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Dine-Amite

THE KITCHEN APP

App Summary

Dine – Amite, a Kitchen app for anyone and everyone who wants to Cook !

It comes with unique features and combinations of some of the most popular cuisines in the world – Italian, Indian, Mexican, Lebanese, Mughlai and Thai – each of them having the all- inclusive veg and non veg options to choose from.

Along with it, there are added options for temperature, volume and weight calculators, timers and much more. It has a simple user-friendly interface that anyone and everyone can manoeuvre.

SO, WHAT ARE YOU WAITING FOR? DOWNLOAD THE APP RIGHT AWAY AND GET READY TO WOW YOUR FRIENDS AND FAMILY BY MAKING THE WORLD'S BEST AND LOVED DISHES IN YOUR VERY OWN KITCHEN!
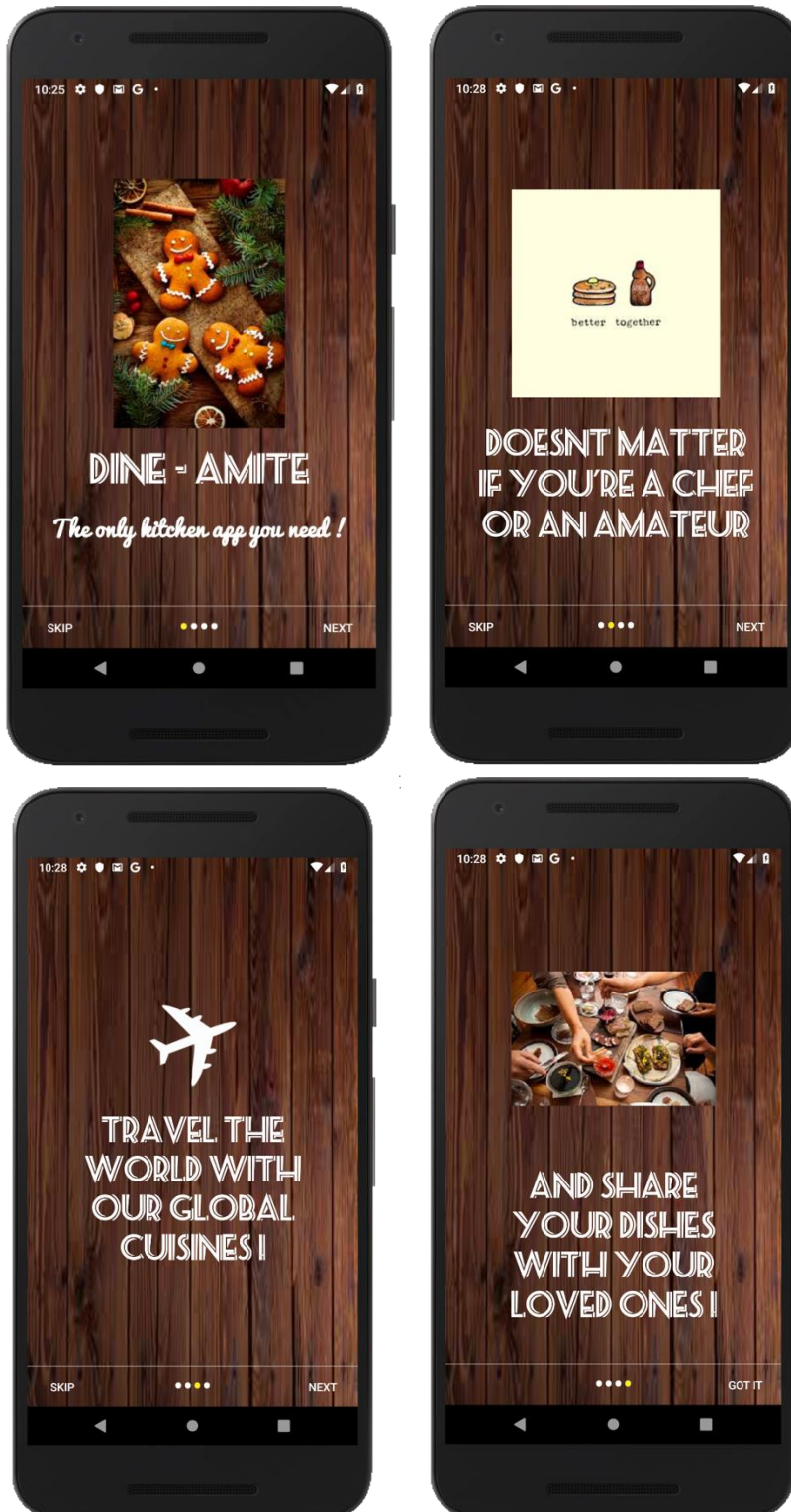
Features of Dine-Amite

Cooking is a fun and necessary hobby to have. After all, we all need food to sustain ourselves. For some, food is also a method of relaxation. Although sometimes, it's not as fun as it should be. How do you decide what to cook next? What if you're running low on inspiration? This is exactly where Dine-Amite comes in. Offering users variety of recipes from different cuisines across the world, Dine-Amite has something for everyone.

- The app gives you the ability to login using your google account.

- With a grocery list tool, you can stay on top of organizing your meals.

- There's a social side to the app too, allowing you to share complete recipies.

- A timer to help you cook food to perfection.

- With a handy calculator for mass, volume and temperature, you can cook with ease no matter what part of the world you're from.

- You will find that vegetarian and non-vegetarian dishes for each cuisine are well seperated to cater to your needs.

- You can easily build menus, by populating the notes with options.

- It's stylishly attractive.

Tutorial

DINE - AMITE

The only kitchen app you need !

SKIP •••• NEXT

better together

DOESNT MATTER IF YOU'RE A CHEF OR AN AMATEUR

SKIP •••• NEXT

TRAVEL THE WORLD WITH OUR GLOBAL CUISINES !

