

Spice Lab / recipe_app

Project members & GitHub usernames:

- Hannah Ye (hannahye02)
- Alex Furlong (lizard-grandpa)
- Santiago Ponce (ultra-boy3)

Overview

Our project “SpiceLab” is a recipe web app that allows a user to post/edit/save their own recipes & explore other recipes posted by different users by using a filter function with different tags like "Vegan", "Breakfast", "Italian", etc.

Note: Internally the app is just called “**recipe_app**”

Main Pages:

- Sign In/Sign Up Page: Using py4web Forms and formatting them to fit into the website
- Home Page: Introduction to website with scroll animation. At the bottom of the page there are two buttons that either lead to browsing built-in recipes or creating a new recipe. The latter requires sign in
- User Recipes Page: Displays two categories – recipes that are created and saved by the user. They both have horizontal scroll animations with the ability to save/unsave by clicking a heart button on each card. Page dynamically updates; developed with Vue.js
- Browse Recipes Page/“Our Recipes”: Users (logged in or not) can search through recipes that are considered “Spice Lab-published” i.e. written by an admin (we didn’t actually write these recipes, but pretend we did!). The user can enter tags into a search bar (like "Vegan", "Breakfast", "Italian", etc) and the displayed recipes will update dynamically. Implemented using Vue
- Blog Page: Same idea as Browse Recipes page except that all recipes displayed are created by website users ie non-admins
- Create/Edit Recipes Page - Form where user enters info for a new recipe. The fields include title, prep time, cook time, description, ingredients, directions, image, tags, and credit. Implemented server-side and client-side with Vue
- Individual Recipe Page - A page that displays the detailed info of a recipe (Directions, ingredients, etc) depending on the database ID passed into its URL. Clicking on a recipe found in the Browse Recipes page or Blog page will lead here. Implemented server-side and client side with Vue.
 - If the user created this recipe, there are also buttons for editing/deleting the recipe

Databases

- Recipe table: Contains all of the info relevant to a recipe, and most of this info is displayed when viewing the recipe's individual page. Includes title, prep/cook time, description, steps, ingredients, and a reference to who created the recipe
- Recipe tags: Uses pydal's built-in tag system to create tags for our recipes, such as "Vegan", "Dinner", or "Mexican". Based on our understanding, each entry is a tag path (such as "vegan") and the id of a recipe that this tag is applied to. This allows us to get all recipes that contain a particular tag, or get all of the tags that are referencing one specific recipe and more.
- Saved Recipes table: Keeps track of the recipes that each user has saved (displayed on the User Recipes page). Similar to the Recipe tags, each entry contains a reference to a user who saved a recipe and a reference to the recipe which was saved.

