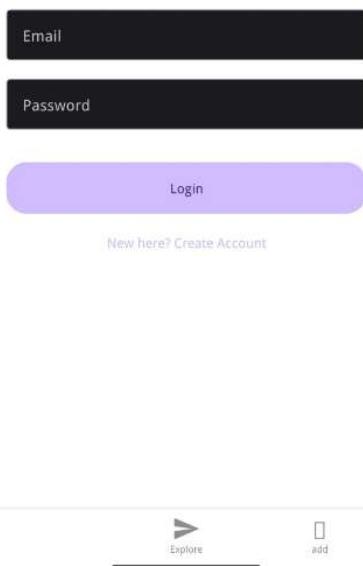


# EVOLUTION

22 January 2026 02:46 PM

- Authentication created

## DishDeck



- Add.tsx created : which allows us to add a dish to database.

New Dish

Tap to add photo

Dish Name

Meal Type

Breakfast      Lunch      Dinner

Ingredients

YouTube Link (Optional)

Ingredients

YouTube Link (Optional)

[Save to Deck](#)

---

Home
 Explore

New Dish

Dish name:  
**Aloo gobi**

Meal Type (Select all that apply)  
 Breakfast    Lunch    Dinner

Ingredients:  
 Ingredients: Potatoes, cauliflower, turmeric,

YouTube Link (Optional)  
[n/shorts/oGIn8IDWno7si=JNMd1CiWXd9RIVKv](https://www.youtube.com/watch?v=oGIn8IDWno7si=JNMd1CiWXd9RIVKv)

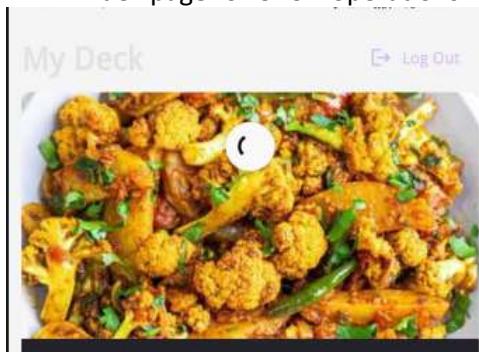
[Save to Deck](#)