SKIP •••• NEXT

AND SHARE YOUR DISHES WITH YOUR LOVED ONES !

•••• GOT IT

Login page

Let's start by setting up your profile in the app, so that you can access all the recipes whenever you start the app.

Sign up
Knowing a user's identity allows an app to securely save user data in the cloud and provide the same personalized experience across all the user's devices.
Enter a valid email id and password, and every time you sign in enter the same set of email id and password.
In case you forget the password, make use of our forget password option.

Sign in
After signing up, and setting up your profile in the app, every time you sign into the app, you are brought to the same user profile. This helps retrieve and access stored data from every device you sign in from.

Forgot Password
If you have forgotten your password and have previously signed up, and you still have access to that email account that was used, then this special page can help you recover access to your account.

You just have to enter your email. A mail will be sent to your email id to reset the password. This will allow you to retrieve your account. You can change the password after you log in.
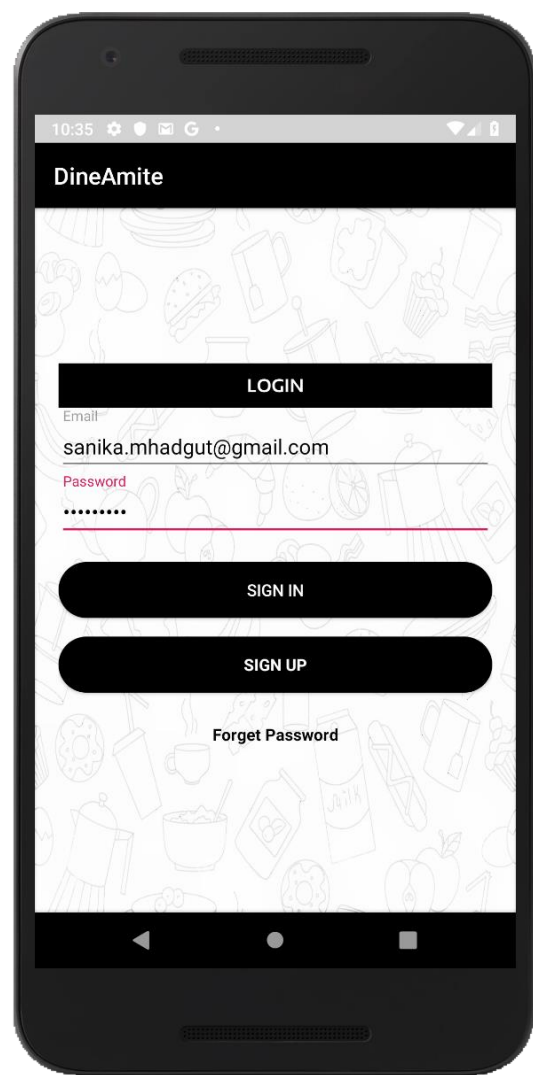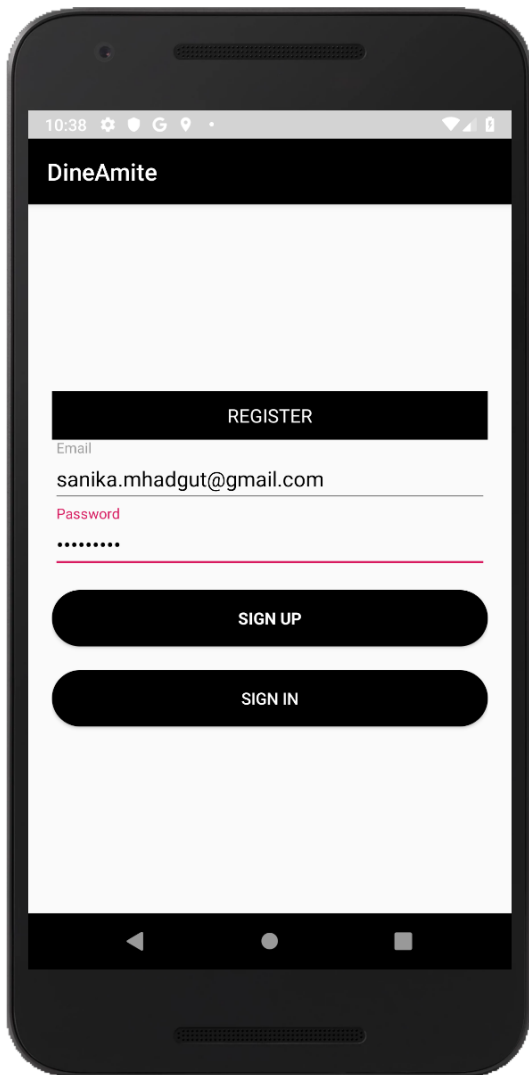
After a successful login

After a successful sign in, you can control your profile. You can change your password, email id, delete user and sign out from the app.

Change Password
Enter the new password and submit. It will automatically change your password against your email id. So, the next time you login, enter the new set of user name and password.

