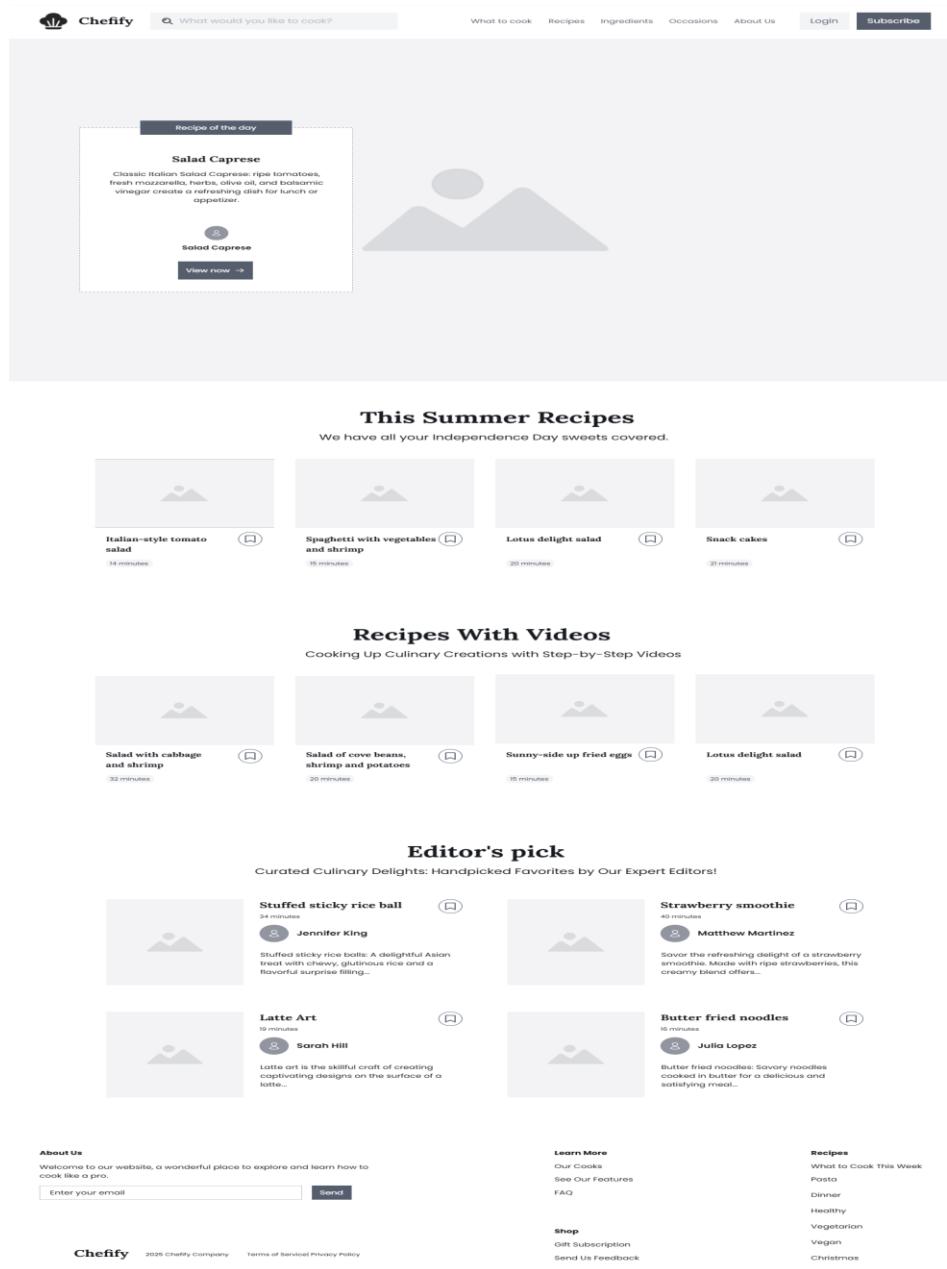


Project Title: Digital Cookbook

1. Client-side



The wireframe illustrates the layout of the home page for a digital cookbook. At the top, there's a header bar with the Cheify logo, a search bar, and navigation links for "What to cook", "Recipes", "Ingredients", "Occasions", "About Us", "Login", and "Subscribe". Below the header, a "Recipe of the day" section features a thumbnail for "Salad Caprese" with a brief description and a "View now →" button. To the right is a large, empty placeholder area for user profile information. The main content area is titled "This Summer Recipes" and includes a sub-note: "We have all your Independence Day sweets covered." It displays four recipe cards: "Italian-style tomato salad" (14 minutes), "Spaghetti with vegetables" (18 minutes), "Lotus delight salad" (20 minutes), and "Snack cakes" (21 minutes). Below this is a section titled "Recipes With Videos" with the subtitle "Cooking Up Culinary Creations with Step-by-Step Videos". It shows four video thumbnail cards: "Salad with cabbage and shrimp" (32 minutes), "Salad of cove beans, shrimp and potatoes" (28 minutes), "Sunny-side up fried eggs" (15 minutes), and "Lotus delight salad" (20 minutes). The next section, "Editor's pick", is titled "Curated Culinary Delights: Handpicked Favorites by Our Expert Editors!" and features five cards: "Stuffed sticky rice ball" (34 minutes) by Jennifer King, "Strawberry smoothie" (40 minutes) by Matthew Martinez, "Latte Art" (18 minutes) by Sarah Hill, "Butter fried noodles" (18 minutes) by Julia Lopez, and another "Lotus delight salad" card. At the bottom, there are footer sections for "About Us", "Learn More", "Shop", and "Recipes", along with a newsletter sign-up form and links to the company's terms and privacy policy.

