TASTY PLATE

A

[HCI] Course Project Report

in partial fulfilment of the degree

Bachelor of Technology
in
Computer Science & Engineering

By

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Submitted to

School of Computer Science and Artificial Intelligence

DEPARTMENT OF COMPUTER SCIENCE & ENGINEERING

CERTIFICATE

This is to certify that the **Human Computer Interaction – Course Project** Report entitled **" TASTY PLATE"** is a record of bonafide work carried out by the student(s) Ch. Keerthika, S. Sahithi, B. Shiva Krishna bearing Roll No(s) 2103A51394, 2103A51428, 2103A51390 during the academic year 2019-20 in partial fulfillment of the award of the degree of *Bachelor of Technology* in **Computer Science & Engineering** by the SR University, Ananthasagar, Warangal.

Lab In-charge   **Head of the Department**

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1. <u>ABSTRACT</u>

Cooking is not only a work but also an art. It is not confined to only particular person or master chef. It can be learnt by anyone who definitely wants to and this is possible only when you have a right guide to help you learn it.

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

Welcome to TASTY PLATE, our website provides you platform to learn and cook popular cuisines across different countries. We provide a beginner friendly cooking processes that helps you to learn in making your favorite dish.

2. <u>OBJECTIVES</u>

- ➢ We believe business can grow with a firm Passion and Succeed with consistency. That's why we want to start a free service where Food Nerds can find their Favorite Cuisines, prepare them and learn from our Expert chefs.
- ➢ We want to provide 24/7 service to add various new recipes across different Countries to improve your experience even better.
- ➢ Considering disadvantages of existing websites and apps that are already available 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.

3. <u>Key Definitions</u>

3.1 <u>Shneiderman's Eight Golden Rules of Interface Design</u>

Shneiderman's eight golden rules provide a convenient and succinct summary of the key principles of interface design. They are intended to be used during design.

During our design process we have used the following 8 principles for our interface design:

A. **Strive for consistency in action sequences, layout, terminology, command use and so on :** we maintained headers of our web pages in a consistent manner so that user can easily recall present commands from previous pages.

B. **Enable frequent users to use shortcuts, such as abbreviations, special key sequences and macros, to perform regular, familiar actions more quickly:** Always navigating from bottom to top after scrolling makes design robustness here we have included separate button that works as a shortcuts to again scroll back to top.

Moreover, it is difficult to go back from current page if we use only system's navigation thus we have also added back button so that user can easily navigate to previous pages.

C. **Offer informative feedback for every user action, at a level appropriate to the magnitude of the action :**

D. **Design dialogs to yield closure so that the user knows when they have completed a task:** User feedback plays a crucial role for design. Thus we have also added feedback section so that we try to listen from user's and answer their queries. After submitting his query/feedback he gets confirmation dialog to make user aware of his action.

E. **Offer error prevention and simple error handling so that, ideally, users are prevented from making mistakes and, if they do, they are offered clear and informative instructions to enable them to recover:** we provide consistency in navigation so that it makes user to get aware of that navigation which may help to prevent chances of errors in navigation.

F. **Permit easy reversal of actions in order to relieve anxiety and encourage exploration:** In case if user navigate to other page, he can revert back his action. Moreover we have also information about each object of our website that makes user to explore more about their favourite cuisine.

G. **Support internal locus of control so that the user is in control of the system, which responds to his actions:** we have included inlays and overlays to make user stay in same page to complete his actions.

H. **Reduce short-term memory load by keeping displays simple:** Since our website targets on Food Nerds we make our design simple and include actions that they perform to reduce their short term memory load.

3.2 <u>Software Specifications</u>

A. System Software Specifications:

Laptop model : Dell Inspiron 15 3000

Operating System: Windows 11

Processor : intel i5

B. Programming Languages:

<u>**HTML**</u>**: H**yper **T**ext **M**arkup **L**anguage is the standard markup language for documents designed to be displayed in a web browser. Web browsers receive HTML documents from a web server or from local directory and render them into multimedia web pages. HTML describes the structure of webpage semantically.

HTML can also embed programs written in scripting languages such as Java Script, CSS that can affect the functionality and look of webpage.

<u>**CSS**</u>**: C**ascading **S**tyle **S**heet is a style sheet language used for describing the presentation of a document written in a markup language such as HTML or XML or XHTM. CSS is designed to enable the separation of content and presentation including layouts, colors and fonts.

CSS has simple syntax and uses number of English keywords to specify names of various style properties. A CSS style sheet consists of one or more selectors and declaration block.

<u>**JS:**</u> **J**ava **S**cript is one of the core programming languages used along with HTML and CSS. As of 2022, 98% of websites uses Java Script on client side for webpage functionality. All major web browsers have dedicated JavaScript Engine to execute JS code on user's side.

JS is supports much of structured programming syntax from C and Object – Orientation from Java. It also has many frameworks and libraries like Angular.js, react.js, node.js, web3.js that can be used across various industries.

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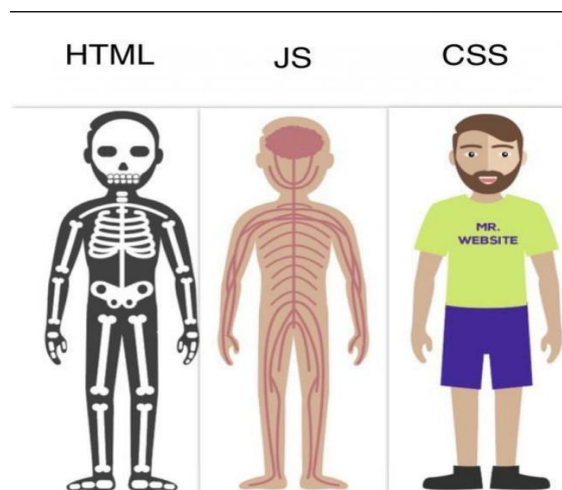
4. Design Implementation

4.1 Requirements Specification

Stake holders Identification

Primary Stakeholders : Food nerds who are interested in trying to make different recipes in their Kitchen are our primary stake holders.

Secondary Stakeholders : All family persons and people who consumes the recipe prepared falls under secondary stakeholders

Tertiary Stakeholders : The shopkeepers, vendors and meat sellers fall under Tertiary stakeholders as they indirectly get benefit from the primary stakeholders via food items.

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.

