

TEAM 2: MARIANO SOARES, JULIA COLLINGWOOD, JOSHUA FOUCH

CollegeLife Recipes

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Project Breakdown

- Project Mode: Personal Blog
- Tasks 1-4 Completed
- Live Demo of functional Home & Recipe pages

Client User Story

Reagan S., CollegeLife Recipes

GOAL

AUDIENCE

AESTHETIC



CollegeLife

Recipes - User Story



CollegeLife Recipes - User Story

- A former student who wants to share his recipes online

CollegeLife Recipes - User Story

- A former student who wants to share easy recipes online
- This website's **target audience** is **college students** who don't have time for cooking and miss Mom's cooking.

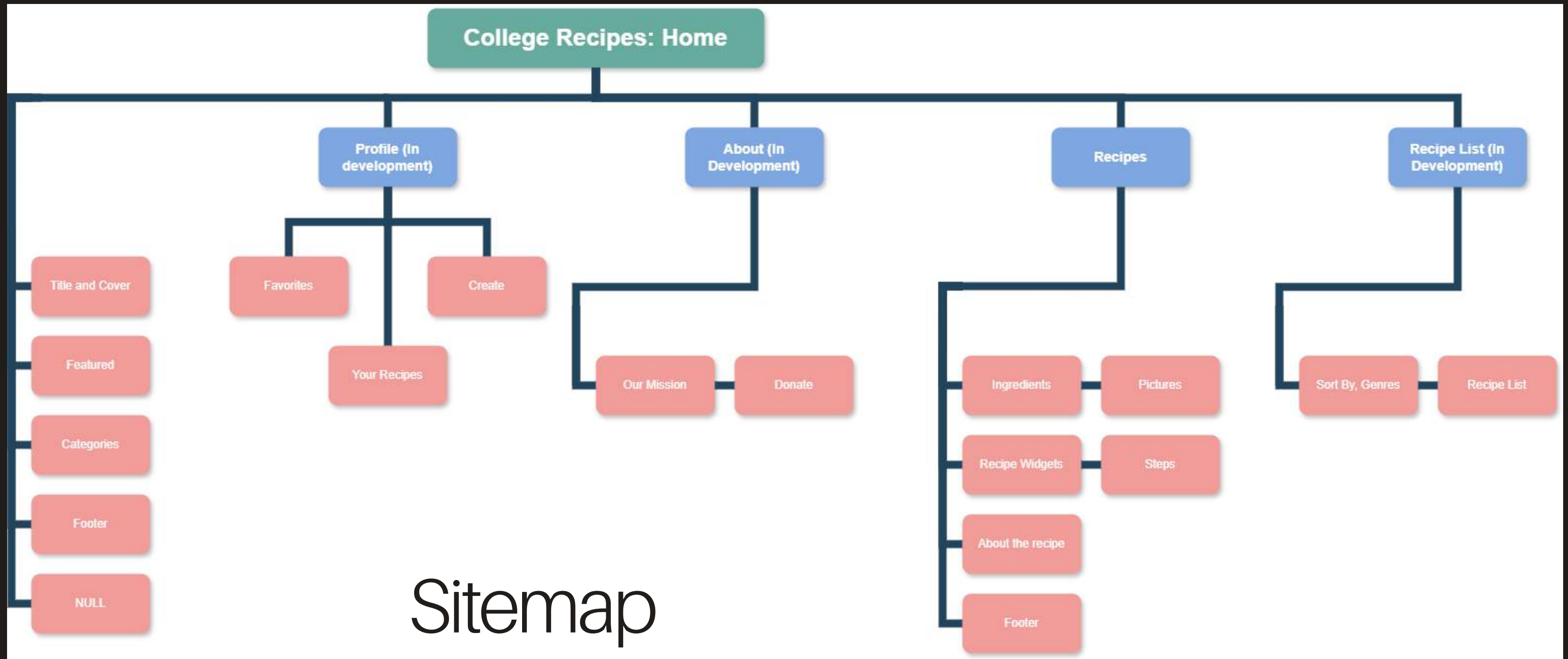
CollegeLife Recipes - User Story

- A former student who wants to share easy recipes online
- **Target audience: college students** with busy schedules & miss Mom's cooking.
- Recipes are **easy** and **quick**
- **Website is designed to save you time (minimalistic)**

