



FSEATS

E-Project

Android-Food Choice App

Group Members:

Syeda Fazila Wali 1240120
Sumna Imran 1240103

Submitted To:
eProjects@aglsm.com

Project Instructor:
Sir Faizan



FSEATS

Project Certification

CERTIFICATION OF COMPLETION

THIS CERTIFIES THAT

Syeda Fazila Wali 1240120

Sumna Imran 1240103

Has successfully Design and Developed

EXCELLENT COACHING

Submitted by:

Syeda Fazila Wali

Sumna Imran

SIGNATURE

Sir faizan

DATE

25-August-2021

Acknowledgement:

We like to thank many people who helped us in completing this project. Formost I would like to thank Almighty Allah for giving us strength and ability to complete this project. We would like to express our gratitude to all those who gave us the possibility to complete this website and we want to thank the Department of faculty for helping us to do the necessary research. We furthermore, thanks to our class teacher Sir Zuhaib Imran our Great Teacher and also our Faculty Instructor

Sir Yasir Ameen for giving us completes support and advising us in the project.

Thank You.

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Task Sheet

Sr.	Task	Actual Start Date	Actual Days	Team Mate Name	Status
1.	Information Collecting	03-Aug-2021	02	Sumna Imran, Syeda fazila wali	Completed
2.	Making Logo	05-Aug-2021	01	Sumna Imran	Completed
3.	Making Layout/Pages	06-Aug-2021	10	Sumna Imran	Completed
4.	Connecting Links	15-Aug-2021	02	Sumna Imran, Syeda Fazila wali	Completed
5.	Application Testing	17- Aug-2021	04	Sumna Imran	Completed

6.	Images Collection	21- Aug-2021	02	Sumna Imran	Completed
7.	Documentation	24-Aug-2021	2	Syeda fazila wali	Completed

LIST OF VALIDATION

<u>Option</u>	<u>Validation</u>
Fields In Form should not be Null	Yes
Homepage Has Forward Only Link	Yes
All Webpages have link back to Homepage	Yes
Request Quote Form Included	Yes
All Pages opens in mainframe (iframe)	Yes
All Functions Are Compatible with Google Chrome	Yes

SUBMISSION CHECKLIST

<u>S.NO</u>	<u>LIST OF ITEMS</u>	<u>YES</u>	<u>NO</u>	<u>COMMENTS</u>
1.	DO ALL PAGES LINKED TOGETHER	<u>YES</u>		
2.	ALL HYPERLINKS WORKING	<u>YES</u>		
3.	Site Browser Compatible	<u>YES</u>		<u>TESTED GOOGLE CHROME, FIREFOX, IE8</u>
4.	Project Zip File	<u>YES</u>		<u>CREATED USING WINRAR</u>

User Guide:

Disclaimer:

Not all these design features are appropriate in all cases. There are always exceptions, and there are lots of bad examples of these features being used wrongly, over-used, or done without sensitivity to the “symphony” of a site’s design.

You can’t just take all these elements, throw them together and make a good web page, any more than you can take some eggs, sugar, flour and throw them together and get a cake.

Making a web page that works requires a lot of sensitivity to the various forces at work. A good design solution is one that balances those (often opposing) forces.

Introduction

The thirst for learning, upgrading technical skills and applying the concepts in real life environment at a fast pace is what the industry demands from IT professionals today. However busy work schedules, far-flung locations, and unavailability of convenient time-slots pose as major barriers when it comes to applying the concepts into realism. And hence the need to look out for alternative means of implementation in the form of laddered approach.

The above truly pose as constraints especially for our students too! With their busy schedules, it is indeed difficult for our students to keep up with the genuine and constant need for integrated application which can be seen live especially so in the field of IT education where technology can change on the spur of a moment. *Well, technology does come to our rescue at such times!!*

Keeping the above in mind and in tune with our constant endeavour to use Technology in our training model, we at Aptech have thought of revolutionizing the way our students learn and implement the concepts using tools themselves by providing a *live and synchronous eProject learning environment!*

So what is this E- Project?

E-Project is a step by step learning environment that closely simulates the classroom and Lab based learning environment into actual implementation. It is a project implementation at your fingertips!! An electronic, live juncture on the machine that allows you to

- Practice step by step i.e. laddered approach.
- Build a larger more robust application.
- Usage of certain utilities in applications designed by user.
- Single program to unified code leading to a complete application.
- Learn implementation of concepts in a phased manner.
- Enhance skills and add value.
- Work on real life projects.
- Give a real life scenario and help to create applications more complicated and useful
- Mentoring through email support.

How do we start accessing the Sample eProject?

The students at the center are expected to complete this eProject and send complete documentation with source code within the time allotted to eProjects Team.
Looking forward to a positive response from your end!!

Objectives of the project

The Objective of this program is to give a sample project to work on real life projects. These applications help you build a larger more robust application.

The objective is not to teach you the software s but to provide you with a real life scenario and help you create basic applications using the tools.

You can revise the chapters before you start with the project.

These programs should be done in the Lab sessions with assistance of the faculty if required.

It is very essential that a student has a clear understanding of the subject.

Kindly get back to eProjects Team in case of any doubts regarding the application or its objectives.

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Problem Statement



Food Choice App

The main aim of developing this Android-based mobile Carve your Choice Food App is to provide easy food application to the users those who want to explore tasty food in their kitchen. This app can be helpful to the newcomers to prepare delicious food.

EXISTING SOLUTION

- Displays only recipe description by selecting the particular recipe
- only shows grocery items
- individual details of each ingredient

PROBLEM

- Many people want to do a variety of recipes in their homes.
- Some people may have a habit of preparing a variety of cuisines in their homes and they try to browse and cook.
- Here there is a problem arises of ingredients, some may be available may not be available and it takes more time to search and can't find nutrition facts directly.

DISADVANTAGES OF EXISTING SOLUTION

- Manually typing about the items
- Doesn't show each and every detail of vegetables
- It requires more time to search for recipes.

PROPOSED SYSTEM

We are going to provide a Carve your Choice Food App for different ingredients like organic food and inorganic food materials with their use cases and also we are linking up with videos so that everyone can access easily

ADVANTAGES OF PROPOSED SYSTEM

- Time-saving, Conduit-free setup, and maintenance
- Ease of Use and Implementation
- It is useful for bachelors
- The people who don't know cooking
- It can show the diet details so that we can follow healthy tips

MODULES

User (My Recipes):

Users can add and edit the recipes of their choice.

