TASTY PLATE

Crave Your Food

Team Presentation

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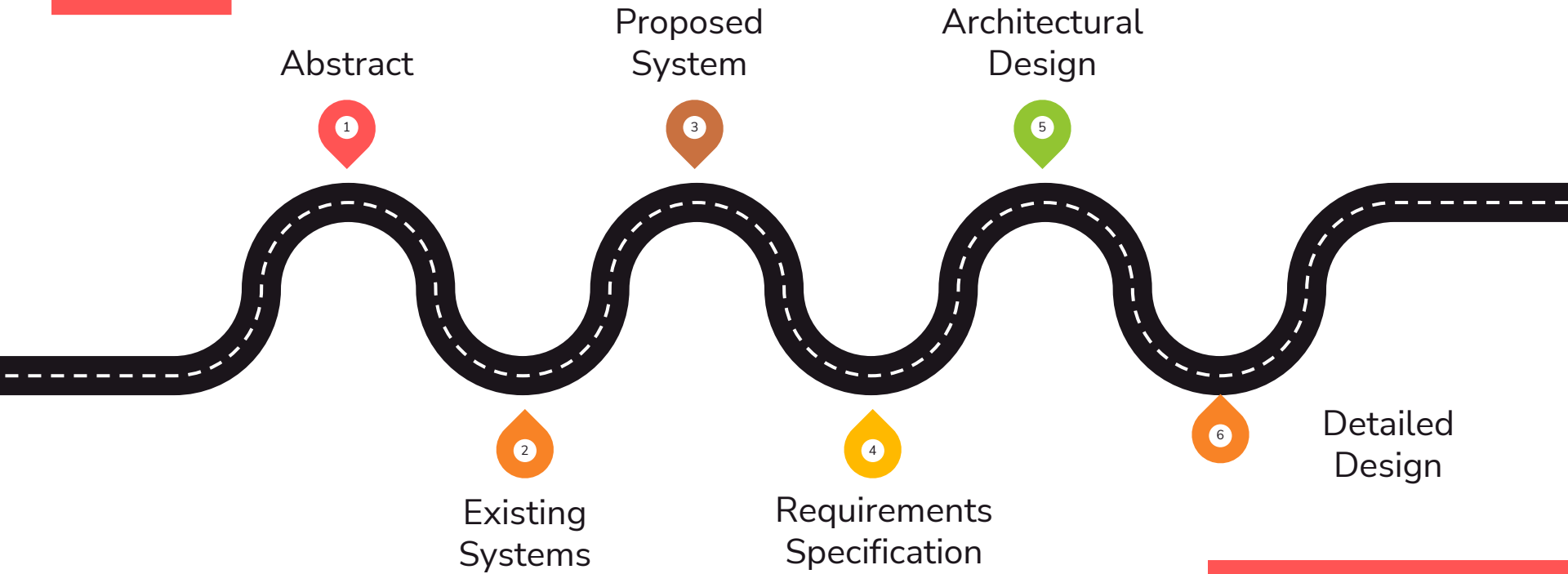
INFOSOFT SOLUTIONS

Dr. K. Ravi Chythanya
- Supervisor

Roadmap


Abstract
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Existing Systems
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Proposed System
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Requirements Specification
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Detailed Design

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No one is born a great cook, one learns by doing it. Learn how to cook – try new recipes, learn from mistakes, be fearless and above all have fun!

1. Abstract

- Cooking is not only a work but also an art. It is not confined to anything it can be learnt by anyone who definitely wants to and that is only possible when you have a right guide to help you learn it.

- Welcome to Tasty Plate, our website provides you a platform to learn and cook popular cuisines across all countries. We provide a beginner friendly cooking processes that helps you to learn making your favourite dish.

2. Existing Systems – NDTV Food

- New Delhi Television (NDTV) is basically most watched, credible and respected news network in India and a leader in internet.
- In order to bring health awareness regarding food, NDTV officially launched NDTV FOOD. This website has introduced many rich features like:
- **1. Recipes** This option allows users to find different kinds of recipes with their preparation and its health information.
- **2. Nutritionists Speaks** This feature allows users to communicate with nutrition experts.

Existing Systems – NDTV Food (cont.)

Disadvantages

- Despite providing different kinds of cuisines. This system failed to provide proper guidance in preparing a particular recipe.
- Most of the recipes don't have proper video guidance.
- Moreover, the user has to go with searching every time even if he is interested only in one particular country.

2. Existing Systems – Bon Appetit

- Bon Appetit is a monthly American food and entertaining magazine, that typically contains recipes, entertaining food tips, and restaurant recommendations.
- This website helps food nerds to prepare different kind of cuisines that are popular in USA and Turkey.
- Moreover, this website also helps foodies in finding the best restaurants across southern parts of New York.

Disadvantages

- Despite having more rich features this website fails in providing video guidance for foodies who are interested in preparing a recipe.
- Moreover it is limited to only some cuisines styles confined to only some countries.

3. Proposed System

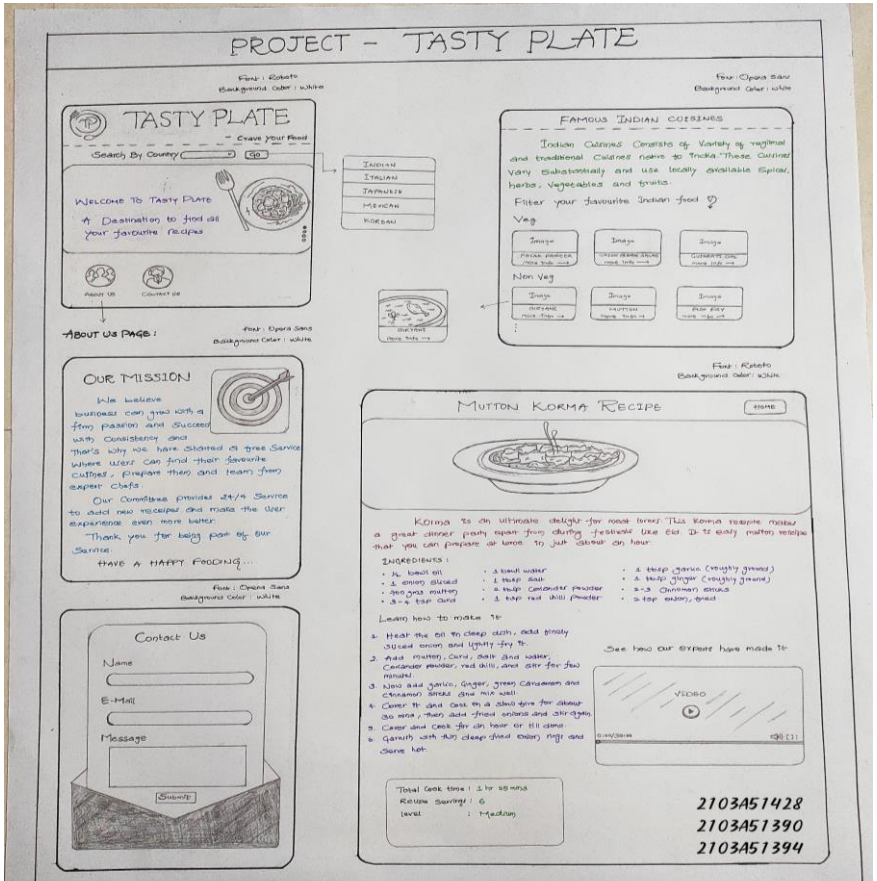
- ➢ Considering disadvantages of existing websites and apps we want to develop a website platform especially for food nerds.
- ✓ Our website helps foodies to find their favourite local and foreign recipes.
- ✓ Here they can find different cuisines that are sorted based on different countries so that users interested cooking only particular country cuisines can have easy access.
- ✓ For each cuisine, they get recipe details, its ingredients, steps involved in cooking it and also an expert video to provide proper guidance.
- ✓ Moreover we also add nutrition facts of each recipe to make users aware of health facts regarding that recipe.