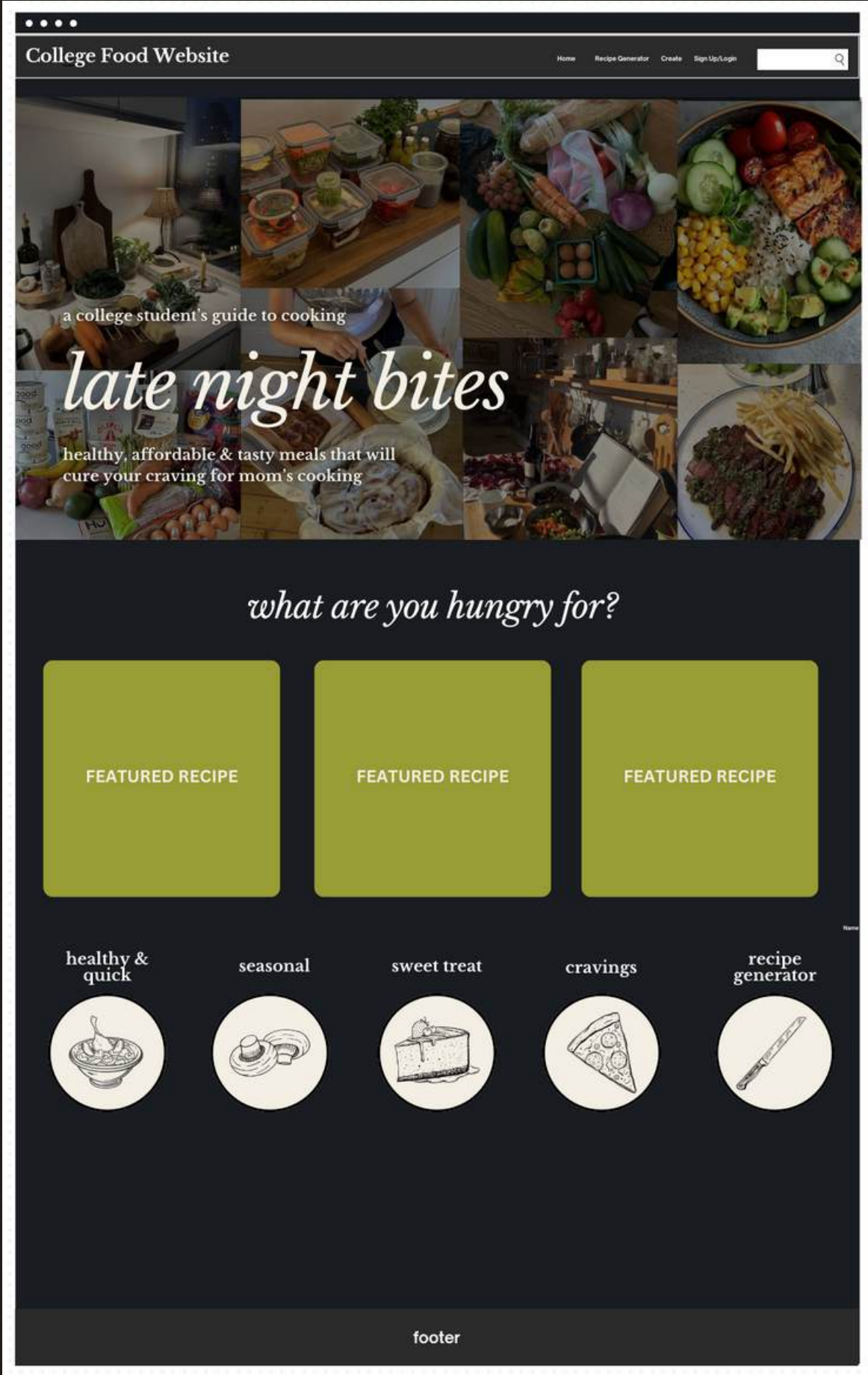