Grocery list:

Users can select any type of ingredients according to the categories existing in the database and can prepare their cuisines.

Cook Recipes:

The user can find many varieties of recipes and can choose their favorite ones to prepare.

Meal Planner:

According to the person, they can plan their diet for the whole day that is breakfast, lunch, and dinner.

Kitchen tips and tricks:

People can follow some of the tips that they need for their kitchens.

CONCLUSION

As our food-related idea is useful for a number of people we are providing features for literate and illiterate people so that the person can easily understand and they can prepare any type of recipe using this app and can learn the easy way of cooking with their available items.

Hardware/ Software Requirements

Hardware

- Android mobile with a minimum version 2.2.
- The processor is not less than 500MHZ.
- RAM is not less than 2048MB.
- SD card with a minimum of 512MB.
- Resolution is not less than 480*800pixs.



Software

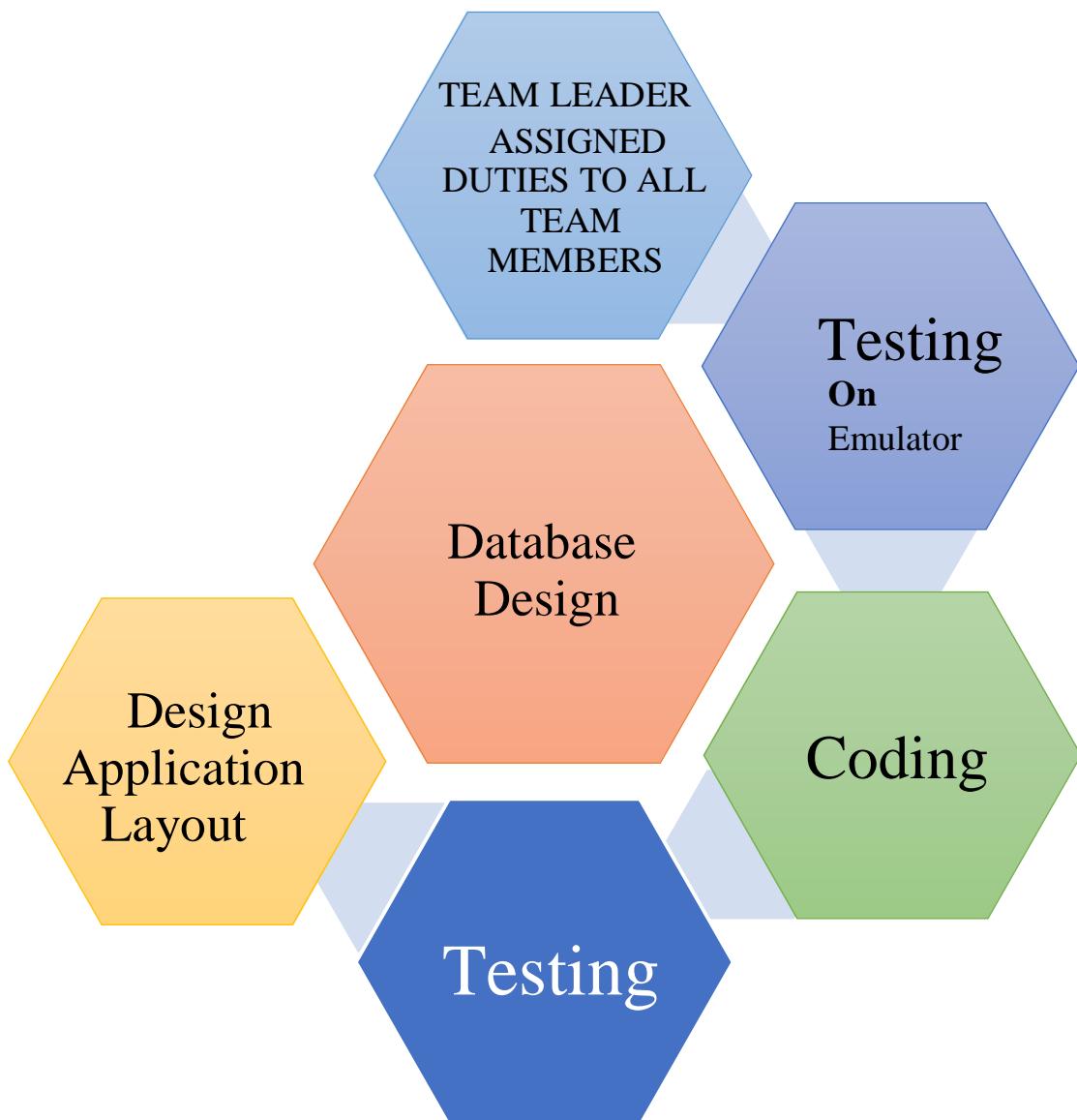
Use software as per your requirement

- Windows OS/JAVA/Android SDK/Notepad/SQL/Android 2.2 or Later



Project Plan

Our Plan And Our Idea Was To Provide Maximum Output In The Minimum Time. We Tried To Make Our Database Secure And Well Managed So That Everybody Know About The Process Of Pharmaceuticals Easily. We Make An Easiest Way To Full Fill Form Requirement.



Project Review and Monitoring Report.

First of all, group projects force you to work with your group members. Unfortunately, as we all know, is doesn't happened before but in this the real mirrors world, where you don't get to choose your co-workers. Learning how to deal with someone who slacks, is confrontational or is nonresponsive is imperative to have a happy and successful work life.

We've learned how to work together as a team, what to do, such a nice criteria of studies we have by aptech, how to contribute in ideas, our minds start resolving errors, and giving us many ideas. Whole team is so much thankful to aptech learning, for giving us an opportunity to explore ourselves, we've to learned or practices more & more to make our skills best.

*As it was our fourth semester(hdse II /) project of Android, we would like to express our special thanks to our faculty sir **Faizan**, who helped us through thick and thin and guided us like a real mentor, we would like to thanks our batch coordinator as well, Sir faizan who gave us the golden opportunity to do this wonderful project of ANDROID-Food Choice App , which also helped us to master our skills in designing, programming and database and we came to know about so many new things we are really thankful to them.*

Home Page

6:05 212 B/s

FSEATS

WELCOME TO FSEATS!

EXPLORE RECIPE

EXPLORE RECIPE!

EXPLORE RECIPE!

