

## Project Title: Digital Cookbook

### 1. Client-side

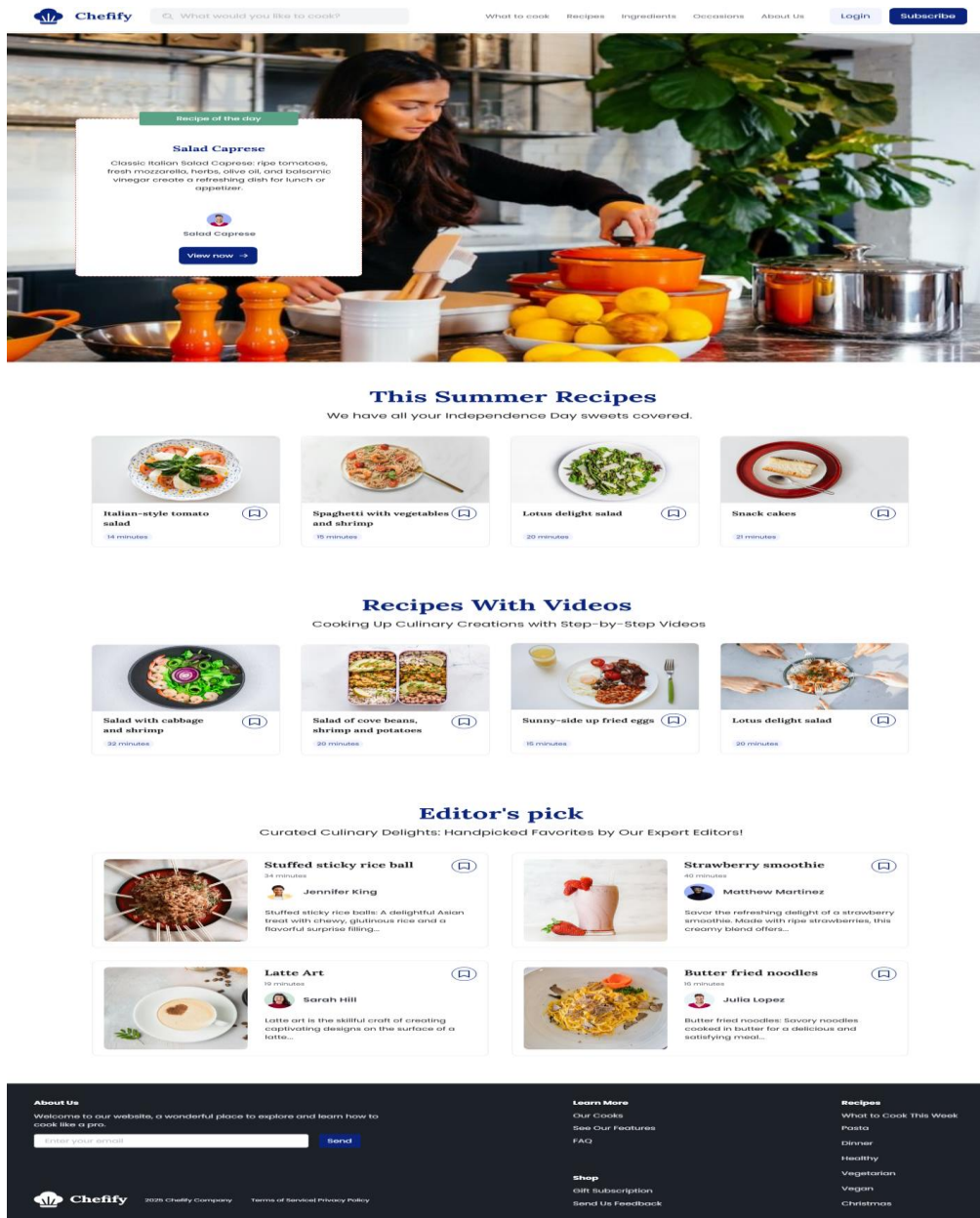


fig. 1.1 Home page screen

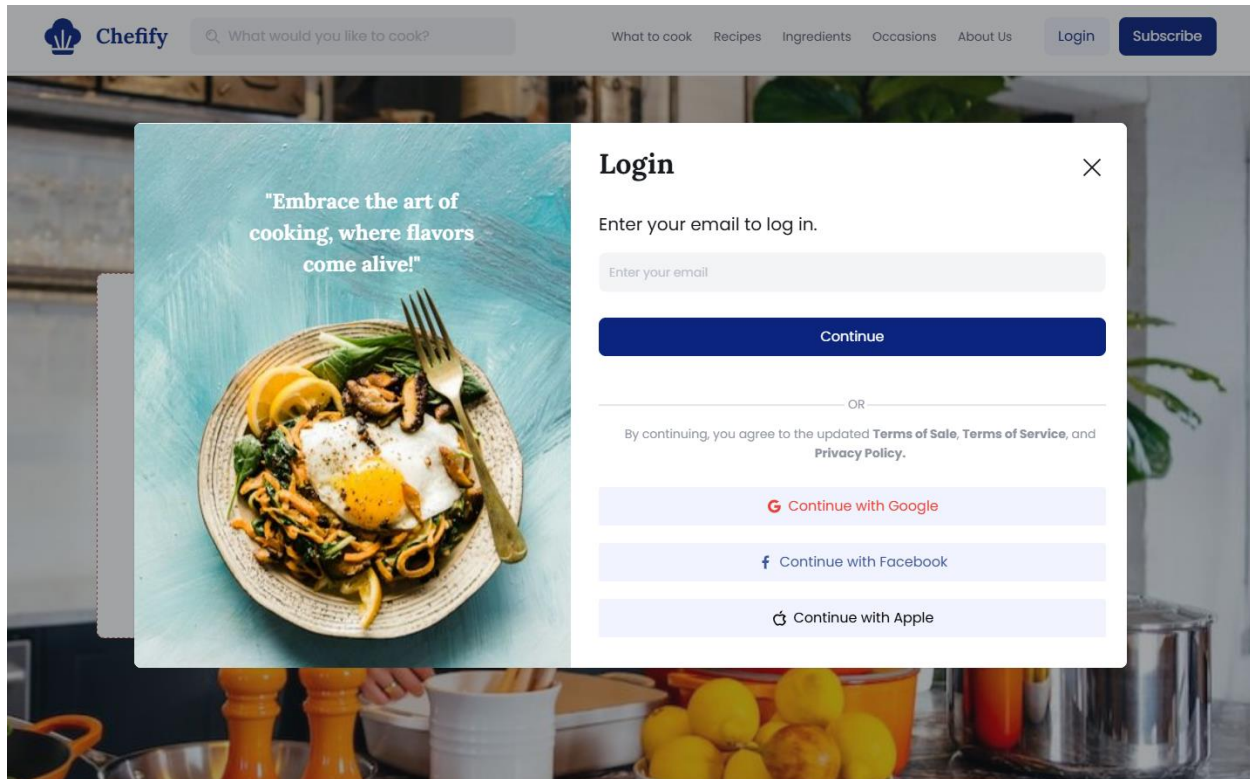


fig.1.2 Sign In

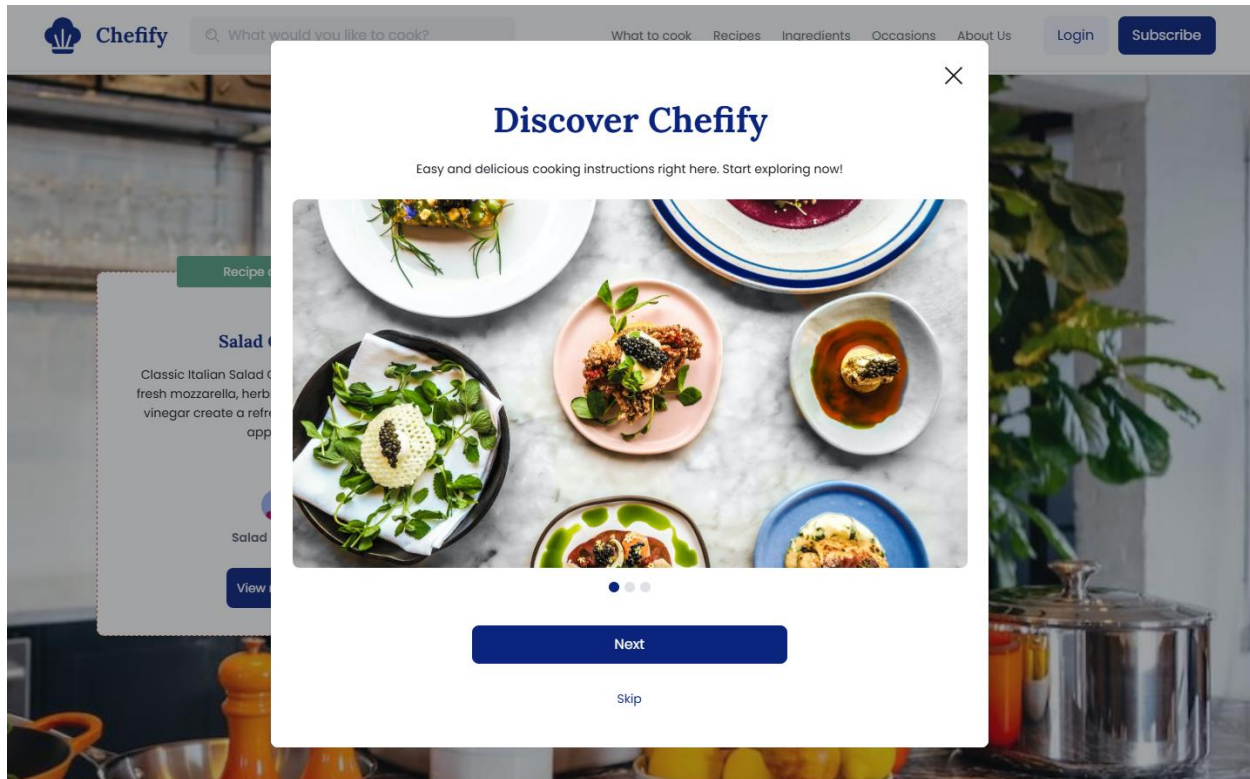


fig.1.3 Welcome page

The screenshot displays the Cheffy website's search results for 'Salad'. The interface includes a top navigation bar with the Cheffy logo, a search bar containing 'Salad', and links for 'What to cook', 'Recipes', 'Ingredients', 'Occasions', 'About Us', 'Your Recipe Box', and a user profile. A left sidebar contains filters for 'Type' (Pan-fried, Grilled, Sauteed, Steamed, Stir-fried, Roasted, Baked, Stewed), 'Time' (30 to 50 minutes), and 'Rating' (1 to 5 stars). The main content area shows 'Salad (32)' results, sorted 'A-Z'. Nine recipe cards are visible, each with a photo, title, and '32 minutes' duration. The footer includes an 'About Us' section with a welcome message and email sign-up, a 'Learn More' section with links to 'Our Cooks', 'See Our Features', and 'FAQ', a 'Shop' section with links to 'Gift Subscription' and 'Send Us Feedback', and a 'Recipes' section with links to 'What to Cook This Week', 'Pasta', 'Dinner', 'Healthy', 'Vegetarian', 'Vegan', and 'Christmas'.

