

Frontend Development with React.js

Project Documentation

Introduction

Project Title : COOK BOOK : Your Virtual Kitchen Assistant
TEAM ID : NM2025TMID47622
TEAM LEADER : NITHYA P
ROLE : CODE AND DEVELOPMENT
TEAM MEMBER : MONISHA S
ROLE : CODE AND DEVELOPMENT
TEAM MEMBER : VAITHEESWARI V
ROLE : DEMO VIDEO
TEAM MEMBER : DEEPA SRI
G
ROLE : DOCUMENT

Project Overview

- **Purpose:** The purpose of the Cookbook is to provide users with a comprehensive virtual kitchen assistant that helps them plan, organize, and execute meals with ease. The Cookbook aims to make cooking and meal planning more efficient, enjoyable, and accessible to users of all skill levels.
- **Features:** 1. Recipe Library: A vast collection of recipes with ingredients, instructions, and cooking times. ○ 2. Meal Planning: A feature that generates meal plans based on user preferences and dietary needs.
- 3. Grocery List Generator: A tool that creates grocery lists based on meal plans and recipes. ○ 4. Cooking Tips and Techniques: A library of cooking tips, techniques, and guides. ○ 5. Nutrition Information: A database of nutritional information for common ingredient

Architecture

1. Recipe Database: A comprehensive database of recipes with ingredients, instructions, and cooking times.
2. Meal Planning Module: A module that generates meal plans based on user preferences and dietary needs.
3. . Grocery List Generator: A tool that creates grocery lists based on meal plans and recipes.
4. . Cooking Tips and Techniques: A library of cooking tips, techniques, and guides.
5. . Nutrition Information: A database of nutritional information for common ingredients and meals.

.Setup Instructions

- 1. Create a Profile: Create a user profile to save preferences and dietary needs.
- 2. Explore Recipes: Browse the recipe database and save favorite recipes.
- 3. Generate Meal Plans: Use the meal planning module to generate meal plans based on user preferences and dietary needs.
- 4. Create Grocery Lists: Use the grocery list generator to create lists based on meal plans and recipes.
- 5. Access Cooking Tips and Techniques: Access the library of cooking tips, techniques, and guides
- **Prerequisites:** List software dependencies (e.g., Node.js).
- **Installation:** Provide a step-by-step guide to clone the repository, install dependencies, and configure environment
- **Local State:** Explain the handling of local states within components.

User Interface

- Provide screenshots or GIFs showcasing different UI features, such as pages, forms, or interactions.

Styling

- **CSS Frameworks/Libraries:** Describe any CSS frameworks, libraries, or preprocessors (e.g., Sass, Styled-Components) used.
- **Theming:** Explain if theming or custom design systems are implemented.

Testing


- **Testing Strategy:** Describe the testing approach for components, including unit, integration, and end-to-end testing (e.g., using Jest, React Testing Library).
- **Code Coverage:** Explain any tools or techniques used for ensuring adequate test coverage.


Folder structure:

- . Recipes: A folder containing recipe files with ingredients, instructions, and cooking times.
 - 2. Meal Plans: A folder containing meal plan files with generated meal plans.
 - 3. Grocery Lists: A folder containing grocery list files with ingredients and quantities.
 - 4. Cooking Tips and Techniques: A folder containing files with cooking tips, techniques, and guides.
 - 5. Nutrition Information: A folder containing files with nutritional information for common ingredients and meals.
- Running Application**

1. Launch the Application: Open the Cookbook application on your device.
2. Navigate to the Dashboard: Access the dashboard to view meal plans, recipes, and grocery lists.
3. Explore Recipes: Browse the recipe library and save favorite recipes.

Screenshort or demo



Watch on  YouTube

Garnish with Parmesan cheese and chopped parsley, if desired.

