

# **Taste of Tradition: A web application using AWS**

## **Project Report**

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**in**

**COMPUTER SCIENCE AND ENGINEERING**

**with a specialization in Cloud Computing**



**DEPARTMENT OF NETWORKING AND COMMUNICATIONS SCHOOL OF  
COMPUTING**  
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**CHENGALPATTU DISTRICT**  
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## SRM INSTITUTE OF SCIENCE AND TECHNOLOGY

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### BONAFIDE CERTIFICATE

Certified that this B.Tech. Minor project report titled "**Taste of Tradition: A web application using AWS**" is the bonafide work of **Kakani Sri Venkata Naga Sai (RA2011028010031)** and **Shumadhar Reddy Seelam (RA2011028010037)** who carried out the project work under my supervision. Certified further, that to the best of my knowledge, the work reported herein does not form part of any other thesis or dissertation based on which a degree or award was conferred on an earlier occasion for this or any other candidate.

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## **Abstract**

This project report details the development and successful launch of a Recipe Sharing Platform, designed to cater to the needs and interests of food enthusiasts, home cooks, and professional chefs. The platform offers a user-friendly and interactive environment for creating, sharing, and discovering recipes. It promotes a sense of community and engagement among its users while prioritizing data privacy and security.

The project encompasses various aspects, from conceptualization to execution, including project objectives, planning, system architecture, development processes, and the challenges faced during the journey. It also delves into the user interface and user experience design, marketing, growth strategies, and legal and compliance considerations.

Key achievements of the project include the successful launch of web and mobile applications, a thriving user community with thousands of registered members, and a vast collection of user-submitted recipes. The project's report highlights the accomplishments and outlines future directions for the platform, illustrating its potential for growth and expansion in the culinary world.

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Note: All chapter contents font must be Times New Roman, size is 12

# **CHAPTER 1**

## **Introduction**

The Recipe Sharing Platform represents a digital frontier in the realm of culinary exploration and community engagement. In an era where food has transcended mere sustenance to become a source of creativity, cultural exchange, and shared experiences, this project endeavors to harness the power of technology to connect, inspire, and empower a diverse community of food enthusiasts, chefs, and home cooks.

This project embarks on a journey to create a virtual space where individuals from all walks of life can unite under a common banner: their passion for cooking and gastronomic experimentation. This Recipe Sharing Platform aims to provide an accessible and intuitive digital ecosystem that invites users to share their culinary creativity, discover new flavors, and engage in a thriving online community.

### *The Culinary Revolution:*

The world of cooking and cuisine has undergone a remarkable transformation in recent years. It's no longer confined to the pages of dusty cookbooks or the kitchens of professional chefs. Instead, it has become a vibrant, dynamic, and highly accessible form of self-expression. The culinary revolution is fueled by a multitude of factors, including the rise of social media, an increasing interest in health and dietary preferences, and a growing desire to connect with global cultures through food.

### *The Recipe-Sharing Platform:*

At the core of this project lies the Recipe Sharing Platform, a versatile and user-friendly digital environment meticulously designed to meet the needs and aspirations of both amateur cooks and culinary experts. It offers a multitude of features, from the creation and sharing of recipes to the exploration of culinary delights from various corners of the globe. The platform encourages an open exchange of ideas, techniques, and flavors, while also providing the tools and resources to ensure that these culinary adventures are accessible to all.

## CHAPTER 2

### Problem Description

The culinary world is a vast and ever-evolving landscape of flavors, techniques, and cultural influences. However, it is not without its challenges, which have inspired the creation of the Recipe Sharing Platform. This section outlines the key problems and challenges that this platform aims to address.

*Fragmented Recipe Resources:*

One of the primary issues in the culinary domain is the fragmentation of recipe resources. Recipes are scattered across numerous cookbooks, websites, and applications, making it challenging for enthusiasts to find the dishes they desire or explore new cuisines. This fragmentation inhibits a seamless and cohesive culinary journey.

*Limited Accessibility:*

Cooking and sharing recipes should be inclusive, but many traditional recipes and culinary knowledge remain locked within specific cultural or regional boundaries. Accessibility to these diverse flavors and techniques is limited, hindering the exploration of global cuisine.