Sign In/Sign Up Page

A page to sign in or sign up, same as py4web forms, just formatted

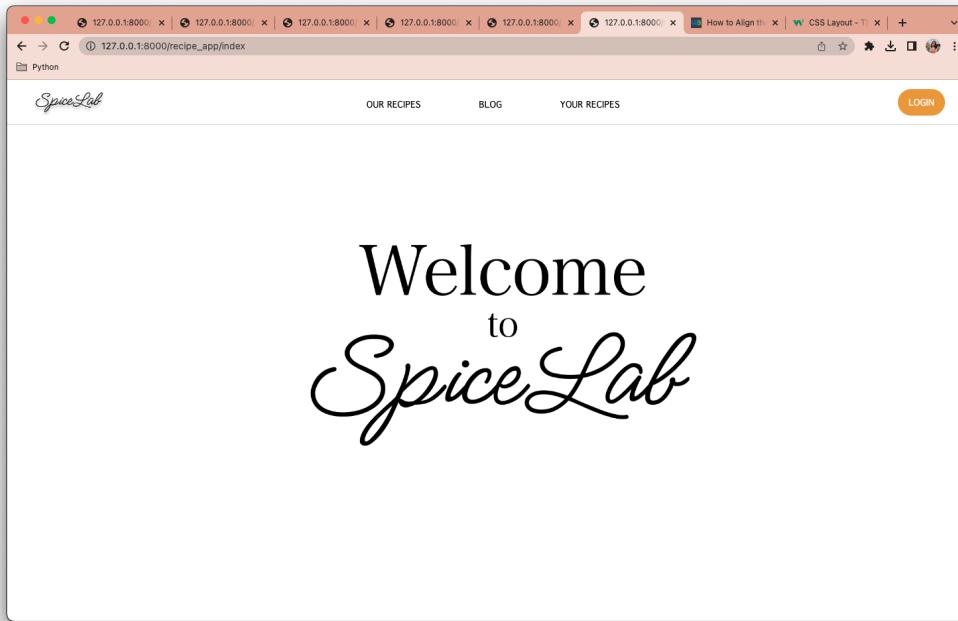
The screenshot shows a web browser window with multiple tabs open, all pointing to different URLs on the local host (127.0.0.1:8000). The active tab displays the 'auth/login' page for a website named 'SpiceLab'. The page features a header with the logo 'SpiceLab' and navigation links for 'OUR RECIPES', 'BLOG', and 'YOUR RECIPES'. A prominent orange 'LOGIN' button is located in the top right corner. Below the header is a large input form containing fields for 'Username' and 'Password'. At the bottom of the form are three buttons: 'Sign In' (orange), 'Sign Up' (white), and 'Lost Password' (white).

The screenshot shows a web browser window with multiple tabs open, all pointing to different URLs on the local host (127.0.0.1:8000). The active tab displays the 'auth/register' page for the 'SpiceLab' website. The page layout is identical to the login page, with the 'SpiceLab' logo at the top, navigation links for 'OUR RECIPES', 'BLOG', and 'YOUR RECIPES', and an orange 'LOGIN' button. The main content area contains six input fields: 'Username', 'Email', 'Password', 'Password (again)', 'First Name', and 'Last Name'. Each field has its corresponding label above it. At the bottom of the form are three buttons: 'Sign Up' (orange), 'Sign In' (white), and 'Lost Password' (white).

