

Recipe Finder App

A simple program that provide a recipe for your food

🔍 Enter the food name

Search



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Functions of the App

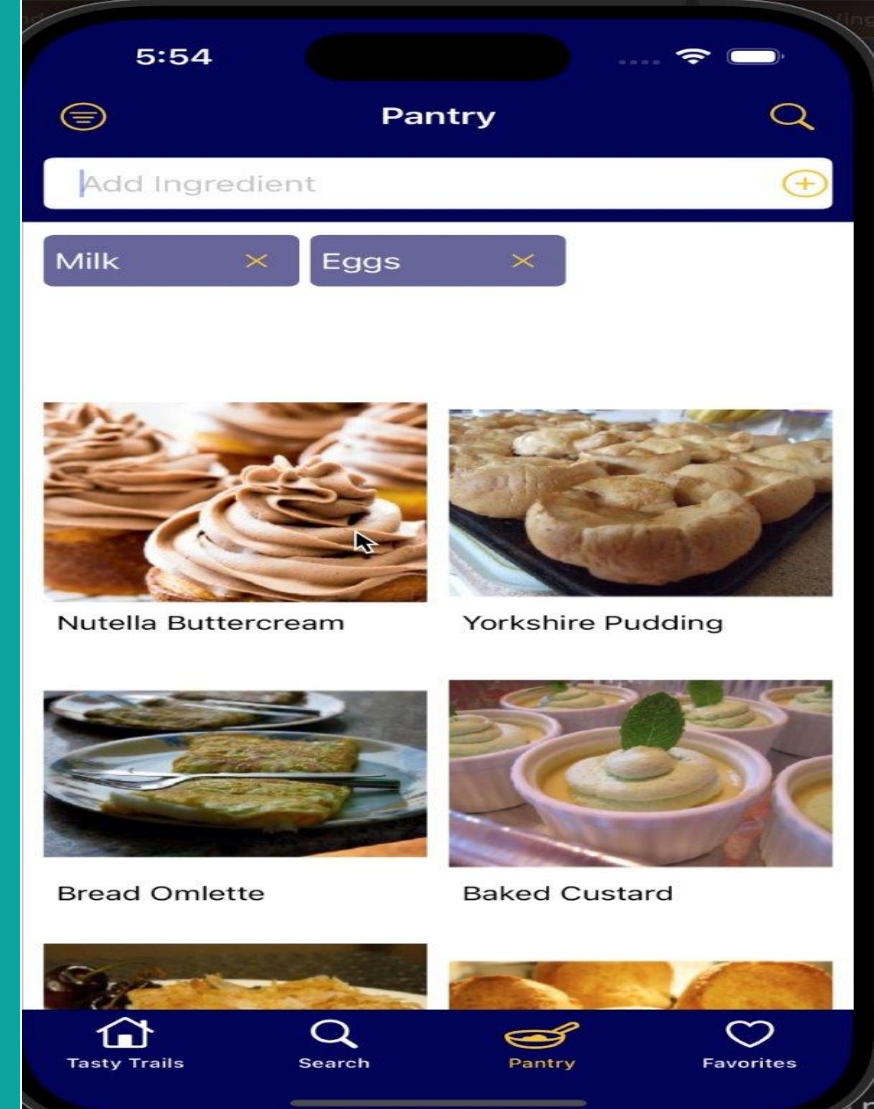
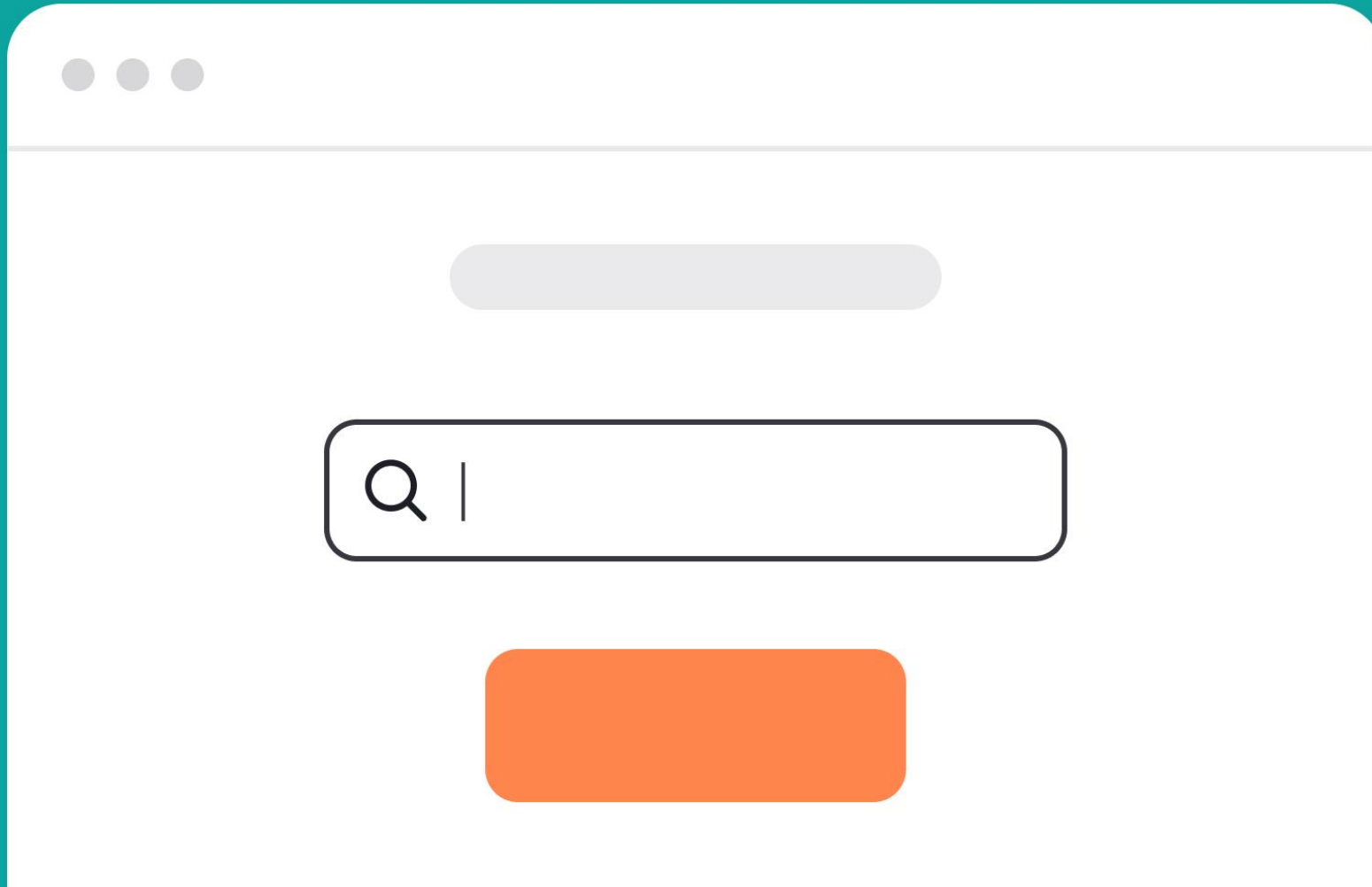
- Search recipes by ingredients/cuisine type
- Display recipe details
- Save recipes
- Filter recipes