Burger Homepage



ZINGER BURGER RECIPE



Dish Name: Burger

The only bad burger is the one you didn't eat :)

[RECIPE IN ENGLISH](#)

[RECIPE IN URDU](#)

[GO BACK](#)



Burger Recipe in English



RECIPE IN ENGLISH



Dish Name: Burger

Ingredients:

Chicken thigh pieces $\frac{1}{2}$ kg (debone), Water 3 Cups, Namak (Salt) 1 and $\frac{1}{2}$ tsp, Sirka (Vinegar) 2-3 tbs, Maida (All-purpose flour) sifted 3 Cups, Chicken powder 1 and $\frac{1}{2}$ tbs, Lehsan powder (Garlic powder) 1 tsp, Lal mirch powder (Red chilli powder) 1 tsp or to taste, Water 1 and $\frac{1}{2}$ Cup, Cooking oil for frying, Mayonnaise $\frac{1}{2}$ Cup, Hot sauce 2 tbs, Tomato ketchup 2 tbs, Mustard paste 1 $\frac{1}{2}$ tsp, Namak (Salt) 1 pinch or to taste, Chicken powder $\frac{1}{2}$ tbs, Paprika powder 1 tsp, Namak (Salt) $\frac{1}{4}$ tsp or to taste, Kali mirch powder (Black pepper powder) 1 tsp, Onion powder 1 and $\frac{1}{2}$ tsp, Zeera powder (Cumin powder) 1 tsp, Lal mirch powder (Red chilli powder) $\frac{1}{2}$ tbs or to taste, Lehsan powder (Garlic powder) 1 and $\frac{1}{2}$ tsp.

Assembling:

Burger bun, Mayonnaise, Iceberg Cheese slice, Jalapeno slices



Directions:

Prepare Crispy Chicken:

Pound chicken thigh pieces with the help of the kitchen hammer or meat mallet. In a bowl, add chicken thigh pieces, water, salt, vinegar and mix well, cover and let it rest for 2-3 hours. In a bowl, add all-purpose flour, chicken powder, garlic powder, red chilli powder and mix well. In a separate bowl, add water. Now coat marinated chicken pieces in dry flour mixture then dip into water and again coat in dry flour mixture. In a wok, heat cooking oil and fry chicken on low flame until golden brown (approx. 7-8 minutes).

Prepare Burger Sauce:

In a bowl, add mayonnaise, hot sauce, tomato ketchup, mustard paste, salt and whisk well.

Prepare Spice Mix:

In a bowl, add chicken powder, paprika powder, salt, black pepper powder, onion powder, cumin powder, red chilli powder, garlic powder, cover and shake well. Spice mix is ready!

Assembling:

Sprinkle prepared spice mix on both sides of crispy chicken pieces. On burger bun, add mayonnaise, iceberg, crispy fried chicken piece, cheese slice, iceberg, jalapenos, prepared burger sauce and top with another bun. Serve with potato chips and tomato ketchup!



TAKES NOTES



Burger Recipe in Urdu

6:51

147.6 K/s

FSEATS

RECIPE IN URDU



Dish Ka Naam: Zinger Burger

Ajza:

For Chicken marinade:

Chicken breast fillets 2 Sirka 2 tsp
 Mustard paste 1 tsp Lehsan powder 1 tsp
 Safed mirch powder $\frac{1}{2}$ tsp Lal mirch $\frac{1}{2}$ tsp
 Worcestershire sauce 1 tsp Namak hasbe zaiqa

For Flour coating:

Maida 2 cup Lal mirch 1 tsp Kali mirch $\frac{1}{2}$ tsp • Lehsan powder $\frac{1}{2}$ tsp Namak hasbe zaiqa Corn flour 3 tsp Chawal ka atta 4tsp Ande 2 Doodh $\frac{1}{2}$ cup Oil for deep frying

Mayo Sauce:

Chili garlic sauce 1 and $\frac{1}{2}$ tsp Mustard paste 1 tbs Mayonnaise 5 tbs

Assembling:

Buns Mayonnaise Ice berg Fried chicken Mayo sauce Cheese slice Ketchup

6:52

681 B/S

FSEATS

Directions:

Chicken breast ka 4 fillets bana lein, fillets ko hammer ker lein. Bowl mein sirka, mustard paste, lehsan powder, safed mirch powder, lal mirch, worcestershire sauce aur namak dal ker ache tarhan mix ker lein. Is mein fillets ko dal ker ache tarhan coat karein, 30-45 minutes kliya marinate ker lein. Flour coating banana kliya, bowl mein maida, lal mirch, kali mirch, lehsan powder, namak, corn flour aur chawal ka atta dak ker mix karein aur side per rakh dein. Egg coating banana kliya, bowl mein do ande aur doodh dal ker mix karein aur side per rakh dein. Karhai mein oil garam karein, ek marinated chicken fillet ko egg mixture mein dip karein phr flour mixture mein ache tarhan coat karein, dobara egg mixture mein dip ker k flour mixture mein coat ker lein. Darmiyani ancch per deep fry ker lein, ek side 3 minute fry karein. Crispy coat, brown hunay tak fry ker lein. Yehe process dobara duhrayein baqi fillets kliya. Mayo sauce banana kliya, bowl mein chili garlic sauce, mustard paste aur mayonnaise dal ker ache tarhan mix karein aur dressing bottle mein dal dein. Assembling kliya, burger buns per mayonnaise lagayein. Ice burg leaf, fried chicken fillet, mayo sauce, cheese slice aur bun rakh dein. Homemade French fries aur ketchup k saath serve karein.



