

MINI PROJECT REPORT ON

“ONLINE RECIPE BOOK”

MASTER OF COMPUTER APPLICATIONS



By

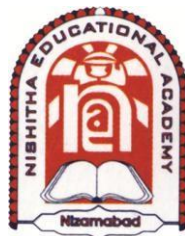
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Master of Computer Applications

NISHITHA DEGREE COLLEGE

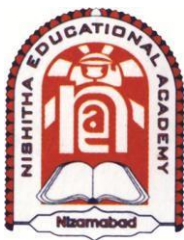
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DEPARTMENT OF MASTER OF COMPUTER APPLICATIONS



CERTIFICATE

This is to certify that the project report entitled **“ONLINE RECIPE BOOK”**, being submitted by **SHAIK NASEERODDIN** bearing Roll No. **5174-21-862-089**. In partial fulfillment of the requirements for the award of the degree of **Master of Computer Applications** by Telangana University, Nizamabad is a record of the Bonafide work carried out by the student under our guidance and supervision during the period 2024-25.

INTERNAL GUIDE

P.SHIRISHA
Assistant Professor in CS

EXTERNAL EXAMINER

ACKNOWLEDGEMENT

I grateful and would like to thank P.SHIRISHA, Assistant Professor in CS, Nishitha Degree College, Nizamabad for providing us the facilities and resources required for the successful completion of our project. I also thank him/her for valuable suggestions at the time of seminar and his/her unique way of inspiring students through clarity of thought, enthusiasm and care. Her constant encouragement and assistance were very helpful and made our effort a success. I would also like to thank faculty and supporting staff of Computer science Department and all other departments for their kind co-operation directly or indirectly in making the technical seminar a successful one. I am also grateful to Dr.K.Swapna, Principal for providing me with facilities and resource required for the successful completion of my technical seminar. I also thank him/her for his/her valuable suggestions at the time of seminars encouraged me to give my best in seminar. And finally, I also take this opportunity to thank each and everybody who has helped directly or indirectly during the course of this

ABSTRACT

The Online Recipe Book is a web application developed using HTML, CSS, and JavaScript to provide users with a seamless platform for discovering and exploring various recipes. The project categorizes recipes into sections such as Breakfast, Lunch, Dinner, and Desserts, ensuring an organized and easy-to-navigate user experience.

The website's core features include:

1. Search Functionality: A dynamic search bar allows users to filter recipes in real-time based on keywords.
2. Smooth Scrolling: Enhances navigation by enabling users to scroll smoothly to different sections of the page.
3. Back to Top Button: Improves usability by letting users quickly return to the top of the page after scrolling.

The design leverages HTML for structuring the content, CSS for styling and layout, and JavaScript for interactivity and enhanced functionality. Each recipe is displayed with an image, title, description, and a link to view the full details.

This project is a scalable and responsive solution, making it accessible across various devices. Future improvements could include integrating a database or API to manage recipes dynamically, as well as user authentication for personalized experiences. The Online Recipe Book is a practical and efficient tool for food enthusiasts to explore and organize recipes effortlessly.

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Aim

The aim of the Online Recipe Book mini project is to develop a web-based platform using HTML, CSS, and JavaScript that provides users with an organized and interactive way to explore, search, and view recipes. This project seeks to create a user-friendly interface where recipes are categorized into sections such as Breakfast, Lunch, Dinner, and Desserts, ensuring easy navigation and accessibility.

The key objectives include:

- Implementing a dynamic search functionality to allow users to filter recipes in real-time.
- Ensuring smooth and intuitive navigation through smooth scrolling and a back-to-top button.
- Designing a visually appealing and responsive layout suitable for various devices.

The project aims to serve as a practical solution for individuals looking to organize and discover recipes in an efficient and enjoyable manner while demonstrating fundamental web development skills.

