

Digital Assignment-4

VIT Food Mall

Name of the Team **Members:**

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Singh - 22BCE0222**
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Course Code: BCSE203E

Faculty Name:
JAYAKUMAR S

GitHub Repository:

<https://github.com/Yash-172003/Group-Project.git>

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Development Log

Weeks 1-4: Project Setup, Core Functionality, Polishing, and Deployment (April 1 - April 25)

Tasks Completed:

Week 1: Project Setup and Initial Structure (April 1 - April 7)

- **GitHub Repository Setup**
- **Project Directory Structure**
- **Initial HTML Setup**
- **Source Code Organization**
- **Documentation**
- **Version Control and Ignored Files**

Challenges:

- **Ensuring consistency in naming conventions and file organization**
- **Deciding on the initial structure of React components and JavaScript files**

Week 2: Developing the Core Functionality **(April 8 - April 14)**

- **Recipe Data Management**
- **Recipe Display Components**
- **Search and Filtering**
- **User Interaction**
- **Responsive Design**

Challenges:

- **Balancing the complexity of the data structure and management**
- **Ensuring seamless integration between user interaction features and data management**
- **Optimizing the performance of the application**

Week 3: Polishing and Testing (April 15 - April 21)

- **User Interface Refinement**
- **Accessibility Improvements**
- **Testing and Quality Assurance**

Challenges:

- **Balancing visual appeal with technical requirements**
- **Maintaining a robust testing strategy**
- **Addressing any usability issues and ensuring accessibility compliance**

Week 4: Documentation and Deployment (April 22 - April 25)

- **Finalizing Documentation**
- **Deployment Preparation**
- **Infrastructure Setup**
- **Deployment Pipeline Configuration**

Challenges:

- **Streamlining the deployment process**
- **Ensuring clear and comprehensive documentation**
- **Setting up infrastructure for reliable hosting**

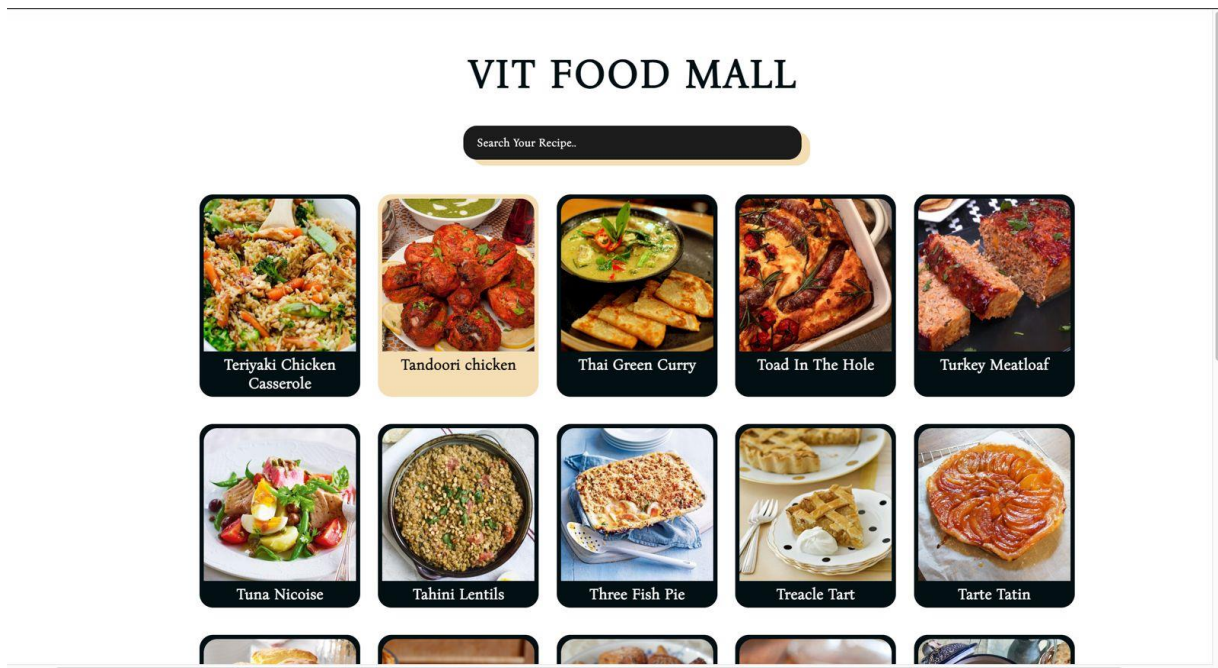
Overall Progress:

The Recipe Project has made significant strides in setting up the project, developing core functionality, polishing the user interface, and preparing for deployment. The team has navigated challenges related to organization, complexity, performance, and user experience, demonstrating adaptability and problem-solving skills.

As the project nears completion, the focus shifts to finalizing documentation, ensuring quality through testing, and setting up a robust deployment process. The team's dedication to delivering a high-quality recipe application is evident in their attention to detail and commitment to user satisfaction.

With a well-structured development log and a clear roadmap for the remaining tasks, the Recipe Project is on track to meet its goals and provide users with a seamless and enjoyable recipe browsing experience.

Screenshots:





Turkey Meatloaf

British Food
Category Miscellaneous

Ingredients

Olive Oil:1 tblsp

Instructions

Ingredients

Olive Oil:1 tblsp

Onion:1 large

Garlic:1 clove peeled crushed

Worcestershire Sauce:2 tblsp

Tomato Puree:3 tsp

Turkey Mince:500g

Eggs:1 large

Breadcrumbs:85g

Instructions

Heat oven to 180C/160C fan/gas 4. Heat the oil in a large frying pan and cook the onion for 8-10 mins until softened. Add the garlic, Worcestershire sauce and 2 tsp tomato purée, and stir until combined. Set aside to cool. Put the turkey mince, egg, breadcrumbs and cooled onion mix in a large bowl and season well. Mix everything to combine, then shape into a rectangular loaf and place in a large roasting tin. Spread 2 tbsp barbecue sauce over the meatloaf and bake for 30 mins. Meanwhile, drain 1 can of beans only, then pour both cans into a large bowl. Add the remaining barbecue sauce and tomato purée. Season and set aside. When the meatloaf has had its initial cooking time, scatter the beans around the outside and bake for 15 mins more until the meatloaf is cooked through and the beans are piping hot. Scatter over the parsley and serve the meatloaf in slices.

