

JS Back-End Regular Exam – Home Cooking Recipes

1. Exam Rules:

1. You have **6 hours**.
2. When you are ready, delete the **node_modules** folder, make sure all dependencies are listed in the **package.json** file and submit your archiving project.
3. You must use the provided HTML & CSS resources.
4. You may **add attributes** (such as **class** and **dataset**), but it is forbidden to **change existing** attributes (such as **class** and **id**).
5. You may **change "href"** attributes on links and add/change the **method** and **action** attributes of HTML Forms.
6. Use **Express.js** as a back-end framework.
7. Use **MongoDB** as a database with **mongoose**.
8. You can use whatever **view engine** you like (**express-handlebars**, EJS, Pug, etc.).
9. Use **bcrypt** for hashing the password.
10. It is **forbidden** to use **React**, **Vue**, **Angular**, etc.
11. All applications will be **examined** as follows:
 - The needed **dependencies** are installed with the command "**npm install**".
 - The application is **started** with the command "**npm run start**".
12. The examiners are **NOT** allowed to **change** anything in your code and will **NOT** use any **instruments outside** of the course scope.
13. You decide how to name your links.

IMPORTANT:

1. THE APPLICATION MUST START FROM THE FILE "INDEX.JS" ON PORT 3000!

2. ONLY THE LAST SUBMISSION WILL BE EVALUATED!

2. Application Overview

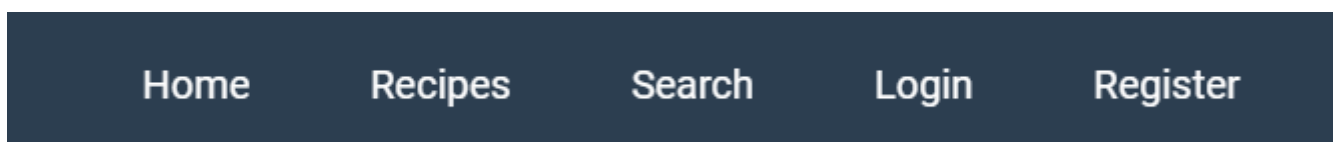
Get acquainted with the provided **HTML and CSS** and create an application for the **home cooking recipes**.

The visitors can **view** the **Home page**, **Recipes page** with available recipes. They can also **register** with a **name**, an **email** and **password**, allowing them to create their posts and to **recommend recipes they are interested in** (if the **current user** is **not** the author of the post). Authors can edit or delete their post at any time.

3. Functional Requirements

Guest (Not logged in)

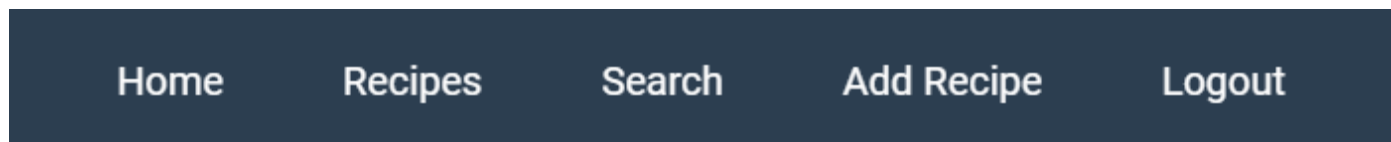
Guest navigation example:



The **application** should provide **Guest** (not logged in) users with the functionality to **Login**, **Register**, and **view** the **Home** page, **Recipes** page, and **Details** page.

Users (Logged in)

User navigation example:



The **application** should provide **Users** (logged in) with the functionality to:

- View the Home page and all other pages with logged-in navigation
- View Recipes page
- Create a new Recipe Post [Add Recipe]
- Access recipes details page [Details]
- Recommend recipes (if the current user is not the owner of the post)
- Delete or Edit the recipe post depending on the user's authentication (only for the owner of the current post)

4. Database Models

The **Database** of the **HomeCookingRecipes** application needs to support **two entities**:

User

- username – string (required),
- email - string (required),
- password - string (required)

Recipes

- title - string (required),
- ingredients- string (required),
- instructions- string (required),
- description - string (required),
- image: string (required),
- recommendList - a collection of Users (a reference to the User model)
- owner - object ID (a reference to the User model)

Note: When a user **recommend the recipes**, their **id** is added to the **recommendList** collection. You can add more entities, if you need.