4. Requirements Specification

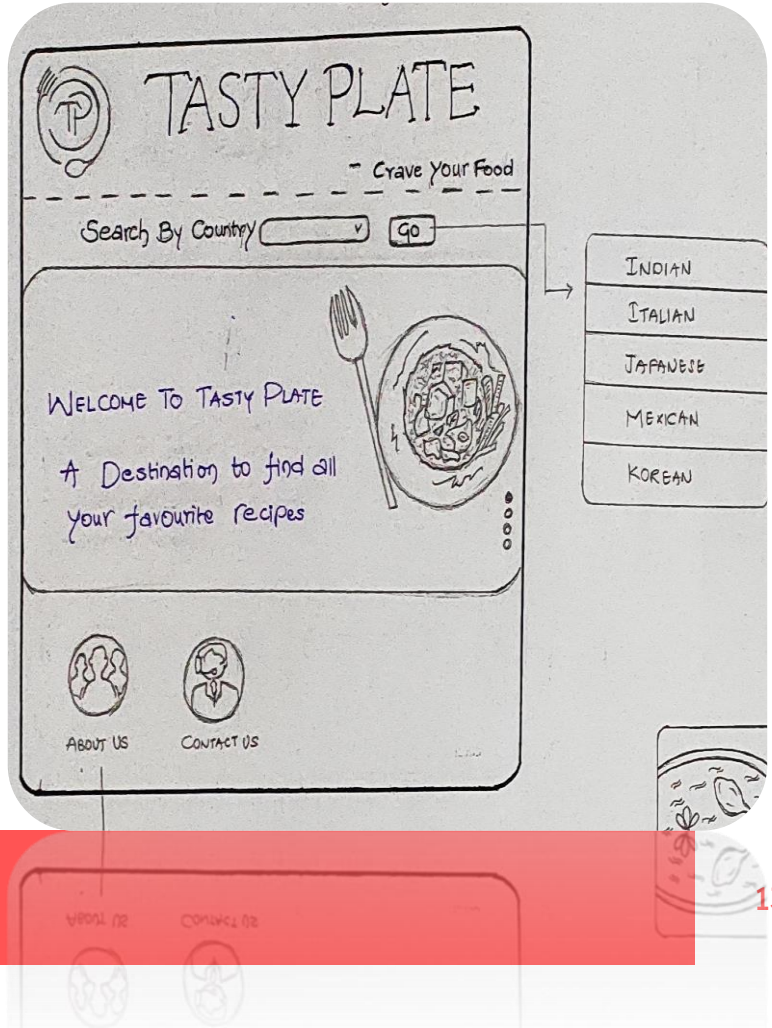
Stake holders Identification

1. **Primary Stakeholders** : Food nerds who are interested in trying to make different recipes in their Kitchen are our primary stake holders.
2. **Secondary Stakeholders** : All family persons and people who consumes the recipe prepared falls under secondary stakeholders
3. **Tertiary Stakeholders** : The shopkeepers, vendors and meat sellers falls under Tertiary stakeholders as they indirectly get benefit from the primary stakeholders via food items.
4. **Facilitating Stakeholders** : We the developers, maintainers of the website and the video content providers fall under facilitating stakeholders as they help us in improving resources in our website.

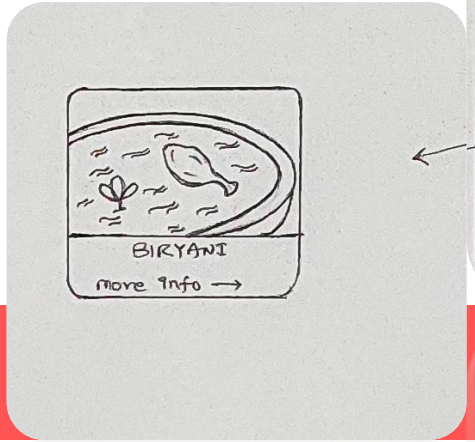
5. Architectural Design



Home Web Page



Country page



FAMOUS INDIAN CUISINES

Indian Cuisines Consists of Variety of regional and traditional Cuisines native to India. These Cuisines vary substantially and use locally available Spices, herbs, Vegetables and fruits.

Filter your favourite Indian food

Veg

Image	Image	Image
PALAK PANEER more info →	GREEN BEAN SALAD more info →	GUJARATI DAL more info →

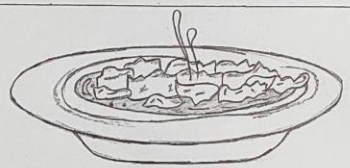
Non Veg

Image	Image	Image
BIRYANI more info →	MUTTON more info →	FISH FRY more info →

Recipe Page

Mutton Korma Recipe

HOME



Korma is an ultimate delight for meat lovers. This korma recipe makes a great dinner party apart from during festivals like Eid. It is easy mutton recipe that you can prepare at home in just about an hour.

INGREDIENTS :

- ½ bowl oil
- 1 onion sliced
- 700 gms mutton
- 3-4 tsp curd
- 1 bowl water
- 1 tsp salt
- 2 tsp Coriander powder
- 1 tsp red chilli powder
- 1 tsp garlic (roughly ground)
- 1 tsp ginger (roughly ground)
- 2-3 Cinnamon sticks
- 2 tsp onion, fried

Learn how to make it

1. Heat the oil in deep dish, add finely sliced onion and lightly fry it.
2. Add mutton, curd, salt and water, Coriander powder, red chilli, and stir for few minutes.
3. Now add garlic, Ginger, green Cardamom and Cinnamon sticks and mix well.
4. Cover it and cook on a slow fire for about 30 mins, then add fried onions and stir again.
5. Cover and cook for an hour or till done.
6. Garnish with thin deep fried Onion rings and serve hot.

