CREATING FOODBOX PROJECT SOURCE CODE

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Backend

MavenWrapperDownloader.java

```
import java.net.*;import
java.io.*;
import java.nio.channels.*; import
java.util.Properties;
public class MavenWrapperDownloader {
    private static final String WRAPPER VERSION ="0.5.6";
    private static final String DEFAULT DOWNLOAD URL =
"https://repo.maven.apache.org/maven2/io/takari/maven-wrapper/"
         + WRAPPER VERSION + "/maven-wrapper-" +
WRAPPER VERSION + ".jar";
    private static final String
MAVEN WRAPPER PROPERTIES PA
TH =
              ".mvn/wrapper/maven-wrapper.properties";
    private static final String MAVEN WRAPPER JAR PATH =
              ".mvn/wrapper/maven-wrapper.jar";
    private static final String
PROPERTY NAME WRAPPER URL =
"wrapperUrl";
    public static void main(String args[]) { System.out.println("-
         Downloader started");File baseDirectory = new
         File(args[0]);
```

```
System.out.println("- Using base directory: " +
baseDirectory.getAbsolutePath());
    File mavenWrapperPropertyFile = new File(baseDirectory,
     MAVEN WRAPPER PROPERTIES PATH); String url =
                DEFAULT DOWNLOAD URL;
         if(mavenWrapperPropertyFile.exists()) {
              FileInputStream
mavenWrapperPropertyFileInputStream = null;
              try { mavenWrapperPropertyFileInputStream =
new FileInputStream(mavenWrapperPropertyFile);
                   Properties mavenWrapperProperties = new
Properties();
mavenWrapperProperties.load(mavenWrapperPropertyFileInputStream);
                   ur1 =
mavenWrapperProperties.getProperty(PROPERTY NAME WRAPPER
 URL, url);
               } catch (IOException e) { System.out.println("- ERROR
                   loading "" +
 MAVEN WRAPPER PROPERTIES PATH+
               } finally {
                    try {
if(mavenWrapperPropertyFileInputStream != null) {
     mavenWrapperPropertyFileInputStream.close();
                       } catch (IOException e) {
```

```
System.out.println("- Downloading from: " +
url);
          File outputFile = new
File(baseDirectory.getAbsolutePath(),
MAVEN WRAPPER JAR PATH);
          if(!outputFile.getParentFile().exists()) {
               if(!outputFile.getParentFile().mkdirs()) {
                     System.out.println(
                               "- ERROR creating output
directory "" + outputFile.getParentFile().getAbsolutePath() + """);
          System.out.println("- Downloading to: " +
outputFile.getAbsolutePath());
          try {
               downloadFileFromURL(url, outputFile);
               System.out.println("Done"); System.exit(0);
          } catch (Throwable e) {
               System.out.println("- Error downloading");
               e.printStackTrace();
               System.exit(1);
     private static void downloadFileFromURL(StringurlString,
File destination) throws Exception {
          if (System.getenv("MVNW USERNAME") != null &&
System.getenv("MVNW PASSWORD") != null) {
```

```
String username =
System.getenv("MVNW USERNAME");
            char[] password =
System.getenv("MVNW PASSWORD").toCharArray();
            Authenticator.setDefault(new Authenticator()
                @Override
                protected PasswordAuthentication
getPasswordAuthentication() {
                    return new
PasswordAuthentication(username, password);
            });
        URL website = new URL(urlString);
        ReadableByteChannel rbc;
        rbc = Channels.newChannel(website.openStream());
        FileOutputStream fos = new
FileOutputStream(destination);
        fos.getChannel().transferFrom(rbc, 0,
Long.MAX VALUE);
        fos.close();
        rbc.close();
```

maven-wrapper.properties

```
distributionUrl=https://repo.maven.apache.org/maven2/org
/apache/maven/apache-maven/3.8.2/apache-maven-3.8.2-
bin.zip
```

```
wrapperUrl=https://repo.maven.apache.org/maven2/io/takar
i/maven-wrapper/0.5.6/maven-wrapper-0.5.6.jar
```

Foodbox.sql

```
SET SQL MODE =
"NO AUTO VALUE ON ZERO";START
TRANSACTION;
SET time zone = "+00:00";
CREATE TABLE 'address' (
  'id' int(11) NOT NULL,
  'street' varchar(55) NOT NULL,
  'city' varchar(55) NOT NULL,
  'zipCode' varchar(55) NOT NULL,
  'user id' int(55) NOT NULL
) ENGINE=InnoDB DEFAULT CHARSET=utf8mb4;
CREATE TABLE 'cuisine' (
  'id' bigint(11) NOT NULL,
  'cuisine name' varchar(411) NOT NULL
) ENGINE=InnoDB DEFAULT CHARSET=utf8mb4;
INSERT INTO 'cuisine' ('id', 'cuisine name') VALUES(1, 'Arab'),
(2, 'Chinese'),
(3, 'Persian'),
(4, 'Indian'),
(5, 'Italian');
CREATE TABLE 'product' (
  'id' bigint(11) NOT NULL,
  'name' varchar(111) NOT NULL,
```

