



TOPIC

COOKCOOK



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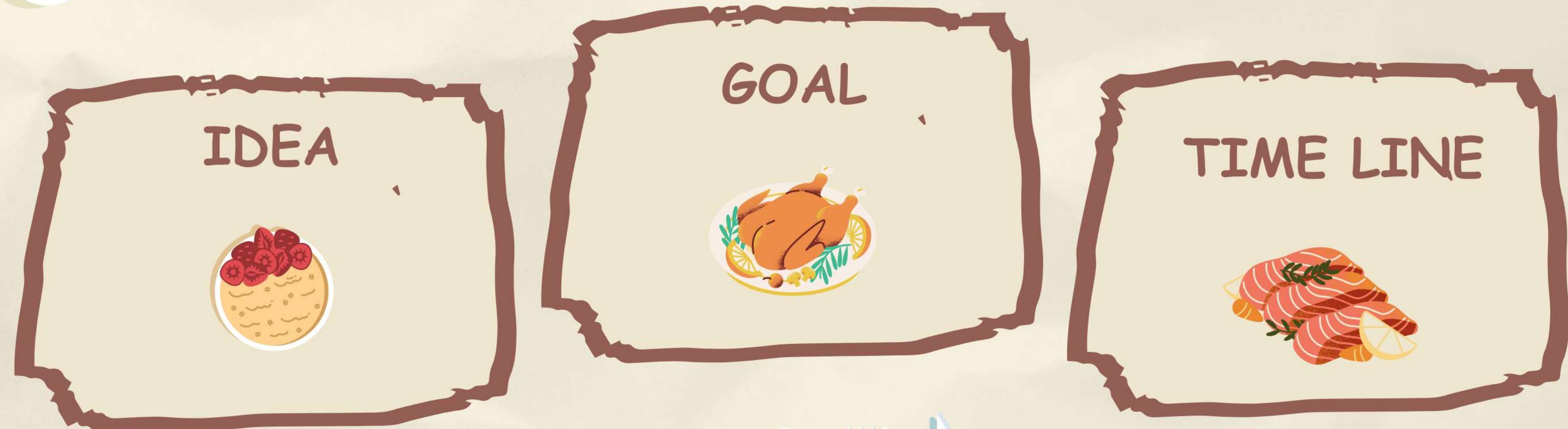
Team member

Name	ID	Contribution	Percentage
Trần Hoàng Thế Bảo	ITITU21123	Team Leader + Frontend	25%
Hoa Hoàng Trí Phúc	ITITU21283	Backend	25%
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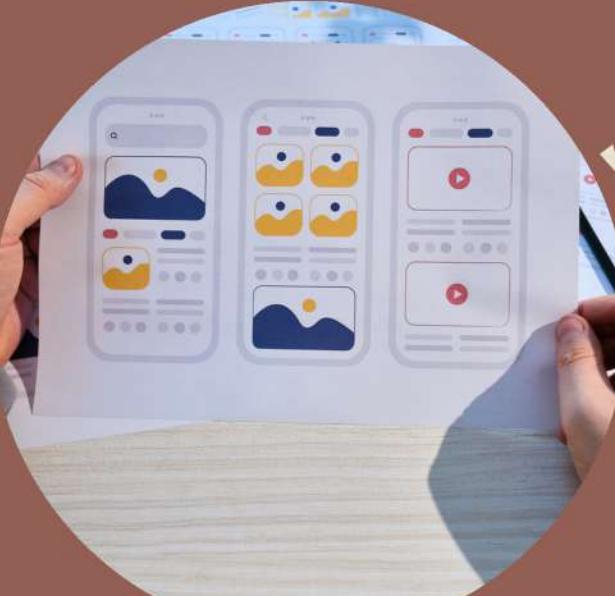
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03	Front-end
04	Back-end
05	Conclusion + Demo

1. Introduction



A. IDEA

The Concept Behind CookCook



A user-friendly platform for food enthusiasts.



Combines reliable recipes with personalized features.



Bridges the gap between scattered online recipes and organized culinary resources.

B. GOAL

Our Mission



2. Focus on usability,
accessibility, and security.



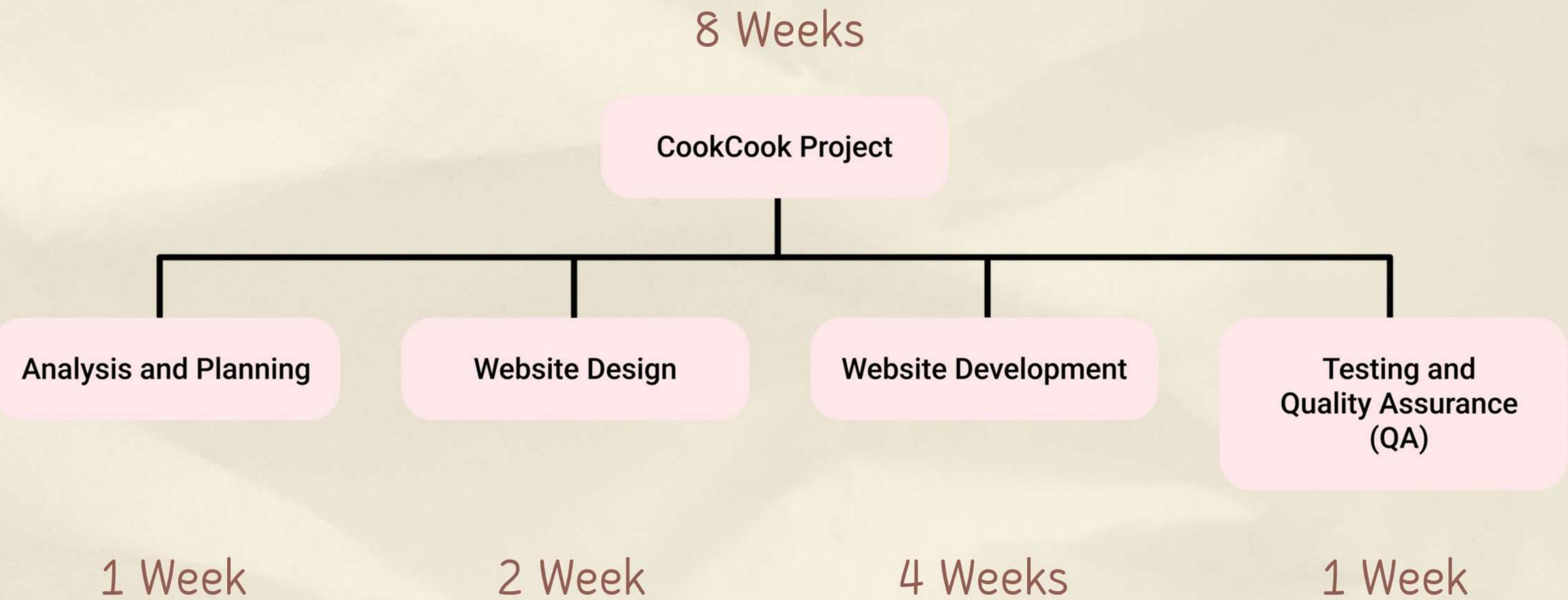
1. Create an all-in-one platform for
discovering, organizing, and
sharing culinary experiences.



