



TASTY PLATE

Crave Your Food



Team Presentation



CH. Keerthika
2103A51394



S. Sahithi Krishna
2103A51428



B. Shiva Krishna
2103A51390

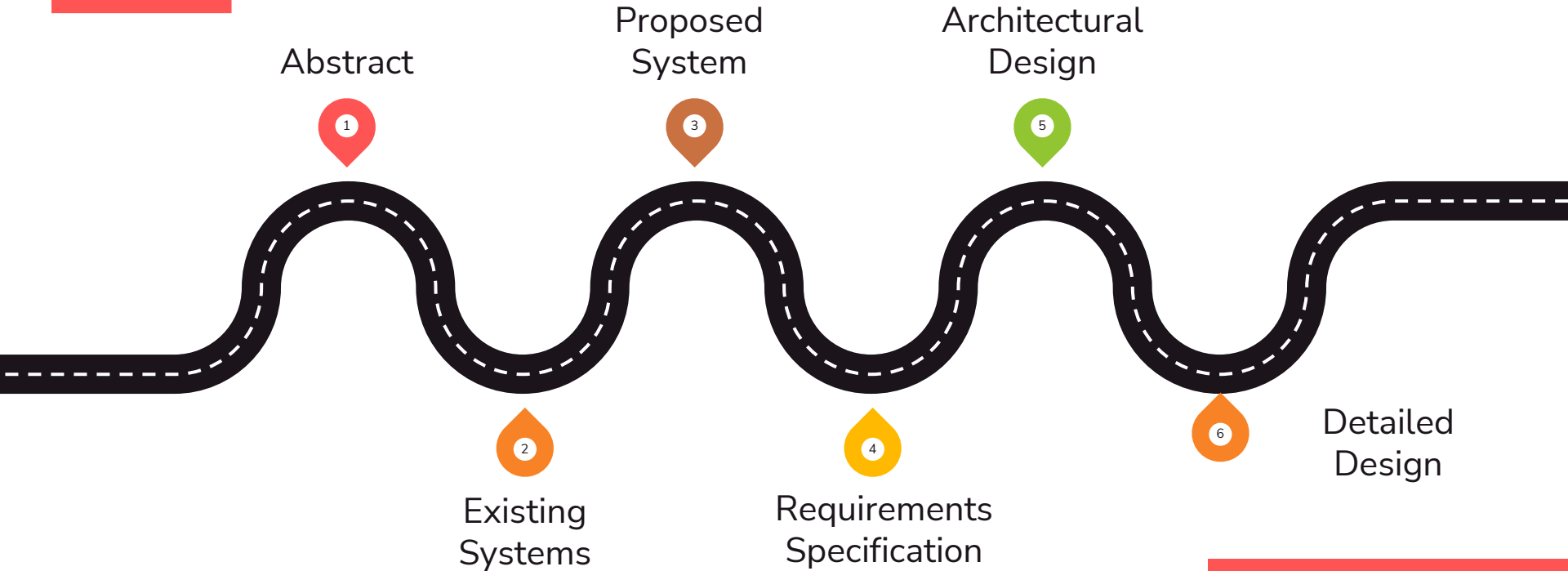


INFOSFT
SOLUTIONS



Dr. K. Ravi Chythanya
- Supervisor

Roadmap



“

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!

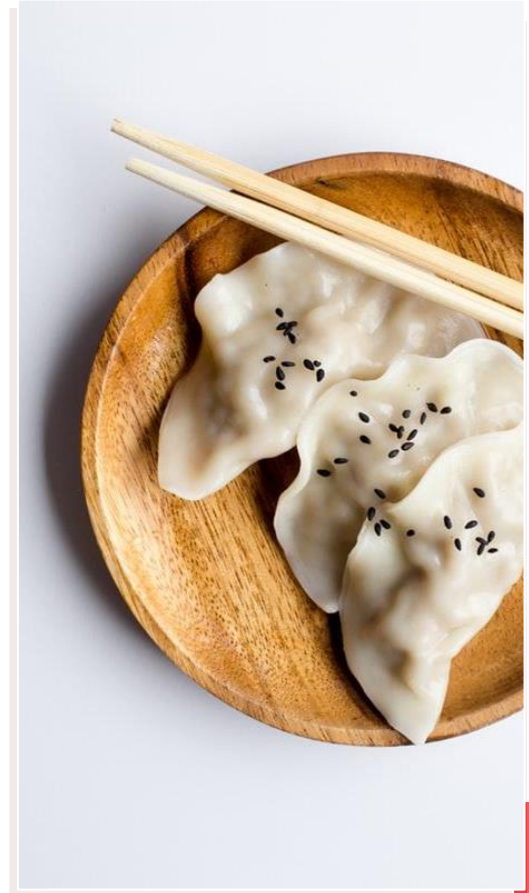
1. Abstract

- 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.



