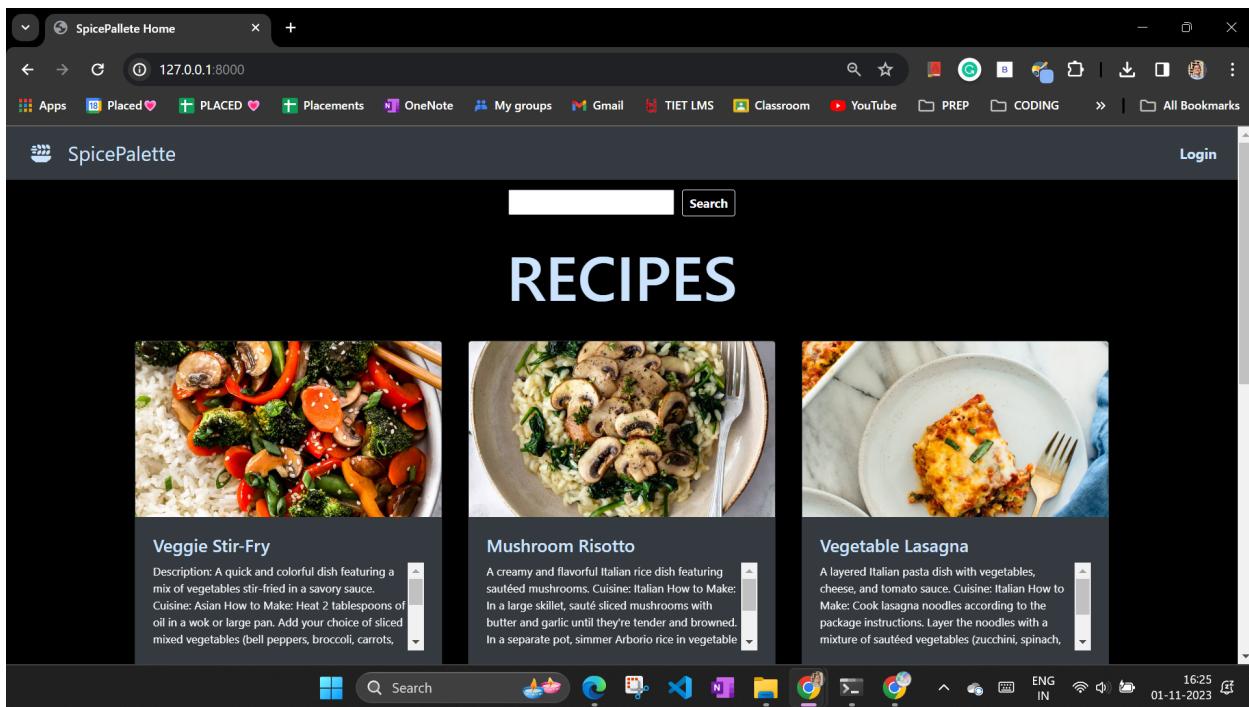


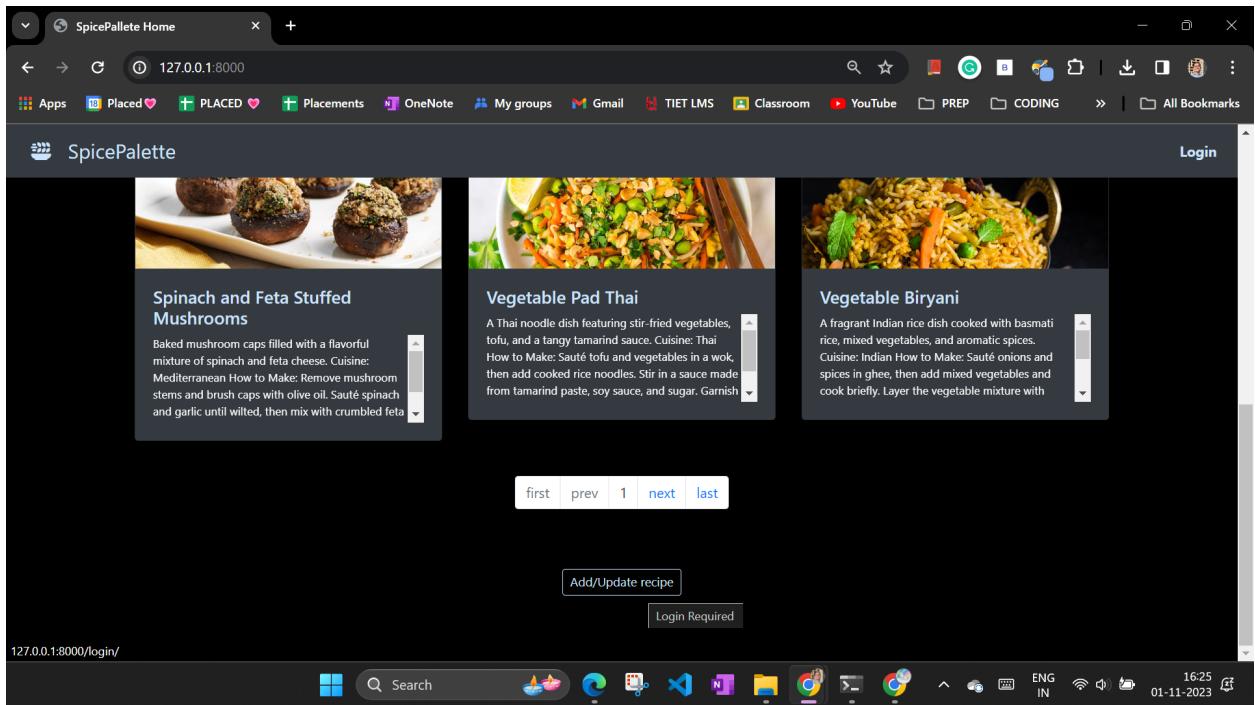
# SPICEPALETTE

## Key Features:

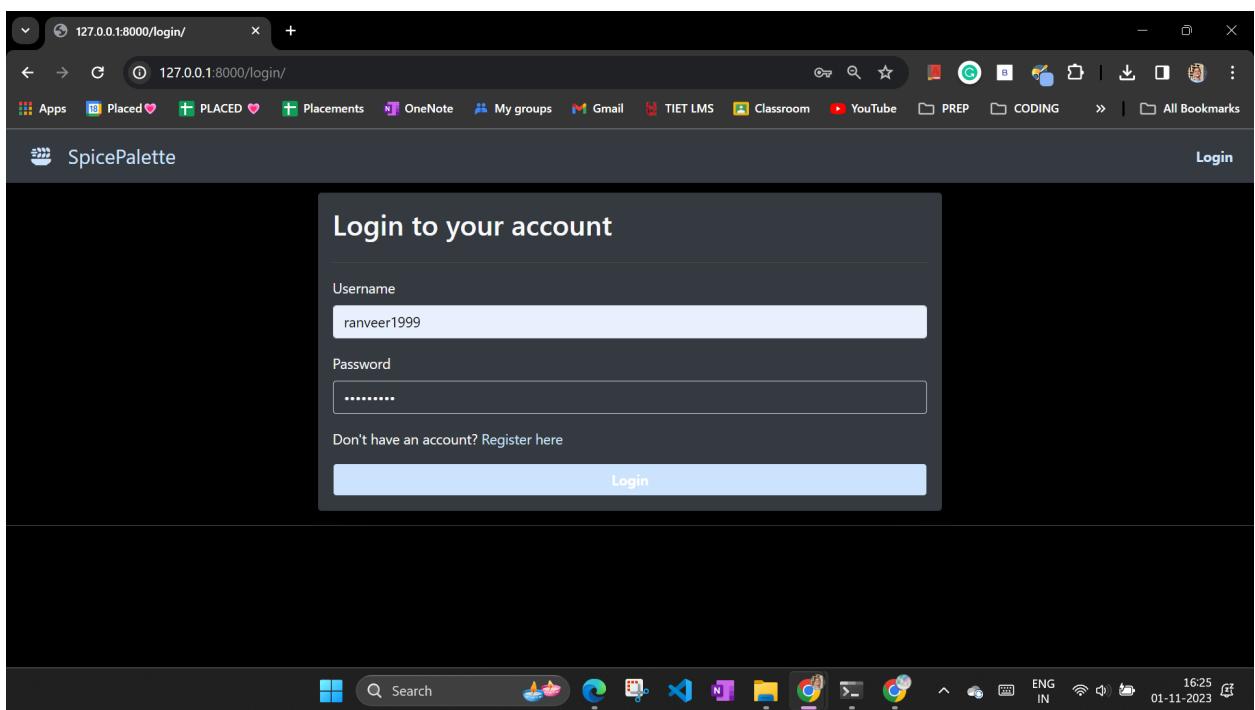
User Management(registration, authentication, login, logout functionalities)	1-3,5
Descriptive Recipes (Description, hardness, time, image, ingredients)	3-5
Private & Public Recipes	6-7
Recipe Management(creation, updation, deletion, recipe image upload)	3,8-9
Recipe search	9-10
pagination for an enhanced user experience	11-12