TAKES NOTES



Pizza HomePage

6:10

442 B/s

FSEATS

PIZZA RECIPE



Dish Name: Ranch Pizza

You can't make everyone happy. You're not pizza.- Anonymous

[RECIPE IN ENGLISH](#)

[RECIPE IN URDU](#)

[GO BACK](#)



Pizza recipe in English



Dish Name: Ranch Pizza

Ingredients:

Prepare Ranch Sauce:

Cream 1 Cup Lemon juice 3 tbs
Mayonnaise 1 Cup Kali mirch powder
(Black pepper powder) ½ tsp Dried parsley
1 and ½ tsp Onion powder ½ tsp Lehsan
powder (Garlic powder) ½ tsp Namak (Salt)
1 pinch Soya (Dill) finely chopped 1 and ½
tbs

Prepare Chicken Filling:

Warm water ½ Cup Doodh (Milk) warm ¼
Cup Sugar 1 tbs Khameer (Instant yeast)
3 tsp Maida (All-purpose flour) sifted 3
Cups Namak (Salt) 1 tsp Cooking oil 2 tbs
Lukewarm water 2-3 tbs or as required

Cooking oil 2 tbs Boneless chicken small
cubes 400g Adrak lehsan paste (Ginger
garlic paste) 1 tsp Namak (Salt) ½ tsp or to
taste Lal mirch powder (Red chilli powder)
1 tsp or to taste Haldi powder (Turmeric
powder) ½ tsp Zeera powder (Cumin
powder) 1 tsp Kali mirch (Black pepper)
crushed 1 tsp Lemon juice 1 tbs Dahi
(Yogurt) whisked 3 tbs

Assembling:

Cheddar cheese grated Mozzarella
cheese grated Shimla mirch (Capsicum)
cubes Pyaz (Onion) Tamatar (Tomatoes)
deseeded and cubes Mushrooms sliced
Black olives sliced Cheddar cheese grated
Mozzarella cheese grated Dried oregano
Lal mirch (Red chilli) crushed



Prepare Ranch Sauce: In a bowl, add cream, lemon juice and whisk well. Add mayonnaise, black pepper powder, dried parsley, onion powder, garlic powder, salt, dill and mix until well combined. Ranch sauce is ready.

Prepare Pizza Dough: In a jug, add warm water, milk, sugar, instant yeast and mix well, cover and let it rest for 10-15 minutes. In a bowl, add all-purpose flour, salt and mix well. Add cooking oil and mix well until it crumbles. Gradually add dissolved yeast mixture and mix well. Add water and knead until dough is formed, cover and let it proof for 1 hour (warm place).

Prepare Chicken Filling: In a frying pan, add cooking oil, chicken and mix well until it changes color. Add ginger garlic paste, salt, red chilli powder, turmeric powder, cumin powder, black pepper crushed, lemon juice, mix well and cook for 1-2 minutes. Add yogurt and mix well, cover and cook on medium flame for 4-5 minutes then cook on high flame until dries up and set aside. Sprinkle dry flour and knead dough again until smooth. Divide the dough into 3 parts, take one part, sprinkle dry flour and roll out with the help of rolling pin. On 9" inch pizza pan, place rolled dough, press gently and prick with fork. Add and spread ranch sauce 3-4 tbs, cheddar cheese, mozzarella cheese, cooked chicken, capsicum, onion, tomatoes, mushrooms, black olives, cheddar cheese, mozzarella cheese, dried oregano and red chilli crushed (makes 3 medium Pizzas). Bake in preheated oven at 200 C for 10-12 minutes. Take out from pizza pan and drizzle prepared ranch sauce then cut into slices and serve!



TAKES NOTES



Pizza Recipe in Urdu

6:12

16.6 K/S

FSEATS

RECIPE IN URDU



Dish Ka Naam:Ranch Pizza

Ajza:

Prepare Ranch Sauce: Cream 1 Cup Lemon juice 3 tbs Mayonnaise 1 Cup Kali mirch powder (Black pepper powder) $\frac{1}{2}$ tsp Dried parsley 1 and $\frac{1}{2}$ tsp Onion powder $\frac{1}{2}$ tsp Lehsan powder (Garlic powder) $\frac{1}{2}$ tsp Namak (Salt) 1 pinch Soya (Dill) finely chopped 1 and $\frac{1}{2}$ tbs

Prepare Pizza Dough: Warm water $\frac{1}{2}$ Cup Doodh (Milk) warm $\frac{1}{4}$ Cup Sugar 1 tbs Khameer (Instant yeast) 3 tsp Maida (All-purpose flour) sifted 3 Cups Namak (Salt) 1 tsp Cooking oil 2 tbs Lukewarm water 2-3 tbs or as required

Prepare Chicken Filling: Cooking oil 2 tbs Boneless chicken small cubes 400g Adrak lehsan paste (Ginger garlic paste) 1 tsp Namak (Salt) $\frac{1}{2}$ tsp or to taste Lal mirch powder (Red chilli powder) 1 tsp or to taste Haldi powder (Turmeric powder) $\frac{1}{2}$ tsp Zeera powder (Cumin powder) 1 tsp Kali mirch (Black pepper) crushed 1 tsp Lemon juice 1 tbs Dahi (Yogurt) whisked 3 tbs

Assembling: Cheddar cheese grated , Mozzarella cheese grated, Shimla mirch (Capsicum) cubes ,Pyaz (Onion) ,Tamatar (Tomatoes) deseeded and cubes , Mushrooms sliced , Black olives , sliced Cheddar cheese, grated Mozzarella cheese grated , Dried oregano , Lal mirch (Red chilli) crushed

6:12

396 B/S

FSEATS

Directions:

Prepare Ranch Sauce: Bowl mein cream aur lemon juice dal ker ache tarhan whisk ker lein. Mayonnaise,kali mirch powder,dried parsley,onion powder,lehsan powder,namak aur soya dal ker ache tarhan whisk ker lein.Ranch sauce tayyar hai.

Prepare Pizza Dough:Jug mein neem garam pani,doodh,cheeni aur khameer dal ker ache tarhan mix ker lein aur dhak ker 10-15 minutes kliya chor dein.Bowl mein maida aur namak dal ker ache tarhan mix karein.Cooking oil dal dein aur crumble hunay tak ache tarhan mix ker lein.Thora thora ker ka dissolved khameer mixture dal ker ache tarhan mix ker lein.Pani dal dein aur ghond ker dough tayyar ker lein aur dhak ker 1 hour garam jagha proof hunay k liya

Prepare Chicken Filling: Frying pan mein cooking oil aur chicken dal dein aur rang tabdeel hunay tak ache tarhan mix ker lein.Adrak lehsan paste,namak,lal mirch powder,haldi powder,zeera powder,kali mirch crushed aur lemon juice dal ker ache tarhan mix karein aur 1-2 minutes kliya paka lein.Dahi dal ker ache tarhan mix karein aur darmiyani ancch per 4-5 minutes kliya paka lein phir tez ancch per sukh janay tak paka lein and side per rakh dein.Maida chirak dein aur dough ko smooth hunay tak dubara ghond lein.Dough ko 3 parts mein divide ker lein au,ek part lein aur maida chirak dein aur rolling pin ki madad sa bail lein.9" inch pizza pan mein rolled dough rakh dein,gently press ker lein aur fork ki madad sa prick ker lein.Ranch sauce 3-4 tbs dal ker pheela lein,cheddar cheese,mozzarella cheese,cooked chicken,shimla mirch,pyaz, tamatar,mushrooms,black olives,black olives,cheddar cheese,mozzarella cheese,dried oregano aur lal mirch crushed dal dein (makes 3 medium Pizzas).Preheated oven mein 200 C per 10-12 minutes kliya bake ker lein.Pizza ko oven sa nikal lein aur ranch sauce ko drizzle ker lein phir slices mein cut lein and serve karein!



