



NutriBucket

A Recipe Portal for a Healthy you

This project is created by :

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Introduction

This website is a Database-driven web application.

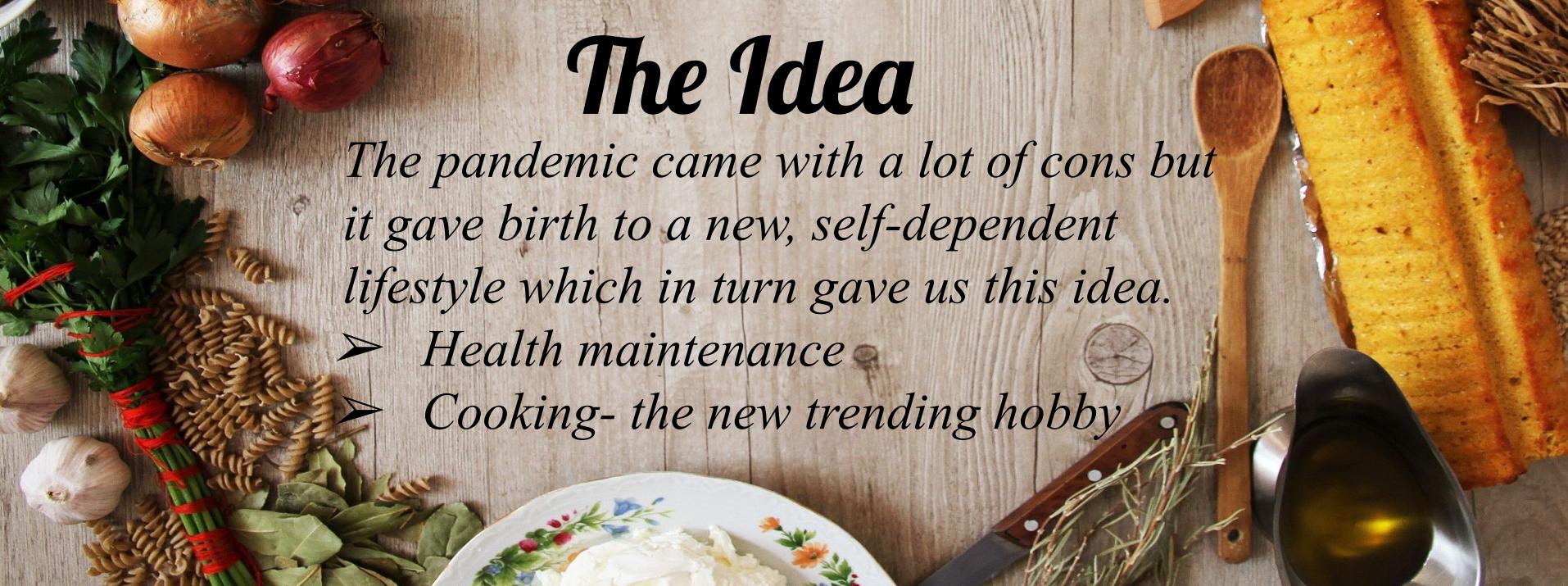
- *Allows free browsing*
- *Helps and encourages aspiring chefs*



The Idea

The pandemic came with a lot of cons but it gave birth to a new, self-dependent lifestyle which in turn gave us this idea.

- *Health maintenance*
- *Cooking- the new trending hobby*



Tools Used

- MySQL for database
- Django framework for backend
- HTML and CSS for frontend

Database Schema of the website

Recipes

recipe_id	Recipe_name	Recipe_desc	Recipe_Type	Recipe_category	Img	User
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Recipe_prep_details

recipe_id	prep_time	num_of_serving	ingredients	instructions
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Nutri_content

calories_per_serving	carbs	proteins	saturated_fats	trans_fats	cholesterol	recipe_id
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Recipes