Implement the entities with the **correct data types**.

5. Application Pages

Home Page (For logged in users and logged-out users)

Visualize **the last 3 added post**. Each recipe must show information about the **recipes name, description, image** as well as a page with **details** about the **recipe**.


[Home](#) [Recipes](#) [Search](#) [Add Recipe](#) [Logout](#)

Welcome to Home Cooking Recipes

Your go-to place for delicious and easy-to-make recipes.

[Explore Recipes](#)


Featured Recipes



Spaghetti Carbonara

A classic Italian pasta dish made with eggs, cheese, pancetta, and pepper.


[Read More](#)



Chicken Curry

A flavorful and spicy chicken curry made with a blend of aromatic spices.

[Read More](#)



Vegetable Stir Fry

A quick and easy stir fry with fresh vegetables and a savory sauce.

[Read More](#)

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If there are **NO** post in the database yet, display **"There are no recipes found yet!"**

[Home](#) [Recipes](#) [Search](#) [Add Recipe](#) [Logout](#)

Welcome to Home Cooking Recipes

Your go-to place for delicious and easy-to-make recipes.

[Explore Recipes](#)

Featured Recipes

There are no recipes found yet!

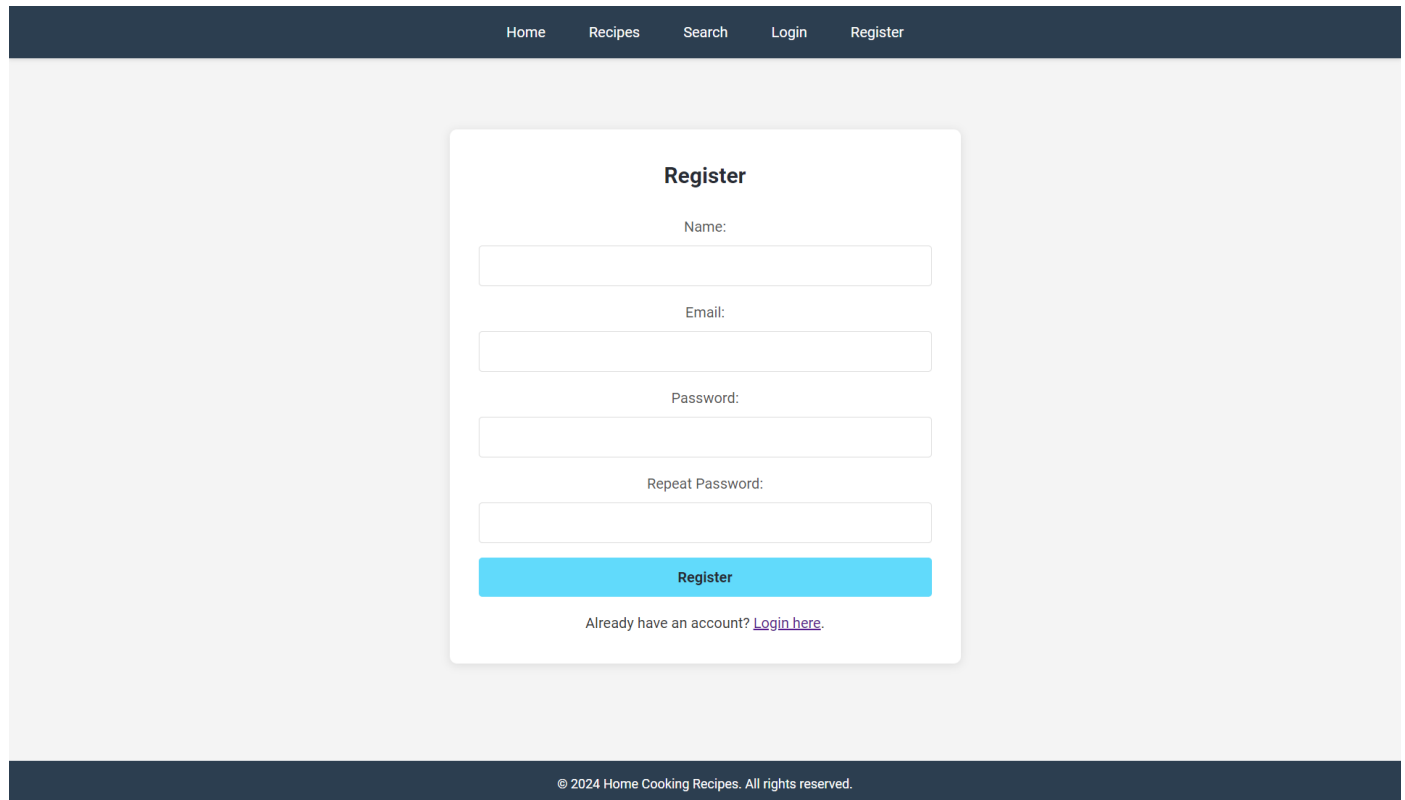
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Explore Recipes button must redirect to the **Catalog Page**.