## 1. HOME PAGE





## LOGIN/ REGISTRATION:

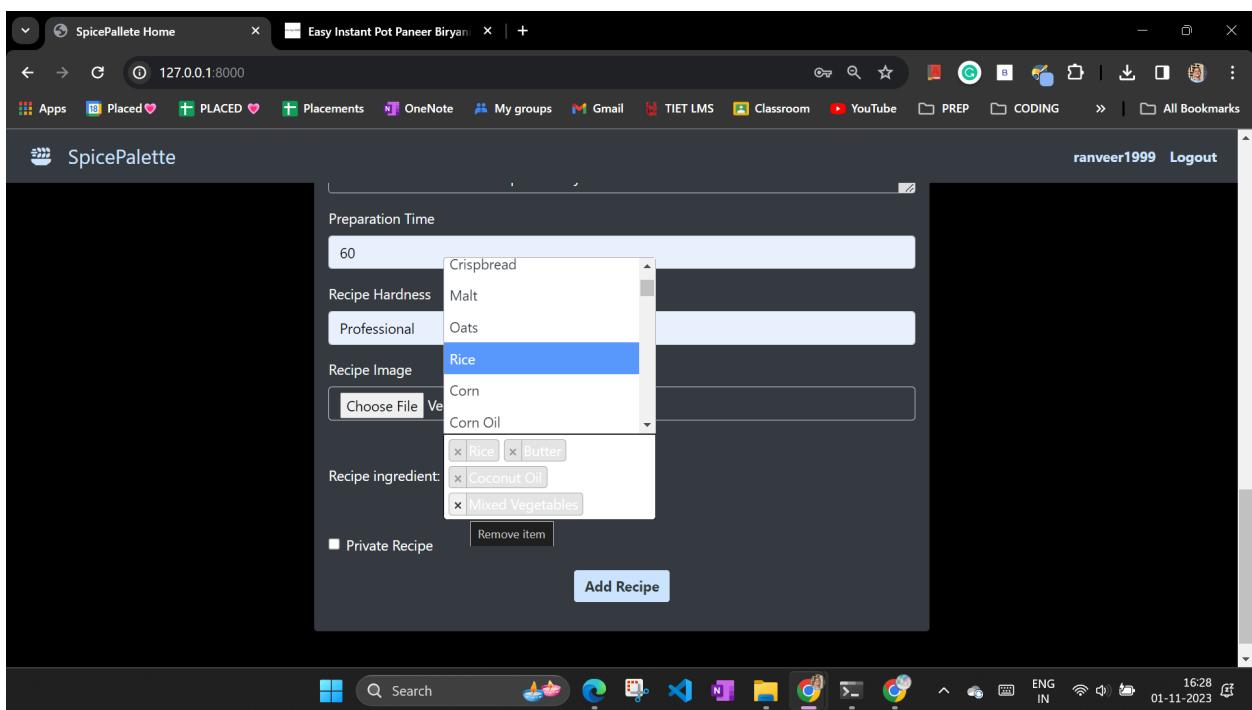
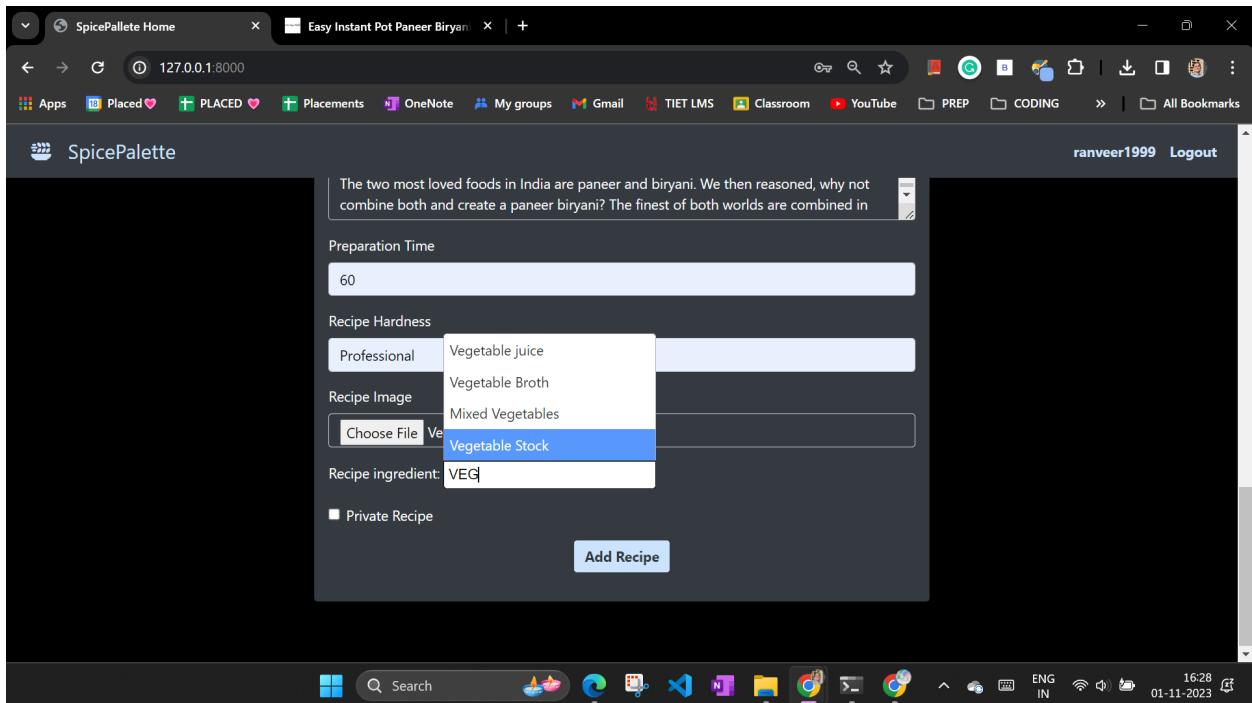


