Github URL

W16-P1: Show meals by search term


```
     st resultHeading = document.querySelector("#result-heading");
  5  st mealsEl = document.querySelector("#meals");
  6  st single_mealEl = document.querySelector("#single-meal");
  7
  8  st searchMeal = (e) => {
  9  .preventDefault();
 10  onst term = search.value;
 11  f (term.trim()) {
 12  fetch(`https://www.themealdb.com/api/json/v1/1/search.php?s=${term}`)
 13    .then((response) => response.json())
 14    .then((data) => {
 15      console.log("data", data);
 16      if (data.meals === null) {
 17        resultHeading.innerHTML = `<p>There are no search results. Try again
 18      } else {
 19        resultHeading.innerHTML = `<h2>Search results for '${term}':</h2>`;
 20        mealsEl.innerHTML = data.meals
 21          .map(
 22            (meal) => `
 23              <div class="meal">
 24                  <img src="${meal.strMealThumb}" alt="${meal.strMeal}" />
 25                  <div class="meal-info" data-mealID="${meal.idMeal}">
 26                <h3>${meal.strMeal}</h3>
 27                  </div>
 28              </div>
 29            `
 30          )
 31          .join("");
 32      }
 33    });
 34  else {
 35  alert("Please enter a search term");
 36
 37
 38
 39  mit.addEventListener("submit", searchMeal);
 40
```

7b7f0ca changiojen1   Thu Jun 1 20:16:56 2023 +0800   W16-P1: Show meals by search term

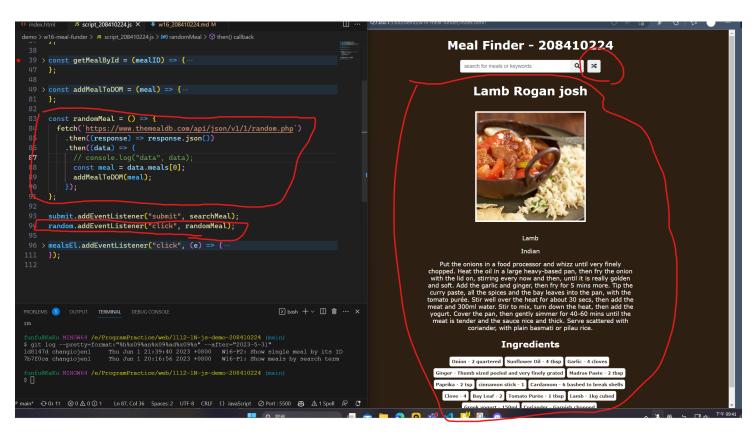# W16-P2: Show single meal by its ID

```javascript
45              addMealToDOM(meal)
46          });
47      };
48
49      const addMealToDOM = (meal) => {
50          const ingredients = [];
51          for (let i = 1; i <= 20; i++) {
52              if (meal[`strIngredient${i}`]) {
53                  ingredients.push(
54                      `${meal[`strIngredient${i}`]} - ${meal[`strMeasure${i}`]}`
55                  );
56              } else {
57                  break;
58              }
59              // console.log("ingredients", ingredients);
60          }
61          console.log("ingredients", ingredients);
62          single_mealEl.innerHTML = `
63              <div class="single-meal">
64                  <h1>${meal.strMeal}</h1>
65                  <img src="${meal.strMealThumb}" alt="${meal.strMeal}" />
66                  <div class="single-meal-info">
67                      ${meal.strCategory ? `<p>${meal.strCategory}</p>` : ""}
68                      ${meal.strArea ? `<p>${meal.strArea}</p>` : ""}
69                  </div>
70                  <div class="main">
71                      <p>${meal.strInstructions}</p>
72                      <h2>Ingredients</h2>
73                      <ul>
74                          ${ingredients
75                              .map((ingredient) => `<li>${ingredient}</li>`)
76                              .join("")}
77                      </ul>
78                  </div>
79              </div>
80          `;
81      };
```

Keleya Zaara

Lamb

Tunisian

Heat the vegetable oil in a large frying pan over medium-high heat. Add the lamb and cook until browned on all sides, about 5 minutes. Season with saffron, salt and pepper to taste; stir in all but 4 tablespoons of the onion, and pour in the water. Bring to the boil, then cover, reduce heat to medium-low, and simmer until the lamb is tender, about 15 minutes. Uncover the pan, stir in the butter and allow the sauce reduce 5 to 10 minutes to desired consistency. Season to taste with salt and pepper, then pour into a serving dish. Sprinkle with the remaining chopped onions and parsley. Garnish with lemon wedges to serve.

