

Food Atlas - Project Documentation

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Project Overview

Food Atlas is a comprehensive recipe management platform that allows users to discover, create, organize, and share recipes from around the world. The platform provides a user-friendly interface for browsing recipes, creating collections, and managing personal recipe libraries.

Key Features

- **Recipe Discovery:** Browse recipes by cuisine, category, difficulty, and more
 - **Recipe Management:** Create, edit, and delete personal recipes
 - **Collections:** Organize recipes into custom collections
 - **User Dashboard:** Track your recipes, views, and collections
 - **Admin Panel:** Comprehensive admin dashboard for site management
 - **Responsive Design:** Fully responsive UI using DaisyUI and Tailwind CSS
-

Technology Stack

Backend

- **Laravel** (PHP Framework)

- Version: Latest stable
- Purpose: Server-side logic, API endpoints, authentication, database management
- Features: Eloquent ORM, Blade templating, Artisan CLI
- **Laravel Breeze**
 - Purpose: Authentication scaffolding
 - Features: Login, registration, password reset, email verification
- **MySQL/PostgreSQL** (Database)
 - Purpose: Relational database for storing users, recipes, collections
 - Note: Uses Laravel's built-in database abstraction layer (Eloquent ORM)

Frontend

- **Blade Templates**
 - Purpose: Server-side templating engine
 - Features: Component-based structure, template inheritance
- **Tailwind CSS**
 - Version: Latest (via CDN)
 - Purpose: Utility-first CSS framework
 - Features: Responsive design, custom styling
- **DaisyUI**
 - Version: 5.x
 - Purpose: Component library built on Tailwind CSS
 - Theme: Caramel Latte (custom theme)
 - Features: Pre-built components (cards, buttons, forms, modals, etc.)