Change Email
Enter the new email and submit. It will automatically change your email id. So, the next time you login, enter the new set of user name and password.
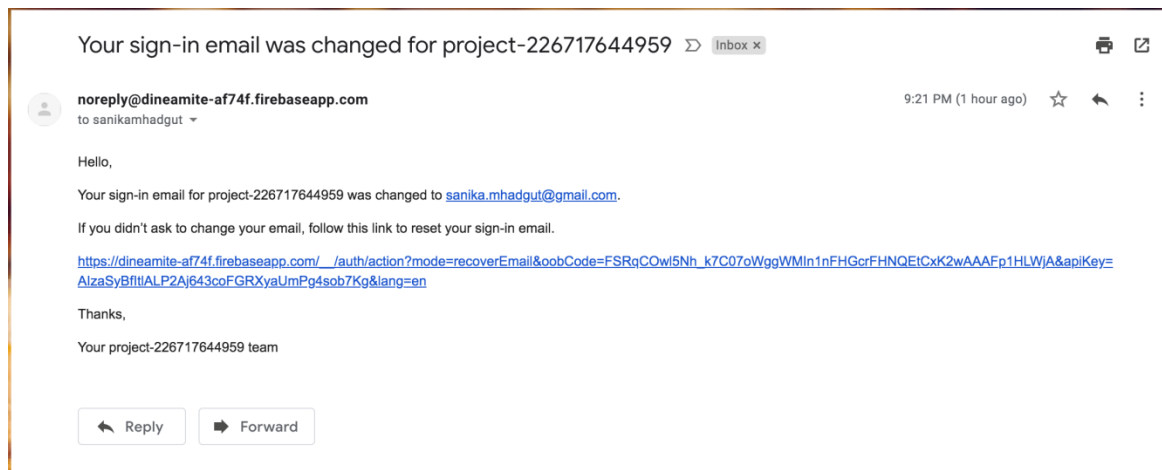
Delete User
Once you click on submit, your account will be permanently deleted (it is something we do not recommend).
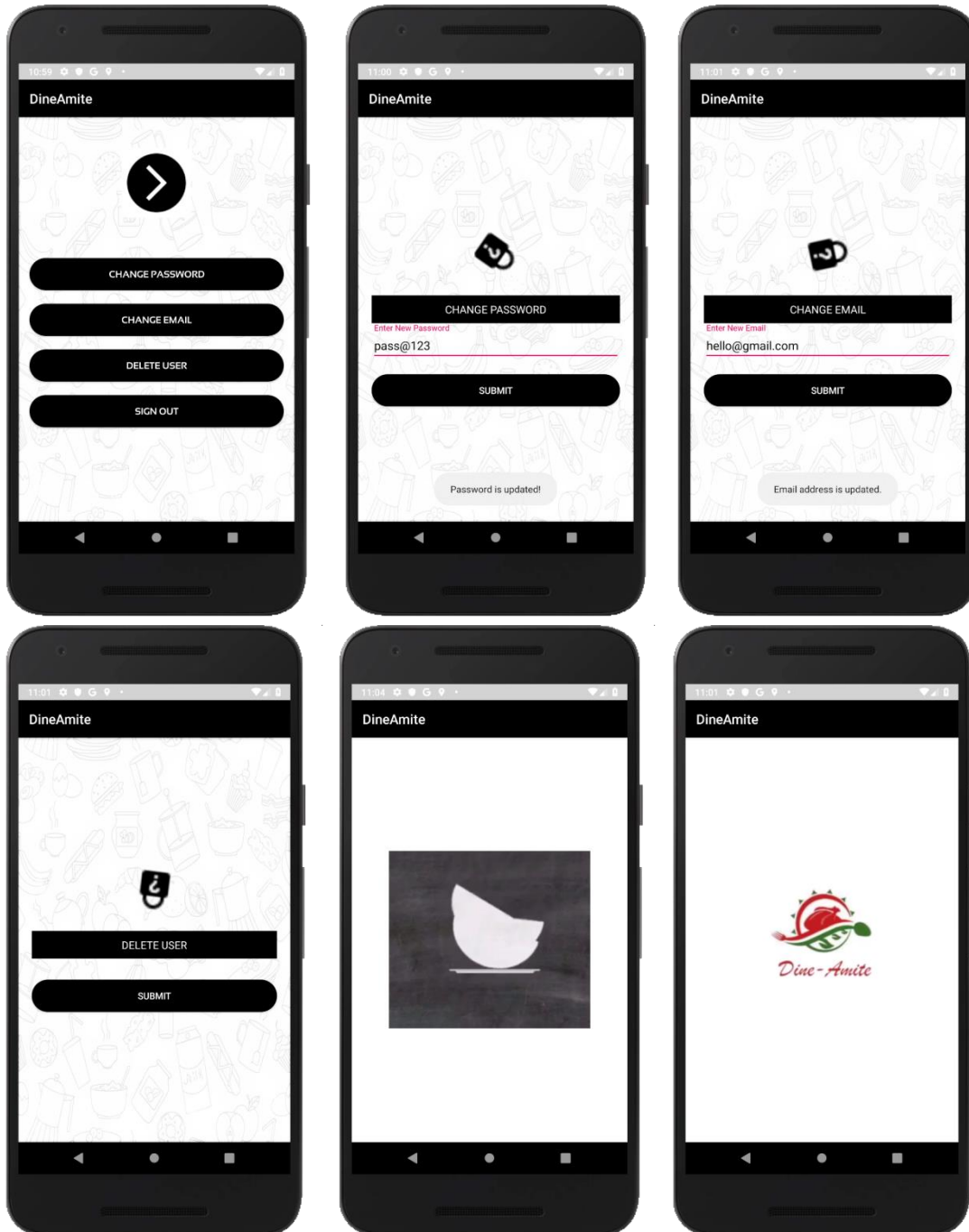
Sign Out
On clicking sign out, the account from which you have logged in will be signed out. So next time when you open the app, you will get the new login page, instead of the signed in page.

Next Arrow
Once you click on next arrow, you can see the Dine-Amite logo, which later leads you to the Welcome page.

Your sign-in email was changed for project-226717644959 ⊡ Inbox ×

noreply@dineamite-af74f.firebaseapp.com   9:21 PM (1 hour ago)
to sanikamhadgut

Hello,

Your sign-in email for project-226717644959 was changed to sanika.mhadgut@gmail.com.