Data Entries

#	Recipe_id	Recipe_Name	Recipe_description	Recipe_Type	Recipe_Category	img	user_id
1	1	Kadai Paneer	Kadai Paneer is a ver...	Veg	Meal	recipe_img...	NULL
2	2	Chilli Paneer	Chilli Paneer is one of...	Veg	Chinese Starter	recipe_img...	NULL
3	3	Chocolate Marbl...	It is a cake with a stre...	Egg	Bakery	recipe_img...	NULL
4	4	Vegan Chocolat...	People love gorging o...	Vegan	Bakery	recipe_img...	1
5	5	High-Protein Qu...	Khichdi is a popular tr...	Veg	Lunchtime meal	recipe_img...	NULL
6	6	Sugar free man...	Summers in India is al...	Veg	Dessert	recipe_img...	NULL
7	7	Veg Biryani	If you are looking for a...	Veg	Dinner Meal	recipe_img...	NULL
8	8	Cold Coffee	There's just somethin...	Veg	Drinks	recipe_img...	NULL
9	9	ChickenSchezw...	Momos were first intro...	Non-Veg	Japanese Starter	recipe_img...	NULL
10	10	Healthy Chicken...	Healthy Chicken Man...	Non-Veg	Soup	recipe_img...	NULL
11	11	Vegan Rice Kheer	Rice Kheer is a sweet...	Vegan	Dessert	recipe_img...	10

Recipe_prep_details

Result Grid		Filter Rows:		Export:	Wrap Cell Content:
	recipe_id	preparation_time	num_of_servings	ingredients	instructions
▶	1	00:00:20	1	Cashewnut (2 Piece Split) Watermelon Seeds-...	1. In a bowl, add Water, Cashew, Magaz and k...
	2	00:00:25	2	Atta- 2 tablespoons Salt- 1 teaspoon Light So...	1. Fine chop the garlic, ginger, spring onions an...
	3	00:00:55	16	Baking spray with flour 1 2/3 cups all-purpos...	1. Preheat oven to 350°. Coat a 10-inch Bundt...
	4	01:00:00	13	Atta- 1.25 cups Baking Powder- 1 teaspoon ...	1. Chop the chocolate into tiny chunks the size ...
	5	00:00:30	1	Double Bean- 2.5 tablespoons Quinoa- 2 teas...	1. In a bowl, add Water, Lima Beans and soak ...
	5	00:15:00	2	Honey-0.25 cups Saffron- 1 pinch Mango- 6 ...	1. Clean and peel the mango. Cut the flesh and...
	7	01:05:00	4	Red Chilli Powder- 0.5 teaspoons Turmeric Po...	1. Clean the vegetables and cut carrot into the ...
	8	00:10:00	1	Slim Milk- 1 cup Coffee Powder- 0.75 teaspoo...	1. In a blender, add Slim Milk, Instant Coffee Po...
	9	00:20:00	2	Atta- 0.5 cups Refined Oil- 2 teaspoons Salt...	1. Dough for momos : In a mixing bowl add whol...
	9	00:10:00	2	Light Soy Sauce- 2 tablespoons Refined Oil- ...	1. Boil the noodles with little salt and oil. Once it...
	11	00:30:00	3	White Rice- 0.5 cups Jaggery- 0.5 cups Card...	1. Wash and soak rice in water for 15 minutes. ...

Nutri_content

Result Grid | Filter Rows: Export: Wrap Cell Content:

	calories_per_serving	carbs	proteins	saturated_fats	trans_fats	cholesterol	recipe_id
▶	257	16	14	15	15	10	1
	408	42	23	8	8	101	2
	219	34	4	4	2	44	3
	290	26	3	8	9	40	4
	390	61	19	8	7	44	5
	512	61	7	26	13	49	6
	264	46	8	5	4	60	7
	128	25	7	0	0	0	8
	471	76	20	4	5	64	9
	484	39	39	17	10	80	10
	1540	201	56	85	79	301	11

Users_profile

#	id	pic	user_id
1	1	profile_pics/rose.jpeg	1
2	6	profile_default.jpeg	10
*	NULL	NULL	NULL

HomePage

The image shows the homepage of NutriBucket, a recipe portal. The top banner features a close-up of granola and strawberries, with the NutriBucket logo and the tagline "A Recipe Portal For a healthy you". The navigation bar includes links for My Recipes, Upload Recipe, Profile, Logout, Categories, Home, About, and Contact. Below the banner, there are eight recipe cards arranged in two rows of four:

- Kadai Paneer:** A dish of paneer cubes in a spicy, saucy base.
- Chilli Paneer:** A dish of paneer cubes in a red chili-based sauce.
- Chocolate Marble cake:** A round cake with a distinct marbled pattern of chocolate and vanilla.
- Vegan Chocolate Chip Cookies:** A hand holding a large, round cookie with visible chocolate chips.
- High-Protein Quinoa Khichdi:** A bowl of yellow quinoa khichdi garnished with cilantro.
- Sugar free mango icecream:** A dessert in a glass with a bright yellow mango sorbet or icecream.
- Veg Biryani:** A bowl of aromatic rice with various vegetables.
- Cold Coffee:** A coffee drink topped with chocolate syrup and served with a straw.

