## Creating FoodBox project source code

DONE BY: G.PADMAJA YADAV

**Backend** 

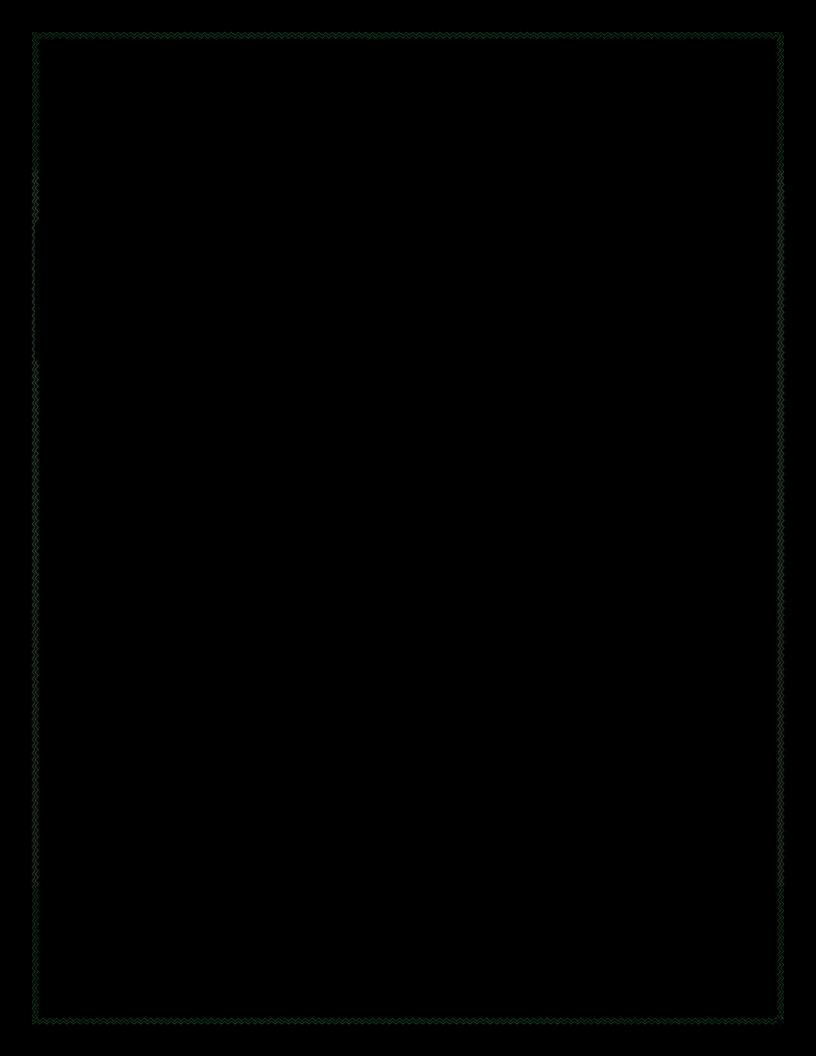
MavenWrapperDownloader.java

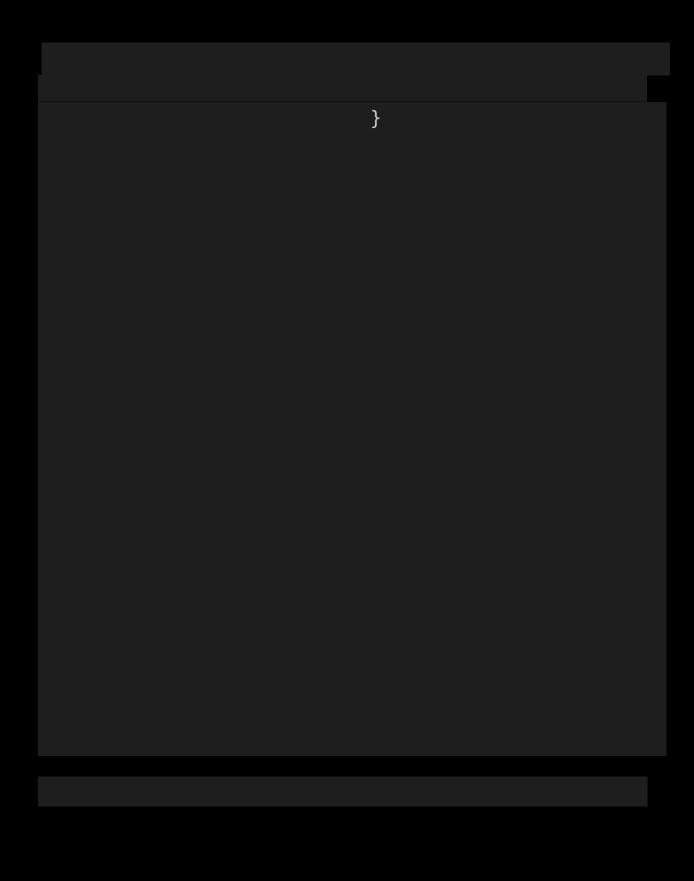
*	
<b>}</b>	
<b>}</b>	
<b>\{</b>	
<b>\{</b>	
<b>%</b>	
\{\bar{\chi}{\chi}	
<b>%</b>	
}}	
<b>}</b>	
<b>}</b>	
<b>&gt;</b>	
<b>\{</b>	
<b>%</b>	
<b>\{</b>	
}}	
<b>}</b>	
<b>}</b>	
<b>&gt;</b>	
<b>&gt;</b>	
<b>\}</b>	
<b>%</b>	
<b>%</b>	

```
import java.net.*; import java.io.*; import
java.nio.channels.*; import java.util.Properties;
public class MavenWrapperDownloader {
private static final String WRAPPER_VERSION =
"0.5.6";
            private static final String DEFAULT DOWNLOAD URL =
"https://repo.maven.apache.org/maven2/io/takari/mavenwrapper/"
        + WRAPPER_VERSION + "/maven-wrapper-" +
WRAPPER VERSION + ".jar"; private static final
String MAVEN WRAPPER PROPERTIES PATH =
            ".mvn/wrapper/maven-wrapper.properties";
private static final String MAVEN WRAPPER JAR PATH =
".mvn/wrapper/maven-wrapper.jar"; private static final
String
PROPERTY NAME WRAPPER URL = "wrapperUrl";
    public static void main(String args[]) {
        System.out.println("- Downloader started");
        File baseDirectory = new File(args[0]);
```

System.out.println("- Using base directory: " +

```
baseDirectory.getAbsolutePath());
        File mavenWrapperPropertyFile = new
File(baseDirectory, MAVEN WRAPPER PROPERTIES PATH);
String url = DEFAULT DOWNLOAD URL;
if(mavenWrapperPropertyFile.exists()) {
FileInputStream mavenWrapperPropertyFileInputStream =
null;
mavenWrapperPropertyFileInputStream = new
FileInputStream(mavenWrapperPropertyFile);
                Properties mavenWrapperProperties = new
Properties();
mavenWrapperProperties.load(mavenWrapperPropertyFileInpu
                          url =
tStream);
mavenWrapperProperties.getProperty(PROPERTY NAME WRAPPER
URL, url);
            } catch (IOException e) {
                System.out.println("- ERROR loading '" +
MAVEN_WRAPPER_PROPERTIES_PATH + "'");
            } finally {
                                        try {
if(mavenWrapperPropertyFileInputStream != null) {
mavenWrapperPropertyFileInputStream.close();
                } catch (IOException e) {
```