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'description' varchar(1000) DEFAULT NULL,
   'price' decimal(55,0) DEFAULT NULL,
  'image url' varchar(500) DEFAULT NULL,
   'date created' datetime(6) DEFAULT NULL,
  'last updated' datetime(6) DEFAULT NULL,
   'cuisine id' bigint(11) NOT NULL
) ENGINE=InnoDB DEFAULT CHARSET=utf8mb4;
INSERT INTO 'product' ('id', 'name', 'description',
'price', 'image url', 'date created', 'last updated',
'cuisine id') VALUES
(1, 'Hummus', 'There's a lot of controversy as to where hummus is really
from. Is it Israeli, Greek or Arabic? Although the answer is not clear, there's
no doubt that this is a staple dish in Arabic cuisine, making hummus amust-
try for anyone looking to get better acquainted with the food from this
region. This simple dish is made of chickpeas, tahini, garlic and lemon – and
is simply delicious. It's best to order hummus to share and eat it with pita
bread, it makes for an amazing appetizer!', '20',
'https://img.theculturetrip.com/1440x/smart/wp-
content/uploads/2017/07/hummus-1058001 1920.jpg', '2021-
09-15 23:17:00.000000', '2021-09-13 23:17:03.000000',
1),
(2, 'Fattoush', 'This delicious bread salad is traditional to the Levantine
cuisine, common in Arabic countries such as Lebanon and Syria. Fattoush is
made with mixed greens and small pieces of fried Arabic bread, giving some
crunchiness. It often also includes pomegranate. This is again known as a
great salad to share with others, making the dining experience a way of
bringing people together and bonding over the mouth-
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watering cuisine.', '23',
'https://img.theculturetrip.com/1440x807/smart/wp-
content/uploads/2017/07/starter-1872862 1920-
e1501253889682.jpg', '2021-07-15 23:17:00.000000',
'2021-09-06 08:52:35.000000', 1),
(4, 'Manakeesh', 'The pizza of the Arabic world, manakeesh is a round bread
sprinkled with either cheese, ground meat or herbs (zaatar). It's ideal for
breakfastor lunch. Varieties come from both fancy Levantine restaurants or
street vendors.', '33',
'https://dynaimage.cdn.cnn.com/cnn/q_auto,w_602,c_fill,g
auto,h 339,ar 16:9/http%3A%2F%2Fcdn.cnn.com%2Fcnnnext%2
Fdam%2Fassets%2F170209174500-manakeesh.jpg', '2021-07-15
23:17:00.000000', '2021-07-13 23:17:03.000000', 1),
(5, 'Moutabal', 'Just when you\'re ready to declare hummus the best dip on
the planet, you find moutabal. Similar to baba ghanoush, the dip offers a
similar consistency with an eggplant kick. Spiced up with chili, it delivers a
zing.', '12', 'https://dynaimage.cdn.cnn.com/cnn/q auto,w 602,c fill,g
auto,h 339,ar 16:9/http%3A%2F%2Fcdn.cnn.com%2Fcnnnext%2
Fdam%2Fassets%2F170209172813-baba-ganoush.jpg', '2021-
07-15 23:17:00.000000', '2021-07-15 23:17:00.000000',
1),
(6, 'Umm ali', 'Egyptian bread pudding, or umm ali, is ahearty pastry cooked
in milk and cream. Versions are made with croissant pieces, raisins,
pistachios, vanillaand condensed milk.', '12',
'https://dynaimage.cdn.cnn.com/cnn/q auto,w 602,c fill,g
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auto,h 339,ar 16:9/http%3A%2F%2Fcdn.cnn.com%2Fcnnnext%2

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Fdam%2Fassets%2F170209174450-umm-ali.jpg', '2021-01-19
23:24:19.000000', '2021-05-19 23:24:19.000000', 1),
(7, 'Shanklish', 'This cow or sheep milk cheese is usually fashioned into golf
ball-sized bites and rolled in zaatar herbs or chili flakes (the latter version
favored in Syria). Also often enjoyed with diced tomato, onion and olive oil.',
'31', 'https://dynaimage.cdn.cnn.com/cnn/q auto,w 602,c fill,g
auto,h 339,ar 16:9/http%3A%2F%2Fcdn.cnn.com%2Fcnnnext%2
Fdam%2Fassets%2F170209174456-shanklish.jpg', '2020-05-19
23:24:19.000000', '2021-05-19 23:24:19.000000', 1),
(8, 'Shish tawook', 'Served with pure garlic paste, this simple skewered
chicken dish is hugely popular in Lebanon, Syria, Egypt, Iraq and the Gulf
region. Dishes are served with fries and pita bread.', '44',
'https://dynaimage.cdn.cnn.com/cnn/q auto,w 602,c fill,g
auto,h 339,ar 16:9/http%3A%2F%2Fcdn.cnn.com%2Fcnnnext%2
Fdam%2Fassets%2F170209174452-shish-tawook.jpg', '2021-
03-14 23:24:19.000000', '2021-05-19 23:24:19.000000',
1),
(9, 'Dolma', 'Dolma goes horribly wrong when the stuffedvine leaves
become flaccid and slimy after being left out in the sun for too long. They
need to be fresh with succulent lamb or juicy vegetables.', '31',
'https://dynaimage.cdn.cnn.com/cnn/q auto,w 602,c fill,g
auto,h 339,ar 16:9/http%3A%2F%2Fcdn.cnn.com%2Fcnnnext%2
Fdam%2Fassets%2F170209172805-dolma.jpg', '2021-08-19
23:24:19.000000', '2021-05-19 23:24:19.000000', 1),
(10, 'Kofta', 'Common in Iran and Pakistan, these balls of minced lamb or
beef have a spicy, onion kick.\r\nYou can fry, grill, barbecue or bake the
patties, but
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they\'re best served with a distinctive spicy sauce. In the Arab region, you\'ll
find them in cylinder shapes, often on a stick.', '41',
'https://dynaimage.cdn.cnn.com/cnn/q auto,w 602,c fill,g
auto,h 339,ar 16:9/http%3A%2F%2Fcdn.cnn.com%2Fcnnnext%2
Fdam%2Fassets%2F170209172746-kofta.jpg', '2021-11-19
23:24:19.000000', '2021-05-19 23:24:19.000000', 1),
(11, 'Knafeh', 'This delicious cheesecake uses Nabusi cheese, which is
common to Palestine, Syria and Lebanon. The blush coloring comes from
orange blossom water or rose water.', '31',
'https://dynaimage.cdn.cnn.com/cnn/q auto,w 602,c fill,g
_auto,h_339,ar_16:9/http%3A%2F%2Fcdn.cnn.com%2Fcnnnext%2
Fdam%2Fassets%2F170209172748-knafeh.jpg', '2021-07-19
23:24:19.000000', '2021-05-19 23:24:19.000000', 1),
(12, 'Murgh Makhani', 'Perhaps one of the most familiar Indian dish to the
American diner, butter chicken first appeared in Delhi in the 1940s. It has a
mild flavor that won\'t blow out your tastebuds, but you can increase the
white pepper or curry powder for a more assertive taste.', '54',
'https://www.thespruceeats.com/thmb/HkR HR9fqAR3HaC9cYNw
wE9diBo=/974x0/filters:no upscale():max bytes(150000):st
rip icc():format(webp)/butter-chicken-479366-step-12-
3536fe3a146d4f31abafaf571790e544.jpg', '2017-08-09
23:17:00.000000', '2021-08-12 23:17:00.000000', 4),
(13, 'Chole', 'In Northern India, classic and easy cholechickpea curry often
appears as a favorite menu item andas a result, has become a worldwide
sensation. It can also serve a crowd, especially if you serve it hot alongwith
fried Indian leavened bread like poori or bhatura.
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Once you have the chickpeas, onions, and tomatoes, alongwith garlic and
ginger pastes, some common Indian spiceswill bring it all together.', '42',
'https://www.thespruceeats.com/thmb/XfZ-
PtUQPfhu9QdurxuNpaxndDQ=/1300x0/filters:no upscale():max
bytes(150000):strip icc():format(webp)/chole-chickpea-curry-1957946-
hero-01- cddf957cc78d4032ba29ec2adbc05a97.jpg', '2018-08-18
23:17:00.000000', '2021-08-12 23:17:00.000000', 4),
(14, 'Tandoori Chicken', 'Although traditionally cooked in a clay oven, you
can prepare the yogurt-marinated charred chicken in a regular oven (or on
the grill). Youdo need to plan ahead, as the chicken should sit in the
refrigerator for at least 6 hours or overnight to let the flavors develop. If you
prefer, you can sear the marinated chicken cubes first on the stovetop to
achievethat signature tandoori char.', '52',
'https://www.thespruceeats.com/thmb/SxIRu8AgdaHqXYKo10Gc
9D97D1g=/1643x0/filters:no upscale():max bytes(150000):s
trip icc():format(webp)/ChickenTandooriSpruce-
f238bf7413984e088268565c5b660b11.jpg', '2019-05-07
23:24:19.000000', '2021-08-12 23:17:00.000000', 4),
(15, 'Chicken Vindaloo Curry', 'This is a mild and sweetly-spiced recipe for
chicken vindaloo curry. Contrary to current belief, curries do not have to be
hot and fiery. In fact, they never started out that way in India. Creating the
curry paste is the most important part of this dish, so don't skimp on the
ingredients.','63',
'https://www.thespruceeats.com/thmb/F8XL5PEpY4vE38-
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MEe8LDuclmtw=/900x0/filters:no upscale():max bytes(15000