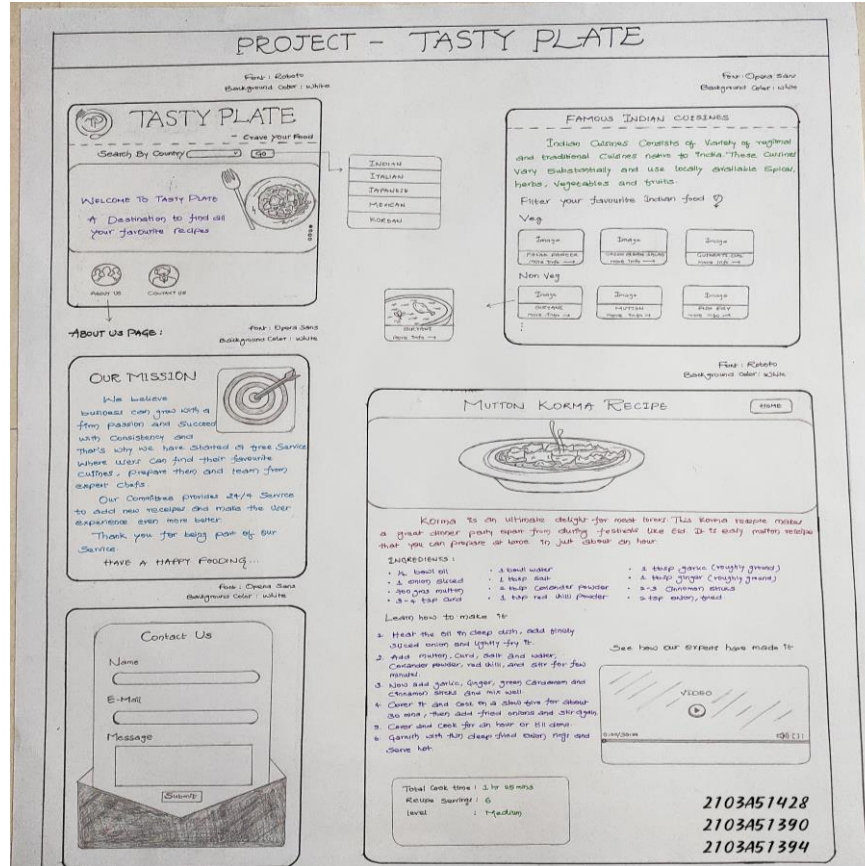
4. Requirements Specification

Stake holders Identification

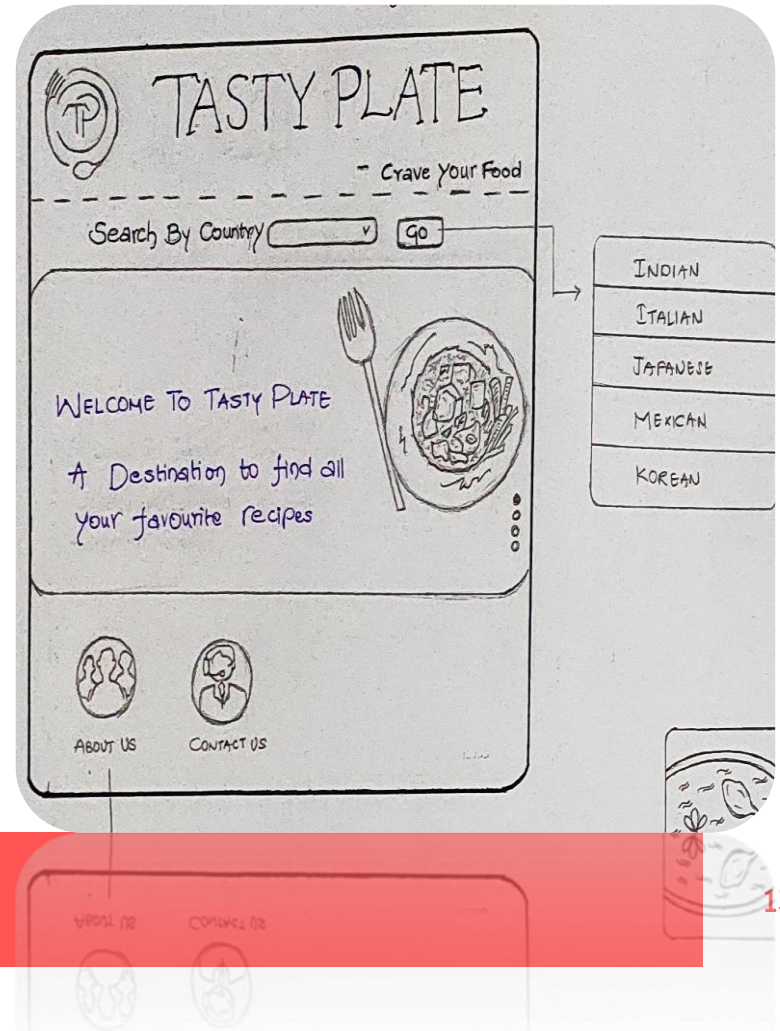
1. **Primary Stakeholders** : Food nerds who are interested in trying to make different recipes in their Kitchen are our primary stake holders.
2. **Secondary Stakeholders** : All family persons and people who consumes the recipe prepared falls under secondary stakeholders
3. **Tertiary Stakeholders** : 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.



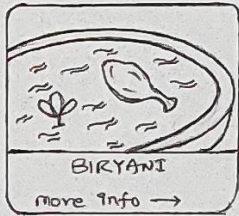
5. Architectural Design



Home Web Page



Country page

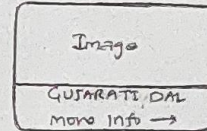
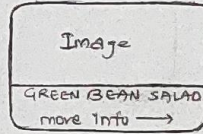
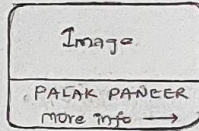


FAMOUS INDIAN COISINES

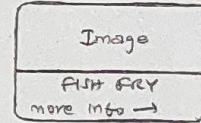
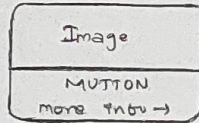
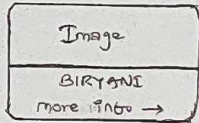
Indian Cuisines Consists of Variety of regional and traditional Cuisines native to India. These Cuisines vary Substantially and use locally available Spices, herbs, Vegetables and fruits.

Filter your favourite Indian food ↓

Veg



Non Veg



...

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 :

- 1/2 bowl oil
- 1 bowl water
- 1 bowl sliced onion
- 1 tsp salt
- 400 gms mutton
- 2 tsp coriander powder
- 3-4 tsp curd
- 1 tsp red chilli powder
- 1 tbsp garlic (roughly ground)
- 1 tbsp 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




Total Cook time : 1 hr 25 mins

Recipe servings : 6

level : Medium

About us page

OUR MISSION



We believe
business can grow with a
firm passion and Succeed
with Consistency and
That's why we have started a free Service
Where users can find their favourite
cuisines, prepare them and learn from
expert Chefs.

Our Committee provides 24/7 Service
to add new receipes and make the User
experience even more better.

Thank you for being part of our
Service.

HAVE A HAPPY FOODING...