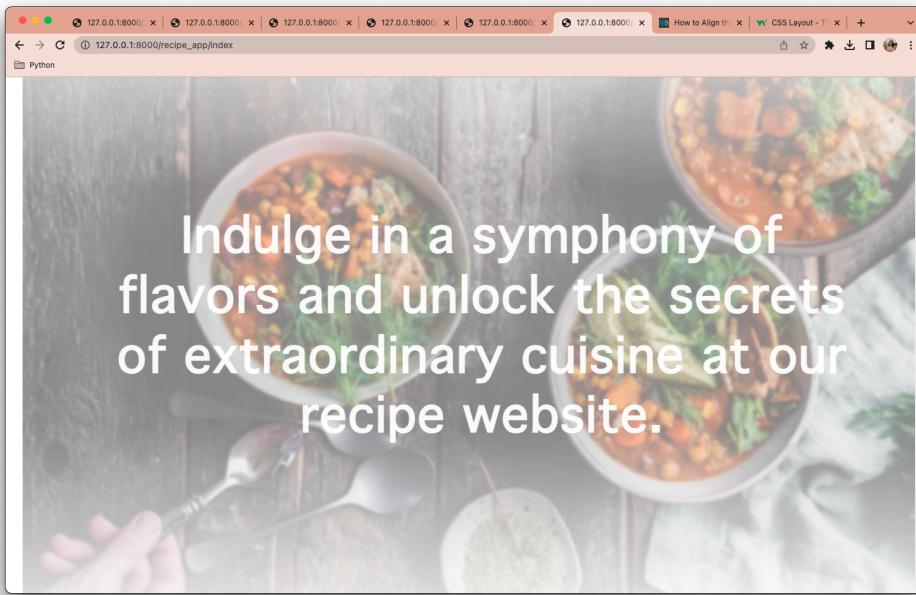
Home Page

Introductory page with scroll animation

First segment: welcome message fades in

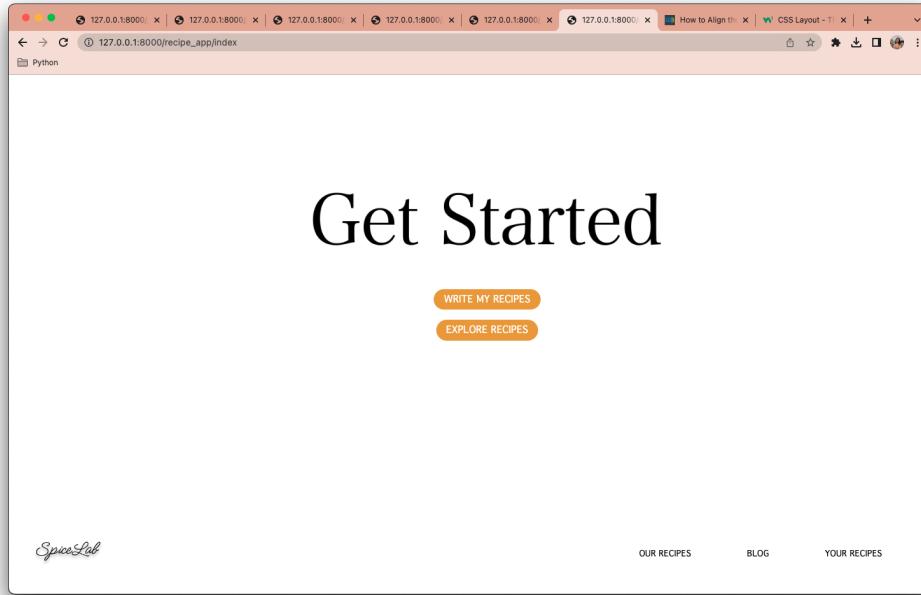


Second segment: fades in when scrolled to



Third segment: fades in when scrolled to

- Start writing recipes
- Browsing recipes



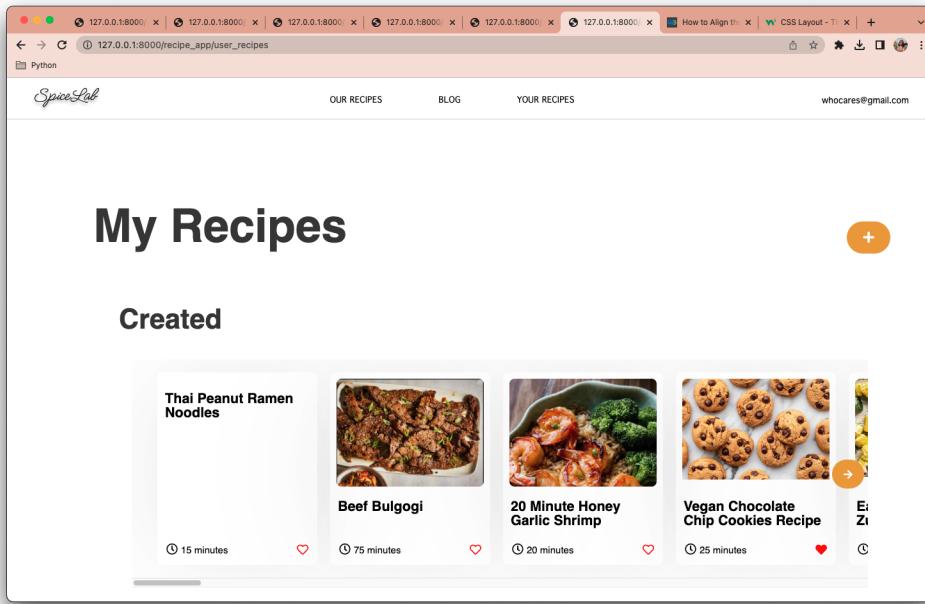
User Recipes Page (“Your Recipes” on the header bar)

