WHAT'S FOR DINNER TONIGHT?

JavaScript App

What's for dinner tonight?

Search for a recipe

Search

Categories

Beef

Chicken

Dessert

Lamb

Miscellaneous

Pasta

Pork

Seafood

Side

Starter

Vegan

Vegetarian

Breakfast

Goat

Some recommendations: Chilli prawn linguine



A COOKING APP

What's his Goal? Getting inspiration for your next meal

Why? I was personally bored to cook over and over the same dishes. I don't have any cooking app on my phone as I usually check on Instagram or Google

The APIs:

- The Meal DB
- YouTube search

HTTPS://CELINERO.GITHUB.IO/WHATS-FOR-DINNER-TONIGHT/

FUNCTIONALITIES:

- SEARCH FOR SPECIFIC COOKING RECIPES,
- GIVE RECOMMENDATION,
- HELP YOU FIND RECIPES WITH SPECIFIC INGREDIENTS (CATEGORIES)
- PROVIDE STEP BY STEP INSTRUCTIONS + VIDEOS TO FOLLOW THE RECIPE

CLICK ON ONE OF THE CATEGORY

What's for dinner tonight? Search for a recipe Categories Chilli prawn Fettuccine Fettucine alfredo linguine Alfredo Chicken Dessert Lamb Miscellaneous Pasta Grilled Mac and Lasagna Lasagne Sandwiches Cheese Sandwich Pork Seafood Side Starter Vegan Vegetarian Pilchard Spaghetti alla Venetian Duck Breakfast puttanesca Carbonara Goat

CLICK ON ONE RECIPE CARD



Categories

Beef

Chicken

Dessert

Lamb

Miscellaneous

Pasta Pork

Seafood

Side

Starter

Vegan

Vegetarian Breakfast

Goat

Chocolate Avocado Mousse



Cuisine: British

Ingredients Banana: 1

- Cacao: 3 tbsp
- Avocado: 1
- Honey: 2 tblsp
 Lemon Juice: 1 tsp
- Vanilla: 1 tsp
 Water: 2 tbsp
- Sea Salt: pinch

Watch more videos:







Instruction

Instructions

1. Blend all the mousse ingredients together in your food processor until smooth. Add the cacao powder first and, as you blend, have all the ingredients to hand in order to adjust the ratios slightly as the size of avocados and bananas varies so much. The perfect ratio in order to avoid the dish tasting too much of either is to use equal amounts of both tasting too much of either is to use equal amounts of mother and add a few drops of stevial if you feel you need more sweetness. 3. Fill little cups or shot glasses with the mouses, sprinkle with the cacao powder or nibs and server. Tip if you don't have a frozen banana to hand you can just use a normal one and then chill the mousse before serving for a cooling dessert.

6 API CALLS:

HOMEPAGE:

- RECOMMENDATION
- LIST OF CATEGORIES
- CLICK ON SEARCH FORM

CLICK ON ONE OF THE CATEGORY: -LIST OF RECIPES FROM ONE CATEGORIES

CLICK ON A RECIPE CARD: - RECIPE DETAILS

DISPLAY 3 EXTRA VIDEOS ON RECIPE DETAILS

THE CODE

HAPPIFSI PARTS: REUSABLE CODE SUCH AS THE RENDERMEALS (RECIPE CARDS), OR CLEAN UP FONCTIONS

```
const renderMeals = (meals) => {
 const recipes = document.createElement("div");
 recipes.className = "recipes";
 meals.forEach((meal) => {
   recipes.innerHTML += `
   <div class="recipe_card" data-idmeal="${meal.idMeal}">
   <h3 class="title title sm" href="#" >${meal.strMeal}</h3>
   <img class="recipe img" width="300" src="${meal.strMealThumb}">
   </div>`:
 main.innerHTML = "";
 main.append(recipes);
function cleanUpMain() {
 main.innerHTML = "";
 const previousActived = document.querySelector(".active");
 if (previousActived) {
   previousActived.classList.remove("active");
```

MIN ISSUES: ingredients-measures info to extract from API call

```
if (recipeDetails.strArea) {
 html += `
   <div class="recipe cuisine">
    Cuisine: ${recipeDetails.strArea}
   </div>
   <div class="recipe_info-wrapper">
     <div>
    <h4 class="recipe_details">Ingredients</h4>
      `;
for (let i = 1: i <= 20: i++) {
 const ingredient = recipeDetails["strIngredient" + i];
 const measure = recipeDetails["strMeasure" + i];
 if (ingredient) {
   html += `
        class="recipe_details">
          ${ingredient}: ${measure}
        html +=
      </div>
    <div class="recipe_instructions">
      <h4 class="recipe details">Instructions</h4>
      ${recipeDetails.strInstructions}
     </div>
```

```
{idMeal: '52808', strMeal: 'Lamb Rogan josh', strDrinkAlternate: null, strCategor
  y: 'Lamb', strArea: 'Indian', ...}
    dateModified: null
    idMeal: "52808"
    strArea: "Indian"
    strCategory: "Lamb"
    strCreativeCommonsConfirmed: null
    strDrinkAlternate: null
    strImageSource: null
    strIngredient1: "Onion"
    strIngredient2: "Sunflower Oil"
    strIngredient3: "Garlic"
    strIngredient4: "Ginger"
    strIngredient5: "Madras Paste"
    strIngredient6: "Paprika"
    strIngredient7: "cinnamon stick"
    strIngredient8: "Cardamom"
    strIngredient9: "Clove"
    strIngredient10: "Bay Leaf"
    strIngredient11: "Tomato Purée"
    strIngredient12: "Lamb"
    strIngredient13: "Greek yogurt"
    strIngredient14: "Coriander"
    strIngredient15: ""
    strIngredient16: ""
    strIngredient17: ""
    strIngredient18: ""
    strIngredient19:
    strIngredient20: ""
    strInstructions: "\r\nPut the onions in a food processor and whizz until very f:
    strMeal: "Lamb Rogan josh"
    strMealThumb: "https://www.themealdb.com/images/media/meals/vvstvq1487342592.jpg
    strMeasurel: "2 quartered"
    strMeasure2: "4 tbsp'
    strMeasure3: "4 cloves"
    strMeasure4: "Thumb sized peeled and very finely grated"
    strMeasure5: "2 tbsp"
    strMeasure6: "2 tsp"
    strMeasure7: "1"
    strMeasure8: "6 bashed to break shells"
    strMeasure9: "4"
    strMeasure10: "2"
    strMeasurell: "1 tbsp"
    strMeasure12: "1kg cubed"
    strMeasure13: "150ml"
    strMeasure14: "Garnish chopped "
    strMeasure15: ""
    strMeasure16: ""
    strMeasure17: ""
    strMeasure18: ""
    strMeasure19: ""
    strMeasure20: ""
    strSource: "http://www.bbcgoodfood.com/recipes/9643/onepan-rogan-josh"
    strTags: "Curry, Spicy, Alcoholic"
   strYoutube: "https://www.youtube.com/watch?v=NZVo32n7iS8"
  ▶ [[Prototype]]: Object
```

Questions:

BEST PART: RECIPE DETAILS

MOST CHALLENGING PART: SPENDING TOO MUCH TIME ON STYLING

LEARNING: FOCUSING ON JS FIRST, CHECKING CODE MORE OFTEN, DISCOVERING NEW APIS FOR NEXT PROJECTS

ANY QUESTIONS?

THANK YOU FOR YOUR ATTENTION