fig.1.1 Home - Recipe Listing

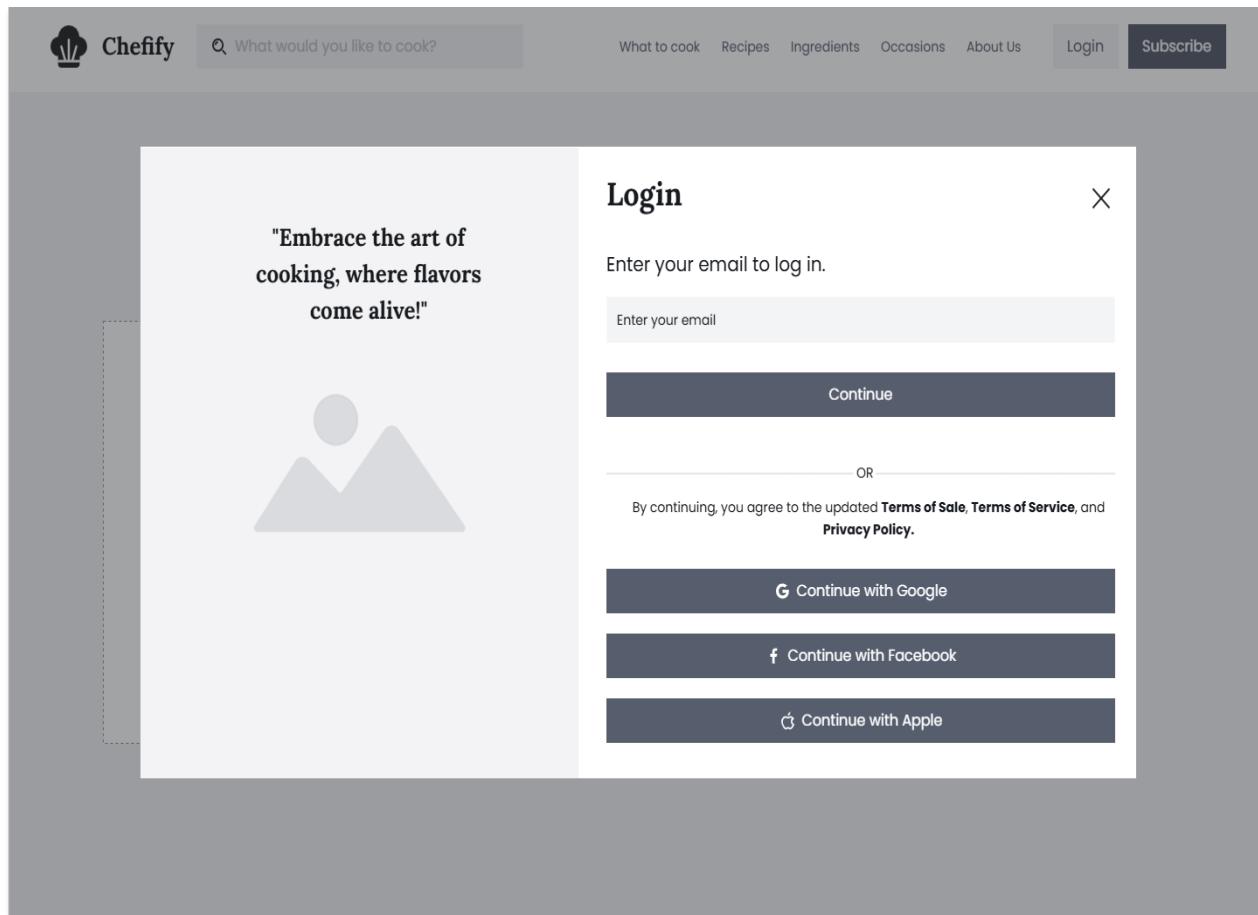


Fig.1.2 Sign In

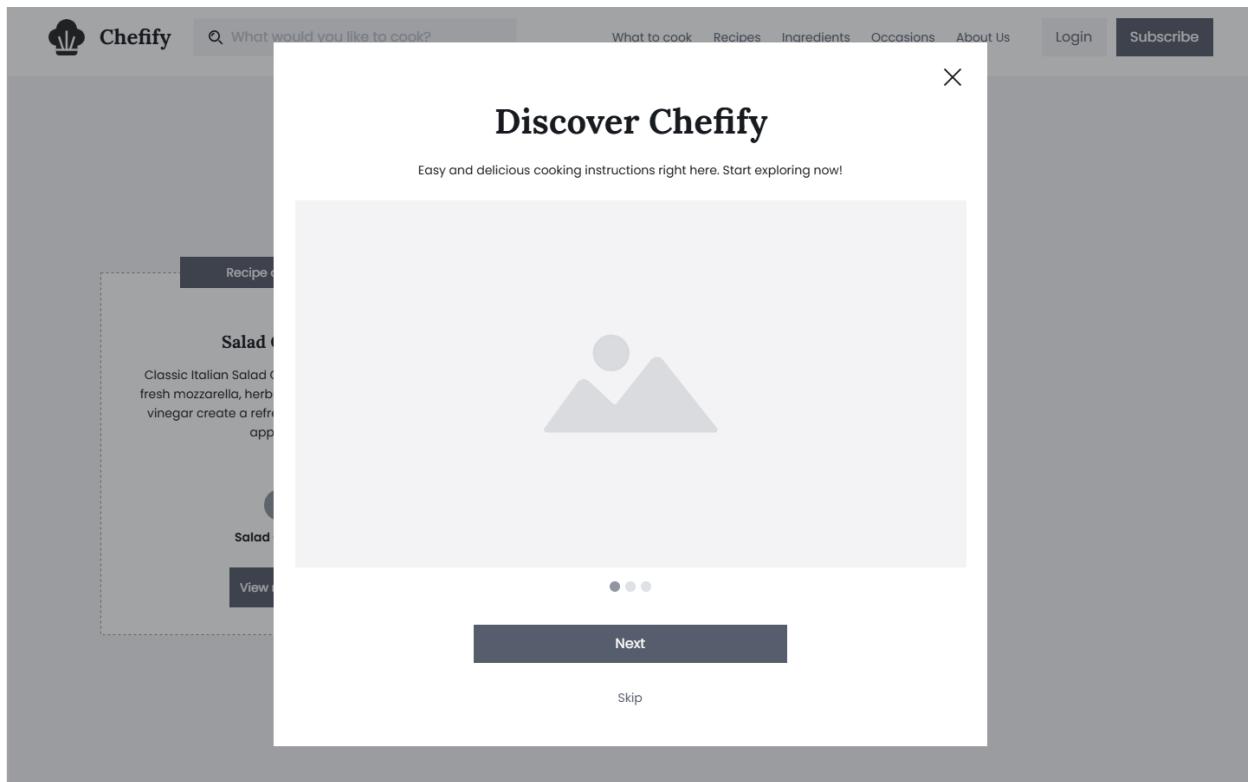
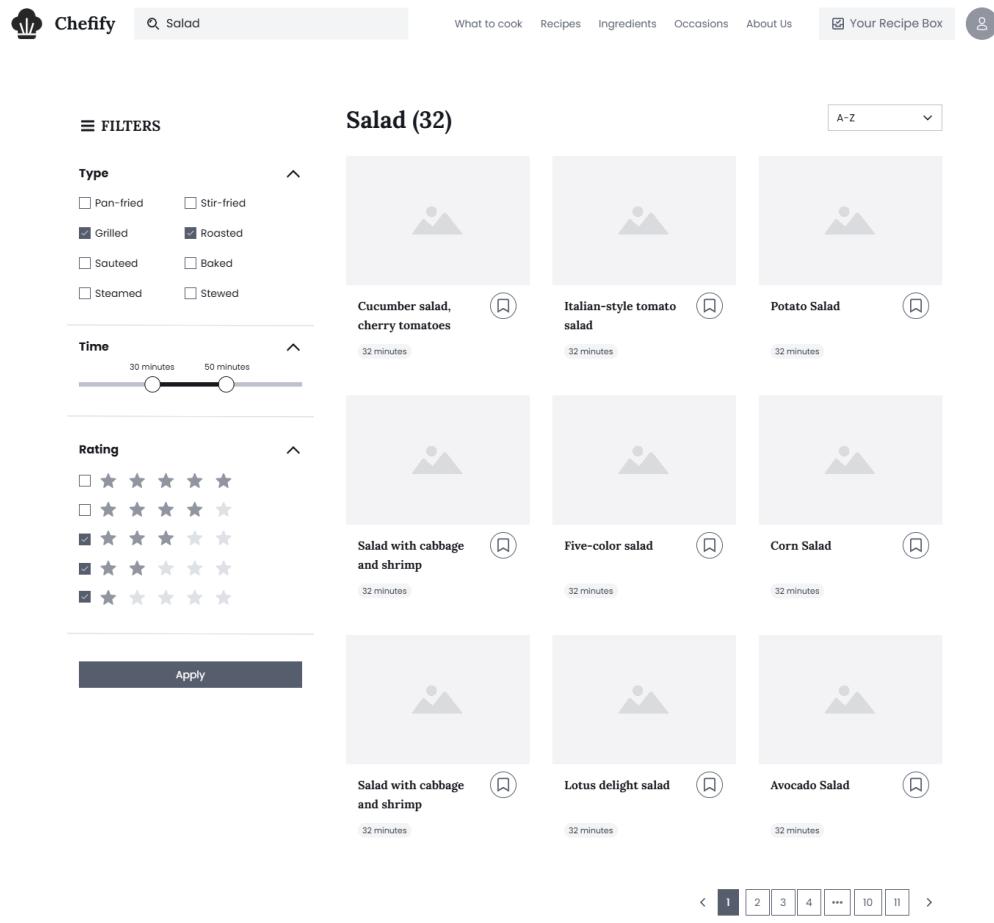


Fig.1.3 Welcome client-page



The wireframe illustrates a recipe listing interface. At the top, there's a header with the Chefify logo, a search bar containing "Salad", and a navigation menu with links like "What to cook", "Recipes", "Ingredients", "Occasions", "About Us", and a "Your Recipe Box" button.

On the left, there are three filter sections: "Type" (with options like Pan-fried, Grilled, Sautéed, Steamed, Stir-fried, Roasted, Baked, and Stewed), "Time" (a slider between 30 minutes and 50 minutes), and "Rating" (a star rating scale from 1 to 5). Below these filters is a large "Apply" button.

The main content area displays a grid of 12 recipe cards, each showing a thumbnail, the recipe name, a small image of a person, and a bookmark icon. The recipes listed are:

- Cucumber salad, cherry tomatoes (32 minutes)
- Italian-style tomato salad (32 minutes)
- Potato Salad (32 minutes)
- Salad with cabbage and shrimp (32 minutes)
- Five-color salad (32 minutes)
- Corn Salad (32 minutes)
- Salad with cabbage and shrimp (32 minutes)
- Lotus delight salad (32 minutes)
- Avocado Salad (32 minutes)

At the bottom right, there is a pagination control with buttons for navigating through the pages.

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Fig.1.4 Recipe Listing -Search Results

Cheify

What to cook
Recipes
Ingredients
Occasions
About Us

≡ FILTERS

Type

- Pan-fried Stir-fried
- Grilled Roasted
- Sautéed Baked
- Steamed Stewed

Time

30 minutes 50 minutes

Rating

1 ★ ★ ★ ★ 2 ★ ★ ★ ★ 3 ★ ★ ★ ★ 4 ★ ★ ★ ★ 5 ★ ★ ★ ★

Apply

Sorry, no results were found for “cakescascasca”



We have all your Independence Day sweets covered.

