

FaceCook



The social network for food eaters (Yea, you)

Built With



About The Project

Welcome to a brand new social network, solely dedicated for food! Preparing an exquisite, well timed meal has never been so easy.

Our project is an ecosystem where you can register yourself into, share your knowledge by reviewing published recipes, and if your'e kind enough - showcase some of your go-to jaw droppers ;)

Our project is build as a website, where you register, saved into a database, and log in. your recipes are connected to your user, and you will be able to see the reviews and rating on them. In addition, you can search recipes by varoius criteria which we recommend you to explore :)

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Getting Started

Prerequisites

- You must have MySQL server installed, link here: <https://dev.mysql.com/downloads/installer/> choose to install all components, configure the server (don't touch anything, aside from choosing a password, REMEMBER THIS PASSWORD)
- Node.js: <https://nodejs.org/en/download/>

Installation

1. Clone the repo
`git clone https://github.com/eyalmichon/RecipeApp.git`
2. Create a file named `secrets.json` in the root folder of the project, and add the following:

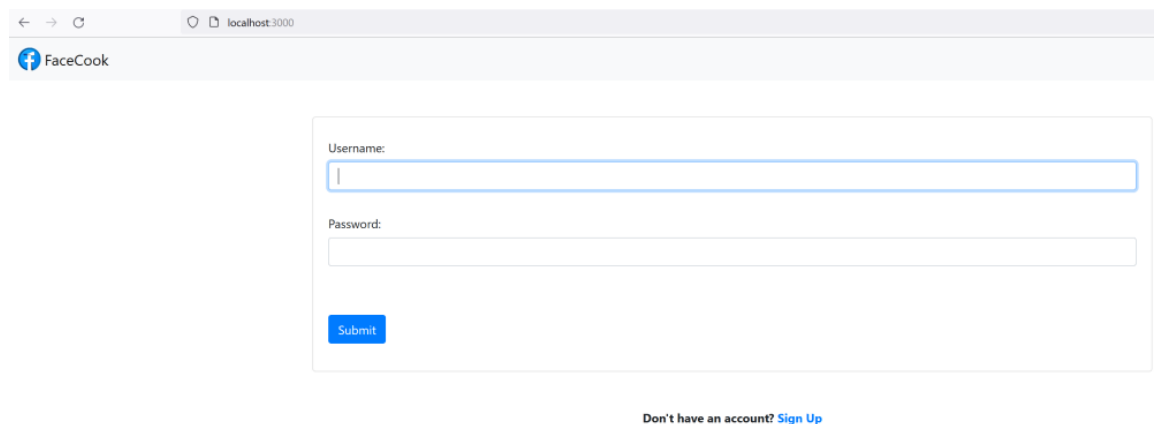
```
{  
  "DB_USERNAME": "root",  
  "DB_PASSWORD": "YOUR_PASSWORD_HERE"  
}
```

3. Simply run the following inside the project folder:
`npm install`
4. Finally, run the following to start the server:
`npm start` or `node facecook.js`

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Using the website

Login The Website - localhost:3000



Username:

Password:

[Submit](#)