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0):strip icc():format(webp)/authentic-chicken-vindaloo-recipe-468712017-
step-hero 1-57c6cc32841d4726b5f2eedd298b206d.jpg', '2021-08-12
23:17:00.000000', '2021-05-19 23:24:19.000000', 5),
(16, 'Lemon Rice', 'South Indian lemon rice makes a great weekday meal
because it comes together quickly. Itoften appears solo or alongside raita,
yogurt, chutney, or kosambari (a type of salad).', '42',
'https://www.thespruceeats.com/thmb/MmwoX0JRUMSC3gv-aSXVvyX-
PHE=/1729x0/filters:no upscale():max bytes(150000):strip
icc():format(webp)/south-indian-lemon-rice-1957723- hero-02-
18047e2504ad42fa96817e047c075ac3.jpg', '2021-05-
19 23:24:19.000000', '2021-05-19 23:24:19.000000', 4),
(17, 'Naan', 'Naan, a puffy flatbread, goes with just about everything,
including many popular dishes like tandoori chicken and all kinds of kebabs.
While naan traditionally bakes in a tandoor or earthen oven, they work just
as well in your own oven. The ingredient list includes yeast, flour, sugar,
and water, as well as yogurt and ghee.', '24',
'https://www.thespruceeats.com/thmb/6P7g2QY-
3QHWs6a58LrJ2tbbw2w=/1391x0/filters:no upscale():max byt
es(150000):strip icc():format(webp)/naan-leavened- indian-flatbread-
1957348-final-08-116a2e523f6e4ee693b1a9655784d9b9.jpg', '2021-05-02
23:24:19.000000', '2021-05-19 23:24:19.000000', 4),
(18, 'Malai Prawn', 'This Bengali speciality often appears alongside jeera
rice. Cook the shrimp in creamycoconut milk with whole spices for a
deeply flavorful dish. Using head-on shrimp will add even more shellfish
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character, but you can peel and devein them first if youprefer.', '55', 'https://www.thespruceeats.com/thmb/lyFzDP7IniEpb1eW1E21 rzpcvYc=/1237x0/filters:no upscale():max bytes(150000):s trip icc():format(webp)/creamy-prawn-curry-1957454-hero-01-9e15ed0ddd334cf4a03533f0b72919b9.jpg', '2021-05-01 23:24:19.000000', '2021-05-19 23:24:19.000000', 4), (19, 'Vegan Basmati Rice', 'Fragrant, tender, and the perfect accompaniment to just about every main, all Indian feasts need basmati rice. Try this restaurant- style vegan recipe that results in a wonderfully spiced grain.', '44', 'https://www.thespruceeats.com/thmb/RLpF45cRVBDZAUzr83bT Ug6L914=/1633x0/filters:no upscale():max bytes(150000):s trip icc():format(webp)/easy-vegan-indian-basmati-rice- recipe-3378479hero-01-35f4f27d496c41fea81589a7dce17eb1.jpg', '2021-05-19 23:24:19.000000', '2021-05-19 23:24:19.000000', 4), (20, 'Tamarind-Stuffed Fish', 'A luxurious whole fish preparation flavored with tangy tamarind and fragrant barberries, perfect for Nowruz, the Persian new year. Find barberries in well-stocked Middle Eastern groceries. Get the recipe for Persian Tamarind-Stuffed Fish » Matt Taylor-Gross', '88', 'https://www.saveur.com/uploads/2019/02/08/VWK5QXQXNQDRT GHQGR3PR32C6M.jpg', '2021-08-12 23:17:00.000000', '2021-

(21, 'Chelo ba Tahdig', 'Iranians usually serve chelo batahdig with stew, kebabs, or meat dishes. Herbs and alliums, feta, or walnuts often share the table. Get therecipe for Steamed Saffron Rice with Tahdig (Chelo ba

08-12 23:17:00.000000', 3),

Tahdig) » Zachary Zavislak', '63',

'https://www.saveur.com/uploads/2019/03/11/WSVNQHIRDDTVZ

HYCGAMFEB5ZCM-1024x768.jpg', '2017-07-02

23:17:00.000000', '2021-07-15 23:17:00.000000', 3),

(22, 'Kuku Sabzi', 'A classic Persian herb-loaded eggdish with the fragrant lift of rose petals. Get the recipe for Persian Kuku Sabzi » Matt Taylor-Gross', '53',

'https://www.saveur.com/uploads/2019/01/16/R2FL55HMXTZNK

X7U75S4YEYS4U-1024x769.jpg', '2021-05-19

23:24:19.000000', '2021-05-19 23:24:19.000000', 3),

(23, 'Tahcheen-e Morgh', 'Bake this tahcheen, a saffronrice with chicken, in a clear glass baking dish so you can check on the crisping of the rice's bottom layer.