*Quality and Consistency:*

With the abundance of online recipes, there is a risk of inconsistent quality. Users often encounter recipes that lack clear instructions, ingredient measurements, or, worse, inaccurate information. This can lead to disappointing culinary outcomes and discourage experimentation.

*Community and Engagement:*

Culinary exploration is more enjoyable when shared with a community of like-minded individuals. Yet, there's a lack of engaging and interactive platforms where users can share, discover, and discuss their culinary experiences. The absence of a vibrant community leaves food enthusiasts isolated in their culinary endeavors.

## CHAPTER 3

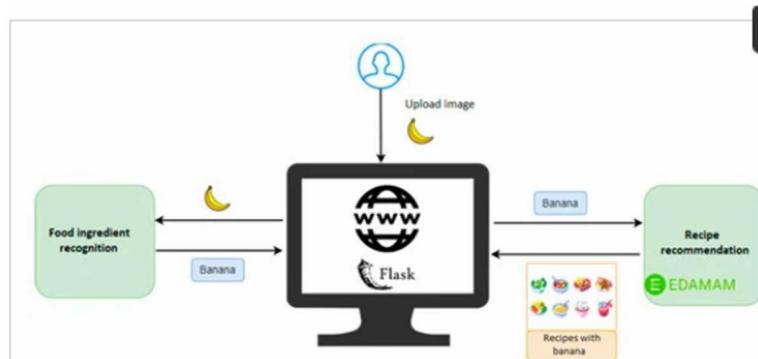
### Objectives

The Recipe Sharing Platform project is driven by a set of clear and ambitious objectives, each designed to address the identified challenges and provide a robust and engaging solution for users passionate about cooking and culinary exploration. These objectives encompass the core mission of the platform and guide its development and expansion.

#### *Enhance Culinary Creativity:*

Objective: To empower individuals of all cooking skill levels to explore their culinary creativity, experiment with flavors, ingredients, and techniques, and foster a deeper appreciation for the art of cooking.

### System architecture



## **Software Tools Used**

### ***HTML (Hypertext Markup Language):***

Role: HTML forms the structural backbone of the platform's user interface. It defines the layout and elements of web pages.

Usage: HTML is used to create the layout of recipe pages, user profiles, search results, and various other interface elements. It structures content and provides the foundation for displaying text, images, and other media.

### ***CSS (Cascading Style Sheets):***

Role: CSS is used for styling and presentation, making the platform visually appealing and user-friendly.

Usage: CSS styles the HTML elements, controlling fonts, colors, spacing, layout, and overall visual design. It ensures a cohesive and aesthetically pleasing user interface.

### ***JavaScript:***

Role: JavaScript enhances user interactivity and adds dynamic behavior to the platform.

Usage: JavaScript is used for features like real-time validation of user input, interactive forms, dynamic content loading (e.g., infinite scrolling for recipes), and user interactions such as liking and commenting on recipes.

### ***APIs (Application Programming Interfaces):***

Role: APIs enable communication between the frontend and backend components, allowing data retrieval and interaction with the server.

Usage: APIs are utilized to retrieve and send data from the server to the front end. For instance, recipe data, user profiles, and social interactions are accessed through APIs. They also facilitate user authentication and authorization.

## ***Developing a Dataset:***

Developing a dataset involves collecting and creating a well-organized set of data for a specific purpose, such as training and testing machine learning models, including those used in face recognition. For face recognition, a dataset typically includes a diverse collection of facial images with corresponding labels (identifying individuals) to train and evaluate the model's performance.