Ingredients

Olive Oil - 4 tbs   Lamb - 750g   Saffron - 1 1/2 tsp
Onion - 1 Large Chopped   Water - 25 ml   Parsley - 30g
Butter - 1 tbs   Lemon - 1

```
data ▶ {meals: Array(2)}                    script_208410224.js:15
ingredients                                 script_208410224.js:61
    (8) ['Olive Oil - 4 tbs', 'Lamb - 750g', 'Saffron -
    1 1/2 tsp ', 'Onion - 1 Large Chopped', 'Water - 25
    ml', 'Parsley - 30g', 'Butter - 1 tbs', 'Lemon - 1']
    0: "Olive Oil - 4 tbs"
    1: "Lamb - 750g"
    2: "Saffron - 1 1/2 tsp "
    3: "Onion - 1 Large Chopped"
    4: "Water - 25 ml"
    5: "Parsley - 30g"
    6: "Butter - 1 tbs"
    7: "Lemon - 1"
    length: 8
  ▶ [[Prototype]]: Array(0)
```

1d8147d changiojen1   Thu Jun 1 21:39:40 2023 +0800   W16-P2: Show single meal by its ID

W16-P3: Show random meal

```javascript
38      };
39  > const getMealById = (mealID) => { ···
47      };
48
49  > const addMealToDOM = (meal) => { ···
81      };
82
83      const randomMeal = () => {
84          fetch(`https://www.themealdb.com/api/json/v1/1/random.php`)
85              .then((response) => response.json())
86              .then((data) => {
87                  // console.log("data", data);
88                  const meal = data.meals[0];
89                  addMealToDOM(meal);
90              });
91      };
92
93      submit.addEventListener("submit", searchMeal);
94      random.addEventListener("click", randomMeal);
95
96  > mealsEl.addEventListener("click", (e) => { ···
111     });
112
```

Meal Finder - 208410224

Lamb Rogan josh

Lamb

Indian

Put the onions in a food processor and whizz until very finely chopped. Heat the oil in a large heavy-based pan, then fry the onion with the lid on, stirring every now and then, until it is really golden and soft. Add the garlic and ginger, then fry for 5 mins more. Tip the curry paste, all the spices and the bay leaves into the pan, with the tomato purée. Stir well over the heat for about 30 secs, then add the meat and 300ml water. Stir to mix, turn down the heat, then add the yogurt. Cover the pan, then gently simmer for 40-60 mins until the meat is tender and the sauce nice and thick. Serve scattered with coriander, with plain basmati or pilau rice.

Ingredients

Onion - 2 quartered   Sunflower Oil - 4 tbsp   Garlic - 4 cloves
Ginger - Thumb sized peeled and very finely grated   Madras Paste - 2 tbsp
Paprika - 2 tsp   cinnamon stick - 1   Cardamom - 6 bashed to break shells
Clove - 4   Bay Leaf - 2   Tomato Purée - 1 tbsp   Lamb - 1kg cubed
Greek yogurt - 150ml   Coriander - Garnish chopped

```
PROBLEMS 1    OUTPUT    TERMINAL    DEBUG CONSOLE

rm

funfu@KaKu MINGW64 /e/ProgramPractice/web/1112-1N-js-demo-208410224 (main)
$ git log --pretty=format:"%h%x09%an%x09%ad%x09%s" --after="2023-5-31"
1d8147d changiojen1    Thu Jun 1 21:39:40 2023 +0800    W16-P2: Show single meal by its ID
7b7f0ca changiojen1    Thu Jun 1 20:16:56 2023 +0800    W16-P1: Show meals by search term

funfu@KaKu MINGW64 /e/ProgramPractice/web/1112-1N-js-demo-208410224 (main)
$
```

```
0cdf358 changiojen1      Thu Jun 1 21:42:21 2023 +0800    W16-P3: Show random meal
```

W16-logs

```
0cdf358 changiojen1      Thu Jun 1 21:42:21 2023 +0800    W16-P3: Show random meal
1d8147d changiojen1      Thu Jun 1 21:39:40 2023 +0800    W16-P2: Show single meal by its ID
7b7f0ca changiojen1      Thu Jun 1 20:16:56 2023 +0800    W16-P1: Show meals by search term
```