Sweet Cake Black Cake Pozole Verde Healthy food

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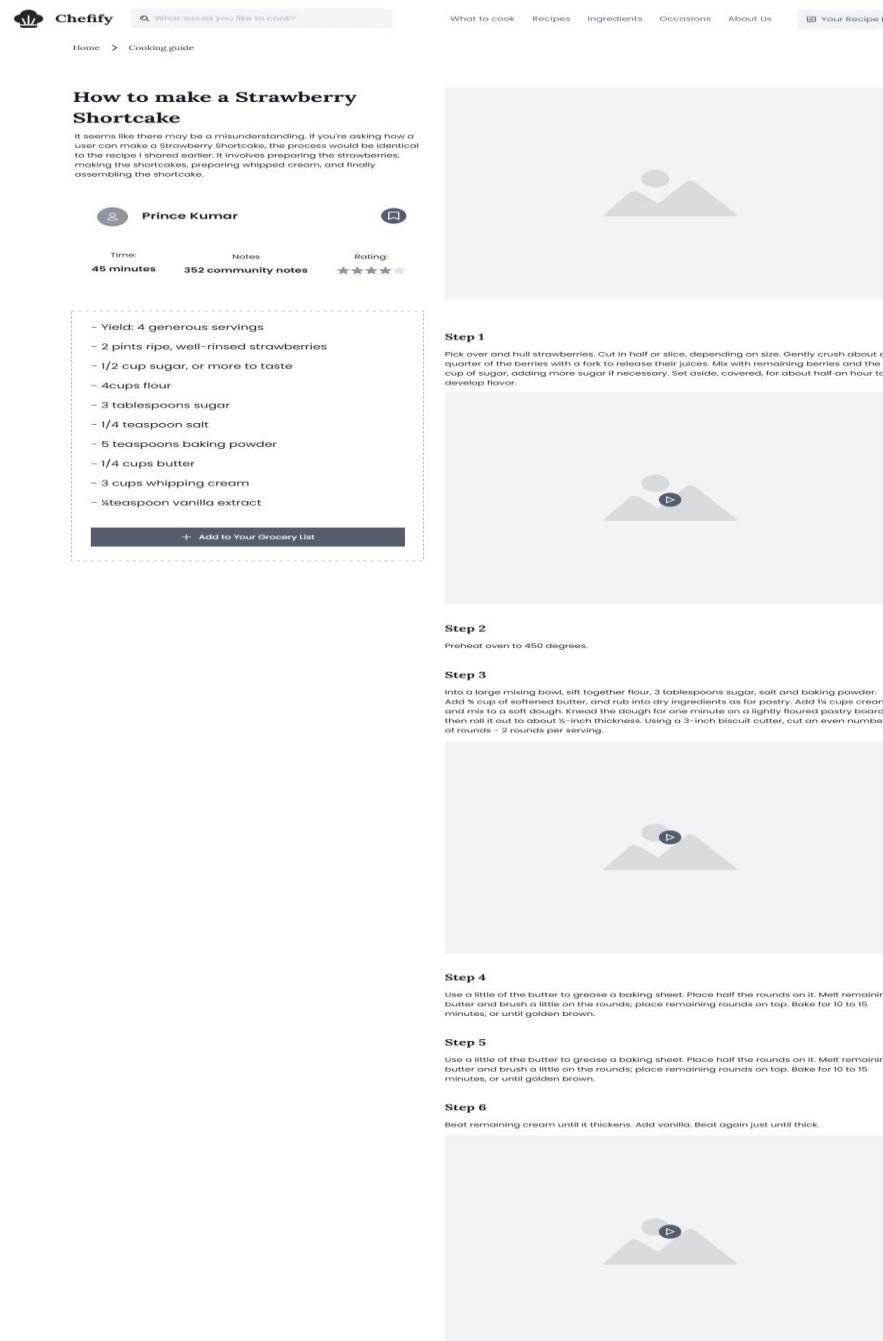
What to Cook This Week
Pasta
Dinner
Healthy
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Christmas

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The wireframe shows a cooking guide for 'How to make a Strawberry Shortcake'. At the top, there's a header with the Chefify logo and a search bar. Below the header, the title 'How to make a Strawberry Shortcake' is displayed, along with a brief description: 'It seems like there may be a misunderstanding. If you're asking how to use cream to make a strawberry shortcake, the process would be identical to the recipe I shared earlier. It involves preparing the strawberries, making the shortcakes, preparing whipped cream, and finally assembling the shortcake.' Below the title, the author is listed as 'Prince Kumar' with a profile picture, and the preparation time is '45 minutes'. There are also '352 community notes' and a rating of 4 stars.

Step 1: Pick over and hull strawberries. Cut in half or slice, depending on size. Gently crush about a quarter of the berries with a fork to release their juices. Mix with remaining berries and the ½ cup of sugar, adding more sugar if necessary. Set aside, covered, for about half an hour to develop flavor.

Step 2: Preheat oven to 450 degrees.