Introduction

- An app that allows the user to search for recipes by ingredients.
- Easy-to-use
- Saves your searches in favorites

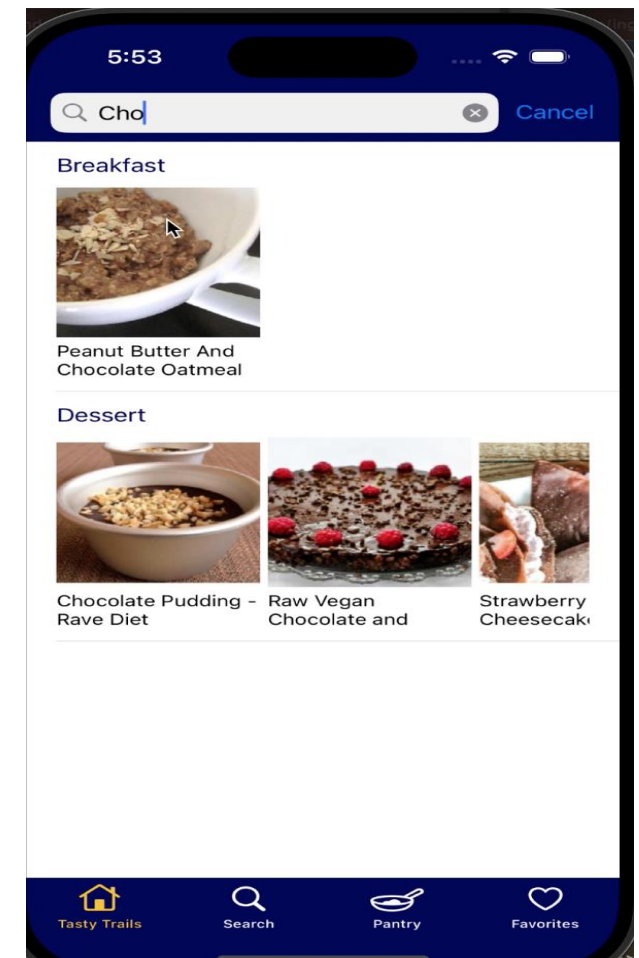
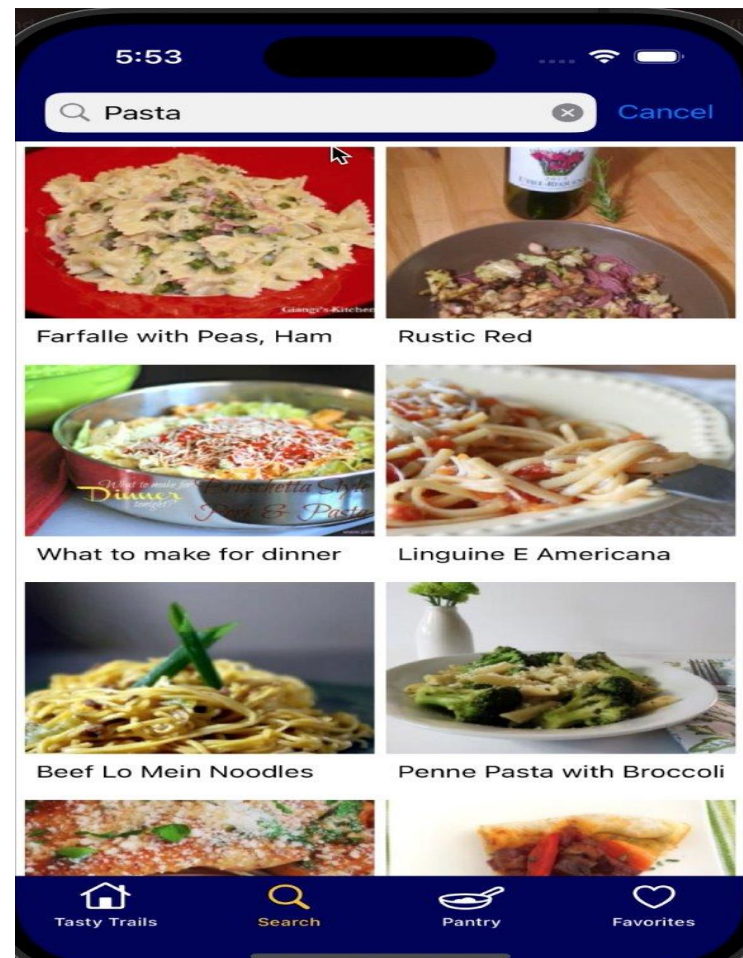
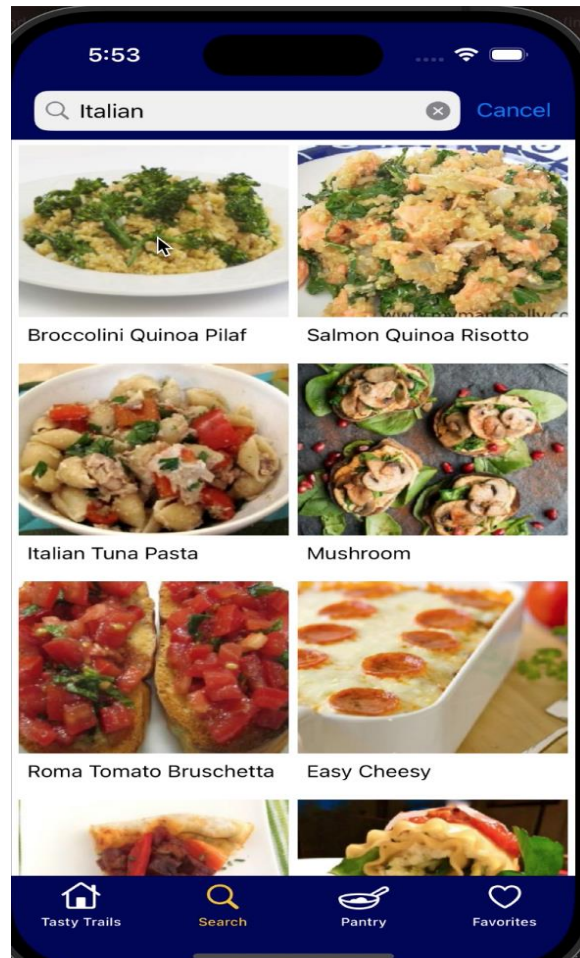




Search Functionality

Based on ingredient type or
cuisine type

Search by name





Query



Ontology



Database



Right Results



"Gluten free muffins
without nuts"

Category: muffins
No gluten (-wheat,
-spelt)
No nuts (-pecans,

372 matching
recipes

Carrot Oat Muffins

API Functionality

- Spoonacular API
- Allows the access to recipes, ingredients, food products, and menu items.

RECIPE ANALYSIS



Classify recipes according to diets, allergies, cuisines, etc.



popular



healthy



vegetarian



vegan



free

gluten free



free

dairy free



Paleo



and more!