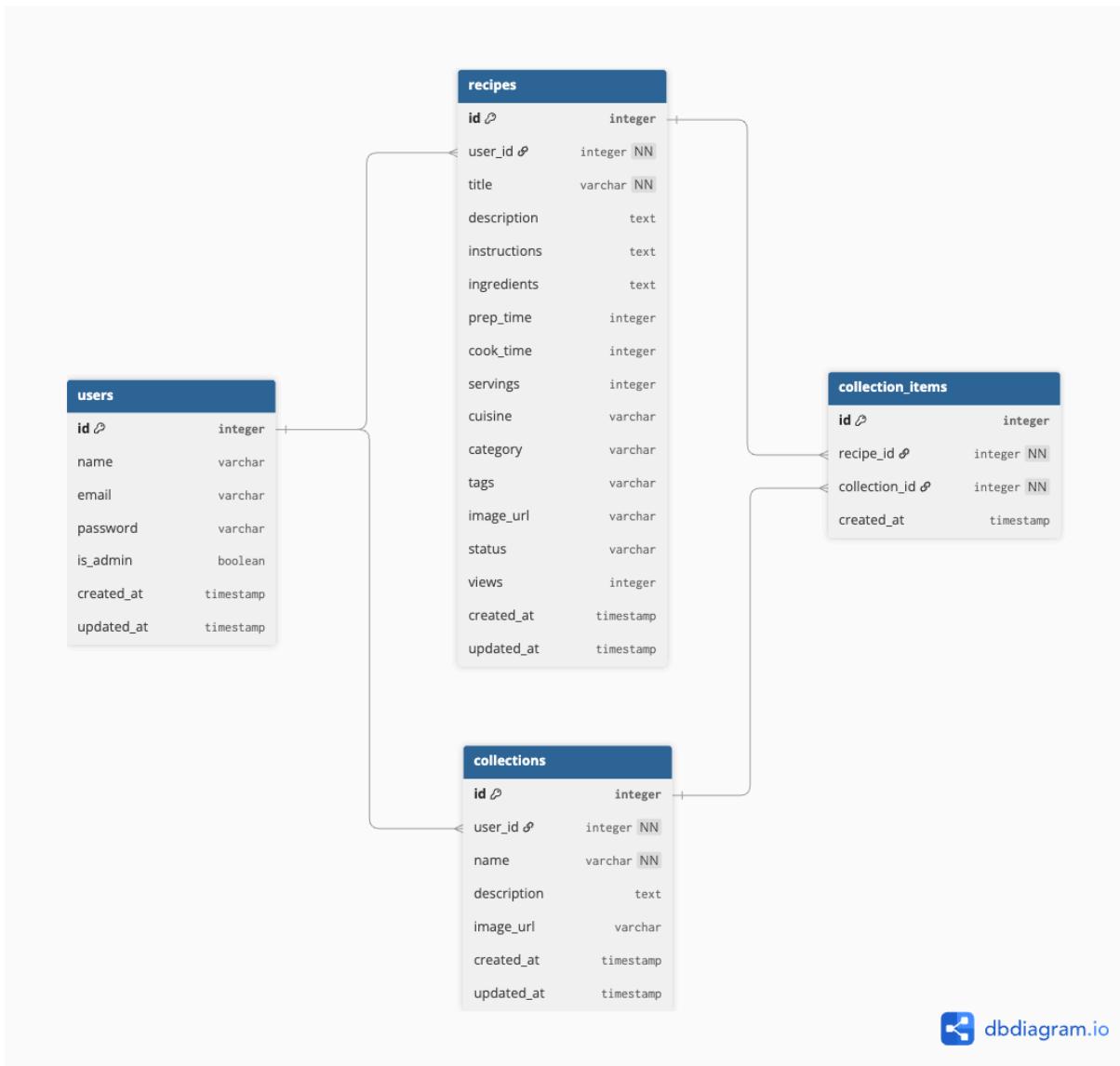
Additional Libraries

- **Google Fonts**
 - Inter (sans-serif) - Primary font
 - Lora (serif) - Headings and decorative text

Database Schema

Database Diagram

View the interactive database diagram: <https://dbdiagram.io/d/FoodAtlas-6989c378bd82f5fce21bfdbe>



Tables

users

Stores user account information.

Column	Type	Description
<code>id</code>	integer	Primary key

Column	Type	Description
<code>name</code>	varchar	User's full name
<code>email</code>	varchar	Unique email address
<code>password</code>	varchar	Hashed password
<code>is_admin</code>	boolean	Admin flag (default: false)
<code>created_at</code>	timestamp	Account creation timestamp
<code>updated_at</code>	timestamp	Last update timestamp

recipes

Stores recipe information.

Column	Type	Description
<code>id</code>	integer	Primary key
<code>user_id</code>	integer	Foreign key to <code>users.id</code>
<code>title</code>	varchar	Recipe title (required)
<code>description</code>	text	Recipe description
<code>instructions</code>	text	
<code>ingredients</code>	text	
<code>prep_time</code>	integer	Preparation time in minutes
<code>cook_time</code>	integer	Cooking time in minutes
<code>servings</code>	integer	Number of servings
<code>difficulty</code>	varchar	Easy, Medium, or Hard
<code>cuisine</code>	enum	ENUM('hungarian', 'italian', 'french', 'spanish'...)
<code>category</code>	enum	ENUM('appetizer', 'soup', 'main_course', 'side_dish', 'salad', 'dessert', 'breakfast', 'snack', 'drink', 'sauce')
<code>tags</code>	varchar	Comma-separated tags
<code>image_url</code>	varchar	Recipe image URL
<code>status</code>	varchar	draft or published (default: draft)
<code>views</code>	integer	View counter (default: 0)

Column	Type	Description
<code>created_at</code>	timestamp	Creation timestamp
<code>updated_at</code>	timestamp	Last update timestamp

collections

Stores user-created recipe collections.

Column	Type	Description
<code>id</code>	integer	Primary key
<code>user_id</code>	integer	Foreign key to <code>users.id</code>
<code>name</code>	varchar	Collection name (required)
<code>description</code>	text	Collection description
<code>image_url</code>	varchar	Collection image URL
<code>created_at</code>	timestamp	Creation timestamp
<code>updated_at</code>	timestamp	Last update timestamp

collection_items

Junction table for recipes and collections (many-to-many relationship).