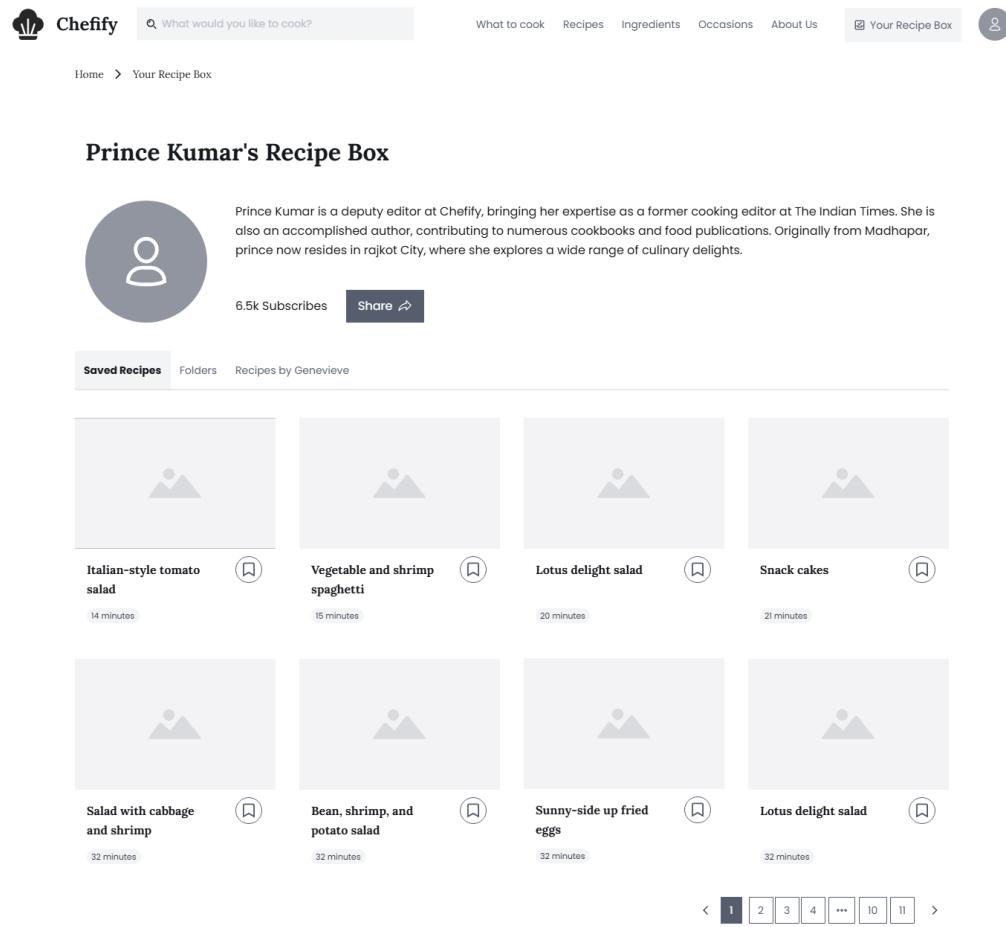
Step 3: Into a large mixing bowl, sift together flour, 3 tablespoons sugar, salt and baking powder. Add ¼ cup of softened butter, and rub into dry ingredients as for pastry. Add ¾ cups cream, and mix to a soft dough. Knead the dough for one minute on a lightly floured pastry board, then roll it out to about ½ inch thickness. Using a 3-inch biscuit cutter, cut out even number of rounds – 2 rounds per serving.

Step 4: Use a little of the butter to grease a baking sheet. Place half the rounds on it. Melt remaining butter and brush a little on the rounds; place remaining rounds on top. Bake for 10 to 15 minutes, or until golden brown.

Step 5: Use a little of the butter to grease a baking sheet. Place half the rounds on it. Melt remaining butter and brush a little on the rounds; place remaining rounds on top. Bake for 10 to 15 minutes, or until golden brown.

Step 6: Beat remaining cream until it thickens. Add vanilla. Beat again just until thick.

Fig.1.6 Cooking Guide Details



The screenshot shows the Chefify website interface. At the top, there is a search bar with the placeholder "What would you like to cook?". Below the search bar, there are navigation links: "What to cook", "Recipes", "Ingredients", "Occasions", "About Us", and a "Your Recipe Box" button. A user profile icon is also present.

The main content area is titled "Prince Kumar's Recipe Box". It features a circular profile picture of a person and a bio text: "Prince Kumar is a deputy editor at Chefify, bringing her expertise as a former cooking editor at The Indian Times. She is also an accomplished author, contributing to numerous cookbooks and food publications. Originally from Madhapar, Prince now resides in Rajkot City, where she explores a wide range of culinary delights." Below the bio, it says "6.5k Subscribers" and has a "Share" button.

Below the bio, there are tabs for "Saved Recipes", "Folders", and "Recipes by Genevieve". The "Saved Recipes" tab is selected. The page displays a grid of 12 recipe cards, each with a small thumbnail, the recipe name, a bookmark icon, and a time estimate. The recipes are:

- Italian-style tomato salad (14 minutes)
- Vegetable and shrimp spaghetti (15 minutes)
- Lotus delight salad (20 minutes)
- Snack cakes (21 minutes)
- Salad with cabbage and shrimp (32 minutes)
- Bean, shrimp, and potato salad (32 minutes)
- Sunny-side up fried eggs (32 minutes)
- Lotus delight salad (32 minutes)

At the bottom of the grid, there is a navigation bar with page numbers 1 through 11, with page 1 highlighted in dark blue.

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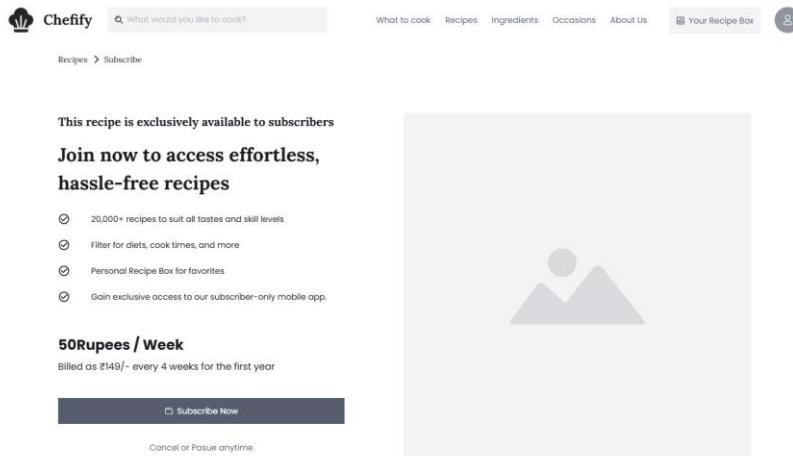
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Fig.1.7 Profile Details - Recipe Listing