Two horizontal scroll containers and a create new recipe button

- Displays image, title, time, and heart icon to save/unsave (updates dynamically)
- Requires user login

Created Recipe Scroller

- Includes all the recipes that were created by the user
- DB queries recipe table where the created_by == auth.user_id

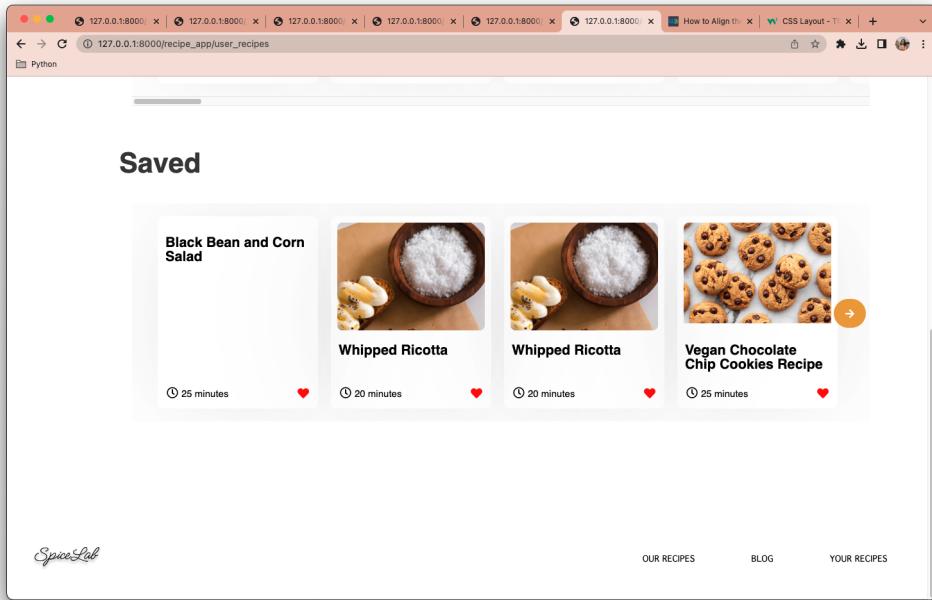


Saved Recipes Scroller

- All recipes that were saved by the current user
- Db query:

```
db(query).select(db.recipe.ALL,
join=db.saved_recipe.on(db.saved_recipe.saved_recipe_id ==
db.recipe.id)).as_list()
```

 - Gets saved recipe id from saved recipe table and obtains the recipe info thru the recipe table



Browse Recipes Page (“Our Recipes” on the header bar)

Find the perfect recipe!

High-quality recipes written here at Spice Lab

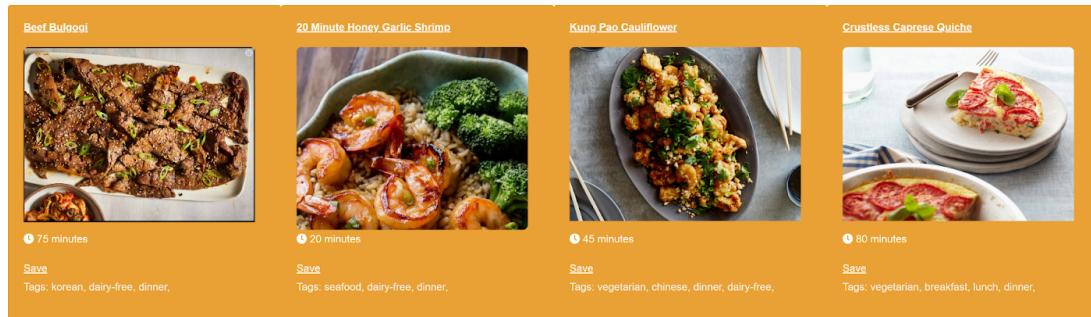
Entering tags will filter the recipes to only ones containing those tags. When you enter a tag, it will only appear if it exists within the database.