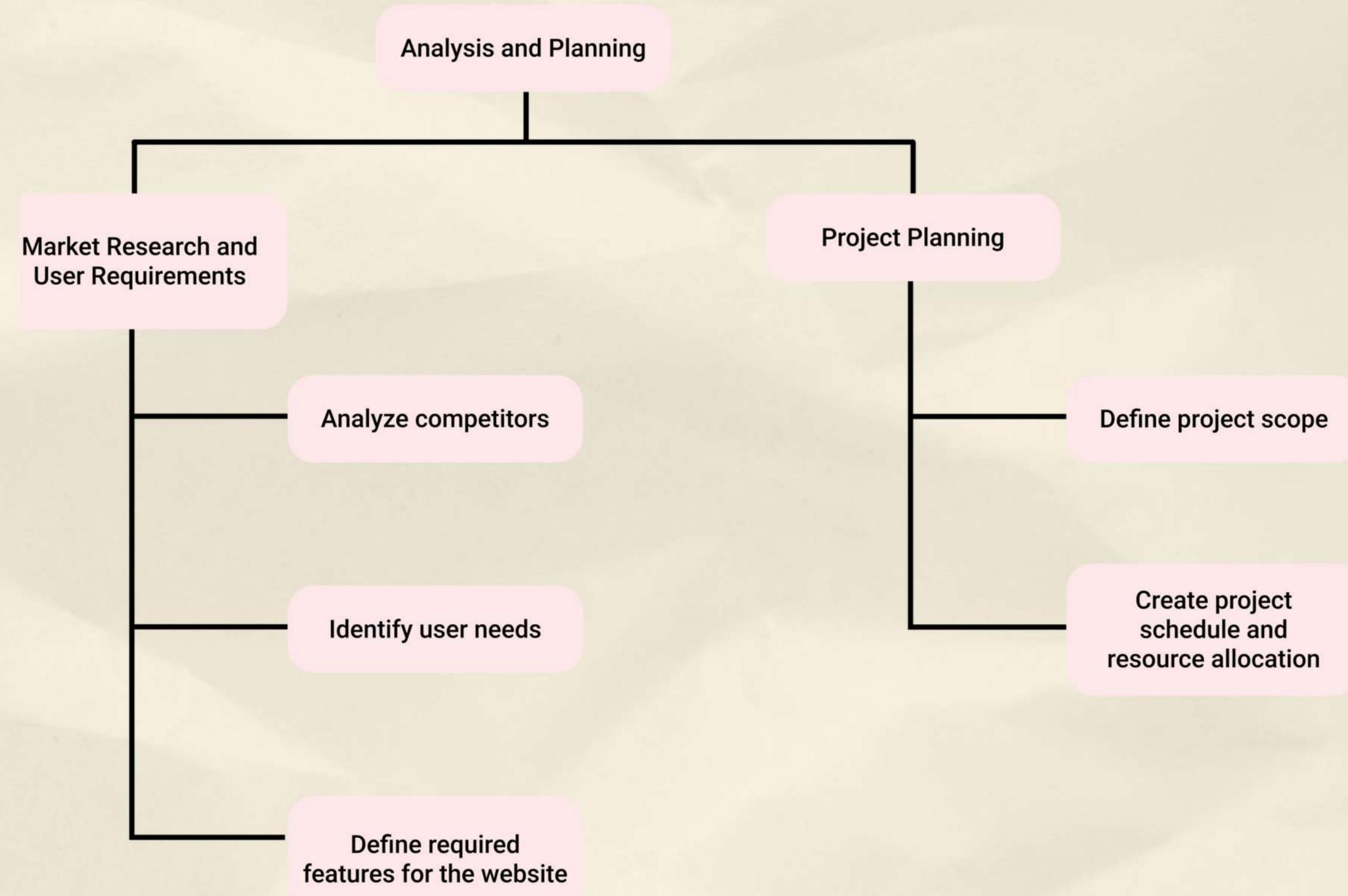
3. Enhance the cooking
experience for users at all
skill levels.