4.2 Architectural Design
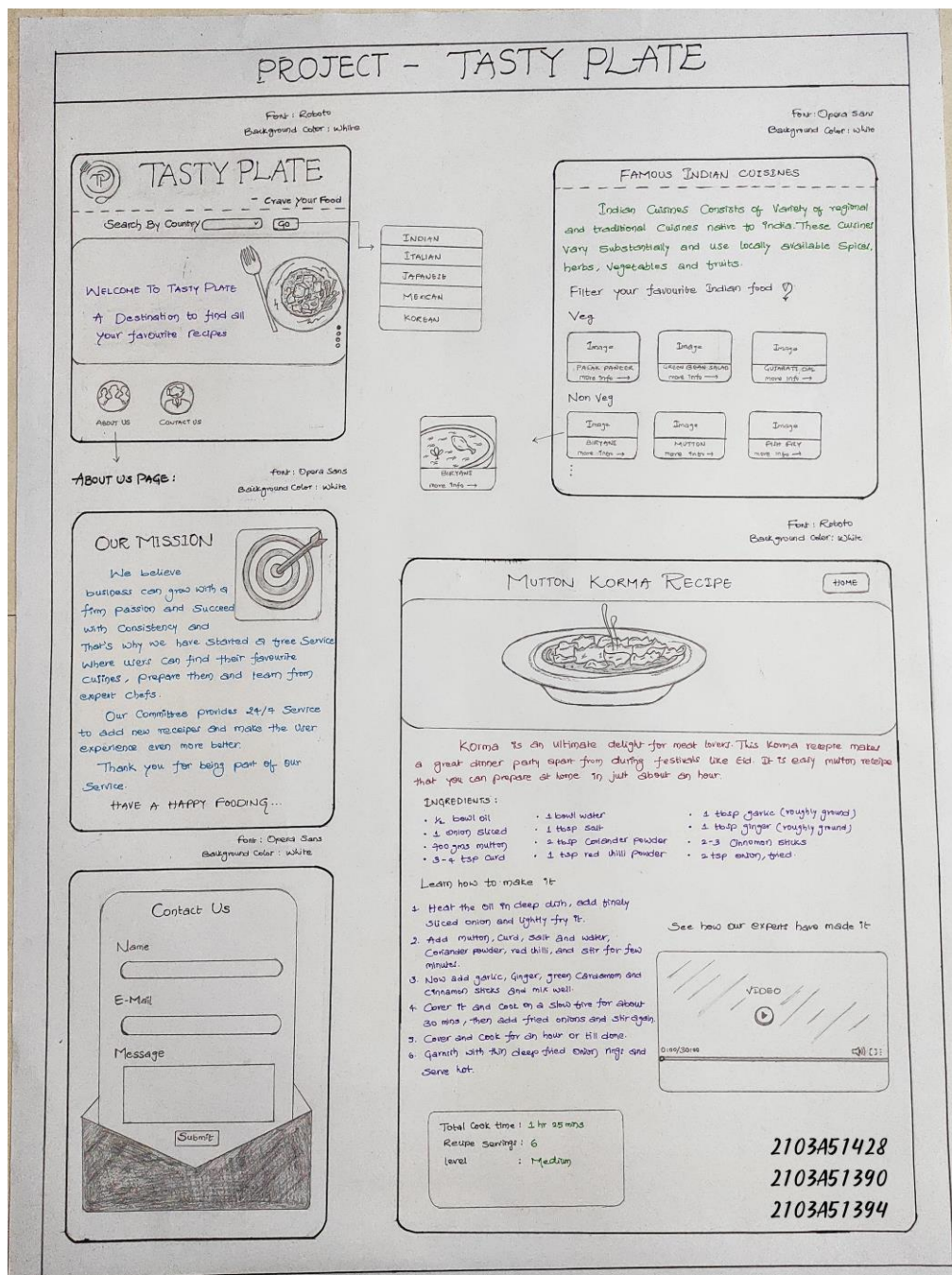
TASTY PLATE
- Crave Your Food

Search By Country [⌄] [GO]

WELCOME TO TASTY PLATE

A Destination to find all your favourite recipes

| INDIAN |
| ITALIAN |
| JAPANESE |
| MEXICAN |
| KOREAN |

ABOUT US   CONTACT US

ABOUT US PAGE:

Ou...

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 Cusines, 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.

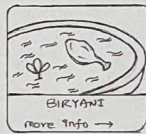Thank you for being part of our Service.

HAVE A HAPPY FOODING...

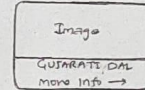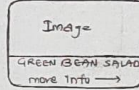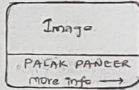Name

E-Mail

Message

[Submit]
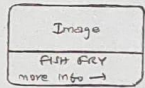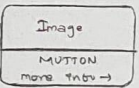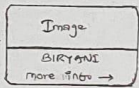
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Country Page

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 →

BIRYANI
more Info →

Cuisine Page

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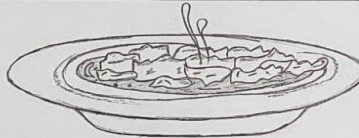
Korma is an ultimate delight for meat lovers. This Korma recipe makes a great dinner party apart from during festivals like Eid. It is easy mutton recipe that you can prepare at home in just about an hour.

INGREDIENTS :

- ½ bowl oil
- 1 onion sliced
- 400 gms mutton
- 3-4 tsp curd
- 1 bowl water
- 1 tbsp salt
- 2 tbsp Coriander powder
- 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

VIDEO ▶
0:00/30:00
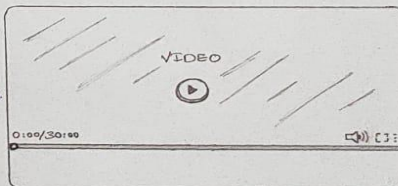
Total Cook time : 1 hr 25 mins
Recipe servings : 6
Level   : Medium