INTRODUCTION:

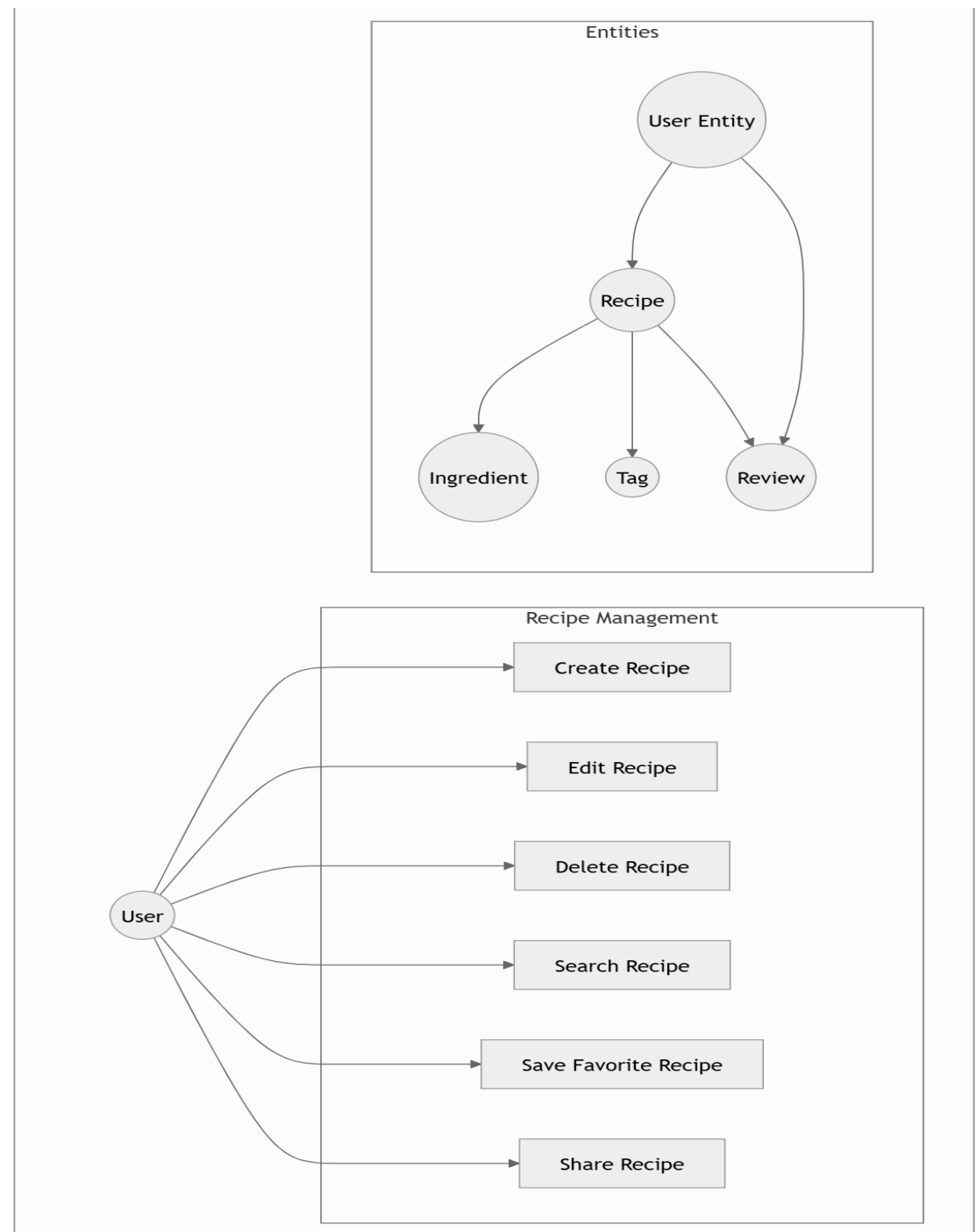
The Online Recipe Book is a web-based application that provides users with a seamless and interactive way to explore a variety of recipes. It is designed to cater to users who enjoy cooking or want to try out new dishes. The recipes are neatly categorized into sections such as Breakfast, Lunch, Dinner, and Desserts, allowing for easy browsing and organization.