The screenshot shows a web browser window with the URL `127.0.0.1:8000/register/`. The page title is "SpicePalette". On the right side, there is a "Login" link. The main content area is titled "Register new account" and contains five input fields: "First Name", "Last Name", "Email Id", "Username", and "Password". Below these fields is a link "Already have an account? Login instead". The browser's address bar also displays the same URL. The taskbar at the bottom shows various pinned icons and the date/time as 01-11-2023.

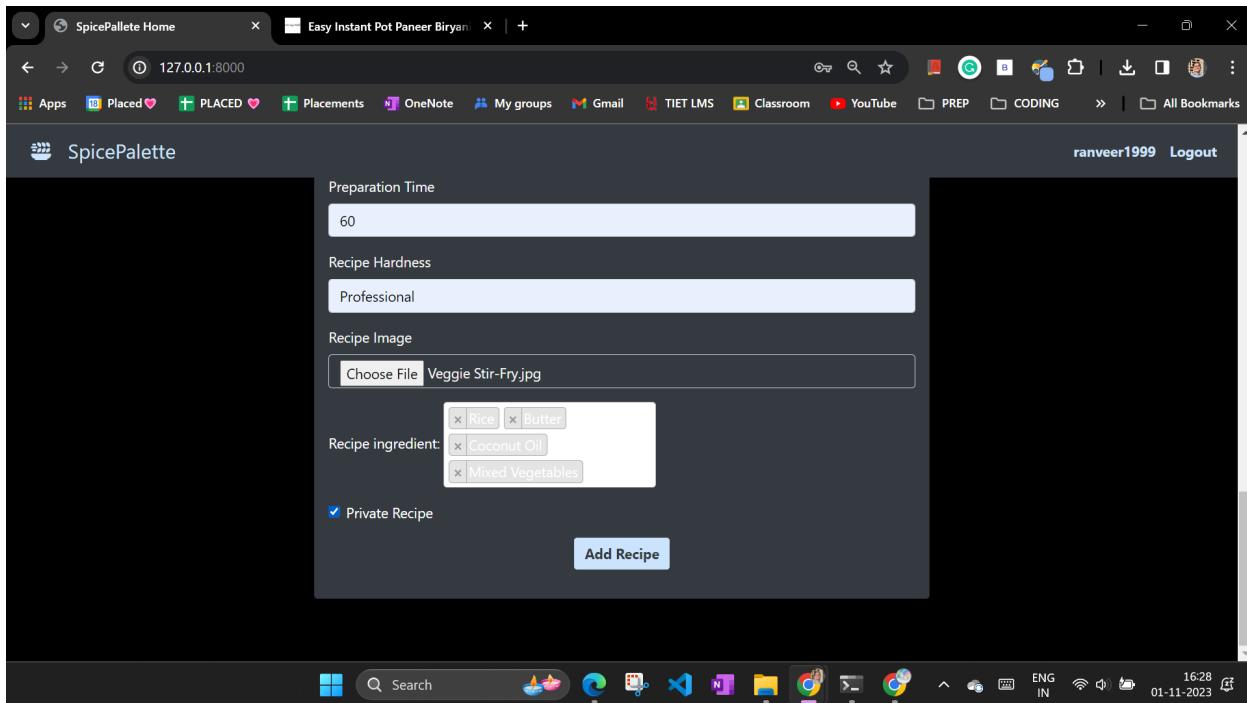
## ADD NEW RECIPE:

The screenshot shows a web browser window with the URL `127.0.0.1:8000/?page=1`. The page title is "SpicePalette Home". On the right side, there is a user profile link "Agam1010 Logout". The main content area is titled "Add New Recipe!" and contains five input fields: "Recipe Name", "Recipe description", "Preparation Time", "Recipe Hardness", and "Recipe Image". The "Recipe Image" field includes a "Choose File" button and a placeholder "No file chosen". The browser's address bar displays the same URL. The taskbar at the bottom shows various pinned icons and the date/time as 01-11-2023.

Choice amongst 1300+ ingredients (autocomplete - dynamic selection)



Option for keeping recipe PRIVATE



## USER RECIPE VAULT

The screenshot shows a web browser window titled "Easy Instant Pot Paneer Biryani" with the URL "127.0.0.1:8000/user\_profile/". The page is titled "SpicePalette" and displays a user profile. The profile information includes:

- Hi Agampreet Kaur!
- Here's your personal vault of recipes
- Username: Agam1010
- Email: vaani123@gmail.com
- Joined: Oct. 31, 2023, 2:35 p.m.
- Last Login: Nov. 1, 2023, 10:59 a.m.
- Recipe Count: 4