Contact us page

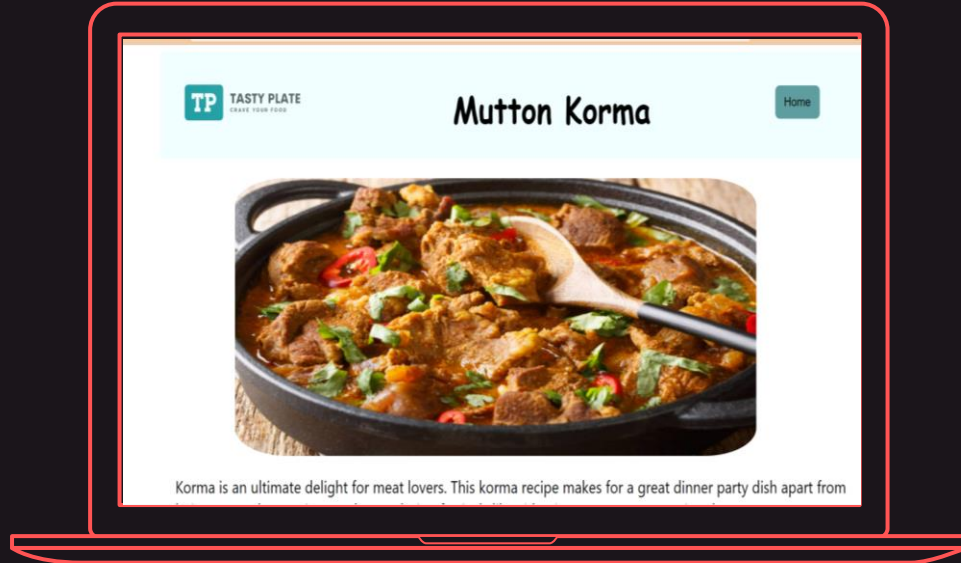
Contact Us

Name

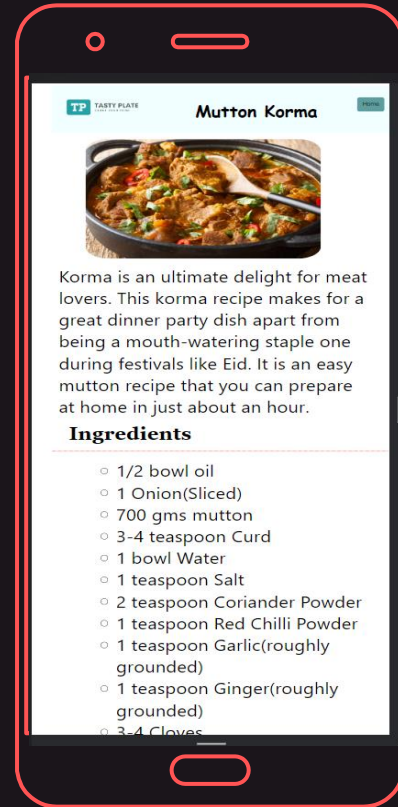
E-Mail

Message

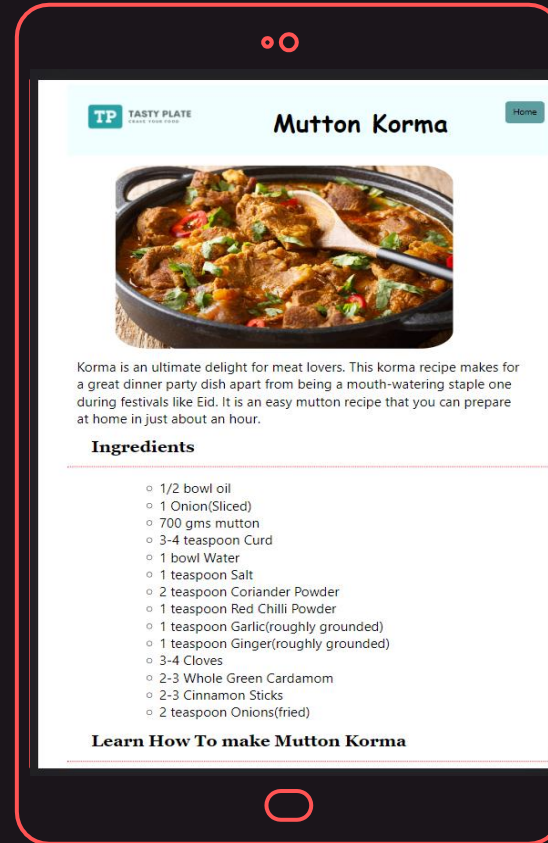
Desktop View



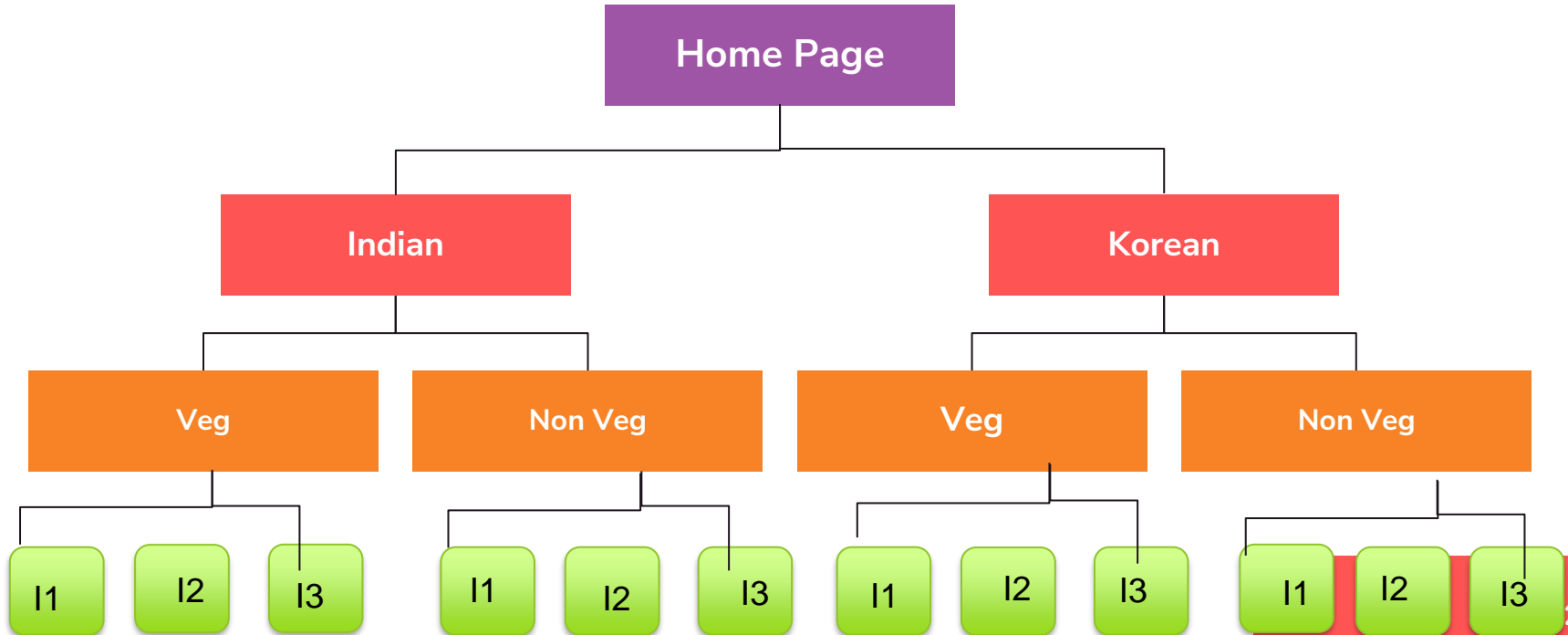
Mobile View



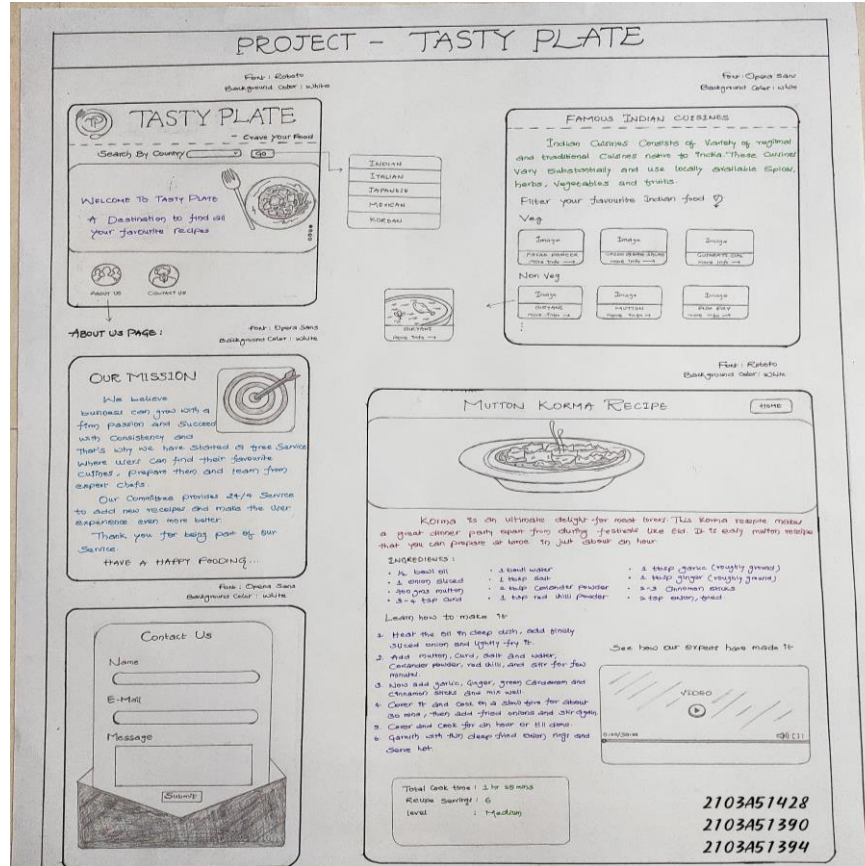
Tablet View



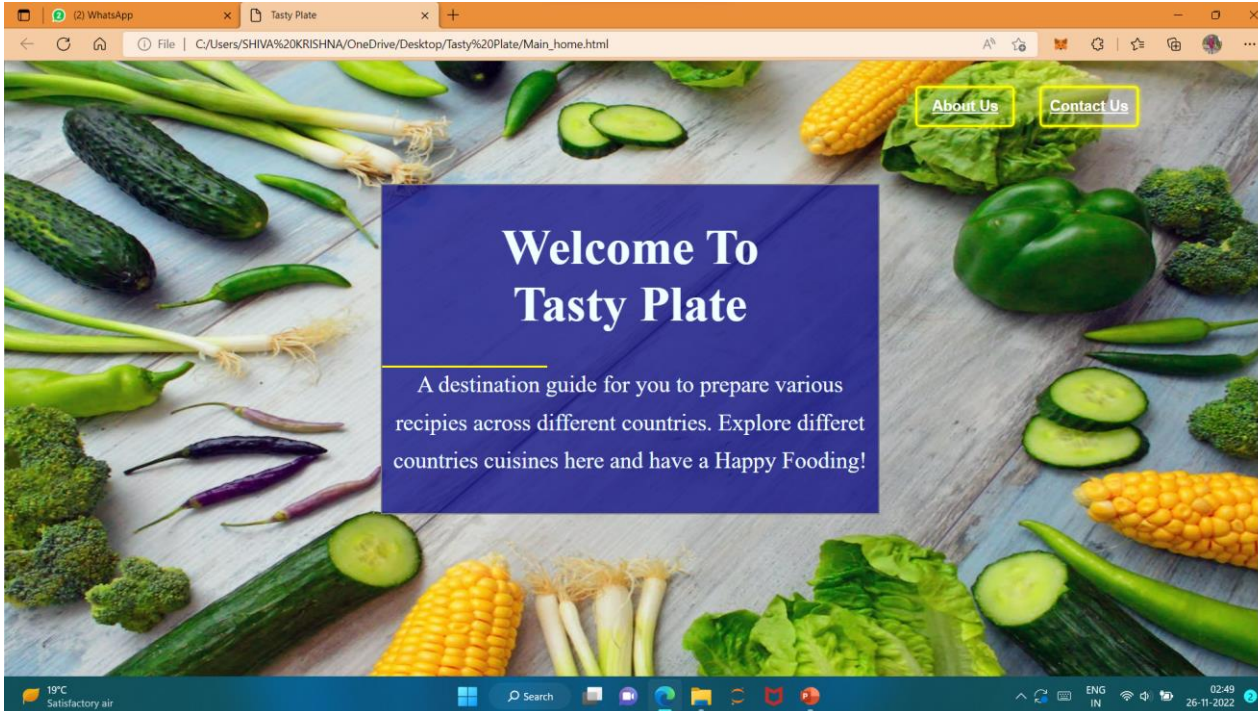
Design Flow



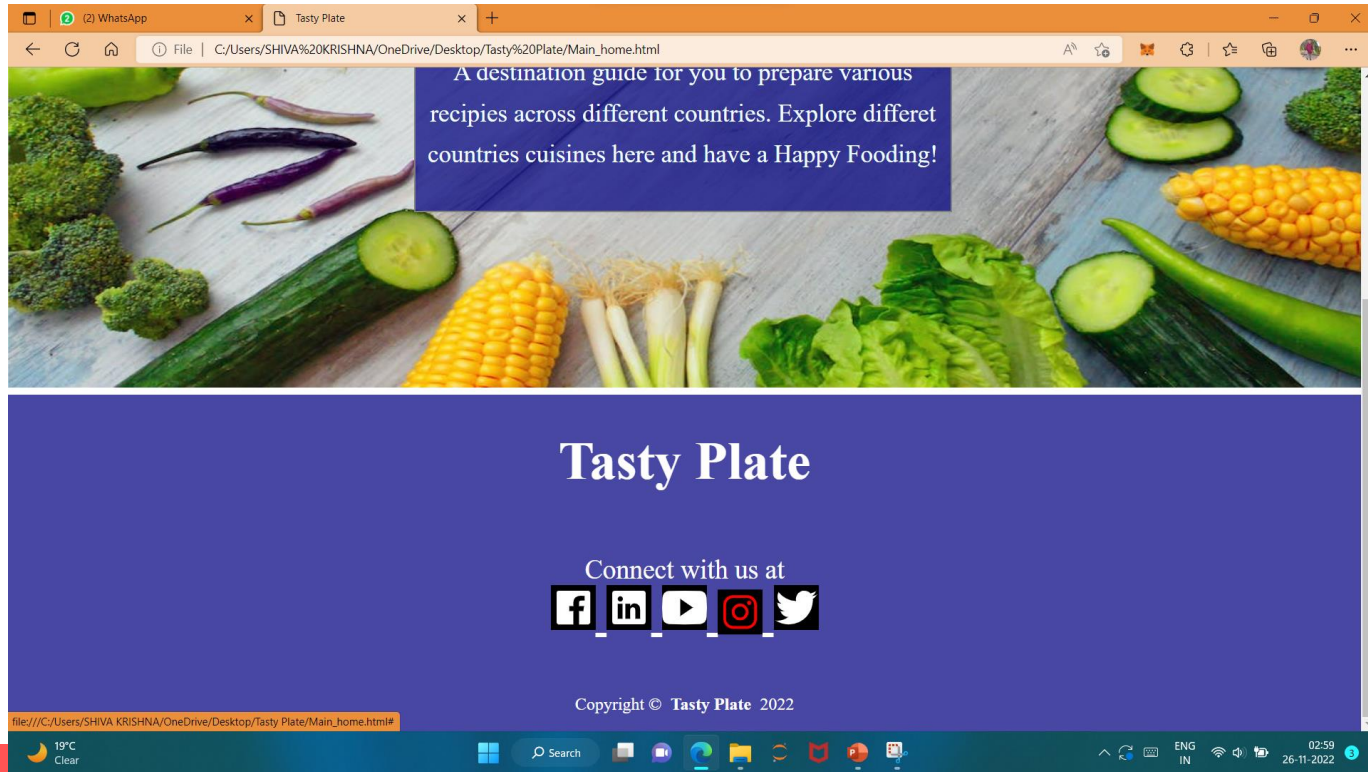