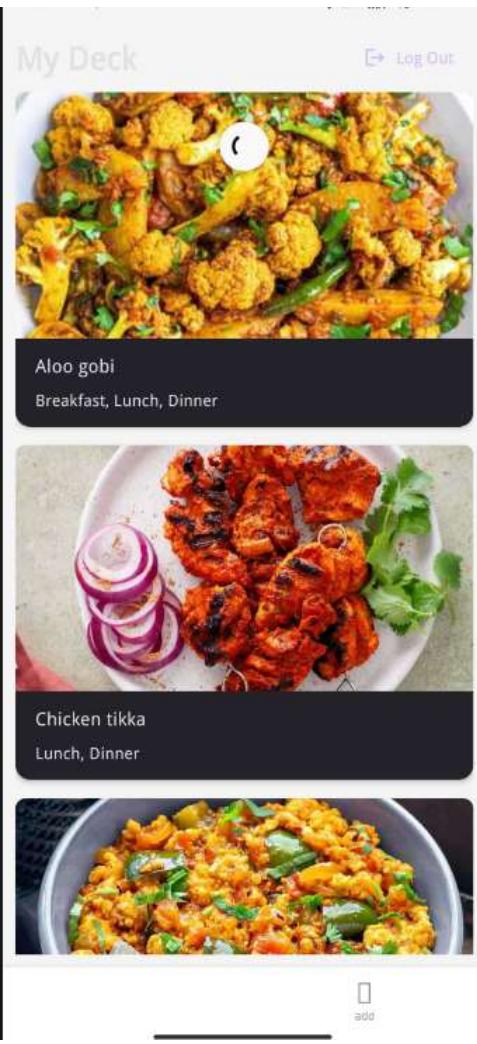
---

Home
 Explore

- Added protected routes
- Scroll down to reload

- Index page for CRUD operations





- Shuffle logic added , plan.tsx

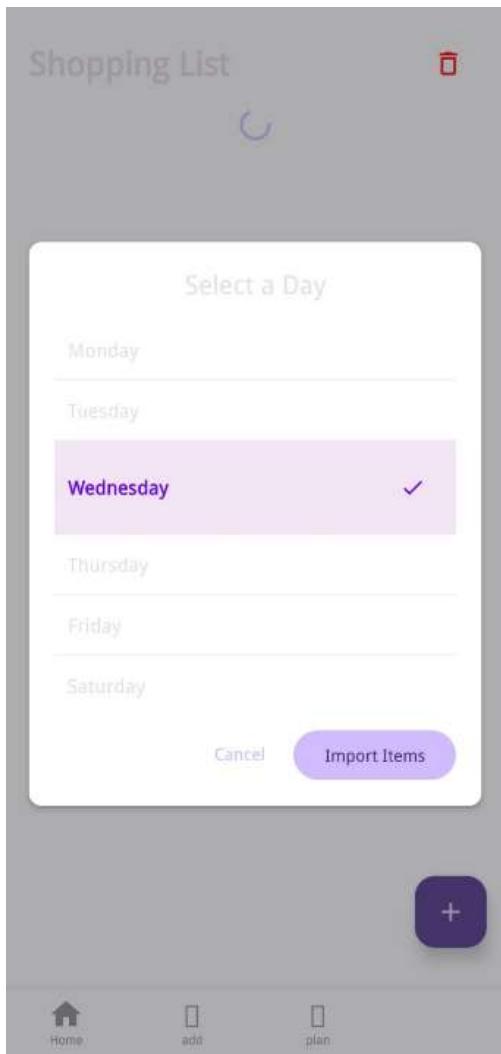
## Weekly Plan

Breakfast    ✓ Lunch    Dinner

Mon	 Chana masala	
Tue	 Butter chicken	
Wed	 Paneer tikka	
Thu	 Chicken tikka	
Fri	 Butter chicken	
Sat	 Chana masala	
Sun	 Chana masala	

 Shuffle

 Home     add



## Shopping List



### Aloo gobi

Ingredients: Potatoes

cauliflower

turmeric

cumin seeds

tomatoes

green chillies

coriander

oil

salt.

### Pav bhaji

Ingredients: Potatoes



peas



Home



Add



Plan

- Changed the entire home page.
- Add button added on home page instead of tab.
- Async storage added for fast loading.
- Show laoding added.
- Random ruick decide added.



Aloo gobi

Breakfast, Lunch, Dinner

&gt;



Chicken tikka

Lunch, Dinner

&gt;



Panner bhurji

Breakfast, Dinner

&gt;



Paneer tikka

Lunch, Dinner

&gt;



Medu vada

Breakfast

&gt;



Pav bhaji

Dinner, Breakfast

&gt;



Chicken biryani

Lunch, Dinner

&gt;



Dal makhni

Breakfast, Lunch, Dinner



plan



shop

## Quick Decide :



HERE IS YOUR LIST OF DISHES :

- |  |                                       |                                   |
|--|---------------------------------------|-----------------------------------|
|  | Aloo gobi<br>Breakfast, Lunch, Dinner | >                                 |
|  | Chicken tikka<br>Lunch, Dinner        | >                                 |
|  | Panner bhurji<br>Breakfast, Dinner    | >                                 |
|  | Paneer tikka<br>Lunch, Dinner         | >                                 |
|  | Medu vada<br>Breakfast                | + (purple floating action button) |
- plan      shop

- Log out added
- "saw bug, suggested same image multiple items. fixed it"
- Hold to move
- Error handling "network not connected" and others added

- Major change in structure (tabs)

**1. The New Home (Dashboard)**

Instead of a long list, show three big, beautiful cards for **Breakfast, Lunch, and Dinner**. If one is empty, show a "Pick a Dish" button. This makes the app feel "active."

**2. The Library (Search + List)**

Move your current Home screen list here. Add a **Floating Action Button (FAB)** in the corner to "Add Dish." This is much cleaner than having "Add" as a tab or a header button.