}

```
System.out.println("- Downloading from: " + url);
        File outputFile = new
File(baseDirectory.getAbsolutePath(),
MAVEN WRAPPER JAR PATH);
if(!outputFile.getParentFile().exists()) {
if(!outputFile.getParentFile().mkdirs()) {
                System.out.println(
                        "- ERROR creating output directory
outputFile.getParentFile().getAbsolutePath() + "'");
        System.out.println("- Downloading to: " +
outputFile.getAbsolutePath());
                                       try {
downloadFileFromURL(url, outputFile);
            System.out.println("Done");
            System.exit(0);
        } catch (Throwable e) {
            System.out.println("- Error downloading");
            e.printStackTrace();
            System.exit(1);
                   private static void
downloadFileFromURL(String urlString, File
```

```
destination) throws Exception {    if
  (System.getenv("MVNW_USERNAME") != null &&
    System.getenv("MVNW_PASSWORD") != null) {
```

String username =

```
System.getenv("MVNW_USERNAME");
                                             char[]
password =
System.getenv("MVNW_PASSWORD").toCharArray();
            Authenticator.setDefault(new Authenticator()
{
                @Override
                                          protected
PasswordAuthentication getPasswordAuthentication()
                      return new
PasswordAuthentication(username, password);
            });
        URL
                                           URL(urlString);
                website
                                  new
ReadableByteChannel rbc;
        rbc = Channels.newChannel(website.openStream());
```

```
FileOutputStream fos = new FileOutputStream(destination);
     fos.getChannel().transferFrom(rbc, 0,
Long.MAX_VALUE);     fos.close();     rbc.close();
    }
}
```

## maven-wrapper.properties

```
distributionUrl=https://repo.maven.apache.org/maven2/org
/apache/maven/apache-maven/3.8.2/apache-maven-
3.8.2bin.zip
wrapperUrl=https://repo.maven.apache.org/maven2/io/takar
i/maven-wrapper/0.5.6/maven-wrapper-0.5.6.jar
```

Foodbox.sql

```
SET SQL MODE = "NO AUTO VALUE ON ZERO";
START TRANSACTION;
SET time zone = "+00:00";
CREATE TABLE `address` (
  `id` int(11) NOT NULL,
  `street` varchar(55) NOT NULL,
  `city` varchar(55) NOT NULL,
 `zipCode` varchar(55) NOT NULL,
  `user id` int(55) NOT NULL
) ENGINE=InnoDB DEFAULT CHARSET=utf8mb4;
CREATE TABLE `cuisine` (
  `id` bigint(11) NOT NULL,
  `cuisine name` varchar(411) NOT NULL
) ENGINE=InnoDB DEFAULT CHARSET=utf8mb4;
INSERT INTO `cuisine` (`id`, `cuisine_name`) VALUES (1,
'Arab'),
(2, 'Chinese'),
(3, 'Persian'), (4,
'Indian'),
(5, 'Italian');
CREATE TABLE `product` (
  `id` bigint(11) NOT NULL,
  `name` varchar(111) NOT NULL,
```

`description` varchar(1000) DEFAULT NULL,

```
`price` decimal(55,0) DEFAULT NULL,
  `image url` varchar(500) DEFAULT NULL,
  `date created` datetime(6) DEFAULT NULL,
  `last updated` datetime(6) DEFAULT NULL,
  `cuisine id` bigint(11) NOT NULL
) ENGINE=InnoDB DEFAULT CHARSET=utf8mb4;
INSERT INTO `product` (`id`, `name`, `description`,
`price`, `image url`, `date created`, `last updated`,
`cuisine id`) VALUES
(1, 'Hummus', 'There's a lot of controversy as to where
hummus is really from. Is it Israeli, Greek or Arabic?
Although the answer is not clear, there's no doubt that
this is a staple dish in Arabic cuisine, making hummus a
must-try for anyone looking to get better acquainted
with the food from this region. This simple dish is made
of chickpeas, tahini, garlic and lemon - and is simply
delicious. It's best to order hummus to share and eat it
with pita bread, it makes for an amazing appetizer!',
'20',
'https://img.theculturetrip.com/1440x/smart/wpcontent/up
loads/2017/07/hummus-1058001 1920.jpg', '2021-
09-15 23:17:00.000000', '2021-09-13 23:17:03.000000',
1),
```

```
(2, 'Fattoush', 'This delicious bread salad is
traditional to the Levantine cuisine, common in Arabic
countries such as Lebanon and Syria. Fattoush is made
with mixed greens and small pieces of fried Arabic
bread, giving some crunchiness. It often also includes
pomegranate. This is again known as a great salad to
share with others, making the dining experience a way of
bringing people together and bonding over the
mouthwatering cuisine.', '23',
'https://img.theculturetrip.com/1440x807/smart/wpcontent
/uploads/2017/07/starter-
1872862 1920e1501253889682.jpg', '2021-07-15
23:17:00.0000000',
'2021-09-06 08:52:35.000000', 1),
(4, 'Manakeesh', 'The pizza of the Arabic world,
manakeesh is a round bread sprinkled with either cheese,
ground meat or herbs (zaatar). It\'s ideal for breakfast
or lunch. Varieties come from both fancy Levantine
restaurants or street vendors.', '33',
'https://dynaimage.cdn.cnn.com/cnn/q_auto,w_602,c_fill,g
auto,h 339,ar 16:9/http%3A%2F%2Fcdn.cnn.com%2Fcnnnext%2
Fdam%2Fassets%2F170209174500-manakeesh.jpg', '2021-07-15
23:17:00.000000', '2021-07-13 23:17:03.000000', 1), (5,
'Moutabal', 'Just when you\'re ready to declare hummus
the best dip on the planet, you find moutabal. Similar
```

```
to baba ghanoush, the dip offers a similar consistency
with an eggplant kick. Spiced up with chili, it delivers
a zing.', '12',
'https://dynaimage.cdn.cnn.com/cnn/q auto,w 602,c fill,g
auto,h 339,ar 16:9/http%3A%2F%2Fcdn.cnn.com%2Fcnnnext%2
Fdam%2Fassets%2F170209172813-baba-ganoush.jpg', '2021-
07-15 23:17:00.000000', '2021-07-15 23:17:00.000000',
1),
(6, 'Umm ali', 'Egyptian bread pudding, or umm ali, is a
hearty pastry cooked in milk and cream. Versions are
made with croissant pieces, raisins, pistachios, vanilla
and condensed milk.', '12',
'https://dynaimage.cdn.cnn.com/cnn/q auto,w 602,c fill,g
auto,h 339,ar 16:9/http%3A%2F%2Fcdn.cnn.com%2Fcnnnext%2
Fdam%2Fassets%2F170209174450-umm-ali.jpg', '2021-01-19
23:24:19.000000', '2021-05-19 23:24:19.000000', 1), (7,
'Shanklish', 'This cow or sheep milk cheese is usually
fashioned into golf ball-sized bites and rolled in
zaatar herbs or chili flakes (the latter version favored
in Syria). Also often enjoyed with diced tomato, onion
and olive oil.', '31',
'https://dynaimage.cdn.cnn.com/cnn/q auto,w 602,c fill,g
auto,h 339,ar 16:9/http%3A%2F%2Fcdn.cnn.com%2Fcnnnext%2
```

