

PROJECT TITLE:

**CookBook: Your Virtual Kitchen
Assistant.**

TEAM DETAILS:

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Project Objective:

The primary goal of CookBook is to provide a user-friendly platform that caters to individuals passionate about cooking, baking, and exploring new culinary horizons. Our objectives include:

- **User-Friendly Experience:** Create an interface that is easy to navigate, ensuring users can effortlessly discover, save, and share their favourite recipes.
- **Comprehensive Recipe Management:** Offer robust features for organizing and managing recipes, including advanced search options.
- **Technology Stack:** Leverage modern web development technologies, including React.js, to ensure an efficient, and enjoyable user experience.

PLATFORM AND TECHNOLOGY USED

- **React.js:** A JavaScript library used to build dynamic, component-based user interfaces. In this project, React helps create reusable components (Navbar, Hero, Recipe Galleries) for better scalability and maintainability.
- **HTML5:** The standard markup language for structuring web pages. It defines the page layout such as navigation bar, hero section, recipe gallery, about section, and footer.
- **CSS3:** A styling language that controls design, layout, and responsiveness. It is used here to add modern UI effects like hover animations, grids, sticky navbar, background images, and color themes.
- **JavaScript (ES6+):** The scripting language that powers interactivity and logic. It handles routing with react-router-dom, manages events (like navigation clicks), and ensures a smooth user experience.
- **GitHub:** A platform for hosting and version-controlling the project. The Cookbook app can be uploaded to GitHub to collaborate with others, showcase your portfolio, and deploy for public access.

IMPLEMENTATION / PROCESS

1. Project Setup:

- The project was developed using Visual Studio Code (VS Code) as the primary editor.
- Basic setup included linking Bootstrap, jQuery, and a custom CSS file for styling.
- The project structure was organized with HTML files for each cuisine and a main index page.

2. Frontend Development:

- The website layout was designed using HTML5, which structured sections like Navbar, Hero, Cuisine Grid, About, and Footer.
- CSS3 was applied for theming, background colors, animations, grid layouts, and hover effects.
- Bootstrap classes (container, row, col-sm) were used to create a responsive grid for cuisines.

3. Hero Section:

- A large background image was implemented with overlay text welcoming users.
- The design ensures focus on the title "Cookbook" for immediate engagement.

4. Cuisine Section:

- Different cuisines (Indian, Chinese, Mexican, Italian, Japanese, Thai, Spanish, French) were displayed as image cards.
- Each card includes an image, a title, and a link to a dedicated cuisine page.
- Hover effects were added for better user interaction.

5. About Section:

- A descriptive block highlights the purpose of the Cookbook website.
- Styled with a dark theme card layout to match the overall design.

6. Contact & Footer:

- The footer contains contact details and copyright information.
- Positioned at the bottom for consistent accessibility.

7. Future React Implementation:

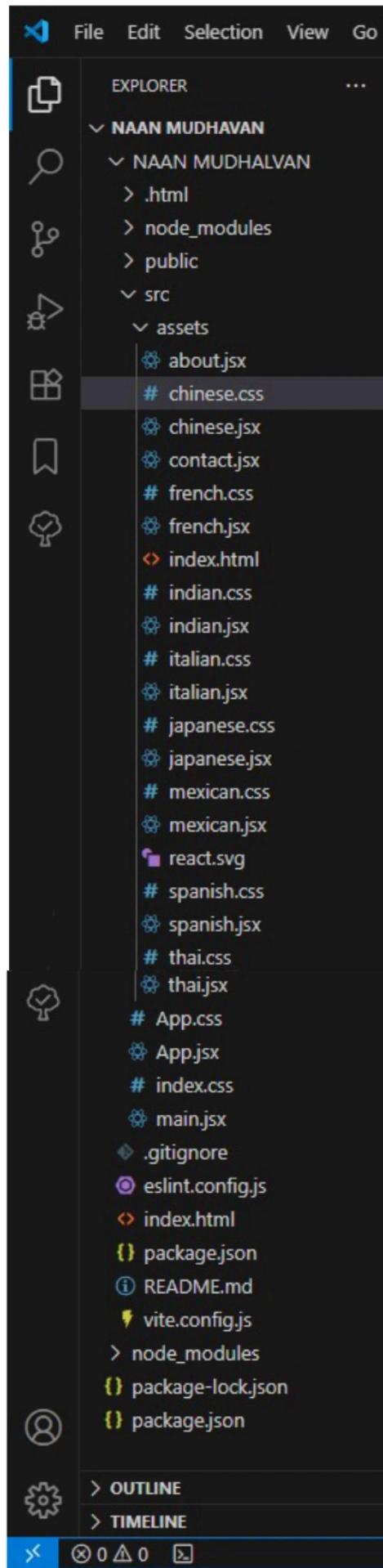
- The static HTML code can be refactored into React components such as Navbar, Hero, CuisineCard, About, and Footer.
- React Router can be used for smooth navigation between cuisine pages.
- Reusable props can dynamically load cuisine data instead of hardcoded links.

