

Project Documentation

Project Title - CookBook: Your Virtual Kitchen Assistant

1. Introduction

- **Project Title:** CookBook – Your Virtual Kitchen Assistant
 - **Team ID:** NM2025TMID47895
 - **Team Leader:** AJAYKUMAR N – ajaykumarn779@gmail.com
 - **Team Members:**
 - SHARUN C – sharun.chandran200715@gmail.com
 - SHRIHARIHARAN R – shrihariharan15@gmail.com
 - SRIDHARAN N – itzmehsrisri@gmail.com
 - SRIRAM D – srisrisrisri5028@gmail.com
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2. Project Overview

- **Purpose:**

CookBook is a cutting-edge web application designed to provide a user-friendly platform for recipe discovery, organization, and creation. It caters to cooking enthusiasts as well as professional chefs, offering a space to explore, share, and manage recipes.
- **Features:**
 - Hero section with introduction and CTA button
 - Popular Categories fetched from TheMealDB API
 - Trending Dishes section on Home Page
 - Newsletter subscription

- Category Page to display dishes within a category
 - Recipe Page showing ingredients, instructions, and demo video
 - Responsive design using React and Tailwind/Bootstrap
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3. Architecture

- **Frontend:** React.js, React Router DOM, Axios, Bootstrap/Tailwind CSS, React Icons
 - **Backend:** Not required (data fetched via TheMealDB API)
 - **Database:** Not applicable (uses external API for recipes and categories)
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4. Setup Instructions

Prerequisites:

- Node.js & npm
- React.js
- Git (for version control)
- Code editor (VS Code recommended)

Installation Steps:

```
# Clone or download the project
git clone <repository-link>
```

```
# Navigate to project folder
cd cookbook-app
```

```
# Install dependencies
npm install
```

```
# Start development server
npm start
```

Access the application at: <http://localhost:3000>

5. Folder Structure

```
CookBook/
|
├── src/
|   ├── components/      # Reusable components (Navbar, Hero,
Newsletter, Footer)
|   ├── pages/           # Pages for routing (Home, Categories,
Recipe)
|   ├── styles/          # CSS styling files
|   └── App.js           # Main application entry
|
└── package.json
```

6. Running the Application

- **Frontend:**

```
cd cookbook-app
npm start
```

- **Access:**
Visit <http://localhost:3000>
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7. API Documentation

TheMealDB API Endpoints used:

- **Categories:**
<https://www.themealdb.com/api/json/v1/1/categories.php>
 - **Meals by Category:**
<https://www.themealdb.com/api/json/v1/1/filter.php?c=CategoryName>
 - **Recipe by ID:**
<https://www.themealdb.com/api/json/v1/1/lookup.php?i=RecipeID>
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8. Authentication

- No authentication required (public API access).
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9. User Interface

- **Landing Page (Hero + Trending + Categories)**
 - **Category Page** (lists meals under a chosen category)
 - **Recipe Details Page** (ingredients, instructions, and demo video)
 - **Newsletter Component** (email subscription)
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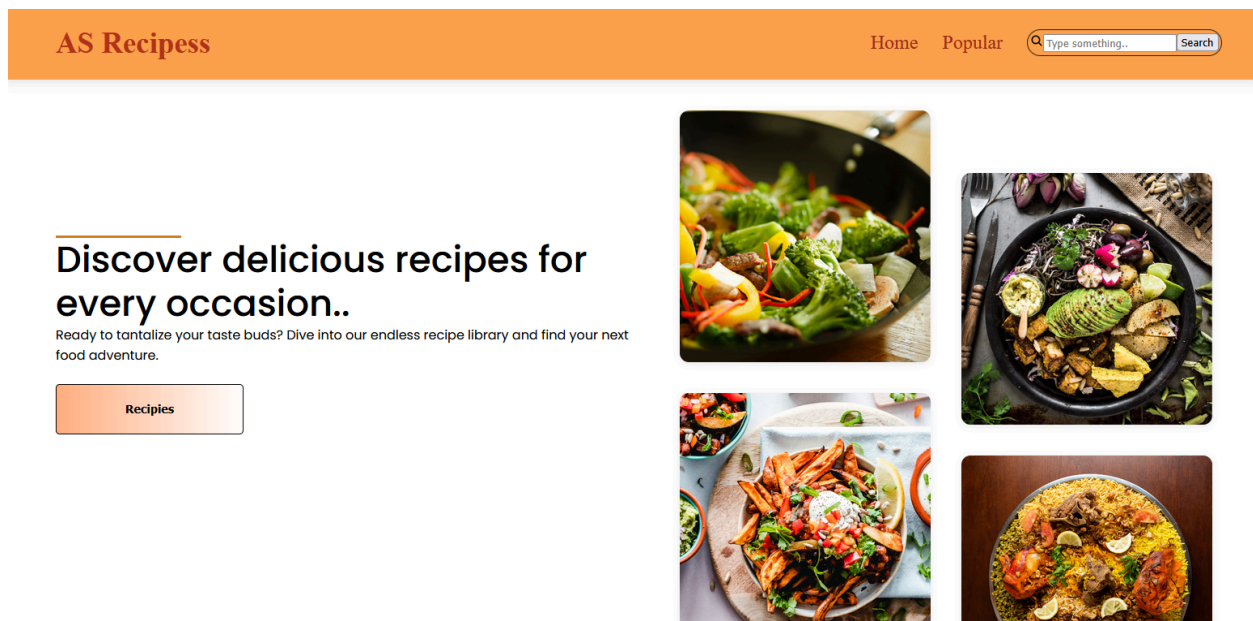
10. Testing