Fdam%2Fassets%2F170209174456-shanklish.jpg', '2020-05-19 23:24:19.000000', '2021-05-19 23:24:19.000000', 1), (8, 'Shish tawook', 'Served with pure garlic paste, this simple skewered chicken dish is hugely popular in Lebanon, Syria, Egypt, Iraq and the Gulf region. Dishes are served with fries and pita bread.', '44', 'https://dynaimage.cdn.cnn.com/cnn/q auto,w 602,c fill,g auto,h 339,ar 16:9/http%3A%2F%2Fcdn.cnn.com%2Fcnnnext%2 Fdam%2Fassets%2F170209174452-shish-tawook.jpg', '2021-03-14 23:24:19.000000', '2021-05-19 23:24:19.000000', 1), (9, 'Dolma', 'Dolma goes horribly wrong when the stuffed vine leaves become flaccid and slimy after being left out in the sun for too long. They need to be fresh with succulent lamb or juicy vegetables.', '31', 'https://dynaimage.cdn.cnn.com/cnn/q auto,w 602,c fill,g auto,h 339,ar 16:9/http%3A%2F%2Fcdn.cnn.com%2Fcnnnext%2 Fdam%2Fassets%2F170209172805-dolma.jpg', '2021-08-19 23:24:19.000000', '2021-05-19 23:24:19.000000', 1), (10, 'Kofta', 'Common in Iran and Pakistan, these balls of minced lamb or beef have a spicy, onion kick.\r\nYou can fry, grill, barbecue or bake the patties, but they\'re best served with a distinctive spicy sauce. In the Arab region, you\'ll find them in cylinder shapes, often on a stick.', '41',

```
'https://dynaimage.cdn.cnn.com/cnn/q auto,w 602,c fill,g
auto,h 339,ar 16:9/http%3A%2F%2Fcdn.cnn.com%2Fcnnnext%2
Fdam%2Fassets%2F170209172746-kofta.jpg', '2021-11-19
23:24:19.000000', '2021-05-19 23:24:19.000000', 1), (11,
'Knafeh', 'This delicious cheesecake uses Nabusi cheese,
which is common to Palestine, Syria and Lebanon. The
blush coloring comes from orange blossom water or rose
water.', '31',
'https://dynaimage.cdn.cnn.com/cnn/q auto,w 602,c fill,g
auto,h 339,ar 16:9/http%3A%2F%2Fcdn.cnn.com%2Fcnnnext%2
Fdam%2Fassets%2F170209172748-knafeh.jpg', '2021-07-19
23:24:19.000000', '2021-05-19 23:24:19.000000', 1),
(12, 'Murgh Makhani', 'Perhaps one of the most familiar
Indian dish to the American diner, butter chicken first
appeared in Delhi in the 1940s. It has a mild flavor
that won\'t blow out your tastebuds, but you can
increase the white pepper or curry powder for a more
assertive taste.', '54',
'https://www.thespruceeats.com/thmb/HkR HR9fqAR3HaC9cYNw
wE9diBo=/974x0/filters:no upscale():max bytes(150000):st
rip icc():format(webp)/butter-chicken-479366-step-
123536fe3a146d4f31abafaf571790e544.jpg', '2017-08-09
23:17:00.000000', '2021-08-12 23:17:00.000000', 4), (13,
'Chole', 'In Northern India, classic and easy chole
```

```
chickpea curry often appears as a favorite menu item and
as a result, has become a worldwide sensation. It can
also serve a crowd, especially if you serve it hot along
with fried Indian leavened bread like poori or bhatura.
Once you have the chickpeas, onions, and tomatoes, along
with garlic and ginger pastes, some common Indian spices
will bring it all together.', '42',
'https://www.thespruceeats.com/thmb/XfZ-
PtUQPfhu9QdurxuNpaxndDQ=/1300x0/filters:no upscale():max
bytes(150000):strip icc():format(webp)/cholechickpeacurry
-1957946-hero-
01cddf957cc78d4032ba29ec2adbc05a97.jpg', '2018-08-18
23:17:00.000000', '2021-08-12 23:17:00.000000', 4), (14,
'Tandoori Chicken', 'Although traditionally cooked in a
clay oven, you can prepare the yogurt-marinated charred
chicken in a regular oven (or on the grill). You do need
to plan ahead, as the chicken should sit in the
refrigerator for at least 6 hours or overnight to let the
flavors develop. If you prefer, you can sear the marinated
chicken cubes first on the stovetop to achieve that
signature tandoori char.', '52',
 'https://www.thespruceeats.com/thmb/SxIRu8AgdaHqXYKo10Gc
 9D97D1g=/1643x0/filters:no upscale():max bytes(150000):s
 trip icc():format(webp)/ChickenTandooriSprucef238bf74139
```

```
23:24:19.000000', '2021-08-12 23:17:00.000000', 4), (15, 'Chicken Vindaloo Curry', 'This is a mild and sweetlyspiced recipe for chicken vindaloo curry. Contrary to current belief, curries do not have to be hot and fiery.

In fact, they never started out that way in India. Creating the curry paste is the most important part of this dish, so don\'t skimp on the ingredients.', '63', 'https://www.thespruceeats.com/thmb/F8XL5PEpY4vE38-MEe8LDuclmtw=/900x0/filters:no_upscale():max_bytes(15000 0):strip icc():format(webp)/authentic-chicken-vindaloo-
```

```
recipe-468712017-step-hero_1-
57c6cc32841d4726b5f2eedd298b206d.jpg', '2021-08-12
23:17:00.000000', '2021-05-19 23:24:19.000000', 5), (16, 'Lemon Rice', 'South Indian lemon rice makes a great weekday meal because it comes together quickly. It often appears solo or alongside raita, yogurt, chutney, or kosambari (a type of salad).', '42', 'https://www.thespruceeats.com/thmb/MmwoX0JRUMSC3gvaSXVvyX-
PHE=/1729x0/filters:no_upscale():max_bytes(150000):strip_icc():format(webp)/south-indian-lemon-rice-1957723hero-02-18047e2504ad42fa96817e047c075ac3.jpg', '2021-0519
23:24:19.000000', '2021-05-19 23:24:19.000000', 4), (17, 'Naan', 'Naan, a puffy flatbread, goes with just about
```

```
everything, including many popular dishes like tandoori
chicken and all kinds of kebabs. While naan
traditionally bakes in a tandoor or earthen oven, they
work just as well in your own oven. The ingredient list
includes yeast, flour, sugar, and water, as well as
yogurt and ghee.', '24',
'https://www.thespruceeats.com/thmb/6P7g2QY-
3QHWs6a58LrJ2tbbw2w=/1391x0/filters:no upscale():max byt
es(150000):strip icc():format(webp)/naan-
leavenedindianflatbread-1957348-final-08-
116a2e523f6e4ee693b1a9655784d9b9.jpg', '2021-05-02
23:24:19.000000', '2021-05-19 23:24:19.000000', 4), (18,
'Malai Prawn', 'This Bengali speciality often appears
alongside jeera rice. Cook the shrimp in creamy coconut
milk with whole spices for a deeply flavorful dish.
Using head-on shrimp will add even more shellfish
character, but you can peel and devein them first if you
prefer.', '55',
'https://www.thespruceeats.com/thmb/lyFzDP7IniEpb1eW1E2l
rzpcvYc=/1237x0/filters:no upscale():max bytes(150000):s
trip icc():format(webp)/creamy-prawn-curry-
1957454hero01-9e15ed0ddd334cf4a03533f0b72919b9.jpg',
'2021-0501 23:24:19.000000', '2021-05-19
23:24:19.000000', 4), (19, 'Vegan Basmati Rice',
'Fragrant, tender, and the perfect accompaniment to just
about every main, all
```

```
Indian feasts need basmati rice. Try this
restaurantstyle vegan recipe that results in a
wonderfully spiced grain.', '44',
'https://www.thespruceeats.com/thmb/RLpF45cRVBDZAUzr83bT
Ug6L914=/1633x0/filters:no upscale():max bytes(150000):s
trip icc():format(webp)/easy-vegan-indian-
basmatiricerecipe-3378479-hero-01-
35f4f27d496c41fea81589a7dce17eb1.jpg', '2021-05-19
23:24:19.000000', '2021-05-19 23:24:19.000000', 4), (20,
'Tamarind-Stuffed Fish', 'A luxurious whole fish
preparation flavored with tangy tamarind and fragrant
barberries, perfect for Nowruz, the Persian new year.
Find barberries in well-stocked Middle Eastern
groceries. Get the recipe for Persian Tamarind-Stuffed
Fish » Matt Taylor-Gross', '88',
'https://www.saveur.com/uploads/2019/02/08/VWK5QXQXNQDRT
GHQGR3PR32C6M.jpg', '2021-08-12 23:17:00.000000', '2021-
08-12 23:17:00.000000', 3),
(21, 'Chelo ba Tahdig', 'Iranians usually serve chelo ba
tahdig with stew, kebabs, or meat dishes. Herbs and
alliums, feta, or walnuts often share the table. Get the
recipe for Steamed Saffron Rice with Tahdig (Chelo ba
Tahdig) » Zachary Zavislak', '63',
'https://www.saveur.com/uploads/2019/03/11/WSVNQHIRDDTVZ
```

```
HYCGAMFEB5ZCM-1024x768.jpg', '2017-07-02
23:17:00.000000', '2021-07-15 23:17:00.000000', 3), (22,
'Kuku Sabzi', 'A classic Persian herb-loaded egg dish
with the fragrant lift of rose petals. Get the recipe
for Persian Kuku Sabzi » Matt Taylor-Gross', '53',
'https://www.saveur.com/uploads/2019/01/16/R2FL55HMXTZNK
X7U75S4YEYS4U-1024x769.jpg', '2021-05-19
23:24:19.000000', '2021-05-19 23:24:19.000000', 3), (23,
'Tahcheen-e Morgh', 'Bake this tahcheen, a saffron rice
with chicken, in a clear glass baking dish so you can
check on the crisping of the rice's bottom layer. Get
the recipe for Baked Saffron Yogurt Rice with
Chicken (Tahcheen-e Morgh) » Zachary Zavislak', '36',
'https://www.saveur.com/uploads/2019/03/11/SI4KF6ISWT2J7
XCCEZRWOH7DFY-1024x768.jpg', '2021-08-12
23:17:00.000000', '2021-08-12 23:17:00.000000', 3), (24,
'Adas Polo', 'A thin layer of lavash bread can be cooked
beneath the rice to serve as a tahdig. Press it flat
against the pot for even cooking.', '63',
'https://www.saveur.com/uploads/2019/03/11/L2N233EB3VWQE
43J7IJHYBS3Z4-1024x768.jpg', '2021-08-12
23:17:00.000000', '2021-08-12 23:17:00.000000', 3), (25,
'Sichuan Pork', 'Sichuan Pork, actually, poached spicy
slices of pork) is a famous Sichuan cuisine
```