TAKES NOTES



Lasagna Home Page



CHICKEN LASAGNA RECIPE



Dish Name: Chicken Lasagna

Lasagna ! the world's most perfect food! :)

[RECIPE IN ENGLISH](#)

[RECIPE IN URDU](#)

[GO BACK](#)



Lasagna Recipe in English

6:57 ⌚ ↑ ⚡

⌚ ⚡ 20 B/s ⚡

FSEATS

RECIPE IN ENGLISH



Dish Name: Chicken Lasagna

Ingredients:

Water 8-10 cups, Salt 1 tsp, Sufi cooking oil 1 tbs, Lasagna sheets 1 pack

For White sauce:

Butter 2 tbs, Flour 2 tbs, Milk 2 cups, Salt 1 tsp, Black pepper 1 tsp, Cheddar cheese 75 gms, Oregano 1 tsp, Oil 2 tbs, Garlic 1 tsp, Tomato puree ½ cup, Oregano 2 pinches, Simply Sufi Seekh Kabab 12 pieces (you can add and less quantity).

For Red sauce:

Onion 1 (chopped), Ginger 1 tsp, Pizza sauce 1 cup

For stuffing and layering:

Cheddar cheese 1 tabs for each layer. Mozzarella cheese grated as much you required

6:57 ⌚ ↑ ⚡

⌚ ⚡ 67 B/s ⚡

FSEATS

Directions:

For Lasagna Preparation:

In a pot, add 8-10 cups of water, salt and oil. Bring it to boil and add lasagna sheet and boil for 5-6 minutes. Strain water and rinse sheets with cold water. Sprinkle dash of oil to avoid sticking of sheets together.

For White sauce:

Put a pan on medium flame, add butter and melt it than add flour in it and gently stir and turn off the flame. Add milk and keep stirring for 4-5 minutes to avoid lumps. Now on flame and continuous stir till the sauce thickens. Add salt, pepper, cheddar cheese and stir. Add oregano and mix well and set aside. (You can add milk if mixture becomes thick)

For Red Sauce:

In a frying pan, add oil, onion, garlic and ginger sauté for a minute. Add pizza sauce and tomato puree and mix well. Add oregano and give it a good mix.

Simply Sufi seekh kabab:

Cut seekh kabab into ½ inch ring style.

For Layering:

In a baking dish, add red sauce in base of baking dish and then put lasagna sheets (according to baking dish length and width) one by one on it, add red sauce on top of lasagna sheet. Now arrange a layer of Simply Sufi Seekh kabab rings on it then put 2-3 tbs white sauce (not more than 3 tbs.), then sprinkle cheddar cheese then put lasagna sheets and repeat same steps and spread a layer of grated mozzarella cheese.

For Baking:

Preheat oven on 180 degrees. Bake lasagna for 30-45 minutes. Once golden crust of mozzarella appears on the top then turn off the oven. Put baking dish aside and cut lasagna into square shape and now it's ready to serve.



TAKES NOTES

Lasagna Recipe in Urdu

6:12

16.6 K/s

FSEATS

RECIPE IN URDU



Dish Ka Naam:Ranch Pizza

Ajza:

Prepare Ranch Sauce: Cream 1 Cup Lemon juice 3 tbs Mayonnaise 1 Cup Kali mirch powder (Black pepper powder) $\frac{1}{2}$ tsp Dried parsley 1 and $\frac{1}{2}$ tsp Onion powder $\frac{1}{2}$ tsp Lehsan powder (Garlic powder) $\frac{1}{2}$ tsp Namak (Salt) 1 pinch Soya (Dill) finely chopped 1 and $\frac{1}{2}$ tbs

Prepare Pizza Dough: Warm water $\frac{1}{2}$ Cup Doodh (Milk) warm $\frac{1}{4}$ Cup Sugar 1 tbs Khameer (Instant yeast) 3 tsp Maida (All-purpose flour) sifted 3 Cups Namak (Salt) 1 tsp Cooking oil 2 tbs Lukewarm water 2-3 tbs or as required

Prepare Chicken Filling: Cooking oil 2 tbs Boneless chicken small cubes 400g Adrak lehsan paste (Ginger garlic paste) 1 tsp Namak (Salt) $\frac{1}{2}$ tsp or to taste Lal mirch powder (Red chilli powder) 1 tsp or to taste Haldi powder (Turmeric powder) $\frac{1}{2}$ tsp Zeera powder (Cumin powder) 1 tsp Kali mirch (Black pepper) crushed 1 tsp Lemon juice 1 tbs Dahi (Yogurt) whisked 3 tbs

Assembling: Cheddar cheese grated , Mozzarella cheese grated, Shimla mirch (Capsicum) cubes ,Pyaz (Onion) ,Tamatar (Tomatoes) deseeded and cubes , Mushrooms sliced , Black olives , sliced Cheddar cheese, grated Mozzarella cheese grated , Dried oregano , Lal mirch (Red chilli) crushed

6:12

396 B/s

FSEATS

Directions:

Prepare Ranch Sauce: Bowl mein cream aur lemon juice dal ker ache tarhan whisk ker lein. Mayonnaise,kali mirch powder,dried parsley,onion powder,lehsan powder,namak aur soya dal ker ache tarhan whisk ker lein.Ranch sauce tayyar hai.