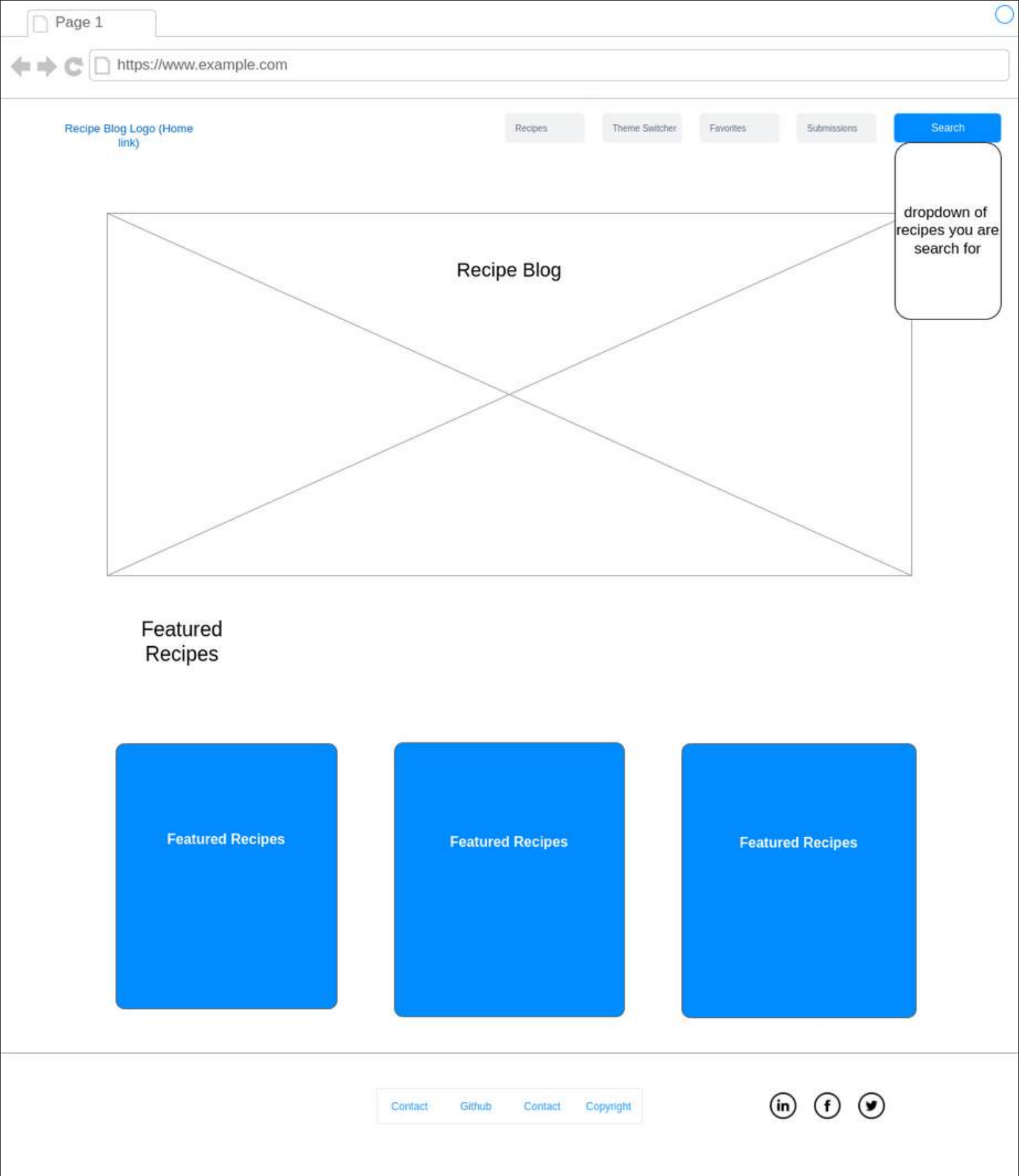
Task 1: Building the Website