Get the recipe for Baked Saffron Yogurt Rice with Chicken (Tahcheen-e Morgh) » Zachary Zavislak', '36',

'https://www.saveur.com/uploads/2019/03/11/SI4KF6ISWT2J7

XCCEZRWOH7DFY-1024x768.jpg', '2021-08-12

23:17:00.000000', '2021-08-12 23:17:00.000000', 3),

(24, 'Adas Polo', 'A thin layer of lavash bread can be cooked beneath the rice to serve as a tahdig. Press it flat against the pot for even cooking.', '63',

'https://www.saveur.com/uploads/2019/03/11/L2N233EB3VWQE

43J7IJHYBS3Z4-1024x768.jpg', '2021-08-12

23:17:00.000000', '2021-08-12 23:17:00.000000', 3),

(25, 'Sichuan Pork', 'Sichuan Pork, actually, poached spicy slices of pork) is a famous Sichuan cuisine dish.\r\n\r\nRather than cooking pork by stir-frying ordeep-frying, which consumes lots of oil and can very easily overcook the pork, it is boiled in water with a coating made from egg-white and starch to preserve its

freshness and tenderness.\r\n\r\nThe meaty broth is typical Sichuan cuisine, featuring a peppery and spicy taste. When eating, you'll find each piece of meat contains abundant juices with a fresh and fragrant spicyaroma.', '68', 'https://images.chinahighlights.com/allpicture/2019/11/7 b3afb974d7946bbbe397f7c 894x670.webp', '2021-07-15 23:17:00.000000', '2021-07-13 23:17:03.000000', 2), (26, 'Braised Pork Balls in Gravy', 'Braised pork balls in gravy are also

known as "Chinese meatballs" (many of our clients call them this). If you like meatballs and spaghetti, you'll probably appreciate Chinese meatballs as well. The super-smooth and flavory gravy is almost like a "drug sauce" keeping your taste buds wanting moreand more. How many calories does it have? Trust me, you wouldn't care at all!\r\n\r\nTip: We suggest that you only order this dish in a decent restaurant where the meat quality is guaranteed and the prescribed lean: fat pork ratio of 7:3 is achieved in each meat ball.', '61', 'https://images.chinahighlights.com/allpicture/2019/11/a 47d9323b7ae409ba96e628d 894x596.webp', '2022-07-29

23:17:00.000000', '2021-07-15 23:17:00.000000', 2),

(27, 'Shrimp with Vermicelli and Garlic', 'Shrimp with vermicelli and is a dish not only favored by foreigners but also the Chinese younger generation in recent years as well.\r\n\r\nThis steamed dish brings out the aroma of everything it has. The heavy garlic with a seafood sauce flavor blends with the freshness of juicy shrimp. The vermicelli at the bottom absorbs every single drip of tasty juice running down. Some Chinese yellow wine to capture the aroma and highlight the flavor is the secret

to this delicacy.', '14',
'https://images.chinahighlights.com/allpicture/2019/11/f
d729ddd3fdf4fd9beefc79e_894x594.webp', '2021-05-19
23:24:19.000000', '2021-05-19 23:24:19.000000', 2),

(28, 'Chow Mein', '\"Chow mein\" (炒面 chǎomiàn) is the Cantonese pronunciation of the Chinese characters above, which means stir-fried noodles. Generally speaking, thisstir-fried dish consists of noodles, meat (usually chicken, beef, shrimp, or pork), onions and celery.\r\n\r\nFor making chow mein, the noodles need tobe cooked in boiling water for a while. After they becoming cool, then move to the step of stir-frying. S','28', 'https://images.chinahighlights.com/allpicture/2018/03/1 0725167158a4b8589bf3140_894x596.webp', '2021-08-15 23:17:00.000000', '2021-05-19 23:24:19.000000', 2),

(29, 'Sweet and Sour Pork', 'Sweet and sour pork has a bright orange-red color, and a delicious sweet and sour taste.\r\n\r\nAt the very beginning there was only sweetand sour pork, but to meet demands, there have been some developments on this dish. Now, the pork can be substituted by other ingredients like chicken, beef or pork ribs. See How to Cook Sweet and Sour Pork.', '68', 'https://images.chinahighlights.com/allpicture/2019/11/a 4ad4a7fe0cb401cb0be6383_894x598.webp', '2021-05-25 23:24:19.000000', '2021-05-19 23:24:19.000000', 2),

(31, 'Pizza', 'Though a slab of flat bread served with oil and spices was around long before the unification Italy, there's perhaps no dish that is as common or as representative of the country as the humble pizza. Easy, cheap, and filling, pizza has long been a common snack

or meal, especially in Naples where tomato sauce was first added. When the Italian Queen Margherita came through the bustling city on a tour of her kingdom in 1889 she asked to try this dish that she saw so many of her subjects eating. A local entrepreneur served her thenow legendary combination of tomato sauce, mozzarella, and basil, creating (or more likely, branding) the Margherita pizza. Whether by coincidence or design, the Margherita also displays the colors of the Italian flag.', '25', 'https://www.walksofitaly.com/blog/wp-content/uploads/2011/05/DSC_0195-768x510.jpg', '2014-07-05 23:17:00.000000', '2021-07-15 23:17:00.000000', 5),

- (32, 'Lasagna', 'Lasagna is a wide, flat pasta noodle, usually baked in layers in the oven. Like most Italian dishes, its origins are hotly contested, but we can at least say that's its stronghold is in the region of Emilia-Romagna, where it transformed from a poor man's food to a rich meal filled with the ragù, or meat sauce.', '86', 'https://www.walksofitaly.com/blog/wp-content/uploads/2016/07/11735294004_b68f0ab3ef_k- 768x512.jpg', '2017-05-10 23:24:19.000000', '2021-05-19 23:24:19.000000', 5),
- (33, 'Ossobuco', 'The world-famous ossobuco alla milanese is a bone-in veal shank, cooked low and slow until meltingly tender in a broth of meat stock, white wine, and veggies. Traditionally, it's accompanied by a gremolata (lemon zest, garlic, and parsley) but that's optional. Although the Milanese like to claim this meatymasterpiece there are as many versions of it as there are nonnas in Lombardy, which is known for hearty, oftenrustic dishes that are good at coating the ribs and