## TODAY

## BREAKFAST

Medu vada



## LUNCH

Paneer tikka



## DINNER

Dal makhni



## TOMORROW

## BREAKFAST

Dal makhni



## LUNCH

Chicken biryani



## DINNER

Dal makhni



Home



Planner



Library

# Weekly Plan

Breakfast

Lunch

Dinner

Mon



Chicken biryani

Hold to move



Tue



Chicken tikka

Hold to move



Wed



Dal makhni

Hold to move



Thu



Chana masala

Hold to move



Fri



Paneer tikka

Hold to move



Sat



Aloo gobi

Hold to move



Sun



Chicken tikka

Hold to move



X Shuffle Week



Home



Planner



Library

## Add New Dish

+ Add Photo

Dish Name \*



Meal Type \*

Breakfast

Lunch

Dinner

Ingredients (Optional)

Recipe / Notes (Optional)

YouTube Link (Optional)



Save Dish

Cancel



Breakfast, Lunch, Dinner

## Aloo gobi

### Ingredients

- 1 medium cauliflower, cut into florets
- 2 medium potatoes, peeled and cut into 1-inch cubes
- 1 large onion, finely chopped
- 2 medium tomatoes, finely chopped (optional)
- 1-inch ginger, grated or finely minced
- 3-4 cloves garlic, minced
- 1-2 green chillies, slit or finely chopped (adjust to taste)
- 3 tablespoons cooking oil
- 1 teaspoon cumin seeds (jeera)
- 1/2 teaspoon turmeric powder (haldi)
- 1 teaspoon red chilli powder (lal mirch, adjust to taste)
- 1.5 teaspoons coriander powder (dhaniya)

# Your Library

 Search your dishes...



Surprise Me

Pick a random dish from cache



Aloo gobi

Breakfast, Lunch, Dinner



Butter chicken

Lunch



Chana masala

Breakfast, Lunch, Dinner



Chicken biryani

Lunch, Dinner



Chicken tikka

Lunch, Dinner



Dal makhni

Breakfast, Lunch, Dinner



Medu vada

Breakfast

 Add New



Home



Planner



Library

FINAL UI



Saturday, Jan 24

TODAY'S MENU



BREAKFAST

Aloo gobi



LUNCH

Aloo gobi



DINNER

Chicken biryani



Tomorrow (Sunday)

BREAKFAST

Palak paneer



LUNCH

Chicken tikka



DINNER

Chicken tikka



Home



Planner



Library

# Weekly Plan

Breakfast

Lunch

Dinner

Mon



Medu vada  
Hold to swap



Tue



Chana masala  
Hold to swap



Wed



Panner bhurji  
Hold to swap



Thu



Medu vada  
Hold to swap



Fri



Dal makhni  
Hold to swap



Sat



Aloo gobi  
Hold to swap



Sun



Palak paneer  
Hold to swap



Shuffle Week



Home



Planner



Library

With multiple themes

Saturday, Jan 24

TODAY'S MENU



## BREAKFAST

Aloo gobi



## LUNCH

Aloo gobi



## DINNER

Chicken biryani



Tomorrow (Sunday)

## BREAKFAST

Palak paneer



## LUNCH

Chicken tikka



## DINNER

Chicken tikka



Home



Planner



Library

# Weekly Plan

Breakfast

Lunch

Dinner

Mon



Medu vada  
Hold to swap



Tue



Chana masala  
Hold to swap



Wed



Panner bhurji  
Hold to swap



Thu



Medu vada  
Hold to swap



Fri



Dal makhni  
Hold to swap



Sat



Aloo gobi  
Hold to swap



Sun



Palak paneer  
Hold to swap



Shuffle Week



Home



Planner



Library

# Your Library

11 RECIPES



Search...



WHY NOT COOK...  
Chana masala



View



Aloo gobi

Breakfast, Lunch, Dinner



Butter chicken

Lunch



Chana masala

Breakfast, Lunch, Dinner



Chicken biryani

Lunch, Dinner



Chicken tikka

Lunch, Dinner



Dal makhni

Breakfast, Lunch, Dinner

Add New



Medu vada



Home



Planner



Library

## Add New Dish



Add Dish Photo

Dish Name \*



Meal Type \*

Breakfast

Lunch

Dinner

Ingredients (Optional)

Recipe / Notes (Optional)

YouTube Link (Optional)



Save Dish

Cancel

# Shopping List

0 ITEMS TOTAL

≡

List is empty.

Import from your plan to get started.