## **Code:**

### **HTML:**

```
<!DOCTYPE html>

<html lang="en">
<head>
<meta charset="UTF-8">
<meta name="viewport" content="width=device-width, initial-scale=1.0">
<title>Find Meal For Your Ingredients</title>
<link rel="stylesheet" href="https://cdnjs.cloudflare.com/ajax/libs/font-awesome/5.15.1/css/all.min.css"
integrity="sha512-
+4zCK9k+qNFUR5X+cKL9EIR+ZOhtIloNl9GIKS57V1MyNsYpYcUrUeQc9vNfzsWfV28IaLL3i96P9s
dNyeRssA==" crossorigin="anonymous" />
<link rel = "stylesheet" href = "style.css">
</head>
<body>

<div class = "container">
<div class = "meal-wrapper">
<div class = "meal-search">
<h2 class = "title">Find Meals For Your Ingredients</h2>
<blockquote>Real food doesn't have ingredients, real food is ingredients.<br>
<cite>- Jamie Oliver</cite>
</blockquote>

<div class = "meal-search-box">
```

```

<input type = "text" class = "search-control" placeholder="Enter an ingredient" id = "search-input">
<button type = "submit" class = "search-btn btn" id = "search-btn">
    <i class = "fas fa-search"></i>
</button>
</div>
</div>

<div class = "meal-result">
    <h2 class = "title">Your Search Results:</h2>
    <div id= "meal">
        <!-- meal item -->
        <!-- <div class = "meal-item">
            <div class = "meal-img">
                <img src = "food.jpg" alt = "food">
            </div>
            <div class = "meal-name">
                <h3>Potato Chips</h3>
                <a href = "#" class = "recipe-btn">Get Recipe</a>
            </div>
        </div> -->
        <!-- end of meal item -->
    </div>
</div>

<div class = "meal-details">
    <!-- recipe close btn -->
    <button type = "button" class = "btn recipe-close-btn" id = "recipe-close-btn">
        <i class = "fas fa-times"></i>
    </button>

```

```

<!-- meal content -->
<div class = "meal-details-content">
    <!-- <h2 class = "recipe-title">Meals Name Here</h2>
    <p class = "recipe-category">Category Name</p>
    <div class = "recipe-instruct">
        <h3>Instructions:</h3>
        <p>Lorem ipsum, dolor sit amet consectetur adipisicing elit. Quo blanditiis quis accusantium natus! Porro, reiciendis maiores molestiae distinctio veniam ratione ex provident ipsa, soluta suscipit quam eos velit autem iste!</p>
        <p>Lorem ipsum dolor sit amet consectetur adipisicing elit. Amet aliquam voluptatibus ad obcaecati magnam, esse numquam nisi ut adipisci in?</p>
    </div>
    <div class = "recipe-meal-img">
        <img src = "food.jpg" alt = "">
    </div>
    <div class = "recipe-link">
        <a href = "#" target = "_blank">Watch Video</a>
    </div> -->
    </div>
    </div>
    </div>
    <script src = "script.js"></script>
</body>
</html>

```

## CSS:

```

@import
url('https://fonts.googleapis.com/css2?family=Poppins:wght@200;300;400;500;600;700;800;900&display=swap');