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staving off the winter chill. Despite the popularity of ossobuco (which
literally means 'hollow bone'), it's notalways common to see it on restaurant
menus because it needs about three hours of cooking time. If you do get a
chance to eat it in a restaurant or home, or even to cook it yourself, you
should jump at the opportunity.
It's usually accompanied by polenta or the next item on our list.', '73',
'https://www.walksofitaly.com/blog/wp-content/uploads/2014/05/Osso-
Buco-768x515.jpg', '2021-
08-24 23:17:00.000000', '2021-05-19 23:24:19.000000',
5),
(34, 'Polpette', 'Polpette can be made of meat, fish, potatoes, rice or
vegetables and can be prepared stewed, baked or fried.', '63',
'http://yourguidetoitaly.com/slowitaly/wp-
content/uploads/2018/03/polpette-c.jpg', '2021-07-15
23:17:00.000000', '2021-07-12 23:17:03.000000', 5);
CREATE TABLE 'users' (
  'id' bigint(11) NOT NULL,
  'type' int(11) NOT NULL DEFAULT 0,
  'username' varchar(111) NOT NULL,
  'email' varchar(111) NOT NULL,
  'password' varchar(111) NOT NULL,
  'phone' int(22) DEFAULT NULL,
  'street' varchar(50) DEFAULT NULL,
  'city' varchar(50) DEFAULT NULL,
  'zipcode' varchar(50) DEFAULT NULL
) ENGINE=InnoDB DEFAULT CHARSET=utf8mb4;
INSERT INTO 'users' ('id', 'type', 'username', 'email',
'password', 'phone', 'street', 'city', 'zipcode') VALUES
```

```
(1, 1, 'admin', 'admin@admin.com', 'admin', 5555555,'he', 'h', 'h'),
(2, 0, 'admin2', 'admin2@admin.com', 'admin2', 21, 'he', 'h', 'h'),
(4, 0, '2', 'mm@f.com', '1314', 1414, 'Al Dawhah Al
Janubiyah, Dhahran 34457', 'Dahran', '34466'),
(5, 0, '1', '1', '1', 1, '1', '1', '1');
ALTER TABLE 'address'
  ADD PRIMARY KEY ('id');
ALTER TABLE 'cuisine'
  ADD PRIMARY KEY ('id');
ALTER TABLE 'product'
  ADD PRIMARY KEY ('id'),
  ADD KEY 'cuisine id' ('cuisine id');ALTER
TABLE 'users'
  ADD PRIMARY KEY ('id');
ALTER TABLE 'address'
  MODIFY 'id' int(11) NOT NULL AUTO INCREMENT;
ALTER TABLE 'cuisine'
  MODIFY 'id' bigint(11) NOT NULL AUTO INCREMENT,
AUTO INCREMENT=6;
ALTER TABLE 'product'
  MODIFY 'id' bigint(11) NOT NULL AUTO INCREMENT,
AUTO INCREMENT=58;
ALTER TABLE 'users'
```

```
MODIFY `id` bigint(11) NOT NULL AUTO_INCREMENT,
AUTO_INCREMENT=6;

USE `phpmyadmin`;
INSERT INTO `pma__table_uiprefs` (`username`, `db_name`,
`table_name`, `prefs`, `last_update`) VALUES
('root', 'foodbox', 'product',
'{\"sorted_col\":\"`product`.`date_created` ASC\"}',
'2021-09-17 09:43:27');
COMMIT;
```

MyDataRestConfig.java

```
package com.simplilearn.foodbox.config;
import com.simplilearn.foodbox.entity.User;
import com.simplilearn.foodbox.entity.Cuisine;
import com.simplilearn.foodbox.entity.Product;
import
org.springframework.beans.factory.annotation.Autowired;
import
org.springframework.context.annotation.Configuration;
import
org.springframework.data.rest.core.config.RepositoryRest
Configuration;
import
org.springframework.data.rest.webmvc.config.RepositoryRest
Configuration;
import
org.springframework.data.rest.webmvc.config.RepositoryRe
stConfigurer;
import org.springframework.http.HttpMethod;
```

```
import org.springframework.web.servlet.config.annotation.CorsRegistry;
import javax.persistence.EntityManager; import
javax.persistence.metamodel.EntityType;import
java.util.ArrayList;
import java.util.List;import
java.util.Set;
@Configuration
public class MyDataRestConfig implements
RepositoryRestConfigurer {
     private EntityManager entityManager;
     @Autowired
     public MyDataRestConfig(EntityManager
theEntityManager) {
          entityManager = theEntityManager;
     @Override
     public void
configureRepositoryRestConfiguration(RepositoryRestConfiguration config,
CorsRegistry cors) {
          HttpMethod[] theUnsupportedActions =
{HttpMethod.PUT, HttpMethod.POST, HttpMethod.DELETE};
          config.getExposureConfiguration()
                    .forDomainType(Product.class)
```

```
.withItemExposure((metdata, httpMethods)
-> httpMethods.disable(theUnsupportedActions))
                     .withCollectionExposure((metdata,
httpMethods) -> httpMethods.disable(theUnsupportedActions));
          config.getExposureConfiguration()
                     .forDomainType(Cuisine.class)
                     .withItemExposure((metdata, httpMethods)
-> httpMethods.disable(theUnsupportedActions))
                     .withCollectionExposure((metdata,
httpMethods) -> httpMethods.disable(theUnsupportedActions));
          config.getExposureConfiguration()
                     .forDomainType(User.class)
                     .withItemExposure((metdata, httpMethods)
-> httpMethods.disable(theUnsupportedActions))
                     .withCollectionExposure((metdata,
httpMethods) -> httpMethods.disable(theUnsupportedActions));
          // call an internal helper method
          exposeIds(config);
     private void exposeIds(RepositoryRestConfigurationconfig) {
          Set<EntityType<?>> entities =
entityManager.getMetamodel().getEntities();
          List<Class> entityClasses = new ArrayList<>();for
          (EntityType tempEntityType : entities) {
```