Column	Type	Description
<code>id</code>	integer	Primary key
<code>recipe_id</code>	integer	Foreign key to <code>recipes.id</code>
<code>collection_id</code>	integer	Foreign key to <code>collections.id</code>
<code>created_at</code>	timestamp	Addition timestamp

Indexes:

- Unique constraint on `(recipe_id, collection_id)` to prevent duplicates

Relationships

- users → recipes** (One-to-Many): A user can create multiple recipes
- users → collections** (One-to-Many): A user can create multiple collections
- recipes ↔ collections** (Many-to-Many via `collection_items`): Recipes can belong to multiple collections, collections can contain multiple recipes

User Roles & Features

1. Guest (Unauthenticated User)

Access Level: Public pages only

Features:

- Browse all published recipes
- View recipe details
- Browse recipe collections
- Search recipes
- Filter recipes by cuisine, category, time
- Create recipes
- Save recipes to collections
- Create collections
- Access dashboard

Pages:

- Home (`/`)
 - Recipes (`/recipes`)
 - Recipe Detail (`/recipes/{id}`)
 - Collections (`/collections`)
 - Collection Detail (`/collections/{id}`)
 - Login (`/login`)
 - Sign Up (`/signup`)
-

2. User (Authenticated User)

Access Level: Personal content + public content

Features:

- All Guest features
- Create new recipes
- Edit own recipes

- Delete own recipes
- Save recipes as draft or publish
- Create personal collections
- Add recipes to collections
- Remove recipes from collections
- View personal dashboard
- View recipe statistics (views, etc.)
- Search and filter own recipes
- Manage other users' content
- Access admin panel

Pages:

- All Guest pages
- Dashboard (`/dashboard`)
- Create Recipe (`/recipes/create`)
- Edit Recipe (`/recipes/{id}/edit`)
- My Collections (`/collections/my`)

Dashboard Features:

- View all personal recipes
- Filter by status (Published/Draft)
- Sort by date, views, title
- Quick stats (total recipes, collections, views)
- Edit/Delete actions for each recipe

3. Admin (Superuser)

Access Level: Full system access

Features:

- All User features
- View all recipes (all users)

- Edit any recipe
- Delete any recipe
- Approve/reject pending recipes
- Manage users (view, edit, ban)
- View system statistics
- Manage site settings
- View reports and analytics
- Access admin dashboard

Pages:

- All User pages
- Admin Dashboard (</admin>)
- User Management (</admin/users>)
- Recipe Management (</admin/recipes>)
- Site Settings (</admin/settings>)

Admin Dashboard Features:

- System overview statistics
- Recent recipes table with actions
- Recent users table with management
- Reports & Analytics
- Site configuration settings
- Quick action buttons

Sitemap

```

Food Atlas
|
└── Public Pages (Guest)
    ├── / (Home)
    ├── /recipes (Browse Recipes)
    └── /recipes/{id} (Recipe Detail)

```

```
|   └── /collections (Browse Collections)
|   └── /collections/{id} (Collection Detail)
|   └── /login (Login)
|   └── /signup (Sign Up)
|
└── Authenticated User Pages
    ├── /dashboard (User Dashboard)
    ├── /recipes/create (Create Recipe)
    ├── /recipes/{id}/edit (Edit Recipe)
    └── /collections/my (My Collections)
|
└── Admin Pages
    ├── /admin (Admin Dashboard)
    ├── /admin/users (User Management)
    ├── /admin/recipes (Recipe Management)
    └── /admin/settings (Site Settings)
```

1. Home Page

Your Passport to Global Flavors

Discover Recipes from Every Corner of the World

Explore, create, and organize your favorite recipes. From Italian pasta to Japanese ramen, Food Atlas brings global cuisines to your kitchen.