API functions – Recipe Differentiation

Recipe Details

- Displays the information regarding ingredients, instructions, and nutritional content.



Double Dark Chocolate Cookies

Ingredients

2 cups (12 ounces) GUITTARD 63% EXTRA DARK CHOCOLATE CHIPS, divided
2 tablespoons water
½ cup butter (1 stick), softened
1 cup sugar

½ teaspoon salt
2 large eggs
1 teaspoon vanilla extract
1½ cups unsifted all-purpose flour
½ teaspoon baking soda

Directions

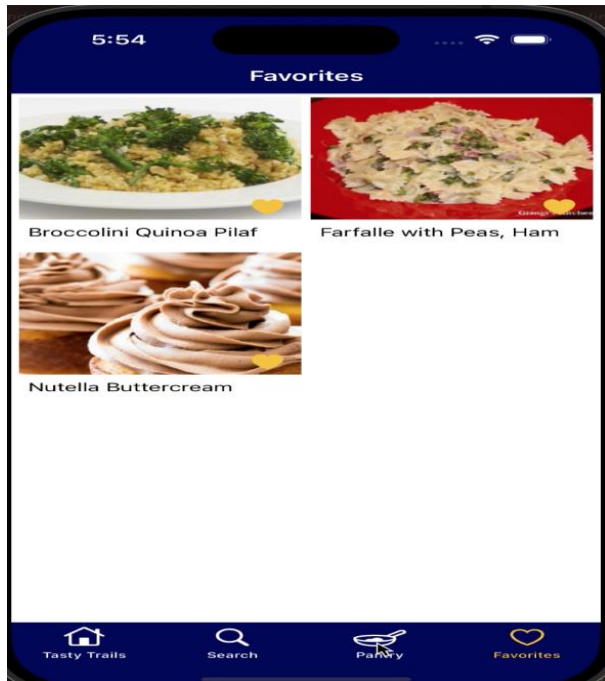
Preheat oven to 350°F. Line baking sheets with parchment.

Heat one cup of chips and water in small microwave safe bowl at medium power (50% or level 5) for 1-2 mins., stirring well after 1 minute initially, then at 30 second intervals until smooth. Set aside.

Cream butter, sugar and salt in large mixer bowl until light. Beat in eggs and vanilla until smooth. Add melted chocolate, stopping to scrape bowl as needed. Mix in flour and baking soda just until incorporated. Stir in the remaining cup of chips.

Drop rounded teaspoonfuls onto prepared baking sheets. Bake 11-12 mins. or until tops are cracked and crusty. Centers should still be soft and appear slightly under-done. Let stand 5 minutes before removing to cooling racks to cool completely.