```
entityClasses.add(tempEntityType.getJavaType());
     }
     Class[] domainTypes = entityClasses.toArray(new
Class[0]);
     config.exposeIdsFor(domainTypes);
   }
}
```

productController.java

```
package com.simplilearn.foodbox.controller;
import com.simplilearn.foodbox.dao.ProductRepository;import
com.simplilearn.foodbox.entity.Product; import
org.springframework.beans.factory.annotation.Autowired; import
org.springframework.data.rest.webmvc.ResourceNotFoundException;
import org.springframework.http.ResponseEntity; import
org.springframework.web.bind.annotation.*;
import java.util.HashMap;import
java.util.List; import
java.util.Map;

@CrossOrigin(origins = "http://localhost:4200")
@RestController
@RequestMapping("/api/v1/")
```

```
public class ProductController {
     @Autowired
     private ProductRepository productRepository;
     // get all products
     @GetMapping("/products")
     public List<Product> getAllproducts(){ return
          productRepository.findAll();
     // create product rest api@PostMapping("/products")
     public Product createProduct(@RequestBody Productproduct) {
          return productRepository.save(product);
     @GetMapping("/products/{id}") public
     ResponseEntity<Product>
getproductById(@PathVariable Long id) {
          Product product = productRepository.findById(id)
                    .orElseThrow(() -> new
ResourceNotFoundException("product not exist with id:"
+ id));
          return ResponseEntity.ok(product);
     @PutMapping("/products/{id}") public
     ResponseEntity<Product>
updateProduct(@PathVariable Long id, @RequestBodyProduct
productDetails){
          Product product = productRepository.findById(id)
```

```
.orElseThrow(() -> new
ResourceNotFoundException("product not exist with id:"
+ id));
                product.setName(productDetails.getName());
product.setDescription(productDetails.getDescription());
          product.setPrice(productDetails.getPrice());
product.setImageUrl(productDetails.getImageUrl());
          Product updatedProduct =
productRepository.save(product);
          return ResponseEntity.ok(updatedProduct);
     // delete product rest api
     @DeleteMapping("/products/{id}")
     public ResponseEntity<Map<String, Boolean>>
deleteProduct(@PathVariable Long id){
          Product product = productRepository.findById(id)
                     .orElseThrow(() -> new
ResourceNotFoundException("product not exist with id:"
+ id));
          productRepository.delete(product);
          Map<String, Boolean> response = new HashMap<>();
          response.put("deleted", Boolean.TRUE);
          return ResponseEntity.ok(response);
```

<u>UserController.java</u>

```
package com.simplilearn.foodbox.controller;
import com.simplilearn.foodbox.dao.UserRepository;import
com.simplilearn.foodbox.entity.User; import
org.springframework.beans.factory.annotation.Autowired; import
org.springframework.data.rest.webmvc.ResourceNotFoundException;
import org.springframework.http.ResponseEntity; import
org.springframework.web.bind.annotation.*;import java.util.List;
@CrossOrigin(origins = "http://localhost:4200")
@RestController
@RequestMapping("/api/v1/") public
class UserController {
     @Autowired
     private UserRepository userRepository;
     @GetMapping("/users")
     public List<User> getAllUsers(){ return
          userRepository.findAll();
     @PostMapping("/users")
     public User createUser(@RequestBody User user) {return
          userRepository.save(user);
     @GetMapping("/users/{id}")
```

CuisineRepository.java

```
package com.simplilearn.foodbox.dao;
import com.simplilearn.foodbox.entity.Cuisine;
import
org.springframework.data.jpa.repository.JpaRepository;
import
org.springframework.data.rest.core.annotation.Repository
RestResource;
import
org.springframework.web.bind.annotation.CrossOrigin;
@CrossOrigin("http://localhost:4200")
public interface CuisineRepository extends
JpaRepository<Cuisine, Long> {
}
```

ProductRepository.java

```
package com.simplilearn.foodbox.dao;
```

```
import com.simplilearn.foodbox.entity.Product; import
org.springframework.data.domain.Page; import
org.springframework.data.domain.Pageable;import
org.springframework.data.jpa.repository.JpaRepository;import
org.springframework.web.bind.annotation.CrossOrigin; import
org.springframework.web.bind.annotation.RequestParam;
@CrossOrigin("http://localhost:4200") public interface
ProductRepository extends Jpa Repository < Product,
Long> {
     Page<Product> findAllByOrderByNameAsc(Pageable
pageable);
     Page<Product> findAllByOrderByDateCreatedDesc(Pageable
pageable);
     Page<Product> findByCuisine(@RequestParam("cuisine")int cuisine,
Pageable pageable);
     Page<Product>
findByCuisineOrderByNameAsc(@RequestParam("cuisine") intcuisine,
Pageable pageable);
     Page<Product>
findByCuisineOrderByDateCreatedDesc(@RequestParam("cuisine") int
cuisine, Pageable pageable);
     // for searching
```

```
Page<Product>
findByNameContaining(@RequestParam("name") String name,
Pageable pageable);

Page<Product>
findByNameContainingOrderByNameAsc(@RequestParam("name")
String name, Pageable pageable);

Page<Product>
findByNameContainingOrderByDateCreatedDesc(@RequestParam("name")) String name, Pageable pageable);
```

UserRepository.java

```
package com.simplilearn.foodbox.dao;
import com.simplilearn.foodbox.entity.User;
import org.springframework.data.domain.Page;
import org.springframework.data.domain.Pageable;
import
org.springframework.data.jpa.repository.JpaRepository;
import
org.springframework.web.bind.annotation.CrossOrigin;
import
org.springframework.web.bind.annotation.RequestParam;
```

```
@CrossOrigin("http://localhost:4200")
public interface UserRepository extends
JpaRepository<User, Long> {
    Page<User> findByUsername(@RequestParam("username")
String username, Pageable pageable);
```

Address.java

```
package com.simplilearn.foodbox.entity;
import lombok.Data;
import javax.persistence.*;

@Entity
@Table(name="address")
@Data
public class Address {

    @Id
    @GeneratedValue(strategy = GenerationType.IDENTITY)
    @Column(name = "id")
    private Long id;
```

Cuisine.java