Try these tags: vegetarian, dairy-free, gluten-free, lunch, dinner, dessert, noodles, korean

Type a tag here, then press enter

Tags: dinnerX

Results:



On this page, users can browse recipes and filter to only show ones that contain all of the tags they enter in the search bar. All of the recipes here are included on the website by default and were published by Spice-Lab admins, so you can be assured that their quality is high (We didn't actually write any of these, but you can pretend that we did! The original source of each recipe is listed on its individual page, as an image caption).

Primary files/functions associated with this page:

- browse_default_recipes.html
- browse_default_recipes.js
- controllers.py
 - save_recipe()
 - tag_in_db()
 - get_recipes_from_search()

Features

Try these tags: vegetarian, dairy-free, glute

dairy-free

Tags: vegetarianX

dessertX

Tag entry box: Where the user enters tags to filter the list of recipes below. To add a tag, type it and press enter. If the tag exists in the database (ie it is referencing at least 1 recipe), it will

appear below the box. Otherwise it will not appear. You can click on the ‘X’ next to the tag to remove it.

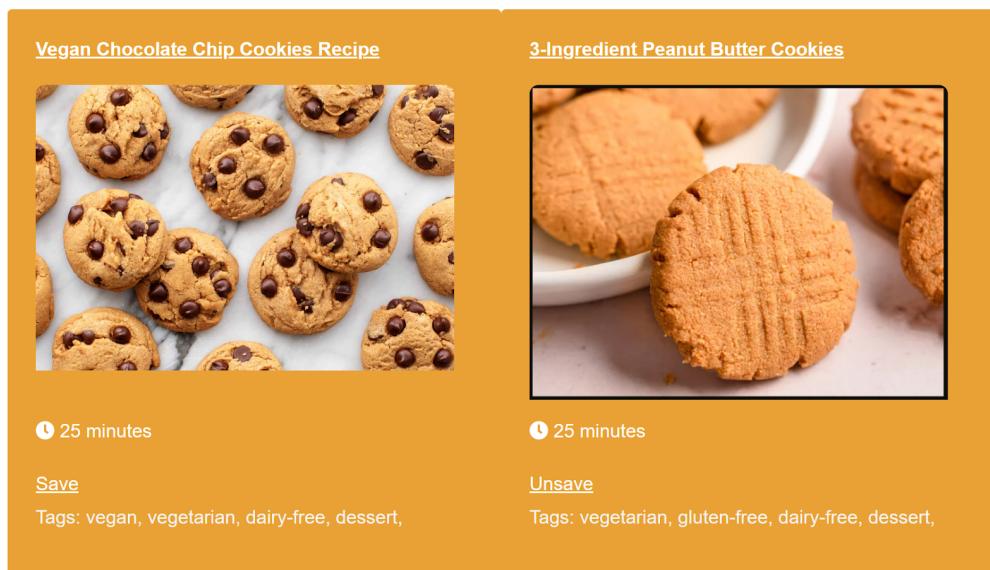
Only recipes that contain **all** of the tags entered will appear in the list below, so if no recipes are appearing, try removing a tag to see if that brings up more results.

Some example tags to try out are provided, and to see more tags available, you can look at the individual pages of each recipe.

Note that each time a tag is added or removed, the list of recipes will reload (doing an asynchronous db query to get the new list of recipes that matches all tags)

Tags: dessertX

Results:



Recipe List: The recipes that match that tag query. These are displayed as rows of tiles, with up to 8 tiles/recipes appearing at a time. Clicking **anywhere** on a tile will bring the user to the page of that recipe.