6. Detailed Design



Home Web Page



Home Web Page (contd)



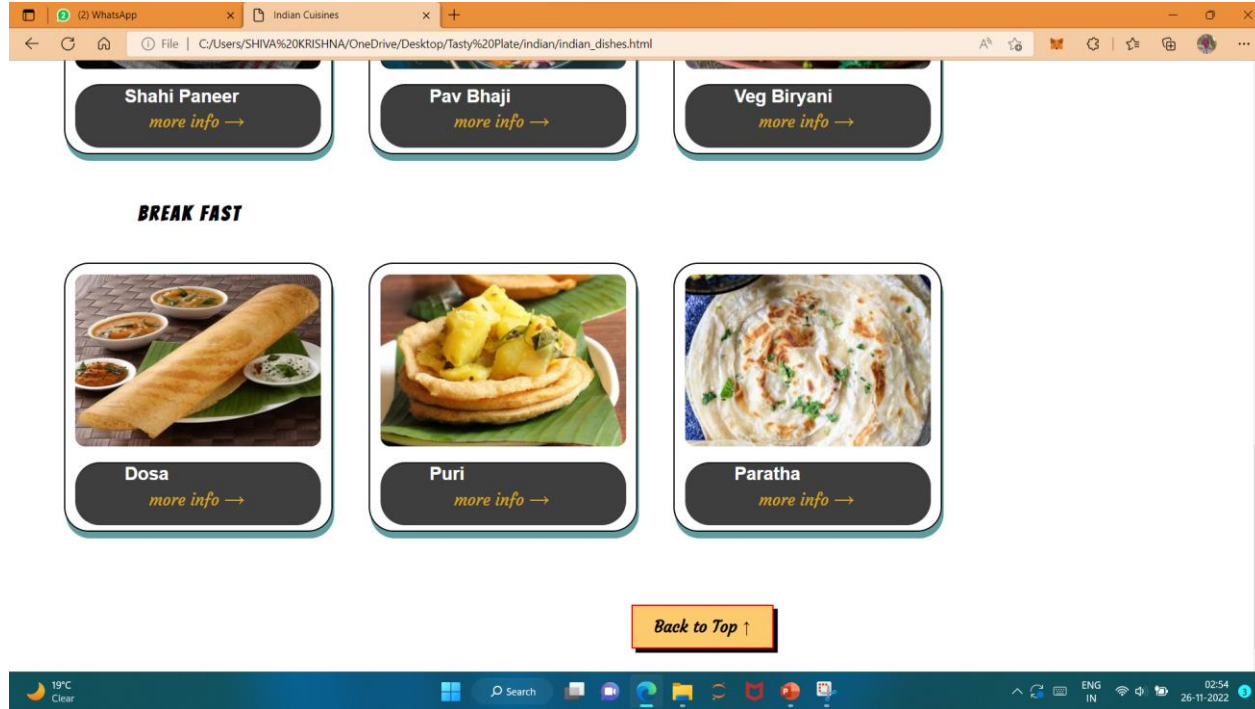
Home Web Page(contd)



Country Web Page



Country Web Page(Contd)




Item Web Page

Tasty Plate
Create Your Food

PURI

[Home](#)

Puri (sometimes spelled as poori) is a deep-fried bread made from unleavened whole-wheat flour that originated in the Indian subcontinent. It is eaten for breakfast or as a snack or light meal. It is usually served with a savory curry or bhaji, as in puri bhaji, but may also be eaten with sweet dishes. Puris are most commonly served as breakfast and snacks. It is also served at special or ceremonial functions as part of ceremonial rituals along with other vegetarian food offered in Hindu prayer as prasadam.