```
package com.simplilearn.foodbox.entity;
```

```
import lombok.Getter;
import lombok. Setter;
import javax.persistence.*;
@Entity
@Table(name="cuisine")
// @Data -- known bug
@Getter
@Setter
public class Cuisine {
     (a)Id
     @GeneratedValue(strategy = GenerationType.IDENTITY)
     @Column(name = "id")
     private Long id;
     (a)Column(name = "cuisine name")
     private String cuisine name;
     public String getCuisine name() {return
          cuisine name;
     public void setCuisine name(String cuisine name) {
          this.cuisine name = cuisine name;
     public Long getId() {return
          id;
```

```
public void setId(Long id) {
    this.id = id;
}
```

Product.java

```
package com.simplilearn.foodbox.entity;
import lombok.Data;
import org.hibernate.annotations.CreationTimestamp;
import org.hibernate.annotations.UpdateTimestamp;
import javax.persistence.*;
import java.math.BigDecimal;
import java.util.Date;
@Entity
@Table(name="product")
@Data
public class Product {
    @Id
    @GeneratedValue(strategy = GenerationType.IDENTITY)
    @Column(name = "id")
    private Long id;
    @Column(name = "cuisine_id")
    private int cuisine;
    @Column(name = "name")
```

```
private String name;
@Column(name = "description")
private String description;
@Column(name = "price")
private BigDecimal price;
@Column(name = "image url")
private String imageUrl;
@Column(name = "date created")
@CreationTimestamp
private Date dateCreated;
(a)Column(name = "last updated")
@UpdateTimestamp
private Date lastUpdated;
public String getName() {return
     name;
public void setName(String name) {this.name
     = name:
public String getDescription() {return
     description;
```

```
public void setDescription(String description) {this.description =
     description;
public BigDecimal getPrice() {return
     price;
public void setPrice(BigDecimal price) {this.price =
     price;
public String getImageUrl() {return
     imageUrl;
public void setImageUrl(String imageUrl) {this.imageUrl
     = imageUrl;
public Date getDateCreated() {return
     dateCreated:
public void setDateCreated(Date dateCreated) {
     this.dateCreated = dateCreated;
public Date getLastUpdated() {return
     lastUpdated;
```

```
public void setLastUpdated(Date lastUpdated) {
    this.lastUpdated = lastUpdated;
}

public Long getId() {
    return id;
}

public void setId(Long id) {
    this.id = id;
}
```

User.java

```
package com.simplilearn.foodbox.entity;
import lombok.Data;
import javax.persistence.*;
@Entity
@Table(name="users")
@Data
public class User {

    @Id
    @GeneratedValue(strategy = GenerationType.IDENTITY)
    @Column(name = "id")
```

```
private Long id;
@Column(name = "username")
private String username;
@Column(name = "email")
private String email;
@Column(name = "password")
private String password;
@Column(name = "phone")
private int phone;
@Column(name = "street")
private String street;
@Column(name = "city")
private String city;
@Column(name = "zipcode")
private String zipcode;
public String getUsername() {return
     username;
public void setUsername(String username) {
     this.username = username;
```

```
public String getEmail() {return
     email;
public void setEmail(String email) {this.email =
     email;
public String getPassword() {return
     password;
public void setPassword(String password) {this.password
     = password;
public int getPhone() {return
     phone;
public void setPhone(int phone) {this.phone
     = phone;
public String getStreet() {return
     street;
public void setStreet(String street) {this.street =
     street;
```

```
public String getCity() {
    return city;
}
public void setCity(String city) {
    this.city = city;
}
public String getZipcode() {
    return zipcode;
}
public void setZipcode(String zipcode) {
    this.zipcode = zipcode;
public Long getId() {
    return id;
public void setId(Long id) {
    this.id = id;
```

Application-foodbox.java

```
package com.simplilearn.foodbox;
```

```
import org.springframework.boot.SpringApplication;
import
org.springframework.boot.autoconfigure.SpringBootApplication;

@SpringBootApplication
public class FoodboxApplication {
    public static void main(String[] args) {
        SpringApplication.run(FoodboxApplication.class, args);
    }
}
```

FoodboxApplicationTests.java

```
package com.simplilearn.foodbox;
import org.junit.jupiter.api.Test;
import
org.springframework.boot.test.context.SpringBootTest;
@SpringBootTest
class FoodboxApplicationTests {
    @Test
    void contextLoads() {
    }
}
```

Front-end

Add-product.component.html

```
<br><br><br>
<div class="login-form" style="width:44%" >
            (ngSubmit) = "handleAddProduct()">
    <form
        <h2 class="text-center">Add a New Product</h2>
        <div class="form-group">
            Name:<input [(ngModel)] = "product.name"</pre>
name = "name" type="text" class="form-control"
required="required">
        </div>
        <br>
        <div class="form-group">
            Description:
             <input [(ngModel)] = "product.description"</pre>
name = "description" type="text" class="form-control"
required="required" >
        </div>
        <br>
        <div class="form-group">
            Price:
            <input [(ngModel)] = "product.price" name =</pre>
"price" type="text" class="form-control"
required="required">
        </div>
        <br>
        <div class="form-group">
             Image URL:
```

```
<input [(ngModel)] = "product.imageUrl" name</pre>
= "imageUrl" type="text" class="form-control"
required="required">
        </div>
        <br>
        <div class="form-group">
             Cuisine:
             <br>
             <select [(ngModel)]="product.cuisine" name =</pre>
"selectedCuisine">
                 <option *ngFor="let cuisine of</pre>
productCuisines"
[ngValue]="cuisine.id">{{cuisine.cuisine_name}}</option>
             </select>
        </div>
        <br>
        <div class="form-group">
             <button type="submit" class="btn btn-success</pre>
btn-block">Add</button>
        </div>
    </form>
</div>
```

Cart-details.component.html

```
You need to be registered in the system.
           </div>
           <div *ngIf="username != null &&</pre>
cartItems.length > 0">
              >
                      Product
Image
                      Product
Detail
                      <tr *ngFor="let tempCartItem of
cartItems">
                      <img src="{{
tempCartItem.imageUrl }}" class="img-responsive"
width="150px"/>
                      {{ tempCartItem.name
}}
                          {{ tempCartItem.unitPrice}
currency: 'USD' }}
                      <div class="items">
                             <label>Quantity:</label>
```