B. TIME LINE

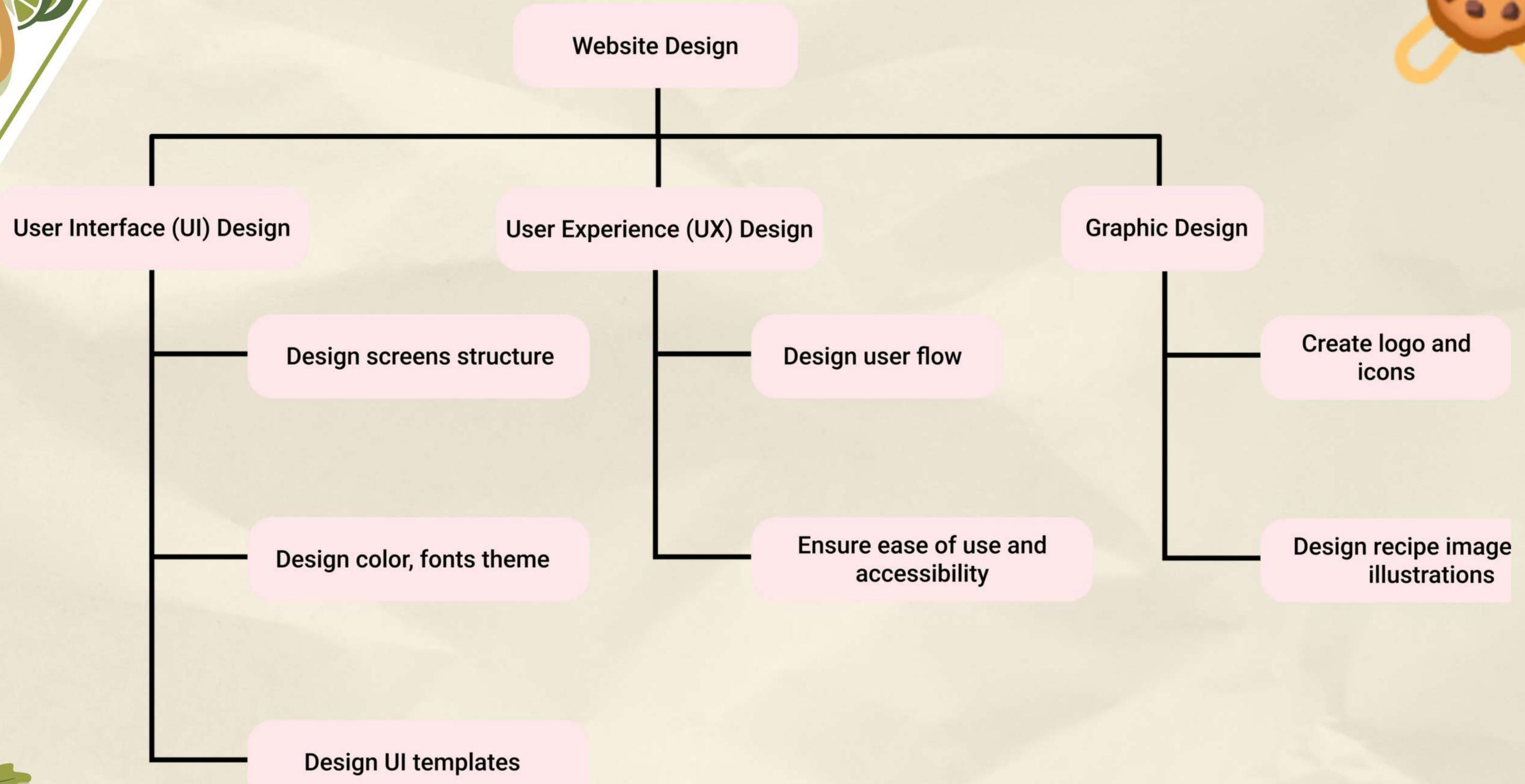
Project Timeline



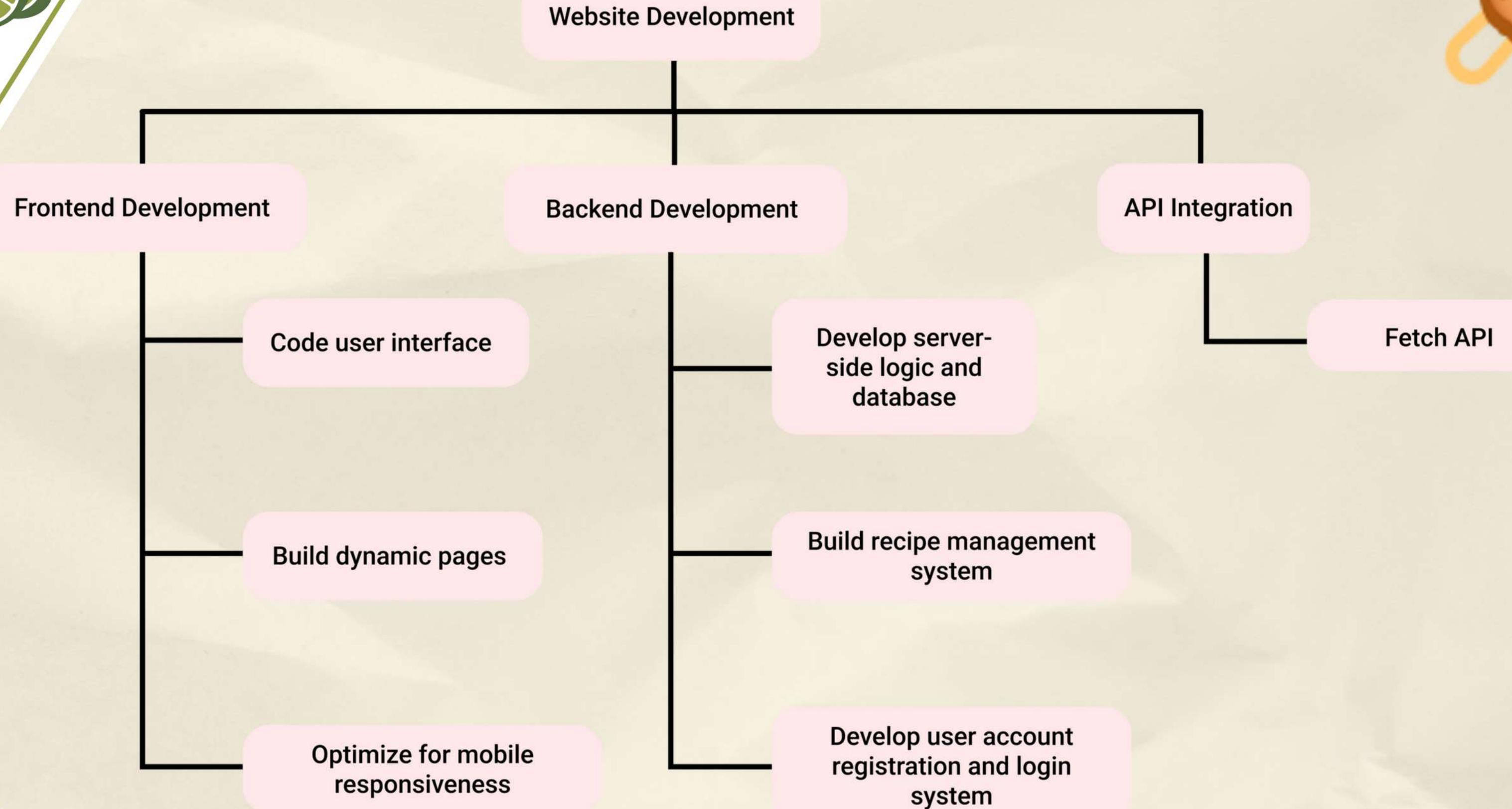
The Process



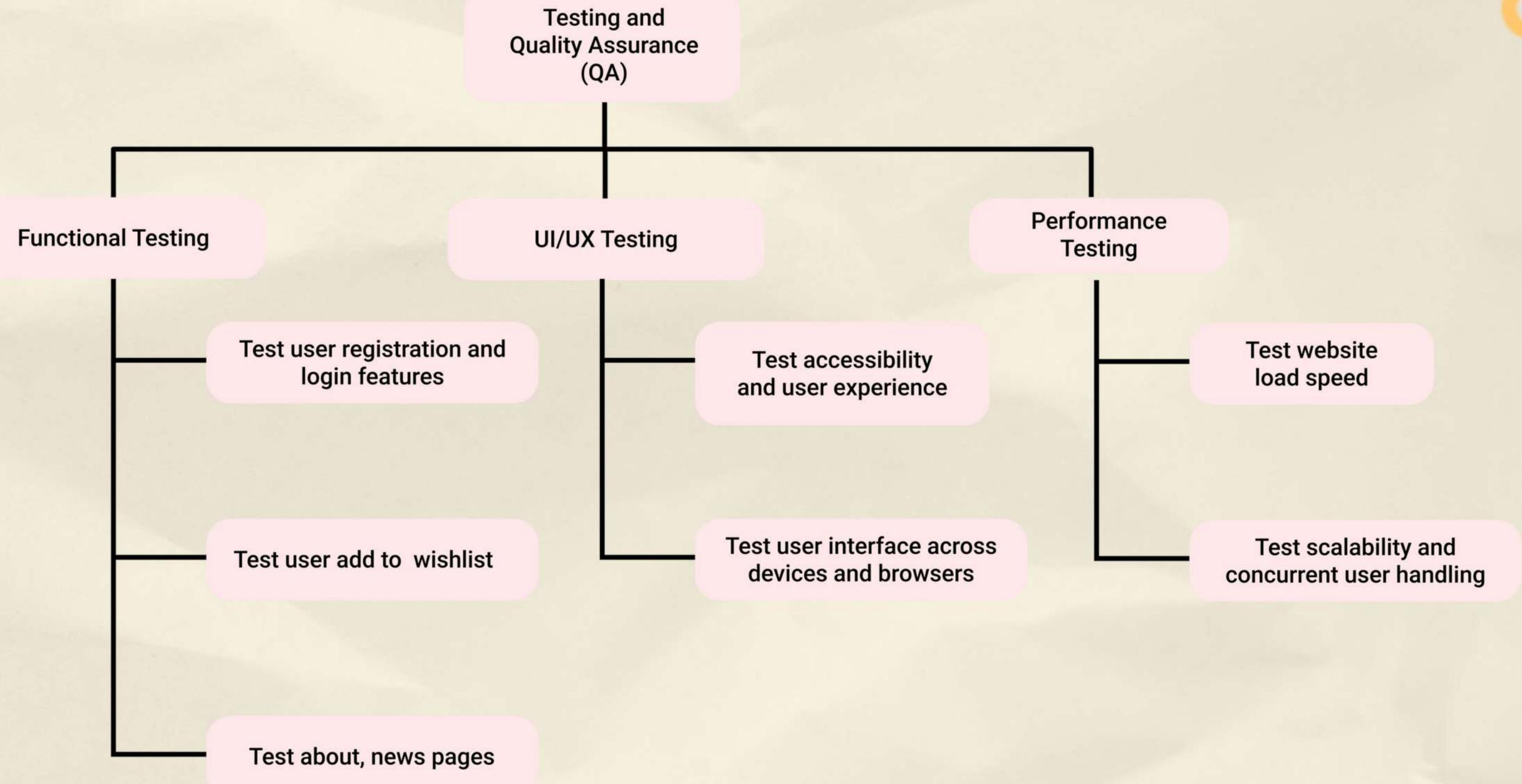
The Process



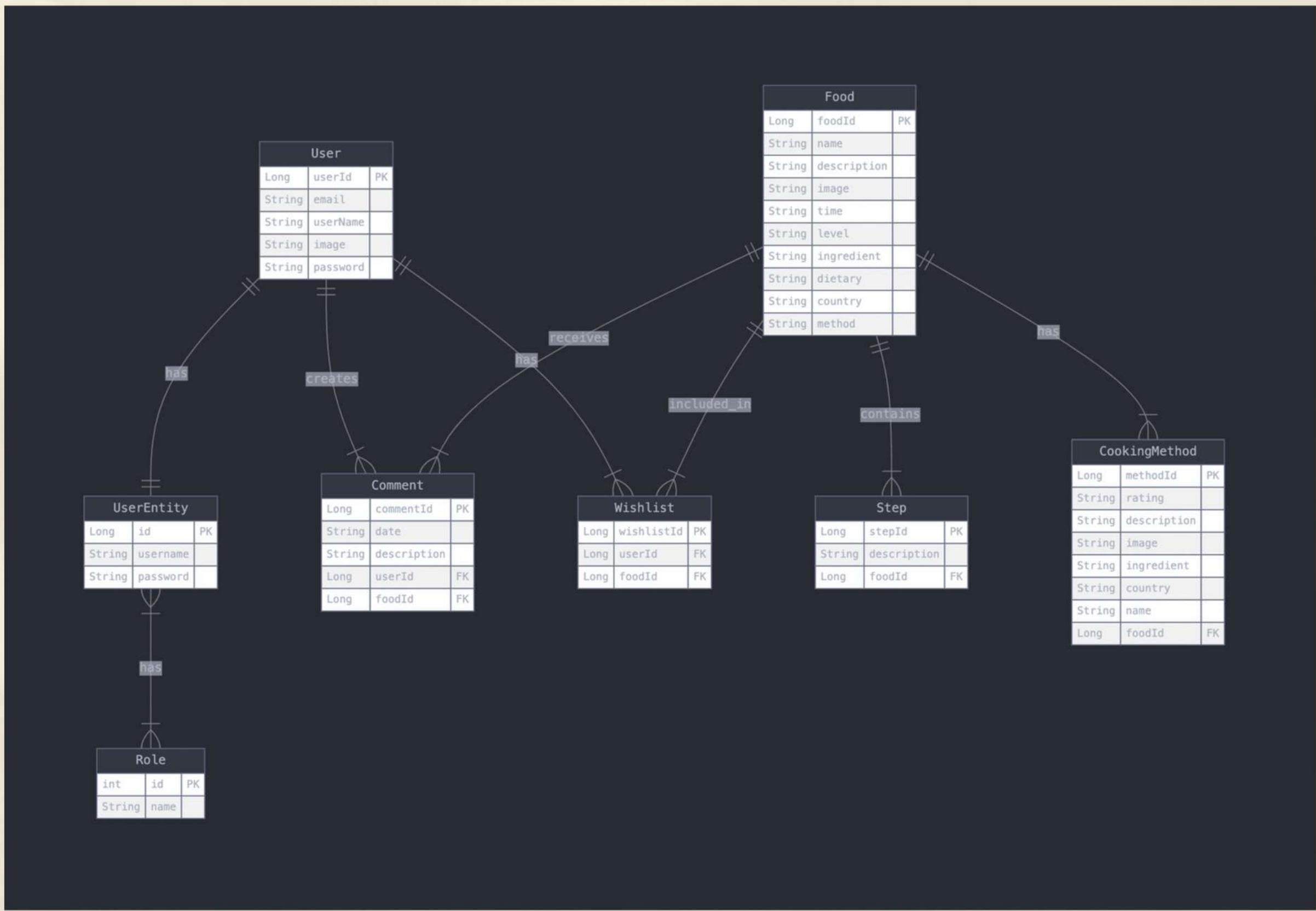
The Process



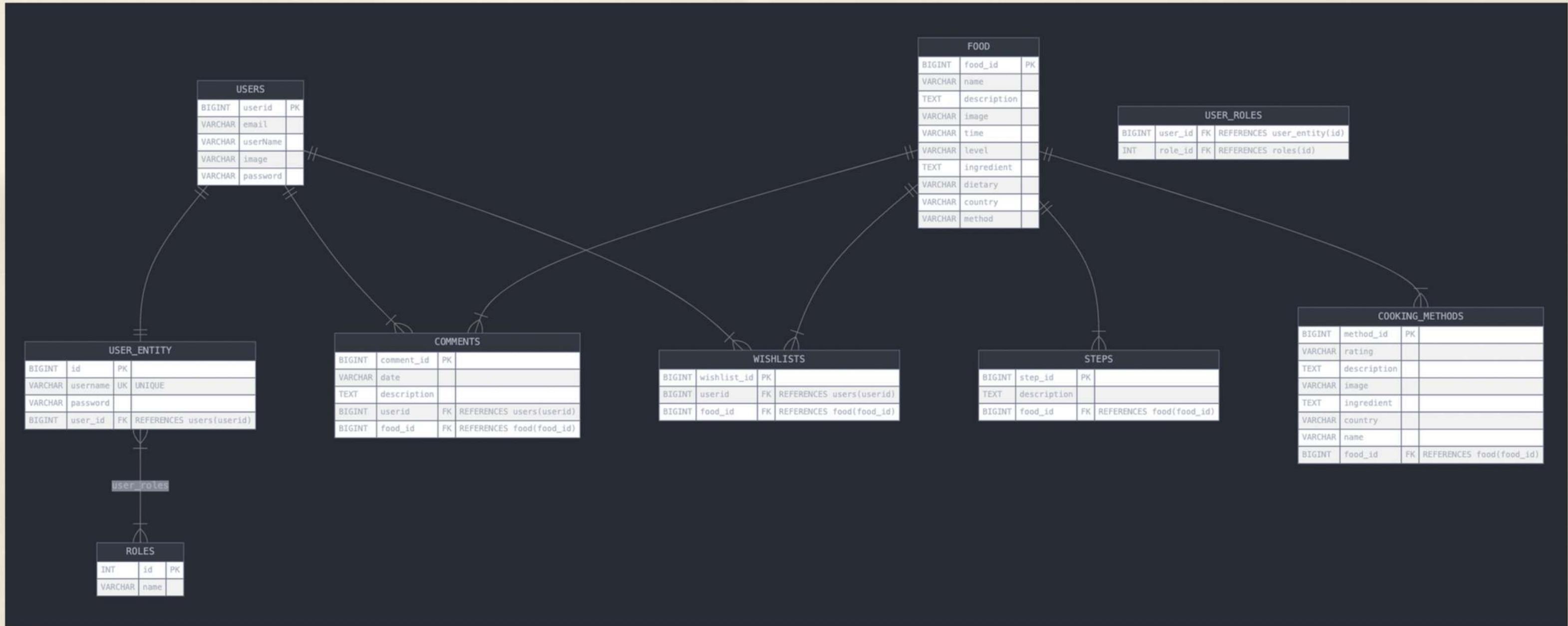
The Process



ERD



Schema



2. UI/UX

The image shows a Figma design workspace for a mobile application named "CookCook". The main area displays a grid of 18 mobile screen prototypes arranged in a 3x6 grid. Each screen shows various food items, likely dishes from different cuisines, such as Pho, Sushi, and Stir-Fry. The top navigation bar includes a "Share" button and tabs for "Design" and "Prototype" with a progress indicator at 3%. The left sidebar contains sections for "File", "Assets", "Pages" (with "Customer" selected), and "Layers". The "Layers" section