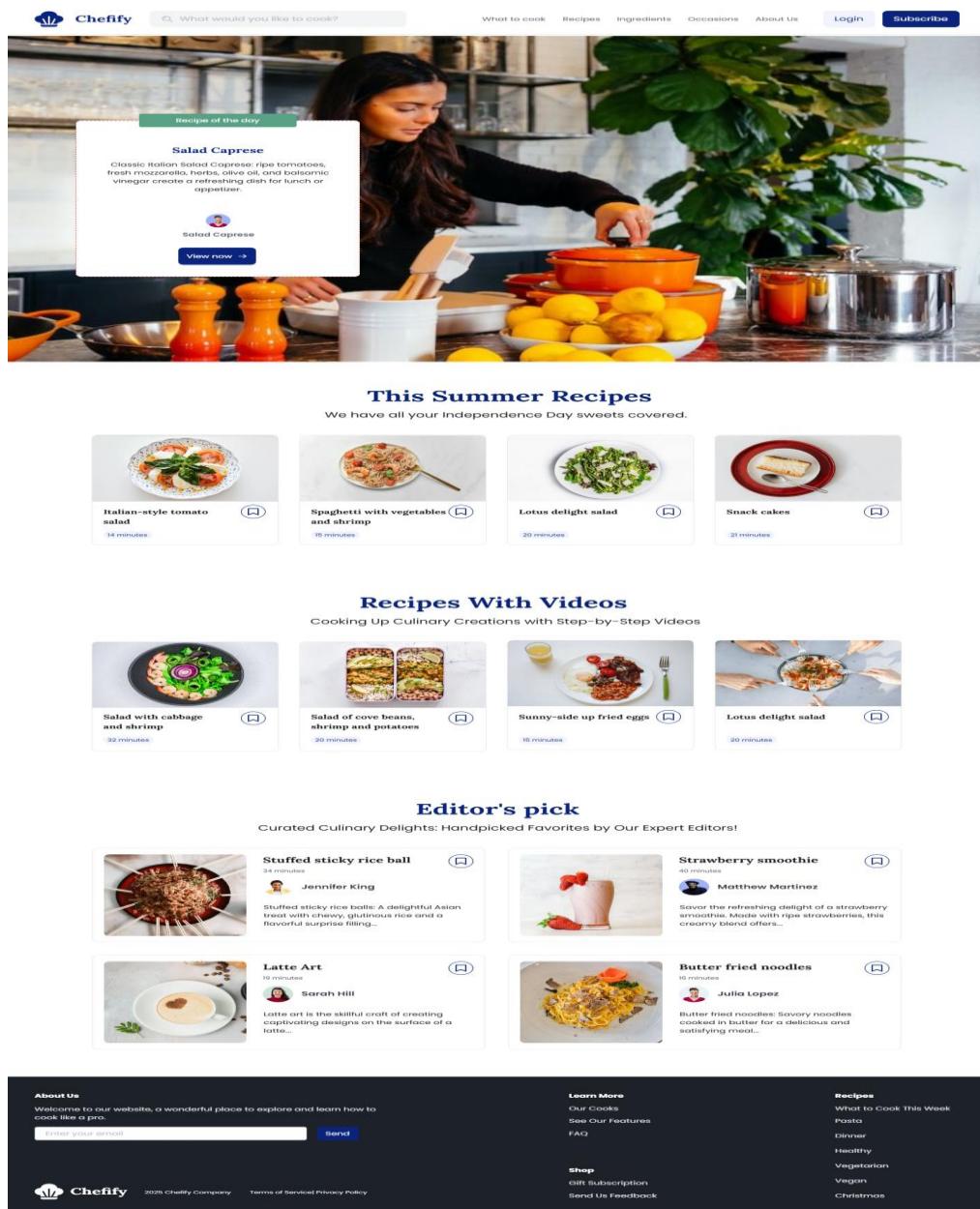


Project Title: Digital Cookbook

1. Client-side



The screenshot displays the homepage of the Chefify digital cookbook. At the top, there's a search bar with the placeholder "What would you like to cook?". Below the search bar, a navigation menu includes "What to cook", "Recipes", "Ingredients", "Occurrences", "About Us", "Login", and "Subscribe".

A prominent feature is a large image of a woman in a kitchen preparing food. Overlaid on this image is a "Recipe of the day" box for "Salad Caprese". The box contains a small image of the dish, a brief description, and a "View now" button.