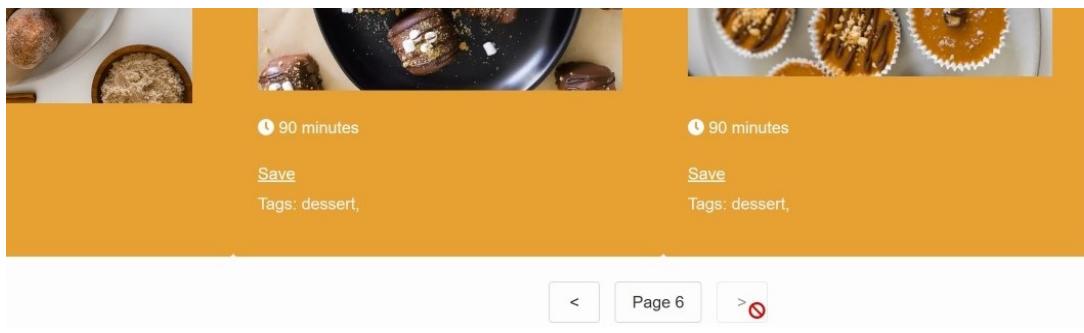


re Lab

When you enter a tag, it will only appear if it exists within the database.

sert, noodles, korean

Clicking on “Save” will call `save_recipe()` in controllers to save the recipe to the user’s list of saved recipes. If the user is not logged in, an alert will appear asking them to log in.



Pagination Buttons: A set of tags may yield many recipe results, but only up to 8 are displayed per page (using the database's limitby feature), so if there are more than 8, click on the left and right arrows to move between pages.

If the user is on page 1, the left (<) button is disabled. And if they are on the last page of the results, the right (>) button is disabled.

The # of pages scales based on the number of recipes that contain the tags. For example, entering the tag “vegetarian” may yield 10 recipes taking up 2 pages. Adding the tag “dessert” may reduce it down to 6 recipes, taking up only 1 page.

Blog Page

The blog page is where users can browse recipes created by themselves and other users. **Any recipes created using the Create Recipe page will appear here** (unless logged in as an admin). Aside from showing user recipes instead of Spice Lab ones, and having a slightly different layout, this page is functionally identical to the Browse Recipes page and even reuses a lot of the same code. So read that part of the documentation (right before this one) to get a feel for what it's capable of.

Primary files/functions associated with this page:

- browse_user_recipes.html
- browse_default_recipes.js
- controllers.py
 - save_recipe()
 - tag_in_db()
 - get_recipes_from_search()
 - One noteworthy thing here is that when the function is called, the request object is passed a boolean saying whether it was called from the Browse Recipes page or Blog page. In addition to the tag query, recipes are also queried by if the creator is or isn't the admin user, for the Browse Recipes/Blog page respectively

Find the perfect recipe!

Recipes created by the Spice Lab community!

Entering tags will filter the recipes to only ones containing those tags. When you enter a tag, it will only appear if it exists within the database.

Try these tags: vegetarian, dairy-free, gluten-free, lunch, dinner, dessert, noodles, korean

Type a tag here, then press enter

Tags:

Results:



Whipped Ricotta
Fluff, creamy whipped ricotta on toast is absolute heaven for your taste buds! It's the most delicious brunch or snack you can ever make in literally under 15 minutes. If I had to describe the taste and experience of eating this, it would be like a sweet and savory cloud!
⌚ 20 minutes
By alex furlong
[Save](#)
Tags: vegetarian, snack,

Whipped Ricotta
lorem
⌚ 20 minutes
By alex furlong
[Unsave](#)
Tags: vegan, snack,

Layout of the Blog page (Recipes show their description)

Create/Edit Recipes Page

The create recipe page allows logged-in users to create their very own recipes. The edit page allows the owner of the recipe to edit each recipe field and save any changes made to their recipe. The page includes multiple fields with helpful placeholder text to describe what each field requires:

- Recipe title
- Cooking time
- Prep time
- A brief description
- A list of ingredients
- Tags to describe the type of recipe
- Optional field to upload an image of their recipe
- Optional field to credit the image and/or recipe

Create the perfect recipe!