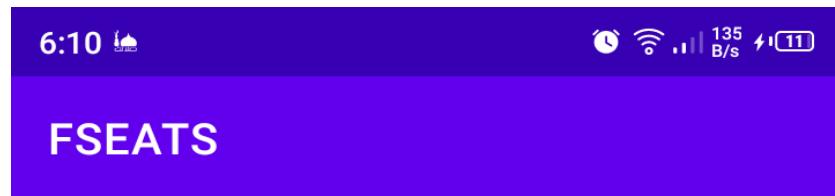
Prepare Pizza Dough:Jug mein neem garam pani,doodh,cheeni aur khameer dal ker ache tarhan mix ker lein aur dhak ker 10-15 minutes kliya chor dein.Bowl mein maida aur namak dal ker ache tarhan mix karein.Cooking oil dal dein aur crumble hunay tak ache tarhan mix ker lein.Thora thora ker ka dissolved khameer mixture dal ker ache tarhan mix ker lein.Pani dal dein aur ghond ker dough tayyar ker lein aur dhak ker 1 hour garam jagha proof hunay k liya

Prepare Chicken Filling: Frying pan mein cooking oil aur chicken dal dein aur rang tabdeel hunay tak ache tarhan mix ker lein.Adrak lehsan paste,namak,lal mirch powder,haldi powder,zeera powder,kali mirch crushed aur lemon juice dal ker ache tarhan mix karein aur 1-2 minutes kliya paka lein.Dahi dal ker ache tarhan mix karein aur darmiyani ancch per 4-5 minutes kliya paka lein phir tez ancch per sukh janay tak paka lein and side per rakh dein.Maida chirak dein aur dough ko smooth hunay tak dubara ghond lein.Dough ko 3 parts mein divide ker lein au,ek part lein aur maida chirak dein aur rolling pin ki madad sa bail lein.9" inch pizza pan mein rolled dough rakh dein,gently press ker lein aur fork ki madad sa prick ker lein.Ranch sauce 3-4 tbs dal ker pheela lein,cheddar cheese,mozzarella cheese,cooked chicken,shimla mirch,pyaz, tamatar,mushrooms,black olives,black olives,cheddar cheese,mozzarella cheese,dried oregano aur lal mirch crushed dal dein (makes 3 medium Pizzas).Preheated oven mein 200 C per 10-12 minutes kliya bake ker lein.Pizza ko oven sa nikal lein aur ranch sauce ko drizzle ker lein phir slices mein cut lein and serve karein!