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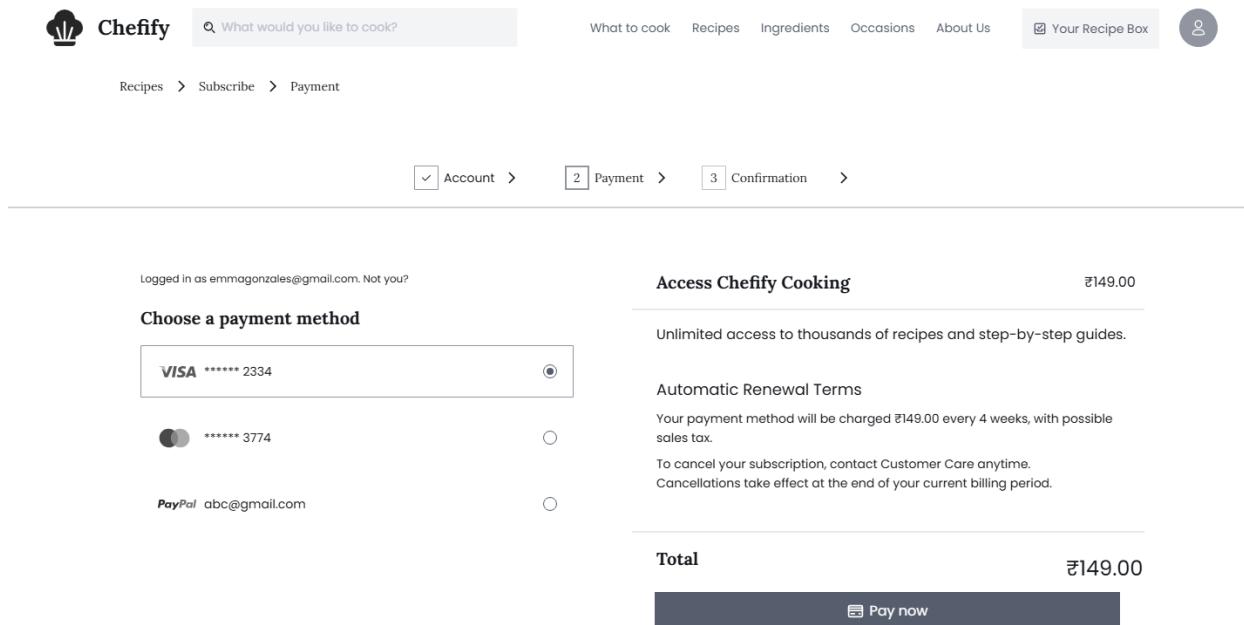
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Fig.1.8 Pricing Plan Details



The screenshot shows the Chefify website's payment flow. At the top, there is a navigation bar with links for "What to cook", "Recipes", "Ingredients", "Occasions", "About Us", "Your Recipe Box", and a user profile icon. Below the navigation, a breadcrumb trail shows "Recipes > Subscribe > Payment". The main content area displays a three-step process: "Account" (step 1), "Payment" (step 2, currently selected), and "Confirmation" (step 3). A message at the top left says "Logged in as emmagonzales@gmail.com. Not you?". The payment method selection section shows three options: "VISA **** 2334" (selected), "MasterCard **** 3774", and "PayPal abc@gmail.com". To the right, a subscription offer for "Access Chefify Cooking" is shown at ₹149.00, with details about unlimited access to recipes and step-by-step guides, automatic renewal terms, and cancellation policies. The total amount at the bottom is ₹149.00, with a "Pay now" button.

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Fig.1.9 Checkout – Payment

2. Admin-side

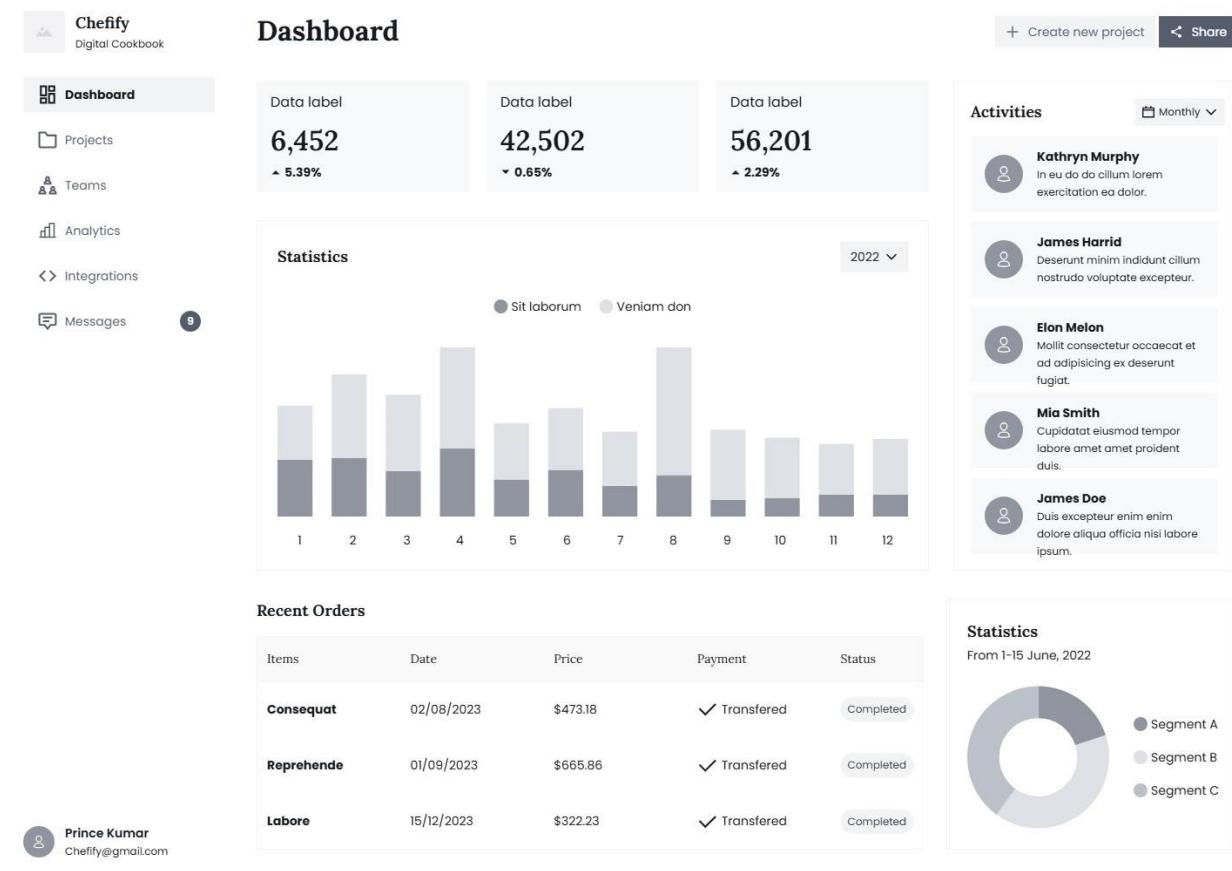
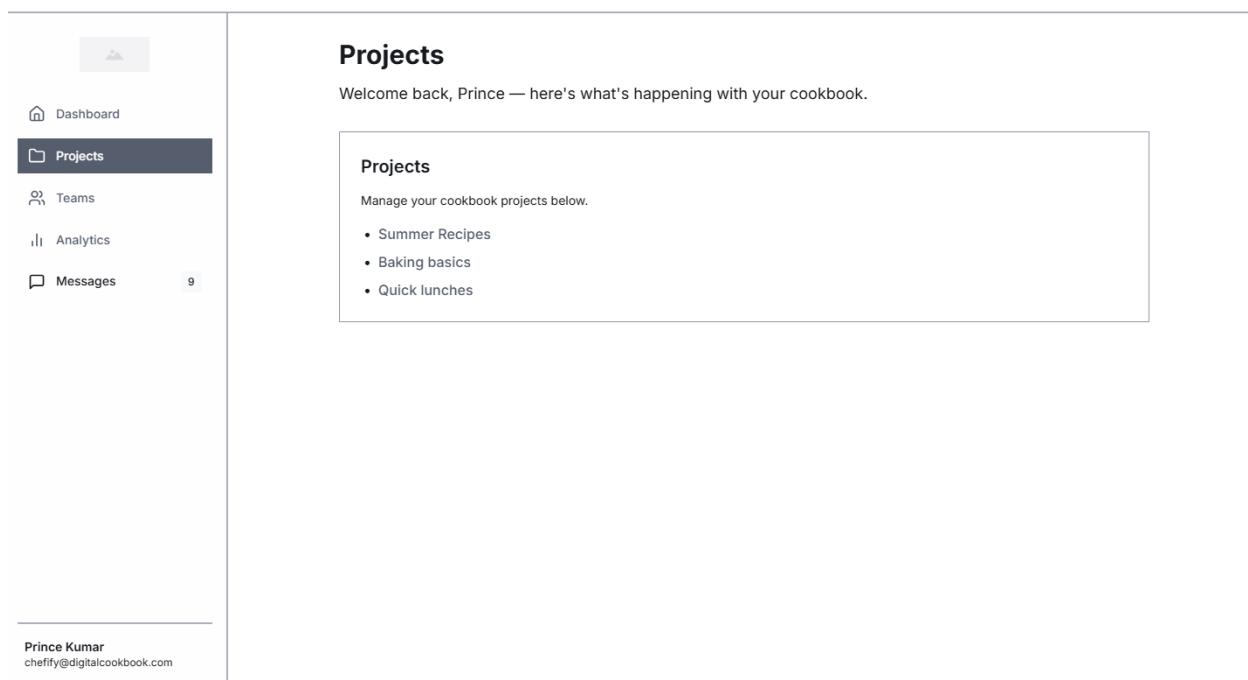