RECIPE NAME <input type="text" value="Enter a name for your recipe..."/>	PREP TIME <input type="text" value="In minutes..."/>	COOKING TIME <input type="text" value="In minutes..."/>
--	--	---

BRIEF DESCRIPTION <input type="text" value="Enter recipe description..."/>
--

INGREDIENTS <input type="text" value="Enter each ingredient on a new line by pressing enter..."/>

DIRECTIONS <input type="text" value="Number each step of your recipe..."/>
--

TAGS <input type="text"/>

Edit Your Recipe

RECIPE NAME	PREP TIME	COOKING TIME
Carne Asada Torta	50	30
BRIEF DESCRIPTION This is the torta of your dreams! These Mexican sandwiches are packed with the most juicy and flavorful carne asada and when you didn't think it could get better, it gets finished off with a creamy avocado tomatillo salsa verde. If you're looking to elevate your sandwich game, this recipe is it!		
INGREDIENTS 1 pound flap or skirt steak 1/4 cup olive oil juice of 1 orange juice of 1 lime		
DIRECTIONS 1. To a hot pan over medium heat, add the olive oil, tomatillos, and onion. Sear for 4 to 5 minutes and then take off the heat. 2. Add the seared tomatillos and onions to a food processor along with the garlic cloves, cilantro, avocado, lime juice, jalapenos, and salt.		
TAGS Enter a tag here, then press enter dinner lunch mexican		

Primary files/functions associated with the create/edit recipe page:

- create_recipe.html
- create_recipe.js
- edit_recipe.html
- edit_recipe.js
- controllers.py
 - create_recipe()
 - update_recipe()
 - get_recipe()

Features:

- Tags
 - Users are able to type a tag descriptor to categorize their recipe, press enter, then type in another one. Tags appear directly below the tag field and users are also able to click on the 'x' icon to remove previously entered tags.

TAGS

Enter a tag here, i.e. vegan, dairy-free, etc. then press enter

lunch ✕

dinner ✕

- Uploading an image
 - Users can also upload an image that was implemented with vue.js to convert the image to a data URL and is uploaded to the server.

DIRECTIONS

Cover and let it sit for at least 10 minutes. Preheat your skillet or grill over medium heat. Add the steaks and sear until each side is browned for about 3 to 4 minutes per side. 7. Slice the steak into small cubes.

TAGS

Enter a tag here, i.e. vegan, dairy-free, etc. then press enter

lunch ✕ dinner ✕

RECIPE CREDIT

Moribyan.com

RECIPE IMAGE

Choose File torta.jpg

Open

File name: torta.jpg

Custom files (*.jpg;*.png;*.jpeg)

Open Cancel

Submit

The screenshot shows a user interface for creating a recipe. At the top, there's a 'DIRECTIONS' section with a large text area containing a cooking process. Below it is a 'TAGS' section with a text input field and two circular buttons labeled 'lunch ✕' and 'dinner ✕'. Further down are sections for 'RECIPE CREDIT' (with 'Moribyan.com') and 'RECIPE IMAGE' (with a 'Choose File' button and a preview showing 'torta.jpg'). A large modal window is open, titled 'Open', showing a file explorer view of a desktop. The desktop contains several folders and files, including 'cse114a', 'cse183', 'cse183-group-project', 'discord_bot', 'py4web', and 'temp'. In the foreground, the 'torta.jpg' file is selected. At the bottom of the modal are 'Open' and 'Cancel' buttons. A 'Submit' button is located at the bottom center of the main interface.

Individual Recipe Page

The individual recipe page displays each field of a selected recipe entry. Users are able to view individual recipe pages without having to sign in. Each individual recipe page will display the creator's first and last name, the date it was created, a save recipe/favorite button and all the remaining recipe fields. The edit and delete buttons may also display on the page, but they are only visible to a user if they are logged-in and they created the recipe.