```
<div class="row no-
gutters">
                                                 <div class="col">
                                                     <but
(click)="incrementQuantity(tempCartItem)" class="btnbtn-primary
btn-sm">
class="fas fa-plus"></i>
                                                    </button>
                                              </div>
                                              <div class="col ml-4"
mr-2"> tempCartItem.quantity
                                                    {{
}}
                                                </div>
                                              <div class="col">
                                                    <but
(click)="decrementQuantity(tempCartItem)" class="btnbtn-primary
btn-sm">
class="fas fa-minus"></i>
                                                    </button>
                                              </div>
                                              <div class="col-
8"></div>
                                         </div>
```

```
</div>
                              <but
(click)="remove(tempCartItem)" class="au-btn-submit"
style="width:22px; background: red; color: white"
 >Remove</button>
                                <tr>
                          Total Quantity: {{
totalQuantity }}
                              Total Price: {{
totalPrice | currency: 'USD' }}
                              <a (click)="getTotalPrice()"
routerLink="/checkout"><button class="au-btn-submit" style="width:181px;
height: 55px; background: green; color: white" >Confirm</button></a>
                              <br/>br>
                          <div *ngIf="cartItems.length == 0" class="alert alert-warning</pre>
col-md-12" role="alert">
                 Your shopping cart is empty.
             </div>
```

```
</div>
</div>
</div>
```

Checkout.html

```
<div class="main-content">
    <div class="section-content section-content-p30">
         <div class="container-fluid">
         <div style="margin-left: 15px;">
         <h6 style="font-size:22px;">
               Thank you <b>{{username}}</b> for purchasing
our products. Your support and trust in usare much appreciated. 
              The total price of your bill is
<b>${{totalPrice}}</b>
               The products will be dilivred to you soonto your address
as following:
               <b>city:</b> {{this.users[0]?.city}}
              <b>street:</b>
{{this.users[0]?.street}}
                 <b>zipcode:</b>
         {{this.users[0]?.zipcode}}
         </h6>
     </div>
         <a (click)="backHome()"><button class="au-btn-submit"
style="width:181px; height: 55px; background: green; color: white"
>Confirm</button></a>
          </div>
```

```
</div>
```

Login.component.html

```
<br>
<br>
<div class="login-form">
    <form (ngSubmit)="onSubmit()" >
        <h2 class="text-center">Log in</h2>
        <div>
        <div class="form-group">
            <input [(ngModel)] = "user.username" name =</pre>
"username" type="text" class="form-control"
placeholder="Username" required="required">
        </div>
        <br>
        <div class="form-group">
            <input [(ngModel)] = "user.password" name =</pre>
"password" type="password" class="form-control"
placeholder="Password" required="required">
        </div>
        <hr>>
        <div class="form-group">
            <button type="submit" class="btn btn-primary</pre>
btn-block">Log in</button>
        </div>
    </div>
    </form>
    <a</pre>
routerLink="/register">Create an Account</a>
```

Product-category-menu.component.html

```
<div class="menu-sidebar-content js-scrollbar1">
       <nav class="navbar-sidebar">
              Helvetica, sans-serif;"> Cuisines:
                 <i class="fa fa-angle-double-right"style="font-</pre>
size:14px"></i>
                 <a style="text-decoration:none"
routerLink="/category" [ngClass]="{'active-link':clicked}"
(click)="Clicked()">
                  All
                 </a>
            </1i>
            tempProductCategory of productCategories">
                 <i class="fa fa-angle-double-right"style="font-</pre>
size:14px"></i>
                 <a style="text-decoration:none"
routerLink="/category/{{ tempProductCategory.id }}"
routerLinkActive="active-link" (click)="UnClicked()">
                     {{ tempProductCategory.cuisine name
}}
                 </a>
```

Register.component.html

```
</div>
           <br/>br>
           <div class="form-group">
                <input [(ngModel)] = "user.password" name = "password"</pre>
type="password" class="form-control" placeholder="Password"
required="required">
           </div>
           <hr>>
           <div class="form-group">
                <input [(ngModel)] = "user.phone" name ="phone"</pre>
type="text" class="form-control" placeholder="phone"
required="required">
           </div>
           <br/>br>
           <h6>Address</h6>
           <div class="form-group">
                <input [(ngModel)] = "user.city" name ="city"</pre>
type="text" class="form-control" placeholder="city"
required="required">
           </div>
           <br/>br>
           <div class="form-group">
                <input [(ngModel)] = "user.street" name = "street"</pre>
type="text" class="form-control" placeholder="street"
required="required">
           </div>
           <br/>br>
           <div class="form-group">
```

Search-component.html

</div>

Index.html

Karma.conf.is

```
module.exports = function (config) {
  config.set({
    basePath: '',
    frameworks: ['jasmine', '@angular-devkit/build-
angular'],
    plugins: [
      require('karma-jasmine'),
      require('karma-chrome-launcher'),
```

```
require('karma-jasmine-html-reporter'),
        require('karma-coverage'), require('@angular-
        devkit/build-
angular/plugins/karma')
     client: {
        jasmine: {
        clearContext: false
                                         },
     jasmineHtmlReporter: {
        suppressAll: true
     },
     coverageReporter: {
        dir: require('path').join(_dirname,'./coverage/foodbox'),
        subdir: '.',
        reporters: [
           { type: 'html' },
           { type: 'text-summary' }
     },
     reporters: ['progress', 'kjhtml'],port: 9876,
     colors: true,
     logLevel: config.LOG INFO,
     autoWatch: true, browsers:
     ['Chrome'], singleRun: false,
     restartOnFileChange: true
  });
```

```
};
```

tsconfig.app.json

```
{
  "extends": "./tsconfig.json",
  "compilerOptions": {
     "outDir": "./out-tsc/app",
     "types": []
},
  "files": [
     "src/main.ts",
     "src/polyfills.ts"
],
  "include": [
     "src/**/*.d.ts"
]
}
```

.....

tsconfig.spec.json

```
"extends": "./tsconfig.json",
"compilerOptions": {
    "outDir": "./out-tsc/spec",
    "types": [
        "jasmine"
    ]
},
"files": [
```

```
"src/test.ts",
    "src/polyfills.ts"
],
    "include": [
        "src/**/*.spec.ts",
        "src/**/*.d.ts"
]
}
```

____X____