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4. __IMPLEMENTATION__

4.1 __Source Code__

a. __Main Home Page [HTML] Code__

```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">
   <title>Tasty Plate</title>
   <script src="https://unpkg.com/ionicons@4.5.10-0/dist/ionicons.js"></script>
   <link rel="preconnect" href="https://fonts.googleapis.com">
   <link rel="preconnect" href="https://fonts.gstatic.com" crossorigin>
   <link
href="https://fonts.googleapis.com/css2?family=Courgette:wght@300;400&display=s
wap" rel="stylesheet">
   <link
href="https://fonts.googleapis.com/css2?family=Bangers:wght@300;400&display=sw
ap" rel="stylesheet">
   <link                    href="https://fonts.googleapis.com/css2?family=Kaushan
Script:wght@300;400&display=swap" rel="stylesheet">
   <link      rel="stylesheet"      href="https://cdn.jsdelivr.net/npm/swiper@8/swiper-
bundle.min.css" />
   <link        rel="stylesheet"        href="https://cdnjs.cloudflare.com/ajax/libs/font-
awesome/4.7.0/css/font-awesome.min.css">
   <link rel="stylesheet" href="./Main_home.css">
</head>

<body>

   <div class="header">
```

```html
            <div class="logo">
                <img src="./TP.jpg" class="logo-img">
            </div>
            <div class="title">
                <label class="l1">Tasty Plate</label>
            </div>
            <div class="home-btn">
                <button class="home" onclick="about_us()">About Us</button>
                <button class="home1" onclick="contact_us()">Contact Us</button>
            </div>
        </div>
        <div class="img-scroll-comp">
            <!--NEXT IMAGE 1-->
            <div class="banner1">
                <img src=".indian.jpg" alt="">
                <div class="text-box">
                    <h1>Indian Cusines</h1>
                    <span></span>
                    <p>Indian cuisine is known for its large assortment of dishes. The cooking
style varies from region to
                    region and is largely divided into South Indian & North Indian cuisine.
India is quite famous for
                    its diverse multi cuisine available in a large number of restaurants and hotel
resorts, which is
                    reminiscent of unity in diversity.</p>
                </div>
            </div>
            <!--Title Image-->
            <div class="banner_main">
                <img src="./TastyPlate.jpeg" alt="">
                <div class="text-box">
                    <h1>Welcome to <br>Tasty Plate</h1>
                    <span></span>
```

```html
        <p>A destination guide for you to prepare various recipies across different
countries. Explore differet
            countries cuisines here and have a Happy Fooding!</p>
      </div>
    </div>


    <!--NEXT IMAGE 1-->
    <div class="banner01">
      <img src="./indian.jpg" alt="">
      <div class="text-box">
        <h1>Indian Cuisines</h1>
        <span></span>
        <p>Indian cuisine is known for its large assortment of dishes. The cooking
style varies from region to
            region and is largely divided into South Indian & North Indian cuisine.
India is quite famous for
            its diverse multi cuisine available in a large number of restaurants and hotel
resorts, which is
            reminiscent of unity in diversity.<br>Explore Indian Cuisines here</p>
        <button class="Explore" onclick="india_click()">Explore More</button>
      </div>
    </div>


    <!--NEXT IMAGE 2-->
    <div class="banner2">
      <img src="./korean.jpg" alt="">
      <div class="text-box">
        <h1>Korean Cuisines</h1>
        <span></span>
        <p>Korean cuisine is largely based on rice, vegetables, seafood and (at least
in South Korea) meats.
            Dairy is largely absent from the traditional Korean diet. Traditional Korean
meals are named for the
```

number of side dishes (반찬; 飯饌; banchan) that accompany steam-cooked short-grain rice.
Explore Korean Cuisines here</p>
        <button class="Explore" onclick="korea_click()">Explore More</button>
    </div>
  </div>

  <!--NEXT IMAGE 3-->
  <div class="banner3">
    <img src="./italian.jpg" alt="">
    <div class="text-box">
      <h1>Italian Cuisines</h1>

      <p>Italian cuisine (Italian: Cucina italiana, pronounced [ku'tʃi:na ita'lja:na]) is a Mediterranean cuisine consisting of the ingredients, recipes and cooking techniques developed across the Italian Peninsula since antiquity, and later spread around the world together with waves of Italian diaspora

Explore
        Italian Cuisines here
      </p>
      <button class="Explore" onclick="italian_click()">Explore More</button>
    </div>
  </div>

  <!--NEXT IMAGE 4-->
  <div class="banner4">
    <img src="./japnese.jpg" alt="">
    <div class="text-box">
      <h1>Japenese Cuisines</h1>


```html
        <p>Traditional Japanese cuisine is known as Washoku (meaning 'harmony'
and ,to eat). Washok's
        philosophy focuses on the harmony of ingredients that's both visually
appealing and
        nutritious.The traditional cuisine of Japan ( Japanese: washoku) is based on
rice with miso soup and
        other dishes; there is an emphasis on seasonal ingredients.<br>Explore
        Japenese Cuisines here</p>
        <button class="Explore" onclick="japnese_click()">Explore More</button>
      </div>
    </div>


    <!--NEXT IMAGE 5-->
    <div class="banner5">
      <img src="./mexican.jpg" alt="">
      <div class="text-box">
        <h1>Mexican Cuisines</h1>
        <span></span>
        <p>To prepare most dishes, Mexicans use simple, hearty ingredients.
Culinary experts note that a
        characteristic feature of local gastronomy is the small number of
components that are part of the
        dishes, but chefs know "a thousand ways to combine them."
        Modern Mexicans reverently preserve their rich gastronomic
heritage.<br>Explore
        Mexican Cuisines here</p>
        <button        class="Explore"        onclick="mexican_click()">Explore
More</button>
      </div>
    </div>


  </div>
```

```html
<footer class="footer">
  <div class="cross"></div>
  <div class="footer0">
    <h1>Tasty Plate</h1>
  </div>
  <div class="footer1 ">
    Connect with us at
    <div class="social-media">
      <a href="https://www.facebook.com/beeraboina.shivakrishnayadav">
        <ion-icon name="logo-facebook"></ion-icon>
      </a>
      <a               href="https://www.linkedin.com/in/beeraboina-shiva-krishna-11a393226">
        <ion-icon name="logo-linkedin"></ion-icon>
      </a>
      <a href="http://www.youtube.com/@shivakrishnabeeraboina6360">
        <ion-icon name="logo-youtube"></ion-icon>
      </a>
      <a href="https://www.instagram.com/?hl=en">
        <ion-icon name="logo-instagram"></ion-icon>
      </a>
      <a href="https://twitter.com/ShivaBeeraboina">
        <ion-icon name="logo-twitter"></ion-icon>
      </a>
    </div>
  </div>

  </div>
  <div class="footer3">Copyright © <h4>Tasty Plate</h4> 2022</div>
</footer>

<Script>
  function about_us() {
    window.open("./aboutus.html", "_self");
```

```
            }
            function contact_us() {
                window.open("./contact-demo.html", "_self");
            }
            function india_click() {
                window.open("./indian/indian_dishes.html", "_self");
            }
            function korea_click() {
                window.open("./korean/koreandishes.html", "_self");
            }
            function italian_click() {
                window.open("./Italian/italian_dishes.html", "_self");
            }
            function japnese_click() {
                window.open("./japanese/japanesedishes.html", "_self");
            }
            function mexican_click() {
                window.open("./mexican/mexican_dishes.html", "_self");
            }
        </Script>
    </body>

</html>
```

b. Country Cuisines Page [HTML Code]

```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">
  <title>Indian Cuisines</title>
  <link rel="stylesheet" href="./indian_dishes.css">
  <link rel="preconnect" href="https://fonts.googleapis.com">
  <link rel="preconnect" href="https://fonts.gstatic.com" crossorigin>
  <link href="https://fonts.googleapis.com/css2?family=Courgette:wght@300;400&display=swap" rel="stylesheet">
  <link href="https://fonts.googleapis.com/css2?family=Bangers:wght@300;400&display=swap" rel="stylesheet">
  <link href="https://fonts.googleapis.com/css2?family=Russo One:wght@300;400&display=swap" rel="stylesheet">
</head>
<body>
  <div class="header">
    <div class="logo">
      <img src="Tp.jpg" class="logo-img">
    </div>
    <div class="title">
      <h1>Indian Cuisines</h1>
    </div>
    <div class="home-btn">
      <button class="home" onclick="home()">Home</button>
    </div>
```