Browse Recipes > Create Your Own

Popular Recipes

Featured

View all →

Classic Chocolate Chip Cookies
A timeless recipe for soft and chewy chocolate chip cookies that everyone will love.
🕒 15 min prep, 🕒 10 min cook, ⚡ 24

Creamy Carbonara Pasta
An authentic Italian carbonara with perfectly silky sauce, crispy guanciale, and freshly cracked pepper.
🕒 10 min prep, 🕒 20 min cook, ⚡ 4

Mediterranean Salad
A vibrant and refreshing salad with tomatoes, olives, feta cheese, and a zesty lemon dressing.
🕒 10 min prep, 🕒 10 min cook, ⚡ 2

Chicken Tikka Masala
Rich and aromatic chicken tikka masala with tender marinated chicken in a creamy tomato-spiced sauce.
🕒 20 min prep, 🕒 30 min cook, ⚡ 4

Street-Style Tacos
Authentic Mexican street tacos with seasoned meat, fresh salsa, cilantro, and a squeeze of lime.
🕒 10 min prep, 🕒 10 min cook, ⚡ 4

Chocolate Ganache Layer Cake
An indulgent layered chocolate cake with rich ganache drip and fresh berry topping.
🕒 30 min prep, 🕒 30 min cook, ⚡ 10

Curated

View all →

Featured Collections

Holiday Baking
A collection of festive recipes perfect for the holiday season.
🕒 10 recipes

Quick Weeknight Dinners
Delicious meals you can prepare in 30 minutes or less.
🕒 10 recipes

Healthy Bowls & Salads
Nutritious and colorful bowls and salads for a balanced lifestyle.
🕒 10 recipes

World Street Food
Explore the best street food recipes from around the globe.
🕒 10 recipes

Your Kitchen, Your Rules

Create Recipes
Easily add your own recipes with ingredients, instructions, prep times, and beautiful photos.

Explore Cuisines
Discover dishes from every corner of the globe, from Thai street food to French pastries.

Build Collections
Organize your favorite recipes into custom collections for meal planning, holidays, and more.

Get Started for Free

Food Atlas
Your passport to global flavors. Discover, create, and organize recipes from around the world.

Explore **Account** **Company**

Recipes
Collections
Search

Sign Up
Log In
Dashboard

About
Privacy
Terms

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2. Recipes Listing

 FoodAtlas

Home Recipes Collections Search Log In Sign Up

All Recipes

Search recipes... Cuisine Category Time



Classic Chocolate Chip Cookies
A timeless recipe for soft and chewy chocolate chip cookies.



Creamy Carbonara Pasta
An authentic Italian carbonara with silky sauce and crispy guanciale.



Mediterranean Salad
A vibrant salad with tomatoes, olives, feta and lemon dressing.



Chicken Tikka Masala
Rich and aromatic chicken in creamy tomato-spiced sauce.



Street-Style Tacos
Authentic Mexican street tacos with fresh salsa and lime.



Chocolate Ganache Layer Cake
Indulgent layered chocolate cake with ganache and berries.

◀ ▶ ⏪ ⏩

 FoodAtlas

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Explore

[Recipes](#) [Collections](#) [Search](#)

Account

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3. Recipe Detail

[Home](#) [Recipes](#) [Creamy Carbonara Pasta](#)

[Log In](#) [Sign Up](#)

Creamy Carbonara Pasta

An authentic Roman carbonara with a perfectly silky egg-and-cheese sauce, crispy guanciale, and a generous amount of freshly cracked black pepper. This classic pasta dish comes together in just 30 minutes and uses only five ingredients.

Prep: 10 min | Cook: 20 min | Servings: 4 | Difficulty: Easy

[View](#) [Share](#) [Print](#)

Ingredients

Click to check off as you go

- 400g Spaghetti or rigatoni
- 200g Guanciale or pancetta
- 4 large Egg yolks plus 2 whole eggs
- 100g Pecorino Romano finely grated
- 50g Parmigiano-Reggiano finely grated
- 2 tsp Black pepper freshly cracked