A "Next" button is located at the bottom right of the card grid. The footer contains a "Contact us here!!" link.

A collage of healthy food items including granola, strawberries, and green leaves.

My Recipes

Upload Recipe

Profile

Logout

NutriBucket

A Recipe Portal For a healthy you



Categories

Home

About

Contact



ChickenSchezwan Momos



Healthy Chicken Manchow Soup



Vegan Rice Kheer



a



Previous

Contact us here!!

Admin Page

Django administration

WELCOME, SHRUTI. VIEW SITE / CHANGE PASSWORD / LOG OUT

Site administration

AUTHENTICATION AND AUTHORIZATION

Groups	+ Add	Change
Users	+ Add	Change

RECIPE

Feedbacks	+ Add	Change
Nutri_contents	+ Add	Change
Recipe_prep_details	+ Add	Change
Recipes	+ Add	Change

USERS

Profiles	+ Add	Change
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Recent actions

My actions

- [Recipe object \(11\)
Recipe](#)
- [Recipe object \(10\)
Recipe](#)
- [Recipe object \(9\)
Recipe](#)
- [Recipe object \(8\)
Recipe](#)
- [Recipe object \(7\)
Recipe](#)
- [Recipe object \(6\)
Recipe](#)
- [Recipe object \(5\)
Recipe](#)
- [Recipe object \(4\)
Recipe](#)
- [Recipe object \(3\)
Recipe](#)
- [Recipe object \(2\)
Recipe](#)



[My Recipes](#) [Upload Recipe](#) [Profile](#) [Logout](#)