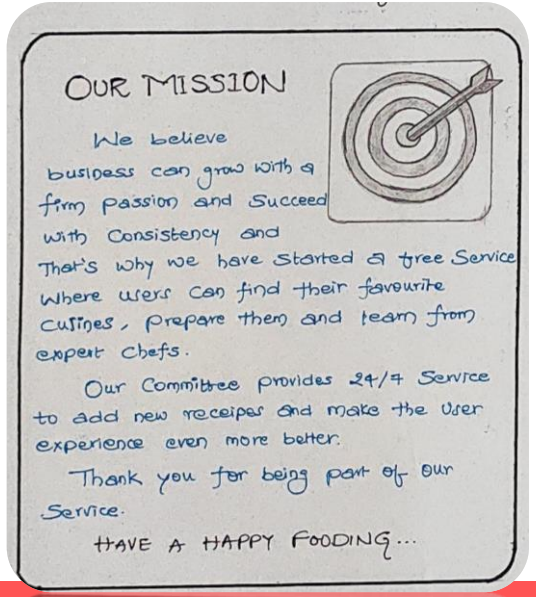
See how our experts have made it

VIDEO

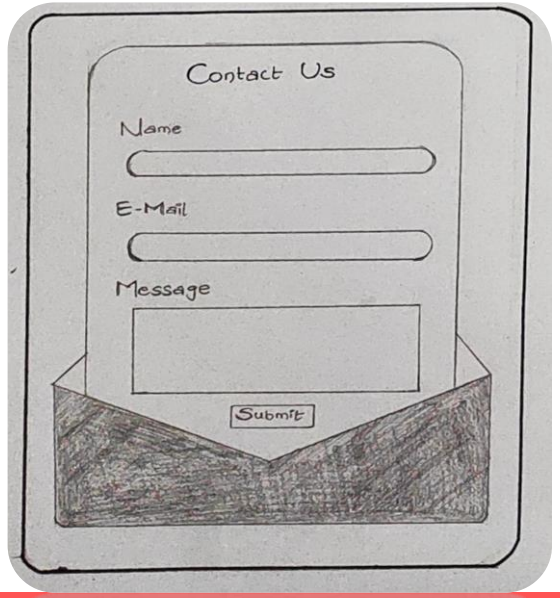
0:00/30:00

Total Cook time : 1 hr 25 mins
Recipe servings : 6
Level : Medium

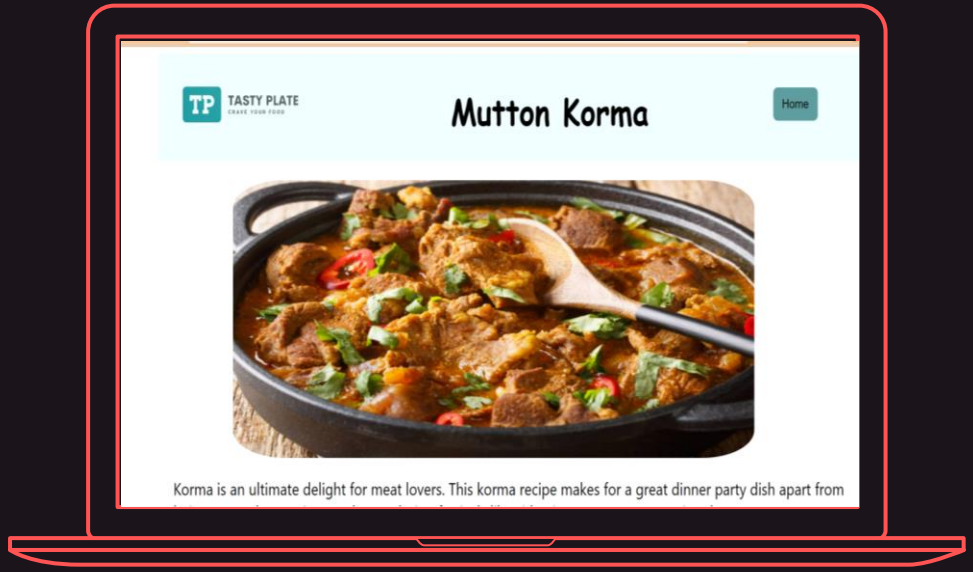
About us page



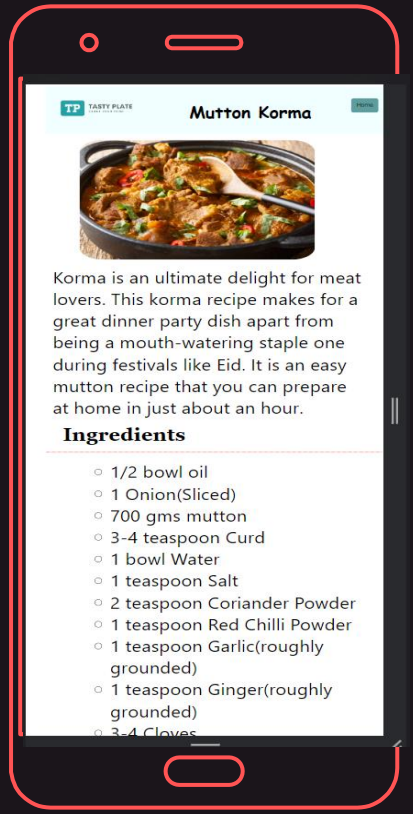
Contact us page



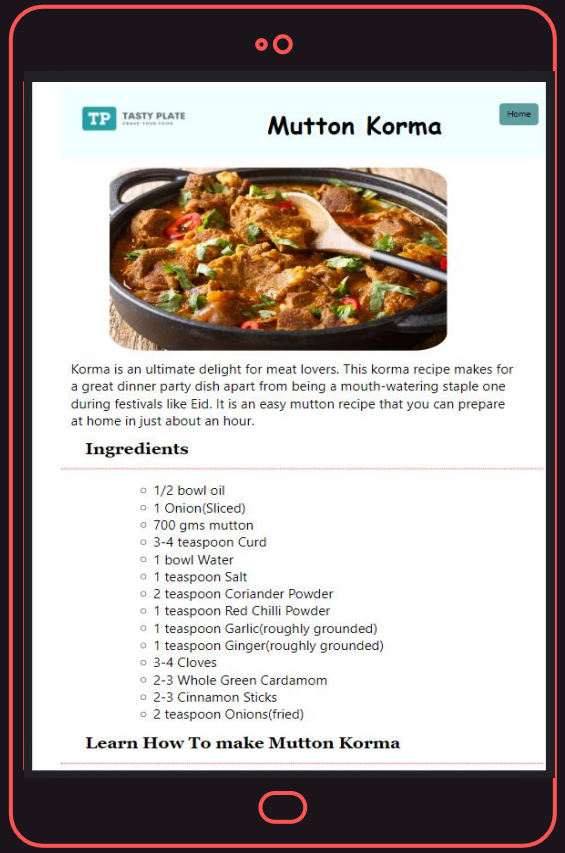
Desktop View



Mobile View


TP TASTY PLATE
Mutton Korma
Korma is an ultimate delight for meat lovers. This korma recipe makes for a great dinner party dish apart from being a mouth-watering staple one during festivals like Eid. It is an easy mutton recipe that you can prepare at home in just about an hour.
Ingredients
1/2 bowl oil
1 Onion(Sliced)
700 gms mutton
3-4 teaspoon Curd
1 bowl Water
1 teaspoon Salt
2 teaspoon Coriander Powder
1 teaspoon Red Chilli Powder
1 teaspoon Garlic(roughly grounded)
1 teaspoon Ginger(roughly grounded)
3-4 Cloves

Tablet View


TP
TASTY PLATE
Mutton Korma
Home
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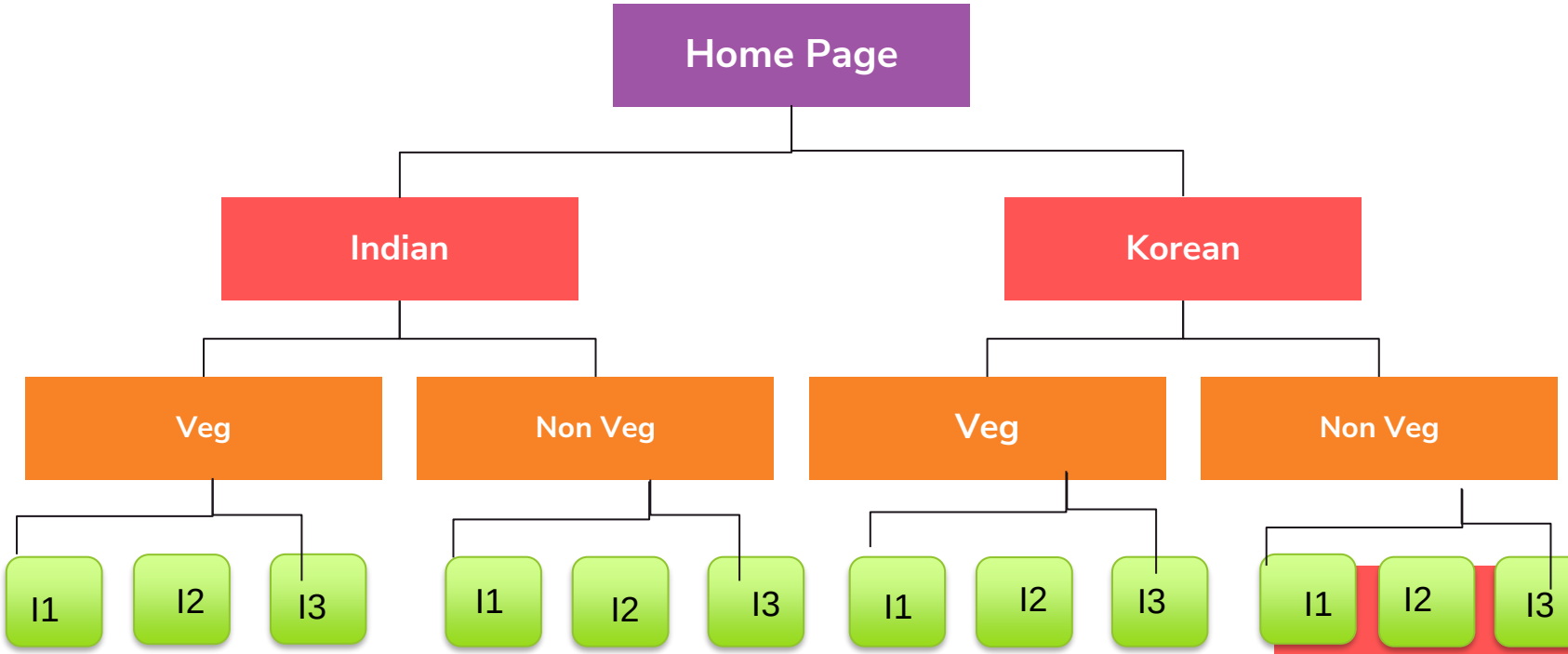
1 teaspoon Salt
2 teaspoon Coriander Powder
1 teaspoon Red Chilli Powder
1 teaspoon Garlic(roughly grounded)
1 teaspoon Ginger(roughly grounded)
3-4 Cloves
2-3 Whole Green Cardamom
2-3 Cinnamon Sticks
2 teaspoon Onions(fried)
Learn How To make Mutton Korma