lists components like "Others", "Frame 4", "Frame 5", "Recipes", "logout confirm", "Component", "Opening", "Sign Up", and "Log In". A color palette on the right side provides hex codes for colors used in the design.

CookCook

Drafts

File Assets

Pages +

Customer

Customer (no log in)

Admin

Layers

Others

T 1. Pho Thời gian: 2-3 giờ (bao gồm thời gian nấu)

Frame 4

Frame 5

Recipes

logout confirm

Component

Opening

Sign Up

Log In

T 120F28 12 %

Local variables

Local styles

Color styles

- brown_medium
- brown_dark
- brown_superlight
- yellow
- white
- Black
- Be
- blur

Export +

?

2. UI/UX

UI/UX Design Principles



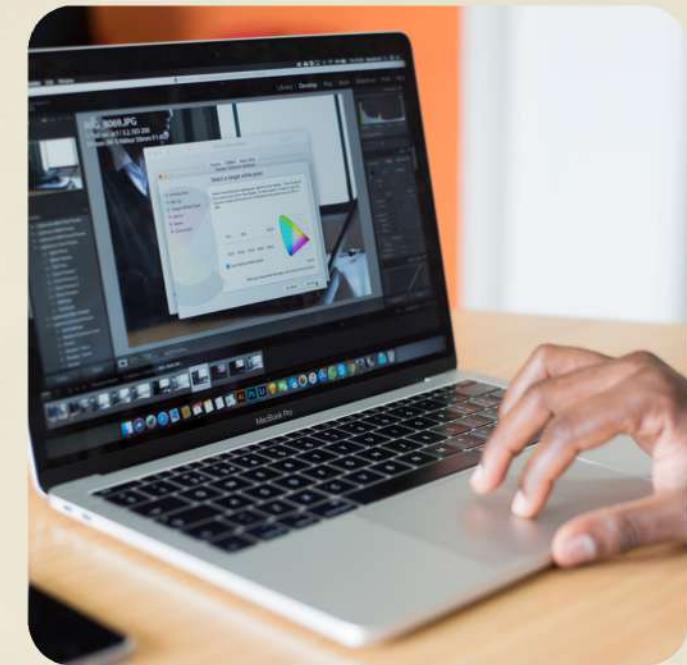
1. User-Centric Design



2. Consistency



3. Responsiveness



4. Accessibility

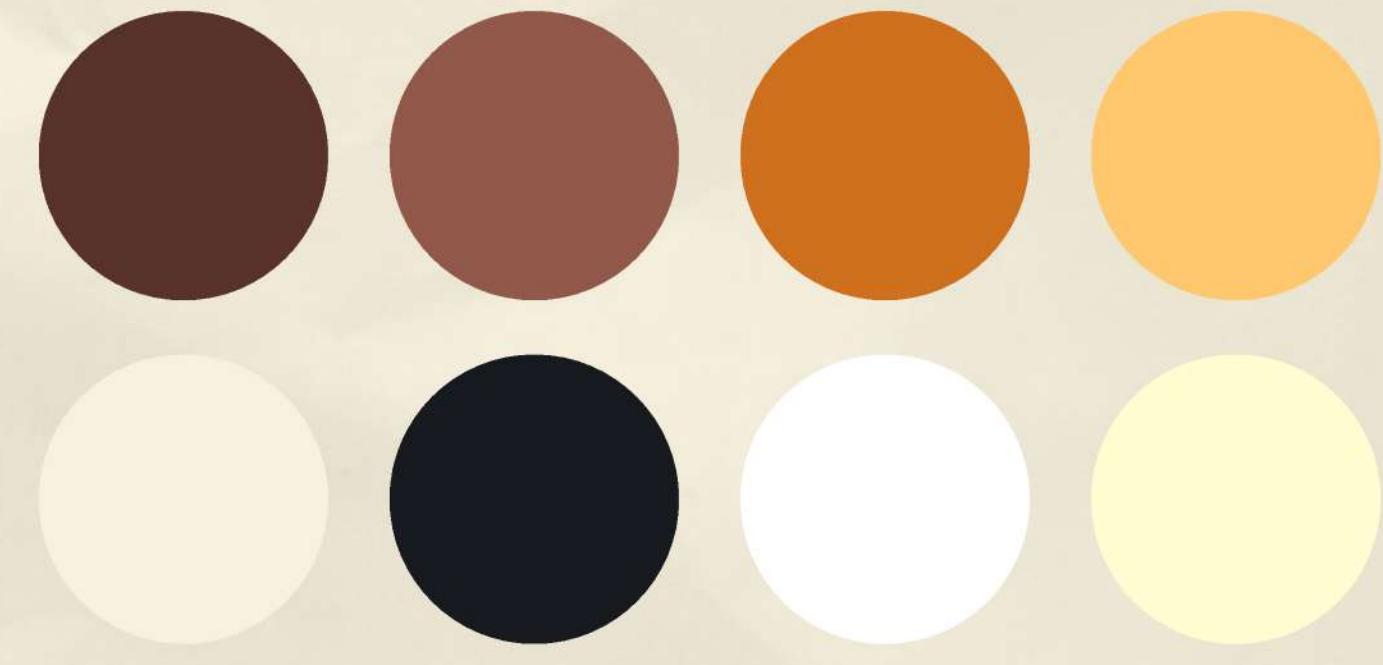


Graphic Design Strategy

Logo:



