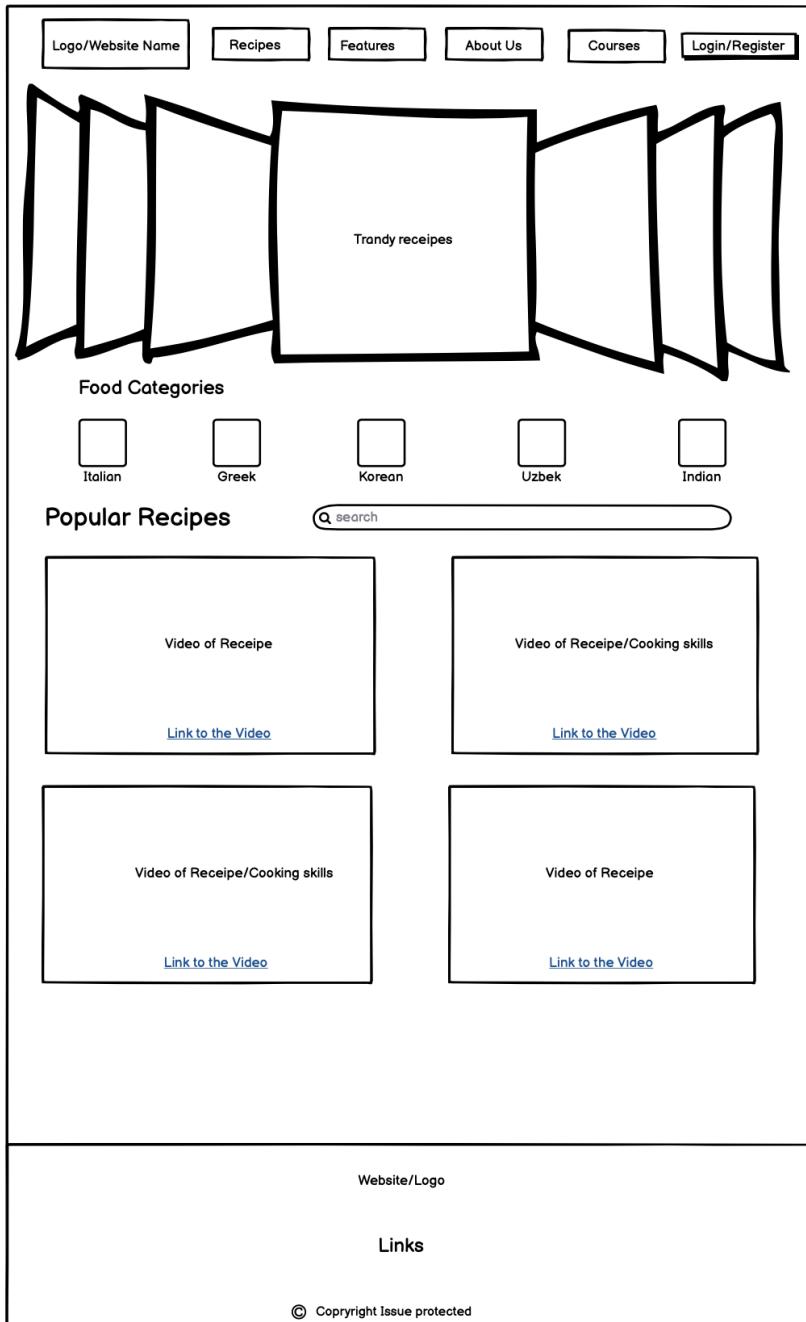


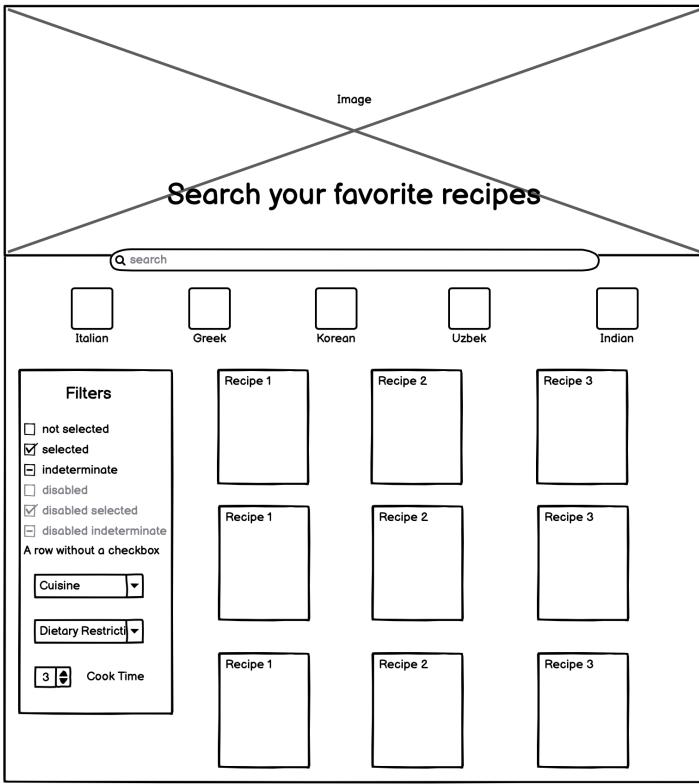
WAAD screenshot

| | Potential Pages for Website | | | | | | |
|---------------|--|---|---|-----------------|---|---|----------------------------------|
| Name: | Home (main page) | Recipes | Tips and Tools | Events | Blog | About | Account |
| upkitchen | Most popular recipes | Uzbek food by Diet (gluten free, diary free etc) | kitchen gadgets | cooking classes | Blog | About page | create/add a recipe |
| cooking.lit | Home page (gist of things we provide) | Italian food Desserts | Cooking 101 | Events | News? | Feedback | recipe feature(add, remove, db) |
| chefnow | Recipe(s) of the day(slideshow) | Indian food Search between recipes | Cookbooks and other recommendations | Cooking course | Shop | Contact us (feedback form) | user can save recipes they likes |
| pocketchef | | Chinese food Explore section | info for begginers | | basic cooking skills every cook should know | Newsletter sign up | User profile |
| Cloud kitchen | Salad recipe search based on your ingredients | Breakfast/Lunch/Dinner Details of the recipe | review of kitchen supplies (video, articles etc?) | | Expert advice Cooking youtubers? | user accountability Members of the website / club | Saved Recipes |
| | Search/Explore Curation Pages (meals, cookbooks, etc.) | Recipes from famous chefs Seasonal Cooking(Winter/Summer) Recipes | | | Blog/Article feed user blog/posts | | |

Design - Balsamiq Wireframe



Main page. Main page will represent popular recipes, different food categories, and popular articles from the blog. A user should be able to access all the main features and understand the functionality from the main page. When the user navigates the cursor into the Feature button on the navbar, there will pop up the drop down tab with links to appropriate pages.



Recipes page. Recipe page is one the main pages. A user can search between all recipes available on the website. As there are a lot of recipes from different cuisines, with allergy restrictions and a big variety of ingredients, the page will include a detailed filtered section.