TAKES NOTES

Takes Notes



WELCOME TO FSEATS NOTES

Enter Your Title

Enter Your Notes Here

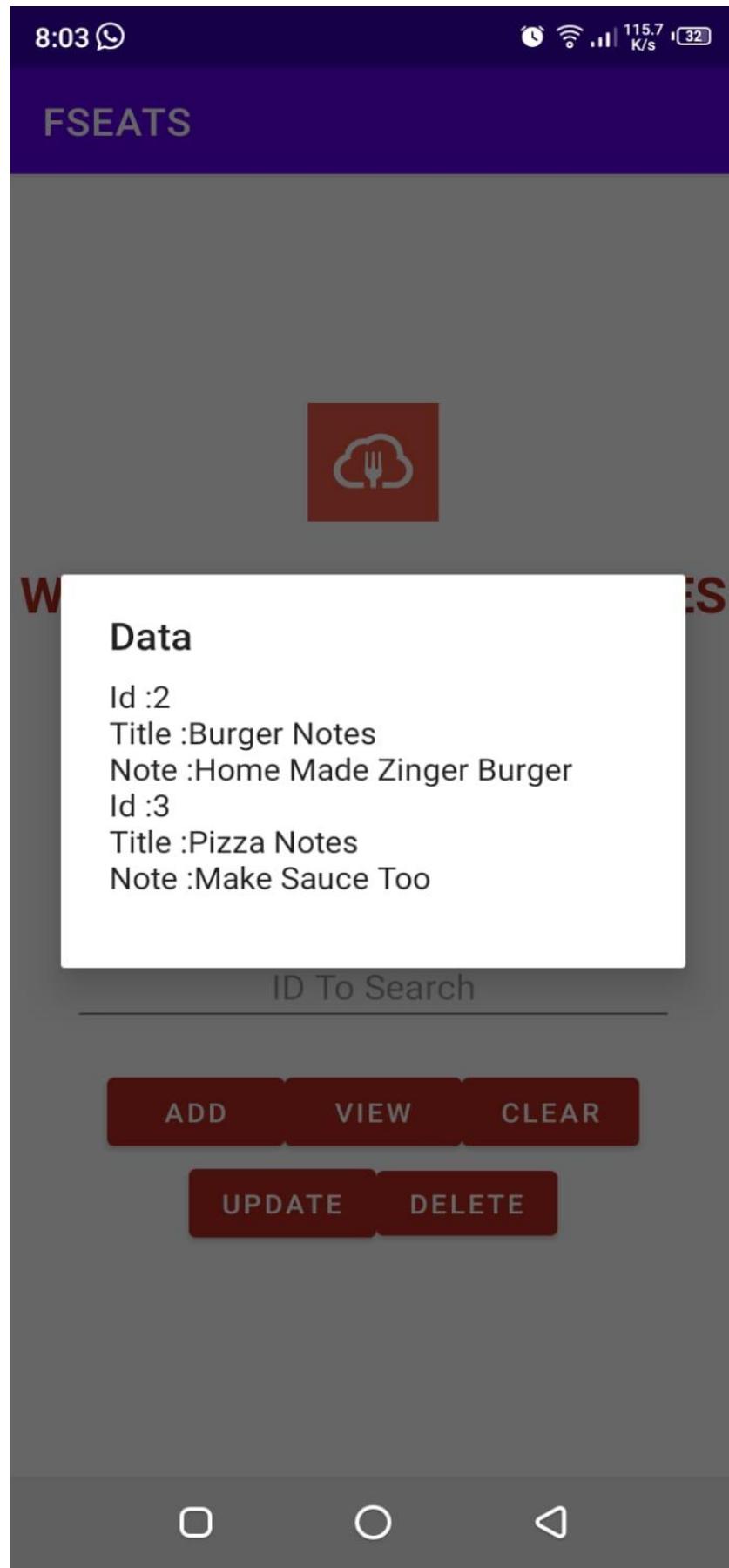
ID To Search

ADD VIEW CLEAR

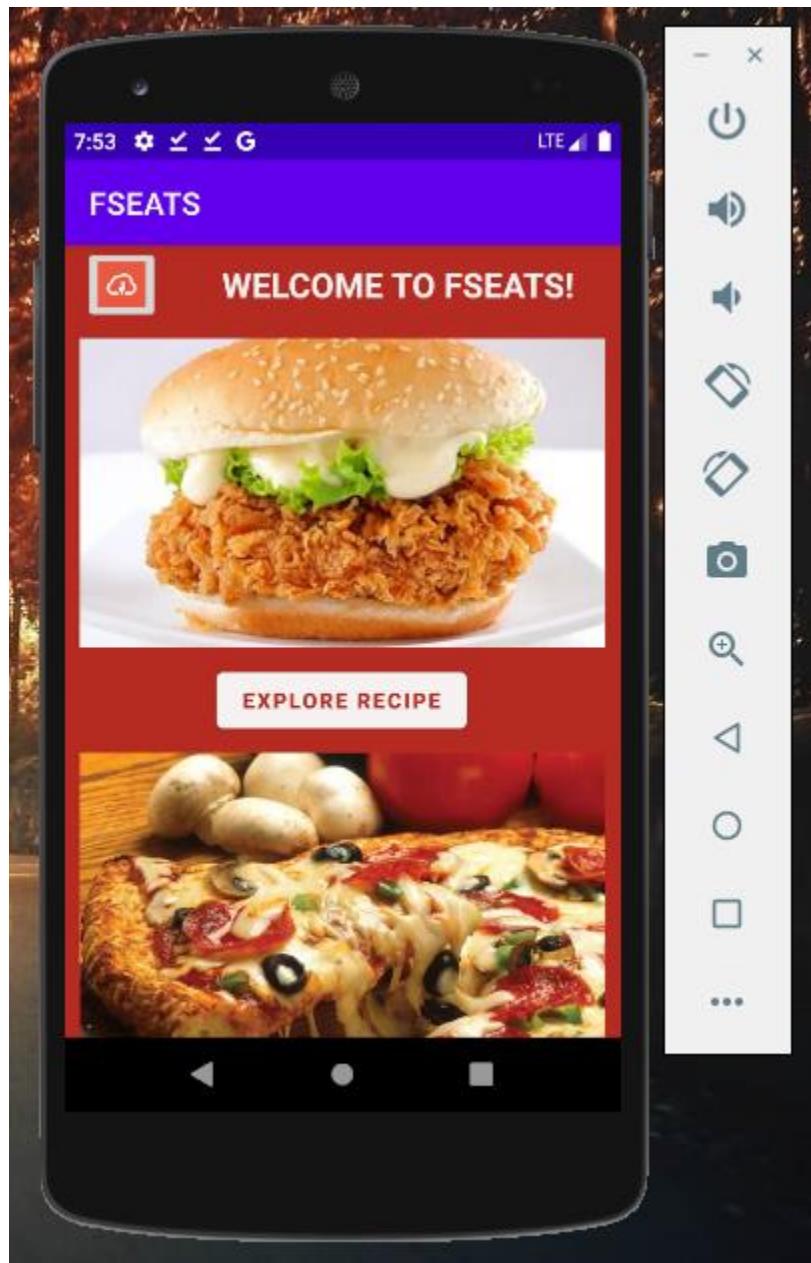
UPDATE DELETE



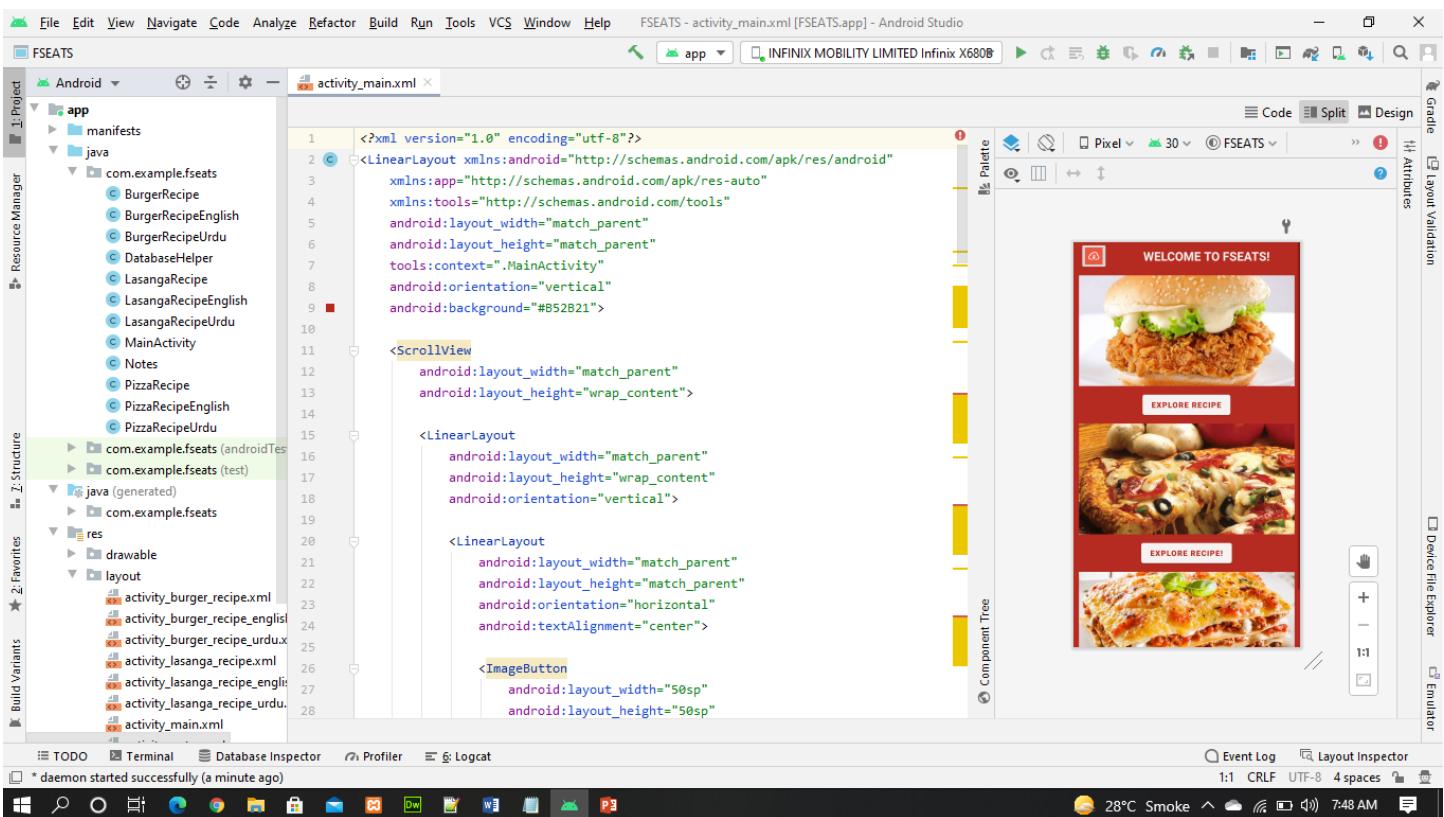
Notes Inserted



Emulator View



Backend View



Activity_main.XML

```
<?xml version="1.0" encoding="utf-8"?>
<LinearLayout xmlns:android="http://schemas.android.com/apk/res/android"
    xmlns:app="http://schemas.android.com/apk/res-auto"
    xmlns:tools="http://schemas.android.com/tools"
    android:layout_width="match_parent"
    android:layout_height="match_parent"
    tools:context=".MainActivity"
    android:orientation="vertical"
    android:background="#B52B21">

    <ScrollView
        android:layout_width="match_parent"
        android:layout_height="wrap_content">

        <LinearLayout
            android:layout_width="match_parent"
            android:layout_height="wrap_content"
            android:orientation="vertical">

            <LinearLayout
                android:layout_width="match_parent"
                android:layout_height="match_parent"
                android:orientation="horizontal"
                android:textAlignment="center">

                <ImageButton
                    android:layout_width="50sp"
                    android:layout_height="50sp"
                    android:layout_marginLeft="12dp"
                    android:src="@drawable/logo"
                    android:scaleType="centerCrop">
                </ImageButton>

                <TextView
                    android:id="@+id/tvName"
                    android:layout_width="match_parent"
                    android:layout_height="wrap_content"
                    android:layout_marginLeft="10dp"
                    android:layout_marginTop="10dp"
                    android:text="WELCOME TO FSEATS!"
                    android:textAlignment="center"
                    android:textColor="#F6F2F1">
            
```

```
        android:textSize="22dp"
        android:textStyle="bold">></TextView>
    </LinearLayout>

    <ImageView
        android:layout_margin="10dp"
        android:layout_width="match_parent"
        android:layout_height="200dp"
        android:src="@drawable/burger"
        android:scaleType="centerCrop">
    </ImageView>

<androidx.constraintlayout.widget.ConstraintLayout
    android:layout_width="match_parent"
    android:layout_height="match_parent">

    <Button
        android:id="@+id/button"
        android:layout_width="wrap_content"
        android:layout_height="wrap_content"
        android:layout_gravity="center_vertical"
        android:backgroundTint="#F6F2F1"
        android:text="EXPLORE RECIPE"
        android:textColor="#B52B21"
        android:textStyle="bold"
        app:layout_constraintEnd_toEndOf="parent"
        app:layout_constraintHorizontal_bias="0.498"
        app:layout_constraintStart_toStartOf="parent"
        tools:layout_editor_absoluteY="0dp"></Button>
    </androidx.constraintlayout.widget.ConstraintLayout>

    <ImageView
        android:layout_margin="10dp"
        android:layout_width="match_parent"
        android:layout_height="200dp"
        android:src="@drawable/pizza"
        android:scaleType="centerCrop">
    </ImageView>
    <androidx.constraintlayout.widget.ConstraintLayout
        android:layout_width="match_parent"
