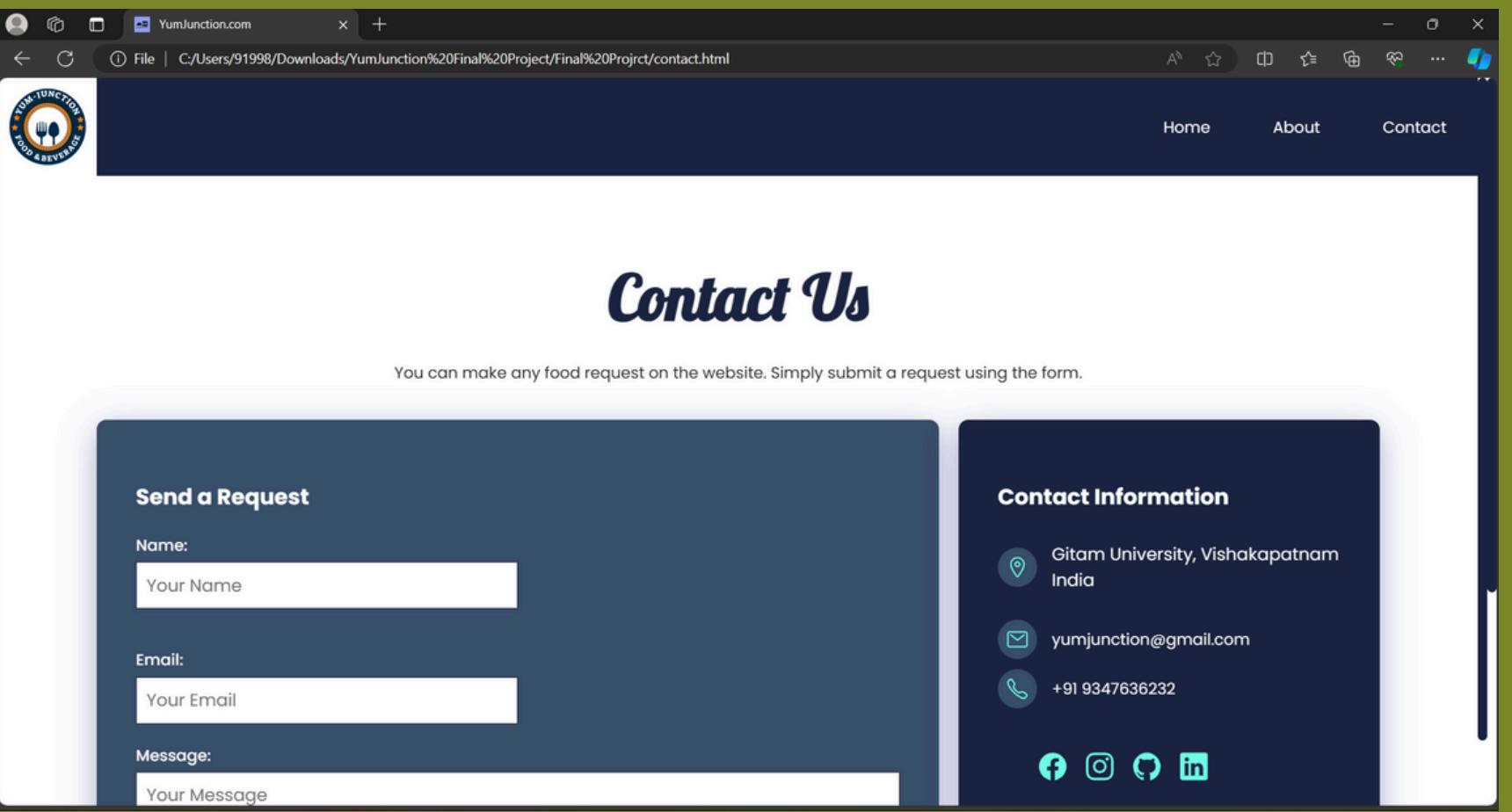
A screenshot of a code editor window titled "about.html". The window shows the source code for an "About Us" page. The code includes meta tags for charset, viewport, and UA-Compatible, followed by a title tag. It features a navigation bar with a hamburger menu icon and three links: "Home", "About", and "Contact". Below the navigation is a section titled "About Us" containing a paragraph of text.

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<link rel="stylesheet" href="https://cdnjs.cloudflare.com/ajax/libs/font-awesome/6.2.0/css/all.min.css">
<title>YumJunction.com</title>
</head>
<body>
<!-- Navigation Bar -->
<div class="about">
<div class="header">
<nav class="nav-bar">

<a href="#" class="hamburger">
<span class="bar"></span>
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<span class="bar"></span>
</a>
<div class="menu-bar">
<ul>
<li><a href="index.html">Home</a></li>
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<li><a href="contact.html">Contact</a></li>
</ul>
</div>
</nav>
<!-- About Us Section -->
<div class="wrapper">
<div class="row">
<div class="about-content">
<h1>About Us</h1>
```



Contact Us





Thank you