Recipe detail page. By clicking on the recipe, the user will see the detailed information of each recipe including its picture, ingredients and directions. If the recipe was submitted by another user, it will be included on the page too. The bottom page will include a comment section.

Title of Recipe

★★★☆
Ratings & Reviews

Chef Name

Overview

Adjust Servings
3

Directions

Comments

User

★★★☆

Ingredients

| | |
|-------------------------------------|------------------------|
| <input type="checkbox"/> | not selected |
| <input checked="" type="checkbox"/> | selected |
| <input type="checkbox"/> | indeterminate |
| <input type="checkbox"/> | disabled |
| <input checked="" type="checkbox"/> | disabled selected |
| <input type="checkbox"/> | disabled indeterminate |

A row without a checkbox

Explore the community

search

[Recipes](#) [Articles](#) [Courses](#) [Curations](#)

Recipe 1

Recipe 2

Recipe 3

Recipe 1

Recipe 2

Recipe 3

Recipe 1

Recipe 2

Recipe 3

image

Articles

search

Cooking 101

...text...

Best pens for student

...text...

How to cut salmon

...text...

image

Learn More with our Courses

search

How to properly whisk

...text...

How to properly saute

...text...

How to properly cook

...text...

Course Title

Course Creator

Preview/Intro

What You'll Learn

Materials/Resources

[Cooking](#)

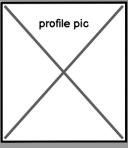
...text...

[Saute-ing](#)

...text...

[Baking](#)

...text...



User Name's Blog

Picture

How I Came To Be A Chef

Picture

Kitchen Horror Stories

Picture

The Secret to Good Chowder

Other users' page. Other users' pages will represent articles that users published or recipes if there are any. Each article will be brought to the article detail page.

Article page. Articles will include textual and video information. Videos may be embedded links to YouTube and other video hosting services. Each article will also include comments section.