Design Flow


Home Page
Indian
Korean
Veg
Non Veg
Veg
Non Veg
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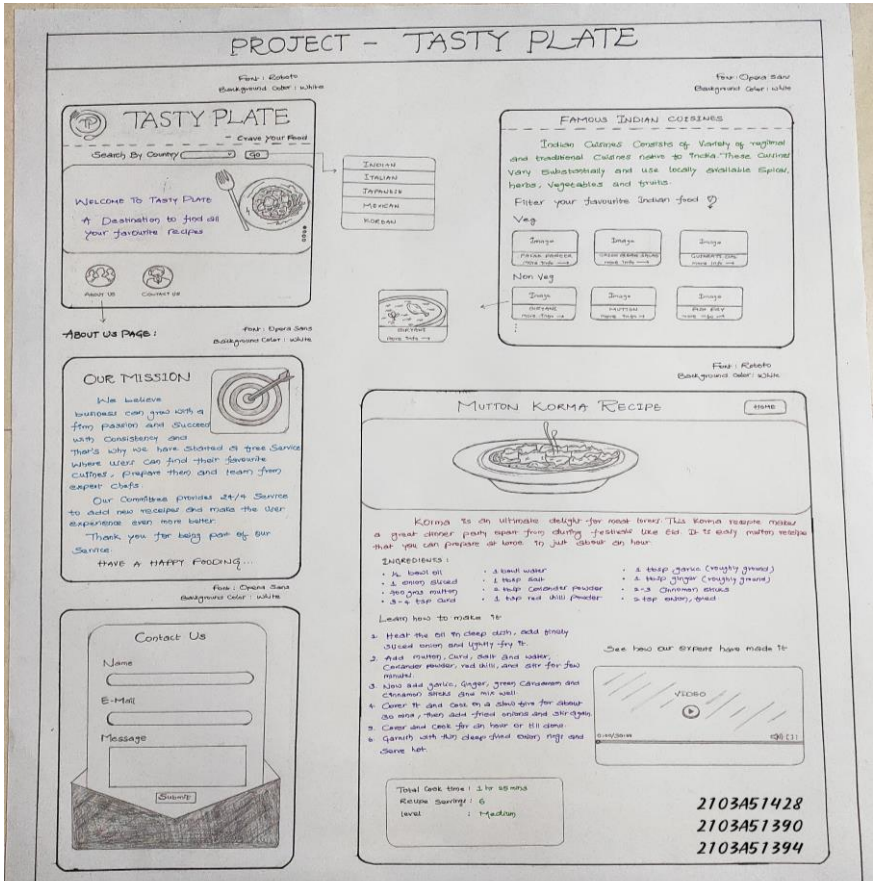
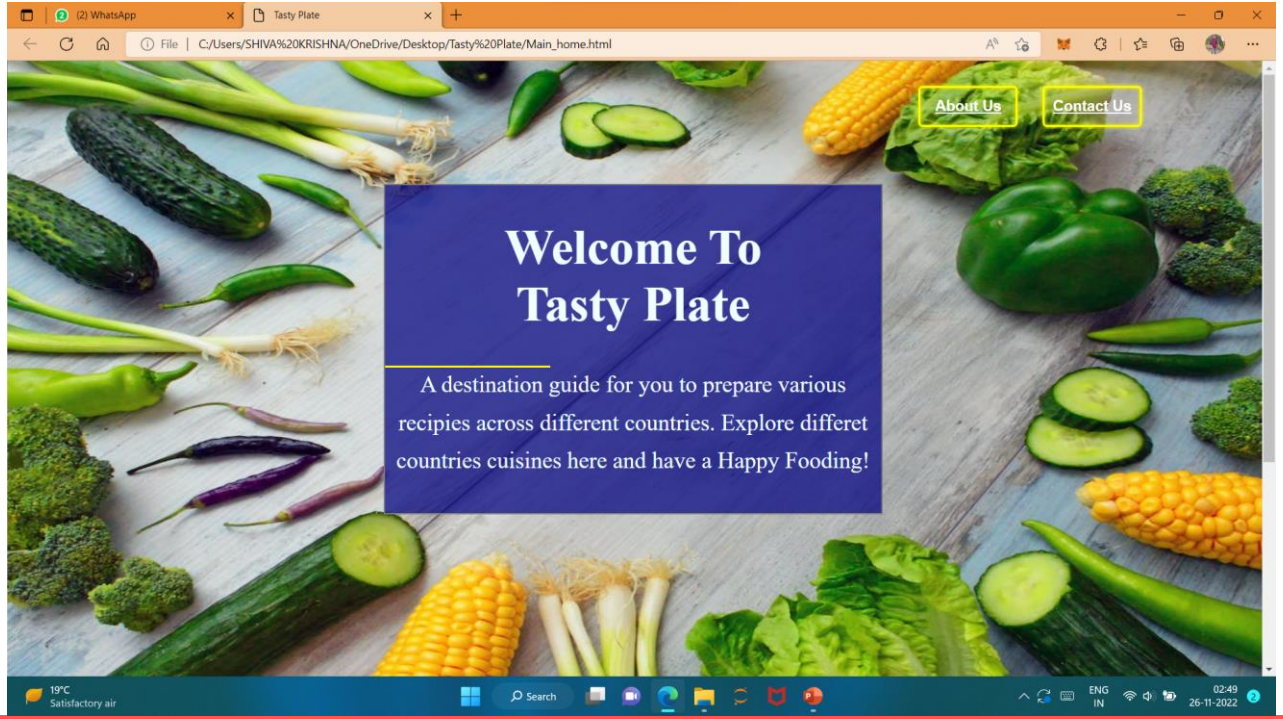
6. Detailed Design



Home Web Page



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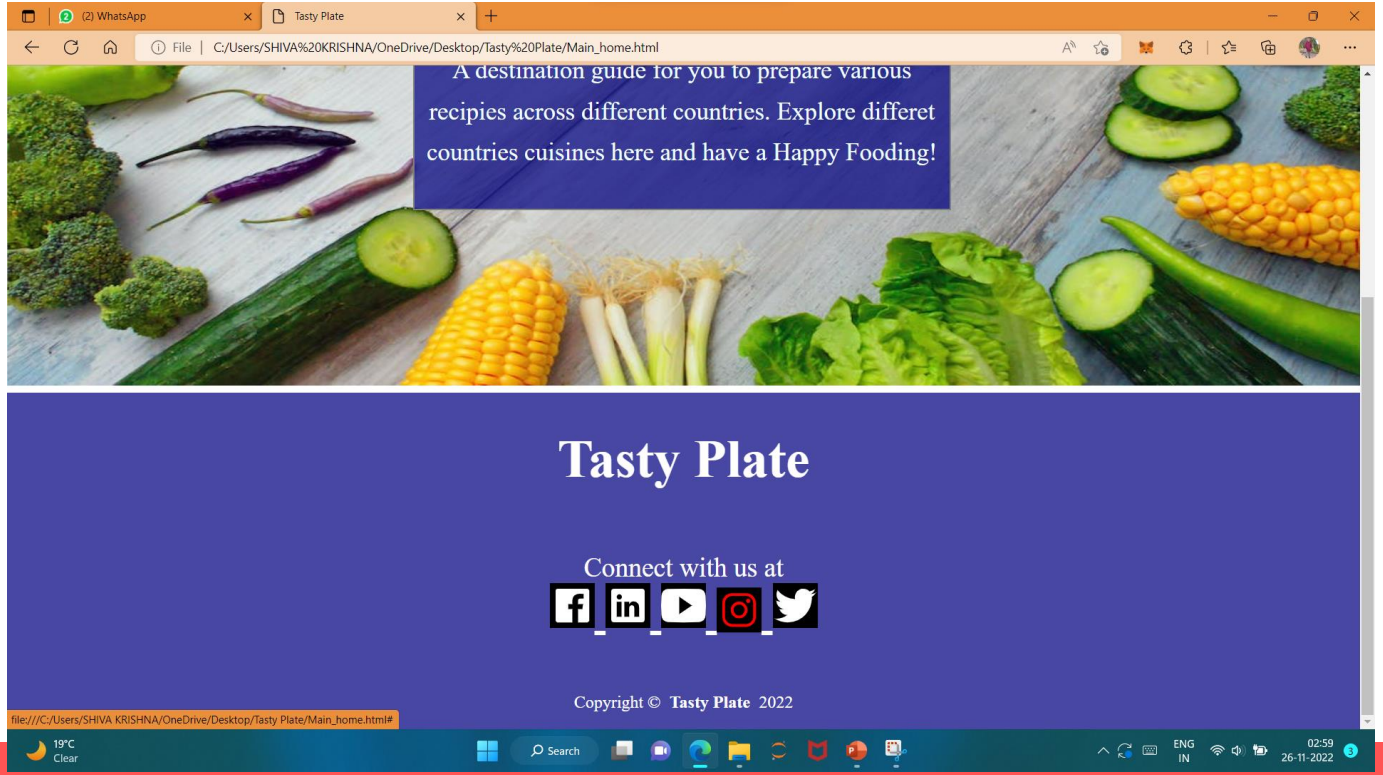