This project uses HTML for structuring content, CSS for styling and layout, and JavaScript for adding dynamic and interactive features. Key functionalities include a search bar for quick filtering, smooth scrolling for better navigation, and a back-to-top button for enhanced user convenience.

The platform aims to create an engaging user experience by combining simplicity with functionality. It serves as an excellent tool for anyone looking to organize their favorite recipes or discover new ones in a user-friendly way.

SYSTEM DESIGN:

Online recipe system



Sample code:

Onlinerecipe.html

```
<!DOCTYPE html>

<html lang="en">

<head>

  <meta charset="UTF-8">

  <meta name="viewport" content="width=device-width, initial-scale=1.0">

  <title>Online Recipe Book</title>

  <link rel="stylesheet" href="styles.css">

  <style>

    /* Basic Styling for Buttons and Smooth Scrolling */

    body {

      font-family: Arial, sans-serif;

      margin: 0;

      padding: 0;

      line-height: 1.6;

    }

    header {

      background: #ff6f61;

      color: white;

      padding: 10px 20px;

      text-align: center;

    }

    nav ul {

      list-style: none;

      padding: 0;

      display: flex;

      justify-content: center;
```

```
        gap: 15px;
    }
    nav ul li {
        display: inline;
    }
    nav ul li a {
        color: white;
        text-decoration: none;
    }
    .recipe img {
        width: 200px;
        height: 150px;
        object-fit: cover;
        border-radius: 8px;
    }
    #searchBar {
        margin: 10px 0;
        padding: 8px;
        width: 95%;
        font-size: 16px;
        display: block;
        margin-left: auto;
        margin-right: auto;
    }
    .star-rating{
        display: flex;
        justify-content: center;
        gap: 5px;
```

```
cursor: pointer;
}
.star{
font-size:20px;
color: gold;
}
.star.unfilled{
color: lightgray;
}

#backToTop {
    position: fixed;
    bottom: 20px;
    right: 20px;
    display: none;
    background: #ff6f61;
    color: white;
    border: none;
    padding: 10px 15px;
    border-radius: 5px;
    cursor: pointer;
    font-size: 14px;
}

</style>
</head>
<body>
<header>
<h1>Online Recipe Book</h1>
<input type="text" id="searchBar" placeholder="Search for recipes...">
```

```
<nav>

  <ul>

    <li><a href="#breakfast">Breakfast</a></li>

    <li><a href="#lunch">Lunch</a></li>

    <li><a href="#dinner">Dinner</a></li>

    <li><a href="#desserts">Desserts</a></li>

  </ul>

</nav>

</header>

<main>

  <section id="breakfast">

    <h2>Breakfast Recipes</h2>

    <div class="recipe" data-name="Pancakes">

      <h3>Pancakes</h3>

      <p>Fluffy pancakes made from scratch. <a href="pancakes.html">View
Recipe</a></p>

      <!-- Rating System -->

      <div class="star-rating" data-recipe="pancakes">

        <span class="star unfilled" data-star="1">&#9733;</span>

        <span class="star unfilled" data-star="2">&#9733;</span>

        <span class="star unfilled" data-star="3">&#9733;</span>

        <span class="star unfilled" data-star="4">&#9733;</span>

        <span class="star unfilled" data-star="5">&#9733;</span>

      </div>

      <!-- Favorite Button -->

      <button class="favorite-btn">Add to favorites</button>

    </div>

  </section>

</main>

</body>

</html>
```

```
</section>

<section id="lunch">

  <h2>Lunch Recipes</h2>

  <div class="recipe" data-name="Pasta">

    <h3>Creamy Pasta</h3>

    <p>Delicious pasta in a creamy sauce. <a href="pasta.html">View
Recipe</a></p>

<!-- Rating System -->

<div class="star-rating" data-recipe="pancakes">

  <span class="star unfilled" data-star="1">&#9733;</span>

  <span class="star unfilled" data-star="2">&#9733;</span>

  <span class="star unfilled" data-star="3">&#9733;</span>

  <span class="star unfilled" data-star="4">&#9733;</span>

  <span class="star unfilled" data-star="5">&#9733;</span>

  </div>

<!-- Favorite Button-->

<button class="favorite-btn">Add to favorites</button>

  </div>

</section>

<section id="dinner">

  <h2>Dinner Recipes</h2>

  <div class="recipe" data-name="Pizza">

    <h3>Homemade Pizza</h3>

    <p>Perfectly baked pizza with fresh toppings. <a href="pizza.html">View
Recipe</a></p>

<!-- Rating System -->

<div class="star-rating" data-recipe="pancakes">
```

```
<span class="star unfilled" data-star="1">★</span>
<span class="star unfilled" data-star="2">★</span>
<span class="star unfilled" data-star="3">★</span>
<span class="star unfilled" data-star="4">★</span>
<span class="star unfilled" data-star="5">★</span>

</div>
```

```
<!--Favorite Button-->
```

```
<button class="favorite-btn">Add to favorites</button>
```

```
</div>
```

```
</section>
```

```
<section id="desserts">
```

```
<h2>Desserts</h2>
```

```
<div class="recipe" data-name="Cake">
```

```