Article Title

Author

♥ ✉ ⌚

Comments

User

User

Profile

User Name~~~~~
~~~~~

Published Recipe

Published Recipe

Published Recipe

Published Recipe

Published Recipe

Published Recipe

[Edit Profile](#)

**User page.** When a user opens her/his own page, he/she can see the detailed information of the account and post recipes and articles. The user can delete their own recipe or article. The user can also edit its account

information such as email, fullname, date of birth.

**Submit page.** The user can submit a recipe/article/course from the account page. The user will choose what kind of data he/she is planning to submit, and the appropriate submit webpage will be loaded. Here is an example of the recipe submit page.

Submit Recipe/Course/Curation/Article

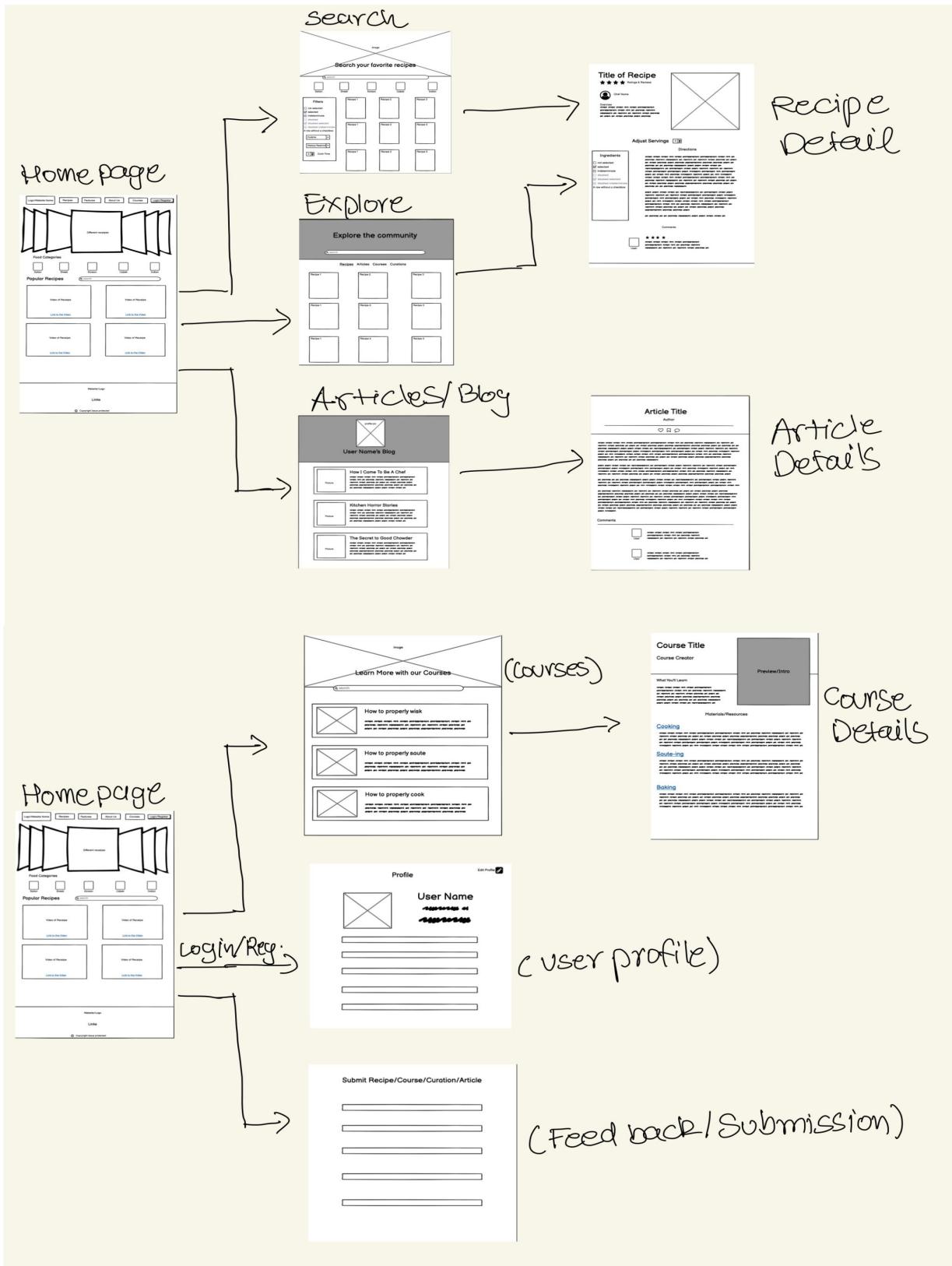
Title

Cooking time

ingredient  
 ingredient  
 ingredient  
 ingredient  
 ingredient  
 ingredient  
 ingredient  
 ingredient  
 ingredient  
 ingredient

Preparation...

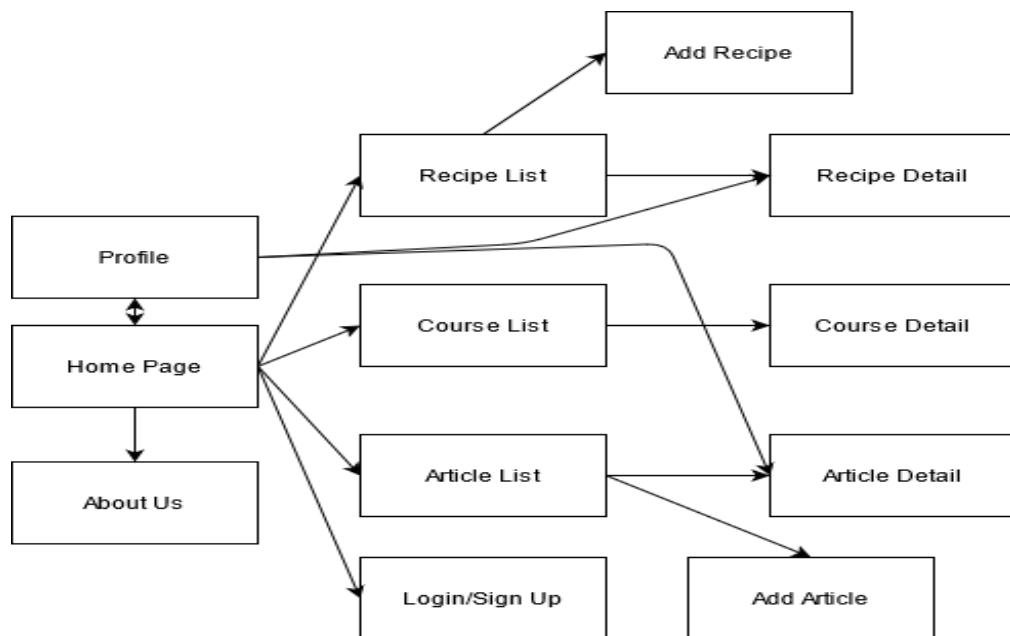
## Navigation Charts



## Implementation

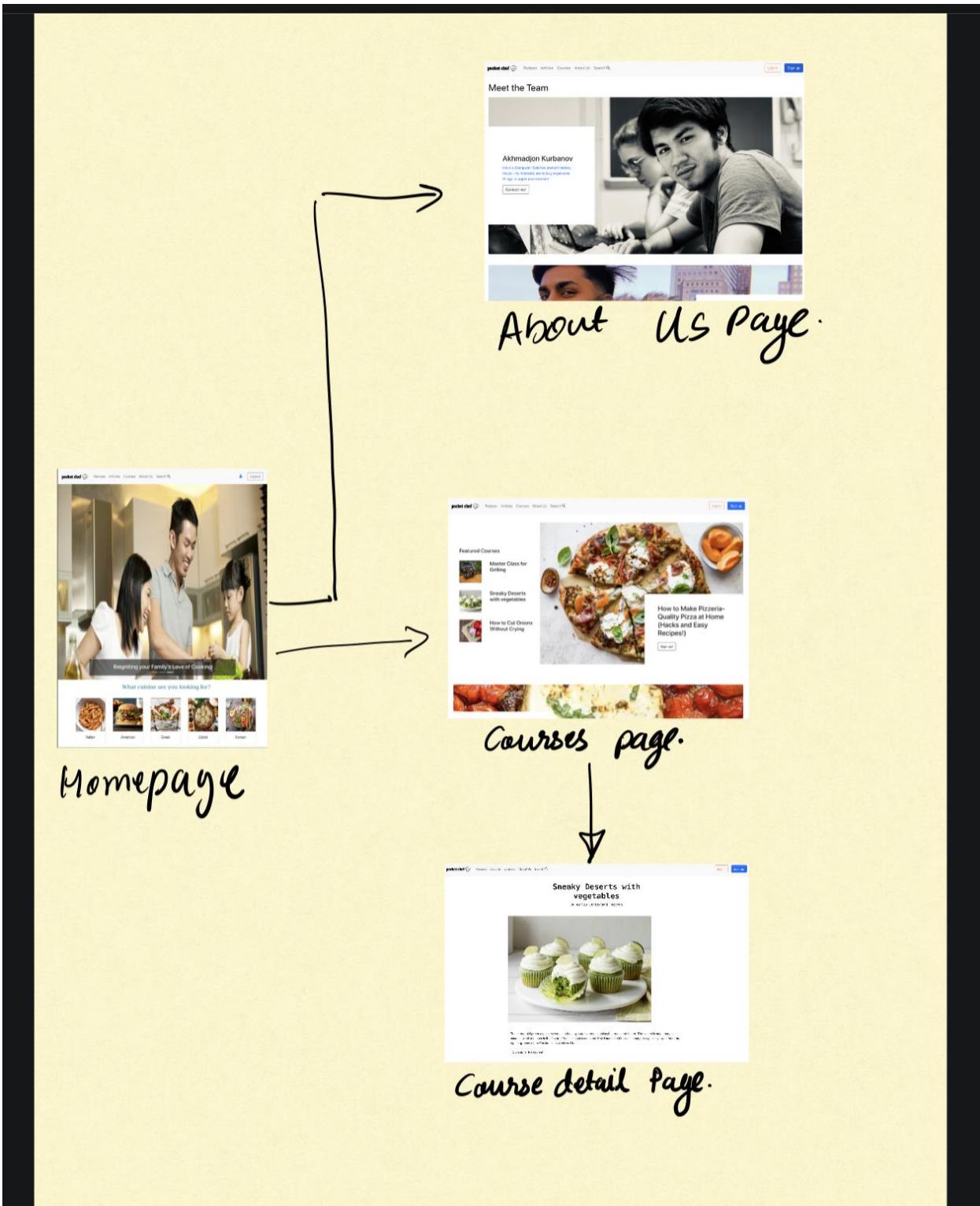
The key challenges were connecting, retrieving the data from the open source API and creating a concise database. Initially, we were planning to create our own recipe database to implement our website. However, we realized that it will take a lot of time, so we started to look for an open recipes-based database online. [Spoonacular](#) was exactly what we needed as it provided very specific information about the recipes it had. Another issue we had was related to working remotely and using Git. We spent extra time understanding how Git works, as we were worried we could mix up the project with pull/push requests. Another challenge was making sure that each page we have is responsive. It wasn't hard to implement, but it was very time-consuming to make sure each page is responsive.

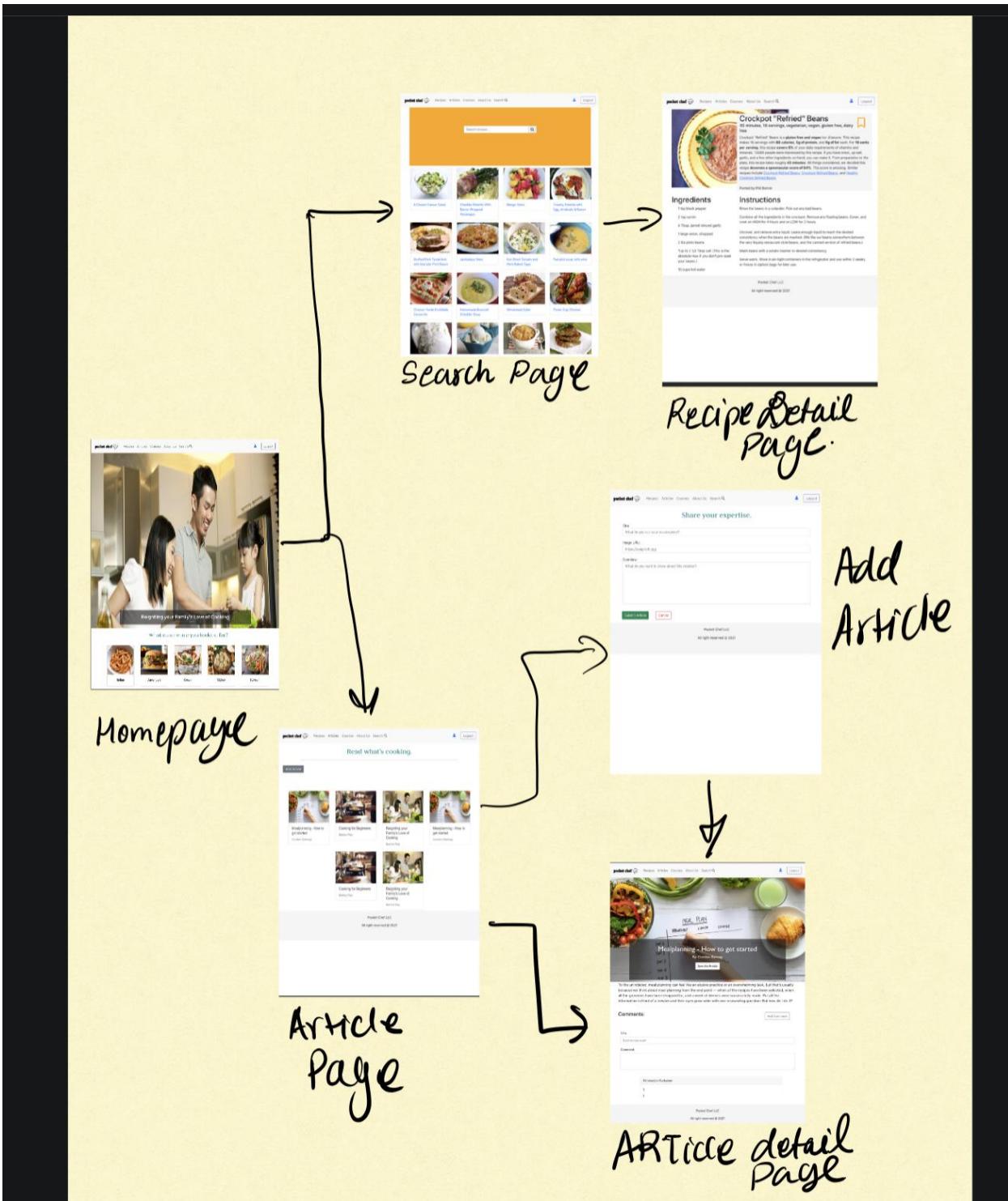
## Navigation



## Navigation Charts







## Components

The component breakdown for our components separated key elements of each page with the page itself, which often made database calls.

|                               |                            |
|-------------------------------|----------------------------|