dish.\r\n\r\nRather than cooking pork by stir-frying or deep-frying, which consumes lots of oil and can very easily overcook the pork, it is boiled in water with a coating made from egg-white and starch to preserve its freshness and tenderness.\r\n\r\nThe meaty broth is typical Sichuan cuisine, featuring a peppery and spicy taste. When eating, you'll find each piece of meat contains abundant juices with a fresh and fragrant spicy aroma.', '68', 'https://images.chinahighlights.com/allpicture/2019/11/7 b3afb974d7946bbbe397f7c\_894x670.webp', '2021-07-15 23:17:00.000000', '2021-07-13 23:17:03.000000', 2), (26, 'Braised Pork Balls in Gravy', 'Braised pork balls in gravy are also known as "Chinese meatballs" (many of our clients call them this). If you like meatballs and spaghetti, you'll probably appreciate Chinese meatballs as well. The super-smooth and flavory gravy is almost like a "drug sauce" keeping your taste buds wanting more and more. How many calories does it have? Trust me, you wouldn't care at all!\r\n\r\nTip: We suggest that you only order this dish in a decent restaurant where the meat quality is guaranteed and the prescribed lean: fat pork ratio of 7:3 is achieved in each meat ball.', '61', 'https://images.chinahighlights.com/allpicture/2019/11/a 47d9323b7ae409ba96e628d 894x596.webp', '2022-07-29

23:17:00.000000', '2021-07-15 23:17:00.000000', 2), (27, 'Shrimp with Vermicelli and Garlic', 'Shrimp with vermicelli and is a dish not only favored by foreigners but also the Chinese younger generation in recent years as well.\r\n\r\nThis steamed dish brings out the aroma of everything it has. The heavy garlic with a seafood sauce flavor blends with the freshness of juicy shrimp. The vermicelli at the bottom absorbs every single drip of tasty juice running down. Some Chinese yellow wine to capture the aroma and highlight the flavor is the secret to this delicacy.', '14', 'https://images.chinahighlights.com/allpicture/2019/11/f d729ddd3fdf4fd9beefc79e\_894x594.webp', '2021-05-19 23:24:19.000000', '2021-05-19 23:24:19.000000', 2), (28, 'Chow Mein', '\"Chow mein\" (炒面 chǎomiàn) is the Cantonese pronunciation of the Chinese characters above, which means stir-fried noodles. Generally speaking, this stir-fried dish consists of noodles, meat (usually chicken, beef, shrimp, or pork), onions and celery.\r\n\r\nFor making chow mein, the noodles need to be cooked in boiling water for a while. After they