Below the main image, there's a section titled "This Summer Recipes" with a sub-note "We have all your Independence Day sweets covered.". It features four recipe cards:

- Italian-style tomato salad (14 minutes)
- Spaghetti with vegetables (15 minutes)
- Lotus delight salad (20 minutes)
- Snack cakes (21 minutes)

Further down, there's a section titled "Recipes With Videos" with a sub-note "Cooking Up Culinary Creations with Step-by-Step Videos". It shows four video thumbnail cards:

- Salad with cabbage and shrimp (22 minutes)
- Salad of cove beans, shrimp and potatoes (20 minutes)
- Sunny-side up fried eggs (15 minutes)
- Lotus delight salad (20 minutes)

At the bottom of the page, there's a "Editor's pick" section with a sub-note "Curated Culinary Delights: Handpicked Favorites by Our Expert Editors!". It features five recipe cards:

- Stuffed sticky rice ball (34 minutes) by Jennifer King
- Strawberry smoothie (40 minutes) by Matthew Martinez
- Latte Art (19 minutes) by Sarah Hill
- Butter fried noodles (16 minutes) by Julia Lopez

The footer contains links for "About Us", "Learn More", "Shop", and "Recipes", along with social media icons and copyright information.

fig. 1.1 Home page screen

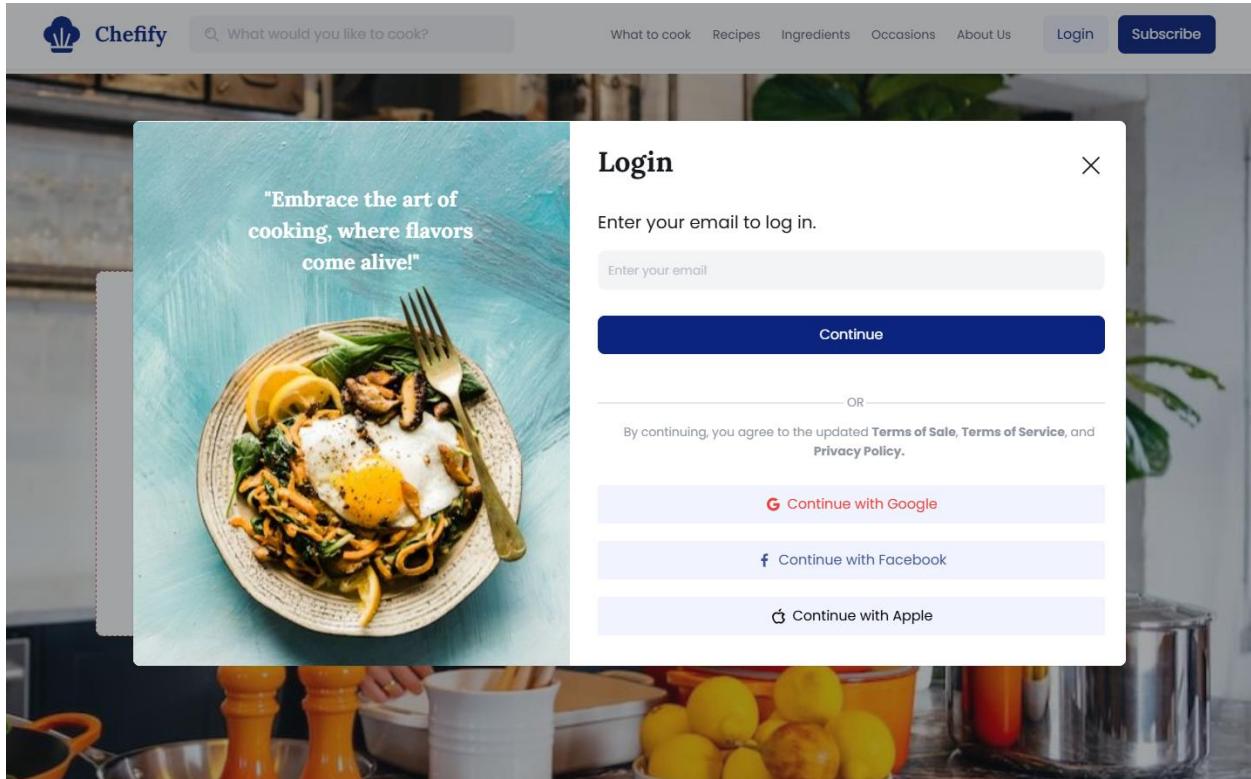


fig.1.2 Sign In

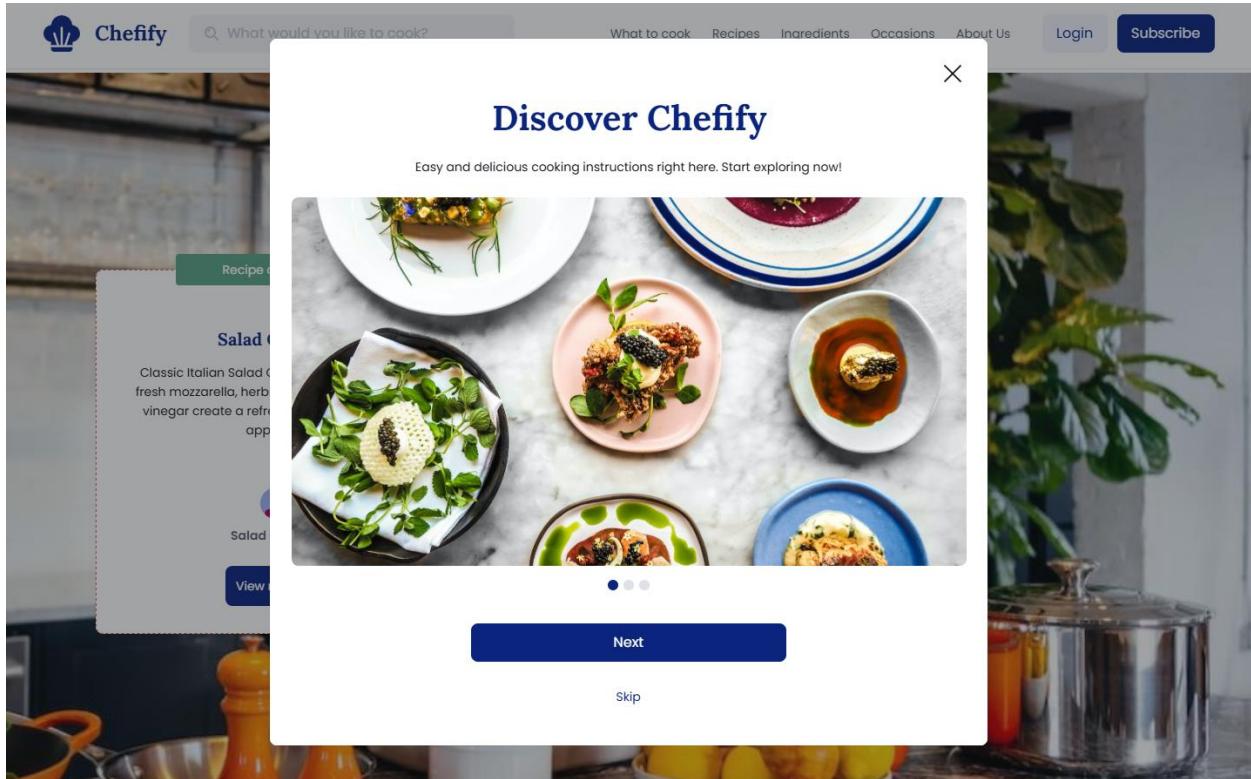
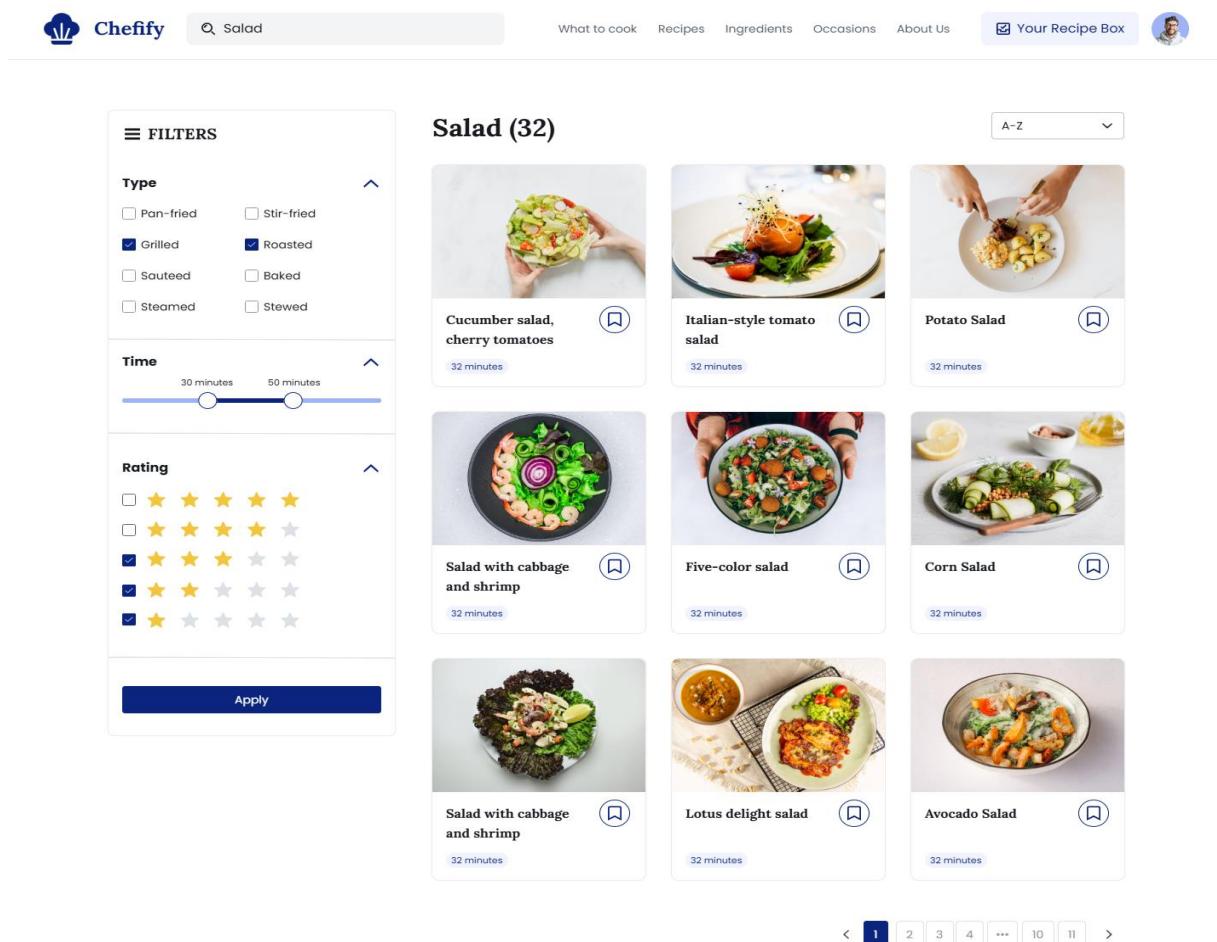


