

# PUI Final Project Write-Up

## — Grandma's recipe book —

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### Sizes for Responsive design

- Size 01: **1400px & 856px** (Website)
- Size 02: **1024px & 1366px** (Ipad Pro)

### (i) Part 1 -----

For my final project, I wanted to create a repository of my nani (grandmother) & mom's recipes which they have passed down generations. Through the website, I wanted to display all the recipes with their ingredients, preparation and instructions for anyone to follow and make the recipe. I also included some images to act as visual aid for the users to identify the final result. To make it an interesting and engaging experience, I wanted it to feel like reading from an actual book, and hence incorporated a book element that the user can flip through and 'read a book' digitally. The content and the website is meant for users that are interested in dishes from the Konkani cuisine, which originates from the city of Mangalore from the state of Karnataka in India. People with a liking for coconut based dishes or people looking to experiment would enjoy all the recipe content on my website.

### (ii) Part 2 -----

- **Reveal animation of the dish and the Title text**  
Load the main page.
- **Spinning of the dish image on the main section**  
Load the main page.
- **"Surprise me" Button hover**  
Hover over the "Surprise me" button to animate a gradient color outline.
- **Choose a random recipe >> Dish graphic will change according to the recipe chosen, along with the respective page number in the book will be displayed**  
Click on the "Surprise me" button on the main page.

NOTE: There are 4 recipes, so if it feels like a new recipe hasn't been chosen, it has but it is the same one as before. Please check the Console for which recipe has been selected!

- **"Let's try again" Button hover**  
Hover over the "Let's try again" button to animate a gradient color outline.
- **Animation to reveal the Recipe book**  
Scroll below the main section to reveal the recipe book.
- **Recipe Book corner hover**  
Hover over the corner of the page to reveal the flipping animation.
- **Flip pages in the book to browse through the recipe book**  
Click on the corner of the page of the book to flip the book.
- **Drag pages in the book to browse through the recipe book**  
Click & drag the corner of the page of the book to simulate turning of the page to flip the book.
- **Animation to reveal the Get to know the cooks section**  
Scroll below the recipe book section to reveal the flipbook.
- **Send an email to my email address to contact me**  
Click on 'Here' in the footer to use my email address to send an email.
- **Reload the page or take you to the main page (for future scalability of the design)**  
Click on the Home button on the navigation bar.
- **Scroll to the section of the recipe book**  
Click on the View all recipes button on the navigation bar.

### (iii) Part 3 -----

- **Spin animation (Animation)**
  - Why > I chose to use this because it added an extra visual dimension to the dish graphic on the page.
  - How > I added a CSS class that I applied to the dish image, which also utilized keyframe animation to create and adjust the spin animation.
  - What does it add > It adds a dynamic feel to the website, as the other content is pretty static and needs either hover or click for interaction.
- **Turn.js (JavaScript Library)**
  - Why > I wanted to make the recipe book give an experience of flipping a real book but digitally, to give a more authentic interaction while browsing through the recipes.

- How > I used Turn.js's condensed Javascript library and linked it to my HTML file, along with a new JS file to add a function to run the flipbook animation. I used the function to add new properties that were defined on their website, such as Duration. I then created a CSS file to add my own styling to the pages, along with divs in the HTML to store each page's content.
  - What does it add > This adds the main interactivity to my website giving it a 'turning pages in a book' feel.
- **ScrollReveal animation (animation)**
  - Why > I wanted to add a little more animation for the user without any major interactivity other than scrolling to reveal contents piece by piece.
  - How > I linked ScrollReveal's JavaScript file, which accessed the main animation, which I applied to individual divs with a respective function in a JS file. In the function, I defined properties defined in the library, like type of reveal, duration, opacity and distance to be traveled.
  - What does it add > It adds some dynamic feel where the content loads as the user proceeds, adding another layer of interactivity
- **Random recipe picker (Internal JavaScript function)**
  - Why > I chose to integrate this because I wanted an aspect that was a surprise for the user, apart from just browsing through all the recipes.
  - How > I created a javascript function with dictionaries for the Title, Description, Dish graphic and the page number being accessed from the recipe book. When the function runs it chooses a random number and then populates the respective details from the dictionaries.
  - What does it add > It adds the surprise element that the user can interact with apart from browsing through the recipes.