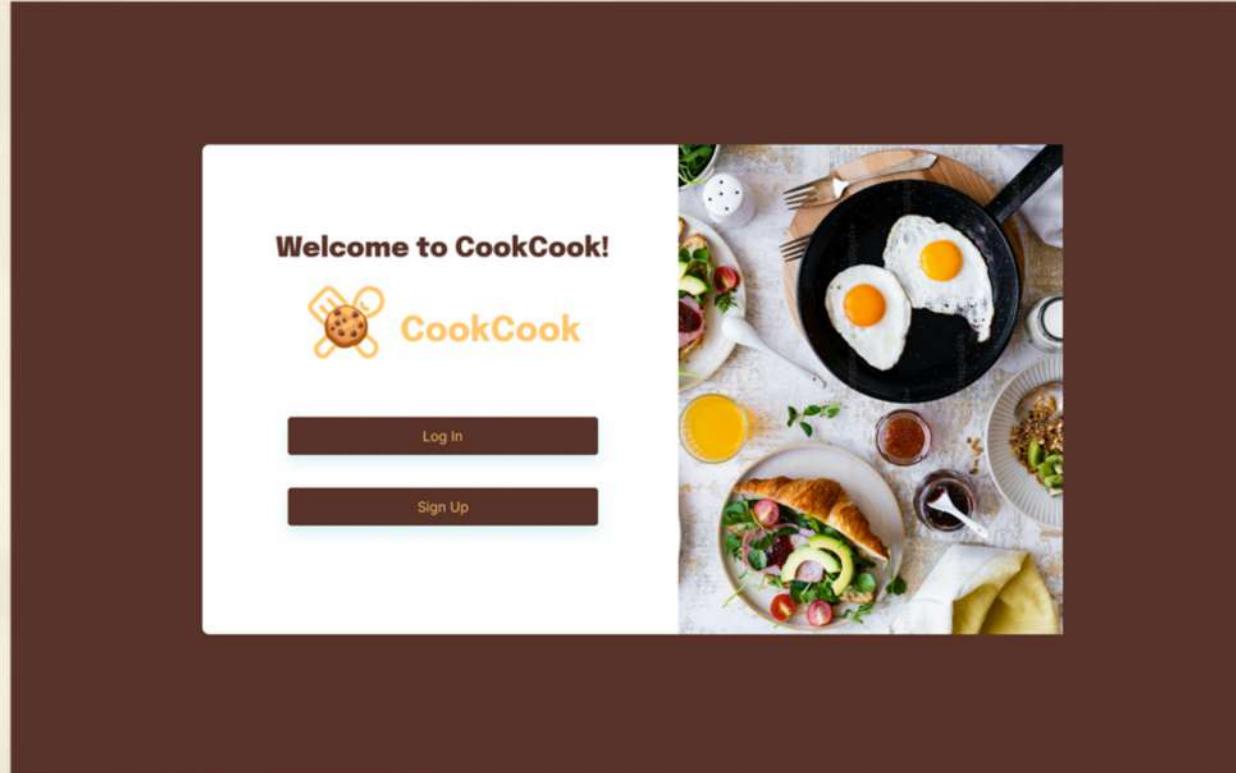
Color template:



Typography:



Feature Highlights



A grid of eight recipe cards with images and names: California Crunch Bowl, Shrimp Alfredo, Panna Cotta, Creme Brulee, Bun Bo, Tokbokki, Tempura Udon, and The Duke Bowl. Each card has a "Cook Now" button. Below the grid is a "See More" button.

A news section titled "CookCook News" with a "Daily Cooking News - November 11, 2024" header. It includes three main articles: 1. Food Trends: Plant-Based Seafood Takes Center Stage, 2. Mastering the Art of Sourdough at Home, and 3. Why Fermentation is the Secret to Deep, Complex Flavors. Each article has a small image and a detailed description.

A section titled "Recipes by four-course meal" featuring two rows of four-course meal options. The first row includes Appetizer (Vietnamese spring rolls, Edamame, Satay, Vietnamese Fry Spring rolls), Main Course (Pad Thai, Sushi, Green Curry, Bulgogi), and Dessert (Panna Cotta, Creme Brulee, Mango Sticky Rice, Gulab Jamun). Each item has a "Cook Now" button. A "See More" button is also present.

A grid of dessert images with names: Canh Chua, Pho, Bun Bo, Banh Canh Cua, Kachumber Salad, Kimchi Jjigae, Miso Soup, Wonton Soup, Panna Cotta, Creme Brulee, Mango Sticky Rice, and Gulab Jamun. Below the grid is a "See More" button.

A section titled "Our happy food lovers" with a quote: "I find cooking easy, and I believe you can do it too. Let's share these recipes, and together we'll create wonderful dishes filled with love and all our senses." It includes a "CookCook" logo and a photo of a raspberry cake.

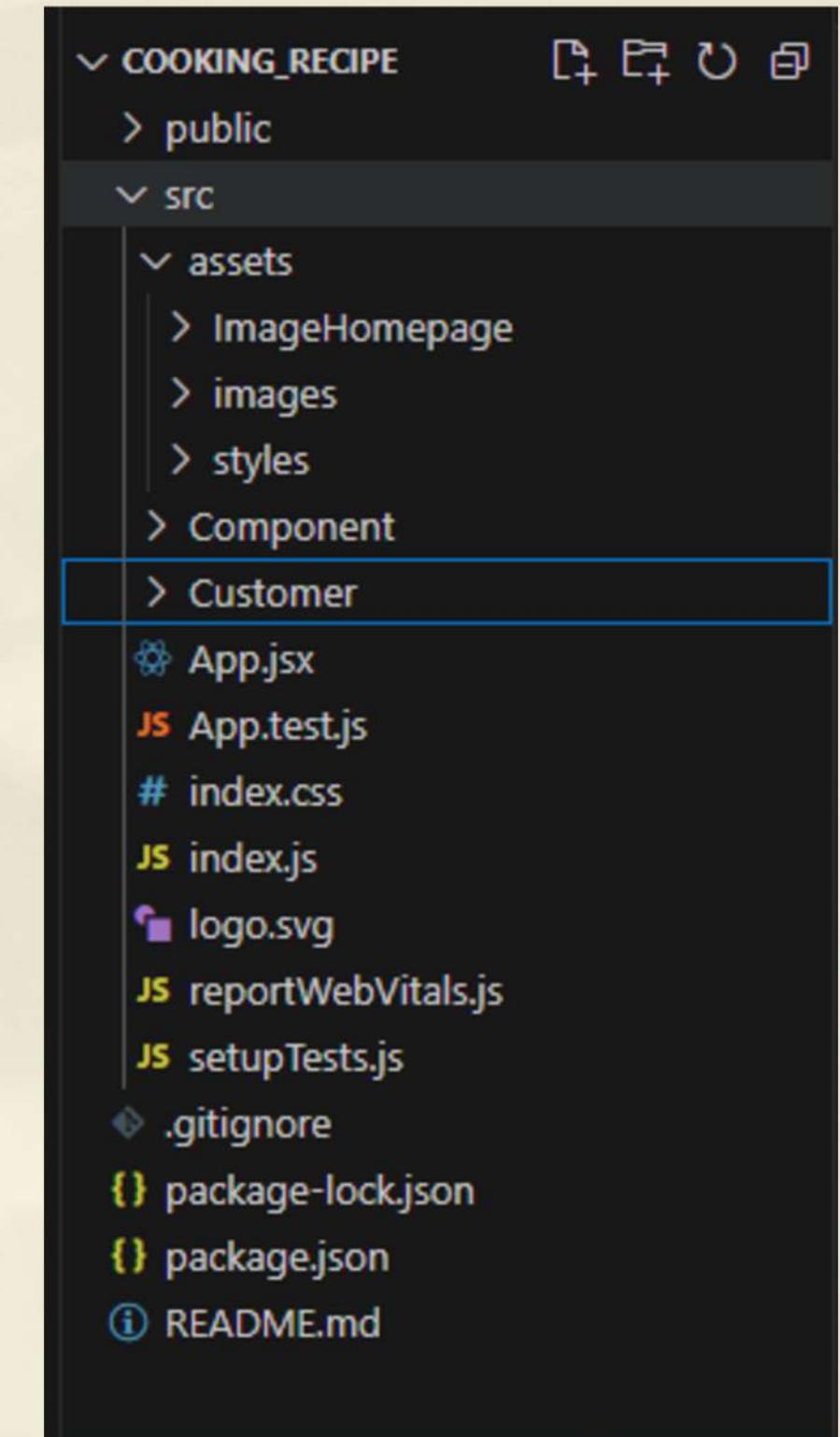
A footer section titled "Find our story" with a quote: "Cooking knows no gender, wealth, or social status. It is a passion, a source of life, and simply a way to inspire others each day. Join us and embrace the value of every dish together." It includes a "Let's find out" button and the CookCook logo.



3. Front-end Development

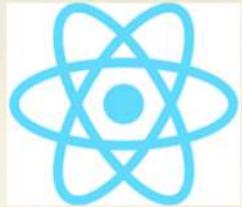
Code Structure

- Directories: node_modules, public, src, components, routes
- Tools: ESLint, Prettier, Tailwind CSS



3. Front-end Development

Development Tools



React: Library for building UIs with components.