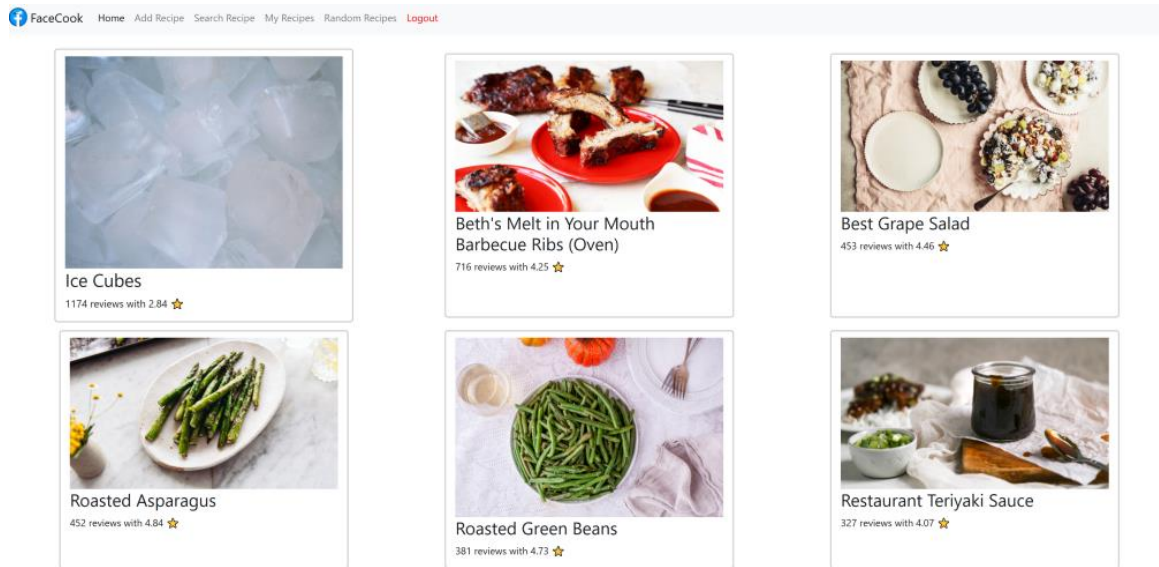
Don't have an account? [Sign Up](#)

This is the web page you will see at first. You probably do not have a user just yet, so click the blue “sign up” button which will head you over to a standard register page.

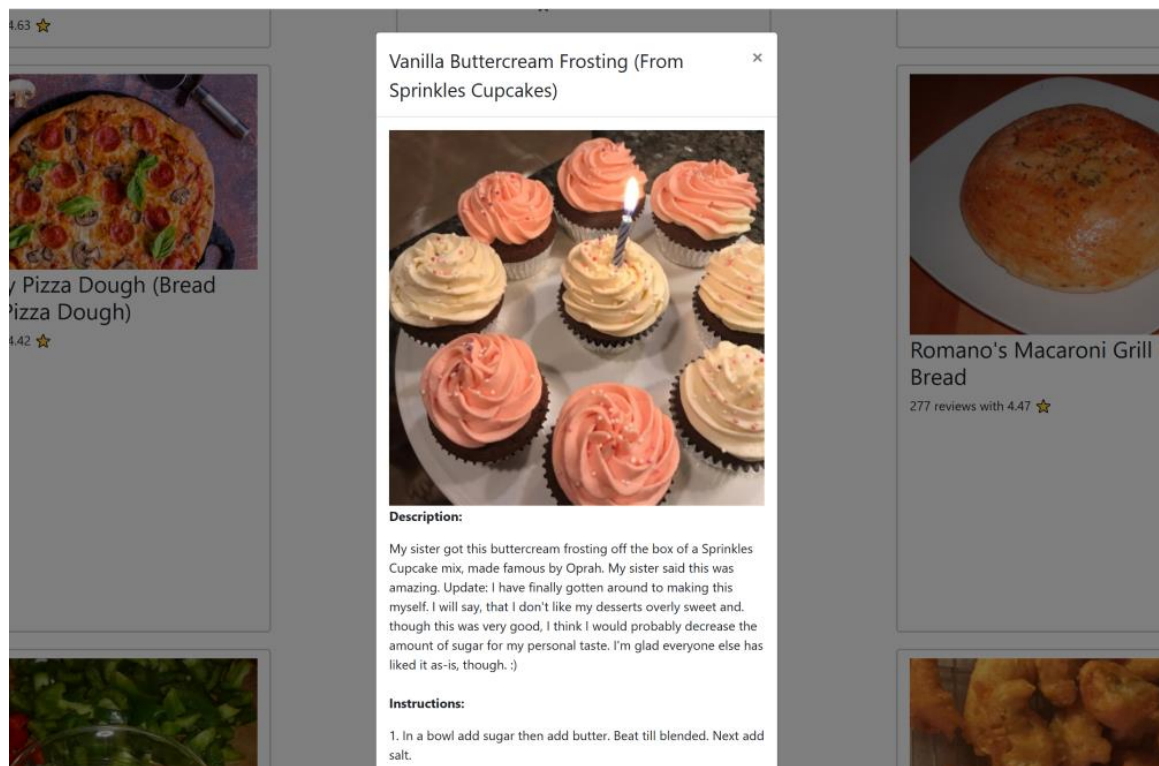
The password for user 'DancerIO' is 1234 -

you can login DancerIO username without opening new username

Welcome, new user! It's time to look at the homepage:



The home page contains the 100 most reviewed recipes. If a recipe catches your eye—simply click on it and see how it's done.



the add recipe page:

Add a New Recipe

Select Images

Recipe Name:

Description:

Category	Minutes	Recipe Yield
Yeast Breads <input type="text"/>	<input type="text"/>	<input type="text"/>

Ingredient	Quantity	Unit
<input type="text"/>	<input type="text"/>	tablesp <input type="text"/>

Instructions:

Add Recipe

Like an artist before he makes the first stroke of a masterpiece, you stand before a blank page. You choose the name, the description, specify the exact portions of each ingredient to ensure nobody messes up your creation and reviews you poorly, and you instruct each and every step as detailed as possible, so the excited reader can see the means become an end.

Search a Recipe

Toggle Filters

Search:

Search

Instructions:
(1) Mix ingredients with ice in a glass.
(2) Garnish with a Fresh Orange studded with Cloves.

Ingredients:
alcoholic beverage distilled whiskey 86 proof - 2.000 ounce
apples raw with skin - 6.000 ounce

Nutrition Facts

Category: Beverages

Description: Make and share this Apple Jack recipe from Food.com.

Minutes: 0

Date Submitted: 2001-06-17

Calories : 139.00

Total Fat : 0.00

Sodium : 0.00

Carbohydrates : 0.10

Protein : 0.00

When I drink, this is my drink of choice. I have also had it with just normal, unsweetened apple juice out of the can. While the flavour is quite different, it is still very tasty! I don't garnish mine with anything but my lips! Thanks for posting!

★★★★★

Now that I'm drinking this, I realize that my cider is not spiced, but just plain. It's still good though! :) I'm used to drinking my whiskey with Coke but this is nice for a change of pace. Like the previous reviewer, I did not garnish with anything either. Thanks for posting!

★★★★

Add Review

Search a Recipe

[Toggle Filters](#)

Ratings:

1

Maximum Calories:

Maximum Instructions:

Ingredient:

Search:

[Search](#)

In this page you can search for exactly what you want- you can either type a generic name like “apple” and see what pops out or used advanced filters to find a recipe specific for your needs .

Nutrition Facts

Category: Beverages

Description: Make and share this Pineapple Freeze recipe from Food.com.

Calories :	226.20
Total Fat :	0.60
Sodium :	4.70
Carbohydrates :	59.50

hello

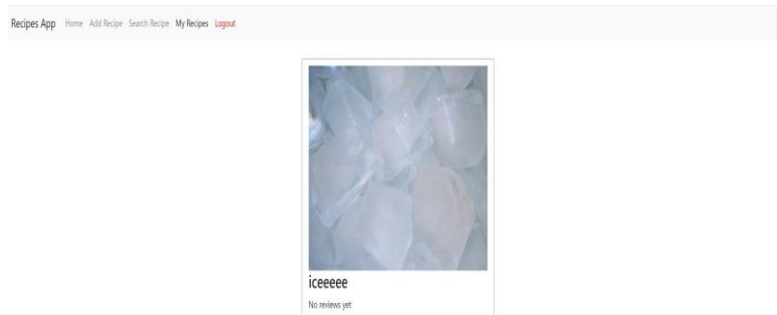
★★★★★

hello2

★★★★☆

[Add Review](#)

After you found an interesting recipe and tried it at home- you are more than welcome to write a review. Search for the recipe and add a review.



In this webpage, you can see your recipes after you've added them from the "Add Recipe" page.



Zurie's Overnight No-Knead Bread

33 reviews with 4.67 ★



Blueberry Lemonade

2 reviews with 5 ★



Mushrooms Florentine

2 reviews with 5 ★

You can see all the recipes with scores above average in random order. It will help you discover new recipes and search for them.

We wish you a tasty experience, FaceCook™