becoming cool, then move to the step of stir-frying. S',

'https://images.chinahighlights.com/allpicture/2018/03/1

'28',

0725167158a4b8589bf3140\_894x596.webp', '2021-08-15 23:17:00.000000', '2021-05-19 23:24:19.000000', 2), (29, 'Sweet and Sour Pork', 'Sweet and sour pork has a bright orange-red color, and a delicious sweet and sour taste.\r\n\r\nAt the very beginning there was only sweet and sour pork, but to meet demands, there have been some developments on this dish. Now, the pork can be substituted by other ingredients like chicken, beef or pork ribs. See How to Cook Sweet and Sour Pork.', '68', 'https://images.chinahighlights.com/allpicture/2019/11/a 4ad4a7fe0cb401cb0be6383 894x598.webp', '2021-05-25 23:24:19.000000', '2021-05-19 23:24:19.000000', 2), (31, 'Pizza', 'Though a slab of flat bread served with oil and spices was around long before the unification Italy, there's perhaps no dish that is as common or as representative of the country as the humble pizza. Easy, cheap, and filling, pizza has long been a common snack or meal, especially in Naples where tomato sauce was first added. When the Italian Queen Margherita came through the bustling city on a tour of her kingdom in 1889 she asked to try this dish that she saw so many of her subjects eating. A local entrepreneur served her the now legendary combination of tomato sauce, mozzarella, and basil, creating (or more likely, branding) the

```
Margherita pizza. Whether by coincidence or design, the
Margherita also displays the colors of the Italian
flag.', '25',
'https://www.walksofitaly.com/blog/wpcontent/uploads/201
1/05/DSC_0195-768x510.jpg', '2014-0705 23:17:00.000000',
'2021-07-15 23:17:00.000000', 5), (32, 'Lasagna',
'Lasagna is a wide, flat pasta noodle, usually baked in
layers in the oven. Like most Italian dishes, its
origins are hotly contested, but we can at least say
that's its stronghold is in the region of EmiliaRomagna,
where it transformed from a poor man's food to a rich
meal filled with the ragù, or meat sauce.', '86',
'https://www.walksofitaly.com/blog/wpcontent/uploads/201
6/07/11735294004 b68f0ab3ef k-
768x512.jpg', '2017-05-10 23:24:19.000000', '2021-05-19
23:24:19.000000', 5),
(33, 'Ossobuco', 'The world-famous ossobuco alla
milanese is a bone-in veal shank, cooked low and slow
until meltingly tender in a broth of meat stock, white
wine, and veggies. Traditionally, it's accompanied by a
gremolata (lemon zest, garlic, and parsley) but that's
optional. Although the Milanese like to claim this meaty
masterpiece there are as many versions of it as there
are nonnas in Lombardy, which is known for hearty, often
```

rustic dishes that are good at coating the ribs and staving off the winter chill. Despite the popularity of


```
ossobuco (which literally means 'hollow bone'), it's not always co
 see it on restaurant menus because it needs about three hours of c
time. If you do get a chance to eat it in a restaurant or home, or
 cook it yourself, you should jump at the opportunity. It's usually
accompanied by polenta or the next item on our list.', '73',
 'https://www.walksofitaly.com/blog/wpcontent/uploads/2014/05/Osso
768x515.jpg', '202108-24 23:17:00.000000', '2021-05-19 23:24:19.00
5),
-(34, 'Polpette', 'Polpette can be made of meat, fish, potatoes, ri
vegetables and can be prepared stewed, baked or fried.', '63',
 'http://yourguidetoitaly.com/slowitaly/wpcontent/uploads/2018/03/p
 c.jpg', '2021-07-15
23:17:00.000000', '2021-07-12 23:17:03.000000', 5);
CREATE TABLE `users` (
  `id` bigint(11) NOT NULL,
  `type` int(11) NOT NULL DEFAULT 0,
  `username` varchar(111) NOT NULL,    `email` varchar(111)
NOT NULL,
   `password` varchar(111) NOT NULL,
   `phone` int(22) DEFAULT NULL,
   NULL,
   `zipcode` varchar(50) DEFAULT NULL
 ) ENGINE=InnoDB DEFAULT CHARSET=utf8mb4;
```

INSERT INTO `users` (`id`, `type`, `username`, `email`,
`password`, `phone`, `street`, `city`, `zipcode`) VALUES

```
(1, 1, 'admin', 'admin@admin.com', 'admin', 5555555,
```

```
'he', 'h', 'h'),
(2, 0, 'admin2', 'admin2@admin.com', 'admin2', 21, 'he',
'h', 'h'),
(4, 0, '2', 'mm@f.com', '1314', 1414, 'Al Dawhah Al
Janubiyah, Dhahran 34457', 'Dahran', '34466'),
(5, 0, '1', '1', '1', 1, '1', '1', '1');
ALTER TABLE `address`
 ADD PRIMARY KEY (`id`); ALTER
TABLE `cuisine`
  ADD PRIMARY KEY ('id');
ALTER TABLE `product`
 ADD PRIMARY KEY ('id'),
 ADD KEY `cuisine_id` (`cuisine_id`);
ALTER TABLE `users`
 ADD PRIMARY KEY (`id`);
ALTER TABLE `address`
 MODIFY `id` int(11) NOT NULL AUTO_INCREMENT;
ALTER TABLE `cuisine`
 MODIFY 'id' bigint(11) NOT NULL AUTO INCREMENT,
AUTO INCREMENT=6;
```

ALTER TABLE `product`

```
MODIFY `id` bigint(11) NOT NULL AUTO_INCREMENT,
AUTO_INCREMENT=58;
ALTER TABLE `users`
```

```
MODIFY `id` bigint(11) NOT NULL AUTO INCREMENT,
```

```
AUTO_INCREMENT=6;

USE `phpmyadmin`;
INSERT INTO `pma__table_uiprefs` (`username`, `db_name`,
`table_name`, `prefs`, `last_update`) VALUES
('root', 'foodbox', 'product',
'{\"sorted_col\":\"`product`.`date_created` ASC\"}',
'2021-09-17 09:43:27');
COMMIT;
```

## MyDataRestConfig.java

```
package com.simplilearn.foodbox.config; import
com.simplilearn.foodbox.entity.User; import
com.simplilearn.foodbox.entity.Cuisine; import
```

```
com.simplilearn.foodbox.entity.Product; import
org.springframework.beans.factory.annotation.Autowired;
import
org.springframework.context.annotation.Configuration;
import
org.springframework.data.rest.core.config.RepositoryRes
t Configuration; import
org.springframework.data.rest.webmvc.config.RepositoryR
e stConfigurer; import
org.springframework.http.HttpMethod;
```