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```html
      </div>
    <div class="labels">
       <h2 class="headings"> About Indian Cuisines</h2>
    </div>
    <div class="info-box">
       <div class="info">
         <label>India food like its culture is varied and is quite
popular across the world. Indian food is the
            blend
            of varied herbs and species which make every dish quite
unique and special. Thought most of the
            countries
            love Indian food, it is considered to be quite spicy when
compared to other cuisines.<br>
            Indian food is wide and includes a lot variety of variety.
Each State of India has its own unique
            cuisine that reflects culture and their tradition.</label>
       </div>
       <div class="india-img-card">
         <img src="./indian-cuisine-bg.jpeg" class="info-img">
       </div>
    </div>
    <div class="labels">
       <h2 class="headings">Non-Veg</h2>
    </div>
    <div class="flex-box">
       <div class="card">
         <img src="./muttonkurma.jpeg" class="card-img" alt="">
         <div class="action-link">
            <label              class="name-labels"><b>Mutton
Kurma</b></label><br>
            <a       href="./mutton_kurma.html"        class="label-
links">more info <span
                style="font-size:25px;">&rarr;</span></a>
```

```html
          </div>
      </div>
      <div class="card">
        <img  src="bamboochickenbiryani.jpg"  class="card-img"
alt="">
        <div class="action-link">
          <label              class="name-labels"><b>Chicken
Biryani</b></label><br>
          <a   href="bamboochickenbiryani.html"   class="label-
links">more info <span
            style="font-size:25px;">&rarr;</span></a>
        </div>
      </div>
      <div class="card">
        <img src="chickentikka.jpeg" class="card-img" alt="">
        <div class="action-link">
          <label              class="name-labels"><b>Chicken
Tikka</b></label><br>
          <a   href="chickentikka.html"   class="label-links">more
info <span
            style="font-size:25px;">&rarr;</span></a>
        </div>
      </div>
    </div>
    <div class="labels">
      <h2 class="headings">Veg</h2>
    </div>
    <div class="flex-box">
      <div class="card">
        <img   src="paneerbuttermasala.jpeg"   class="card-img"
alt="">
        <div class="action-link">
          <label                 class="name-labels"><b>Shahi
Paneer</b></label><br>
```

```html
          <a        href="paneerbuttermasala.html"        class="label-
links">more info <span
               style="font-size:25px;">&rarr;</span></a>
        </div>
      </div>
      <div class="card">
        <img src="pavbhaji.jpeg" class="card-img" alt="">
        <div class="action-link">
          <label                class="name-labels"><b>Pav
Bhaji</b></label><br>
          <a href="pavbhaji.html" class="label-links">more info
<span style="font-size:25px;">&rarr;</span></a>
        </div>
      </div>
      <div class="card">
        <img src="vegbiryani.jpeg" class="card-img" alt="">
        <div class="action-link">
          <label                class="name-labels"><b>Veg
Biryani</b></label><br>
          <a href="vegbiryani.html" class="label-links">more info
<span style="font-size:25px;">&rarr;</span></a>
        </div>
      </div>
  </div>
  <div class="labels">
    <h2 class="headings">Break Fast</h2>
  </div>
  <div class="flex-box">
    <div class="card">
      <img src="dosa.jpeg" class="card-img" alt="">
      <div class="action-link">
        <label class="name-labels"><b>Dosa</b></label><br>
        <a href="dosa.html" class="label-links">more info <span
style="font-size:25px;">&rarr;</span></a>
```

```html
      </div>
    </div>
    <div class="card">
      <img src="puri.jpeg" class="card-img" alt="">
      <div class="action-link">
        <label class="name-labels"><b>Puri</b></label><br>
        <a href="puri.html" class="label-links">more info <span
style="font-size:25px;">&rarr;</span></a>
      </div>
    </div>
    <div class="card">
      <img src="paratha.jpeg" class="card-img" alt="">
      <div class="action-link">
        <label                          class="name-
labels"><b>Paratha</b></label><br>
        <a  href="paratha.html"  class="label-links">more  info
<span style="font-size:25px;">&rarr;</span></a>
      </div>
    </div>
  </div>
  <div class="bottom-nav">
    <div      class="main"><a      href="./indian_dishes.html"
class="back">Back to Top &#8593;</a> </div>
  </div>
  <script>
    function home() {
      window.open("../Main_home.html", "_self");
    }
  </script>
</body>
</html>
```

c. Cuisine Page [HTML CODE]

```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="preconnect" href="https://fonts.googleapis.com">
   <link rel="preconnect" href="https://fonts.gstatic.com" crossorigin>
   <link
href="https://fonts.googleapis.com/css2?family=Courgette:wght@300
;400&display=swap" rel="stylesheet">
   <link
href="https://fonts.googleapis.com/css2?family=Bangers:wght@300;
400&display=swap" rel="stylesheet">
   <link        href="https://fonts.googleapis.com/css2?family=Russo
One:wght@300;400&display=swap" rel="stylesheet">
   <link rel="stylesheet" href="./mutton_kurma.css">
   <title>Document</title>
</head>
<body>
   <div class="header">
      <div class="logo">
         <img src="./Tp.jpg" class="logo-img">
      </div>
      <div class="title">
         <h1>Mutton Kurma</h1>
      </div>
      <div class="home-btn">
         <button class="home" onclick="home()">Home</button>
      </div>
   </div>
```

```html
    <div class="info-box">
      <div class="info">
        <label>Mutton Korma is one of the best mutton recipes to try. It is cherished as an authentic
          Lucknowi/Awadhi dish which is rich and full of flavors. Not to mention that it was loved by Mughal
          rulers as well. Mutton Korma is a popular mutton curry from North India and belongs to the Awadhi
          cuisine.
          Most popularly made in Lucknow, the base of this curry is made with whole spices, cashew nuts, fried
          onions, yogurt, and everyday spices.</label>
      </div>
      <div class="india-img-card">
        <img src="./muttonkurma.jpeg" class="info-img">
      </div>
      <!-- <div class="info2">
        <label>
          Kewra is used extensively in Mughlai cooking and gives a very characteristic aftertaste to the Biryanis
          and Kormas. Every time you eat Mutton Korma, you feel a melange of rich complex flavors on your palate.
          If you have any special occasion coming or want to make something royal and rich for your weekend, do
          make this Mutton Korma recipe.</label>
      </div> -->
    </div>
    <div>
      <nav class="navv1">
        <labelfor="touch"><span class="span1">Ingredients</span></label>
        <input type="checkbox" id="touch">
        <div class="slide">
          <ul>
```