Register Page (Logged Out User)

Register a user inside the database with a **name**, an **email** and **password**. The **password** inside the **database** must be hashed (**use bcrypt**), and both passwords **must match**! After **successful** registration, the user should be logged and **redirected** to the **Home page**. If the user tries to submit **invalid data**, an **error message** should be displayed and the already entered **data should be kept** in the input fields (except for the passwords). The **Login here** button should be redirected to the **Login Page**.

A user who is already logged in should **NOT** be able to reach this page by typing its URL (e.g. "http://localhost:3000/register") in the browser address bar.



The screenshot shows a web application with a dark blue header containing navigation links: Home, Recipes, Search, Login, and Register. The main content area is light gray and features a white 'Register' form. The form has five input fields: 'Name:', 'Email:', 'Password:', and 'Repeat Password:'. Below these fields is a blue 'Register' button. At the bottom of the form, there is a link: 'Already have an account? [Login here.](#)'. The footer is dark blue and contains the copyright notice: '© 2024 Home Cooking Recipes. All rights reserved.'

Login Page (Logged Out User)

Logging an already registered user with the correct **email** and **password**. After successful login, you should **redirect the user to the Home page**. If the user tries to submit **invalid data**, an **error message** should be displayed and the already entered **data should be kept** in the input fields (except for the passwords). The **Register here** button should be redirected to the **Register Page**.

A user who is already logged in should **NOT** be able to reach this page by typing its URL (e.g. "http://localhost:3000/login") in the browser address bar.

Home Recipes Search Login Register

Login

Email:

Password:

Login

Don't have an account? [Register here.](#)

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Logout (Logged in user)