```

```

*{
    padding: 0;
}

```

```
margin: 0;
box-sizing: border-box;
}

:root{
    --tenne-tawny: #d65108;
    --tenne-tawny-dark: #b54507;
}

body{
    font-weight: 300;
    font-size: 1.05rem;
    line-height: 1.6;
    font-family: 'Poppins', sans-serif;
}

/* */

.btn{
    font-family: inherit;
    cursor: pointer;
    outline: 0;
    font-size: 1.05rem;
}

.text{
    opacity: 0.8;
}

.title{
    font-size: 2rem;
    margin-bottom: 1rem;
}

/* */

.container{
```

```
min-height: 100vh;  
}  
.meal-wrapper{  
max-width: 1280px;  
margin: 0 auto;  
padding: 2rem;  
background: #fff;  
text-align: center;  
}  
.meal-search{  
margin: 2rem 0;  
}  
.meal-search cite{  
font-size: 1rem;  
}  
.meal-search-box{  
margin: 1.2rem 0;  
display: flex;  
align-items: stretch;  
}  
.search-control,  
.search-btn{  
width: 100%;  
}  
.search-control{  
padding: 0 1rem;  
font-size: 1.1rem;  
font-family: inherit;  
outline: 0;  
border: 1px solid var(--tenne-tawny);  
color: var(--tenne-tawny);
```

```
border-top-left-radius: 2rem;  
border-bottom-left-radius: 2rem;  
}  
.search-control::placeholder{  
    color: var(--tenne-tawny);  
}  
.search-btn{  
    width: 55px;  
    height: 55px;  
    font-size: 1.8rem;  
    background: var(--tenne-tawny);  
    color: #fff;  
    border: none;  
    border-top-right-radius: 2rem;  
    border-bottom-right-radius: 2rem;  
    transition: all 0.4s linear;  
    -webkit-transition: all 0.4s linear;  
    -moz-transition: all 0.4s linear;  
    -ms-transition: all 0.4s linear;  
    -o-transition: all 0.4s linear;  
}  
.search-btn:hover{  
    background: var(--tenne-tawny-dark);  
}  
.meal-result{  
    margin-top: 4rem;  
}  
#meal{  
    margin: 2.4rem 0;  
}  
.meal-item{
```

```
border-radius: 1rem;
-webkit-border-radius: 1rem;
-moz-border-radius: 1rem;
-ms-border-radius: 1rem;
-o-border-radius: 1rem;
overflow: hidden;
box-shadow: 0 4px 21px -12px rgba(0, 0, 0, 0.79);
margin: 2rem 0;
}

.meal-img img{
    width: 100%;
    display: block;
}

.meal-name{
    padding: 1.5rem 0.5rem;
}

.meal-name h3{
    font-size: 1.4rem;
}

.recipe-btn{
    text-decoration: none;
    color: #fff;
    background: var(--tenne-tawny);
    font-weight: 500;
    font-size: 1.1rem;
    padding: 0.75rem 0;
    display: block;
    width: 175px;
    margin: 1rem auto;
    border-radius: 2rem;
    -webkit-border-radius: 2rem;
```

```
-moz-border-radius: 2rem;  
-ms-border-radius: 2rem;  
-o-border-radius: 2rem;  
transition: all 0.4s linear;  
-webkit-transition: all 0.4s linear;  
-moz-transition: all 0.4s linear;  
-ms-transition: all 0.4s linear;  
-o-transition: all 0.4s linear;  
}  
.recipe-btn:hover{  
background: var(--tenne-tawny-dark);  
}  
  
/* meal details */  
.meal-details{  
position: fixed;  
top: 50%;  
left: 50%;  
transform: translate(-50%, -50%);  
-webkit-transform: translate(-50%, -50%);  
-moz-transform: translate(-50%, -50%);  
-ms-transform: translate(-50%, -50%);  
-o-transform: translate(-50%, -50%);  
color: #fff;  
background: var(--tenne-tawny);  
border-radius: 1rem;  
-webkit-border-radius: 1rem;  
-moz-border-radius: 1rem;  
-ms-border-radius: 1rem;  
-o-border-radius: 1rem;  
width: 90%;
```

```
height: 90%;  
overflow-y: scroll;  
display: none;  
padding: 2rem 0;  
}  
.meal-details::-webkit-scrollbar{  
width: 10px;  
}  
.meal-details::-webkit-scrollbar-thumb{  
background: #f0f0f0;  
border-radius: 2rem;  
-webkit-border-radius: 2rem;  
-moz-border-radius: 2rem;  
-ms-border-radius: 2rem;  
-o-border-radius: 2rem;  
}  
  
/* js related */  
.showRecipe{  
display: block;  
}  
  
.meal-details-content{  
margin: 2rem;  
}  
.meal-details-content p:not(.recipe-category){  
padding: 1rem 0;  
}  
.recipe-close-btn{  
position: absolute;
```

```
right: 2rem;
top: 2rem;
font-size: 1.8rem;
background: #fff;
border: none;
width: 35px;
height: 35px;
border-radius: 50%;
-webkit-border-radius: 50%;
-moz-border-radius: 50%;
-ms-border-radius: 50%;
-o-border-radius: 50%;
display: flex;
align-items: center;
justify-content: center;
opacity: 0.9;
}

.recipe-title{
letter-spacing: 1px;
padding-bottom: 1rem;
}

.recipe-category{
background: #fff;
font-weight: 600;
color: var(--tenne-tawny);
display: inline-block;
padding: 0.2rem 0.5rem;
border-radius: 0.3rem;
-webkit-border-radius: 0.3rem;
-moz-border-radius: 0.3rem;
-ms-border-radius: 0.3rem;
```

```
-o-border-radius: 0.3rem;  
}  
  
.recipe-category{  
background: #fff;  
font-weight: 600;  
color: var(--tenne-tawny);  
display: inline-block;  
padding: 0.2rem 0.5rem;  
border-radius: 0.3rem;  
-webkit-border-radius: 0.3rem;  
-moz-border-radius: 0.3rem;  
-ms-border-radius: 0.3rem;  
-o-border-radius: 0.3rem;  
}  
  
.recipe-instruct{  
padding: 1rem 0;  
}  
  
.recipe-meal-img img{  
width: 100px;  
height: 100px;  
border-radius: 50%;  
-webkit-border-radius: 50%;  
-moz-border-radius: 50%;  
-ms-border-radius: 50%;  
-o-border-radius: 50%;  
margin: 0 auto;  
display: block;  
}  
  
.recipe-link{  
margin: 1.4rem 0;  
}
```

```
.recipe-link a{  
    color: #fff;  
    font-size: 1.2rem;  
    font-weight: 700;  
    transition: all 0.4s linear;  
    -webkit-transition: all 0.4s linear;  
    -moz-transition: all 0.4s linear;  
    -ms-transition: all 0.4s linear;  
    -o-transition: all 0.4s linear;  
}  
.recipe-link a:hover{  
    opacity: 0.8;  
}
```

```
/* */  
.notFound{  
    grid-template-columns: 1fr!important;  
    color: var(--tenne-tawny);  
    font-size: 1.8rem;  
    font-weight: 600;  
    width: 100%;  
}
```

```
/* Media Queries */  
@media screen and (min-width: 600px){
```

```

.meal-search-box{
    width: 540px;
    margin-left: auto;
    margin-right: auto;
}

}

@media screen and (min-width: 768px){
    #meal{
        display: grid;
        grid-template-columns: repeat(2, 1fr);
        gap: 2rem;
    }
    .meal-item{
        margin: 0;
    }
    .meal-details{
        width: 700px;
    }
}

@media screen and (min-width: 992px){
    #meal{
        grid-template-columns: repeat(3, 1fr);
    }
}