12 - white wine 1/2 cup

13 - milk 1/2 cup

14 - heavy cream 1/2 cup

15 - Parmesan cheese 1 cup grated

16 - bowtie pasta 16 ounces

17 - Salt pinch

18 - Pepper pinch

19 - Parsley chopped

Chicken Alfredo Primavera

Italian Chicken

Procedure

Heat 1 tablespoon of butter and 2 tablespoons of olive oil in a large skillet over medium-high heat. Season both sides of each chicken breast with seasoned salt and a pinch of pepper. Add the chicken to the skillet and cook for 5-7 minutes on each side, or until cooked through. While the chicken is cooking, bring a large pot of water to a boil. Season the boiling water with a few generous pinches of kosher salt. Add the pasta and give it a stir. Cook, stirring occasionally, until al dente, about 12 minutes. Reserve 1/2 cup of pasta water before draining the pasta. Remove the chicken from the pan and transfer it to a cutting board; allow it to rest. Turn the heat down to medium and add the remaining 1 tablespoon of butter and olive oil to the same pan you used to cook the chicken. Add the veggies (minus the garlic) and red pepper flakes to the pan and stir to coat with the oil and butter (refrain from seasoning with salt until the veggies are finished browning). Cook, stirring often, until the veggies are tender, about 5 minutes. Add the garlic and a generous pinch of salt and pepper to the pan and cook for 1 minute. Deglaze the pan with the white wine. Continue to cook until the wine has reduced by half, about 3 minutes. Stir in the milk, heavy cream, and reserved pasta water. Bring the mixture to a gentle boil and allow to simmer and reduce for 2-3 minutes. Turn off the heat and add the Parmesan cheese and cooked pasta. Season with salt and pepper to taste. Garnish with Parmesan cheese and chopped parsley, if desired.

Ingredients

1 - Butter 2 tablespoons

2 - Olive Oil 3 tablespoons

3 - Chicken 5 boneless

4 - Salt 1 teaspoon

5 - Squash 1 cut into 1/2-inch cubes

6 - Broccoli 1 Head chopped

7 - mushrooms 8-ounce sliced


8 - Pepper 1 red


9 - onion 1 chopped

10 - garlic 3 cloves

11 - red pepper flakes 1/2 teaspoon


12 - white wine 1/2 cup


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Chicken Alfredo Primavera

Ingredients


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Category: *Chicken*

Other popular categories:


Chicken

Vegetarian


Starter

Seafood


Dessert




Ayam Percik




Brown Stew Chicken




Chick-Fil-A Sandwich




Chicken & mushroom Hotpot




Chicken Fried Rice




Chicken Curry




Chicken Noodle Soup




Chicken Salad


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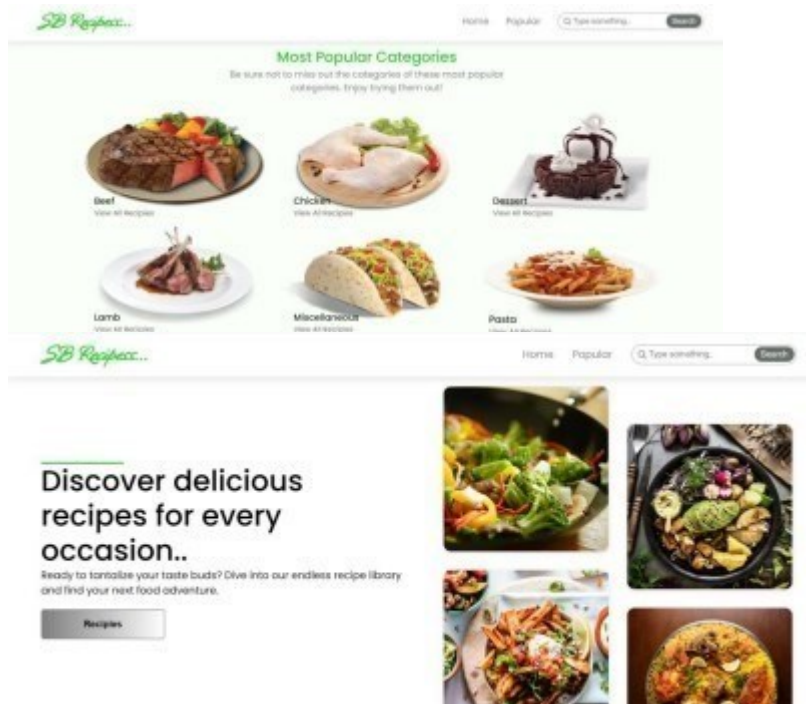


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Known Issues

Voice Recognition Issues: AI assistants may struggle with accents, background noise, or multiple users speaking at once.

- Data Privacy Concerns: Smart kitchen devices collect and store user data, raising security concerns.
- High Costs: Many AI-powered kitchen appliances come with a hefty price tag, limiting widespread adoption.
- Limited Integration: Limited integration with external services, such as grocery delivery or meal kit services.

Future Enhancements

Enhanced AI Personalization: AI will offer more tailored recipe suggestions based on real-time health tracking.

- Deeper Integration with Smart Homes: AI will seamlessly connect kitchens with other smart home devices.
- AI-Powered Cooking Robots: Fully automated robotic chefs may become a reality in household kitchens.
- Sustainable Cooking Solutions: AI will help minimize food waste by optimizing ingredient usage and meal portions.

- Advanced Meal Planning: AI will generate meal plans based on user preferences, dietary needs, and ingredient availability. **DEMO VIDEO LINK**
<https://drive.google.com/file/d/1Etv4Mpc20m-vEHp7ZpwBhh2Zjl4Xipw/view?usp=drivesdk>