```

```
<h3>Chocolate Cake</h3>
```

```
<p>Rich and moist chocolate cake. <a href="cake.html">View Recipe</a></p>
```

```
<!-- Rating System -->
```

```
<div class="star-rating" data-recipe="pancakes">
```

```
<span class="star unfilled" data-star="1">★</span>
```

```
<span class="star unfilled" data-star="2">★</span>
```

```
<span class="star unfilled" data-star="3">★</span>
```

```
<span class="star unfilled" data-star="4">★</span>
```

```
<span class="star unfilled" data-star="5">★</span>
```

```
</div>
```

```
<!--Favorite Button-->
```

```
<button class="favorite-btn">Add to favorites</button>
```

```
</div>
```

```
</section>
```

```
</main>
```

```
<footer>
```

```
<p>&copy; 2024 Online Recipe Book. All rights reserved.</p>
```

```
</footer>
```

```
<button id="backToTop">Back to Top</button>
```

```
<script>
```

```
  // Smooth Scrolling
```

```
  document.querySelectorAll('nav a').forEach(anchor => {
```

```
    anchor.addEventListener('click', function (e) {
```

```
      e.preventDefault();
```

```
      document.querySelector(this.getAttribute('href')).scrollIntoView({
```

```
        behavior: 'smooth'
```

```
      });
```

```
    });
```

```
  });
```

```
  // Search Functionality
```

```
  const searchBar = document.getElementById('searchBar');
```

```
  searchBar.addEventListener('input', function () {
```

```
    const searchTerm = this.value.toLowerCase();
```

```
    const recipes = document.querySelectorAll('.recipe');
```

```
    recipes.forEach(recipe => {
```

```
      const recipeName = recipe.getAttribute('data-name').toLowerCase();
```

```
      if (recipeName.includes(searchTerm)) {
```

```
        recipe.style.display = '';
```

```
    } else {  
        recipe.style.display = 'none';  
    }  
});  
});  
  
// Back to Top Button  
  
const backToTopButton = document.getElementById('backToTop');  
window.addEventListener('scroll', () => {  
    if (window.scrollY > 300) {  
        backToTopButton.style.display = 'block';  
    } else {  
        backToTopButton.style.display = 'none';  
    }  
});  
  
backToTopButton.addEventListener('click', () => {  
    window.scrollTo({ top: 0, behavior: 'smooth' });  
});  
  
</script>  
</body>  
</html>
```


Pancakes.html

```
<!DOCTYPE html>

<html lang="en">

<head>

  <meta charset="UTF-8">

  <meta name="viewport" content="width=device-width, initial-scale=1.0">

  <title>Pancakes Recipe</title>

  <link rel="stylesheet" href="styles.css">

</head>

<body>

  <header>

    <h1>Pancakes Recipe</h1>

    <nav>

      <a href="index.html">Back to Home</a>

    </nav>

  </header>

  <main>

    <h2>Ingredients:</h2>

    <ul>

      <li>1 cup of flour</li>

      <li>2 tablespoons of sugar</li>

      <li>1 tablespoon of baking powder</li>

      <li>1 egg</li>

      <li>1 cup of milk</li>

      <li>2 tablespoons of melted butter</li>

    </ul>

    <h2>Instructions:</h2>

    <ol>
```

Mix all the dry ingredients together.