fig. 2.1 Admin Dashboard screen

Digital Cookbook



The wireframe shows a digital cookbook interface. On the left is a sidebar with icons for Dashboard, Projects (selected), Teams, Analytics, and Messages (with a '9' notification). The main area has a header 'Projects' and a welcome message. A box titled 'Projects' lists items: Summer Recipes, Baking basics, and Quick lunches.

Projects

Welcome back, Prince — here's what's happening with your cookbook.

Projects

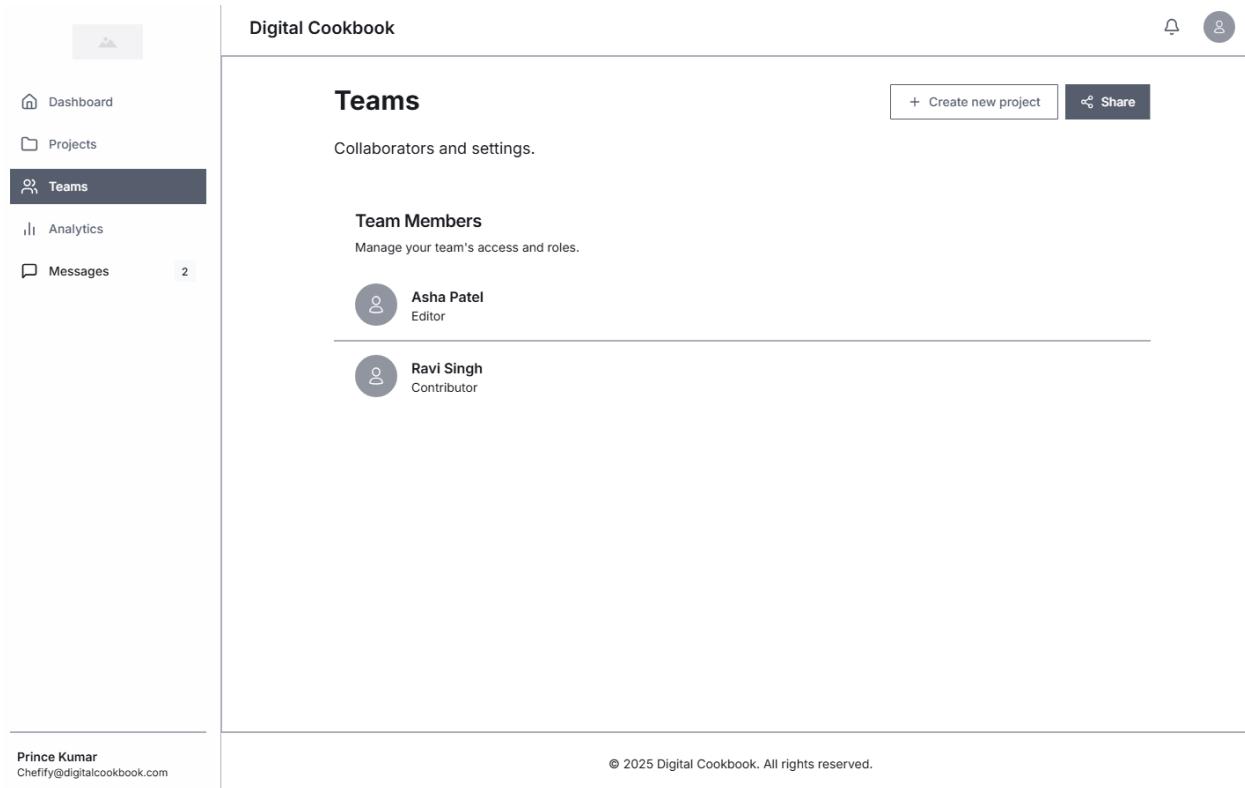
Manage your cookbook projects below.