- **Manual Testing:**
 - Verified routing works correctly (Home → Category → Recipe).
 - Tested API calls for fetching categories, meals, and recipes.
 - Ensured responsiveness across devices.
- **Tools Used:** Chrome Dev Tools, Postman (for API testing).

11. Screenshots or Demo

- **Demo Link:** [Click to View Demo](#)
- **Source Code:** [Access Source Code](#)

Screenshot



Category: *Chicken*

Other popular categories:

Chicken

Vegetarian

Starter*

Seafood

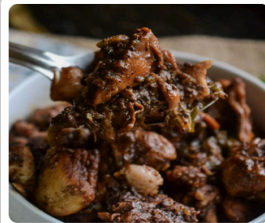
Dessert



15-minute chicken & halloumi burgers



Ayam Percik



Brown Stew Chicken



Chick-Fil-A Sandwich



Ayam Percik

Malaysian

Chicken

Procedure

In a blender, add the ingredients for the spice paste and blend until smooth. Over medium heat, pour the spice paste in a skillet or pan and fry for 10 minutes until fragrant. Add water or oil 1 tablespoon at a time if the paste becomes too dry. Don't burn the paste. Lower the fire slightly if needed. Add the cloves, cardamom, tamarind pulp, coconut milk, water, sugar and salt. Turn the heat up and bring the mixture to boil. Turn the heat to medium low and simmer for 10 minutes. Stir occasionally. It will reduce slightly. This is the marinade/sauce, so taste and adjust seasoning if necessary. Don't worry if it's slightly bitter. It will go away when roasting. When the marinade/sauce has cooled, pour everything over the chicken and marinate overnight to two days. Preheat the oven to 425 F. Remove the chicken from the marinade. Spoon the marinade onto a greased (or aluminum lined) baking sheet. Lay the chicken on top of the sauce (make sure the chicken covers the sauce and the sauce isn't exposed or it'll burn) and spread the remaining marinade on the chicken. Roast for 35-45 minutes or until internal temp of the thickest part of chicken is at least 175 F. Let chicken rest for 5 minutes. Brush the chicken with some of the oil. Serve chicken with the sauce over steamed rice (or coconut rice).

Video Tutorial



Ingredients

1 - Chicken Thighs	6
2 - Challots	16
3 - Ginger	1 1/2
4 - Garlic Clove	6
5 - Cayenne Pepper	8
6 - Turmeric	2 tbs
7 - Cumin	1 1/2
8 - Coriander	1 1/2
9 - Fennel	1 1/2
10 - Tamarind Paste	2 tbs
11 - Coconut Milk	1 can
12 - Sugar	1 tsp
13 - Water	1 cup

12. Known Issues

- Limited to TheMealDB API dataset.
- No backend or user login system implemented.

13. Future Enhancements

- Add user authentication and personalized dashboards.
- Allow users to upload and share their own recipes.
- Implement a backend with database support for saved recipes.
- Enable advanced filters (diet type, preparation time, etc.).
- Mobile app version of CookBook.