In a separate bowl, beat the egg and add milk and melted butter.

Combine the wet and dry ingredients and mix until smooth.

Heat a non-stick pan and pour batter to form pancakes.

Cook until bubbles form on the surface, then flip and cook until golden brown.

Serve with syrup and enjoy!

</main>

<footer>

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</footer>

</body>

</html>

Pasta.html

```
<!DOCTYPE html>

<html lang="en">

<head>

  <meta charset="UTF-8">

  <meta name="viewport" content="width=device-width, initial-scale=1.0">

  <title>Creamy Pasta Recipe</title>

  <link rel="stylesheet" href="styles.css">

</head>

<body>

  <header>

    <h1>Creamy Pasta Recipe</h1>

    <nav>

      <a href="index.html">Back to Home</a>

    </nav>

  </header>

  <main>

    <h2>Ingredients:</h2>

    <ul>

      <li>250g of pasta (penne or fettuccine works well)</li>

      <li>2 tablespoons of olive oil</li>

      <li>3 cloves of garlic, minced</li>

      <li>1 cup of heavy cream</li>

      <li>1/2 cup of grated Parmesan cheese</li>

      <li>1 teaspoon of dried Italian herbs</li>

      <li>Salt and pepper to taste</li>

      <li>Fresh parsley for garnish (optional)</li>

    </ul>
```

<h2>Instructions:</h2>

Bring a large pot of salted water to a boil. Cook the pasta according to the package instructions until al dente. Drain and set aside.

In a large skillet, heat the olive oil over medium heat.

Add the minced garlic and sauté for 1-2 minutes until fragrant (but not browned).

Pour in the heavy cream and bring to a gentle simmer. Cook for 2-3 minutes, stirring occasionally.

Add the Parmesan cheese and stir until melted and the sauce is creamy.

Sprinkle in the Italian herbs and season with salt and pepper to taste.

Add the cooked pasta to the skillet and toss until the pasta is well coated with the sauce.

Garnish with fresh parsley if desired, and serve immediately.

</main>

<footer>

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</footer>

</body>

</html>

Pizza.html

```
<!DOCTYPE html>

<html lang="en">

<head>

  <meta charset="UTF-8">

  <meta name="viewport" content="width=device-width, initial-scale=1.0">

  <title>Homemade Pizza Recipe</title>

  <link rel="stylesheet" href="styles.css">

</head>

<body>

  <header>

    <h1>Homemade Pizza Recipe</h1>

    <nav>

      <a href="index.html">Back to Home</a>

    </nav>

  </header>

  <main>

    <h2>Ingredients:</h2>

    <ul>

      <li>2 1/4 cups all-purpose flour</li>

      <li>1 packet of active dry yeast</li>

      <li>1 teaspoon sugar</li>

      <li>3/4 cup warm water</li>

      <li>1 tablespoon olive oil</li>

      <li>1 teaspoon salt</li>

      <li>1/2 cup pizza sauce</li>

      <li>1 1/2 cups shredded mozzarella cheese</li>

      <li>Your favorite pizza toppings (pepperoni, mushrooms, olives, etc.)</li>
```


<h2>Instructions:</h2>

In a bowl, combine warm water, sugar, and yeast. Let it sit for 5-10 minutes until foamy.

Mix the flour and salt in a large bowl. Add the yeast mixture and olive oil, stirring until it forms a dough.

Knead the dough on a floured surface for 5-7 minutes until smooth and elastic.

Place the dough in a greased bowl, cover with a damp cloth, and let it rise for 1-2 hours until doubled in size.

Preheat the oven to 475°F (245°C) and lightly grease a pizza pan or baking sheet.