8. Version Control & Hosting:

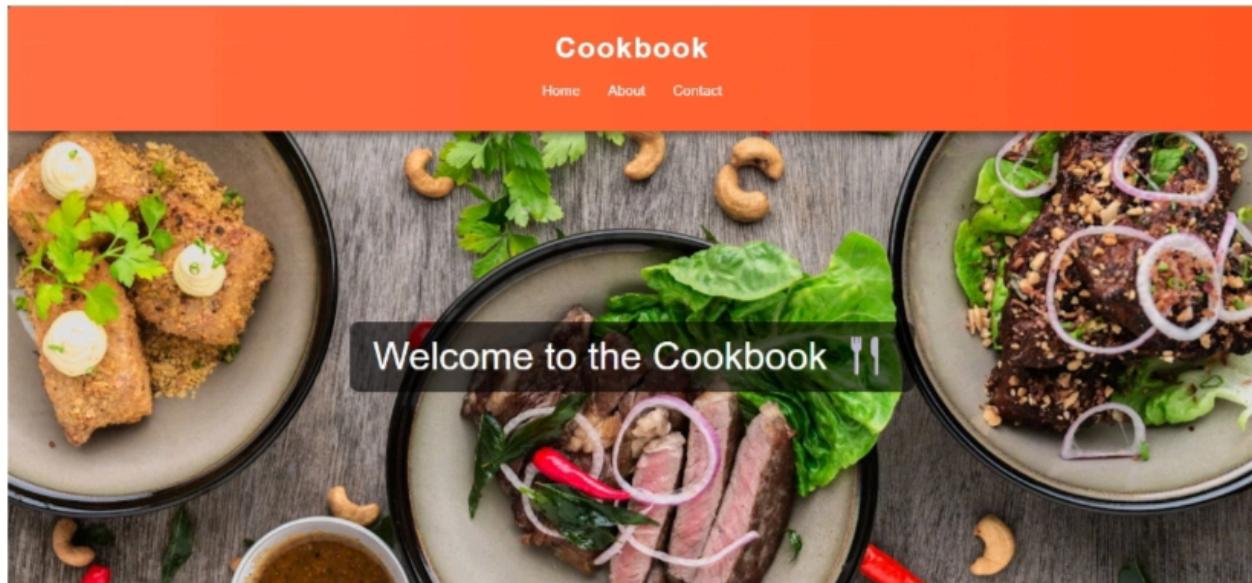
- The complete project can be uploaded to GitHub for version control and collaboration.
- GitHub Pages or Vercel can be used to host the website and make it live.

Output/Result:

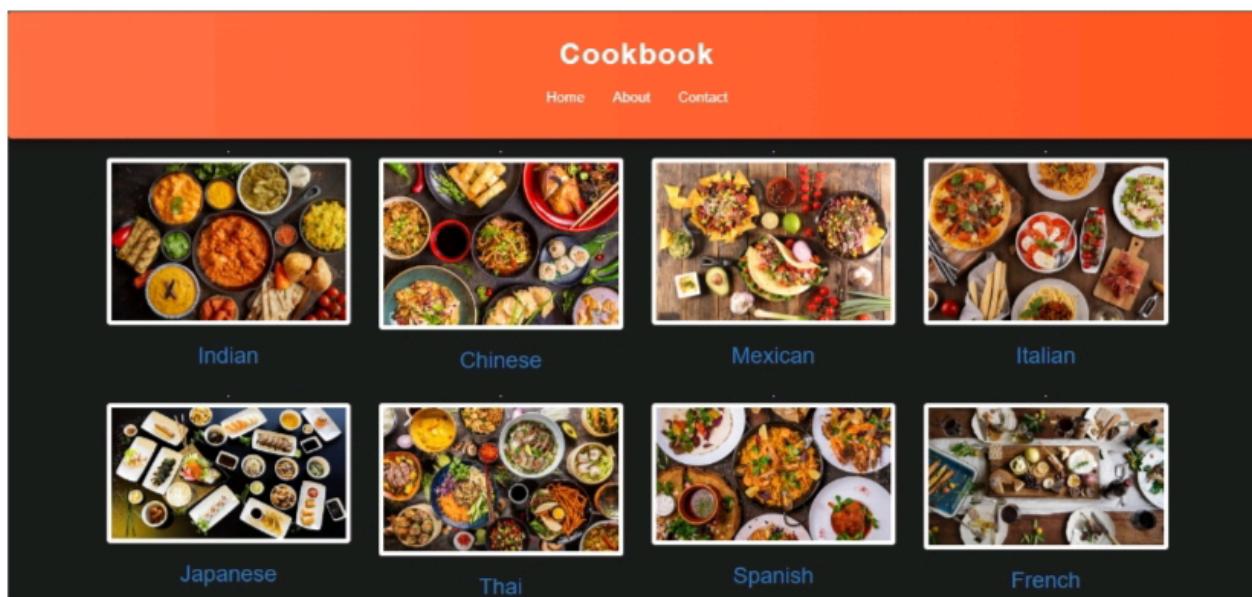
Project structure:



Homepage:



Cuisines:



Indian cuisine:

if you choose Indian , the given page will display.

Famous Indian Dishes

			
Chicken Biryani	Masala Dosa	Butter Chicken	Paneer Butter Masala
Ingredients:	Ingredients:	Ingredients:	Ingredients:
<ul style="list-style-type: none">• 2 cups basmati rice• 500g chicken• 2 onions (fried)• 2 tomatoes• Yogurt & spices (garam masala, turmeric, chili powder) <p>Cook rice separately. Prepare chicken masala with spices, yogurt, and onions. Layer rice and chicken, steam for 15 minutes. Serve hot.</p>	<ul style="list-style-type: none">• 2 cups dosa batter• 3 potatoes (boiled)• 1 onion• Green chili, curry leaves• Turmeric & mustard seeds <p>Spread dosa batter on hot tawa, stuff with potato masala (spiced with turmeric, onion, and chili). Serve with chutney & sambar.</p>	<ul style="list-style-type: none">• 500g chicken• 1 cup tomato puree• ½ cup cream• 2 tbsp butter• Spices (garam masala, chili powder, ginger-garlic paste) <p>Cook marinated chicken in butter. Add tomato puree, cream, and spices. Simmer until thick and creamy. Best served with naan or rice.</p>	<ul style="list-style-type: none">• 250g paneer (cubes)• 2 onions• 1 cup tomato puree• ½ cup cream• Spices (coriander, chili powder, garam masala) <p>Sauté onion & tomato. Blend into smooth paste. Add paneer, cream, and spices. Cook until gravy thickens. Serve with roti or rice.</p>

Chinese cuisine:

if you choose Chinese , the given page will display.

Famous Chinese Dishes

			
Chinese Fried Rice	Pork Dumplings	Chow Mein	Kung Pao Chicken
Ingredients:	Ingredients:	Ingredients:	Ingredients:
<ul style="list-style-type: none">• 2 cups cooked rice• 2 eggs• 1 cup mixed vegetables• 2 tbsp soy sauce• Spring onions <p>Stir-fry eggs and vegetables, add rice, soy sauce, and toss well. Garnish with spring onions.</p>	<ul style="list-style-type: none">• Dumpling wrappers• 250g minced pork• 2 garlic cloves• Ginger & soy sauce• Spring onions <p>Mix pork filling with garlic, ginger, and soy sauce. Wrap in dough, steam or pan-fry until golden.</p>	<ul style="list-style-type: none">• 200g egg noodles• 1 cup cabbage & carrots• 2 tbsp soy sauce• 1 tbsp oyster sauce• Sesame oil <p>Boil noodles, stir-fry with vegetables and sauces. Finish with sesame oil for flavor.</p>	<ul style="list-style-type: none">• 300g chicken breast• 1 red bell pepper• Dry red chilies• Peanuts• Soy sauce & vinegar <p>Stir-fry chicken, add peppers, chilies, and peanuts. Toss with soy sauce and vinegar for spicy-sour flavor.</p>

Mexican cuisine:

if you choose Mexican , the given page will display.

Famous Mexican Dishes



Tacos

Ingredients:

- Corn tortillas
- Beef, chicken, or pork
- Onion & cilantro
- Lime wedges
- Salsa

Cook meat with spices, fill tortillas, top with onions, cilantro, salsa, and lime juice.



Enchiladas

Ingredients:

- Corn tortillas
- Shredded chicken
- Cheese
- Enchilada sauce
- Sour cream

Fill tortillas with chicken, roll up, cover with sauce & cheese, then bake until bubbly. Serve with sour cream.