```html
            <div class="ing-list">
               <li>1/2 bowl oil </li>
               <li>1 Onion(Sliced)</li>
               <li>700 gms mutton</li>
               <li>3-4 teaspoon Curd</li>
               <li>1 bowl Water</li>
               <li>1 teaspoon Salt</li>
               <li>2 teaspoon Coriander Powder</li>
               <li>1 teaspoon Red Chilli Powder</li>
               <li>1 teaspoon Garlic(roughly grounded)</li>
               <li>1 teaspoon Ginger(roughly grounded)</li>
               <li>3-4 Cloves</li>
               <li>2-3 Whole Green Cardamom</li>
               <li>2-3 Cinnamon Sticks</li>
               <li>2 teaspoon Onions(fried)</li>
            </div>
         </ul>
         <div class="college-img">
            <img   src="mutton-kurma-college.jpeg"   class="college-
img-det">
         </div>
      </div>
   </nav>
   <nav class="navv-ing">
      <label   for="touch-ing"><span   class="span-ing">Nutrition
Facts</span></label>
      <input type="checkbox" id="touch-ing">
      <div class="slide-ing">
         <ul>
            <div class="ing-list">
               <li>Calories 267</li>
               <li>Total Fat 6.27g(8%)</li>
               <li>Cholesterol 38mg(13%)</li>
               <li>Sodium 998mg(43%)</li>
```

```html
                <li>Total Carbohydrate 35.13g(13%)</li>
                <li>Vitamin C 32.3mg(36%)</li>
                <li>Vitamin A 35mcg(4%)</li>
            </div>
        </ul>
      </div>
    </nav>
    <nav class="navv2">
        <labelfor="touch2"><span
class="span2">Procedure</span></label>
        <input type="checkbox" id="touch2">
        <div class="slide2">
          <ol>
            <li>Heat the oil in a deep dish, add the finely sliced Onions
and lightly fry it. </li>
            <hr>
            <li>Add the mutton, curd, salt, water, coriander powder,
red chilli powder and stir for a few
                minutes.
            </li>
            <hr>
            <li>Now add the garlic, ginger, cloves, green cardamom
and the cinnamon sticks and mix well.</li>
            <hr>
            <li>Cover it and cook on a slow fire for about 30 mins,
then add the fried onions and stir again.
            </li>
            <hr>
            <li>Cover and cook for an hour or till done.</li>
            <hr>
            <li>Garnish with thin deep fried onion rings and serve
hot.</li>
            <hr>
          </ol>
```

```
        </div>
    </nav>
    <nav class="navv3">
        <label      for="touch3"><span      class="span3">Expert
Guide</span></label>
        <input type="checkbox" id="touch3">
        <div class="slide3">
            <iframe                              class="video"
src="https://www.youtube.com/embed/KxNqKJJSEhg?controls=1"><
/iframe>
        </div>
    </nav>