#### **(iv) Part 4: Iterations -----**

I primarily iterated on the recipe book's design to integrate the library. I focused on the interactivity, for which I made the sides of the open book a gray color instead of the red as in my previous design. I also did not have any use for the arrows at the bottom as I was successful in making the pages turnable by using the library. I also changed the order of the populated random recipe to match the first layout. Apart from these, I implemented the code according to the design.

## (v) Part 5: Challenges ----

I was initially struggling with integrating the Turn.js library into the website. The animation was working but it was a challenge to get CSS working on it as it was a condensed version of JS. Using Chrome's inspect tool, I debugged the code and was able to apply styles on it with the animation working. Alignment of my content for responsive design was also a challenge, which I went back and forth to debug and correct the issues in my code.

## (vi) Appendix ----

### Screenshots of my website page:

THE GOODNESS OF KONKANI RAANDAP

Mangalorean  
recipes straight from grandma's  
kitchen

What are you in the mood for today?  
Click on surprise me and get today's recipe!

SURPRISE ME

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THE GOODNESS OF KONKANI RAANDAP

Grandma's Cookbook

SURNOLI DOSA

PREPARATION

In a pressure cooker add some water over high heat. Cover it with a lid or any flat plate and keep this vessel in a warm place. Now place the bowl/dosa batter (on top of the vessel) with hot water. Ferment for at least 8 to 10 hours.

OR

In a pressure cooker do not heat. Place the bowl with dosa batter, close the pressure cooker lid and keep it in a warm place to ferment for at least 8 to 10 hours.

INSTRUCTIONS

To a bowel add 1 cup dose rice and 1/4 cup fenugreek seeds. Pour 2 cups water and wash and drain it atleast 3 times. Now add 3 cups water to the bowel and add 1/4 cup urad dal and 1/4 cup chana dal. In a blender add 1/2 cup water. Soak both rice and pulses for 4 hours. Add the soaked rice and pulses to a blender jar and add 1/2 cup coarsely ground jaggery and 1/2 cup water. Blend it until smooth and make a thick batter. Try not to add extra water while grinding. Ferment the batter for at least 8 to 10 hours. To make dosa pour 1/2 cup batter in a pan, pour a ladle of batter into the middle of the skillet do not spread the batter. Cook for 2 minutes and flip the dosa and cook for 2 minutes. Serve with green chutney powder on the side.

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THE GOODNESS OF KONKANI RAANDAP

Get to know the  
cooks!

The mother - daughter duo based in Mumbai, India have the best grandmother/daughter who contributes to the cooking process by relishing all their dishes and occasionally annoy them by eating the prepped ingredients before they can be used for cooking.

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THE GOODNESS OF KONKANI RAANDAP

Surmai Kadi, a typical Konkani Sea-fish preparation dish that is quite a regular in a Konkan household and forms part of our comfort meal when accompanied with steamed rice.

Flip to page 4 to view the recipe. Want to see another recipe?

SEE IT AGAIN

Grandma's Cookbook

Surmai Fish Kadi  
is today's chosen recipe

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CLICK ON THE CORNERS TO FLIP THE PAGE

### Get to know the cooks!

This mother - daughter duo based in Mumbai, India have the best grandmother/daughter who contributes to the cooking process by relishing all their dishes and occasionally annoy them by eating the prepped ingredients before they can be used for cooking.



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## Wave assessment of my website page:

WAVE web accessibility evaluation tool

Address: <https://nazmkf.github.io/pui-project/>

Styles: OFF  ON

### Summary

Summary Details Reference Order Structure Contrast

0 Errors	0 Contrast Errors
9 Alerts	9 Features
10 Structural Elements	0 ARIA

View details >

Congratulations! No errors were detected! Manual testing is still necessary to ensure compliance and optimal accessibility.

WAVE web accessibility evaluation tool

Address: <https://nazmkf.github.io/pui-project/>

Styles: OFF  ON

### Details

Summary Details Reference Order Structure Contrast

#### ⚠ 9 Alerts

- 9 X Possible heading
- 

#### ✓ 9 Features

- 8 X Alternative text
- 
- 1 X Language

#### ✓ 10 Structural Elements

- 2 X Heading level 1
- 2 X Heading level 2
- 4 X Unordered list
- 1 X Navigation
- 1 X Footer

If an icon does not appear within the page, turn off Styles above to view it.