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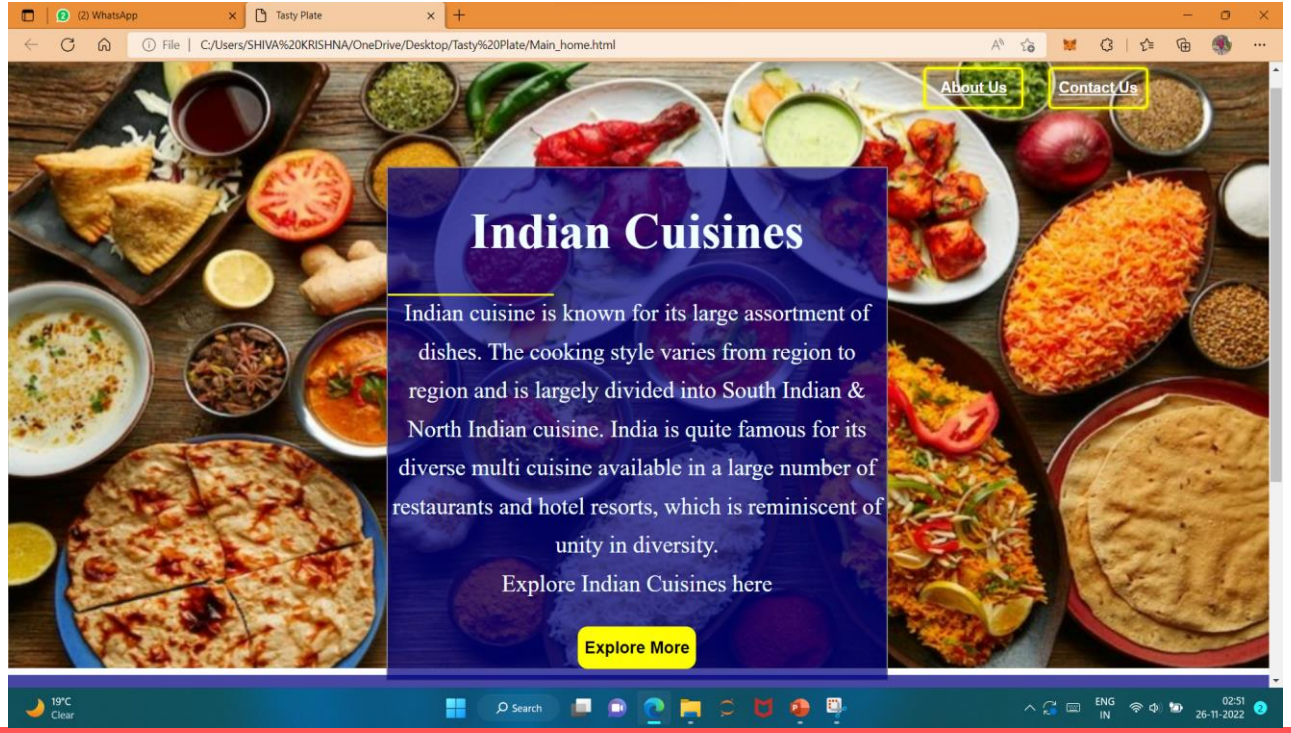
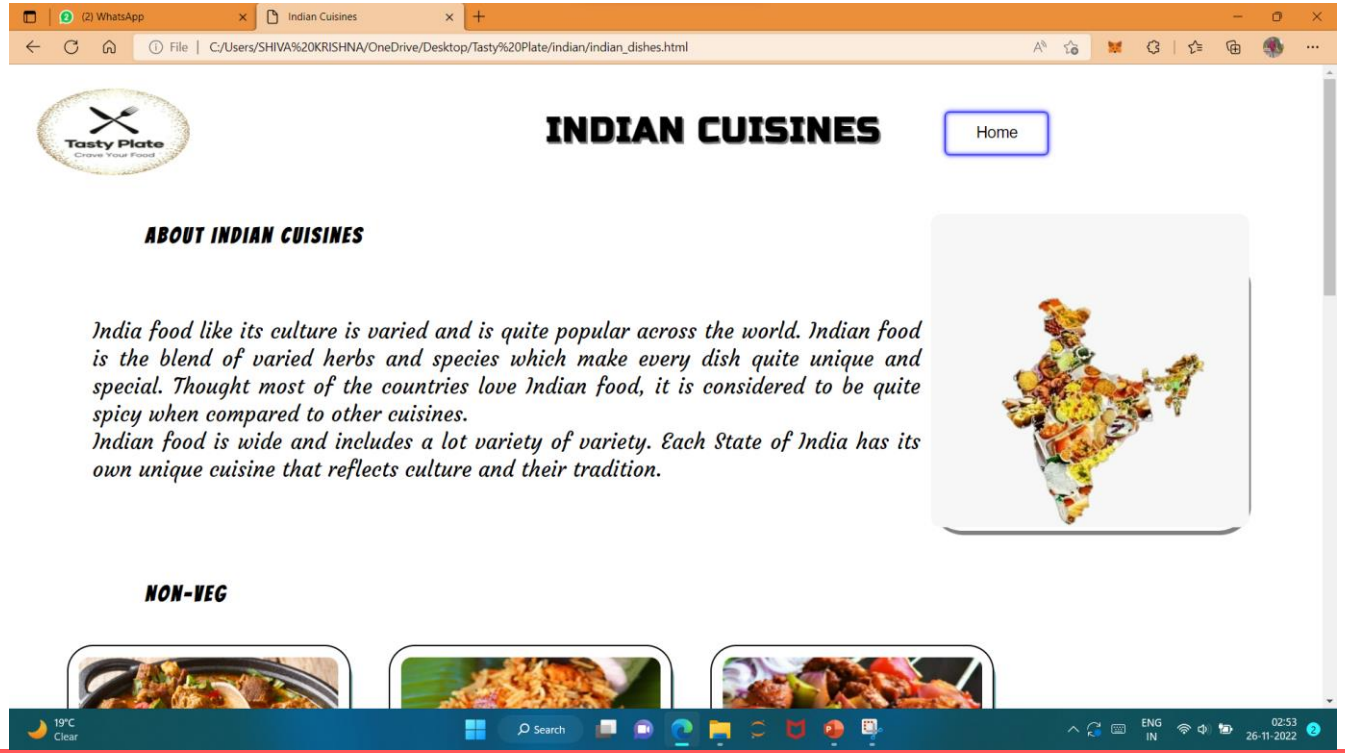