Prettier: A code formatter for consistent code style.



Tailwind CSS: Utility-first framework for UI design.



ESLint: Tool for fixing JavaScript code issues.

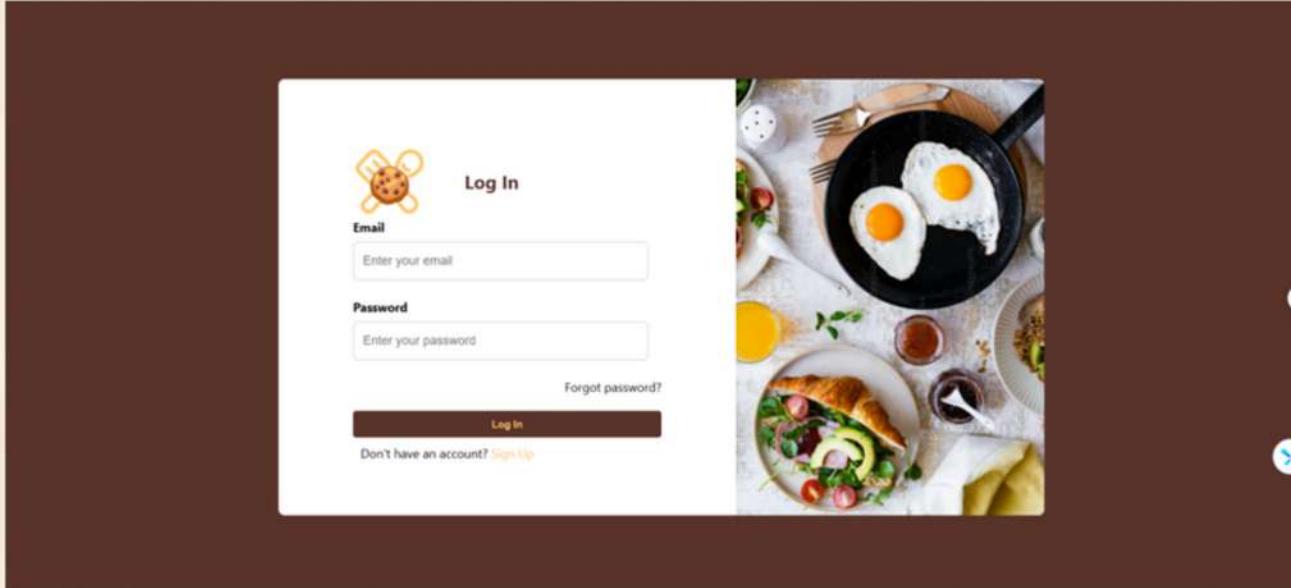


SweetAlert2: Customizable alerts for better user interaction.

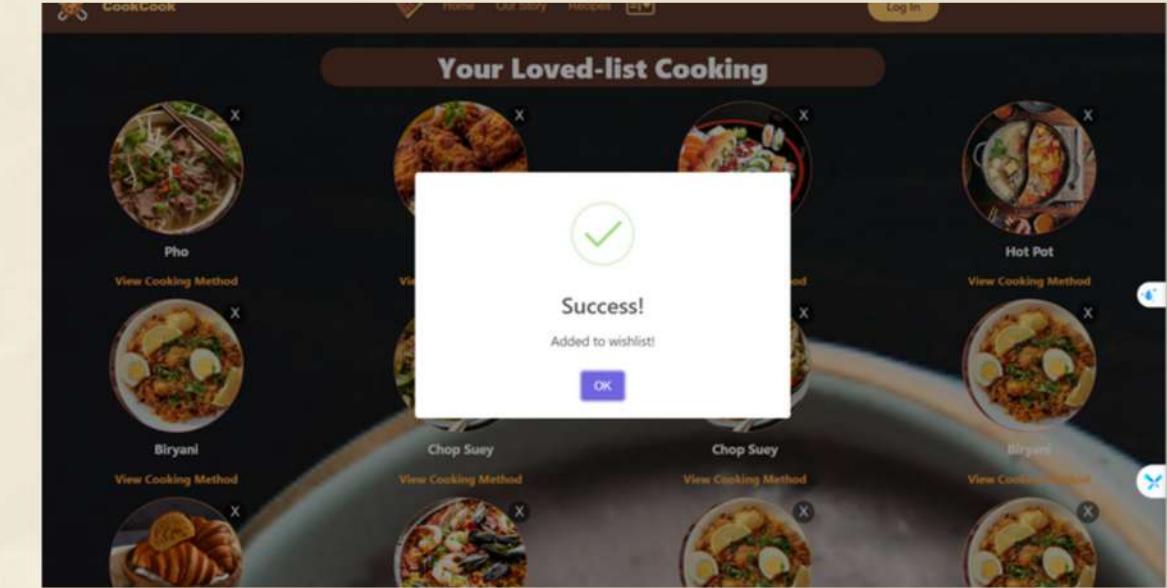


3. Front-end Development

Feature



Log in

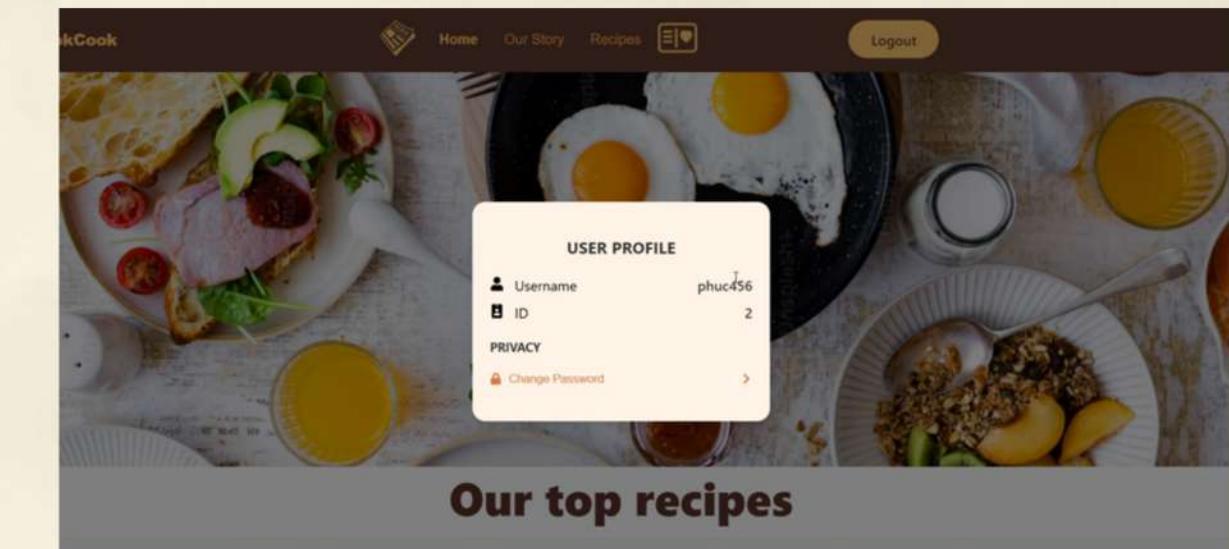
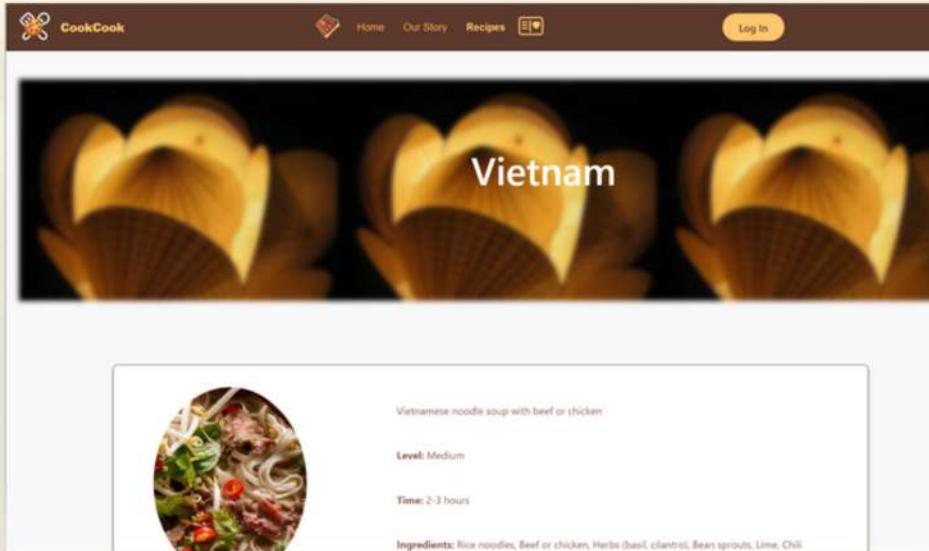
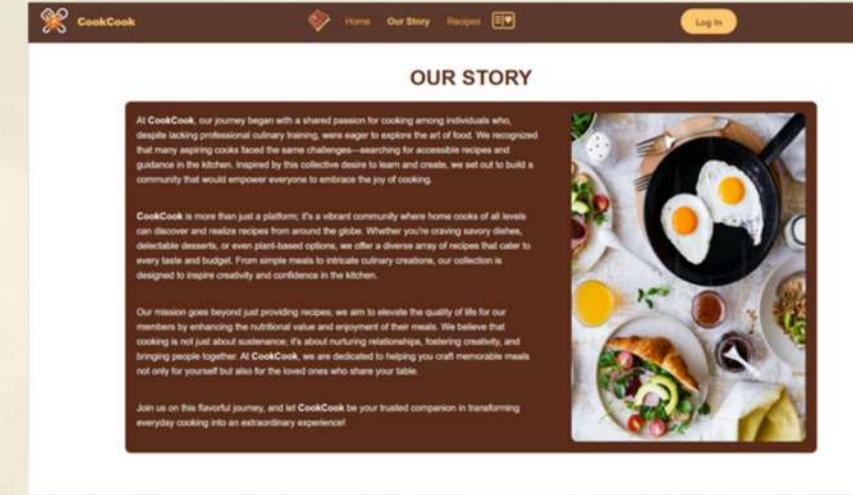
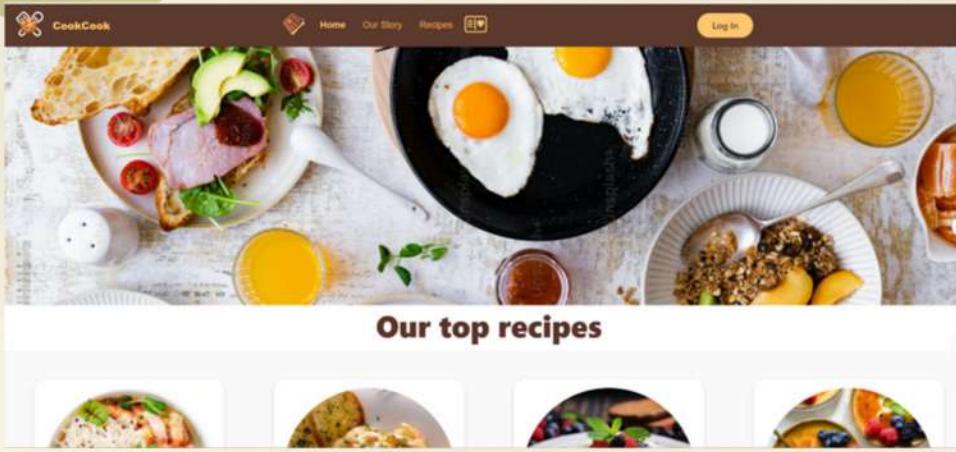