| <b>JS</b> AddArticle.js       | <b>U</b>                   |
| <b>JS</b> AddRecipe.js        |                            |
| <b>JS</b> Article.js          | <b>M</b>                   |
| <b>JS</b> ArticlesPage.js     | <b>M</b>                   |
| <b>JS</b> Carousel.js         | <b>M</b>                   |
| <b>JS</b> Footer.js           |                            |
| <b>JS</b> HomePage.js         | <b>M</b>                   |
| <b>JS</b> LoginModal.js       | <b>M</b>                   |
| <b>JS</b> Nav.js              | <b>M</b>                   |
| <b>JS</b> Profile.js          | <b>U</b>                   |
| <b>JS</b> RecipeDetailPage.js | <b>M</b>                   |
|                               | <b>JS</b> RecipesPage.js   |
|                               | <b>M</b>                   |
|                               | <b>JS</b> RegisterModal.js |
|                               | <b>M</b>                   |
|                               | <b>JS</b> SearchPage.js    |
|                               | <b>M</b>                   |

Forms for authentication and data entity submissions were separated to make their own page. AddArticle, AddRecipe, LoginModal, Register, Modal are all forms. HomePage, RecipeDetailPage, RecipesPage, and SearchPage are all pages that either generate dynamic lists or display detailed information about a certain entity in the database. This separation of aggregate pages and detail pages made the passing of information seamless, but could benefit from further simplification—such as a data entity composing a component of its own.

## Recipes Page:

**pocket chef**  Recipes Articles Courses About Us Search  Log in Sign up

**Popular Recipes**



Crockpot "Refried" Beans



Brown Butter Twice Baked Sweet Potatoes



Carrot Cake Snack Bites



Berry Banana Breakfast Smoothie

**Ready within 30 Minutes**



Berry Banana Breakfast Smoothie



Spicy Salad with Kidney Beans, Cheddar, and Nuts



Chocolate Soup For Two



Farfalle with fresh tomatoes, basil and mozzarella

**7 Ingredients or Less**



Berry Banana Breakfast Smoothie



Farfalle with fresh tomatoes, basil and mozzarella



Sun Dried Tomato and Herb Baked Eggs



Crunchy Brussels Sprouts Side Dish