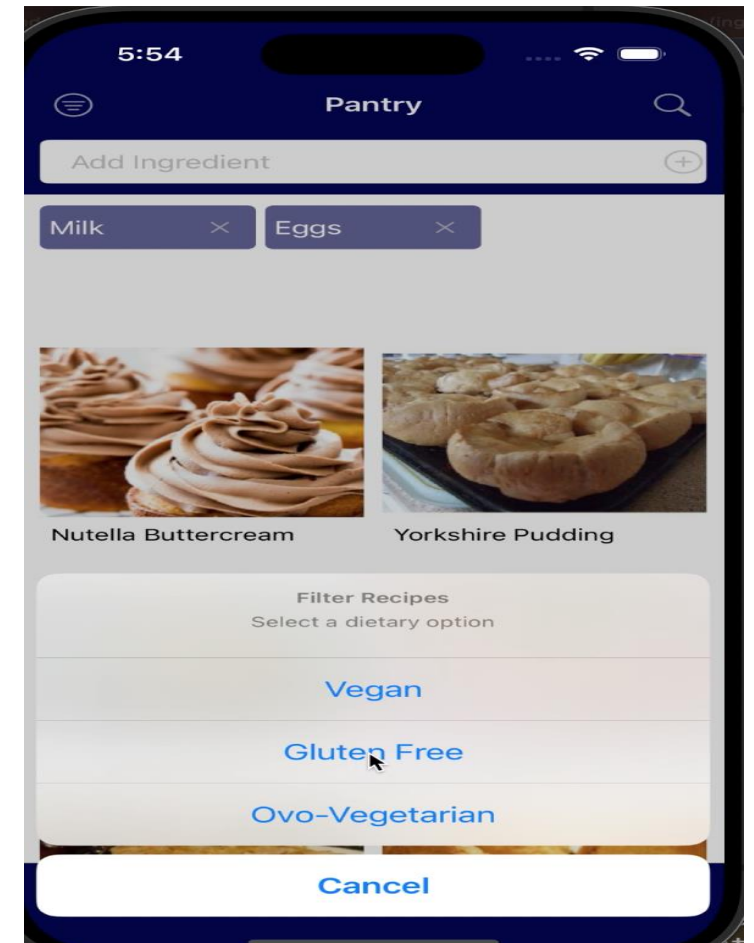
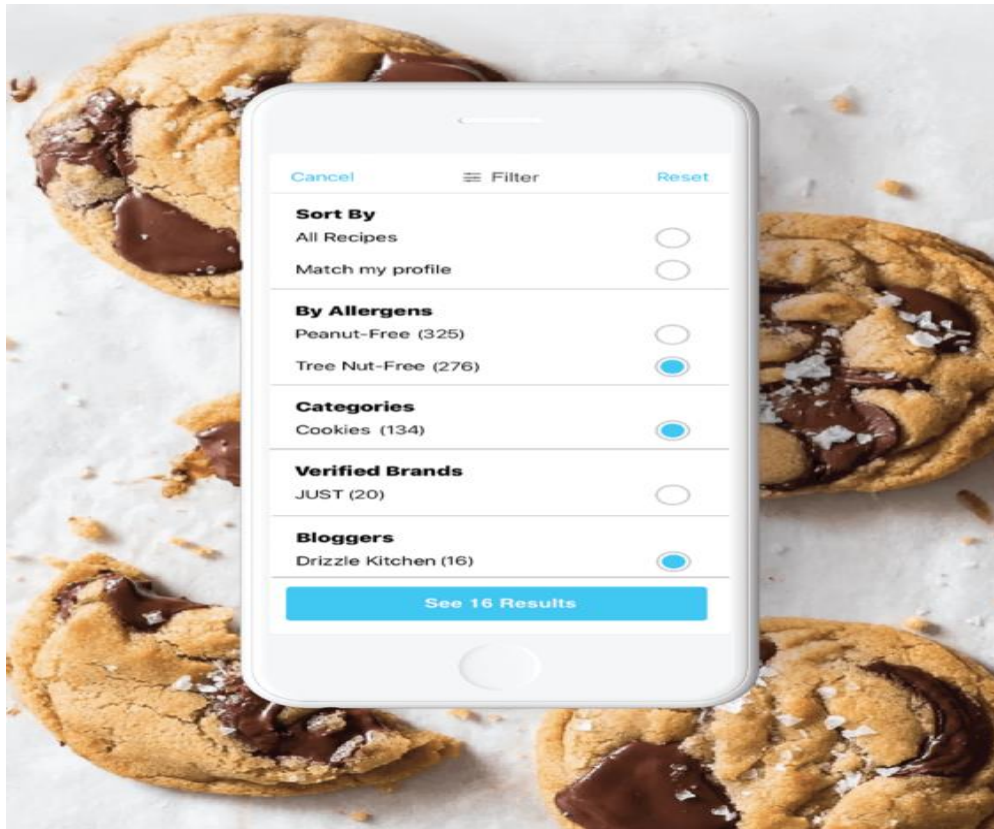


Recent Searches

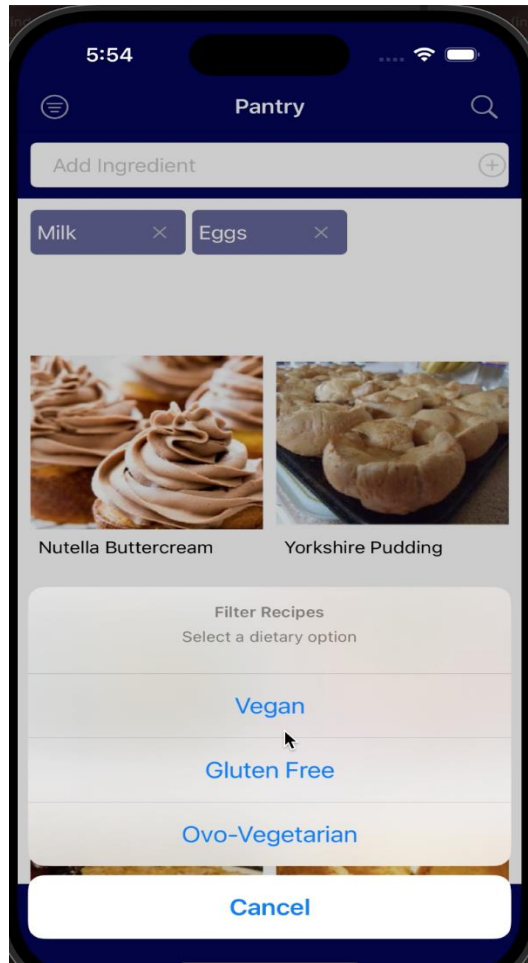
- Helps to save the recent searches
- Saves favorite recipes for future reference