Country Web Page



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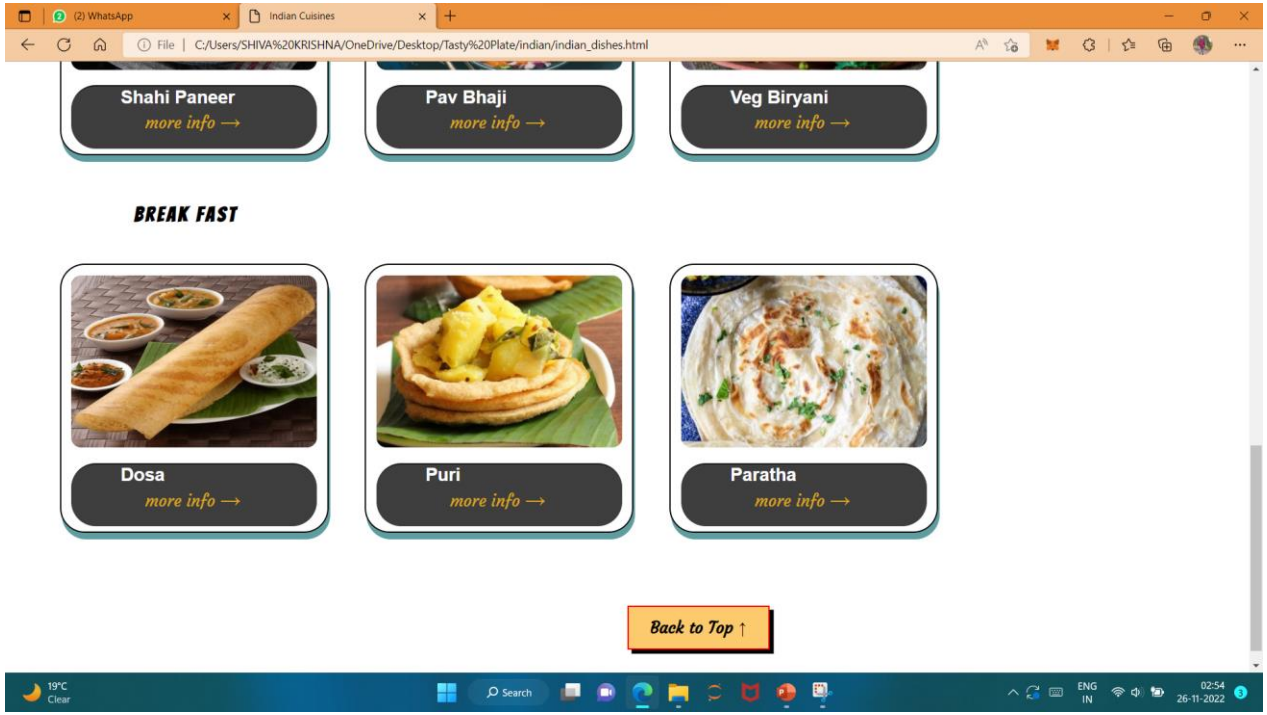
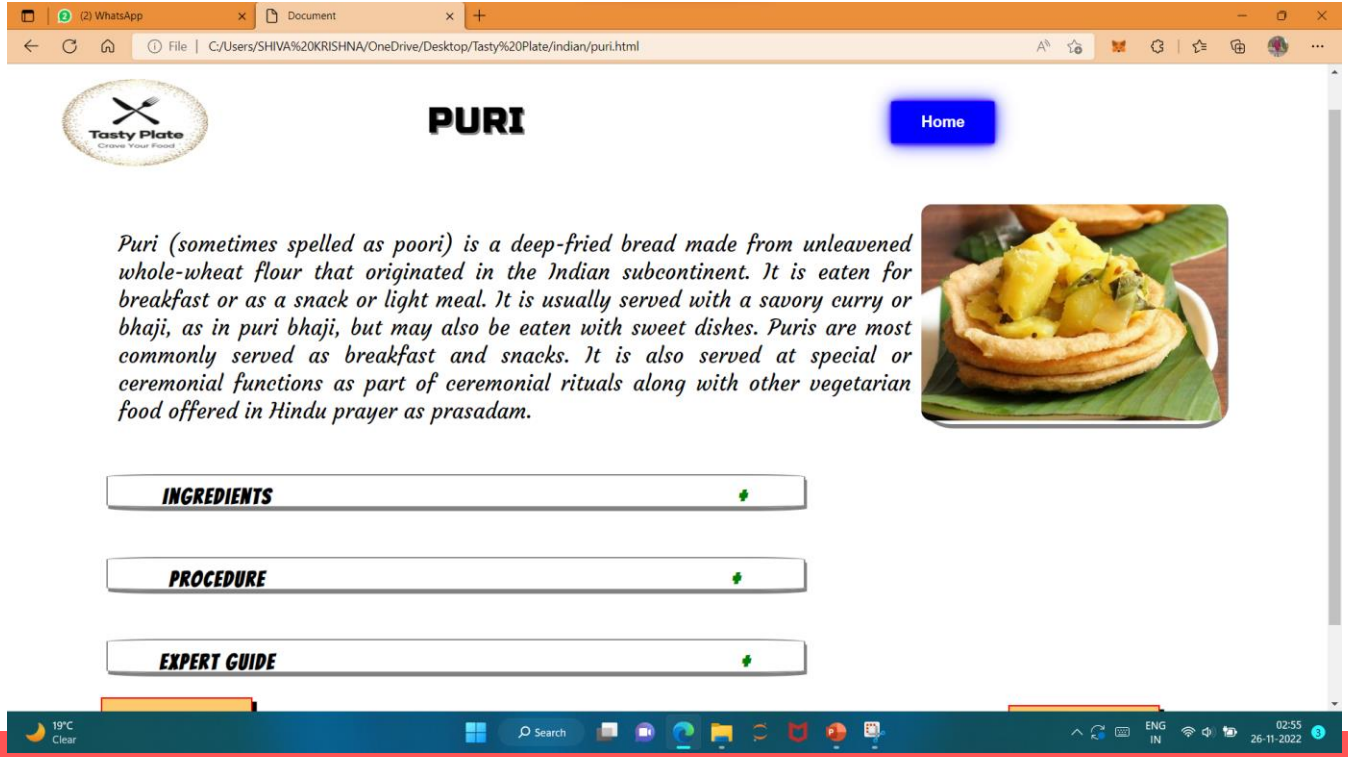
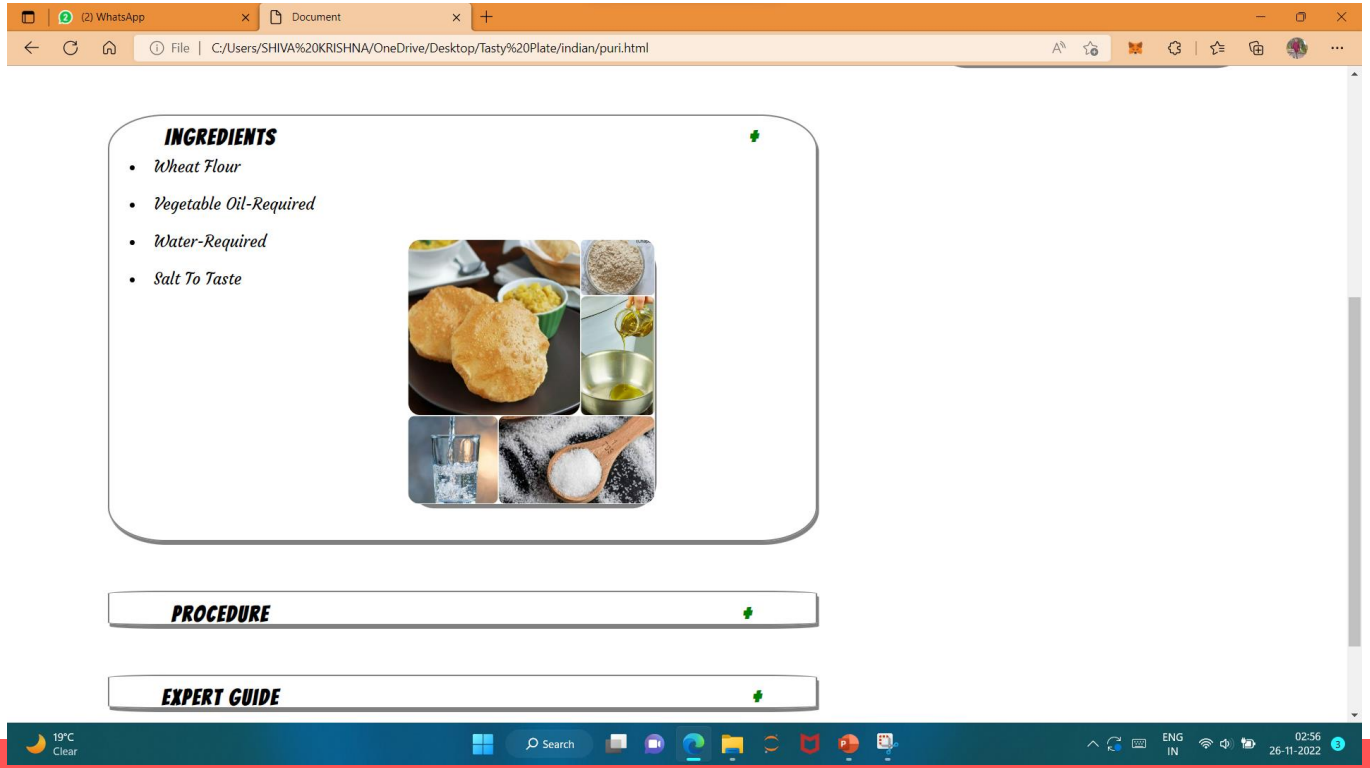