Instructions

- Prepare the egg mixture**
In a medium bowl, whisk together the egg yolks, whole eggs, finely grated Pecorino Romano, and Parmigiano-Reggiano until smooth and creamy. Add about 1 teaspoon of freshly cracked black pepper. Set aside.
- Cook the guanciale**
Cut the guanciale into small strips or cubes. Place them in a cold, large skillet, then turn the heat to medium. Cook slowly for 8-10 minutes until golden and crispy. Remove from heat and set aside, reserving the rendered fat.
- Boil the pasta**
Bring a large pot of well-salted water to a rolling boil. Add the spaghetti and cook until just short of al dente. Before draining, reserve at least 2 cups of the starchy pasta water.
- Combine the pasta and guanciale**
Return the skillet to medium-low heat. Add the drained pasta and toss well with a splash of pasta water. Toss in the crispy guanciale and mix to combine.
- Create the creamy sauce**
Remove the pan from heat entirely. Wait about 30 seconds. Pour the egg and cheese mixture over the pasta and toss vigorously, adding small splashes of reserved pasta water as needed, until every strand is coated in a glossy, silky sauce.
- Serve immediately**
Divide among warmed bowls. Finish with extra Pecorino Romano and freshly cracked black pepper. Serve immediately while the sauce is hot and creamy.

Chef's Tips

- Use guanciale for the most authentic flavor. Pancetta is a good substitute.
- Remove the pan from heat before adding the egg mixture to avoid scrambling.
- Always reserve plenty of pasta water—the starch creates the silky sauce.
- Use freshly grated cheese, never pre-grated.
- Traditional carbonara has no cream—the creaminess comes from eggs, cheese, and pasta water.

Nutrition per Serving

580 CALORIES	28g PROTEIN	65g CARBS	22g NET
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You Might Also Like

Mediterranean Salad
A vibrant salad with tomatoes, olives, feta, and zesty lemon dressing.
10 min | 2 servings
[View](#) [Save](#)

Chicken Tikka Masala
Rich and aromatic chicken in a creamy tomato-spiced sauce.
30 min | 4 servings
[View](#) [Save](#)

Street-Style Tacos
Authentic Mexican street tacos with seasoned meat and fresh salsa.
25 min | 6 servings
[View](#) [Save](#)

Your passport to global flavors. Discover, create, and organize recipes from around the world.

Explore [Recipes](#) [Collections](#) [Search](#)

Account [Sign Up](#) [Log In](#) [Dashboard](#)

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4. Collections

The screenshot shows the 'Recipe Collections' section of the Food Atlas website. At the top, there's a navigation bar with links for Home, Recipes, Collections, a search icon, and user account options (Login, Sign up). Below the navigation is a heading 'Recipe Collections' with a subtext: 'Curated collections of recipes for every occasion, cuisine, and lifestyle. Find your next inspiration.' The main content area displays eight recipe collections in a grid:

- Holiday Baking**: Festive recipes perfect for the holiday season.
- Quick Weeknight Dinners**: Delicious meals ready in 30 minutes or less.
- Healthy Bowls & Salads**: Nutritious bowls and salads for a balanced lifestyle.
- World Street Food**: Best street food recipes from around the globe.
- Italian Classics**: Timeless Italian recipes from pasta to risotto.
- Asian Favorites**: Stir-fries, noodles, and more from across Asia.
- Vegetarian**: Plant-based recipes full of flavor and variety.
- Desserts**: Sweet treats from cakes to cookies and beyond.

At the bottom of the page, there's a footer with the Food Atlas logo, a brief description: 'Your passport to global flavors. Discover, create, and organize recipes from around the world.', and links for Explore (Recipes, Collections, Search), Account (Sign Up, Log In, Dashboard), and Company (About, Privacy, Terms).

5. Collection detail

The screenshot shows the FoodAtlas website's collection detail page for "Cozy Weeknight Dinners". The top navigation bar includes links for Home, Recipes, Collections, a search icon, and buttons for Log in and Sign up. The main header "Cozy Weeknight Dinners" is displayed over a background image of three different meals: a baked dish with onions and herbs, a salad with meat and vegetables, and a lasagna.

Recipes in this collection

Though the collection is designed to be simple enough for a busy weeknight, but flavorful.