If you didn't ask to change your email, follow this link to reset your sign-in email.

https://dineamite-af74f.firebaseapp.com/__/auth/action?mode=recoverEmail&oobCode=FSRqCOwl5Nh_k7C07oWggWMln1nFHGcrFHNQEtCxK2wAAAFp1HLWjA&apiKey=AlzaSyBfltlALP2Aj643coFGRXyaUmPg4sob7Kg&lang=en

Thanks,

Your project-226717644959 team

↩ Reply   ➡ Forward

Welcome Page

After setting up your app profile. You will be taken to International Cuisines page where you get to select recipes from your favourite cuisines starting from a simple Four-cheese pasta to the mouth-watering Meat balls. You get an overview of all the recipes the app has to offer under each cuisine. These recipes are then categorised into vegetarian and non-vegetarian.

The show me only Veg Dishes Button

When the radio button is off, that means you can only view veg recipes for all the cuisines, but when you turn on the radio button, you can also view the non-veg recipes under all the cuisines.

List of Cuisines the app offers

- ❖ Italian Cuisine
- ❖ Mexican Cuisine
- ❖ Lebanese Cuisine
- ❖ Indian Cuisine
- ❖ Mughlai Cuisine
- ❖ Thai Cuisine

Once you decide the cuisine you want to cook, you can click on the flag of that country which takes you to the recipe page for that cuisine.
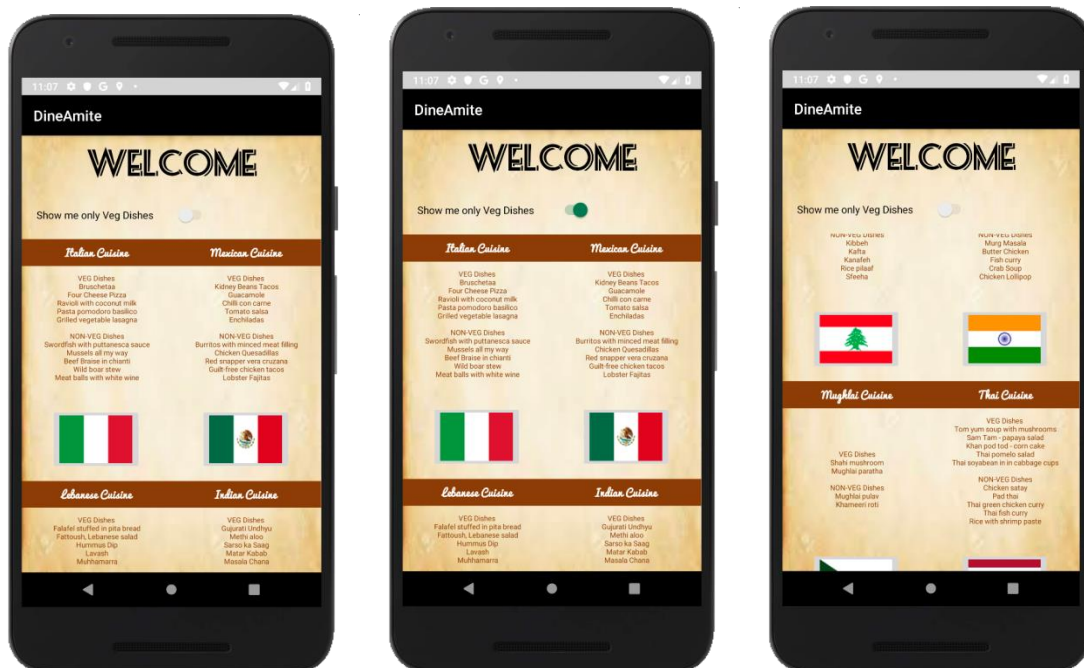
Dishes

After choosing your favourite cuisine, you will be taken to the page where you can view all the recipes of that cuisine. Here, if you have chosen vegetarian, you can view only view those recipes, whereas if you have chosen non-veg you can view only non-veg recipes from that cuisine.

Cuisine Header

This tells you which cuisine you are currently viewing. Also tells you whether it falls under the vegetarian or non-vegetarian category.

Cuisine Description

It gives you a brief description of the chosen cuisine, its speciality as well as origin. It not only increases your knowledge about food, but it also gives you something a little more to wow your friends and family with.

List of Dishes under the respective cuisine
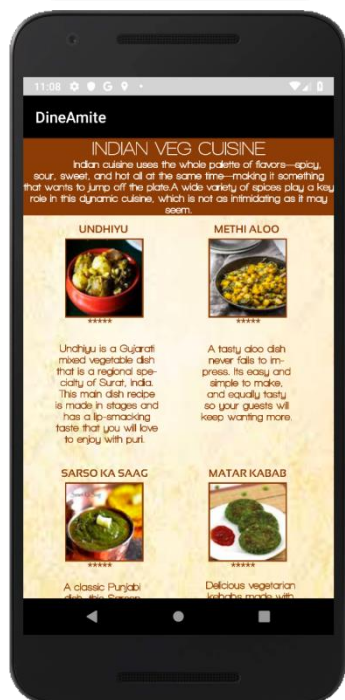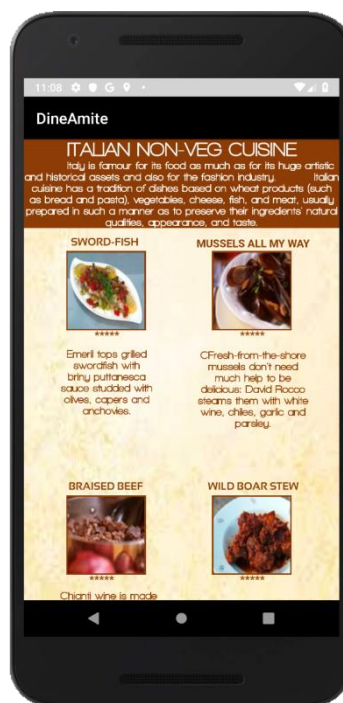
Here you can read the description of the dish and view mouth-watering pictures of the respective dishes (and the product, if you follow our recipe correctly 😊).

For Example, Lebanese Non-veg

- ❖ Kibbeh
- ❖ Kafta
- ❖ Kanafeh
- ❖ Rice Pilaf
- ❖ Sfeeha

When you choose a dish, you can click on it and it will redirect you to the recipe page which is retrieved from the cloud store firebase.

