

# Backend Exercise v3

## What is the goal?

The topics covered by this exercise are actually the basics of backend development. Completing this exercise will prepare you for Hipo. Having a decent knowledge on these topics will allow you to easily join the team and learn new skills faster.

## Basic topics covered by this exercise are:

- Version control (GIT)
- Basic HTTP commands and usage (GET, POST)
- Python
- Django
- ORM

## What should you build?

We want you to build a recipe sharing application using Django Framework. Don't worry, it's quite simple. Here is a mockup of what we want.

Share a Reciepe

## Musakka



Heat the oil in a large saucepan. Use kitchen scissors to snip the bacon into small pieces, or use a sharp knife to chop it on a chopping board. Add the bacon to the pan..

11/10/2019  $\cdot$  3.5/5 (13 Votes)  $\cdot$  5 likes  $\cdot$  by Mehmet Gürs

## Pan Seared Salmon



Melt the butter in a thick-based pan and gently cook the onion without colour until it is soft. Add the rice and stir to coat all the grains in the butter Add the wine..

10/10/2019 · 5/5 (2 Votes) · No like · by Göksel · Edit

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Total 4352 Recipes

## Search

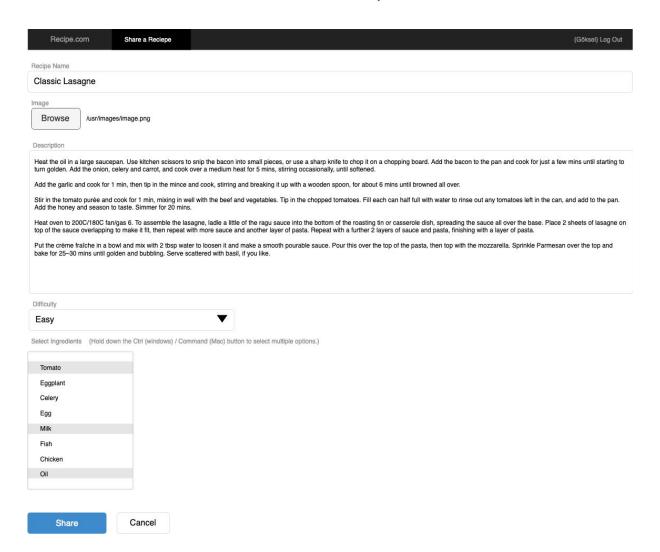
ingredient, dish, keyword...

Submit

## Top Used Ingredients

- Tomato (23)Egg (19)Meat (18)Cheese (10)Chicken (9)

# Share a Recipe



## Recipe Detail



### Classic Lasagne



#### Ingredients

- Tomato
- Milk
- Oil

### Description

Heat the oil in a large saucepan. Use kitchen scissors to snip the bacon into small pieces, or use a sharp knife to chop it on a chopping board. Add the bacon to the pan and cook for just a few mins until starting to turn golden. Add the onion, celery and carrot, and cook over a medium heat for 5 mins, stirring occasionally, until softened.

Add the garlic and cook for 1 min, then tip in the mince and cook, stirring and breaking it up with a wooden spoon, for about 6 mins until browned all over

Stir in the tomato purée and cook for 1 min, mixing in well with the beef and vegetables. Tip in the chopped tomatoes. Fill each can half full with water to rinse out any tomatoes left in the can, and add to the pan. Add the honey and season to taste. Simmer for 20 mins.

Heat oven to 200C/180C fan/gas 6. To assemble the lasagne, ladle a little of the ragu sauce into the bottom of the roasting tin or casserole dish, spreading the sauce all over the base. Place 2 sheets of lasagne on top of the sauce overlapping to make it fit, then repeat with nove sauce and another layer of pasta. Repeat with a further 2 layers of sauce and pasta, finishing with a layer of pasta.

Put the crême fraîche in a bowl and mix with 2 thsp water to loosen it and make a smooth pourable sauce. Pour this over the top of the pasta, then top with the mozzarella. Sprinkle Parmesan over the top and bake for 25–30 mins until golden and bubbling. Serve scattered with basil, if you like.



- In this project, users will share and search recipes. For example, someone who cook delicious <a href="Ratatouille">Ratatouille</a>, may share it's recipe. Also, someone who would like to cook a dish, may search a recipe.
- Only registered users can share, like and rate recipe. Anonymous users can only consume the content.
- The website will store users, recipes, ingredients, likes and ratings in some database (SQLite is fine but you can be fancier if you are brave) and display most used 5 ingredients at the right side of the page.

## Some important key points:

- Recipes in homepage should be ordered by creation time.
- Ingredients in sidebar should go to list of recipes the ingredient used.

## **Timing**

You should complete this exercise in one week or so. Applicants who do not complete this exercise will not be accepted to the internship.

## Questions?

If you are stuck at some point, or if you have questions about the scope, we are always here to help you. You can message <a href="mailto:yigit@hipolabs.com">yigit@hipolabs.com</a> anytime for help.

## Hints

Use Diango Forms and CreateView.

## **Bonus Points**

Additional features and improvements on the basic requirements are welcome. A few ideas:

- Deploy this project somewhere (Heroku, PythonAnywhere, AWS, Google Cloud, etc...)
- Searching with multiple ingredients in recipes.
- Editing existing recipe.