 Creamy One-Pot Chicken Pasta Tender chicken and al dente pasta simmered together in a silky garlic... 30 min 4 servings one-pot comfort	 Sheet Pan Lemon Herb Salmon Flaky salmon with roasted vegetables, all baked together on ... 25 min 3 servings sheet pan light	 Veggie-Packed Lentil Soup Hearty lentils, seasonal vegetables, and warm spices for a bowl that... feels like a hug. 40 min 6 servings soup vegetarian	 Stovetop Skillet Lasagna All the flavor of classic lasagna, made in one skillet with no layering... required. 35 min 4 servings one-pan pasta
 Creamy Tomato Gnocchi Bake Soft gnocchi baked in a creamy tomato sauce with mozzarella and... 30 min 4 servings baked vegetarian	 Garlic Butter Shrimp Rice Bowl Juicy shrimp in garlic butter sauce served over fluffy rice with greens. 20 min 2 servings seafood quick	Back to Collections	

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Explore
Recipes
Collections
Search

Account
Sign Up
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6. User Dashboard

The screenshot displays the Food Atlas User Dashboard. At the top, there's a navigation bar with links for Home, Recipes, Collections, and a user icon. Below the navigation is a section titled "My Dashboard" with the subtitle "Manage your recipes and collections". A "Create New Recipe" button is located in the top right corner. The dashboard features three summary cards: "Total Recipes 12", "Collections 3", and "Total Views 1.2K". Below these cards is a search bar with placeholder text "Search my recipes..." and filter options for "Status" and "Sort by". The main content area shows three recipe cards with images, titles, descriptions, and view counts:

- Creamy Carbonara Pasta**
An authentic Italian carbonara with silky sauce and crispy guanciale.
Published
240 views
- Classic Margherita Pizza**
Traditional Neapolitan pizza with fresh mozzarella and basil.
Published
0 views
- Chicken Tikka Masala**
Rich and aromatic chicken in creamy tomato-spiced sauce.
Published
100 views

A horizontal navigation bar with icons for Home, Recipes, Collections, and Search is positioned below the recipe cards. At the bottom of the dashboard, there's a footer with the Food Atlas logo, a tagline "Your passport to global flavors. Discover, create, and organize recipes from around the world.", copyright information "Food Atlas. All rights reserved.", and links for Explore (Recipes, Collections, Search), Account (Dashboard, Create Recipe, Settings), and Company (About, Privacy, Terms).

7. Recipe Editor

The screenshot displays the 'Create Recipe' form on the Food Atlas platform. The form is divided into several sections:

- Basic Information:** Includes fields for Recipe Title (e.g., Creamy Carbonara Pasta), Description (a text area for a detailed recipe summary), Prep Time (10 minutes), Cook Time (20 minutes), Servings (4), Difficulty (Select difficulty), and Recipe Image URL (with a file upload option).
- Categories & Tags:** Allows selecting a cuisine (Select cuisine), category (Select category), and adding tags (pasta, italian, quick, vegetarian) separated by commas.
- Ingredients:** A table for listing ingredients with columns for Amount (e.g., 400g), Ingredient name, and Notes (optional).
- Instructions:** A table for listing steps with columns for Step title (optional) and Description (Describe this step...).
- Publish Options:** Options to Save as draft or Publish immediately.

At the bottom right, there are buttons for Cancel, Save Draft, and Publish Recipe. The Food Atlas logo is visible at the top left, and navigation links for Home, Recipes, Collections, and account information are at the top right.

8. Admin Dashboard

The screenshot displays the Food Atlas Admin Dashboard. At the top, there's a navigation bar with links for Home, Recipes, Collections, Admin, and a sign-in button. Below the navigation is a header section titled "Admin Dashboard" with a "Superuser" badge. A sub-header reads "Manage users, recipes, collections, and site settings".

Four main statistics are presented in orange boxes:

- Total Users: 1,247 (+12% from last month)
- Total Recipes: 3,891 (+8% from last month)
- Collections: 156 (+5% from last month)
- Pending Reviews: 23 (Requires attention)