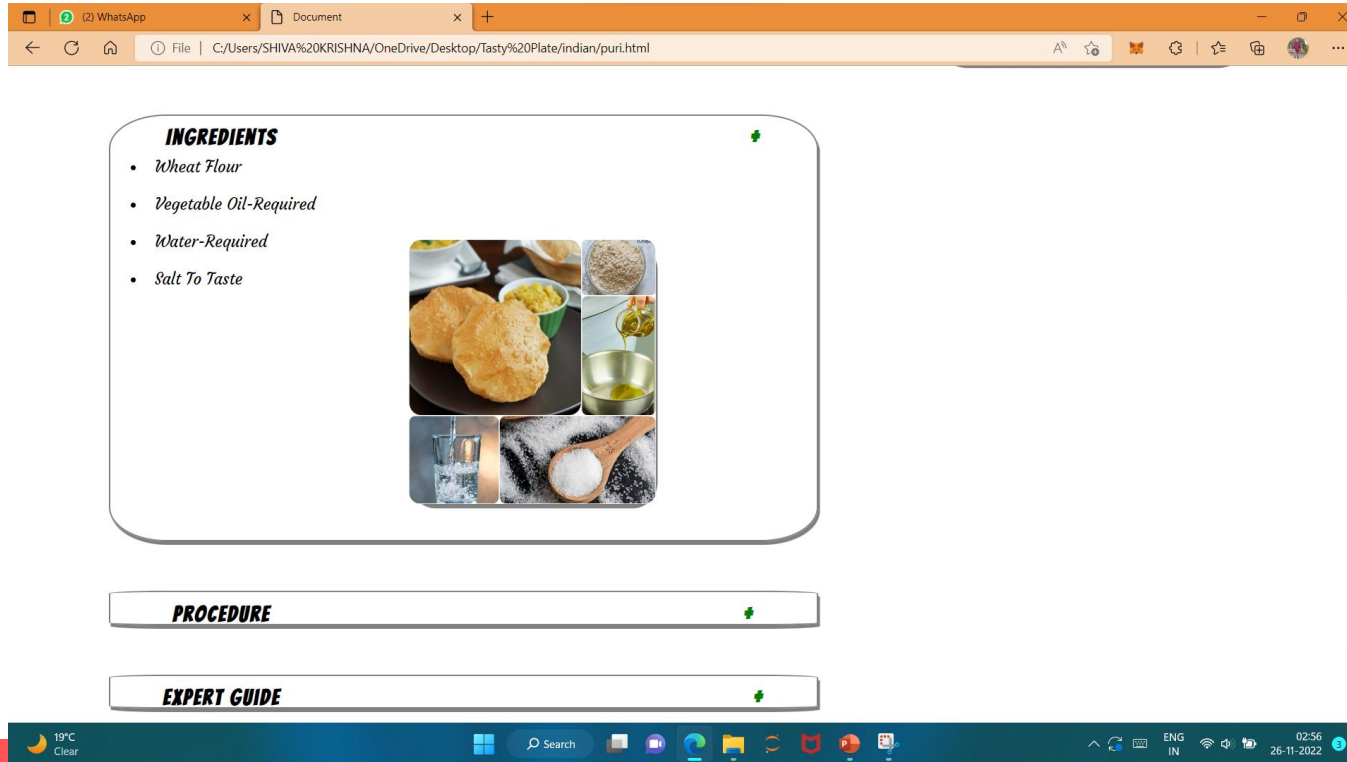
INGREDIENTS

PROCEDURE

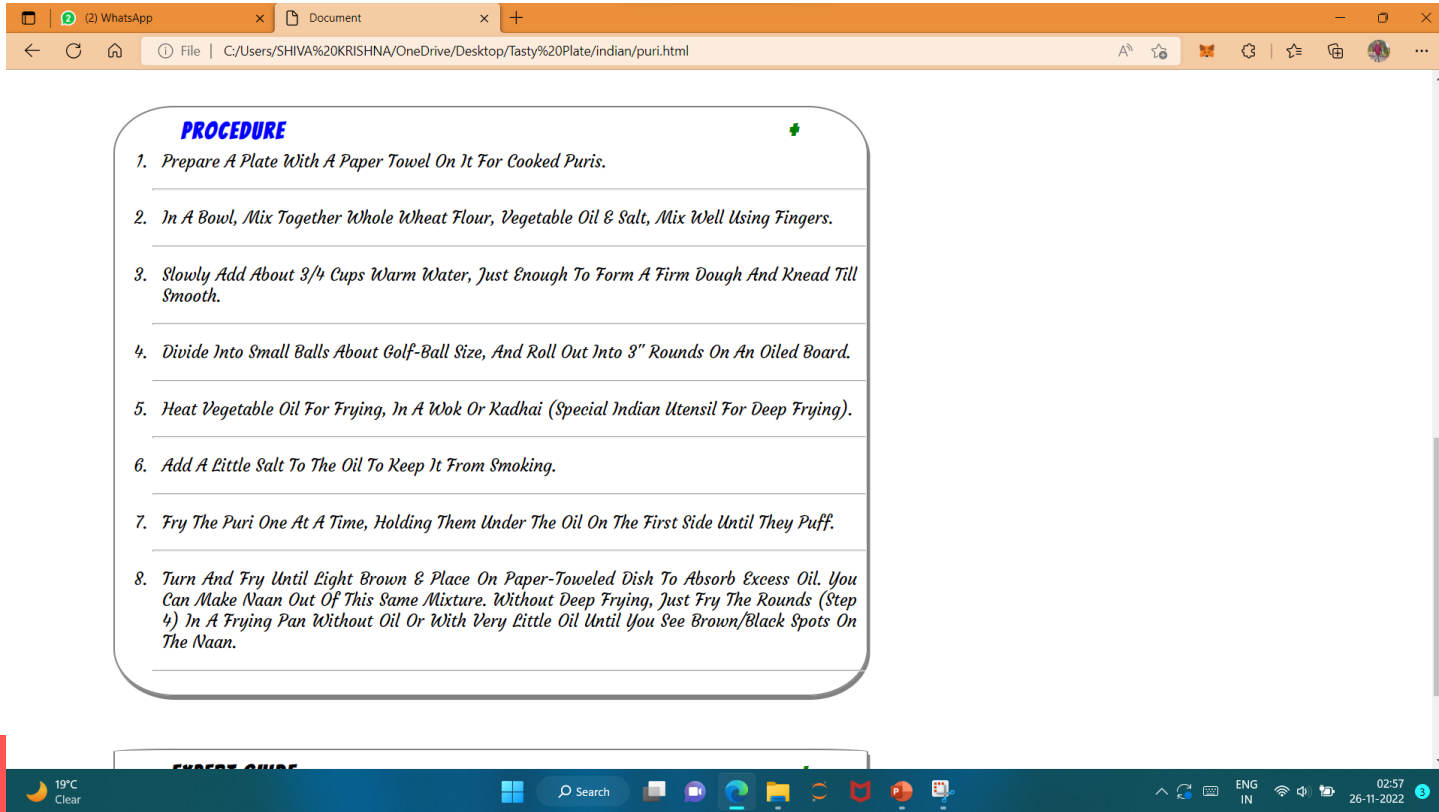
EXPERT GUIDE

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Home Web Page(contd) – Ingredients