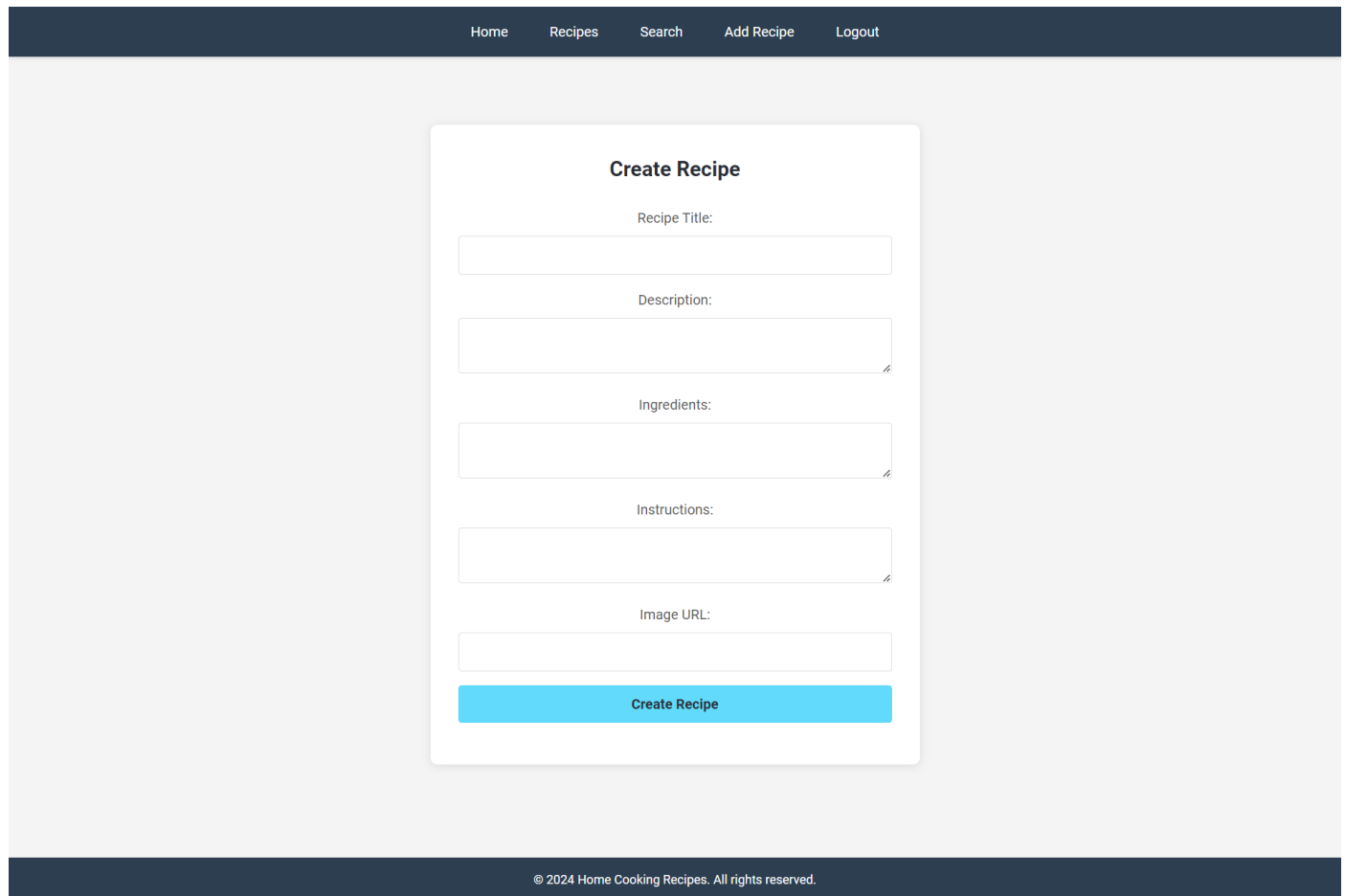
The logout action is available to **logged-in** users. Upon success, clear any session information and **redirect** the user to the **Home** page.

A user who is **NOT** logged in should **NOT** be able to reach this functionality by typing its URL (e.g. "http://localhost:3000/logout") in the browser address bar.

Create Recipes (Logged in User)

The **Create Recipes** page is available to **logged-in users**. It contains a form for adding new recipe post. Upon success, **redirect** the user to the **Recipes** page. If the user tries to submit **invalid data**, an **error message** should be displayed and the already entered **data should be kept** in the input fields.

A guest user (who is not logged in) should **NOT** be able to reach this page by typing its URL (e.g. "http://localhost:3000/recipes/create/1234") in the browser address bar.




The screenshot displays a web application interface for creating a new recipe. At the top, a dark blue navigation bar contains links for 'Home', 'Recipes', 'Search', 'Add Recipe', and 'Logout'. The main content area is light gray and features a white card titled 'Create Recipe'. This card contains a form with five text input fields: 'Recipe Title:', 'Description:', 'Ingredients:', 'Instructions:', and 'Image URL:'. Each field is followed by a small blue icon of a notepad and pencil. Below the input fields is a prominent blue button labeled 'Create Recipe'. The footer of the application is a dark blue bar with the copyright notice '© 2024 Home Cooking Recipes. All rights reserved.'

Recipes (For logged in users and logged out users)

A list of all recipes.. Each recipe must be displayed with the **name**, the **description**, and the **image**, and a button for **details** about the **specific post**. As in the picture below:

[Home](#) [Recipes](#) [Search](#) [Add Recipe](#) [Logout](#)


Recipe Catalog



Spaghetti Carbonara

A classic Italian pasta dish made with eggs, cheese, pancetta, and pepper.


[Read More](#)



Chicken Curry

A flavorful and spicy chicken curry made with a blend of aromatic spices.


[Read More](#)



Vegetable Stir Fry

A quick and easy stir fry with fresh vegetables and a savory sauce.