NutriBucket

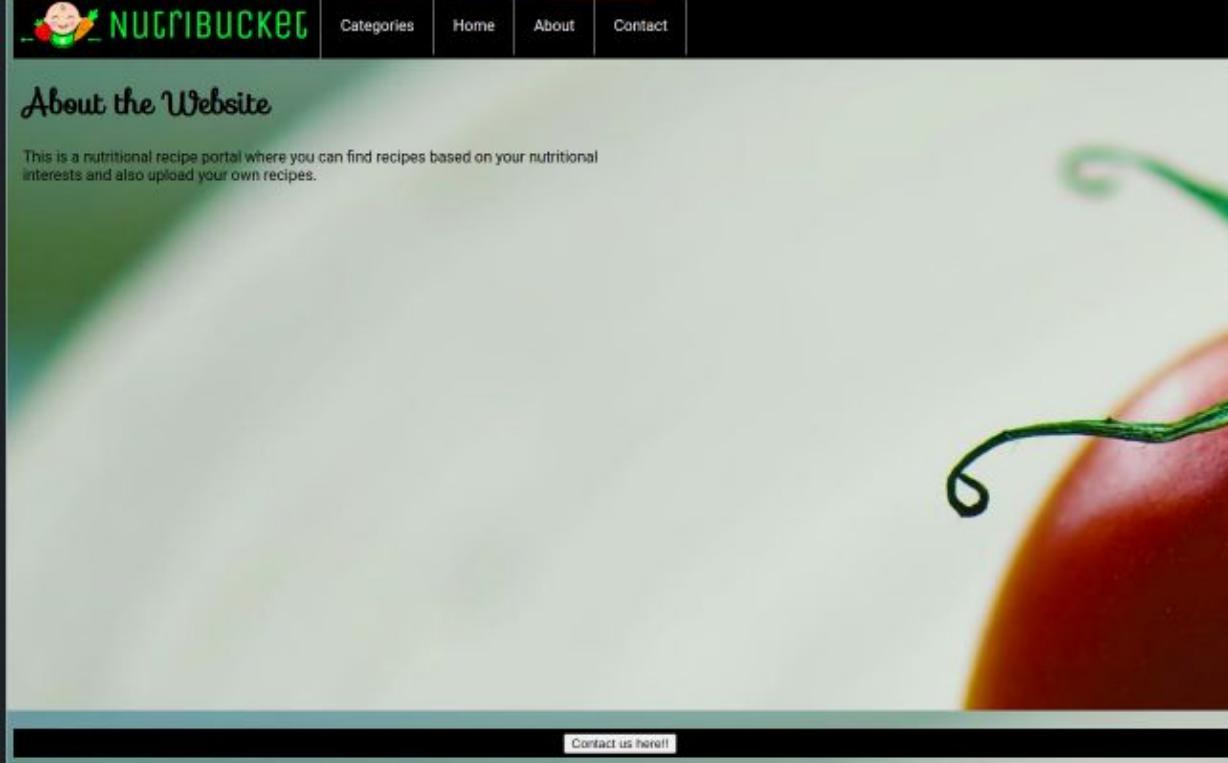
A Recipe Portal For a healthy you

 **NUTRIBUCKET**

[Categories](#) [Home](#) [About](#) [Contact](#)

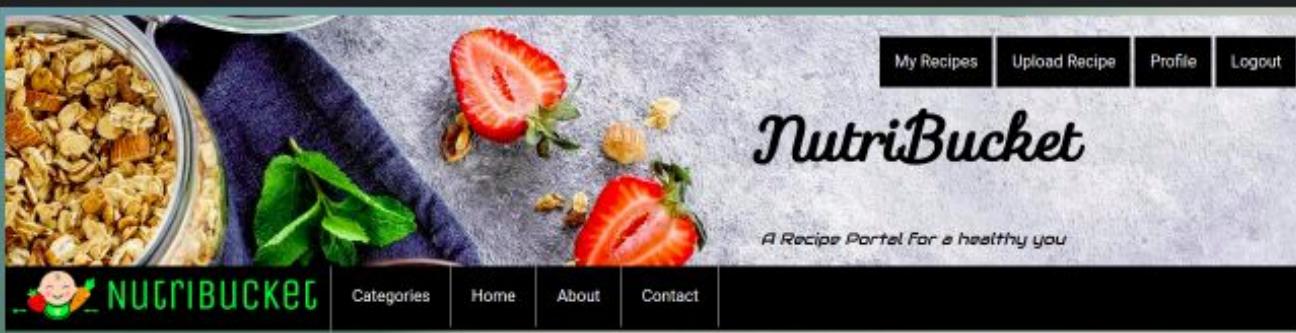
About the Website

This is a nutritional recipe portal where you can find recipes based on your nutritional interests and also upload your own recipes.



[Contact us here!!](#)

About Page



We would love to hear from you.

Drop in your ideas, suggestions and feedback in the message box to your right. You can also share your own recipes with us. Sign up on our website