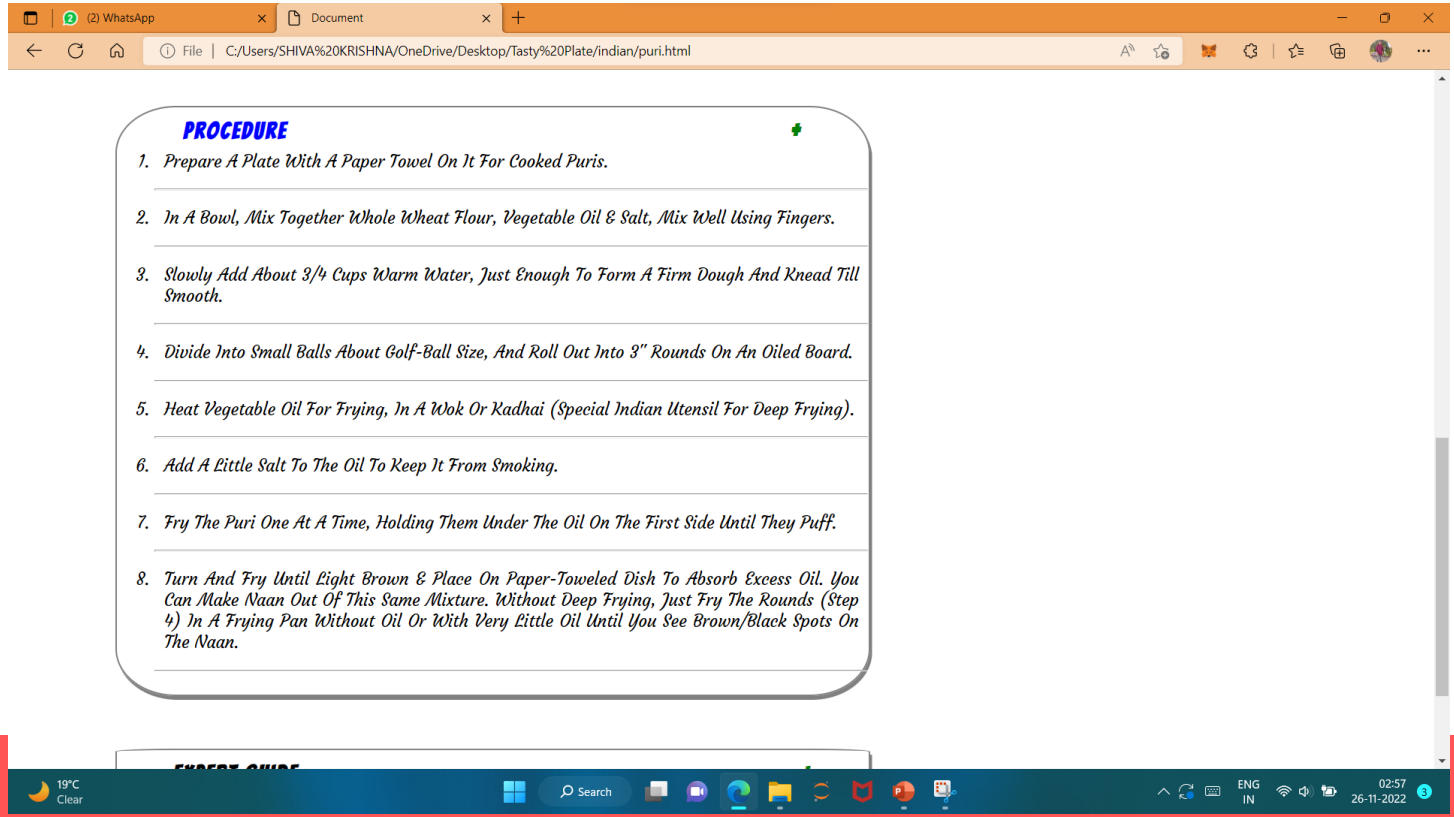
Item Web Page



Home Web Page(contd) – Ingredients



Home Web Page(contd) – Procedure



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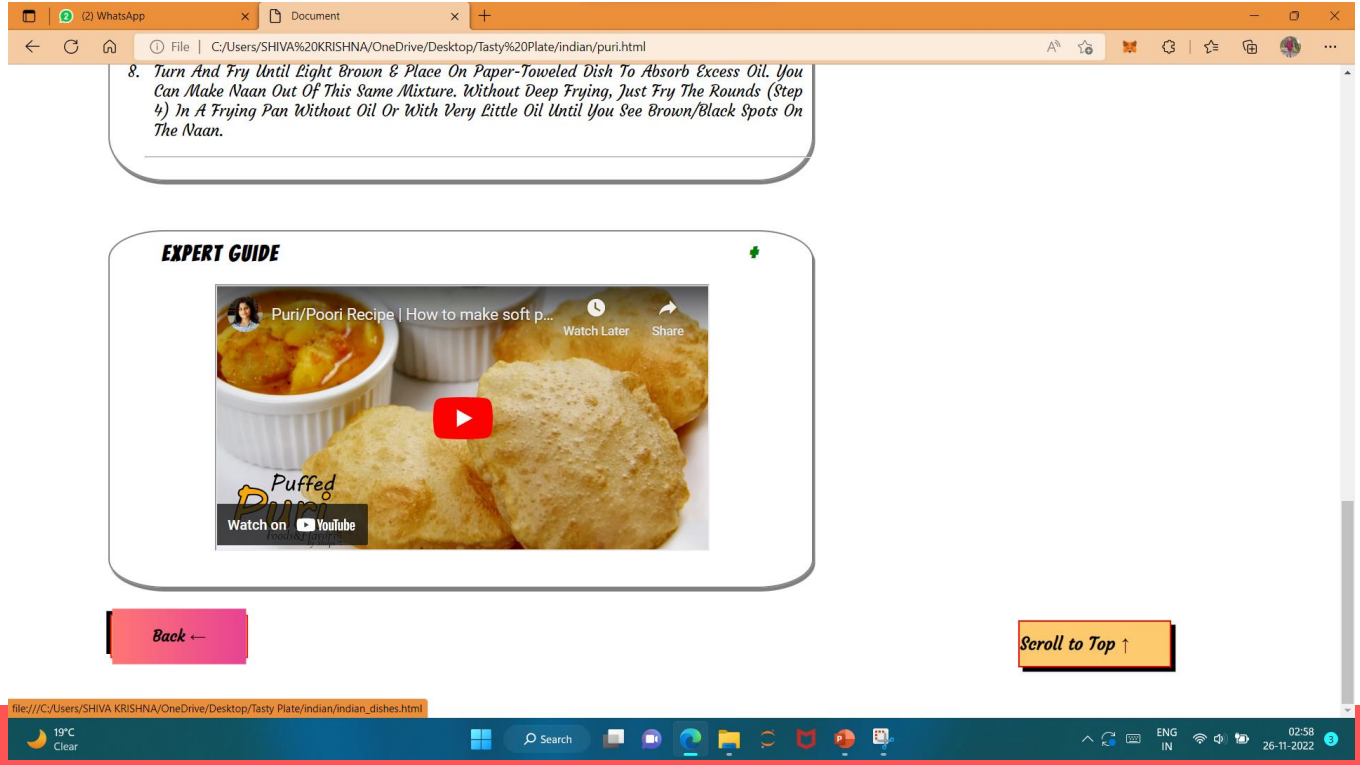
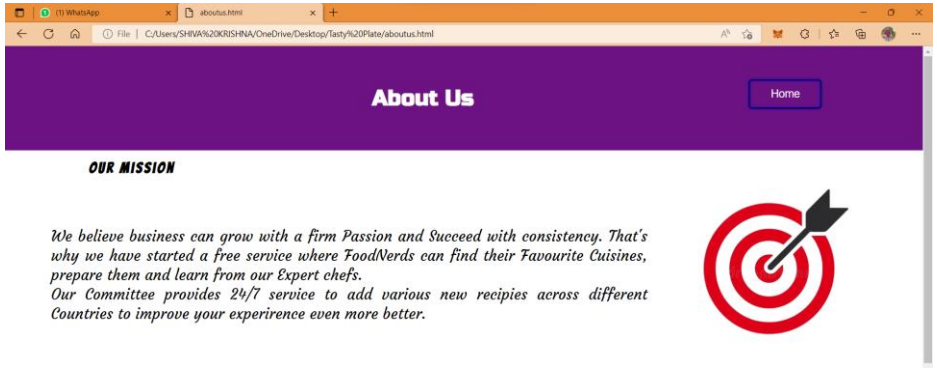