        android:layout_height="match_parent">

        <Button
            android:id="@+id/button1"
```

```
        android:layout_width="wrap_content"
        android:layout_height="wrap_content"
        android:layout_gravity="center_vertical"
        android:backgroundTint="#F6F2F1"
        android:text="EXPLORE RECIPE!"
        android:textColor="#B52B21"
        android:textStyle="bold"
        app:layout_constraintEnd_toEndOf="parent"
        app:layout_constraintHorizontal_bias="0.498"
        app:layout_constraintStart_toStartOf="parent"
        tools:layout_editor_absoluteY="0dp"></Button>
</androidx.constraintlayout.widget.ConstraintLayout>

<ImageView
    android:layout_margin="10dp"
    android:layout_width="match_parent"
    android:layout_height="200dp"
    android:src="@drawable/lasagna"
    android:scaleType="centerCrop">
</ImageView>
<androidx.constraintlayout.widget.ConstraintLayout
    android:layout_width="match_parent"
    android:layout_height="match_parent">

    <Button
        android:id="@+id/button2"
        android:layout_width="wrap_content"
        android:layout_height="wrap_content"
        android:layout_gravity="center_vertical"
        android:backgroundTint="#F6F2F1"
        android:text="EXPLORE RECIPE!"
        android:textColor="#B52B21"
        android:textStyle="bold"
        app:layout_constraintEnd_toEndOf="parent"
        app:layout_constraintHorizontal_bias="0.498"
        app:layout_constraintStart_toStartOf="parent"
        tools:layout_editor_absoluteY="0dp"></Button>
</androidx.constraintlayout.widget.ConstraintLayout>
</LinearLayout>

</ScrollView>
</LinearLayout>
```

MainActivity.java

```
package com.example.fseats;

import androidx.appcompat.app.AppCompatActivity;

import android.content.Intent;
import android.os.Bundle;
import android.view.View;
import android.widget.Button;
import android.widget.Toast;

public class MainActivity extends AppCompatActivity {
    Button button,button1,button2;

    @Override
    protected void onCreate(Bundle savedInstanceState) {
        super.onCreate(savedInstanceState);
        setContentView(R.layout.activity_main);

        button = (Button)findViewById(R.id.button);
        button1 = (Button)findViewById(R.id.button1);
        button2 = (Button)findViewById(R.id.button2);

        button.setOnClickListener(new View.OnClickListener() {
            @Override
            public void onClick(View v) {
                Toast.makeText(MainActivity.this, "Burger Recipe Selected",
                        Toast.LENGTH_SHORT).show();
                Intent intent = new Intent(MainActivity.this, BurgerRecipe.class);
                startActivity(intent);
            }
        });

        button1.setOnClickListener(new View.OnClickListener() {
            @Override
            public void onClick(View v) {
                Toast.makeText(MainActivity.this, "Pizza Recipe Selected",
                        Toast.LENGTH_SHORT).show();
                Intent intent = new Intent(MainActivity.this,PizzaRecipe.class);
                startActivity(intent);
            }
        });
    }
}
```

```
button2.setOnClickListener(new View.OnClickListener() {
    @Override
    public void onClick(View v) {
        Toast.makeText(MainActivity.this, "Lasagna Recipe Selected",
Toast.LENGTH_SHORT).show();
        Intent intent = new Intent(MainActivity.this, LasagnaRecipe.class);
        startActivity(intent);
    }
});
```