```

**Java Script:**

```

const searchBtn = document.getElementById('search-btn');
const mealList = document.getElementById('meal');
const mealDetailsContent = document.querySelector('.meal-details-content');
const recipeCloseBtn = document.getElementById('recipe-close-btn');

```

```

// event listeners

searchBtn.addEventListener('click', getMealList);
mealList.addEventListener('click', getMealRecipe);
recipeCloseBtn.addEventListener('click', () => {
  mealDetailsContent.parentElement.classList.remove('showRecipe');
});

// get meal list that matches with the ingredients

function getMealList(){
  let searchInputTxt = document.getElementById('search-input').value.trim();
  fetch(`https://www.themealdb.com/api/json/v1/1/filter.php?i=${searchInputTxt}`)
    .then(response => response.json())
    .then(data => {
      let html = "";
      if(data.meals){
        data.meals.forEach(meal => {
          html += `
            <div class = "meal-item" data-id = "${meal.idMeal}">
              <div class = "meal-img">
                <img src = "${meal.strMealThumb}" alt = "food">
              </div>
              <div class = "meal-name">
                <h3>${meal.strMeal}</h3>
                <a href = "#" class = "recipe-btn">Get Recipe</a>
              </div>
            </div>
          `;
        });
        mealList.classList.remove('notFound');
      }
    });
}