## import

org.springframework.web.servlet.config.annotation.CorsRe

```
gistry;
                                 import
javax.persistence.EntityManager; import
javax.persistence.metamodel.EntityType;
import java.util.ArrayList;
                                 import
java.util.List; import java.util.Set;
@Configuration
                       MyDataRestConfig
                                              implements
public
            class
RepositoryRestConfigurer {
private EntityManager
entityManager;
    @Autowired public
MyDataRestConfig(EntityManager
theEntityManager) {
                        entityManager
= theEntityManager;
    @Override
               public void
configureRepositoryRestConfiguration(RepositoryRestConfi
guration config, CorsRegistry cors) {
HttpMethod[] theUnsupportedActions =
```

```
{HttpMethod.PUT, HttpMethod.POST, HttpMethod.DELETE};
config.getExposureConfiguration()
.forDomainType(Product.class)
```

.withItemExposure((metdata, httpMethods)

```
-> httpMethods.disable(theUnsupportedActions))
.withCollectionExposure((metdata, httpMethods) ->
httpMethods.disable(theUnsupportedActions));
         config.getExposureConfiguration()
                .forDomainType(Cuisine.class)
                .withItemExposure((metdata, httpMethods)
-> httpMethods.disable(theUnsupportedActions))
.withCollectionExposure((metdata, httpMethods) ->
httpMethods.disable(theUnsupportedActions));
config.getExposureConfiguration()
                .forDomainType(User.class)
                .withItemExposure((metdata, httpMethods)
-> httpMethods.disable(theUnsupportedActions))
.withCollectionExposure((metdata, httpMethods) ->
httpMethods.disable(theUnsupportedActions));
        // call an internal helper method
exposeIds(config);
                                     private
                                                   void
exposeIds(RepositoryRestConfiguration config) {
Set<EntityType<?>> entities =
entityManager.getMetamodel().getEntities();
```

```
List<Class> entityClasses = new ArrayList<>();
for (EntityType tempEntityType : entities) {
```

```
entityClasses.add(tempEntityType.getJavaType());
package com.simplilearn.foodbox.controller;
                                              import
com.simplilearn.foodbox.dao.ProductRepository; import
com.simplilearn.foodbox.entity.Product; import
org.springframework.beans.factory.annotation.Autowired;
import
org.springframework.data.rest.webmvc.ResourceNotFoundExc
eption; import org.springframework.http.ResponseEntity;
import org.springframework.web.bind.annotation.*;
import java.util.HashMap; import java.util.List; import
java.util.Map;
@CrossOrigin(origins = "http://localhost:4200")
@RestController
@RequestMapping("/api/v1/")
```

productController.java

public class ProductController {

```
@Autowired private ProductRepository
productRepository;
    // get all products
@GetMapping("/products")
                             public
List<Product> getAllproducts(){
                                        return
productRepository.findAll();
    }
    // create product rest api
@PostMapping("/products")
                           public Product
createProduct(@RequestBody Product product) {
return productRepository.save(product);
   @GetMapping("/products/{id}")
                                      public
ResponseEntity<Product>
getproductById(@PathVariable Long id) {
       Product product = productRepository.findById(id)
.orElseThrow(() -> new
ResourceNotFoundException("product not exist with id :"
+ id));
                return
ResponseEntity.ok(product);
@PutMapping("/products/{id}")
                                  public
ResponseEntity<Product>
```

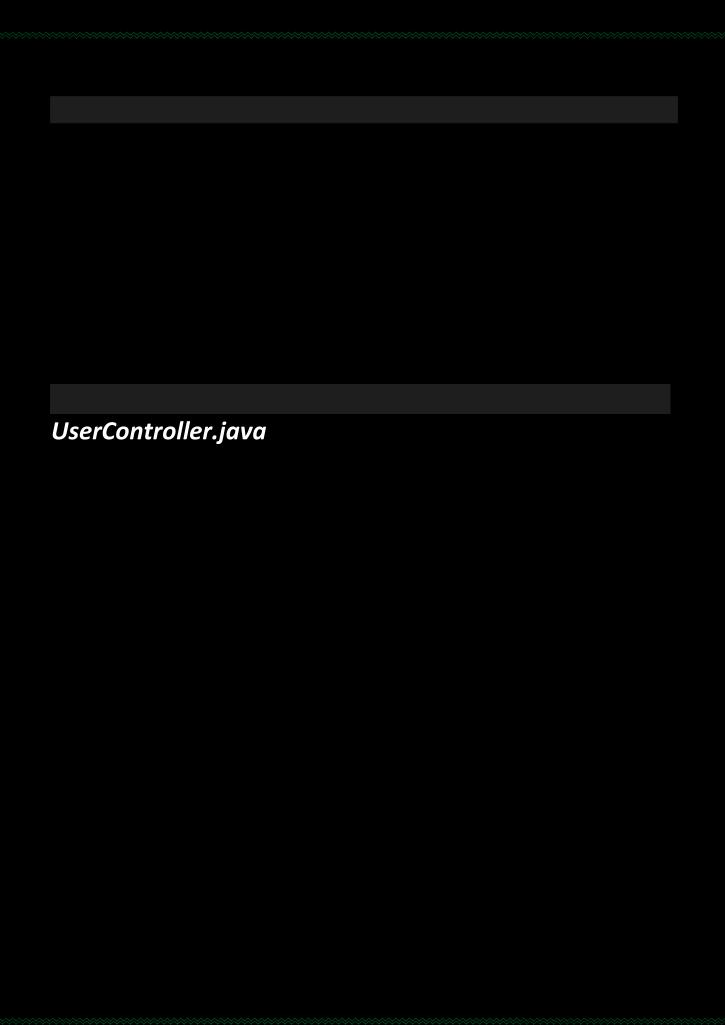
```
updateProduct(@PathVariable Long id, @RequestBody
Product productDetails){
       Product product = productRepository.findById(id)
```

.orElseThrow(() -> new
ResourceNotFoundException("product not exist with id :"

```
+ id));
product.setName(productDetails.getName());
product.setDescription(productDetails.getDescription());
product.setPrice(productDetails.getPrice());
product.setImageUrl(productDetails.getImageUrl());
        Product updatedProduct =
productRepository.save(product);
                                          return
ResponseEntity.ok(updatedProduct);
    }
    // delete product rest api
@DeleteMapping("/products/{id}")
                                     public
ResponseEntity<Map<String, Boolean>>
deleteProduct(@PathVariable Long id){
        Product product = productRepository.findById(id)
.orElseThrow(() -> new
ResourceNotFoundException("product not exist with id :"
+ id));
productRepository.delete(product);
```

```
Map<String, Boolean> response = new HashMap<>();
response.put("deleted", Boolean.TRUE); return
ResponseEntity.ok(response);
    }
}
```

***			
*			



```
package com.simplilearn.foodbox.controller;
                                              import
com.simplilearn.foodbox.dao.UserRepository; import
com.simplilearn.foodbox.entity.User; import
org.springframework.beans.factory.annotation.Autowired;
import
org.springframework.data.rest.webmvc.ResourceNotFoundExc
eption; import org.springframework.http.ResponseEntity;
import org.springframework.web.bind.annotation.*; import
java.util.List;
@CrossOrigin(origins = "http://localhost:4200")
@RestController
@RequestMapping("/api/v1/") public class
UserController {
   @Autowired
                   private UserRepository
userRepository;
                              public List<User>
    @GetMapping("/users")
getAllUsers(){
                       return
userRepository.findAll();
    @PostMapping("/users")
                                       public User
createUser(@RequestBody User user) {
                                              return
userRepository.save(user);
@GetMapping("/users/{id}")
```