Sitemaps and Wireframes

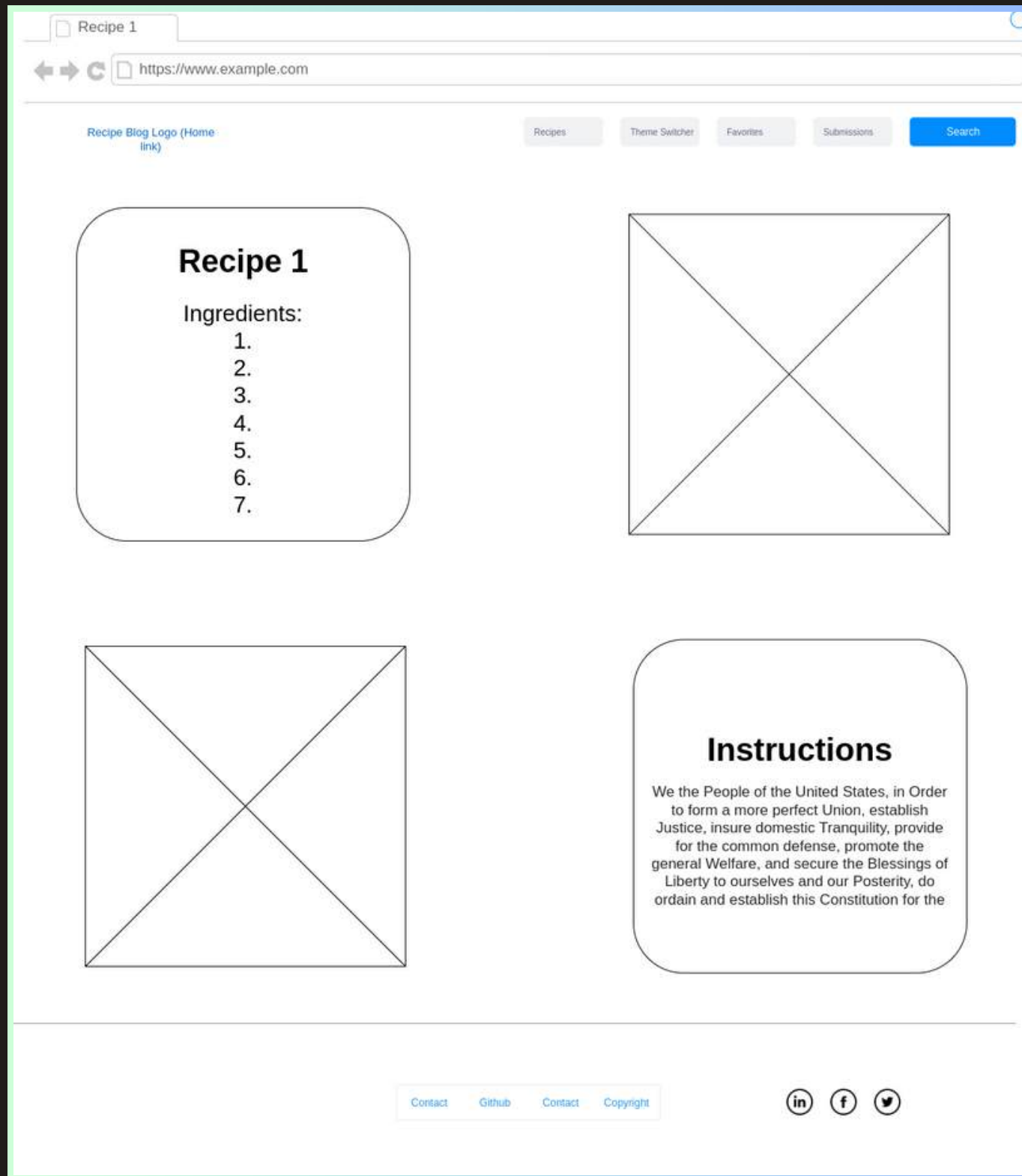
1. DEFINED WEBSITE FEATURES
2. CREATED SITEMAPS
3. DEVELOPED WIREFRAMES FOR EACH PAGE REQUIRED
4. CREATED TASK TIMELINE (GITHUB BACKLOG)