fig.1.4 Recipe Listing - Search Results

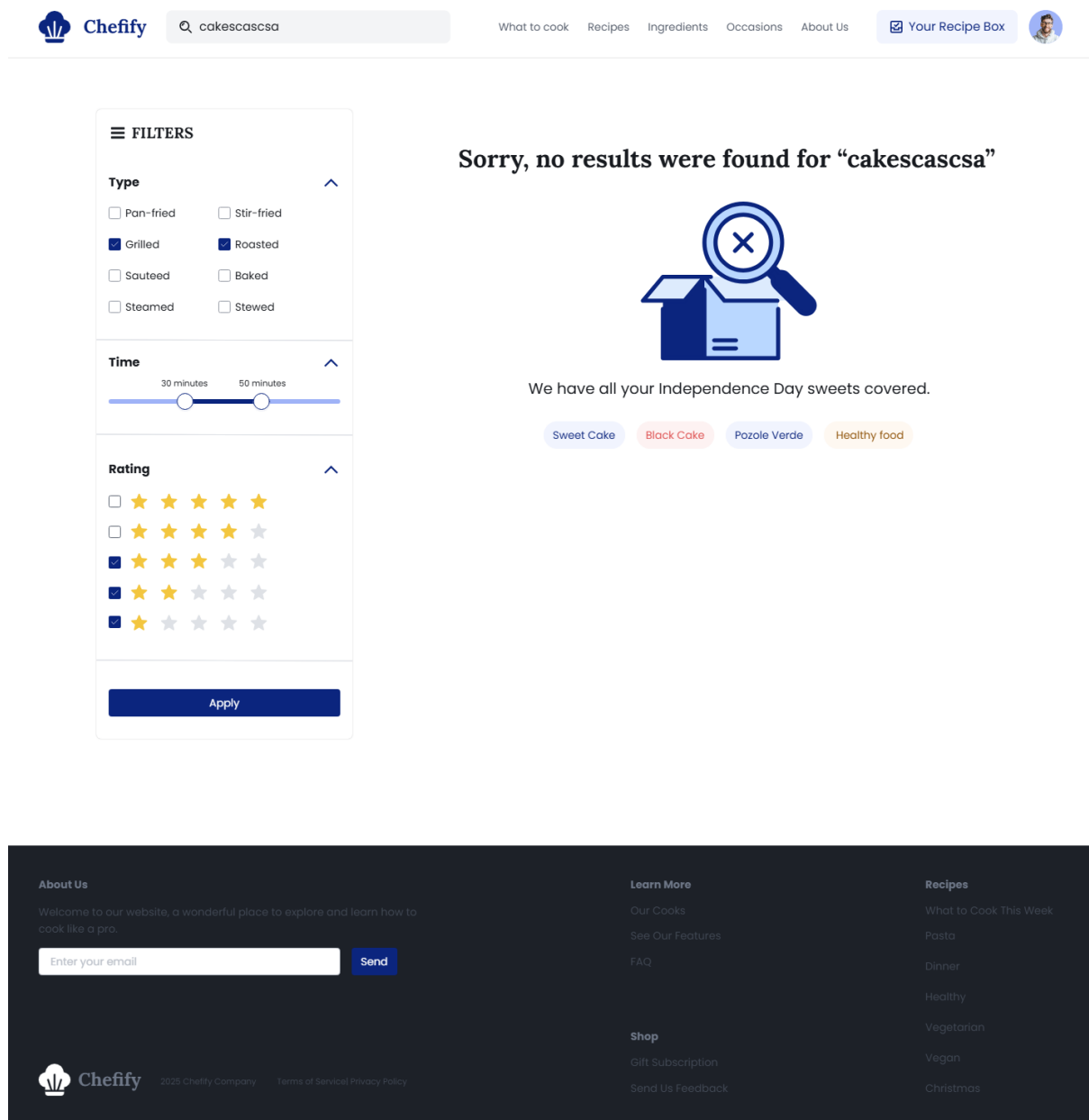




fig.1.5 Search Results - Empty State






**Chefify**

[What to cook](#)
[Recipes](#)
[Ingredients](#)
[Occasions](#)
[About Us](#)
[Your Recipe Box](#)


[Home](#) > [Cooking guide](#)

### How to make a Strawberry Shortcake


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 teaspoon vanilla extract

[+ Add to Your Grocery List](#)



#### 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 1/2 cup of sugar, adding more sugar if necessary. Set aside, covered, for about half an hour to develop flavor.

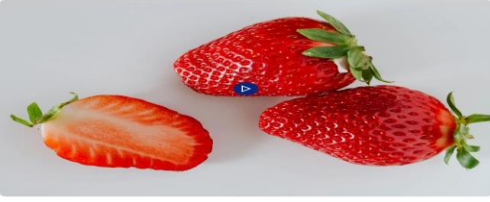


#### Step 2

Preheat oven to 450 degrees.