ITALIAN VEG CUISINE

Italian cuisine is mainly based on wheat products (such as bread and pasta), vegetables, cheese, fish, and meat are usually prepared in such a manner as to preserve their natural qualities, appearance, and taste.

BRUSCHETTA

A sudden snack attack can hit you anytime anywhere! Here comes a plateful of bruschetta to the rescue, with the classic tomato and basil topping or even creamy mushroom.

FOUR CHEESE PIZZA

Cheese lovers, rejoice! We bring you a gourmet version of mac n' cheese with parmesan, cheddar, brie and emmental. It's easy to follow and surely doesn't get more cheesy than this.

RAVIOLI

Pour a smooth sauce of coconut milk, spring onions

PASTA

Flavoured with fresh basil, tomato and cloves - it just doesn't

ITALIAN NON-VEG CUISINE

Italy is famous for its food as much as for its huge artistic and historical assets and also for the fashion industry. Italian cuisine has a tradition of dishes based on wheat products (such as bread and pasta), vegetables, cheese, fish, and meat, usually prepared in such a manner as to preserve their ingredients' natural qualities, appearance, and taste.

SWORD-FISH

Emeril tops grilled swordfish with briny puttanesca sauce studded with olives, capers and anchovies.

MUSSELS ALL MY WAY

CFresh-from-the-shore mussels don't need much help to be delicious: David Rocco steams them with white wine, chiles, garlic and parsley.

BRAISED BEEF

Chianti wine is made

WILD BOAR STEW

INDIAN VEG CUISINE

Indian cuisine uses the whole palette of flavors—spicy, sour, sweet, and hot all at the same time—making it something that wants to jump off the plate. A wide variety of spices play a key role in this dynamic cuisine, which is not as intimidating as it may seem.

UNDHIYU

Undhiyu is a Gujarati mixed vegetable dish that is a regional specialty of Surat, India. This main dish recipe is made in stages and has a lip-smacking taste that you will love to enjoy with puri.

METHI ALOO

A tasty aloo dish never fails to impress. Its easy and simple to make, and equally tasty so your guests will keep wanting more.

SARSO KA SAAG

A classic Punjabi dish, this Sarson

MATAR KABAB

Delicious vegetarian kababs made with

INDIAN NON-VEG CUISINE

A unique cultural history has helped to make Lebanese food the most popular of all Middle Eastern cuisines. If red meat is used in a dish, it's likely to be lamb. Meats and vegetables are often grilled or sautéed, creating incredibly robust and earthy flavours.

MURG MASALA

For all the spice fans! Tender chicken spiked with fiery masalas, cooked in mustard oil with the tang of tomatoes to balance the flavours.

CHICKEN LOLLIPOP

The oriental chicken lollipops get a desi makeover. Chicken wrapped in rustic spices and fried crisp. A great party starter to impress your guests this festive season.

BUTTER CHICKEN

Straight from a Punjabi kitchen, butter chicken has

FISH CURRY

Fish is one of the favorite sea foods at home and most times

Recipe Details

Once you chose your favourite dish, you will be taken to a page which has the steps to make those delectable dishes for your loved ones.

In this screen, there are two tabs:

- ❖ In the first tab, you will be able to view the ingredients as well as the quantity you require to make that dish. After you scroll down, it will also show you the cooking time required for each recipe. On top of the screen, there is a circular button that redirects you to the following:

    - Notes button which will direct you to the handy notes section.

    - The share button, with which you will be able to share the recipe you are currently viewing on any platform that your device provides.

    - Calculator, in which you can convert ounces into cups etc.