Guacamole

Ingredients:

- Ripe avocados
- Tomato
- Onion
- Lime juice
- Cilantro

Mash avocados, mix with chopped tomato, onion, lime juice, and cilantro. Serve with tortilla chips.



Quesadilla

Ingredients:

- Flour tortillas
- Cheese (Oaxaca or cheddar)
- Chicken or mushrooms
- Salsa
- Sour cream

Fill tortilla with cheese and filling, fold, and grill until crispy. Serve with salsa and sour cream.

Italian cuisine:

if you choose Italian , the given page will display.

Famous Italian Dishes



Spaghetti Carbonara

Ingredients:

- 200g spaghetti
- 100g pancetta
- 2 eggs + 1 yolk
- 50g pecorino/Parmesan cheese
- Black pepper

Cook pasta, sauté pancetta. Mix eggs and cheese, combine with hot pasta and pancetta. Finish with black pepper.



Classic Lasagna

Ingredients:

- Lasagna sheets
- 500g minced beef
- Tomato sauce
- Béchamel sauce
- Mozzarella & Parmesan

Layer lasagna sheets with meat sauce, béchamel, and cheese. Bake at 180°C for 40 mins until golden.



Mushroom Risotto

Ingredients:

- 200g Arborio rice
- 1 onion
- 200g mushrooms
- 1L vegetable stock
- Butter & Parmesan

Sauté onion & mushrooms, add rice, cook slowly with stock. Finish with butter and Parmesan for creaminess.



Tiramisu

Ingredients:

- 200g ladyfingers
- 250g mascarpone cheese
- 2 eggs
- 100ml coffee
- Cocoa powder

Layer coffee-dipped ladyfingers with mascarpone cream. Chill for 4 hrs and dust with cocoa before serving.

Japanese cuisine:

if you choose Japanese , the given page will display.

Famous Japanese Dishes



Sushi

Ingredients:

- 2 cups sushi rice
- Fresh fish (salmon, tuna)
- Nori sheets
- Soy sauce & wasabi
- Pickled ginger

Prepare sushi rice, place on nori, add fish or veggies, roll tightly and slice. Serve with soy sauce and wasabi.



Ramen

Ingredients:

- Ramen noodles
- Chicken or pork broth
- Soy sauce or miso paste
- Boiled egg
- Chashu pork, seaweed, scallions

Simmer broth with miso or soy, cook noodles separately. Assemble bowl with broth, noodles, toppings, and egg.



Tempura

Ingredients:

- Shrimp or vegetables
- 1 cup flour
- 1 egg
- Cold water
- Soy dipping sauce

Prepare light batter with flour, egg, and cold water. Dip shrimp/veggies, deep-fry until crisp. Serve with dipping sauce.



Okonomiyaki

Ingredients:

- 1 cup flour
- 2 eggs
- Shredded cabbage
- Sliced pork belly
- Okonomiyaki sauce & mayo

Mix batter with cabbage, spread on hot pan, top with pork. Cook both sides, finish with sauce, mayo & bonito flakes.

Thai cuisine:

if you choose Thai , the given page will display.

Famous Thai Dishes



Pad Thai

Ingredients:

- 200g rice noodles
- 2 eggs
- 100g shrimp or chicken
- Bean sprouts
- Tamarind paste, fish sauce, peanuts

Soak noodles, stir-fry with egg, protein, tamarind sauce, and bean sprouts. Garnish with crushed peanuts and lime.



Thai Green Curry

Ingredients:

- 300g chicken or tofu
- 2 tbsp green curry paste
- 1 cup coconut milk
- Bamboo shoots & eggplant
- Thai basil leaves

Simmer curry paste in coconut milk, add chicken/tofu and vegetables. Cook until tender and finish with Thai basil.



Tom Yum Soup

Ingredients:

- 4 cups chicken stock
- 200g shrimp
- Lemongrass, galangal, kaffir lime leaves
- Mushrooms
- Fish sauce & chili paste

Boil stock with lemongrass and galangal. Add shrimp, mushrooms, and chili paste. Season with lime juice and fish sauce.



Mango Sticky Rice

Ingredients:

- 1 cup glutinous rice
- 1 ripe mango
- 1 cup coconut milk
- 2 tbsp sugar
- Pandan leaf (optional)

Steam sticky rice, mix with sweetened coconut milk. Serve with fresh mango slices and drizzle extra coconut cream.

Spanish cuisine:

if you choose Spanish , the given page will display.

Famous Spanish Dishes



Paella

Ingredients:

- Short-grain rice
- Saffron
- Seafood (shrimp, mussels, squid)
- Chicken
- Peppers & peas

Cook rice with saffron, chicken, and vegetables, then add seafood. Simmer until rice absorbs the flavors.