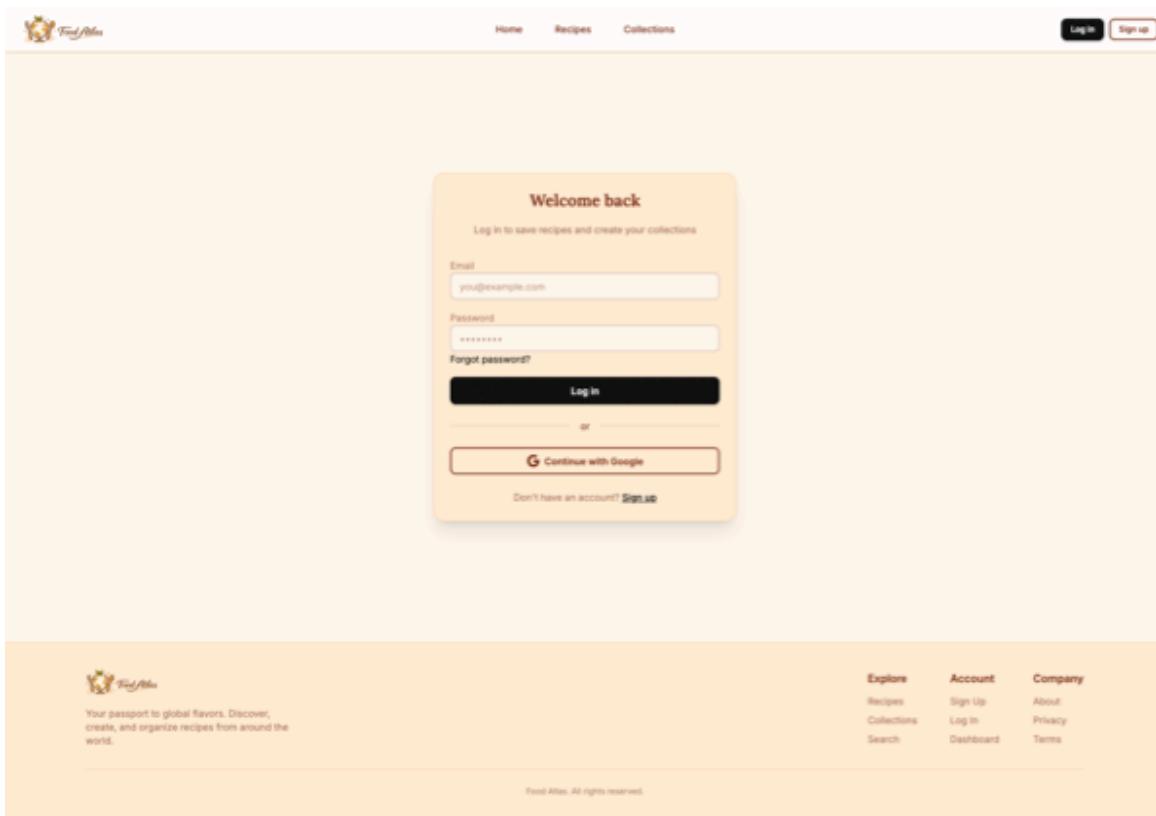
A "Quick Actions" section contains four buttons: "Create Recipe", "Manage Users", "Manage Collections", and "View Reports".

Below the dashboard, there's a footer area with the Food Atlas logo and a brief description: "Your passport to global flavors. Discover, create, and organize recipes from around the world." On the right side of the footer, there are three columns of links:

- Explore:** Recipes, Collections, Search
- Admin:** Dashboard, Users, Settings
- Company:** About, Privacy, Terms