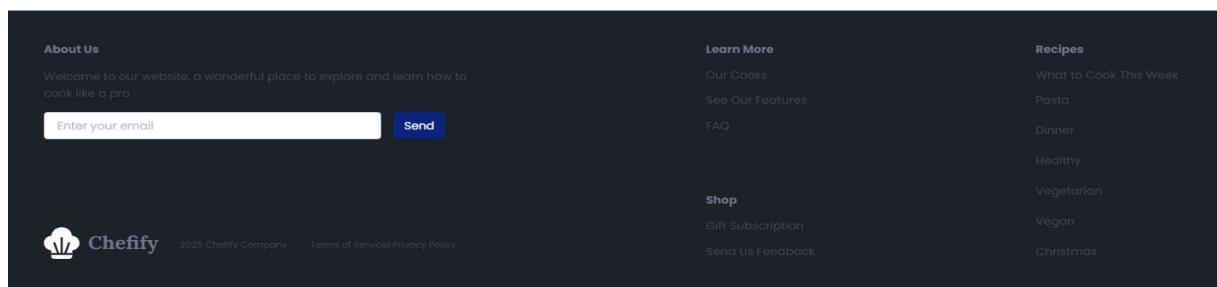
fig.1.3 Welcome page



The screenshot shows a search results page for 'Salad' on the Chefify website. The left sidebar contains filters for Type (Pan-fried, Grilled, Sautéed, Steamed, Stir-fried, Roasted, Baked, Stewed), Time (30 minutes to 50 minutes), and Rating (1 to 5 stars). An 'Apply' button is at the bottom of the sidebar. The main area displays 32 salad recipes in a grid. Each recipe card includes an image, the name, a 'Bookmark' icon, and a time indicator (e.g., 32 minutes). The cards are:

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

Below the cards is a navigation bar with page numbers 1 through 11.