Below this, there is a section titled "MY RECIPES" with a "My Recipes" dropdown and an "Apply" button. The system tray at the bottom shows various icons and the date/time "01-11-2023 16:29".

## All recipes

The screenshot shows a web browser window titled "127.0.0.1:8000/user\_profile/". The title bar also displays "SpicePalette". The user is logged in as "Agam1010". The main content area is titled "MY RECIPES". It lists four recipes in cards:

- Veggie Stir-Fry**: A quick and colorful dish featuring a mix of vegetables stir-fried in a savory sauce. Cuisine: Asian. How to Make: Heat 2 tablespoons of oil in a wok or large pan. Add your choice of sliced mixed vegetables (bell peppers, broccoli, carrots, snow peas). Includes "Delete" and "Update" buttons.
- Caprese Salad**: A quick and colorful dish featuring a mix of vegetables stir-fried in a savory sauce. Cuisine: Italian. How to Make: Heat 2 tablespoons of oil in a wok or large pan. Add your choice of sliced mixed vegetables (bell peppers, broccoli, carrots, snow peas). Includes "Delete" and "Update" buttons.
- Mushroom Risotto**: A creamy and flavorful Italian rice dish featuring sautéed mushrooms. Cuisine: Italian. How to Make: In a large skillet, sauté sliced mushrooms with butter and garlic until they're tender and browned. In a separate pot, simmer Arborio rice in vegetable broth until it's al dente. Includes "Delete" and "Update" buttons.
- Vegetable Lasagna**: A layered Italian pasta dish with vegetables, cheese, and tomato sauce. Cuisine: Italian. How to Make: Cook lasagna noodles according to the package instructions. Layer the noodles with a mixture of ricotta cheese, mozzarella cheese, and a tomato-based sauce. Includes "Delete" and "Update" buttons.

