COOKBOOK:YOUR VIRTUAL KITCHEN ASSISTANT

Team ID : NM2025TMID40137

TEAM DETAILS:

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Project Title : Cookbook :Your Virtual kitchen Assistant

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Objective:

The aim of this project is to build a virtual kitchen assistant that helps users explore, save, and prepare recipes easily.

Key Points:

- Provide a collection of recipes with clear instructions.
- Allow users to search recipes by ingredients, cuisine, or meal type.
- Suggest dishes based on available ingredients.
- Save favorite recipes for quick access later.
- Make cooking easier with step-by-step guidance.

Platform & Technology Used :

The project is developed as a web-based application to ensure accessibility and ease of use across devices with a modern browser. The following technologies and platforms are used:

• React: A powerful JavaScript library for building interactive and component-based user interfaces.

• HTML5: Used for structuring the web pages and defining the content of the application.

• CSS3: Utilized for styling and designing a responsive, user-friendly, and visually appealing interface.

• JavaScript (ES6+): The core programming language used for implementing business logic, interactivity, and communication between components.

• Git: A version control system used for managing code, tracking changes, and maintaining project versions effecitively

Implementation/Process:

1. Home Page

- Displays featured and trending recipes.

- Acts as the main entry point for users.

2. Recipe Search

- Users can search recipes by name, ingredient, or cuisine.

- Provides quick filtering for vegetarian, vegan, or non-veg dishes.

3. Recipe Details

- Each recipe includes ingredients, preparation steps, cooking time, and serving size.

- Designed in a simple, readable format.

4. Ingredient-Based Suggestions

- Users can enter available ingredients.

- The system suggests suitable recipes they can prepare.

5. Favorites & Personalization

- Option to bookmark or save favorite recipes.

- Personalized suggestions based on saved recipes.

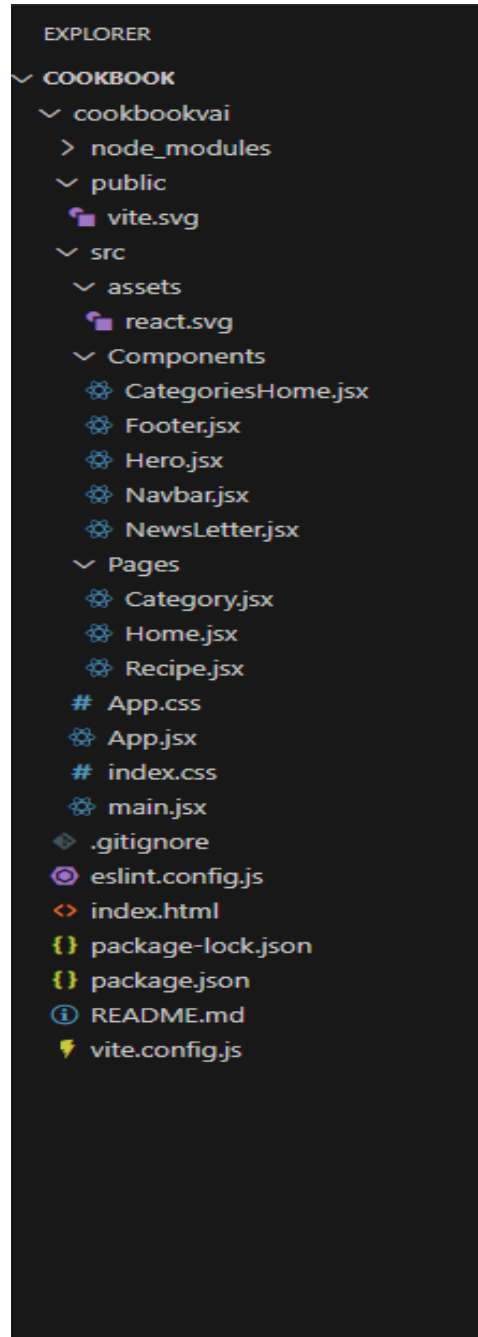### 6. User-Friendly Interface

- Clean and responsive design for use on mobile or desktop.

- Easy navigation between categories and features.

7. Testing & Deployment

- The website is tested for errors and usability.

- Deployed online for user access.

OUTPUT/RESULT:

Project structure:

```
EXPLORER
∨ COOKBOOK
  ∨ cookbookvai
    > node_modules
    ∨ public
      vite.svg
    ∨ src
      ∨ assets
        react.svg
      ∨ Components
        CategoriesHome.jsx
        Footer.jsx
        Hero.jsx
        Navbar.jsx
        NewsLetter.jsx
      ∨ Pages
        Category.jsx
        Home.jsx
        Recipe.jsx
      # App.css
      App.jsx
      # index.css
      main.jsx
    .gitignore
    eslint.config.js
    <> index.html
    {} package-lock.json
    {} package.json
    README.md
    vite.config.js
```

COOKBOOK HOME:

MOST POPULAR CATEGORIES

RECIPES

Apam balik

Ingredients

- Milk - 200ml
- Oil - 60ml
- Eggs - 2
- Flour - 1600g
- Baking Powder - 3 tsp
- Salt - 1/2 tsp
- Unsalted Butter - 25g
- Sugar - 45g
- Peanut Butter - 3 tbs

Instructions

Mix milk, oil and egg together. Sift flour, baking powder and salt into the mixture. Stir well until all ingredients are combined evenly. Spread some batter onto the pan. Spread a thin layer of batter to the side of the pan. Cover the pan for 30-60 seconds until small air bubbles appear. Add butter, cream corn, crushed peanuts and sugar onto the pancake. Fold the pancake into half once the bottom surface is browned. Cut into wedges and best eaten when it is warm.

Video Tutorial

Apam Balik Pasar Malam yang Lembut, Gebu dan Berongga
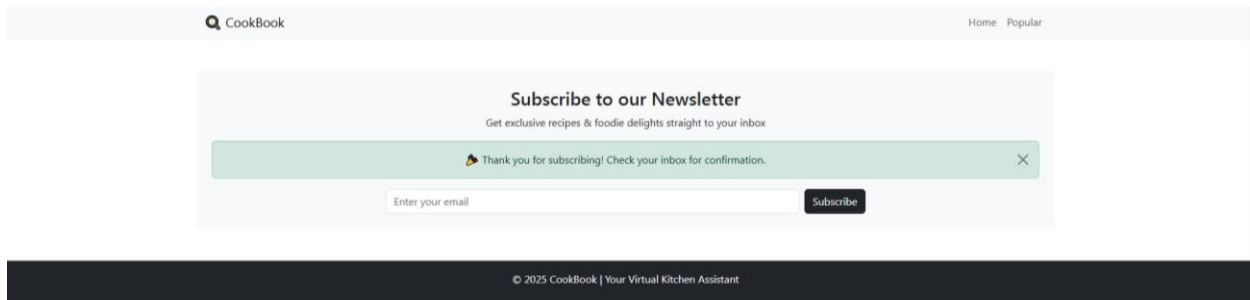
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The system meets its objective by acting as a cooking virtual assistant and digital cookbook, providing users with a wide range of recipes and step-by-step video tutorials to make cooking easier, more engaging, and accessible.