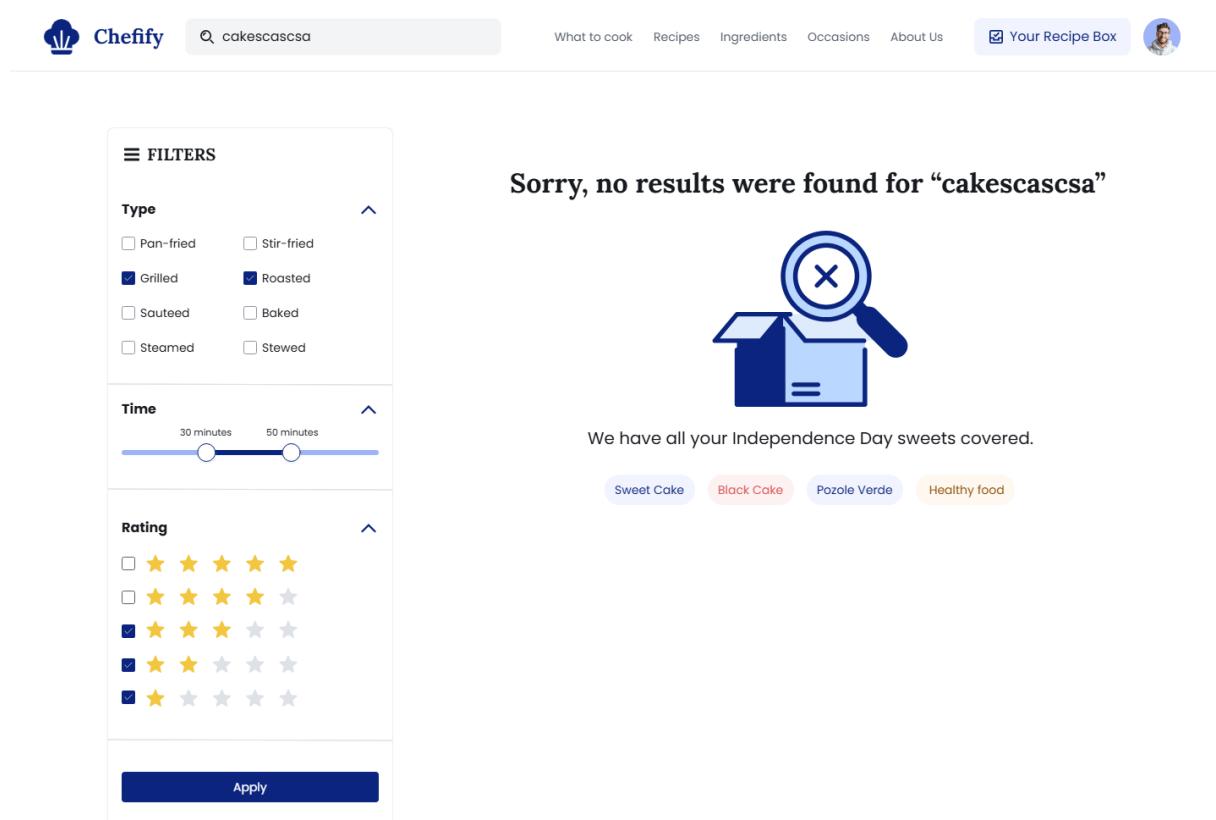


The footer is divided into three columns:

- About Us**: Welcome message and a form to "Enter your email" with a "Send" button.
- Learn More**: Links to "Our Cooks", "See Our Features", "FAQ", "Shop", "Gift Subscription", and "Send Us Feedback".
- Recipes**: Links to "What to Cook This Week", "Pasta", "Dinner", "Healthy", "Vegetarian", "Vegan", and "Christmas".

The footer also features the Chefify logo and links to "2025 Chefify Company", "Terms of Service", and "Privacy Policy".

fig.1.4 Recipe Listing - Search Results



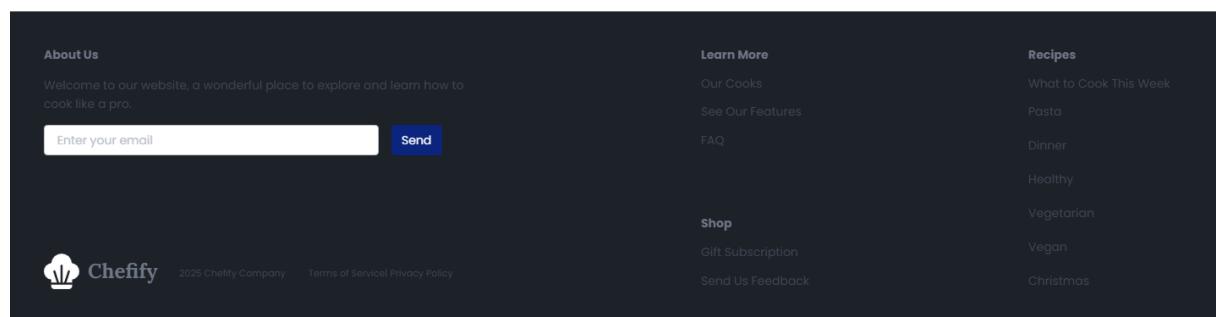
The screenshot shows the Chefify website interface. At the top, there is a search bar with the placeholder "What to cook" and a dropdown menu showing "cakescascsa". Below the search bar are navigation links: "What to cook", "Recipes", "Ingredients", "Occasions", "About Us", "Your Recipe Box" (with a checked checkbox), and a user profile icon.