Home Page Wireframe

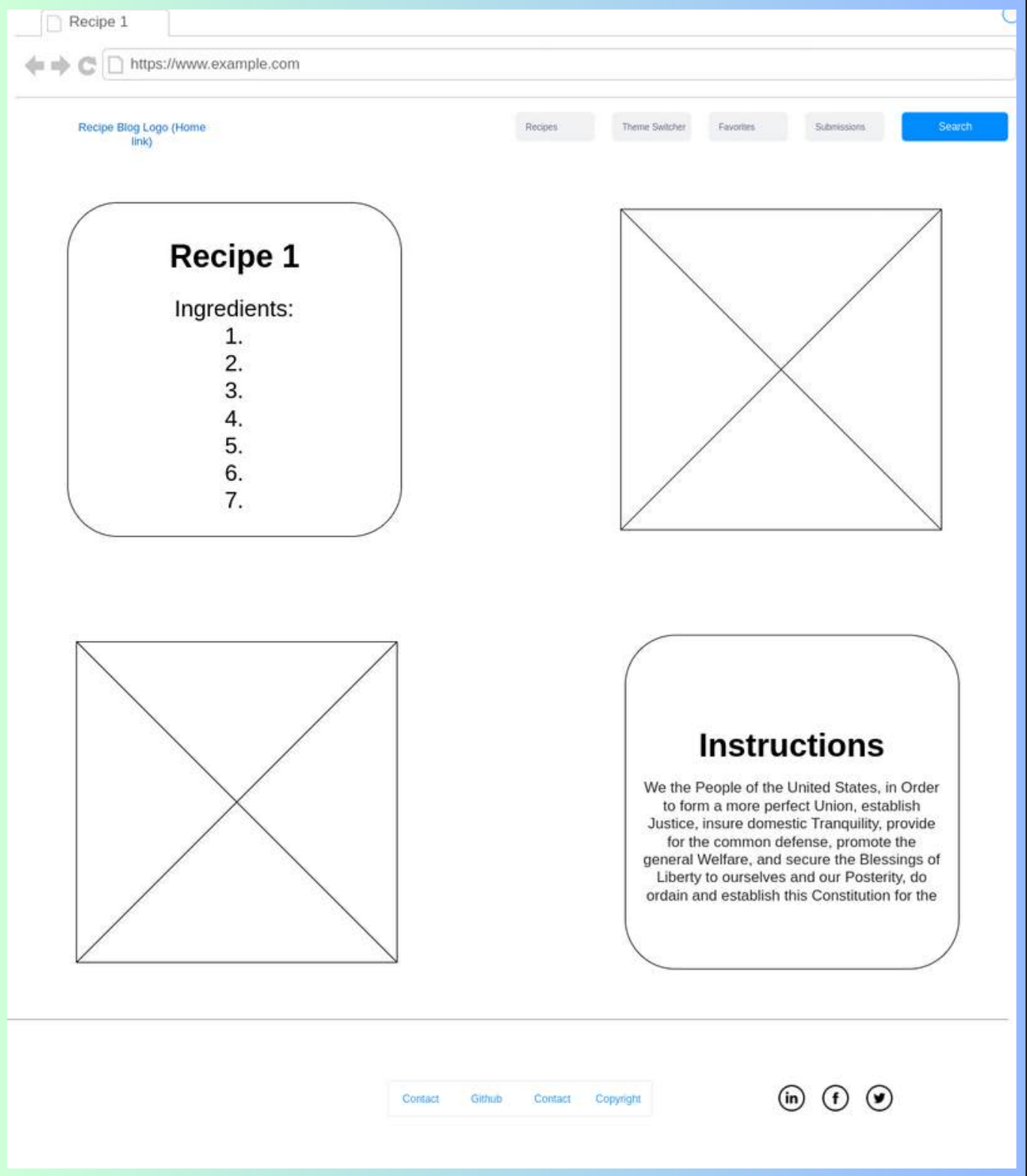


Recipe Page Wireframe



recipe page







Task 2: Setting up the basic HTML

1. CREATED HTML FILE WITH HOMEPAGE, RECIPE LISTINGS, RECIPE DETAIL PAGE
2. ADDED SEMANTIC TAGS FOR NAVIGATION
3. LINKED SOME PLACEHOLDER CONTENT TO REFLECT THE WIREFRAME DESIGN

basic styling

matching the user story's aesthetics

1. TARGET AUDIENCE: YOUNG COLLEGE-AGE ADULTS
2. STYLE: MINIMALIST, SLEEK
3. FONT DESIGN: HANDWRITING, NEAT (PERSONAL & ECHOES 'STUDENT NOTE-TAKING')
4. COLOR INSPIRATION: MOODY ENGLISH PUB, LATE NIGHT LED DORM ROOM
5. DESIGN MUST BE CRISPY WITH HIGH CONTRAST



Welcome to CollegeLife Recipes

delicious foods for your stinky dorms,



what are you hungry for?