Wishlist



Comment

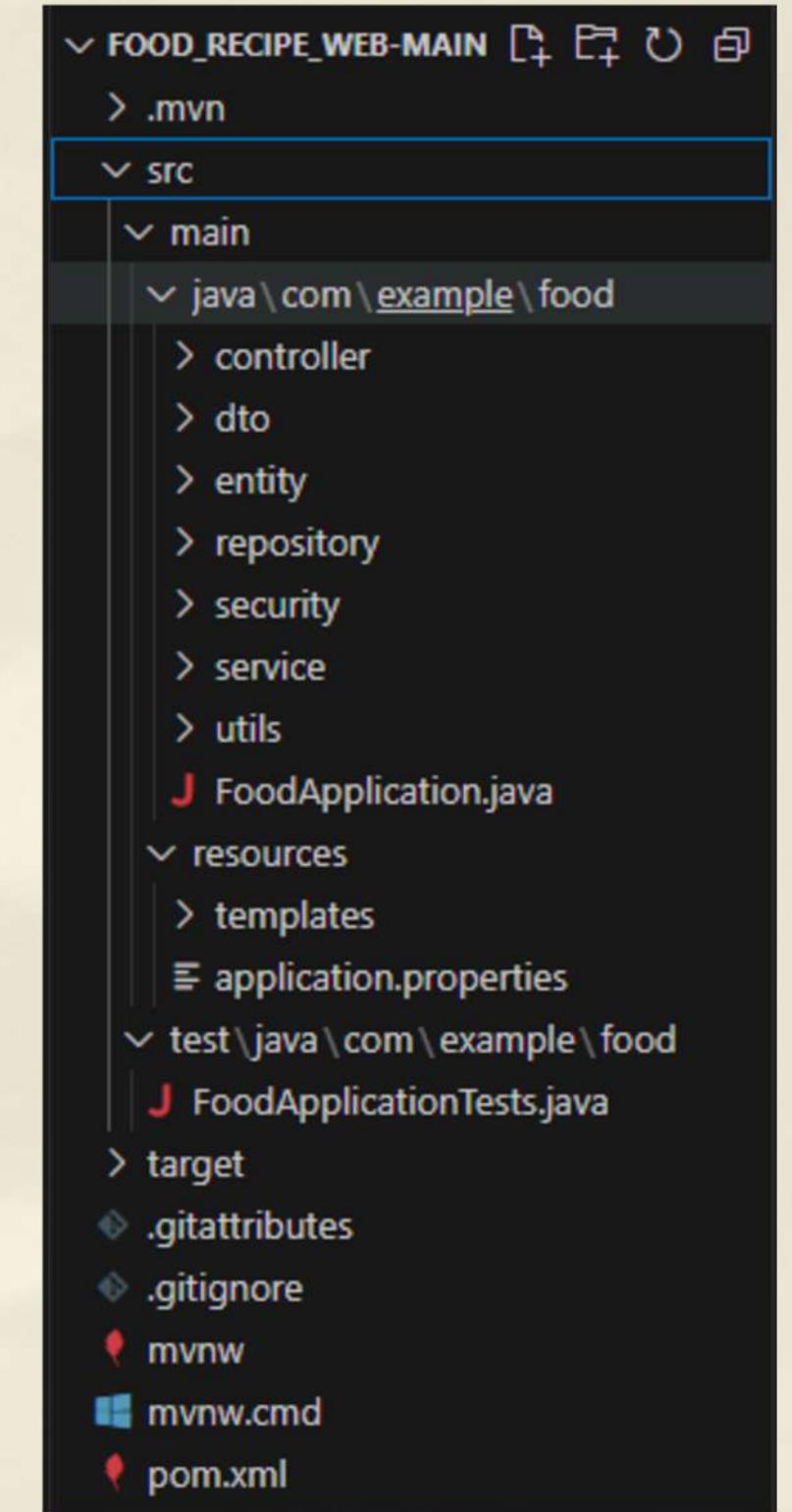
3. Front-end Development



4. Back-end Development

Code Structure

- Directories: src, resource,target
- Tools: Spring Boot, Maven, JPA/Hibernate, JUnit, Swagger



4. Back-end Development

Development Tools



Spring Boot: Main framework for robust, scalable server-side applications.



Hibernate: ORM for relational database management.



MySQL: Stores recipes, users, and comments.



Spring Security: User authentication and authorization.



JWT: Authentication via secure tokens.



4. Back-end Development

step_id	description	food_id
1	Clean goose thoroughly inside and out. Pat dry....	69
2	Make marinade: Combine 4 tablespoons soy sauc...	69
3	Place marinade inside cavity with green onions...	69
4	Make basting liquid: Boil 4 cups water with malto...	69
5	Air dry goose for 6-8 hours until skin is complete...	69
6	Preheat oven to 400°F (200°C). Place goose on...	69
7	Roast for 15 minutes, then reduce temperature...	69
8	Baste every 30 minutes with reserved basting li...	69
9	Check temperature in thickest part of thigh (sho...	69
10	Rest for 20 minutes before carving. Serve with ...	69
11	Soak 8 oz rice noodles in warm water for 30 min...	11
12	Make sauce: Combine 3 tablespoons fish sauce,...	11
13	Heat wok until smoking. Add 3 tablespoons oil, f...	11
14	In same wok, stir-fry 8 oz tofu, 8 oz shrimp until...	11
15	Add drained noodles and sauce. Stir-fry until no...	11
16	Add 2 cups bean sprouts, chopped eggs, 1/4 cu...	11
17	Use day-old cooked rice (3 cups), breaking up a...	29
18	Heat wok until smoking hot. Add 2 tablespoons ...	29
19	Add diced onion, carrots, peas. Str-fry until ve...	29
20	Add rice, 2-3 tablespoons soy sauce, 1 teaspoon...	29
21	Season with white pepper, add chopped green ...	29
22	Mix sauce: 1/2 cup chicken broth, 2 tablespoon...	28
23	Heat wok until very hot. Add 2 tablespoons oil, ...	28
24	Add celery, carrots, bell peppers, onions, bamb...	28
25	Add bean sprouts, cabbage. Str-fry 1 minute u...	28
26	Pour in sauce mixture, cook until thickened (1-2 ...	28

```

POST /api/step
{
  "foodId": 1,
  "description": "Boil beef bones and brisket in a large pot to create a clear broth."
}
{
  "foodId": 1,
  "description": "Chop onion and ginger over an open flame or in a dry pan until aromatic, then add to the broth."
}
    
```

```

@RestController
@RequestMapping("/api/food")
public class FoodController {

    @Autowired
    private FoodService foodService;

    @GetMapping("/agentdata/today")
    public ResponseEntity<Agenda> getAgentDataToday() {
        Agenda agenda = foodService.getAgentDataToday();
        return ResponseEntity.ok(agenda);
    }

    @PostMapping("/food")
    public AgendaRespond addFood(@RequestBody FoodRequest foodRequest) {
        return foodService.addFood(foodRequest);
    }

    @GetMapping("/country/{country}") // /api/food/country/{country}
    public List<FoodDTO> getFoodsByCountry(@PathVariable String country) {
        return foodService.getFoodsByCountry(country);
    }

    @GetMapping("/dietary/{dietary}")
    public List<FoodDTO> getFoodsByDietary(@PathVariable String dietary) {
        return foodService.getFoodsByDietary(dietary);
    }
}
    
```