**Gluten-Free Recipes**

Recipe page is one the main pages. A user can search between all recipes available on the website. As there are a lot of recipes from different cuisines, with allergy restrictions and a big variety of ingredients. As in the image above, there are different categories of recipe eg. Ready in 30 minutes, Popular recipes, etc. The data is being pulled from the API and then connected to the recipe db.

## Recipe Detail Page:

**pocket chef** Recipes Articles Courses About Us Search 

 Logout



### Crockpot "Refried" Beans

45 minutes, 16 servings, vegetarian, vegan, gluten free, dairy free 

Crockpot "Refried" Beans is a **gluten free and vegan** hors d'oeuvre. This recipe makes 16 servings with **88 calories, 5g of protein, and 0g of fat** each. For **18 cents per serving**, this recipe covers **6%** of your daily requirements of vitamins and minerals. 13089 people were impressed by this recipe. If you have onion, up salt, garlic, and a few other ingredients on hand, you can make it. From preparation to the plate, this recipe takes roughly **45 minutes**. All things considered, we decided this recipe deserves a spoonacular score of **84%**. This score is amazing. Similar recipes include [Crockpot Refried Beans](#), [Crockpot Refried Beans](#), and [Healthy Crockpot Refried Beans](#).

Posted by Phil Barton

#### Ingredients

1 tsp black pepper  
2 tsp cumin  
4 Tbsp. jarred minced garlic  
1 large onion, chopped  
2 lbs pinto beans  
\*Up to 2 1/2 Tbsp salt (This is the absolute max if you don't pre-soak your beans.)  
10 cups hot water

#### Instructions

Rinse the beans in a colander. Pick out any bad beans.

Combine all the ingredients in the crockpot. Remove any floating beans. Cover, and cook on HIGH for 4 hours and on LOW for 2 hours.

Uncover, and remove extra liquid. Leave enough liquid to reach the desired consistency when the beans are mashed. (We like our beans somewhere between the very-liquidy restaurant style beans, and the canned version of refried beans.)

Mash beans with a potato masher to desired consistency.

Serve warm. Store in air-tight containers in the refrigerator and use within 2 weeks, or freeze in ziplock bags for later use.