Home Web Page(contd) – Procedure

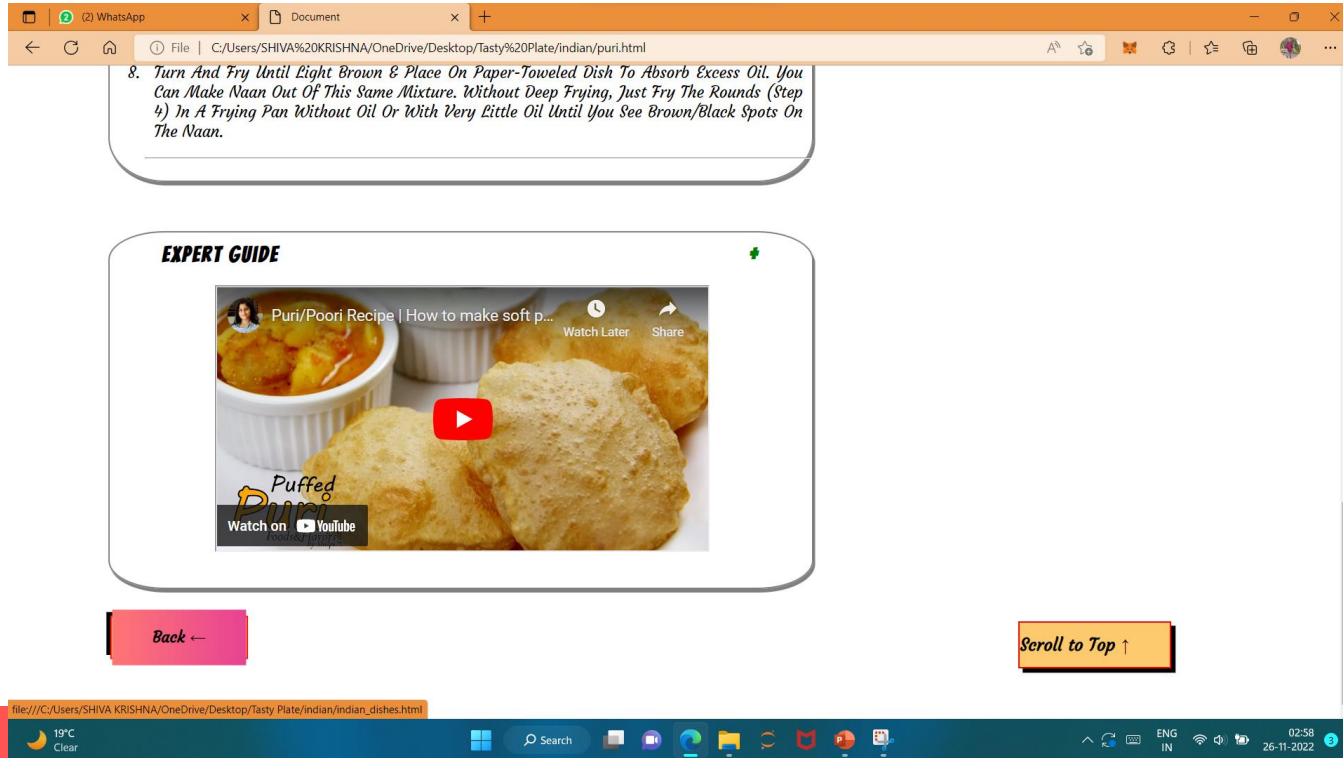


The screenshot shows a web browser window with two tabs: "(2) WhatsApp" and "Document". The address bar displays the file path "C:/Users/SHIVA%20KRISHNA/OneDrive/Desktop/Tasty%20Plate/indian/puri.html". The main content area features a rounded rectangular box with the title "PROCEDURE" in blue. Below the title is a numbered list of eight steps for making Puri. The Windows taskbar at the bottom shows the date and time as 02:57 on 26-11-2022, along with various system icons and open applications.

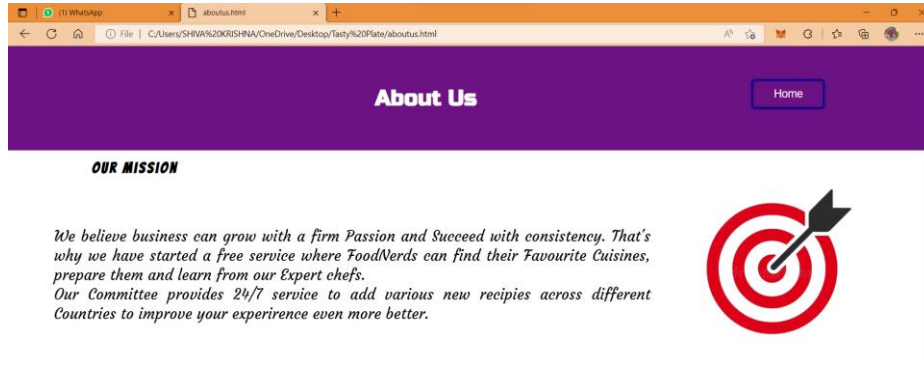
PROCEDURE

1. *Prepare A Plate With A Paper Towel On It For Cooked Puris.*
2. *In A Bowl, Mix Together Whole Wheat Flour, Vegetable Oil & Salt, Mix Well Using Fingers.*
3. *Slowly Add About 3/4 Cups Warm Water, Just Enough To Form A Firm Dough And Knead Till Smooth.*
4. *Divide Into Small Balls About Golf-Ball Size, And Roll Out Into 3" Rounds On An Oiled Board.*
5. *Heat Vegetable Oil For Frying, In A Wok Or Kadhai (Special Indian Utensil For Deep Frying).*
6. *Add A Little Salt To The Oil To Keep It From Smoking.*
7. *Fry The Puri One At A Time, Holding Them Under The Oil On The First Side Until They Puff.*
8. *Turn And Fry Until Light Brown & Place On Paper-Toweled Dish To Absorb Excess Oil. You Can Make Naan Out Of This Same Mixture. Without Deep Frying, Just Fry The Rounds (Step 4) In A Frying Pan Without Oil Or With Very Little Oil Until You See Brown/Black Spots On The Naan.*