Filter Recipes Display

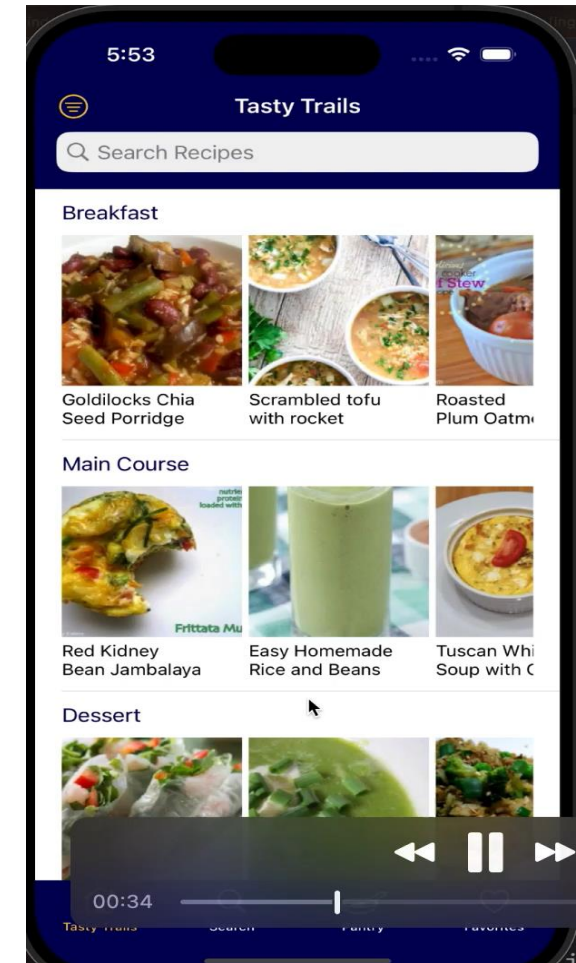
- By dietary preferences (e.g., vegan, gluten-free)