- ❖ In the second tab, there is a timer, in which once you enter the number of seconds, and click start, the timer will display finished on completion. This is very helpful when you have preparation steps to be completed in a given time.
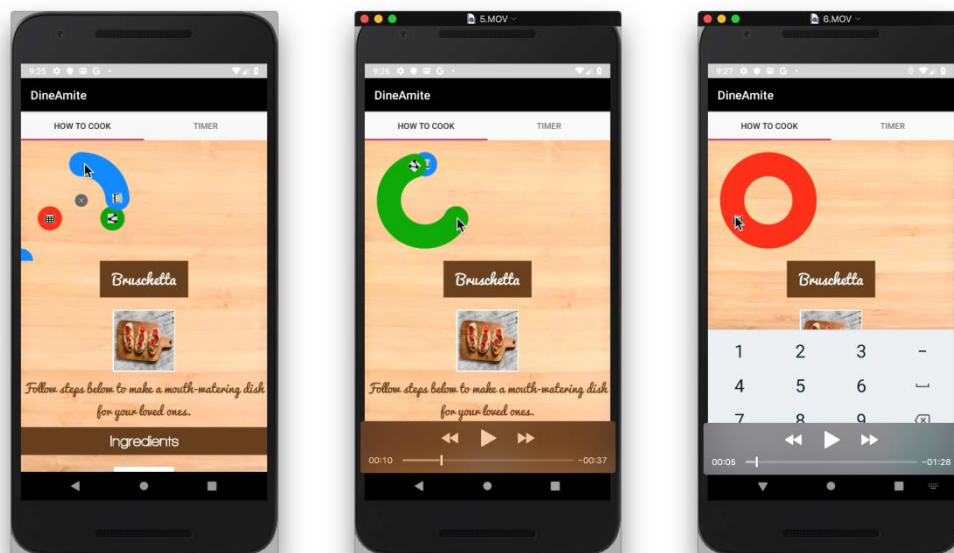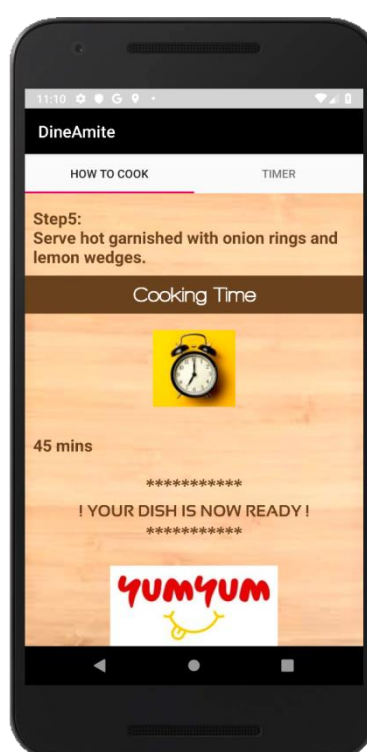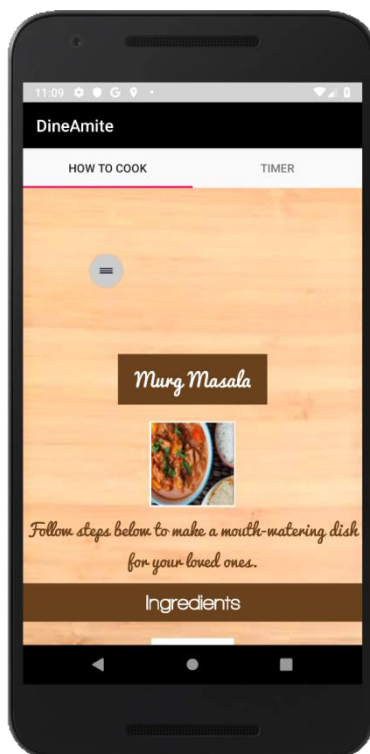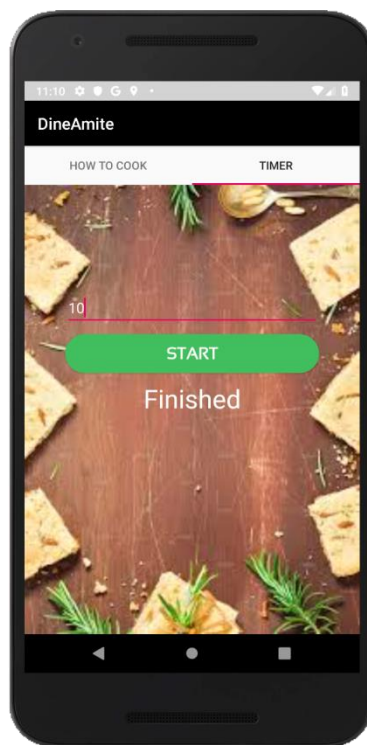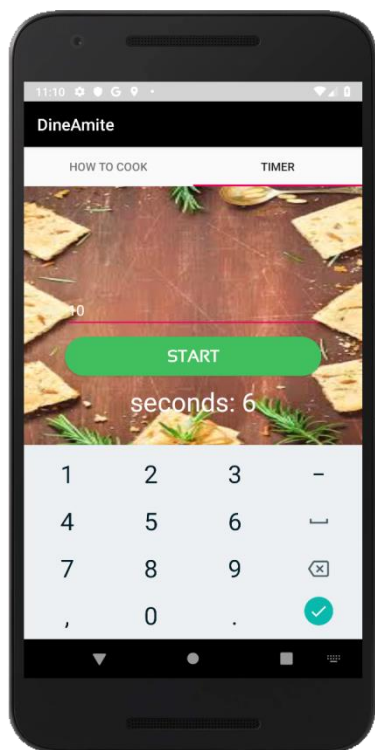
Notes button

When you click on the blue notes button, which pops up when you click on the grey button which is located on the top left-hand corner of the recipe page, it will take you to the page where you can add and edit notes.

Here you can click on the 'plus' on the top right corner of the screen, you will be taken to a new note where you can write your grocery list, to-do list, favourite recipes discovered etc.

After making a new note with heading and content, you just have to click on the save button, and your note will be saved in your profile. You can access this data from which ever device you log in from.

After saving the note, to go back to the original screen, where you can view all the list you have created by now, you just have to click on the back-arrow button.

You can also give headings to each list and view the date and time when you created it. Get a quick glance at the content under the heading of each list.

If you want to delete any list, you just have to go to that list, and click on the trash icon on the right-hand corner of the screen. It will ask for confirmation before deletion. You just have to click on yes or no, and it will delete your note.
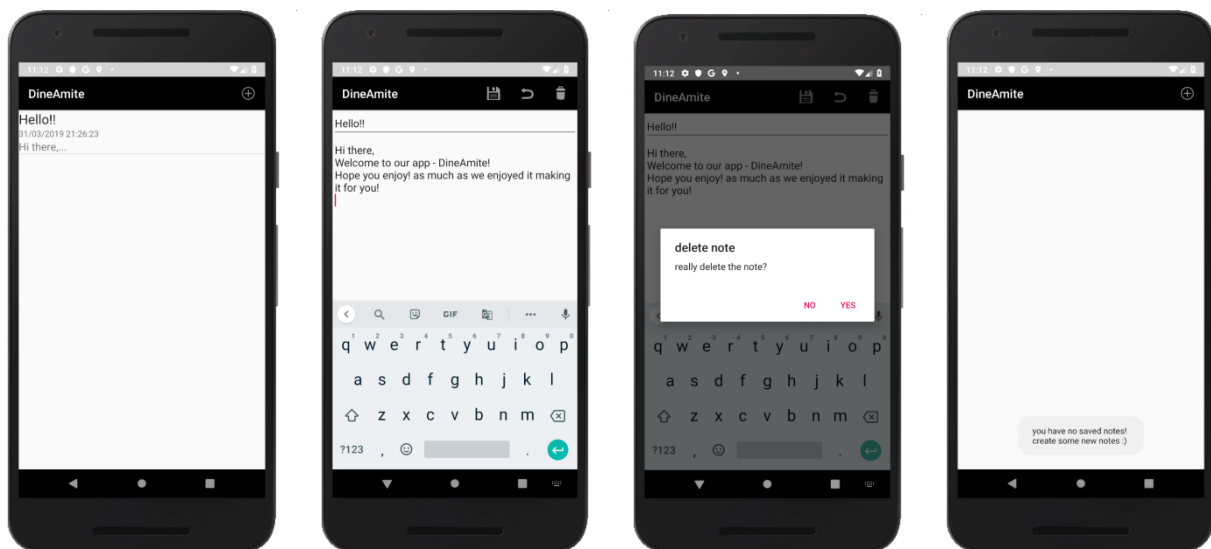
Share button

When you click on the green share button, it will take you to the page where you can share the recipe which you have selected.