About Us Page



About Us Page

OUR TEAM

Keerthika

Front End Developer

Contact

Sahithi Krishna

Front End Developer

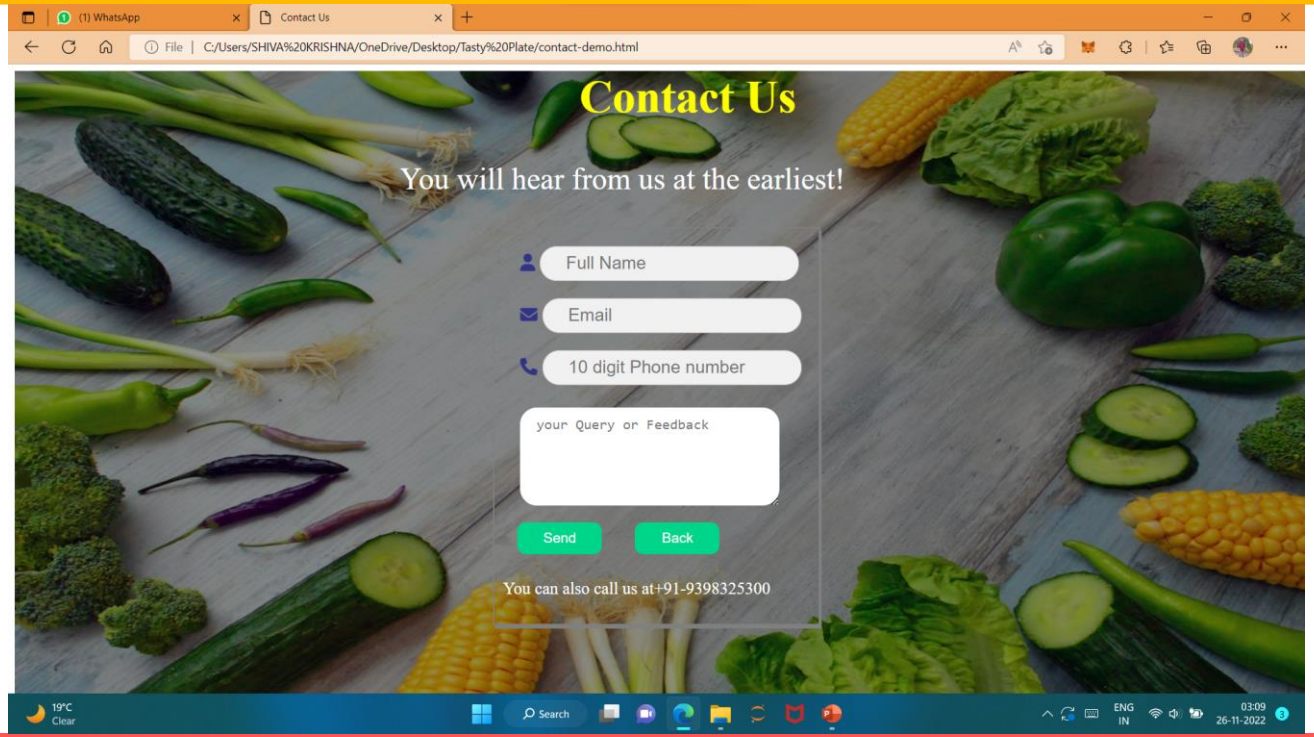
Contact

Shiva Krishna

Front End Developer

Contact

Contact Us Web Page



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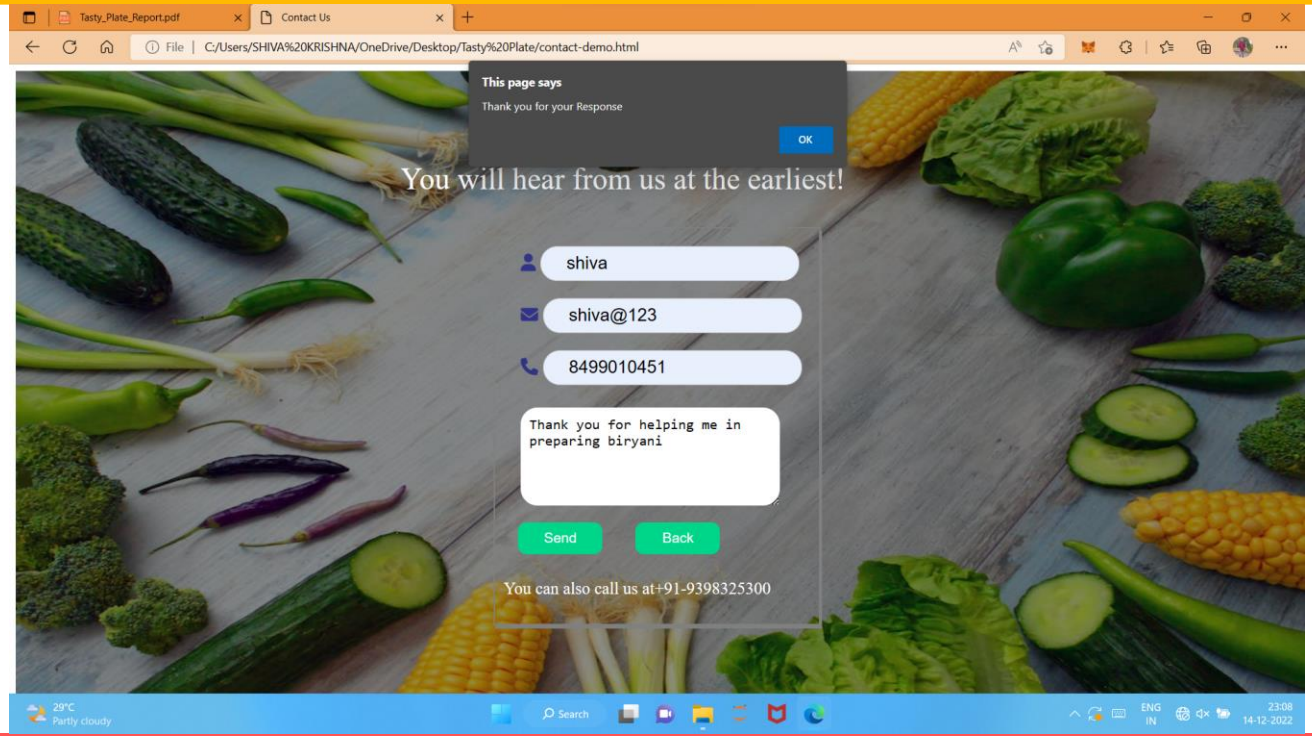

Thanks!
Any questions?