On the left side, there is a "FILTERS" sidebar with three sections: "Type", "Time", and "Rating".

- Type:** Options include "Pan-fried", "Stir-fried", "Grilled" (selected), "Roasted", "Sautéed", "Baked", "Steamed", and "Stewed".
- Time:** A slider scale from "30 minutes" to "50 minutes" with a midpoint at "40 minutes".
- Rating:** A grid of 15 star icons, where the first five in each row are filled (representing 4 stars) and the last five are empty (representing 3 stars). The second row has one filled star and four empty stars.

At the bottom of the sidebar is a blue "Apply" button.

The main content area displays the message "Sorry, no results were found for ‘cakescascsa’" in bold black text. Below this message is a large blue icon of a magnifying glass with a red "X" over a blue box. To the right of the icon, the text "We have all your Independence Day sweets covered." is displayed. Below this text are four small colored buttons: "Sweet Cake" (blue), "Black Cake" (red), "Pozole Verde" (green), and "Healthy food" (orange).



The footer is divided into several sections:

- About Us:** Welcome message: "Welcome to our website, a wonderful place to explore and learn how to cook like a pro." Below it is a form with an input field "Enter your email" and a "Send" button.
- Learn More:** Links to "Our Cooks", "See Our Features", "FAQ", and "Gift Subscription".
- Shop:** Links to "Send Us Feedback" and "Gift Subscription".
- Recipes:** Categories including "What to Cook This Week", "Pasta", "Dinner", "Healthy", "Vegetarian", "Vegan", and "Christmas".
- Other:** Links to "Chefify Company", "Terms of Service", and "Privacy Policy".

fig.1.5 Search Results - Empty State

Chefify

What would you like to cook?

Home > Cooking guide

How to make a Strawberry Shortcake

If it seems like there may be a misunderstanding. If you're asking how a user can 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.

Prince Kumar

Time: 45 minutes Notes: 352 community notes Rating: ★★★★☆

- Yield: 4 generous servings
- 2 pints ripe, well-rinsed strawberries
- 1/2 cup sugar, or more to taste
- 4 cups flour
- 3 tablespoons sugar
- 1/4 teaspoon salt
- 5 teaspoons baking powder
- 1/4 cups butter
- 3 cups whipping cream
- 1/4 teaspoon vanilla extract

+ Add to Your Grocery List

What to cook Recipes Ingredients Occasions About Us Your Recipe Box



Step 1
Pick over and hull strawberries. Cut in half or slice, depending on size. Gently crush about a dozen 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 ½ cup of softened butter, and rub into dry ingredients as for pastry. Add ½ cups cream, and mix until a soft dough forms. 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 an even number of rounds – 2 rounds per serving.