You can share this recipe through various social media like transfer data-free, WhatsApp, Gmail, Telegram, Instagram etc.

Your recipe will be automatically copied to the selected social media. Select the contact to whom you have to send or enter the valid email id of the receiver.
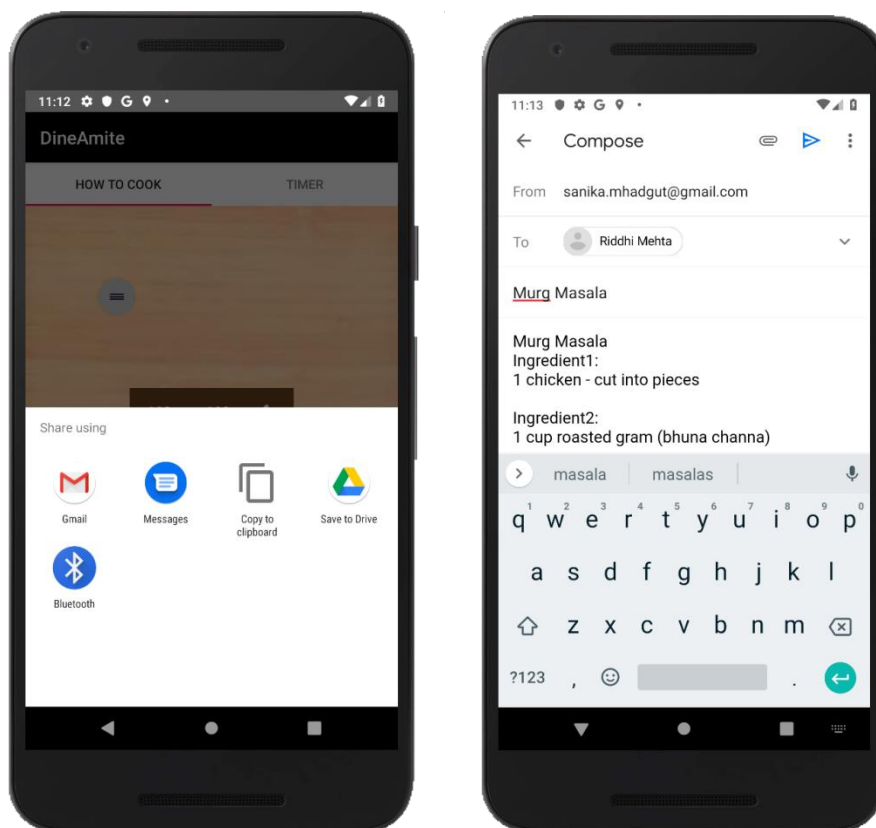
Calculator