The bottom of the screen shows a taskbar with various icons and system status information.

## Private Recipes

The screenshot shows a web browser window titled "127.0.0.1:8000/user\_profile/?option.display=2". The title bar also displays "SpicePalette". The user is logged in as "Agam1010". The main content area is titled "PRIVATE RECIPES". It shows a message "Recipe Count: 4" and a card for one recipe:

- Caprese Salad**: A quick and colorful dish featuring a mix of vegetables stir-fried in a savory sauce. Cuisine: Italian. How to Make: Heat 2 tablespoons of oil in a wok or large pan. Add your choice of sliced mixed vegetables (bell peppers, broccoli, carrots, snow peas). Includes "Delete" and "Update" buttons.

The bottom of the screen shows a taskbar with various icons and system status information.

## Public Recipes

The screenshot shows a web browser window with the URL [127.0.0.1:8000/user\\_profile/?option\\_display=3](http://127.0.0.1:8000/user_profile/?option_display=3). The page title is "SpicePalette". At the top, it displays "Recipe Count: 4". Below this, the heading "PUBLIC RECIPIES" is centered. A dropdown menu "Public Recipes" with an "Apply" button is visible. Three recipe cards are listed:

- Veggie Stir-Fry**  
Description: A quick and colorful dish featuring a mix of vegetables stir-fried in a savory sauce.  
Cuisine: Asian How to Make: Heat 2 tablespoons of oil in a wok or large pan. Add your choice of sliced mixed vegetables (bell peppers, broccoli, carrots, etc.) and stir-fry until tender. Serve hot.
- Mushroom Risotto**  
A creamy and flavorful Italian rice dish featuring sautéed mushrooms. Cuisine: Italian How to Make: In a large skillet, sauté sliced mushrooms with butter and garlic until they're tender and browned. In a separate pot, simmer Arborio rice in vegetable broth until al dente.
- Vegetable Lasagna**  
A layered Italian pasta dish with vegetables, cheese, and tomato sauce. Cuisine: Italian How to Make: Cook lasagna noodles according to the package instructions. Layer the noodles with a mixture of sautéed vegetables (zucchini, spinach, bell peppers), cheese, and tomato sauce.

At the bottom of the page, there are standard Windows taskbar icons for search, file explorer, and various applications like Microsoft Word, Excel, and Google Chrome. The date and time are shown as 01-11-2023 16:30.

Option for **deletion & Updation** of Recipe (ONLY by the maker)

The screenshot shows a web browser window with the URL [127.0.0.1:8000/update-recipe/20/](http://127.0.0.1:8000/update-recipe/20/). The page title is "SpicePalette". The main content is a form titled "Update Recipe". It includes fields for "Edit Recipe Name" (containing "Veggie Stir-Fry"), "Edit Description" (containing "Description: A quick and colorful dish featuring a mix of vegetables stir-fried in a savory sauce. Cuisine: Asian"), and "Replace Image" (with a "Choose File" button and a placeholder "No file chosen"). A blue "Update" button is at the bottom of the form. The bottom of the screen shows the Windows taskbar with various application icons and the system tray.

**RECIPE:**

SpicePalette Home 127.0.0.1:8000

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>Login

# RECIPES

**Veggie Stir-Fry**  
Description: A quick and colorful dish featuring a mix of vegetables stir-fried in a savory sauce.  
Cuisine: Asian How to Make: Heat 2 tablespoons of oil in a wok or large pan. Add your choice of sliced mixed vegetables (bell peppers, broccoli, carrots, etc.). Stir-fry for 5-7 minutes until the vegetables are tender but still crisp. In a small bowl, mix together 1/4 cup of soy sauce, minced ginger, and minced garlic. Pour the sauce over the vegetables and stir-fry for another 2 minutes. Serve over cooked rice or noodles.