[Read More](#)



Baked Tomato, Mozzarella & Basil Risotto

A golden risotto form and you have this moreish baked tomato, mozzarella and basil risotto.

[Read More](#)



Soy-Baked Potatoes With Tuna Sriracha Mayo

Serve jacket potatoes with a spicy mayo with ginger for a fresh take.

[Read More](#)

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The [**Details**] button should be a link to the **details page** for the current recipe post.

If there are **NO** post in the database yet, display "**There are no recipes found yet!**"

Recipe Catalog

There are no recipes found yet!

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Details Page (For logged in users and logged out users)

All users should be able to **see the details about the recipes**. Clicking the **Details button** on the post card should display the details page. If the currently registered user **is the creator** of the post, the **Edit** and **Delete** buttons should be displayed. Otherwise, they **should not be available**.


Information about the recipes:

- **Title**
- **Description**
- **Ingredients**
- **Instructions**
- **Recommend**
- **Buttons** (Depending on the status of the currently logged in user)

Details Page (Logged out users)

If the user has not **logged in**, **no buttons** should be displayed.

[Home](#) [Recipes](#) [Search](#) [Login](#) [Register](#)



Spaghetti Carbonara

A classic Italian pasta dish made with eggs, cheese, pancetta, and pepper.

Ingredients:

200g spaghetti / 100g pancetta / 2 large eggs / 50g pecorino cheese / 50g parmesan / Freshly ground black pepper / Salt / 2 cloves of garlic / 50g unsalted butter

Instructions:

Put a large saucepan of water on to boil. Finely chop the pancetta, having first removed any rind. Finely grate both cheeses and mix them together. Beat the eggs in a medium bowl, season with a little freshly grated black pepper and set everything aside. Add 1 tsp salt to the boiling water, add the spaghetti and when the water comes back to the boil, cook at a constant simmer, covered, for 10 minutes or until al dente. Squash 2 peeled plump garlic cloves with the blade of a knife, just to bruise it. While the spaghetti is cooking, fry the pancetta with the garlic. Keep the heat hot for a few minutes and when the pancetta is golden and crisp, discard the garlic. Take the pan off the heat and set aside. Save some of the pasta water and then drain the spaghetti and add it to the pancetta. Mix most of the cheese in with the eggs, keeping a small handful back for sprinkling over later. Quickly pour the eggs and cheese into the pasta, lifting up the spaghetti so it mixes easily. Use the reserved water to keep it saucy, if necessary. Serve immediately with a little sprinkling of the remaining cheese and a grating of black pepper.


People Who Recommend: 0

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Details Page (Logged in user and creator of the current post)

If the **currently logged-in** user is the **owner** (the user who **created the recipe post**), he should see the **[Delete]** and **[Edit]** buttons.

HomeRecipesSearchAdd RecipeLogout



Spaghetti Carbonara

A classic Italian pasta dish made with eggs, cheese, pancetta, and pepper.

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People Who Recommend: 0

EditDelete


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Details Page (Logged in user who has not recommend recipe)

If the currently logged-in user is **not the owner** (a user who is **not** the creator of this recipe post) and **he has not recommend the post**, he should see a **Recommend** button. Each **user who is NOT the owner of the current post** must be able to click on the **[Recommend]** button and **recommend current recipe**. If **successful**, redirect the user to the **current recipe post details page**.

A user who is owner of the recipe should **NOT** be able to reach this functionality by typing its URL (e.g. "http://localhost:3000/recipes/recommend/1234") in the browser address bar.

[Home](#) [Recipes](#) [Search](#) [Add Recipe](#) [Logout](#)



Spaghetti Carbonara

A classic Italian pasta dish made with eggs, cheese, pancetta, and pepper.

Ingredients:

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People Who Recommend: 0


[Recommend](#)

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Details Page (Logged in user already recommend recipe post)

If the currently logged in user is **not the owner** and has **already recommend the recipe post**, he should see **[You've already recommended this recipe!]** and **People Who Recommend** must increase by one.

HomeRecipesSearchAdd RecipeLogout



Spaghetti Carbonara

A classic Italian pasta dish made with eggs, cheese, pancetta, and pepper.

Ingredients:
200g spaghetti / 100g pancetta / 2 large eggs / 50g pecorino cheese / 50g parmesan / Freshly ground black pepper / Salt / 2 cloves of garlic / 50g unsalted butter

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People Who Recommend: 1

You've already recommended this recipe!