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By clicking on the recipe, the user will see the detailed information of each recipe including its picture, ingredients and directions. If the recipe was submitted by another user, it will be included on the page too.

## Search Page:

The screenshot shows the search results page of the pocket chef website. At the top, there is a navigation bar with links for Recipes, Articles, Courses, About Us, and Search. A user profile icon and a Logout button are also present. Below the navigation is a large orange search bar containing a search input field labeled "Search recipes..." and a magnifying glass icon.

The main content area displays a grid of 12 recipe cards, each featuring a small image of the dish and its name:

- A Classic Caesar Salad
- Cheddar Polenta With Bacon Wrapped Asparagus
- Mango Salsa
- Creamy Polenta with Egg, Arrabiata & Bacon
- Stuffed Pork Tenderloin with Marsala-Port Sauce
- Jambalaya Stew
- Sun Dried Tomato and Herb Baked Eggs
- Pumpkin soup with wine
- Chicken Verde Enchilada Casserole
- Homemade Broccoli Cheddar Soup
- Wholemeal Cake
- Three-Cup Chicken

This page allows you to search different recipes across the entire website!

Courses Page:

---

#### Featured Courses



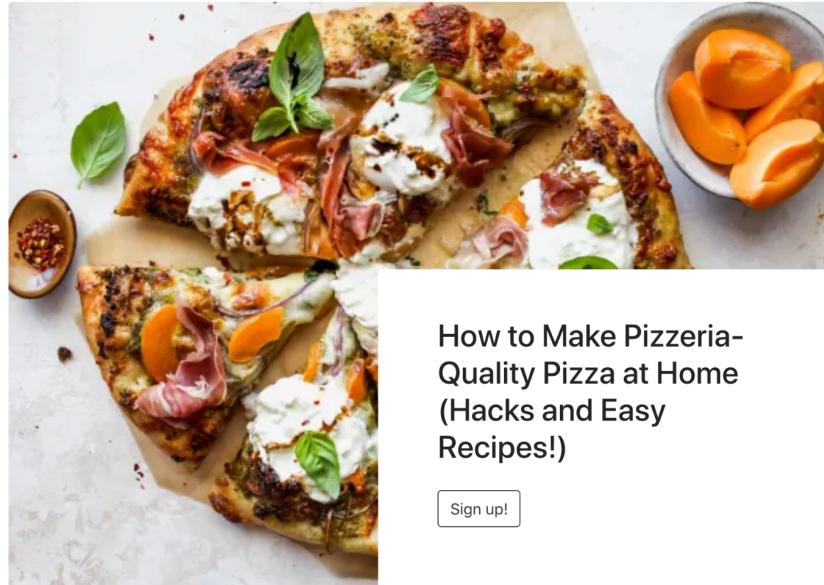
Master Class for  
Grilling



Sneaky Deserts  
with vegetables



How to Cut Onions  
Without Crying



How to Make Pizzeria-  
Quality Pizza at Home  
(Hacks and Easy  
Recipes!)

[Sign up!](#)

This page gives an insight to different courses users can choose. The featured courses give you a brief idea regarding the details of the courses and then you can enjoy the full experience by signing up and sending the email to the company. By clicking on the image of the features, it takes you to the Course Detail page.

Course Detail Page:

# Master Class for Grilling

By Margret Baldwin



It's really worthwhile to spend \$10 and buy an instant-read thermometer, which makes grilling easier and safer. You will insert this thermometer into the center of the steak to see if it's done to your liking. For example, medium is 145 degrees Fahrenheit. Well-done is 160 degrees F.

[Sign up for full course!](#)