**Mushroom Risotto**  
A creamy and flavorful Italian rice dish featuring sautéed mushrooms. Cuisine: Italian How to Make: In a large skillet, sauté sliced mushrooms with butter and garlic until they're tender and browned. In a separate pot, simmer Arborio rice in vegetable broth until it's al dente. Add the sautéed mushrooms to the rice along with some fresh herbs like basil or parsley. Season with salt and pepper to taste.

**Vegetable Lasagna**  
A layered Italian pasta dish with vegetables, cheese, and tomato sauce. Cuisine: Italian How to Make: Cook lasagna noodles according to the package instructions. Layer the noodles with a mixture of sautéed vegetables (zucchini, spinach, bell peppers), shredded cheese, and a layer of tomato sauce. Repeat the layers until all ingredients are used up, ending with a layer of cheese on top. Bake at 375°F for 30-40 minutes until bubbly and golden brown.

127.0.0.1:8000/recipe\_full/20

recipe\_full 127.0.0.1:8000/recipe\_full/20/

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>Login

## Veggie Stir-Fry

**Description:** Description: A quick and colorful dish featuring a mix of vegetables stir-fried in a savory sauce. Cuisine: Asian How to Make: Heat 2 tablespoons of oil in a wok or large pan. Add your choice of sliced mixed vegetables (bell peppers, broccoli, carrots, etc.). Stir-fry for 5-7 minutes until the vegetables are tender but still crisp. In a small bowl, mix together 1/4 cup of soy sauce, minced ginger, and minced garlic. Pour the sauce over the vegetables and stir-fry for another 2 minutes. Serve over cooked rice or noodles.

**Ingredients:** Rice, Corn Oil, Garlic, Peas, Soybean Sauce, Pepper, Broccoli, Carrot,

**Preparation Time:** 20 minutes

**Recipe Hardness:** Easy

**Added By:** Agam1010

## SEARCH RESULTS:

SpicePalette Home

127.0.0.1:8000/?search=italian&csrftoken=wt6Os7OMukVtUMBMttyTkyaBS0gb1k3Ddc4qjAH7Yz...

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SpicePalette

Search

# RECIPES

**Mushroom Risotto**  
A creamy and flavorful Italian rice dish featuring sautéed mushrooms. Cuisine: Italian How to Make: In a large skillet, sauté sliced mushrooms with butter and garlic until they're tender and browned. In a separate pot, simmer Arborio rice in vegetable...

**Vegetable Lasagna**  
A layered Italian pasta dish with vegetables, cheese, and tomato sauce. Cuisine: Italian How to Make: Cook lasagna noodles according to the package instructions. Layer the noodles with a mixture of sautéed vegetables (zucchini, spinach,...

**Eggplant Rollatini**  
Italian-inspired dish where thinly sliced eggplant is rolled around a ricotta and spinach filling, baked in marinara sauce. Cuisine: Italian How to Make: Slice and grill eggplant slices. Combine ricotta cheese, spinach, and mozzarella. Spread the mixture on...

first prev 1 next last

Search

16:55 01-11-2023

SpicePalette Home

127.0.0.1:8000/?search=salad&csrfmiddlewaretoken=NZelXOyyOmqCo1RGMnIMCXOWBvdB8sbMk9R7HLa7Uj...

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SpicePalette

salad Search

# RECIPES



**Greek Salad**

A refreshing Greek salad with cucumbers, tomatoes, olives, feta cheese, and a lemon vinaigrette. Cuisine: Greek How to Make: Combine sliced cucumbers, cherry tomatoes, olives, red onions, and crumbled feta cheese. Drizzle with a

SpicePalette Home

127.0.0.1:8000/?search=vegetables&csrfmiddlewaretoken=HyzhdynqJFEOcrbAw4jUOADwHYtmTgyCeIcGXvZZP...