method_id	country	description	image	ingredient	name	rating	food_id
1	Vietnam	Slim emmering technique creates rich and flavor...	https://www.recipetineats.com/tachyon/2019/...	Rice noodles, Beef or chicken, herbs (basil, da...	Baking	5.0	1
2	Korea	Korean grilling method enhances meat flavor and...	https://www.recipetineats.com/tachyon/2019/...	Beef, Sea bass, Garlic, Green onions, Sugar, Li...	Grilling	5.0	2
3	Japan	Japanese grilling method for perfect meat...	https://www.recipetineats.com/tachyon/2019/...	Beef, Pork, Chicken, Shrimp, Squid, Eggplant, ...	Grilling	5.0	3
4	Italy	Italian frying method for crispy tortilla shells	https://www.recipetineats.com/tachyon/2019/...	Leisure noodles, Ground beef, Ricotta cheese...	Frying	4.8	4
5	Hawaii	Hawaiian frying method for crispy tortilla shells	https://www.recipetineats.com/tachyon/2019/...	Ground tortilla, Ground beef or chicken, Lettuce...	Frying	4.7	5
6	Spain	Spanish frying method for crispy tortilla shells	https://www.recipetineats.com/tachyon/2019/...	Ground tortilla, Ground beef or chicken, Lettuce...	Frying	4.7	6
7	India	Indian frying method with aromatic spices	https://www.recipetineats.com/tachyon/2019/...	Basmati rice, Chicken or mutton, Onions, Garlic...	Deep-frying	4.9	7
8	China	Chinese stir-frying and frying combination method	https://www.recipetineats.com/tachyon/2019/...	Wonton wrappers, Pork or shrimp, Ginger, Garlic...	Stir-frying	4.8	8
9	USA	USA Southern style frying method for crispy tortilla shells	https://www.recipetineats.com/tachyon/2019/...	Pasta All'Amatriciana, Tomato sauce, Herbs (basil...	Frying	4.8	9
10	UK	British deep frying method for crispy tortilla shells	https://www.recipetineats.com/tachyon/2019/...	French fries, Potato chips, Onion, Peppers, Paprika...	Frying	5.0	10
11	Thailand	The stir-frying technique for perfect noodle texture	https://www.recipetineats.com/tachyon/2019/...	Rice noodles, Tofu, Shrimp, Eggs, Peanuts, Tz...	Stir-frying	4.8	11
12	India	Indian tandoori cooking method with rich sauces	https://www.recipetineats.com/tachyon/2019/...	Chicken, Lamb, Tandoori masala, Tandoori marinade...	Roasting	4.9	12
13	China	Chinese roasting method with rich sauces	https://www.recipetineats.com/tachyon/2019/...	Beef, Pork, Chicken, Tandoori masala, Tandoori marinade...	Roasting	4.9	13
14	Greece	Greek roasting and baking technique	https://www.recipetineats.com/tachyon/2019/...	Eggs, Grilled lamb, Onion, Garlic, Mediterranean...	Baking	4.8	14
15	Iran	Middle Eastern roasting method with sauce	https://www.recipetineats.com/tachyon/2019/...	Beef, Lamb, Chicken, Tomato, Cumin, Potatoes, ...	Roasting	4.7	15
16	Hungary	Hungarian slow cooking method for tender meat	https://www.recipetineats.com/tachyon/2019/...	Beef, Pork, Chicken, Tomato, Cumin, Potatoes, ...	Slow cooking	4.8	16
17	Spain	Spanish slow cooking method for tender meat	https://www.recipetineats.com/tachyon/2019/...	Beef, Pork, Chicken, Tomato, Cumin, Potatoes, ...	Slow cooking	4.7	17
18	USA	American slow cooking method for rich flavors	https://www.recipetineats.com/tachyon/2019/...	Ground beef, Beans, Tomatoes, Chili powder, G...	Slow cooking	4.7	18
19	Italy	Italian baking method for perfect leavening	https://www.recipetineats.com/tachyon/2019/...	Leisure noodles, Ground beef, Hazelnut cheese...	Baking	4.8	19
20	Portugal	Portuguese baking method for perfect leavening	https://www.recipetineats.com/tachyon/2019/...	Ground beef, Eggs, Tomato, Avocado, Olive oil, ...	Baking	4.9	20
21	France	French pastry baking technique for flaky layers	https://www.recipetineats.com/tachyon/2019/...	Leisure noodles, Ground beef, Hazelnut cheese...	Baking	4.5	21
22	Lebanon	Middle Eastern baking technique	https://www.recipetineats.com/tachyon/2019/...	Chickpeas, Tahini, Olive oil, Garlic, Lemon juice...	Blending	4.5	22
23	UK	British deep frying method for crispy batter	https://www.recipetineats.com/tachyon/2019/...	Cod, Haddock, Cod liver, Flour, Beer, Salt...	Frying	4.9	23
24	Australia	Australian deep frying method with coffee soaking	https://www.recipetineats.com/tachyon/2019/...	Flour, Yeast, Sugar, Salt...	Frying	4.7	24
25	Italy	Italian deep frying method with coffee soaking	https://www.recipetineats.com/tachyon/2019/...	Ladyfingers, Maraschino cherries, Coffee, Coo...	Frying	4.8	25
26	China	Chinese deep frying with sauce coating	https://www.recipetineats.com/tachyon/2019/...	Pork, Images, Bell peppers, Pineapple, S...	Frying	4.7	26
27	China	Chinese stir-frying technique for spicy dishes	https://www.recipetineats.com/tachyon/2019/...	Chicken, Peanut, Dried red peppers, Soy sauce, ...	Stir-frying	4.8	27

foodId	name	description	image	rating
1	Pho	Vietnamese noodle soup with beef or chicken	https://www.recipetineats.com/tachyon/2019/04/Beef-Pho_6.jpg?resize=500%2C500	Medium
2	Banh Mi	Vietnamese sandwich with grilled pork, pickled vegetables, and herbs on a baguette	https://encrypted-tbn0.gstatic.com/images?q=tbn:ANd9GcsHmN3BxMz47cdeBK3hCaIpvt6MZK1Z0&tbo=1	Medium
3	Goi Cuon	Baguette, Pork, Pickled carrots, Cucumber, Cilantro, Jalapenos, Mayonnaise		Non-Vegetarian

```

// Retrieve distinct countries from Food table
List<String> countries = foodRepository.findAll()
    .stream()
    .map(Food::getCountry)
    .distinct()
    .collect(Collectors.toList());

// Retrieve distinct dietary options from Food table
List<String> dietaryOptions = foodRepository.findAll()
    .stream()
    .map(Food::getDietary)
    .distinct()
    .collect(Collectors.toList());

// Retrieve distinct cooking methods from CookingMethod table
List<String> methods = foodRepository.findAll()
    .stream()
    .map(Food::getMethod)
    .distinct()
    .collect(Collectors.toList());

// Create Agenda DTO
return Agenda.builder()
    .country(String.join(", ", countries))
    .dietary(String.join(", ", dietaryOptions))
    .method(String.join(", ", methods))
    .build();
}
    
```

5. Conclusion

Main objectives:

- Provide a user-friendly and effective platform for sharing recipes.
- Support users in storing, exploring, and commenting on recipes.

Key Achievements:

- Intuitive and user-friendly interface using ReactJS and Tailwind CSS.
- Secure and robust data management system with Spring Boot and MySQL.
- Implementation of flexible features like Wishlist, Login/Logout, and Comment System.

5. Conclusion

Improving UX/UI:

- Apply new design principles to enhance user experience.

Adding New Features:

- Star rating system for recipes.
- Recipe suggestions based on user search history.
- Applying AI for personalized recipe recommendations.

Multilingual Support:

- Add additional languages to expand user reach.

Mobile Application Development:

- Develop app versions for Android and iOS.



THANK YOU

Let's continue to appreciate the
culinary diversity of the world