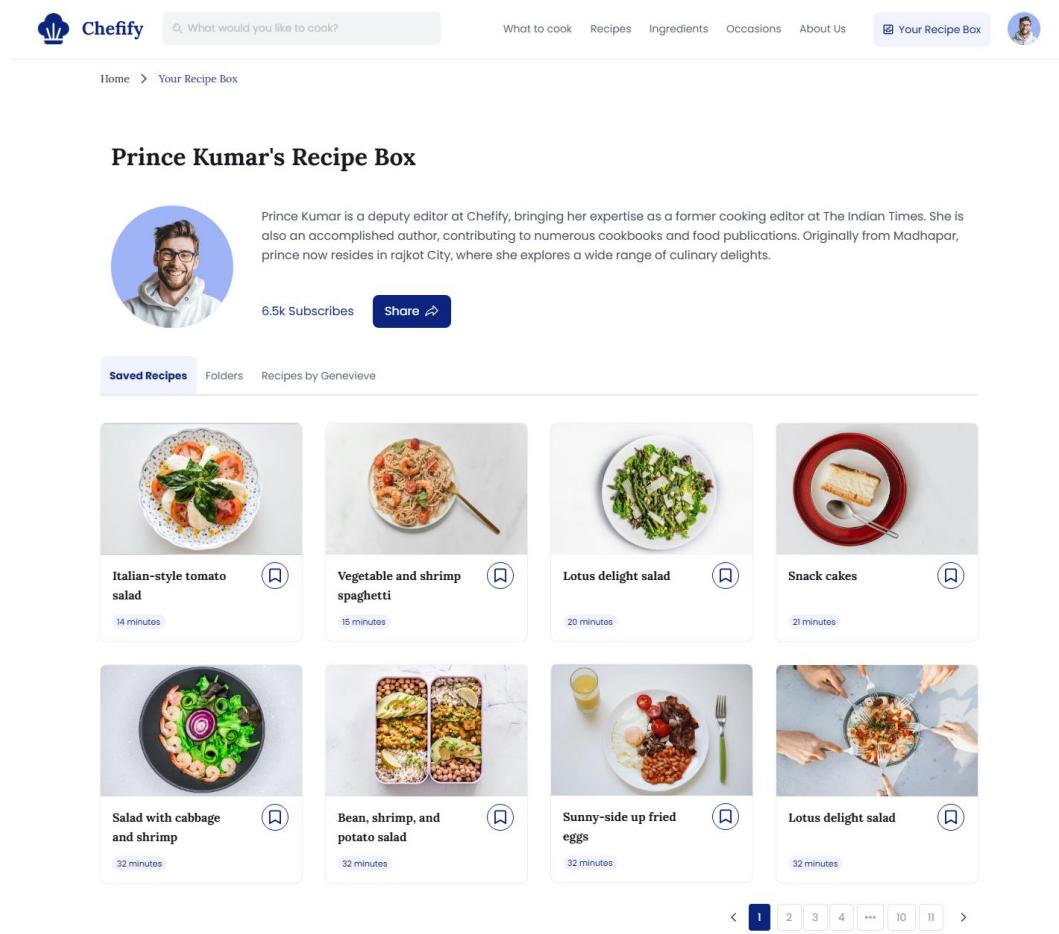
Step 4
Use a little of the butter to grease a baking sheet. Place half the rounds on it. Melt remaining butter and brush a little on the rounds; place remaining rounds on top. Bake for 10 to 15 minutes, or until golden brown.

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 "Q. What would you like to cook?", followed by navigation links: "What to cook", "Recipes", "Ingredients", "Occasions", and "About Us". There is also a "Your Recipe Box" button and a user profile icon.

Below the header, the breadcrumb navigation shows "Home > Your Recipe Box".

Prince Kumar's Recipe Box

Profile picture of Prince Kumar, a woman with glasses and a hoodie, with the caption: "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 Subscribes" and has a "Share" button.

Below the profile, there are tabs for "Saved Recipes", "Folders", and "Recipes by Genevieve".

The main content area displays a grid of 8 recipe cards:

- 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 2 3 4 ... 10 11 >

About Us
Welcome to our website, a wonderful place to explore and learn how to cook like a pro.
Enter your email Send

Learn More
Our Cooks
See Our Features
FAQ

Shop
Gift Subscription
Send Us Feedback

Recipes
What to Cook This Week
Pasta
Dinner
Healthy
Vegetarian
Vegan
Christmas

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fig.1.7 Profile Details - Recipe Listing

 Chefify

Recipes > Subscribe

This recipe is exclusively available to subscribers

Join now to access effortless, hassle-free recipes

- 20,000+ recipes to suit all tastes and skill levels
- Filter for diets, cook times, and more
- Personal Recipe Box for favorites
- Gain exclusive access to our subscriber-only mobile app.