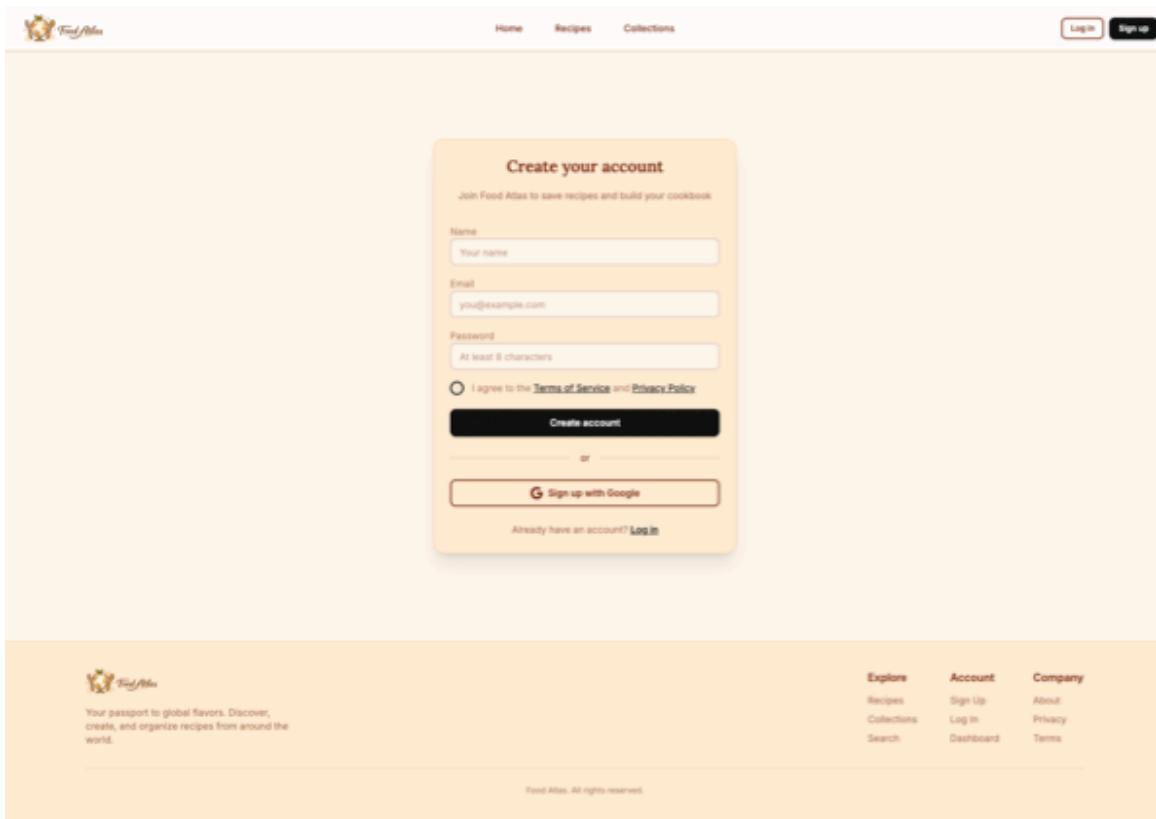
At the very bottom of the page, a copyright notice states: "Food Atlas. All rights reserved."

9. Login Page



The screenshot shows the Food Atlas login page. At the top, there is a navigation bar with links for Home, Recipes, Collections, Log In (in a black button), and Sign up (in an orange button). Below the navigation bar is a large central form area with a yellow header that says "Welcome back". Below the header, it says "Log in to save recipes and create your collections". The form contains fields for Email (with "you@example.com" entered) and Password (with several dots indicating the password). There is also a "Forgot password?" link and a "Log In" button. Below the log-in section is a "Continue with Google" button with a small "G" icon. At the bottom of the form area, it says "Don't have an account? [Sign up](#)". At the very bottom of the page, there is a footer with the Food Atlas logo, a tagline "Your passport to global flavors. Discover, create, and organize recipes from around the world.", links for Explore, Recipes, Collections, Search, Account, Sign Up, Log In, Company, About, Privacy, and Terms, and a copyright notice "Food Atlas. All rights reserved."

10. Sign Up



The screenshot shows the Food Atlas sign-up page. At the top, there's a navigation bar with links for Home, Recipes, Collections, Login, and Sign Up. The main area is titled "Create your account" and includes a sub-instruction: "Join Food Atlas to save recipes and build your cookbook." It features three input fields: "Name" (placeholder: "Your name"), "Email" (placeholder: "you@example.com"), and "Password" (placeholder: "At least 8 characters"). Below these is a checkbox labeled "I agree to the [Terms of Service](#) and [Privacy Policy](#)". A large black button labeled "Create account" is positioned next to the checkbox. Below this, a horizontal line with the word "or" separates it from a "Sign up with Google" button. At the bottom of the form, a link says "Already have an account? [Log in](#)". The footer contains the Food Atlas logo, a brief description ("Your passport to global flavors. Discover, create, and organize recipes from around the world."), and links for Explore (Recipes, Collections, Search), Account (Sign Up, Log In, Dashboard), and Company (About, Privacy, Terms).

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