    <div class="flex-bottom">
        <div class="bottom-nav">
            <div     class="main"><a     href="./indian_dishes.html"
class="back">Back &#8592;</a> </div>
        </div>
        <div class="bottom-nav">
            <div     class="main2"><a     href="./mutton_kurma.html"
class="back2">Scroll to Top &#8593;</a> </div>
        </div>
    </div>
    <script>
        function home() {
            window.open("../Main_home.html", "_Self");
        }
    </script>
</body>
</html>
```
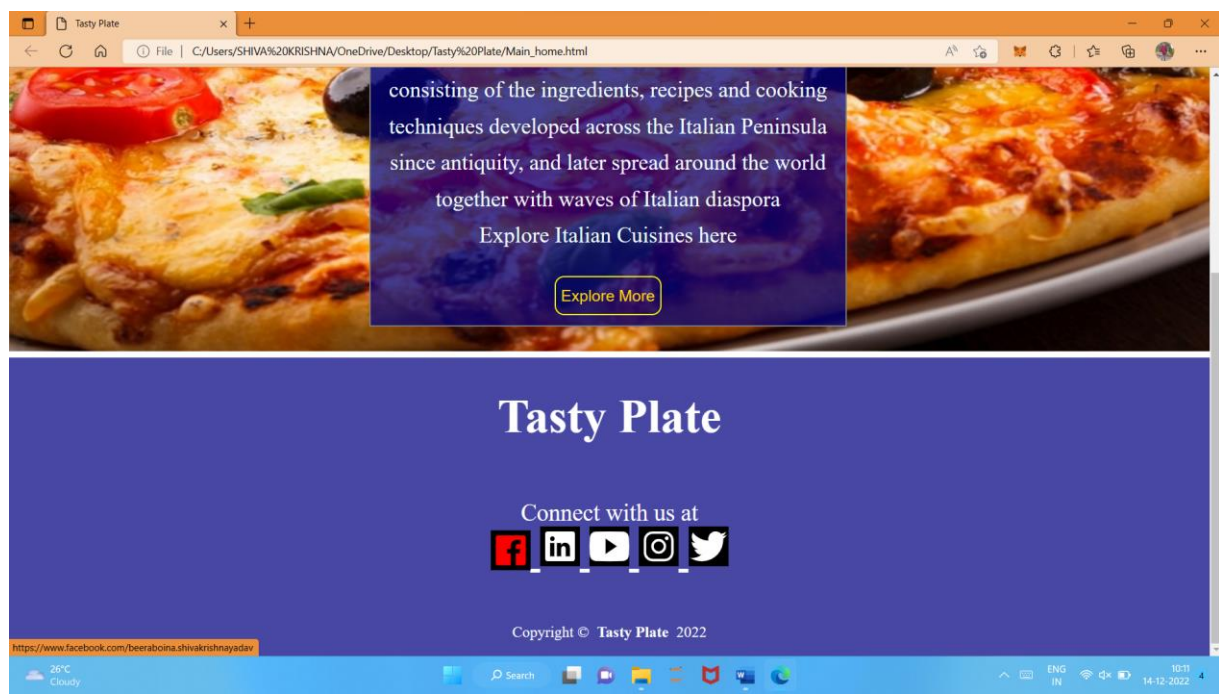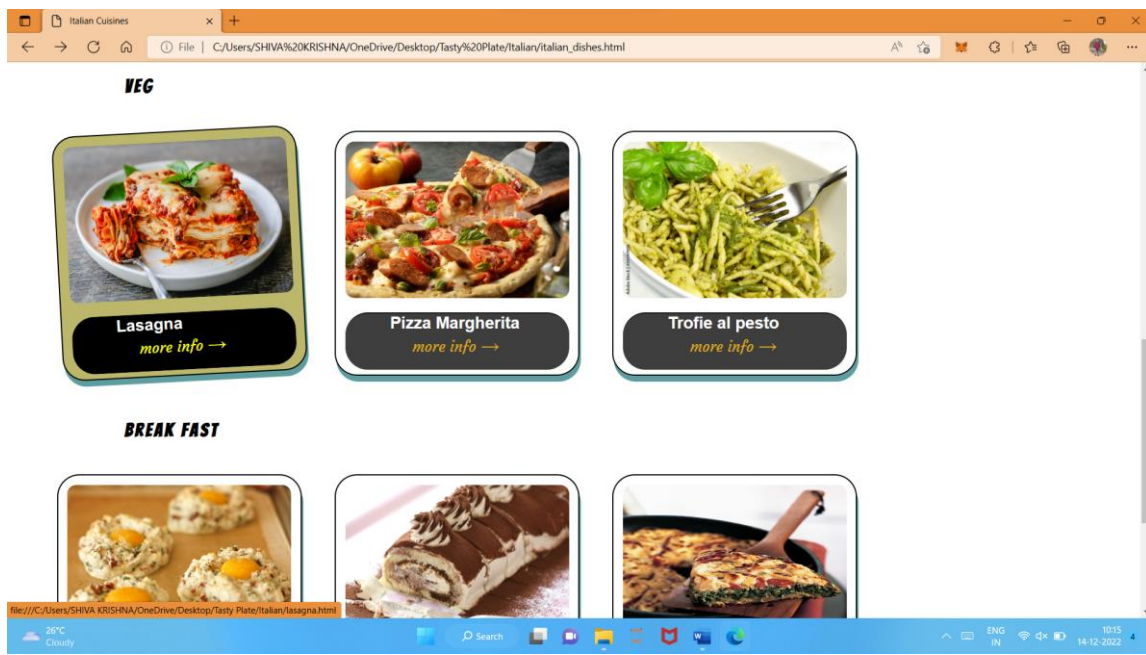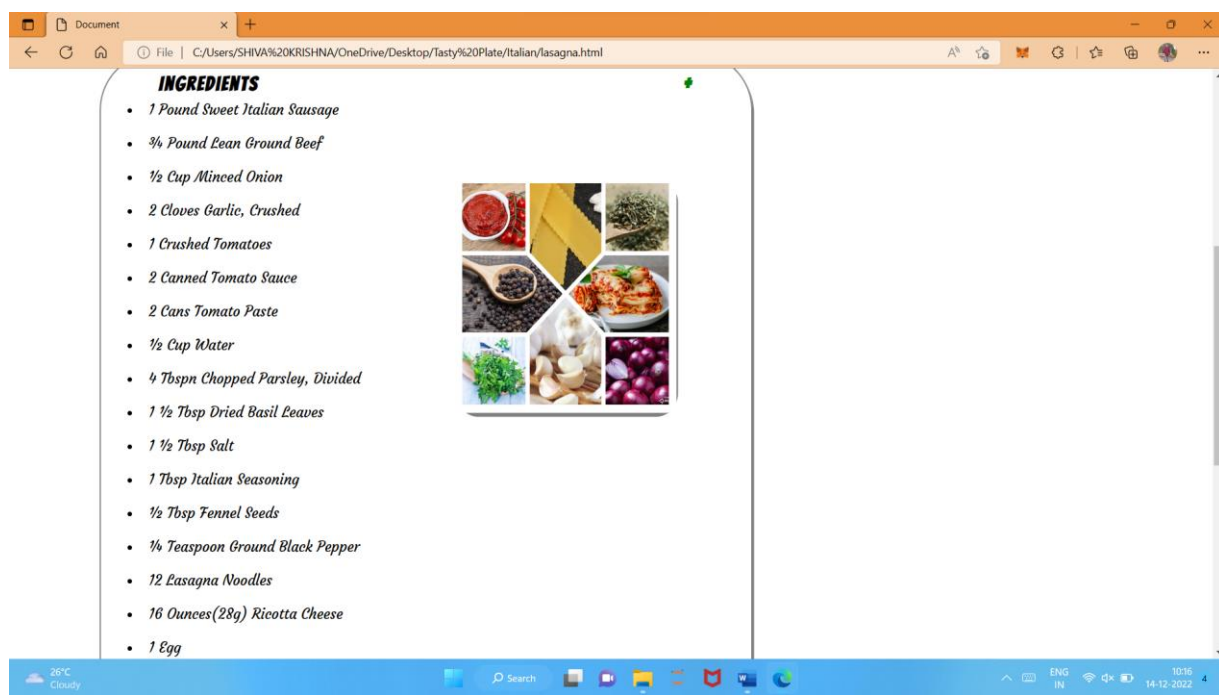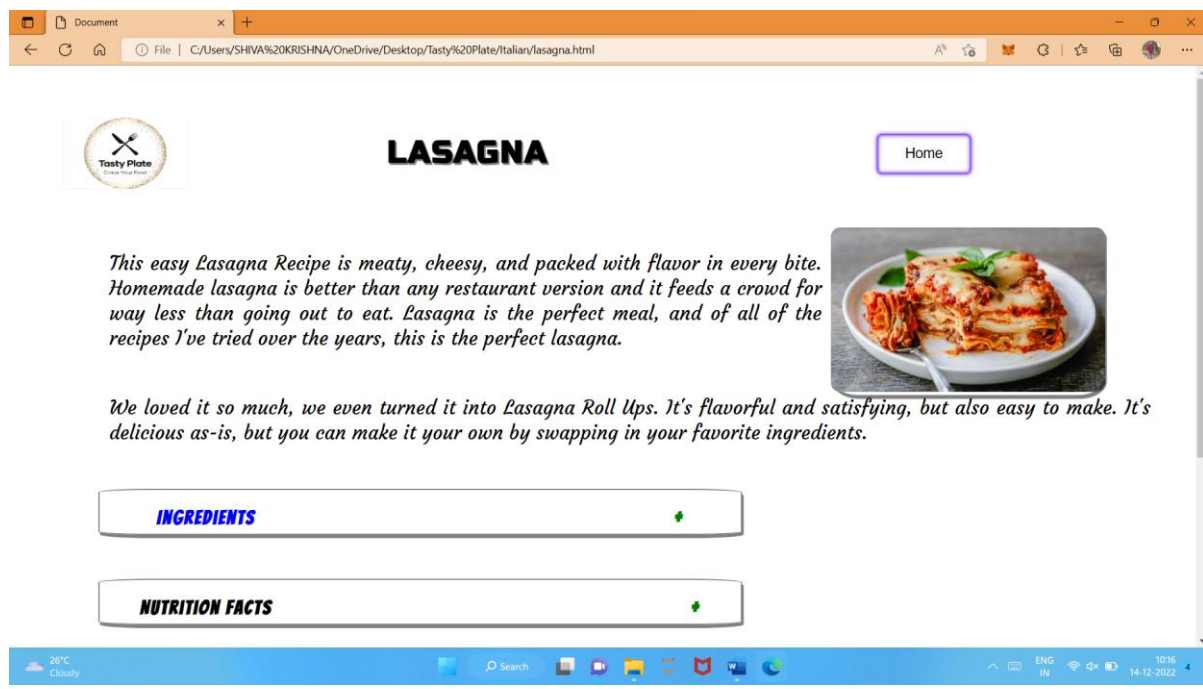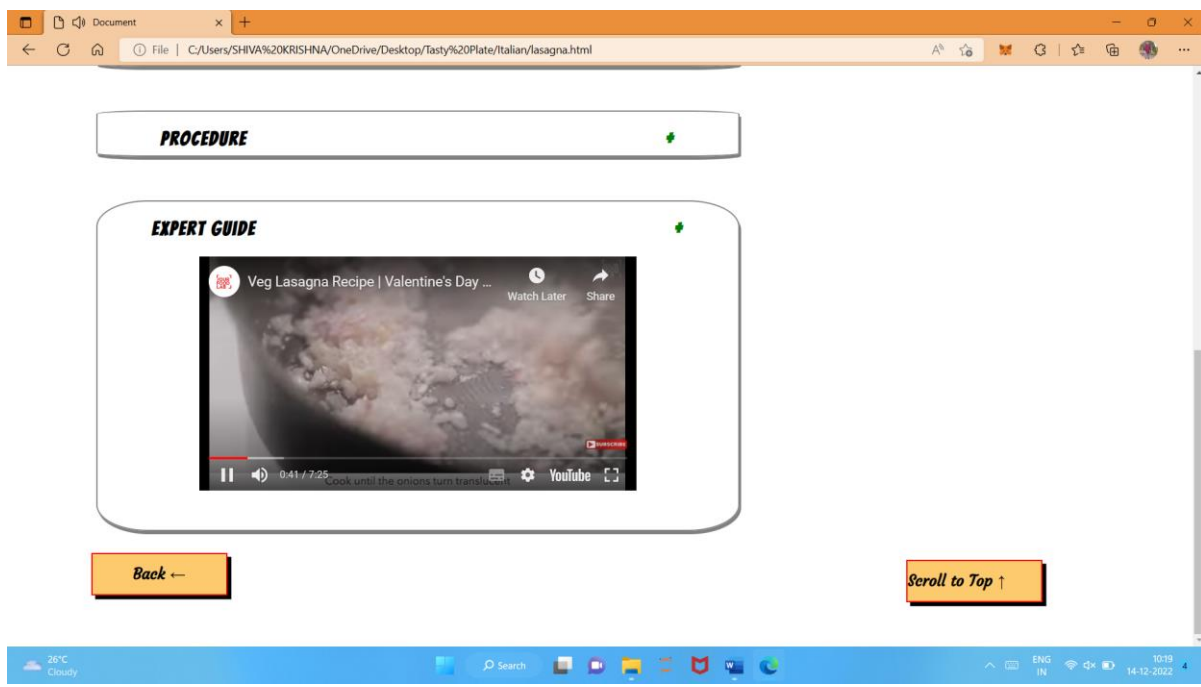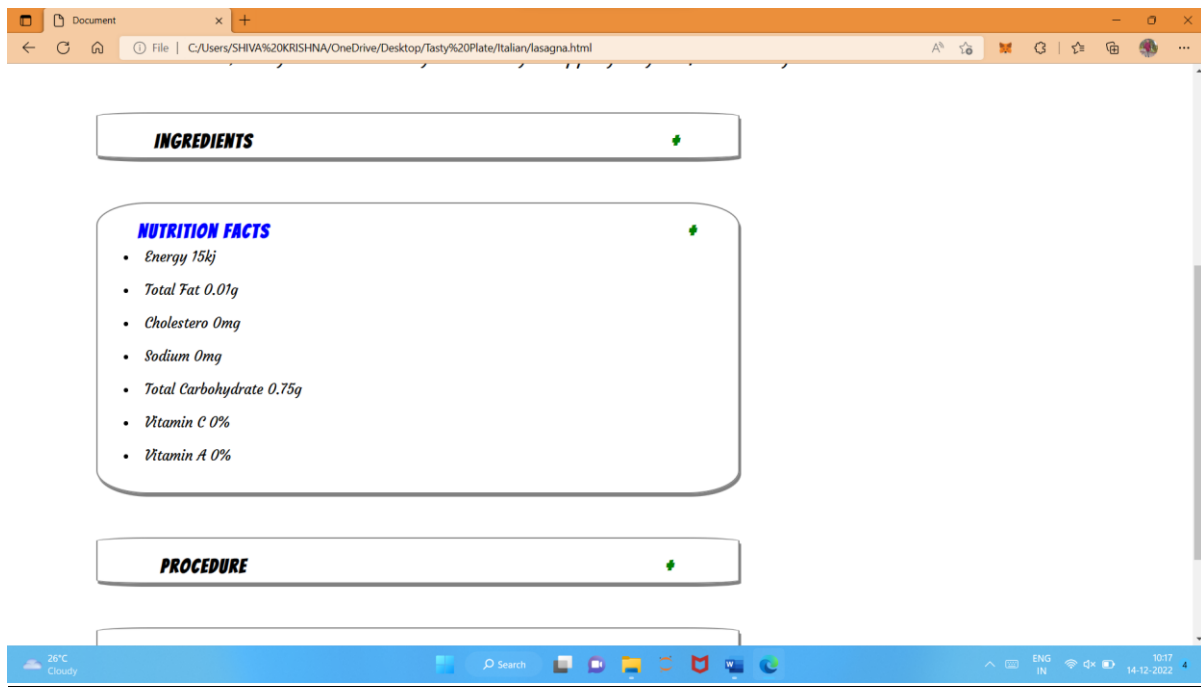
5. RESULTS SCREENS

A. Main Home Page