50Ruppees / Week
Billed as ₹149/- every 4 weeks for the first year

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About Us
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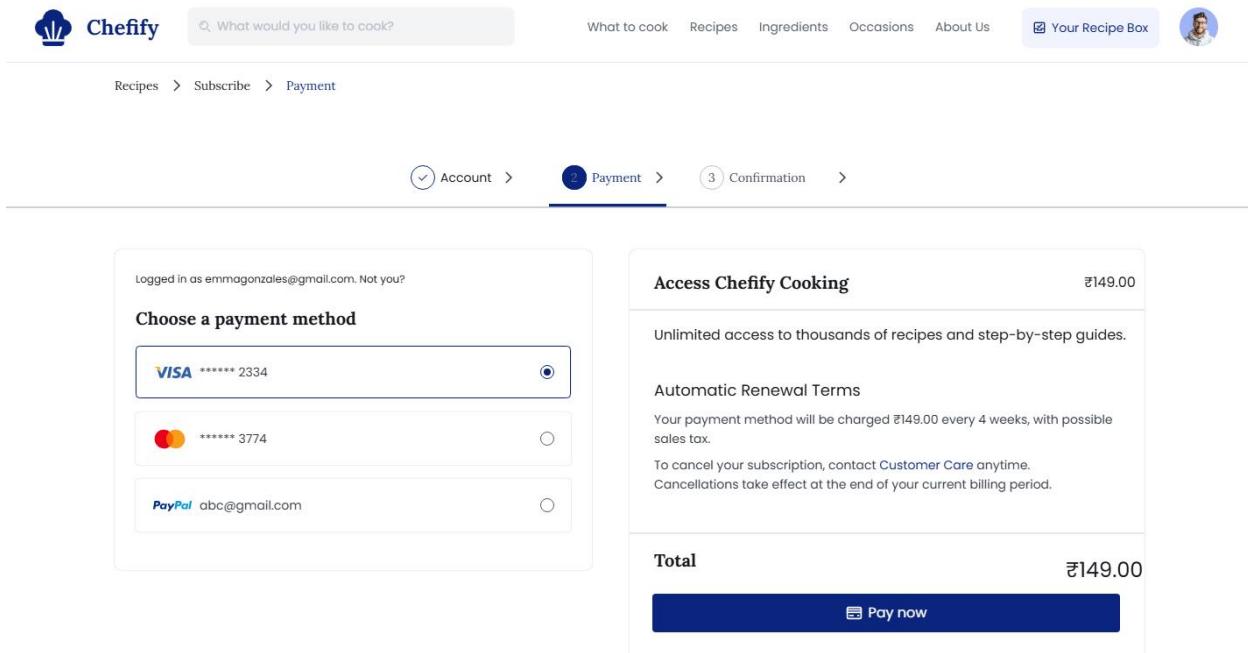
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fig.1.8 Pricing Plan Details

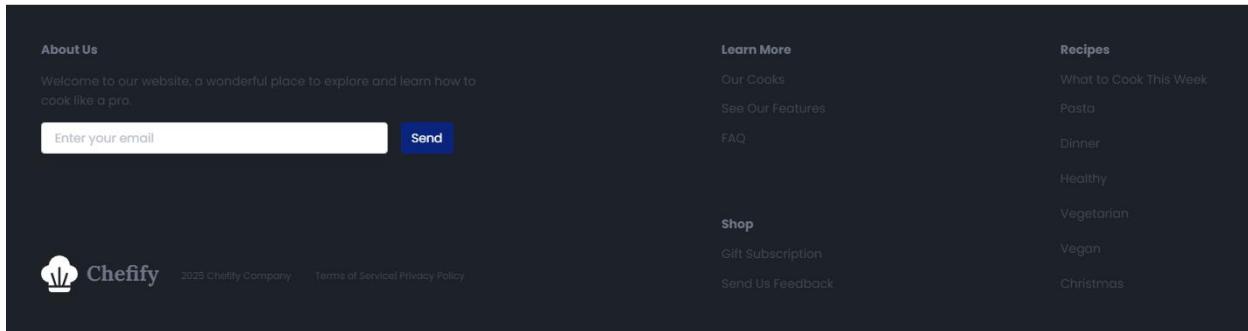


The screenshot shows the Chefify website's payment flow. At the top, there is a search bar with placeholder text "What would you like to cook?", navigation links for "What to cook", "Recipes", "Ingredients", "Occasions", and "About Us", and a "Your Recipe Box" button with a user profile icon.

The breadcrumb navigation indicates the user is at "Recipes > Subscribe > Payment". Below this, a progress bar shows three steps: "Account" (with a checkmark), "Payment" (the current step), and "Confirmation".

The main content area displays a login message "Logged in as emmagonzales@gmail.com. Not you?", followed by a section titled "Choose a payment method" with three options: VISA *****, 3734 (selected), MasterCard *****, 3774, and PayPal abc@gmail.com.

To the right, a subscription plan is shown: "Access Chefify Cooking" for ₹149.00, described as "Unlimited access to thousands of recipes and step-by-step guides". It includes "Automatic Renewal Terms" and a note about sales tax. The total amount is ₹149.00, and a "Pay now" button is present.



The footer is dark-themed and contains the following sections:

- About Us**: Welcome message and an input field for "Enter your email" with a "Send" button.
- Learn More**: Links to "Our Cooks", "See Our Features", and "FAQ".
- Shop**: Links to "Gift Subscription" and "Send Us Feedback".
- Recipes**: Categories like "What to Cook This Week", "Pasta", "Dinner", "Healthy", "Vegetarian", "Vegan", and "Christmas".
- Other**: Links to "Chefify Company", "Terms of Service", and "Privacy Policy".

fig.1.9 Checkout - Payment