Message Box

Full name

Email*

Message*

Contact Page



Categories

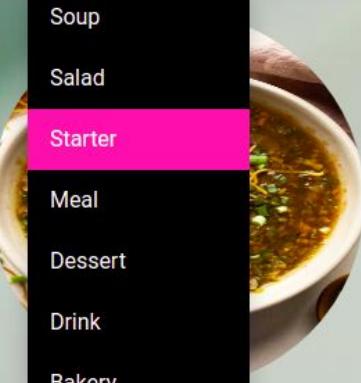
Home

About

Contact



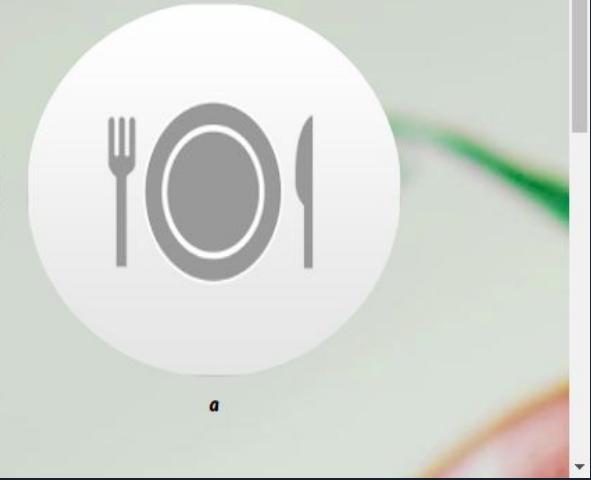
ChickenSchezwan Momos



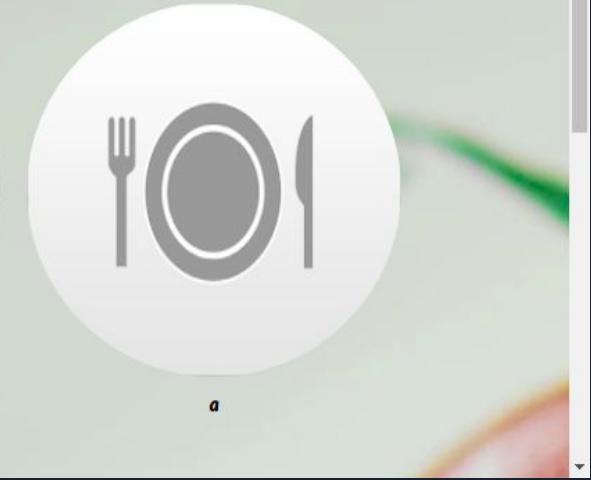
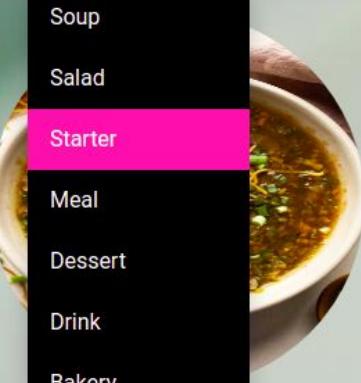
Hearty Chicken Mushroom Soup



Vegan Rice Kheer



NutriBucket

A Recipe Portal For a healthy you

The image shows two screenshots of the NutriBucket website. The top screenshot displays a header with a healthy meal (granola, strawberries, mint) and navigation links: My Recipes, Upload Recipe, Profile, Logout. The main title is "NutriBucket" with the subtitle "A Recipe Portal for a healthy you". The bottom screenshot shows a "Bakery" category page with two recipe cards: "Chocolate Marble cake" (image of a swirl cake) and "Vegan Chocolate Chip Cookies" (image of a cookie being held). A large, stylized text "Specific Category" is overlaid on the right side of the bottom screenshot.

My Recipes Upload Recipe Profile Logout

NutriBucket

A Recipe Portal for a healthy you

Bakery

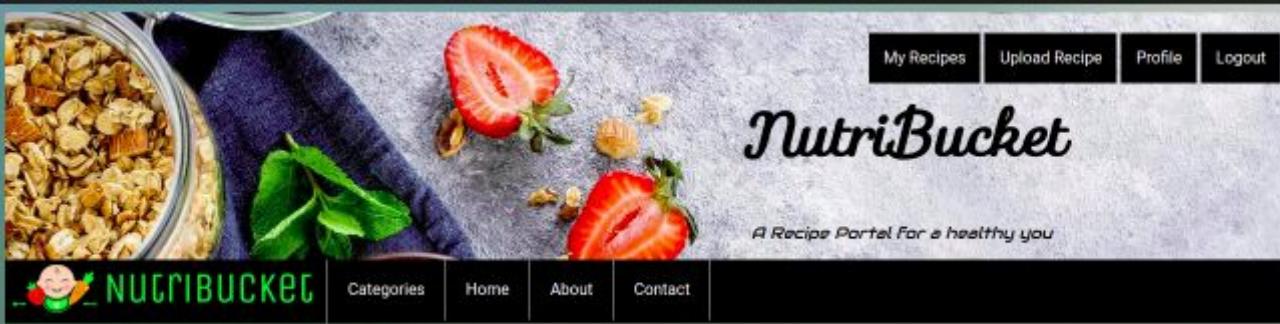
NUTRIBUCKET Categories Home About Contact

Chocolate Marble cake

Vegan Chocolate Chip Cookies

Contact us here!!

Specific Category



Recipes by GargiG (2)



Vegan Chocolate Chip Cookies



Specific
User

[My Recipes](#) [Upload Recipe](#) [Profile](#) [Logout](#)

NutriBucket

A Recipe Portal For a healthy you

 [Categories](#) [Home](#) [About](#) [Contact](#)

Upload Recipe

Recipe name*

Preparation time*

Calories per serving*

Recipe description*

Num of servings*

Carbs*

Ingredients*

Proteins*

Saturated fats*

Trans fats*

Cholesterol*

Instructions*

Recipe category*

Recipe type*
Veg

Contact us here!!

Create Recipe



[My Recipes](#) [Upload Recipe](#) [Profile](#) [Logout](#)

NutriBucket

A Recipe Portal For a healthy you

 **NUTRIBUCKET**

[Categories](#) [Home](#) [About](#) [Contact](#)



GargiG
gargig02@gmail.com

Profile Info

Username*

Required. 150 characters or fewer. Letters, digits and @/./-/_. only.