Once the dough has risen, punch it down and roll it out to your desired thickness on the prepared pan.

Spread pizza sauce over the dough, leaving a small border for the crust.

Top with shredded mozzarella cheese and your favorite toppings.

Bake in the oven for 10-15 minutes or until the crust is golden brown and the cheese is bubbly.

Remove from the oven, slice, and enjoy your homemade pizza!

</main>

<footer>

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</footer>

</body>

</html>

Cake.html

```
<!DOCTYPE html>

<html lang="en">

<head>

  <meta charset="UTF-8">

  <meta name="viewport" content="width=device-width, initial-scale=1.0">

  <title>Chocolate Cake Recipe</title>

  <link rel="stylesheet" href="styles.css">

</head>

<body>

  <header>

    <h1>Chocolate Cake Recipe</h1>

    <nav>

      <a href="index.html">Back to Home</a>

    </nav>

  </header>

  <main>

    <h2>Ingredients:</h2>

    <ul>

      <li>1 3/4 cups of all-purpose flour</li>

      <li>1 1/2 cups of sugar</li>

      <li>1/2 cup of cocoa powder</li>

      <li>1 1/2 teaspoons of baking powder</li>

      <li>1/2 teaspoon of baking soda</li>

      <li>1/2 teaspoon of salt</li>

      <li>2 large eggs</li>

      <li>1 cup of milk</li>

      <li>1/2 cup of vegetable oil</li>
```

- 2 teaspoons of vanilla extract

- 1 cup of boiling water

-

<h2>Instructions:</h2>

-

- Preheat the oven to 350°F (175°C) and grease two 9-inch cake pans.

- In a large bowl, mix the dry ingredients together (flour, sugar, cocoa powder, baking powder, baking soda, and salt).

- In another bowl, whisk together the wet ingredients (eggs, milk, oil, and vanilla extract).

- Combine the wet and dry ingredients and mix until smooth.

- Slowly add the boiling water to the batter, mixing until smooth (the batter will be thin).

- Pour the batter evenly into the prepared cake pans.

- Bake for 30-35 minutes or until a toothpick inserted into the center comes out clean.

- Let the cakes cool in the pans for 10 minutes, then transfer them to wire racks to cool completely.

- Frost with your favorite chocolate frosting and enjoy!

-

</main>

<footer>

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</footer>

</body>

</html>


Output screen:

Online Recipe Book

Search for recipes...

BreakfastLunchDinnerDesserts

Breakfast Recipes




Pancakes

Fluffy pancakes made from scratch. [View Recipe](#)

Add to favorites

★★★★★

Lunch Recipes




Creamy Pasta

Delicious pasta in a creamy sauce. [View Recipe](#)

Add to favorites

★★★★★

Dinner Recipes




Homemade Pizza

Perfectly baked pizza with fresh toppings. [View Recipe](#)

Add to favorites

★★★★★

Desserts



Chocolate Cake

Rich and moist chocolate cake. [View Recipe](#)

Add to favorites

★★★★★

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Back to Top

ABOUT PAGE:

Pancakes Recipe

[Back to Home](#)

Ingredients:

- 1 cup of flour
- 2 tablespoons of sugar
- 1 tablespoon of baking powder
- 1 egg
- 1 cup of milk
- 2 tablespoons of melted butter

Instructions:

1. Mix all the dry ingredients together.
2. In a separate bowl, beat the egg and add milk and melted butter.
3. Combine the wet and dry ingredients and mix until smooth.
4. Heat a non-stick pan and pour batter to form pancakes.
5. Cook until bubbles form on the surface, then flip and cook until golden brown.
6. Serve with syrup and enjoy!