When you click on the orange calculator button, it will take you to the page where you can view a table for general weight and volume conversion but calculating with actual values click on the three-line icon on the top right corner. Here you can choose from either volume, mass or temperature. All the conversions in the calculator can be made by simply dragging the dot on the bar.
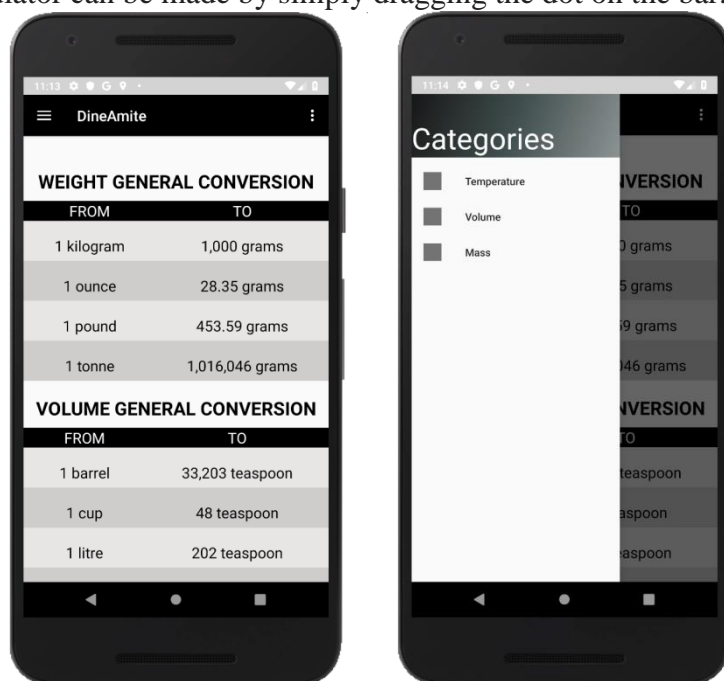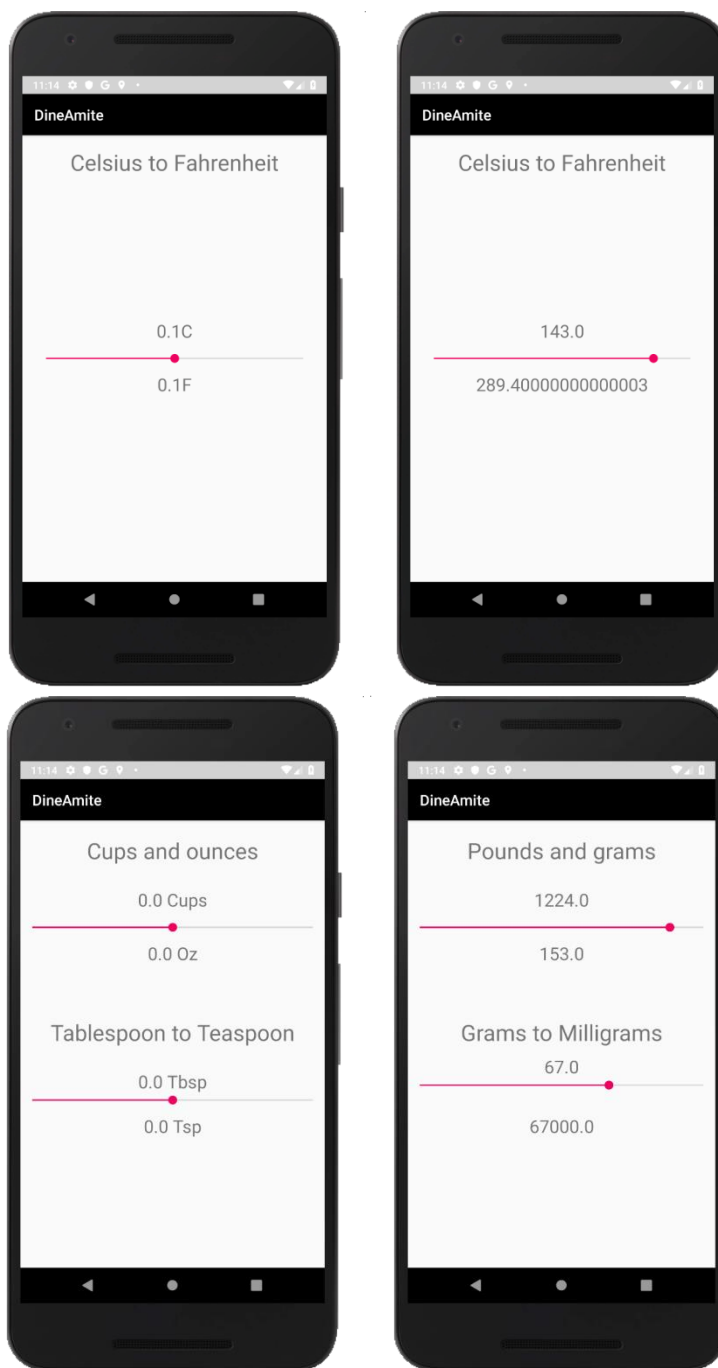
Contribution of Android Studio

Dine – Amite has been completely built on Android Studio. Right from its very first simple activity, till now where it has over 20+ activities, 5+ Java Classes, 15+ Individual layouts etc.

The following table precisely describes the efforts taken into making Dine – Amite.

ACTIVITIES	JAVA CLASSES	INDIVIDUAL XMLS
1. Login activity	1. FirstFragment	1. App Bar Main xml
2. Register activity	2. SecondFragment	2. Content main xml
3. ForgetAndChangePassword Activity	3. Note	3. FirstFragment xml
4. Main activity	4. NoteAdapter	4. SecondFragment xml
5. Main2 activity	5. PagerAdapter	5. Nav header main xml
6. Main4 activity	6. Utilities	6. View note item xml
7. Main activity Calc		7. Welcome slide 1 xml
8. nMain activity		8. Welcome slide 2 xml
9. Note Activity		9. Welcome slide 3 xml
10. Screen 2 activity		10. Activity main drawer xml
11. Screen 3 activity		11. Main xml
12. VItalian activity		12. Menu main xml
13. VIndian activity		13. Menu note add xml
14. VMexican activity		14. Menu note view xml
15. VMughlai activity		15. Menu scroll view xml
16. VThai activity		16. Colors xml
17. VLebanese activity		17. Strings xml
18. NItalian activity		18. Styles xml
19. NIndian activity		19. Dimens xml
20. NMexican activity		20. Font xml
21. NMughlai activity		21. Capsule xml
22. NThai activity		22. Border xml
23. NLebanese activity		
24. Mass activity		
25. Volume activity		
26. Temperature activity		

We have also used over 60 images for describing every element of the app. Along with it, we have used GIF's as well as video views for introducing the application.

Building block of the App

We have the following new features in the app, over and above the features taught in practical session.

NEW FEATURES IN DINE – AMITE	
Fragmented Activities along with Tabs in the new activity	*Dynamically Passing objects from Activity to Class to Activity to Fragment*
Implementing Firebase Cloudstore for retrieving Data	*Implementation of Scroll View and Table Layouts*
Navigation Pane	*Pop Up Circle Menu*
Notes adding, updating and deleting real time	*Introduction filler at start*
Share button for each and every recipe	*Implementation of Seeker Bars & Switches*
Using colour gradient	*Using String Builder for textviews*
Implementation of Authentication using realtime Firebase database where every action is registered	*Implementing services like Change Email, Password and Forgot Password; Sign Out*

Self-Learning Component

Making this App has demanded a lot of time and efforts. But more than everything else, making of Dine – Amite has resulted in many academic learning components as well as team building skills.

A few of the self – learning key points are mentioned below:

- Continuous changes in App level and Project level gradle files
- Changes in Manifest file related to Theme and Launcher actitivites
- Changing the colour for the switches, as well as to apply onSwitchStatusListener
- Implementing Firebase authentication system from the scratch which took time and efforts since a lot of changes were supposed to be made in Gradle + Manifest + Firebase console etc.
- Retrieving real time data into the app, and along with it passing it between acitivites, fragments and java classes
- Creating navigation and drawable screens

The following image represents the different Components of our App in the flow of the graph below.