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Delete Recipe Post (Logged in user and owner of the current post)

Each **owner** of the recipe post must be able to click on the **[Delete]** button and **delete the current recipe** from the database. After this, the user must be redirected to the **Recipes** page.

A user who is not the owner of the recipe should **NOT** be able to reach this functionality by typing its URL (e.g. "http://localhost:3000/recipes/delete/1234") in the browser address bar.

Edit Recipe Post (Logged in user and owner of the current post)

Each **owner** can edit their **post**. Clicking the **[Edit]** button for a specific post on the details page should display the **Edit page**, all fields being populated with recipe data. It contains a form with input fields for all relevant properties. If **successful**, redirect the user to the **current recipe post details page**. If the user tries to submit **invalid data**, an **error message** should be displayed and the already entered **data should be kept** in the input fields.

A user who is not the owner of the recipes should **NOT** be able to reach this page by typing its URL (e.g. "http://localhost:3000/recipes/edit/1234") in the browser address bar.

Home Recipes Search Add Recipe Logout

Edit Recipe

Recipe Title:

Spaghetti Carbonara

Description:

A classic Italian pasta dish made with eggs, cheese, pancetta, and pepper.

Ingredients:

200g spaghetti / 100g pancetta / 2 large eggs / 50g pecorino cheese / 50g parmesan / Freshly ground black pepper / Salt / 2 cloves of garlic / 50g unsalted butter.

Instructions:

Put a large saucepan of water on to boil. Finely chop the pancetta, having first removed any rind. Finely grate both cheeses and mix them together. Beat the eggs in a medium...

Image URL:

https://static01.nyt.com/images/2021/02/14/dining/carbonara-hoi

Save Changes

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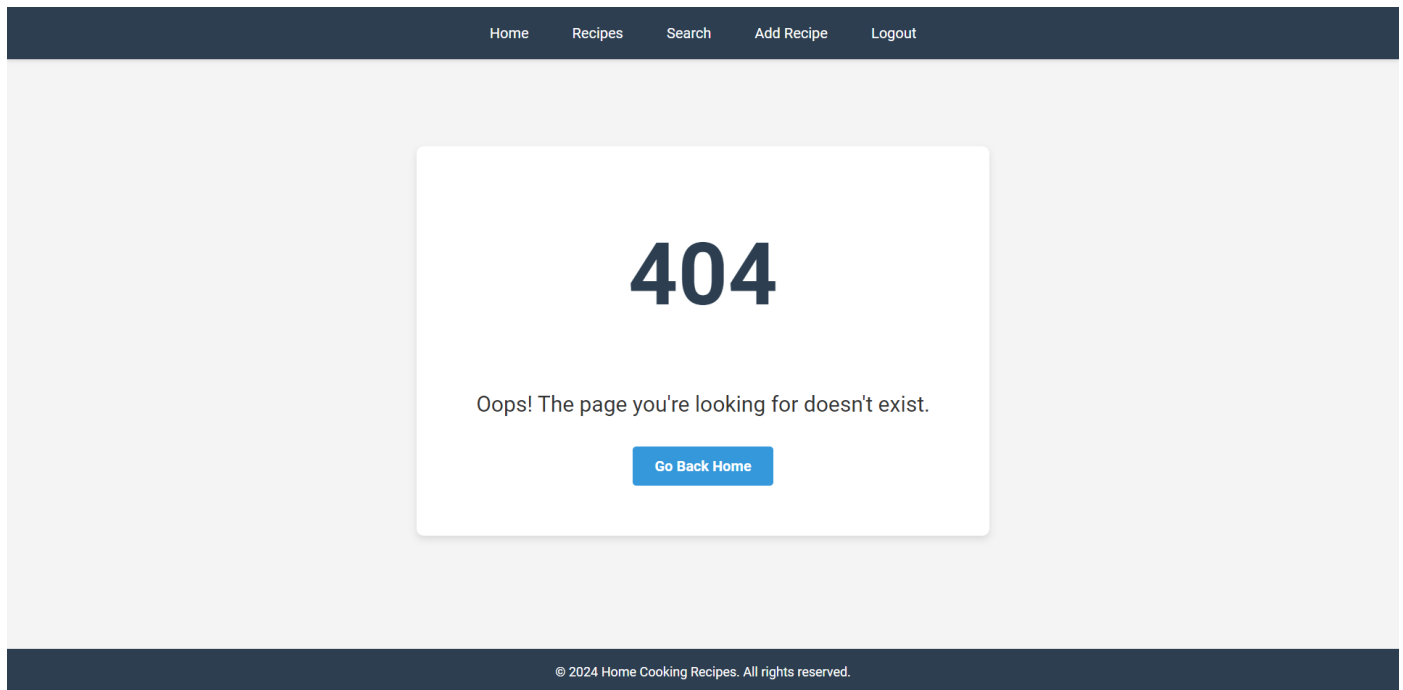
6. Security Requirements (Routes Guards)