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Creamy Pasta Recipe

[Back to Home](#)

Ingredients:

- 250g of pasta (penne or fettuccine works well)
- 2 tablespoons of olive oil
- 3 cloves of garlic, minced
- 1 cup of heavy cream
- 1/2 cup of grated Parmesan cheese
- 1 teaspoon of dried Italian herbs
- Salt and pepper to taste
- Fresh parsley for garnish (optional)

Instructions:

1. Bring a large pot of salted water to a boil. Cook the pasta according to the package instructions until al dente. Drain and set aside.
2. In a large skillet, heat the olive oil over medium heat.
3. Add the minced garlic and sauté for 1-2 minutes until fragrant (but not browned).
4. Pour in the heavy cream and bring to a gentle simmer. Cook for 2-3 minutes, stirring occasionally.
5. Add the Parmesan cheese and stir until melted and the sauce is creamy.
6. Sprinkle in the Italian herbs and season with salt and pepper to taste.
7. Add the cooked pasta to the skillet and toss until the pasta is well coated with the sauce.
8. Garnish with fresh parsley if desired, and serve immediately.

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Homemade Pizza Recipe

[Back to Home](#)

Ingredients:

- 2 1/4 cups all-purpose flour
- 1 packet of active dry yeast
- 1 teaspoon sugar
- 3/4 cup warm water
- 1 tablespoon olive oil
- 1 teaspoon salt
- 1/2 cup pizza sauce
- 1 1/2 cups shredded mozzarella cheese
- Your favorite pizza toppings (pepperoni, mushrooms, olives, etc.)

Instructions:

1. In a bowl, combine warm water, sugar, and yeast. Let it sit for 5-10 minutes until foamy.
2. Mix the flour and salt in a large bowl. Add the yeast mixture and olive oil, stirring until it forms a dough.
3. Knead the dough on a floured surface for 5-7 minutes until smooth and elastic.
4. Place the dough in a greased bowl, cover with a damp cloth, and let it rise for 1-2 hours until doubled in size.
5. Preheat the oven to 475°F (245°C) and lightly grease a pizza pan or baking sheet.
6. Once the dough has risen, punch it down and roll it out to your desired thickness on the prepared pan.
7. Spread pizza sauce over the dough, leaving a small border for the crust.
8. Top with shredded mozzarella cheese and your favorite toppings.
9. Bake in the oven for 10-15 minutes or until the crust is golden brown and the cheese is bubbly.
10. Remove from the oven, slice, and enjoy your homemade pizza!

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Chocolate Cake Recipe

[Back to Home](#)

Ingredients:

- 1 3/4 cups of all-purpose flour
- 1 1/2 cups of sugar
- 1/2 cup of cocoa powder
- 1 1/2 teaspoons of baking powder
- 1/2 teaspoon of baking soda
- 1/2 teaspoon of salt
- 2 large eggs
- 1 cup of milk
- 1/2 cup of vegetable oil
- 2 teaspoons of vanilla extract
- 1 cup of boiling water

Instructions:

1. Preheat the oven to 350°F (175°C) and grease two 9-inch cake pans.
2. In a large bowl, mix the dry ingredients together (flour, sugar, cocoa powder, baking powder, baking soda, and salt).
3. In another bowl, whisk together the wet ingredients (eggs, milk, oil, and vanilla extract).
4. Combine the wet and dry ingredients and mix until smooth.
5. Slowly add the boiling water to the batter, mixing until smooth (the batter will be thin).
6. Pour the batter evenly into the prepared cake pans.
7. Bake for 30-35 minutes or until a toothpick inserted into the center comes out clean.
8. Let the cakes cool in the pans for 10 minutes, then transfer them to wire racks to cool completely.
9. Frost with your favorite chocolate frosting and enjoy!

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Conclusion:

The Online Recipe Book is a simple and easy-to-use platform for finding and exploring recipes. It organizes recipes into categories and includes features like a search bar and smooth navigation to make browsing enjoyable. This project shows how to create a useful and interactive website, with the potential to add more features in the future.

REFERENCES:

1. Mozilla Developer Network (MDN) - HTML Documentation:

<https://developer.mozilla.org/en-US/docs/Web/HTML>

2. Mozilla Developer Network (MDN) - CSS Documentation:

<https://developer.mozilla.org/en-US/docs/Web/CSS>

3. W3Schools - HTML, CSS, JavaScript Tutorials:

<https://www.w3schools.com>