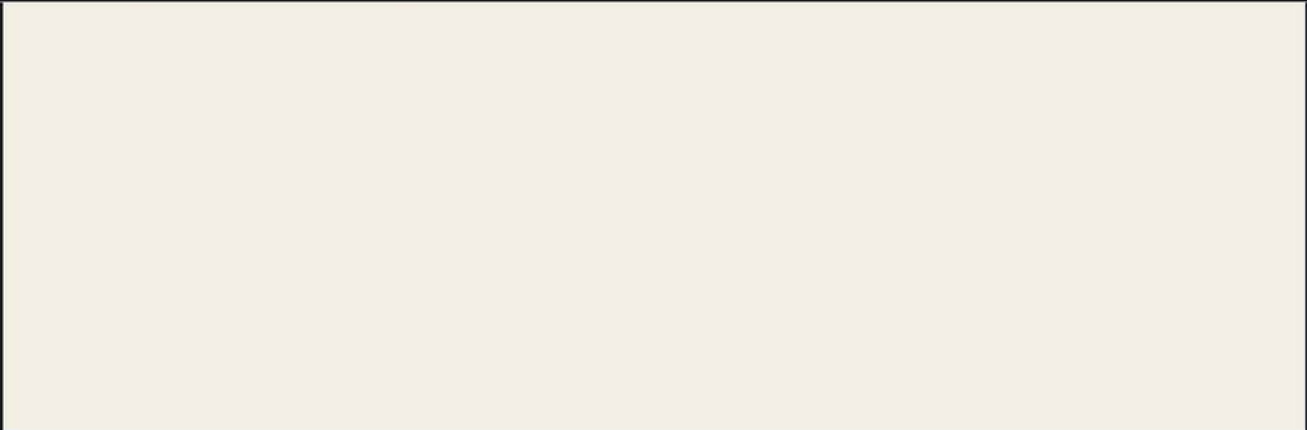
Creamy Linguini

by Reagan S.

Ingredients

- 1 box Linguini (the type of pasta that looks like thin ribbons)
- 2 tablespoons olive oil
- 4-5 cloves of garlic, finely chopped
- 8 ounces of cream cheese, softened and cut into smaller cubes
- 1/2 cup Parmesan cheese
- 2-3 tablespoons of heavy cream
- 1 cup pasta water
- Flaky salt
- Ground pepper to taste
- Optional: Add whatever protein and vegetables you'd like! I'd recommend chicken breasts or thighs with some fried rosa tomatoes, but you could also toss some shrimp into this dish too. This pasta is a great basic dish that can be vamped up whenever you want.





Method

- Step 1: Cook the pasta according to the box's recommendations. Remember to season the water with salt (my Mom says it should be salty as the Mediterranean)
- Step 2: Before you drain the pasta, keep one cup of the pasta water to the side and drain the rest. Set the pasta aside
- Step 3: Add the olive oil and garlic to a pan/skillet over LOW heat (when garlic burns, it tastes bitter). Best practice is to let the olive oil heat up first and then add the garlic.
- Step 4: Cook the garlic for about 3-4 minutes, whereafter it becomes a little brown and has that fragrant smell.
- Step 5: Add the cream cheese to the pan and gently stir while the cheese begins to melt.
- Step 6: Once melted, then add in your Parmesan cheese, heavy cream, and that cup of pasta water from earlier. Mix it all together.
- Step 7: Then add your drained pasta to this pan, or otherwise pour the sauce directly over the pasta in a big, heatproof bowl.
- Step 8: I love to add a little fresh herbs like Basil (which I even grew in my dorm room among other plants) and then I top it off with some grated Parmesan
- Step 9: My last tip for you: dish tomorrow's serving first. If you're meal prepping, it's best practice to dish the next few days' servings first before adding to your actual dinner plate.



About this Dish

Pasta was one of the first dishes I learnt to create.It's a great dish to make for yourself, or for a group of friends. And its reliable: keeps you full for a long time, maintains your energy, and is great to eat the next day for lunch

As I mentioned above, I also love to add my own fresh herbs into the mix. I noticed that each week or so, I was spending about \$5 on herbs which, sometimes, I would forget in the back of my fridge. One day, I decided to just buy a mint plant (also because it was in the Summer and all the mint was sold out because of the Kentucky Derby. Mint Julep, anyone?). I'm so grateful I did that, because now I have a little herb garden in my dorm room. I also have a basil plant, and a rosemary plant. I love to add these herbs to my pasta dishes, and it makes me feel like I'm eating at a fancy restaurant.

I'd recommend giving the herb garden a try. It's a great way to save money, and it's also a lot of fun to grow your own food. Plus, it's super easy. I learnt a lot from YouTube about how to care for my plants, and now I'm a budding herbologist (no pun intended).

Do me a favor, would you? If you made this recipe, take a photo on Instagram and tag me. Better yet, share this recipe link with your friends.

Cheers!

Reagan

Mobile Query

Try it yourself



SCAN ME

MUST BE CONNECTED
TO BARONNET





Overall style

MOODY

YOUTHFUL

SLEEK

MINIMALIST

Website and Demo

How CollegeLife Recipes currently looks

- What's working?
- What needs adjustment?
- Adapt and refine based on feedback and results

What's next?

- ADDING JSON FILES' CONTENT
- IMPLEMENTATION OF ADDITIONAL FEATURES
- IMPLEMENTING JAVASCRIPT TO FETCH CONTENT IN HTML PAGE
- MORE CSS STYLING

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what are you hungry for?

Thank you

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