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Search

# RECIPES



**Veggie Stir-Fry**

Description: A quick and colorful dish featuring a mix of vegetables stir-fried in a savory sauce. Cuisine: Asian How to Make: Heat 2 tablespoons of oil in a wok or large pan. Add your choice of sliced mixed vegetables (bell peppers, broccoli, carrots,



**Vegetable Lasagna**

A layered Italian pasta dish with vegetables, cheese, and tomato sauce. Cuisine: Italian How to Make: Cook lasagna noodles according to the package instructions. Layer the noodles with a mixture of sautéed vegetables (zucchini, spinach,



**Vegetable Pad Thai**

A Thai noodle dish featuring stir-fried vegetables, tofu, and a tangy tamarind sauce. Cuisine: Thai How to Make: Sauté tofu and vegetables in a wok, then add cooked rice noodles. Stir in a sauce made from tamarind paste, soy sauce, and sugar. Garnish

## PAGINATION:

The screenshot shows a dark-themed web browser window for 'SpicePalette Home' at the URL [127.0.0.1:8000/?page=2](http://127.0.0.1:8000/?page=2). The page title is 'RECIPES'. It displays a grid of three recipe cards:

- Roasted Butternut Squash Soup**: A creamy and comforting soup made from roasted butternut squash. Cuisine: American. How to Make: Roast butternut squash with olive oil until tender. Sauté onions and garlic in a pot, then add the roasted squash, vegetable broth, and spices. Blend.
- Black Bean Tacos**: Flavorful and protein-packed tacos filled with seasoned black beans and fresh toppings. Cuisine: Mexican. How to Make: Sauté black beans with onions, garlic, and taco seasoning until heated through. Fill tortillas with the bean mixture and top with toppings.
- Eggplant Rollatini**: Italian-inspired dish where thinly sliced eggplant is rolled around a ricotta and spinach filling, baked in marinara sauce. Cuisine: Italian. How to Make: Slice and grill eggplant slices. Combine ricotta cheese, spinach, and mozzarella. Spread the mixture on the eggplant slices and roll them up.

The browser's taskbar at the bottom shows various pinned apps like Apps, YouTube, and Google Chrome, along with system status icons for battery, signal, and date/time (01-11-2023).

The screenshot shows a dark-themed web browser window for 'SpicePalette Home' at the URL [127.0.0.1:8000/?page=3](http://127.0.0.1:8000/?page=3). The page title is 'SpicePalette'. It displays a grid of three recipe cards:

- A card with instructions for a dish involving vegetables and tofu.
- A card with instructions for a dish involving sliced cucumbers, cherry tomatoes, olives, red onions, and crumbled feta cheese.
- A card with instructions for a dish involving a choice of vegetables (cucumber, avocado, carrots) and seaweed on a bamboo sushi.

Below the cards is a section for the recipe 'Spanakopita':

**Spanakopita**  
A classic Greek pastry filled with a mixture of spinach and feta cheese, wrapped in flaky phyllo dough. Cuisine: Greek. How to Make: Sauté spinach, onions, and garlic until wilted, then mix with crumbled feta cheese and seasonings. Layer sheets of phyllo dough over the filling, ending with a top layer of phyllo and a few tablespoons of melted butter.

At the bottom of the page is a navigation bar with links for 'first', 'prev', '3', 'next', and 'last'.

The browser's taskbar at the bottom shows various pinned apps like Apps, YouTube, and Google Chrome, along with system status icons for battery, signal, and date/time (01-11-2023).

SpicePalette Home

127.0.0.1:8000/?page=1

Agam1010 Logout

Spinach and Feta Stuffed Mushrooms

Baked mushroom caps filled with a flavorful mixture of spinach and feta cheese. Cuisine: Mediterranean

How to Make: Remove mushroom stems and brush caps with olive oil. Sauté spinach and garlic until wilted, then mix with crumbled feta

Vegetable Pad Thai

A Thai noodle dish featuring stir-fried vegetables, tofu, and a tangy tamarind sauce. Cuisine: Thai

How to Make: Sauté tofu and vegetables in a wok, then add cooked rice noodles. Stir in a sauce made from tamarind paste, soy sauce, and sugar. Garnish

Vegetable Biryani

A fragrant Indian rice dish cooked with basmati rice, mixed vegetables, and aromatic spices.

Cuisine: Indian

How to Make: Sauté onions and spices in ghee, then add mixed vegetables and cook briefly. Layer the vegetable mixture with

first prev 1 next last

16:33  
ENG IN 01-11-2023