CuisineRepository.java

```
package com.simplilearn.foodbox.dao; import
com.simplilearn.foodbox.entity.Cuisine; import
org.springframework.data.jpa.repository.JpaRepository;
import
org.springframework.data.rest.core.annotation.Repository
RestResource; import
org.springframework.web.bind.annotation.CrossOrigin;
@CrossOrigin("http://localhost:4200") public interface
CuisineRepository extends
JpaRepository<Cuisine, Long> { }
```

## ProductRepository.java

```
package com.simplilearn.foodbox.dao;
import
com.simplilearn.foodbox.entity.Produc
t;
```

```
import org.springframework.data.domain.Page; import
org.springframework.data.domain.Pageable; import
org.springframework.data.jpa.repository.JpaRepository;
import
org.springframework.web.bind.annotation.CrossOrigin;
import
org.springframework.web.bind.annotation.RequestParam;
@CrossOrigin("http://localhost:4200") public interface
ProductRepository extends
JpaRepository<Product, Long> {
    Page<Product> findAllByOrderByNameAsc(Pageable
pageable);
    Page<Product>
findAllByOrderByDateCreatedDesc(Pageable pageable);
Page<Product> findByCuisine(@RequestParam("cuisine") int
cuisine, Pageable pageable);
    Page<Product>
findByCuisineOrderByNameAsc(@RequestParam("cuisine") int
cuisine, Pageable pageable);
```

```
Page<Product>
findByCuisineOrderByDateCreatedDesc(@RequestParam("cuisi
ne") int cuisine, Pageable pageable);
   // for searching
```

```
Page<Product>
findByNameContaining(@RequestParam("name") String name,
Pageable pageable);

Page<Product>
findByNameContainingOrderByNameAsc(@RequestParam("name")
String name, Pageable pageable);

Page<Product>
findByNameContainingOrderByDateCreatedDesc(@RequestParam("name")) String name, Pageable pageable);
}
```

#### UserRepository.java

```
package com.simplilearn.foodbox.dao; import
com.simplilearn.foodbox.entity.User; import
org.springframework.data.domain.Page; import
org.springframework.data.domain.Pageable; import
org.springframework.data.jpa.repository.JpaRepository;
```

#### import

org.springframework.web.bind.annotation.CrossOrigin; import

org.springframework.web.bind.annotation.RequestParam;

```
@CrossOrigin("http://localhost:4200")

public interface UserRepository extends
JpaRepository<User, Long> {

    Page<User> findByUsername(@RequestParam("username")
String username, Pageable pageable);
```

#### Address.java

```
package com.simplilearn.foodbox.entity; import
lombok.Data; import javax.persistence.*;

@Entity
@Table(name="address")
@Data public class
Address {

    @Id
    @GeneratedValue(strategy = GenerationType.IDENTITY)
    @Column(name = "id")
private Long id;
```

# Cuisine.java

package com.simplilearn.foodbox.entity;
import lombok.Getter; import lombok.Setter;

```
import
javax.persistence.*;
```

```
public void setId(Long id) {
     this.id = id;
}
```

Product.java

```
package com.simplilearn.foodbox.entity; import
lombok.Data; import
org.hibernate.annotations.CreationTimestamp; import
org.hibernate.annotations.UpdateTimestamp;
import javax.persistence.*;
import java.math.BigDecimal;
import java.util.Date;
@Entity
@Table(name="product")
@Data public class
Product {
    @Id
    @GeneratedValue(strategy = GenerationType.IDENTITY)
    @Column(name = "id")
private Long id;
    @Column(name = "cuisine id")
private int cuisine;
    @Column(name = "name")
    private String name;
```

<b>}</b>	
<b>&amp;</b>	
<b>§</b>	
<u> </u>	
<b>%</b>	
<b>§</b>	
<b>}</b>	
<b>&amp;</b>	
<b>§</b>	
<u>}</u>	
<b>%</b>	
<b>\$</b>	
<b>}</b>	
<b>{</b> {	
<b>\$</b>	
<b>}</b>	
<b>§</b>	
<b>\$</b>	
<b>}</b>	
<b>\$</b>	
*	
<b>}</b>	
<b>\$</b>	
<b>&gt;</b>	
<b>\$</b>	
*	
<b>\$</b>	
*	
<b>\}</b>	

```
@Column(name = "description")
private String description;
    @Column(name = "price")
private BigDecimal price;
    @Column(name = "image_url")
private String imageUrl;
    @Column(name = "date_created")
   @CreationTimestamp
private Date dateCreated;
    @Column(name = "last updated")
    @UpdateTimestamp
    private Date lastUpdated;
    public String getName() {
return name;
          public void setName(String
                this.name = name;
name) {
```

```
} public String
getDescription() { return
description;
}
```

public void setDescription(String description) {

```
this.description = description;
       public BigDecimal
getPrice() {
          return price;
       public void setPrice(BigDecimal
price) {
        this.price = price;
   } public String
getImageUrl() {          return
imageUrl;
   public void setImageUrl(String
public Date
dateCreated;
        public void setDateCreated(Date
            this.dateCreated =
dateCreated) {
dateCreated;
        public Date
getLastUpdated() {
                     return
lastUpdated;
```

### User.java

```
package com.simplilearn.foodbox.entity; import
lombok.Data; import javax.persistence.*;

@Entity
@Table(name="users")
@Data public class
User {

    @Id
    @GeneratedValue(strategy = GenerationType.IDENTITY)
@Column(name = "id")
    private Long id;
```

```
@Column(name = "username")
private String username;

@Column(name = "email")
private String email;
```

```
public String getEmail() {
return email;
```

```
} public void setEmail(String
email) {
       this.email = email;
   } public String
getPassword() {          return
password;
   public void setPassword(String
public int
getPhone() {
          return
phone;
  } public void setPhone(int
phone) {
        this.phone = phone;
     public String
getStreet() {          return
street;
   public void setStreet(String
street) {
          this.street = street;
```

public String getCity() {

```
return city;
         public void setCity(String
city) {
            this.city = city;
         public String
getZipcode() {          return
zipcode;
     public void setZipcode(String
zipcode) {
            this.zipcode = zipcode;
      public Long
getId() {
          return
id;
      public void
setId(Long id) { this.id
= id;
```

Application-foodbox.java

package com.simplilearn.foodbox;

```
import org.springframework.boot.SpringApplication;
import
org.springframework.boot.autoconfigure.SpringBootApplication;
@SpringBootApplication public class
FoodboxApplication {
    public static void main(String[] args) {
        SpringApplication.run(FoodboxApplication.class, args);
    }
}
```