Primary files/functions associated with this page:

- recipe.html
- recipe.js
- controllers.py
 - recipe()
 - get_recipe()
 - save_recipe()
 - edit_recipe()
 - delete_recipe()

The screenshot shows a recipe card for "Carne Asada Torta" on the Spice Lab website. At the top, there are navigation links: "OUR RECIPES", "BLOG", and "YOUR RECIPES". On the right, there is an email address: "whocare@gmail.com". The main title is "Carne Asada Torta". Below the title, the source is listed as "Spice Lab" and the date as "6 June 2023". It includes two time indicators: "Prep Time" (50 minutes) and "Cook Time" (30 minutes). A "Favorite" button is present. To the right of the text is a large, appetizing image of a sandwich filled with meat, cheese, and vegetables. Below the image, the caption reads: "This is the torta of your dreams! These Mexican sandwiches are packed with the most juicy and flavorful carne asada and when you didn't think it could get better, it gets finished off with a creamy avocado tomatillo salsa verde. If you're looking to elevate your sandwich game, this recipe is it!"

| Dinner | Lunch | Mexican |

This is the torta of your dreams! These Mexican sandwiches are packed with the most juicy and flavorful carne asada and when you didn't think it could get better, it gets finished off with a creamy avocado tomatillo salsa verde. If you're looking to elevate your sandwich game, this recipe is it!

Ingredients

- 1 pound flap or skirt steak
- 1/4 cup olive oil
- juice of 1 orange
- juice of 1 lime
- 2 tablespoons soy sauce
- 2 tablespoons white vinegar
- 2 teaspoon smoked paprika
- 1 1/2 teaspoon cumin
- 1 teaspoon oregano
- 1 teaspoon salt or to taste

Directions

1. To a hot pan over medium heat, add the olive oil, tomatillos, and onion. Sear for 4 to 5 minutes and then take off the heat.
2. Add the seared tomatillos and onions to a food processor along with the garlic cloves, cilantro, avocado, lime juice, jalapenos, and salt.
3. Blend until completely smooth.
4. Transfer to a bowl and set aside.
5. In a large bowl, add olive oil, orange juice, lime juice, soy sauce, white vinegar, smoked paprika, cumin, oregano, salt, garlic powder, onion powder, cayenne, and black pepper.
6. Whisk all together to make a marinade.
7. Add the flap steak to the marinade and mix together evenly.
8. Cover and let it sit for at least 30 minutes or overnight, the longer the better.
9. Preheat your skillet or grill over high heat.
10. Add the steaks and sear until one side is browned, about 3 to 4 minutes. Flip over and sear the other side until browned for about 3 to 4 minutes. The thinner the steak, the less time it takes to cook.
11. Slice the steak into small cubes or cut against the grain into thin strips.
12. Take a toasted telera roll and spread refried beans along the bottom. Then add the steak, oaxaca cheese, cotija cheese, lettuce, avocado, white onion and cilantro, sour cream, and tomatillo salsa.
13. Seal the sandwich shut and enjoy!

Edit

Delete

Features:

- Save/Favorite
 - Users are able to click the heart icon to save or unsave a recipe that can be viewed in the users recipe page.



- Edit & Delete Recipe Button
 - If a user is logged in and created the recipe, they are able to view the edit button and the delete button at the bottom of the page.
 - Clicking the edit button will redirect the user to the edit page to update the recipe fields.
 - Clicking the delete button will delete the recipe entry, any saved recipe entries and redirect the user to the users recipe page.
 - Users are not able to access the edit and delete actions of a page they did not create by forging URLs since each action manually checks if the user ID's match.

12. Take a toasted telera roll and spread refried beans along the bottom. Then add the steak, oaxaca cheese, cotija cheese, lettuce, avoado, white onion and cilantro, sour cream, and tomatillo salsa.

13. Seal the sandwich shut and enjoy!

[Edit](#) [Delete](#)