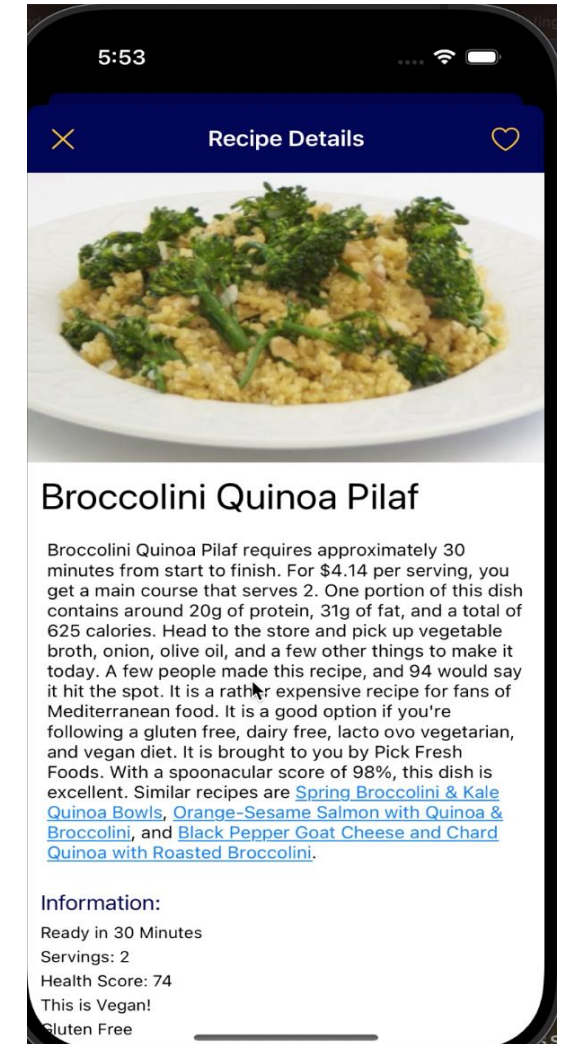
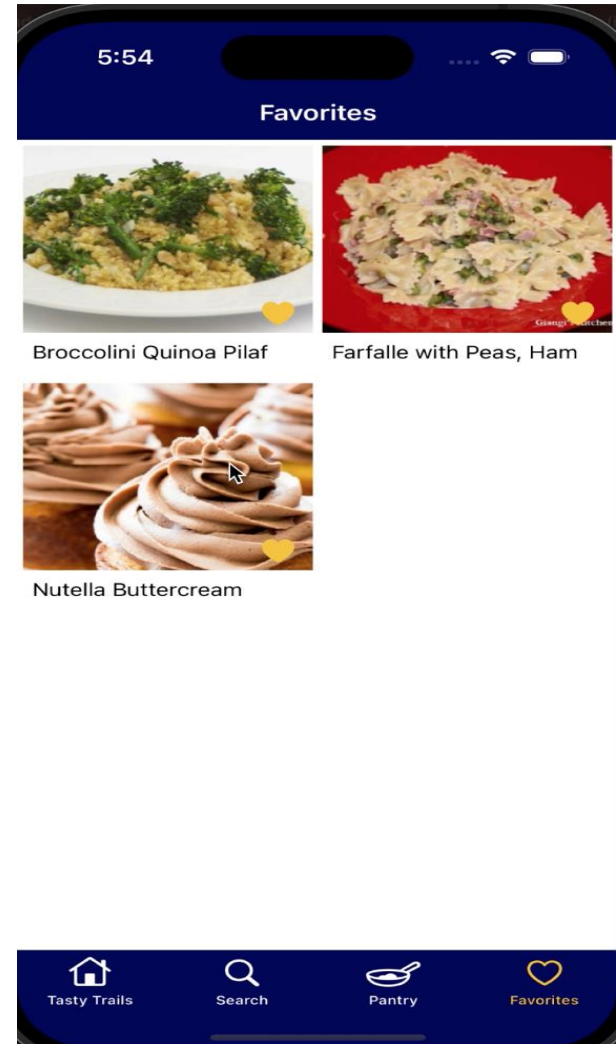
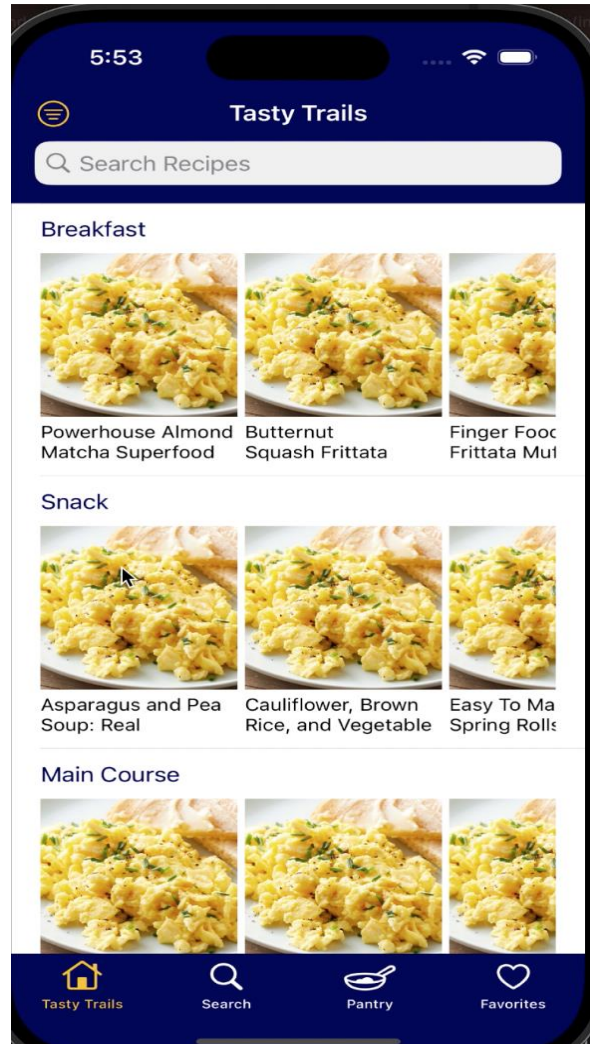
Dietary Preferences choice – Clip