This page gives you the ability to have a teaser regarding the course details and things you will learn. It also has a button to sign up and email the company for any kind of feedback.

**About Us:**

A screenshot of a web browser window. The title bar says "Pocket Chef". The address bar shows "localhost:3000/about". The page content includes the "pocket chef" logo, navigation links for Recipes, Features, Courses, About Us, Articles, ArticleDetail, and two buttons for "Log in" and "Sign up".

## Meet the Team



**Akhmadjon Kurbanov**

He is a Computer Science and art history major. His interests are to buy expensive things in apple environment

[Contact me!](#)

This page connects you to the creator of this website, and the company. Please feel free to reach out and connect with the company through the “Contact me” feature.



### What cuisine are you looking for?



Italian



American



Greek



Uzbek



Korean

### Popular Recipes



#### Turkish Baharat Meatballs with Lentil Pilaf

Turkish Baharat Meatballs with Lentil Pilaf might be just the main course you are searching for

The home page for our website features a selection of articles and recipes from our database—all of which are navigable to the featured item's detail page. From this page, the user is able to navigate to the search page to find specific recipes, articles to read about cooking, and courses that organize brief introductions into cooking topics.



How to start cooking at home when you are a beginner cook who just never got around to learning the basics of cooking? And today you want to start to cook your own food? If this is you, you're not alone. More and more people are finding that cooking at home is the best way to treat themselves while maintaining a balanced diet. Whether it's to better control what we put on our plates, or achieve a tasty meal to share with family, friends and colleagues, or whether trying to save money while choosing good ingredients – for many people, cooking is an act with lots of emotional and social implications. We encourage you to have a look on the updated page for how to start cooking for cooking beginners. How to start cooking at home We agree that when you are a beginner and have little time for yourself and your family, you think that cooking by