Tapas

Ingredients:

- Olives
- Chorizo
- Spanish ham (jamón)
- Cheese
- Bread

Arrange a variety of small bites like olives, meats, and cheeses on a platter. Serve as appetizers or snacks.



Gazpacho

Ingredients:

- Tomatoes
- Cucumber
- Garlic
- Olive oil
- Bread

Blend tomatoes, cucumber, garlic, bread, and olive oil into a chilled soup. Serve cold, garnished with herbs.



Tortilla Espanola

Ingredients:

- Eggs
- Potatoes
- Onions
- Olive oil
- Salt

Saute potatoes and onions, then pour beaten eggs over. Cook gently until firm, flipping once.

French cuisine:

if you choose French , the given page will display.

Famous French Dishes



Coq au Vin

Ingredients:

- Chicken
- Red wine
- Mushrooms
- Bacon
- Onions & garlic

Braise chicken with wine, bacon, mushrooms, and herbs until tender and flavorful.



Ratatouille

Ingredients:

- Eggplant
- Zucchini
- Bell peppers
- Tomatoes
- Herbs de Provence

Layer sliced vegetables and bake with olive oil, garlic, and herbs until soft and aromatic.



Bouillabaisse

Ingredients:

- Mixed fish & shellfish
- Saffron
- Fennel
- Tomatoes
- Garlic & onions

Simmer fish and shellfish with saffron, fennel, and tomatoes to create a rich Provençal stew.



Quiche Lorraine

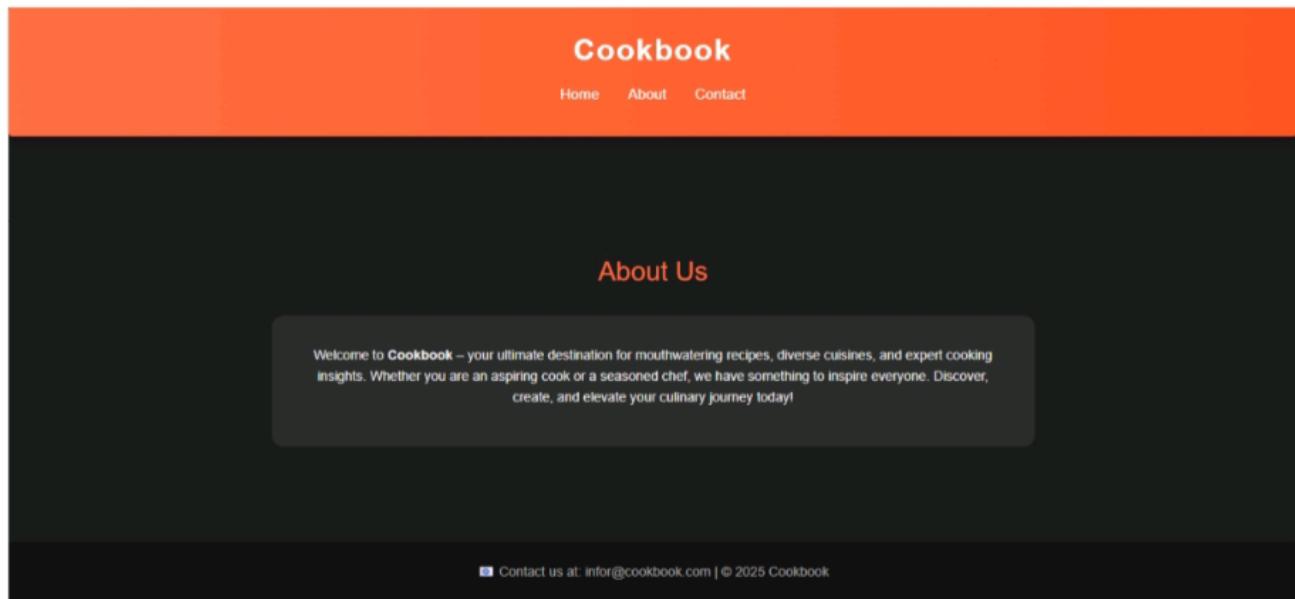
Ingredients:

- Pastry crust
- Eggs
- Cream
- Bacon
- Cheese

Bake a savory tart filled with eggs, cream, cheese, and bacon until golden and set.

About & Contact :

- If you choose about , The About Us will display.
- If you choose contact , The contact us at will display in the screen.



Interface & Usability:

“The Cookbook website provides a clean and consistent interface that is simple to use and visually appealing. Overall, it ensures smooth navigation while showcasing various cuisines for better usability.”