#### Step 3

Into a large mixing bowl, sift together flour, 3 tablespoons sugar, salt and baking powder. Add 1/2 cup of softened butter, and rub into dry ingredients as for pastry. Add 1/2 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 1/8-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.

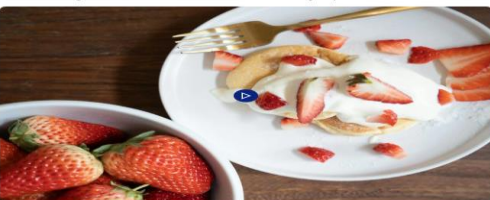


fig.1.6 Cooking Guide Details

The screenshot displays a web application interface for a user profile on Chefify. At the top, there's a navigation bar with the Chefify logo, a search bar, and links for 'What to cook', 'Recipes', 'Ingredients', 'Occasions', 'About Us', and 'Your Recipe Box'. Below this, the profile section for 'Prince Kumar' is shown, including a profile picture, a bio, a subscriber count (6.5k), and a share button. The 'Saved Recipes' section follows, with tabs for 'Folders' and 'Recipes by Genevieve'. A grid of eight recipe cards is displayed, each with a food image, title, and preparation time. At the bottom, there's a footer with 'About Us', 'Learn More', 'Recipes', and 'Shop' sections, along with a newsletter sign-up form.

**Chefify** Q. What would you like to cook?

What to cook Recipes Ingredients Occasions About Us Your Recipe Box

Home > Your Recipe Box

### Prince Kumar's Recipe Box

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.

6.5k Subscribes [Share](#)

**Saved Recipes** Folders Recipes by Genevieve

- 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

< 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

**Chefify** 2025 Chefify Company Terms of Service Privacy Policy

fig.1.7 Profile Details - Recipe Listing

**Chefify** What would you like to cook? What to cook Recipes Ingredients Occasions About Us Your Recipe Box

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.

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

[Subscribe Now](#)

Cancel or Pause anytime

**An All Access subscription includes**

<b>Cooking</b> Enjoy recipes, advice and inspiration for any occasion.	<b>Wirecutter</b> Explore independent reviews for thousands of products.	<b>Games</b> Unwind with Spelling Bee, Wordle, The Crossword	<b>The Athletic</b> Discover in-depth, personalized sports journalism.
---	---	---	---

**Chefify**

**Subscribe to Chefify Cooking only**

Enjoy thousands of delicious recipes for every taste, plus advice and inspiration daily.

☒ ₹149/month (Billed every 4 weeks)
 ☐ ₹1499/year (Billed one annually)

[Subscribe Now](#)

Cancel or Pause anytime

**About Us**  
Welcome to our website, a wonderful place to explore and learn how to cook like a pro.  
 [Send](#)

**Learn More**  
Our Cooks  
See Our Features  
FAQ


**Shop**  
Get Subscription  
Send Us Feedback

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

**Chefify** © 2021 Chefify Company. Terms of Service Privacy Policy

fig.1.8 Pricing Plan Details




 **Cheffy**

What would you like to cook?

What to cook | Recipes | Ingredients | Occasions | About Us

Your Recipe Box



Recipes > Subscribe > Payment


Account > **Payment** > Confirmation >

Logged in as emmagonzales@gmail.com. Not you?

**Choose a payment method**

VISA \*\*\*\*\* 2334

☒

 \*\*\*\*\* 3774

☐

PayPal abc@gmail.com

☐

**Access Cheffy Cooking** ₹149.00

Unlimited access to thousands of recipes and step-by-step guides.

**Automatic Renewal Terms**

Your payment method will be charged ₹149.00 every 4 weeks, with possible sales tax.

To cancel your subscription, contact Customer Care anytime. Cancellations take effect at the end of your current billing period.

**Total** ₹149.00

Pay now

**About Us**

Welcome to our website, a wonderful place to explore and learn how to cook like a pro.

**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](#)

 **Cheffy**

©2020 Cheffy Company | [Terms of Service](#) | [Privacy Policy](#)

fig.1.9 Checkout - Payment