Home Web Page(contd) – Video Guide



About Us Page



About Us Page

OUR TEAM



Keerthika

Front End Developer

Contact



Sahithi Krishna

Front End Developer

Contact

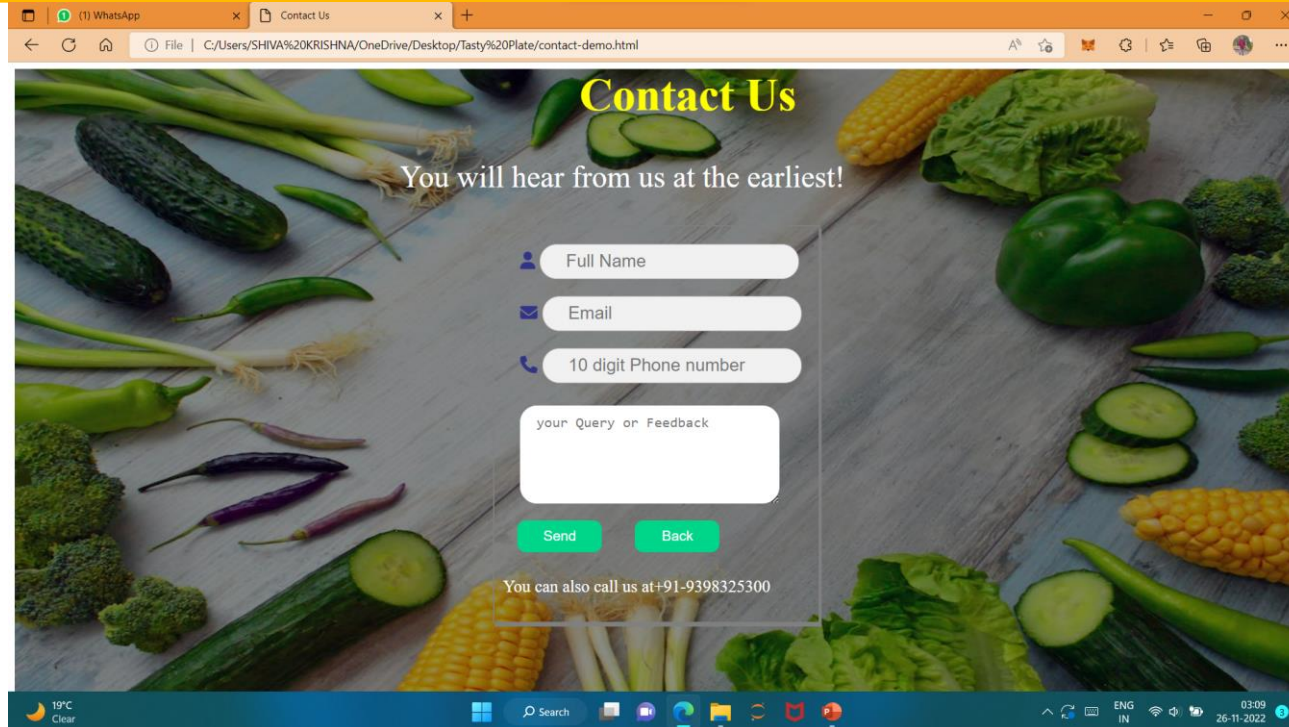


Shiva Krishna

Front End Developer

Contact

Contact Us Web Page



(1) WhatsApp x Contact Us x +
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Contact Us

You will hear from us at the earliest!

Full Name

Email

10 digit Phone number

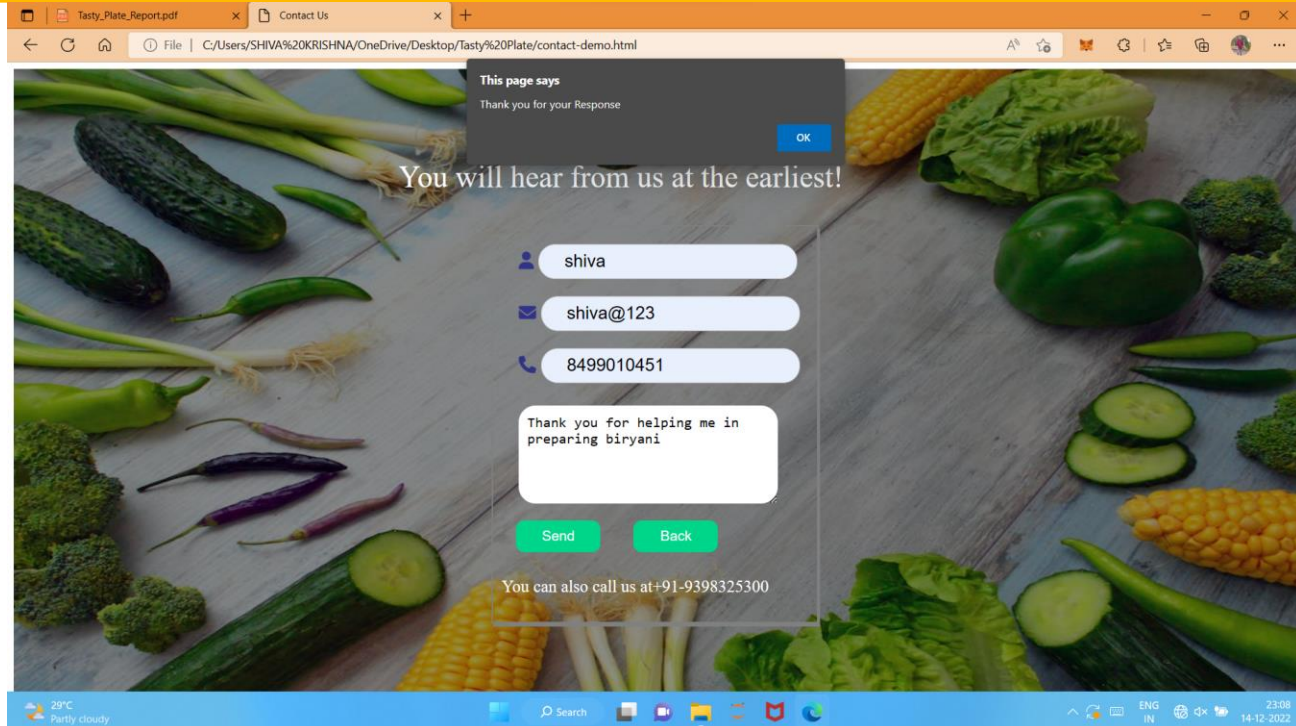
your Query or Feedback

Send

Back

You can also call us at +91-9398325300

Contact Us Web Page



Tasty_Plate_Report.pdf x Contact Us x +

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This page says
Thank you for your Response
OK

You will hear from us at the earliest!

shiva

shiva@123

8499010451

Thank you for helping me in preparing biryani

Send Back

You can also call us at +91-9398325300

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Thanks!

Any questions?