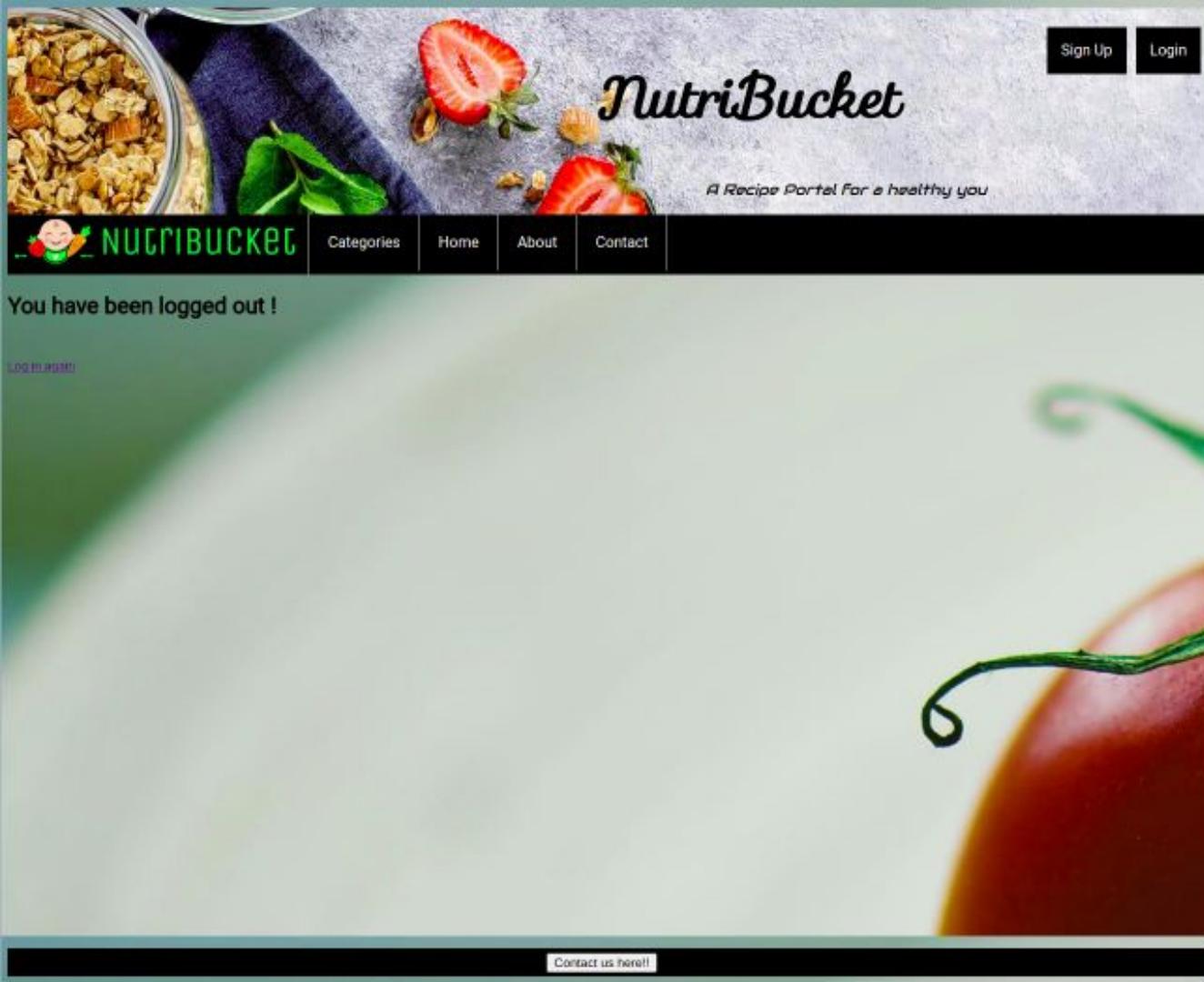
Email*

Pic*
Currently: [profile_pics/rose.jpeg](#)
Change: No file chosen



Contact us here!!