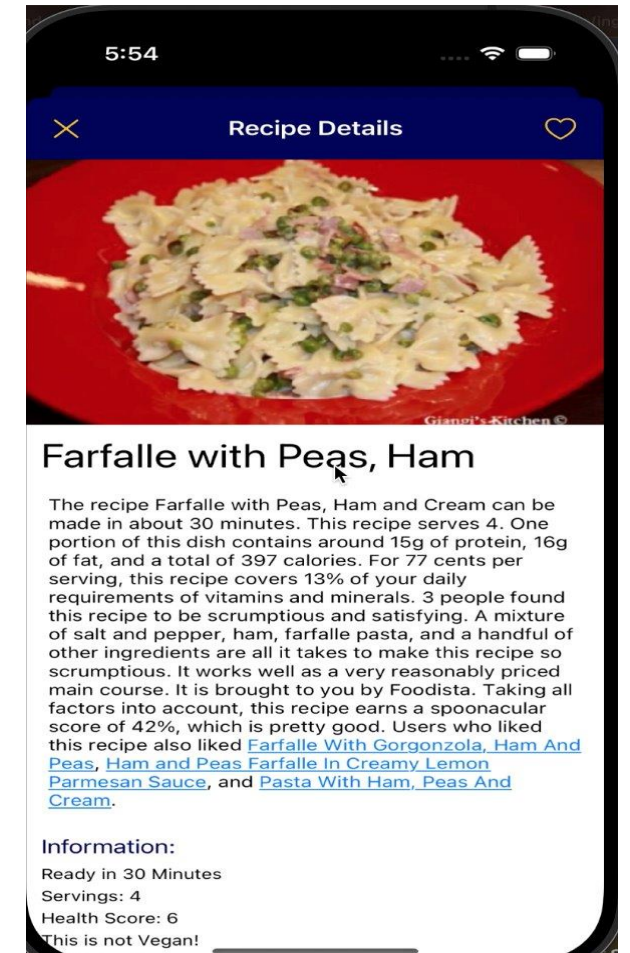
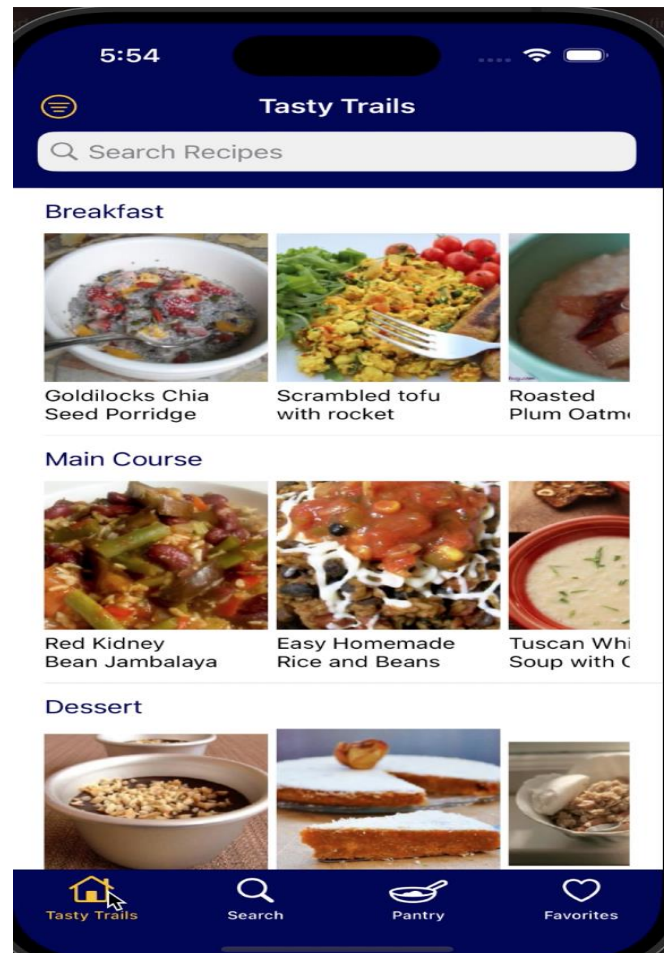
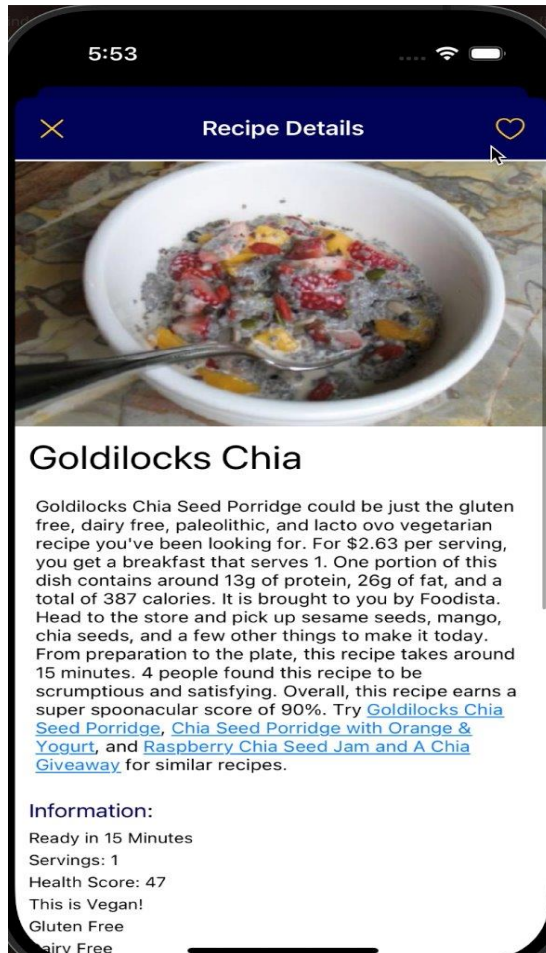
Search the item and it will
pop up



Screenshots



Screenshots (Contd...)



Scope for future improvements

- More functionalities (user profiles, meal plans, cooking tips and videos, etc..)
- Access to different databases
- Customization
- UI Enhancement
- AI Integration



Thank You