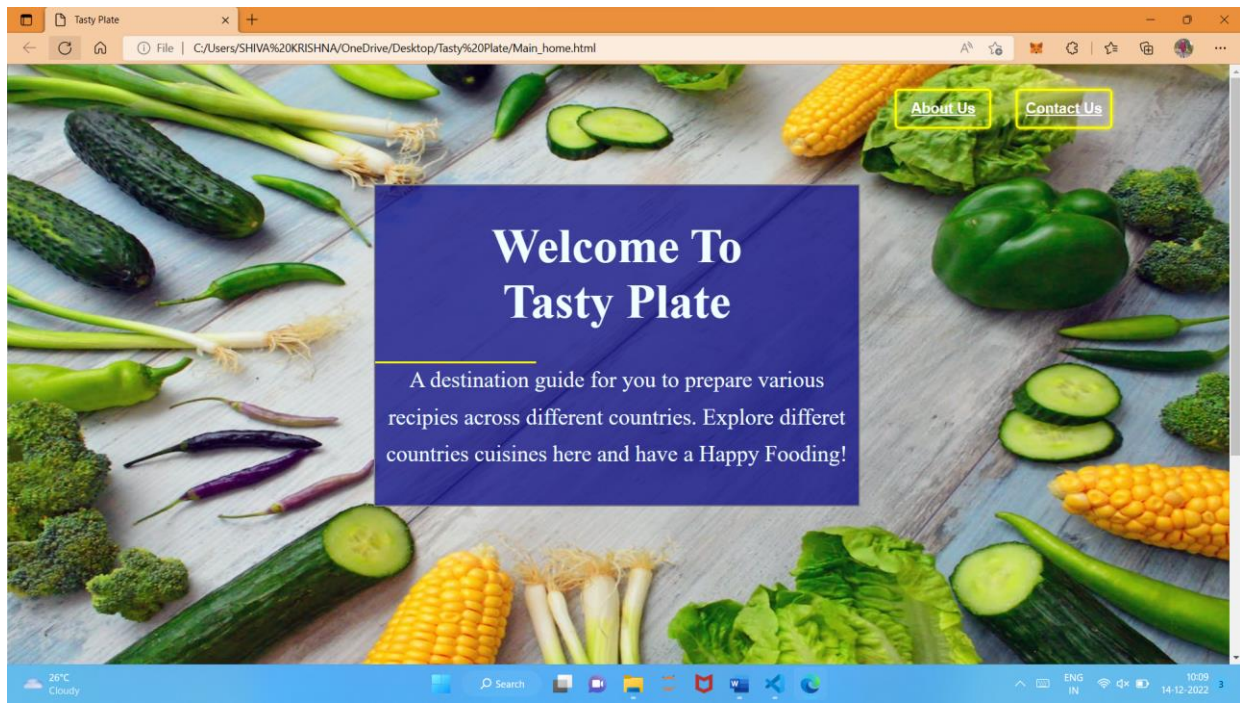
B. <u>Country Cuisine Page Screens</u>

C. Cuisine Page Screens

File | C:/Users/SHIVA%20KRISHNA/OneDrive/Desktop/Tasty%20Plate/Italian/lasagna.html

INGREDIENTS

NUTRITION FACTS
- Energy 15kj
- Total Fat 0.01g
- Cholestero 0mg
- Sodium 0mg
- Total Carbohydrate 0.75g
- Vitamin C 0%
- Vitamin A 0%

PROCEDURE

Document

File | C:/Users/SHIVA%20KRISHNA/OneDrive/Desktop/Tasty%20Plate/Italian/lasagna.html

PROCEDURE

EXPERT GUIDE

Veg Lasagna Recipe | Valentine's Day ...

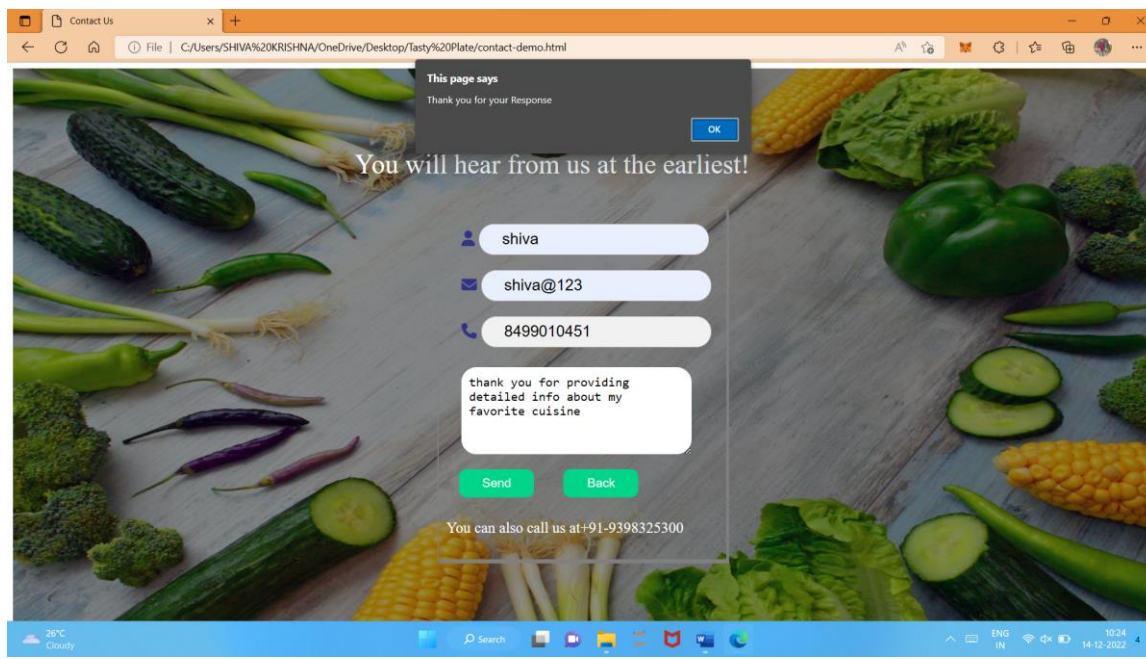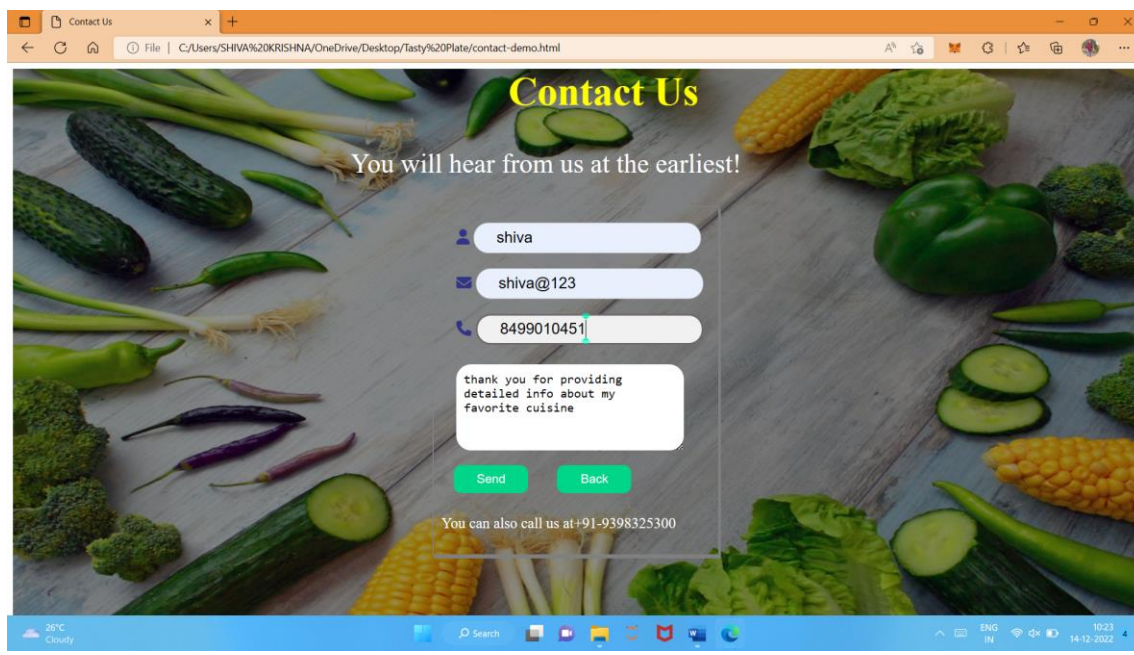Back ←   Scroll to Top ↑

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D. About Us Page Screens

E. **Contact Us Page Screens**

6. <u>CONCLUSION</u>

The main purpose of our website is making an attempt to enable people to cook effortlessly without getting stressed. Our website is very useful for the one who is crazy about making their food and trying out something new. Our website doesn't stop with local foods of one particular country but explores with the top five most delicious food recipes from different countries. If they find it difficult to cook by the provided recipe, they can watch the video which was provided in the website. And it also very user friendly which makes it easy for the users to operate the website and can easily navigate within the website.

In future, we wish to provide 24/7 service to add new recipes and make the user experience even better. We can also make partnership with chefs to provide live videos for the users for good experience.