- Summer Recipes
- Baking basics
- Quick lunches

Prince Kumar
chefify@digitalcookbook.com

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fig.2.2 Projects

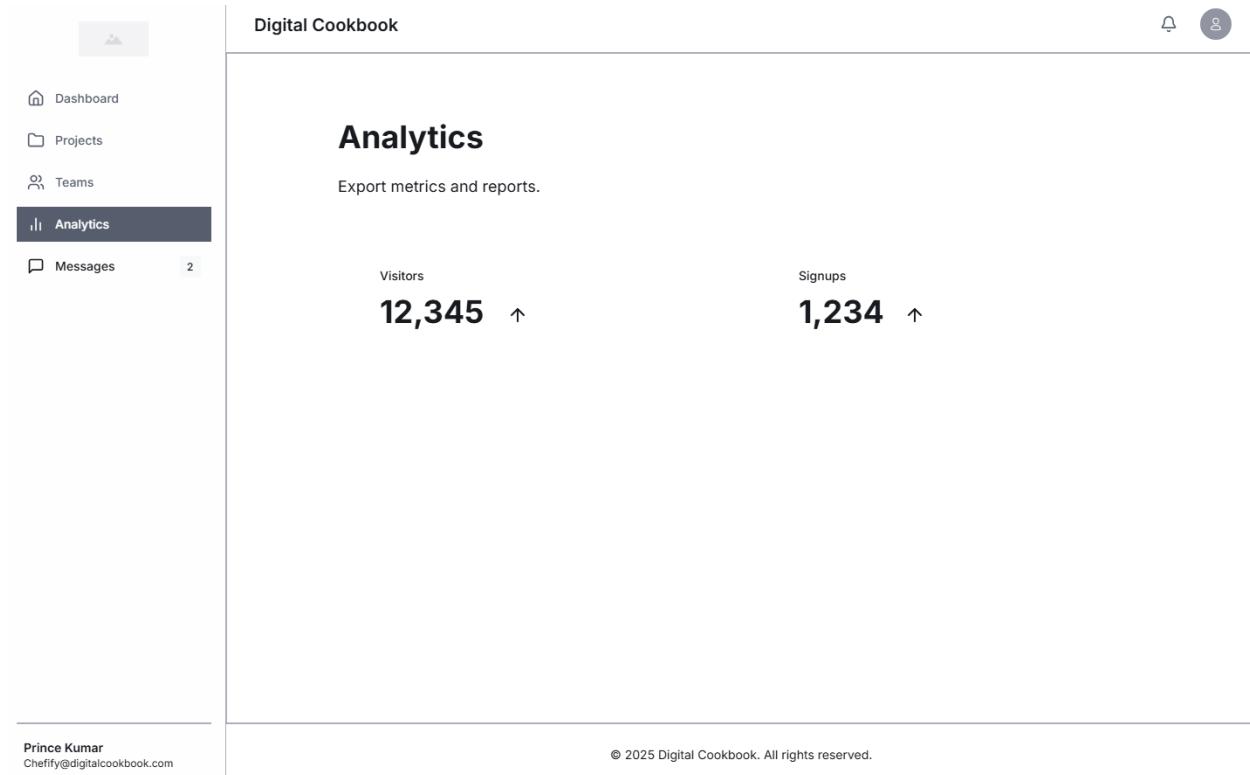


The wireframe shows the 'Teams' section of a digital cookbook. On the left is a sidebar with links: Dashboard, Projects, **Teams** (selected), Analytics, and Messages (with 2 notifications). The main content area has a header 'Digital Cookbook' and 'Teams'. It includes a 'Create new project' button, a 'Share' button, and a 'Collaborators and settings' section. Below is a 'Team Members' section with a 'Manage your team's access and roles' link. Two team members are listed: Asha Patel (Editor) and Ravi Singh (Contributor).

Prince Kumar
Chefify@digitalcookbook.com

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fig.2.3 Teams



The screenshot shows the 'Analytics' section of the Digital Cookbook dashboard. On the left, a sidebar menu includes 'Dashboard', 'Projects', 'Teams', 'Analytics' (which is selected and highlighted in dark grey), and 'Messages' (with a count of 2). The main content area is titled 'Analytics' and contains the sub-instruction 'Export metrics and reports.' Below this, two key performance indicators are displayed: 'Visitors' (12,345, up) and 'Signups' (1,234, up). At the bottom of the dashboard, there is a footer bar with the text 'Prince Kumar' and 'Chefify@digitalcookbook.com' on the left, and '© 2025 Digital Cookbook. All rights reserved.' on the right.

fig.2.4 Analytics

Digital Cookbook

Dashboard Projects Teams Analytics Messages 2

Digital Cookbook

Messages

User messages and replies.

Alice Johnson
Hi, I have a question about the recent recipe for sourdough bread. Could you clarify the proofing time and ingredients?

Bob Williams
Feature request: It would be great if we could print recipes directly to PDF format from the project view. This would greatly improve our workflow.

Charlie Green
Just wanted to share an update on the vegetarian lasagna recipe – it was a huge hit at the potluck!

Diana Miller
I've completed the initial draft for the dessert section. Please review and provide your feedback by end of day Friday.

Reply

Reply

Reply

Reply

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fig.2.5 Messages