yourself is not a priority, and it is difficult to find the courage and will to learn how. That's why, on this page, we want to share some cooking basics for beginners on how to get started in the kitchen. We've gathered a collection of articles that cover the basics of cooking, tips for cooking and home cooking recipes, all broken down into several steps to make it easier for you. We hope you find our cooking tips and recipes useful for getting started in the kitchen. Have a good read! The basics to get started in the kitchen Here's an overview to get a good start when cooking at home. The beginner's guide to get started in the kitchen! — Everyone needs to start from somewhere, here's how to address the beginner's block. The 10 essential utensils to get started in the kitchen — What are the most useful utensils when you begin cooking. Tips for successful recipes — This explains the best ways to ensure good results when following a recipe. A little kitchen philosophy: 10 little homecooking tips and maxims Basic Cooking Methods All about aromatic Herbs and spices — Discover the power of herbs and spice to enhance food. Basic skills and techniques Here's few techniques and gestures to get familiar with your utensils and also increase the taste of anything you decide to cook.

#### Comments:

[Add Comment](#)

Title

Best recipe ever!

Comment:

The article detail page features an article's content and comments, where the user is able to post a comment below the article and save the article to their profile's collection of articles.

## Read what's cooking.



Mealplanning - How to get started

Gordon Ramsay



Cooking for Beginners

Bobby Flay



Reigniting your Family's Love of Cooking

Rachel Ray

The articles page offers a look at the selection of articles Pocket Chef has on all topics cooking. Clicking on any one of the article cards links to the article's respective detail page.

### Your Profile

Name

Email

[Submit Changes](#)



### Saved Recipes



### Saved Articles



Mealplanning - How to get started

Gordon Ramsay



Reigniting your Family's Love of Cooking

Rachel Ray

The profile page is where a user can update their username or full name in their profile and view their saved articles and recipes.