

HELLO EVERYONE...

WELCOME TO OUR CLUMSY CHEFS



Cook book: Your virtual kitchen assistant

INTRODUCTION

- ❖ **PROJECT TITLE : Cook book**
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PROJECT OVERVIEW

Purpose:

The cookbook application is designed to simplify meal preparation by offering a virtual kitchen assistant.

Users can browse, save and manage their favorite recipes with detailed instructions and ingredient lists.

Features;

-  *Extensive recipe library with search& filter options.*
-  *Step-by-Step cooking instructions.*
-  *Bookmark features for favorite recipes.*
-  *Light mode for enhanced visual comfort.*
-  *Responsive design for optimal viewing on all devices.*

ARCHITECTURE

Compound structure:

- ***App.js:***
Root component managing layout and routes
- ***Header.js:***
Navigation bar with search functionality
- ***RecipeList.js:***
Displays categorized recipe cards
- ***RecipeCards.js:***
Individual card displaying recipe details
- ***RecipeDetails.js:***
Detailed view of selected recipe
- ***Footer.js:***
Provides additional resources and links
- ***State Management:***
Context API
- ***Routing:***
React Router

SETUP INSTRUCTION

Prerequisites:

- ✓ *Nodes.js (v18 or higher)*
- ✓ *npm or yarn*

Installation:

- *Install Dependencies:*
‘npm install’
- *Create. envelope file:*
*‘REACT_APP_RECIPE_API_Key=your
_api_key_here’*
- *Run the application:*
‘npm start’

FOLDER STRUCTURE

SRC

Components

➤ *About.jsx*

- *CategoriesHome.jsx*
- *Footer.jsx*
- *Hero.jsx*
- *Navbar.jsx*
- *NewsLetter.jsx*

Images

Pages

- *Category.jsx*
- *Home.jsx*
- *Recipie.jsx*

Styles

- *App.js*
- *App.css*
- *App.test.js*
- *Index.css*
- *Index.js*

RUNNING THE APPLICATION

Frontend Server Command:

‘npm start’

COMPONENT DOCUMENTATION

Key Component:

- ***Header:*** Provides navigation and search functionally
- ***Recipe List:*** Displays available recipes categorized by type
- ***Recipe Card:*** Displays individual recipe details
- ***Recipe Details:*** Offers step-by-step instructions

Reusable Component:




- ***Button Component:*** Used for actions like 'View Recipe' or 'Bookmark'
- ***Modal Component:*** Displays detailed recipe information

STATE MANAGEMENT

Global State: Managed via Context API

Local State: Managed using Reacts 'useState ()'

USER INTERFACE

-  *Clean and intuitive layout optimized for smooth navigation*
-  *Mobile-first design for seamless browsing*
-  *Elegant light mode toggle for improved accessibility*

STYLING

CSS Frameworks / Libraries: CSS

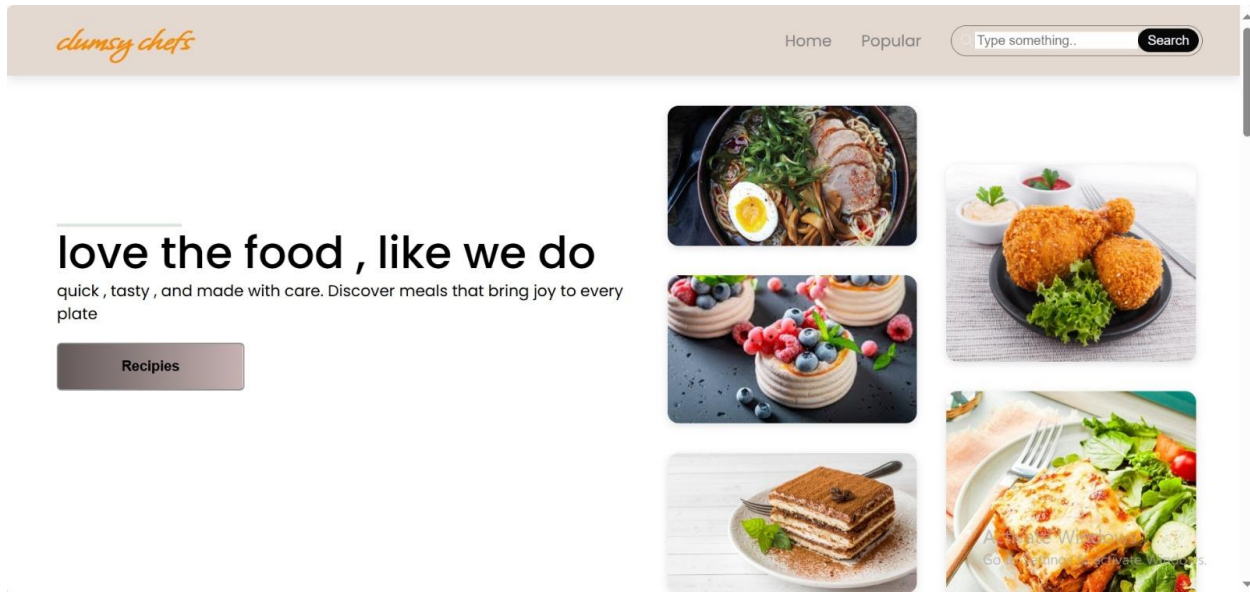
Theming: Integrated light mode

TESTING

Testing strategy: React Testing Library for component testing

Code Coverage: Ensured high test coverage with jest reports

SCREENSHOTS OR DEMO



"popular on the menu"

Pick by pop



Battenberg Cake



Beef and Mustard Pie



Beef and Oyster pie



Bean & Sausage Hotpot



Bubble & Squeak



Apple Frangipan Tart



Baked salmon with fennel & tomatoes



Bakewell tart

Bubble & Squeak

British

Pork

Procedure

Melt the fat in a non-stick pan, allow it to get nice and hot, then add the bacon. As it begins to brown, add the onion and garlic. Next, add the sliced sprouts or cabbage and let it colour slightly. All this will take 5-6 mins. Next, add the potato. Work everything together in the pan and push it down so that the mixture covers the base of the pan - allow the mixture to catch slightly on the base of the pan before turning it over and doing the same again. It's the bits of potato that catch in the pan that define the term 'bubble and squeak', so be brave and let the mixture colour. Cut into wedges and serve.

Video Tutorial



Ingredients

| | |
|----------------------|-----------------|
| 1 - Butter | 1 tbs |
| 2 - Bacon | 4 |
| 3 - Onion | 1 finely sliced |
| 4 - Garlic Clove | 1 chopped |
| 5 - Brussels Sprouts | 20 |
| 6 - Potatoes | 400g |

KNOWN ISSUES

- ❖ *Certain API endpoints may experience delays during peak traffic*
- ❖ *Ingredient checklist feature may require further optimization*

FUTHER ENHANCEMENTS

- ❖ *User Authentication for personalized recipe collections*
- ❖ *Integration with Grocery Shopping Platforms*



“Food is the ingredient that binds us together”