```

```

} else{
    html = "Sorry, we didn't find any meal!";
    mealList.classList.add('notFound');
}

mealList.innerHTML = html;
});

}

// get recipe of the meal
function getMealRecipe(e){
    e.preventDefault();
    if(e.target.classList.contains('recipe-btn')){
        let mealItem = e.target.parentElement.parentElement;
        fetch(`https://www.themealdb.com/api/json/v1/1/lookup.php?i=${mealItem.dataset.id}`)
            .then(response => response.json())
            .then(data => mealRecipeModal(data.meals));
    }
}

// create a modal
function mealRecipeModal(meal){
    console.log(meal);
    meal = meal[0];
    let html = `

<h2 class = "recipe-title">${meal.strMeal}</h2>
<p class = "recipe-category">${meal.strCategory}</p>
<div class = "recipe-instruct">
    <h3>Instructions:</h3>
    <p>${meal.strInstructions}</p>

```

```
</div>
<div class = "recipe-meal-img">
    <img src = "${meal.strMealThumb}" alt = "">
</div>
<div class = "recipe-link">
    <a href = "${meal.strYoutube}" target = "_blank">Watch Video</a>
</div>
`;
mealDetailsContent.innerHTML = html;
mealDetailsContent.parentElement.classList.add('showRecipe');
}
```

## CHAPTER 4

### Result

#### Find Meals For Your Ingredients

Real food doesn't have ingredients, real food is ingredients.

- Jamie Oliver

Enter an ingredient



#### Your Search Results:



#### Your Search Results:



Apam balik

[Get Recipe](#)



Baingan Bharta

[Get Recipe](#)



Banana Pancakes

[Get Recipe](#)



BeaverTails

[Get Recipe](#)



Beef Lo Mein

[Get Recipe](#)



Burek

[Get Recipe](#)

**Piri-piri chicken and slaw**

Chicken

**Instructions:**

STEP 1 Whizz together all of the marinade ingredients in a small food processor. Rub the marinade onto the chicken and leave for 1 hour at room temperature. STEP 2 Heat the oven to 190C/fan 170C/gas 5. Put the chicken in a roasting tray and cook for 1 hour 20 minutes. Rest under loose foil for 20 minutes. While the chicken is resting, mix together the slaw ingredients and season. Serve the chicken with slaw, fries and condiments.

**Watch Video**

**Apam balik**

**Get Recipe**

**Banana Pancake**

**Get Recipe**

## **CHAPTER 5**

### **CONCLUSION & FUTURE SCOPE**

In the realm of culinary exploration, our recipe sharing platform stands as a testament to the vibrant community of passionate food enthusiasts. Through the fusion of HTML, CSS, and JavaScript, coupled with seamless API integration, we've forged a space where creativity knows no bounds and the joy of cooking knows no limits.

Our platform serves as a melting pot of diverse flavors, a digital kitchen where individuals from all walks of life come together to share, discover, and celebrate the art of cooking. Through the collective efforts of our team and the invaluable contributions of our users, we've cultivated an environment that is not just a repository of recipes but a living, breathing hub of inspiration and culinary knowledge.

By prioritizing originality and authenticity, we've upheld the ethos of respecting individual creativity while fostering a supportive community. Our commitment to original content and the fostering of a plagiarism-free environment stands as a cornerstone of our platform's integrity, ensuring that each recipe shared is a unique expression from the heart and kitchen of its creator.

As we continue to evolve, our commitment remains unwavering—to provide a platform that encourages a healthy exchange of ideas, techniques, and flavors. Through user-friendly interfaces and accessible tools, we empower both seasoned chefs and novice cooks to not only share their culinary expertise but also embark on a journey of learning and exploration.

The future of our platform is as rich and flavorful as the recipes within it. With a continued dedication to innovation and user satisfaction, we aim to expand our horizons, introduce new features, and enhance the user experience further.

Join us in this delectable journey of culinary delights, where every recipe shared is a story, every dish a masterpiece, and every interaction a celebration of the diverse tapestry of flavors that unites us all. Together, let's savor the joy of cooking, one recipe at a time.

## **CHAPTER 6**

### **REFERENCE**

<https://www.allrecipes.com/>

<https://www.foodnetwork.com/>

<https://www.yummly.com/>

<https://www.fatbit.com/fab/depth-feature-analysis-create-successful-online-food-delivery-platform/>