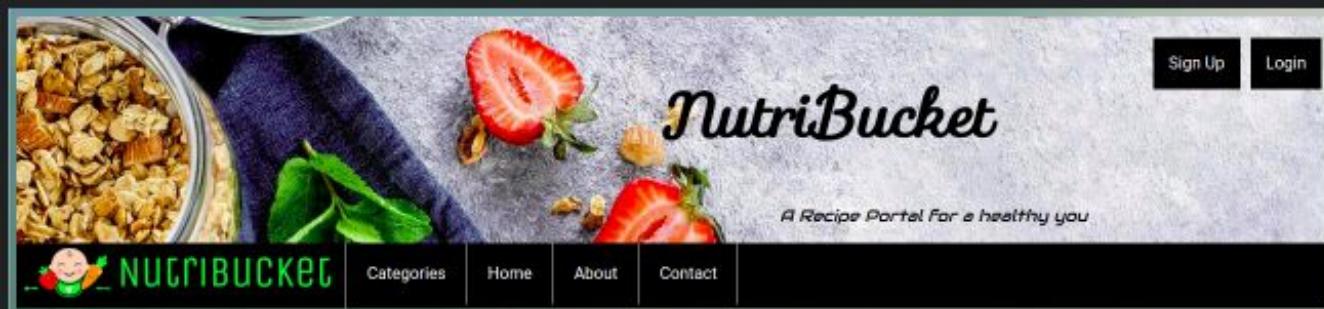
Profile Page



Logout Page



Sign Up Page

[Sign Up](#)[Login](#)

NutriBucket

A Recipe Portal for a healthy you.



Categories | Home | About | Contact

Login

Username*

Password*

[Login](#)

[Forgot Password?](#)

Not Registered? [Sign Up Now](#)

Contact us here!!

Login Page



ChickenSchezwan Momos

Momos were first introduced in Nepal during the 14th century. Momos were brought to Japanese cuisine and spread to other countries. Soon enough as the years went by, restaurants and five-star eateries added it to their menus.

Prep Time
00:20:00

Serving
2

Tags : Japanese Starter
Non-Veg

Instructions

- Dough for momos : In a mixing bowl add whole wheat flour, salt, oil. mix. Then gradually add water to knead till a tight dough is formed. Allow the dough to rest for 15min.
- Divide the dough into equal pieces. one by one on a floured surface roll them out till paper thin. Cut into a 2 1/2 inch round with a cutter. Cover and keep with a cloth. Repeat till all the dough is used up.
- Heat oil in a pan, add ginger, garlic, onion and saute. Then add celery and cook it well. Add water and dry red chilli. Cook until the chilli gets soft.
- Add vinegar, schezwan pepper and salt to taste. Let the mixture cool down and grind to make fine paste.
- For momos stuffing : In a mixing bowl add the chicken mince, cabbage, green chili, carrot, spring onions, remaining chopped ginger, onion and garlic. Add 1 tbsp schezwan sauce along with salt, 1tsp vinegar and pepper. Mix well.
- Assembly : Place the cut up rounds one by one on a floured surface. Place an appropriate amount of mixture in the centre and dampen the border. Seal the edges and fold into the desired shape.
- Meanwhile, keep a pot filled with water and let it boil. Prepare a steamer. As the water starts to boil, place the momos in the steamer and cover with a lid.
- Allow the momos to steam till cooked through for 8 to 10 min or till cooked through. Gently remove the momos on a plate and serve with schezwan sauce.

Ingredients

Atta- 0.5 cups
Refined Oil- 2 teaspoons
Salt- 1 teaspoon
Jaggery- 0.5 teaspoons
Red Dry Chilli Bydagil- 6 pieces

Nutritional Content

Calories per serving : 471

Carbs : 76

Protein : 20

Trans Fats : 5

Saturated Fats : 4

Cholesterol : 64

[Delete Recipe](#)

[Update Recipe](#)

Single Recipe

A top-down photograph of a rustic wooden table. On the left, there's a black cast-iron skillet filled with a colorful mix of roasted vegetables like red bell peppers, onions, and potatoes. Next to it is a small white bowl with green olives. In the center-left, there are several whole onions (red and yellow) and some fresh herbs like parsley and cilantro. To the right, there's a round loaf of bread, a pile of black lentils, and a large piece of golden-brown baked bread or cake. A wooden spoon lies next to the bread. In the bottom right corner, there's a metal ladle with some oil and some dried herbs. A small white notebook with handwritten text is propped up against the bread. The background is a light-colored wooden surface.

Thank You