The **Security Requirements** are mainly **access** requirements. Configurations about which users can access specific functionalities and pages.

- **Guest** (not logged in) users can access the **Home** page.
- **Guest** (not logged in) users can access the **Login** page and functionality.
- **Guest** (not logged in) users can access the **Register** page and functionality.
- **Guest** (not logged in) and **Users** (logged in) can access the **Recipes (Listed all recipes posts)**.
- **Guest** (not logged in) can access the **Details** page without functionality.
- **Guest** (not logged in) can access the **Search** page and functionality.

- **Users** (logged in) can access the **Home** page.
- **Users** (logged in) can access the **Details** page and functionality.
 - **Users** (not post owners) can **recommend other's post**.
 - **Users** (post owners) can **Edit** and **Delete** the current post
- **Users** (logged in) can access the **Search** page and functionality.
- **Users** (logged in) can access the **Add Recipe** page and functionality.
- **Users** (logged in) can access the **Logout** functionality.

Use the following view for **invalid paths**:



The **Go Back Home** button should be redirected to the **Home Page**.

7. Validation and Error Handling

The application should **notify** the users about the result of their actions.

In case of error, you should display div with class "**error-container**"

You can choose to display the first error or all of them. You have complete freedom to choose the content of the error message you will display, as long as it is clear what exactly the error is.

Login / Register

You should make the following validations:

- The **name** should be **between 2 and 20 characters** long
- The **email** should be **at least 10 characters** long
- The **password** should be **at least 4 characters** long
- The **repeat password** should be **equal to the password**

[Home](#) [Recipes](#) [Search](#) [Login](#) [Register](#)

Login

Email:

Password:

Login

Don't have an account? [Register here.](#)

Invalid email or password

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Recipes

You should make the following validations while **creating** or **editing** a recipes post:

- The **Title** should be **at least 2 characters**
- The **Description** should be **between 10 and 100 characters long**
- The **Ingredients** should be **between 10 and 200 characters long**
- The **Instructions** should be **at least 10 characters long**
- The **Image** should start with **http://** or **https://**

[Home](#) [Recipes](#) [Search](#) [Add Recipe](#) [Logout](#)

Create Recipe

Recipe Title:

Description:

Ingredients:

Instructions:

Image URL:

Create Recipe

Path `title` is required.

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8. * Bonus – Search

Search for recipes. Filter all matches by title, which includes a search string (case insensitive). When the search is first open, all recipes should be displayed.

[Home](#) [Recipes](#) [Search](#) [Add Recipe](#) [Logout](#)

Search Recipes


Search



Spaghetti Carbonara

A classic Italian pasta dish made with eggs, cheese, pancetta, and pepper.


Read More



Chicken Curry

A flavorful and spicy chicken curry made with a blend of aromatic spices.

Read More



Vegetable Stir Fry

A quick and easy stir fry with fresh vegetables and a savory sauce.

Read More


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After clicking on the **[Search]** button If there are any matching matches from the search, show each of them.

[Home](#) [Recipes](#) [Search](#) [Add Recipe](#) [Logout](#)

Search Recipes

Search



Chicken Curry

A flavorful and spicy chicken curry made with a blend of aromatic spices.

Read More

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If there are **no** search matches, display:

[Home](#) [Recipes](#) [Search](#) [Add Recipe](#) [Logout](#)

Search Recipes

There are no recipes found yet!

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GOOD LUCK! 😊