# FoodboxApplicationTests.java

#### Front-end

Add-product.component.html

```
<br><br><br>
<div class="login-form" style="width:44%" >
            (ngSubmit) = "handleAddProduct()">
    <form
        <h2 class="text-center">Add a New Product</h2>
        <div class="form-group">
            Name:<input [(ngModel)] = "product.name"</pre>
name = "name" type="text" class="form-control"
required="required">
        </div>
        <hr>>
        <div class="form-group">
            Description:
            <input [(ngModel)] = "product.description"</pre>
name = "description" type="text" class="form-control"
required="required" >
        </div>
        <br>
        <div class="form-group">
            Price:
            <input [(ngModel)] = "product.price" name =</pre>
"price" type="text" class="form-control"
required="required">
```

</div>
<br>

```
<input [(ngModel)] = "product.imageUrl" name</pre>
= "imageUrl" type="text" class="form-control"
required="required">
        </div>
        <br>
        <div class="form-group">
            Cuisine:
            <br>
            <select [(ngModel)]="product.cuisine" name =</pre>
"selectedCuisine">
                 <option *ngFor="let cuisine of</pre>
productCuisines"
[ngValue]="cuisine.id">{{cuisine.cuisine name}}
            </select>
        </div>
        <br>
        <div class="form-group">
            <button type="submit" class="btn btn-success</pre>
btn-block">Add</putton>
        </div>
    </form>
</div>
```

------

# Cart-details.component.html

You need to be registered in the system.

```
</div>
      <div *ngIf="username != null && cartItems.length</pre>
> 0">
        Product
Image
             Product
Detail
             <img src="{{</pre>
tempCartItem.imageUrl }}" class="img-responsive" width="150px"
```

{{ tempCartItem.name }}

```
{{ tempCartItem.unitPrice
| currency: 'USD' }}
                    <div class="items">
                           <label>Quantity:</label>
```

<div class="row no-

```
gutters">
                                     <div class="col">
                                          <button</pre>
(click)="incrementQuantity(tempCartItem)" class="btn
btn-primary btn-sm">
                                              <i class="fas
fa-plus"></i>
                                          </button>
                                     </div>
                                     <div class="col ml-4 mr-2">
                                          {{ tempCartItem.quantity
}}
                                     </div>
                                     <div class="col">
                                          <button
(click)="decrementQuantity(tempCartItem)" class="btn
btn-primary btn-sm">
```

8">	

</div>

```
<button</pre>
(click)="remove(tempCartItem)" class="au-btn-submit"
style="width:22px; background: red; color: white"
>Remove</button>
                       Total Quantity: {{ totalQuantity }}
Total Price: {{ totalPrice | currency: 'USD'
}}
                       <a (click)="getTotalPrice()"</pre>
routerLink="/checkout"><button class="au-btn-submit"</pre>
style="width:181px; height: 55px; background: green;
color: white" >Confirm</button></a>
```

<br>

```
<div *ngIf="cartItems.length == 0"</pre>
class="alert alert-warning col-md-12" role="alert">
                Your shopping cart is empty.
            </div>
```

</div>

</div>

------

#### Checkout.html

## Login.component.html

```
</div>
       <br>
       <div class="form-group">
           <input [(ngModel)] = "user.password" name =</pre>
"password" type="password" class="form-control"
placeholder="Password" required="required">
       </div>
       <br>
       <div class="form-group">
           <button type="submit" class="btn btn-primary</pre>
btn-block">Log in</putton>
       </div>
   </div>
   </form>
   <a</pre>
routerLink="/register">Create an Account</a>
```


Product-category-menu.component.html

```
<div class="menu-sidebar-content js-scrollbar1">
   <nav class="navbar-sidebar">
       family: Helvetica, sans-serif;"> Cuisines:
          <i class="fa fa-angle-double-right"</pre>
style="font-size:14px"></i></i>
              <a style="text-decoration:none"</pre>
routerLink="/category"
[ngClass]="{'activelink':clicked}" (click)="Clicked()">
              All
              </a>
          style="line-height: 2.3;" *ngFor="let
tempProductCategory of productCategories">
<i class="fa fa-angle-double-right" style="font-</pre>
size:14px"></i>
              <a style="text-decoration:none"</pre>
routerLink="/category/{{ tempProductCategory.id }}"
routerLinkActive="active-link" (click)="UnClicked()">
                 {{ tempProductCategory.cuisine name
}}
```

</a>

# Register.component.html

```
"username" type="text" class="form-control"
placeholder="Username" required="required">
        </div>
        <br>
        <div class="form-group">
            <input [(ngModel)] = "user.email" name =</pre>
"email" type="text" class="form-control"
placeholder="Email" required="required">
                                                  </div>
        <br>
        <div class="form-group">
            <input [(ngModel)] = "user.password" name =</pre>
"password" type="password" class="form-control"
placeholder="Password" required="required">
        </div>
        <br>
        <div class="form-group">
            <input [(ngModel)] = "user.phone" name =</pre>
"phone" type="text" class="form-control"
placeholder="phone" required="required">
        </div>
        <br>
        <h6>Address</h6>
        <div class="form-group">
```

```
<input [(ngModel)] = "user.city" name =</pre>
"city" type="text" class="form-control"
placeholder="city" required="required">
        </div>
        <br>
        <div class="form-group">
            <input [(ngModel)] = "user.street" name =</pre>
"street" type="text" class="form-control"
placeholder="street" required="required">
        </div>
        <br>
        <div class="form-group">
            <input [(ngModel)] = "user.zipcode" name =</pre>
"zipcode" type="text" class="form-control"
placeholder="zipCode" required="required">
        </div>
        <br>
        <div class="form-group">
            <button type="submit" class="btn btn-primary</pre>
btn-block">Register</putton>
        </div>
```

```
</form>
  <a routerLink="/login">Back
to Login</a>
</div>
```

## Search-component.html

#### Index.html

```
<!doctype html>
```

## Karma.conf.js

```
require('karma-jasmine'),
require('karmachrome-launcher'), require('karma-
jasmine-htmlreporter'),
```

```
require('karma-coverage'),
require('@angulardevkit/buildangular/plugins/karma')
   ], client:
       jasmine: {
                           },
clearContext: false
jasmineHtmlReporter: {
suppressAll: true
   }, coverageReporter: {
                                   dir:
require('path').join(__dirname,
'./coverage/foodbox'),
subdir: '.', reporters: [
       { type: 'html' },
       { type: 'text-summary' }
       }, reporters:
['progress', 'kjhtml'], port: 9876,
colors: true, logLevel:
config.LOG_INFO, autoWatch: true,
browsers: ['Chrome'], singleRun:
false,
restartOnFileChange: true
```

});

```
};
```

tsconfig.app.json

```
{
  "extends": "./tsconfig.json",
  "compilerOptions": {
    "outDir": "./out-tsc/app",
    "types": []
},
  "files": [
    "src/main.ts",
    "src/polyfills.ts"
],
  "include": [
    "src/**/*.d.ts"
]
}
```

tsconfig.spec.json

```
{
   "extends": "./tsconfig.json", "compilerOptions": {
```

```
"outDir": "./out-tsc/spec",
    "types": [
        "jasmine"
    ]
},
"files": [
        "src/test.ts",
        "src/polyfills.ts"
],
    "include": [
        "src/**/*.spec.ts",
        "src/**/*.d.ts"
]
}
```