

# RECIPE-KEEPER

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# DESCRIPTION

- Recipe Keeper is a web application that allows a user to maintain recipes all in one place.

# FEATURES

- Create, edit, delete and view recipes.
- Create Ingredients for recipes.
- Rate and comment recipes.
- Search recipes by recipe name/course/category and ingredients.

# PLANNING – USER STORIES

- Users may
  - View a list of recipes
  - Create one with: Recipe Name, Course, Category, Serving-size, Prep-time, Cook-time, Direction.
  - Create course, category if needed.
  - Once recipe is created, user may add ingredients to the recipe.
  - If ingredients not listed, user may create one.
  - Rate and comment recipes.
  - View each recipe in detail.
  - View the rating and comments for a given recipe.
  - Delete recipes.
  - Edit recipes.
  - Search recipes by recipe name, course, category and ingredient.

# PLANNING – DATABASE

## Model classes/ tables:

- **Recipe** - has recipe name, serving-size, prep-time, cook-time, direction along with Many-one relationship with Course & Category, and One-Many relationship with AddIngredientsToRecipe & with RateAndComment.
- **Course** - has a course name with One-Many relationship with Recipe.
- **Category** - has a category name with One-Many relationship with Recipe.
- **Ingredient** - has an ingredient name with One-Many relationship with AddIngredientsToRecipe.
- **AddIngredientsToRecipe** - has a quantity with Many-one relationship with Recipe and Many-one relationship with Ingredient.
- **RateComment** - has rating and quantity with Many-one relationship with Recipe.

# TECHNOLOGY STACK

- Java
- Spring boot w/ Thyme leaf templates
- My SQL
- Bootstrap

DEMO

# HOME/INDEX PAGE

Recipes

localhost:8080/recipe

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Recipe Keeper

Home

Courses

Categories

Ingredients

Search Recipe...

Submit

Recipes

Add Recipe

| Name           | Modify          | Detail          | Remove            | View Ratings            | Comment            |
|----------------|-----------------|-----------------|-------------------|-------------------------|--------------------|
| Bread Omelette | <div>Edit</div> | <div>View</div> | <div>Delete</div> | <div>View Ratings</div> | <div>Comment</div> |
| Chicken kuruma | <div>Edit</div> | <div>View</div> | <div>Delete</div> | <div>View Ratings</div> | <div>Comment</div> |
| Shrimp fry     | <div>Edit</div> | <div>View</div> | <div>Delete</div> | <div>View Ratings</div> | <div>Comment</div> |
| Tamarind Rice  | <div>Edit</div> | <div>View</div> | <div>Delete</div> | <div>View Ratings</div> | <div>Comment</div> |



# INGREDIENTS LIST

Ingredients

localhost:8080/ingredient

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Download

Print

Settings

Home

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Recipe Keeper

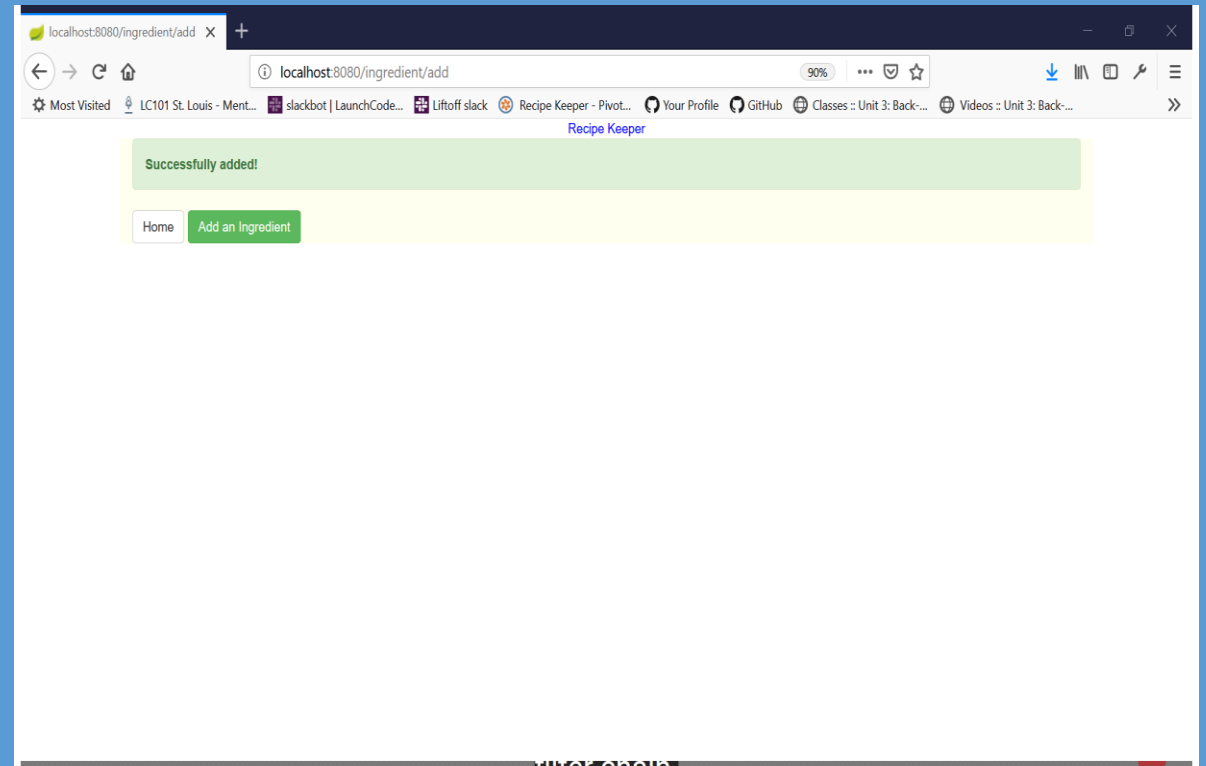
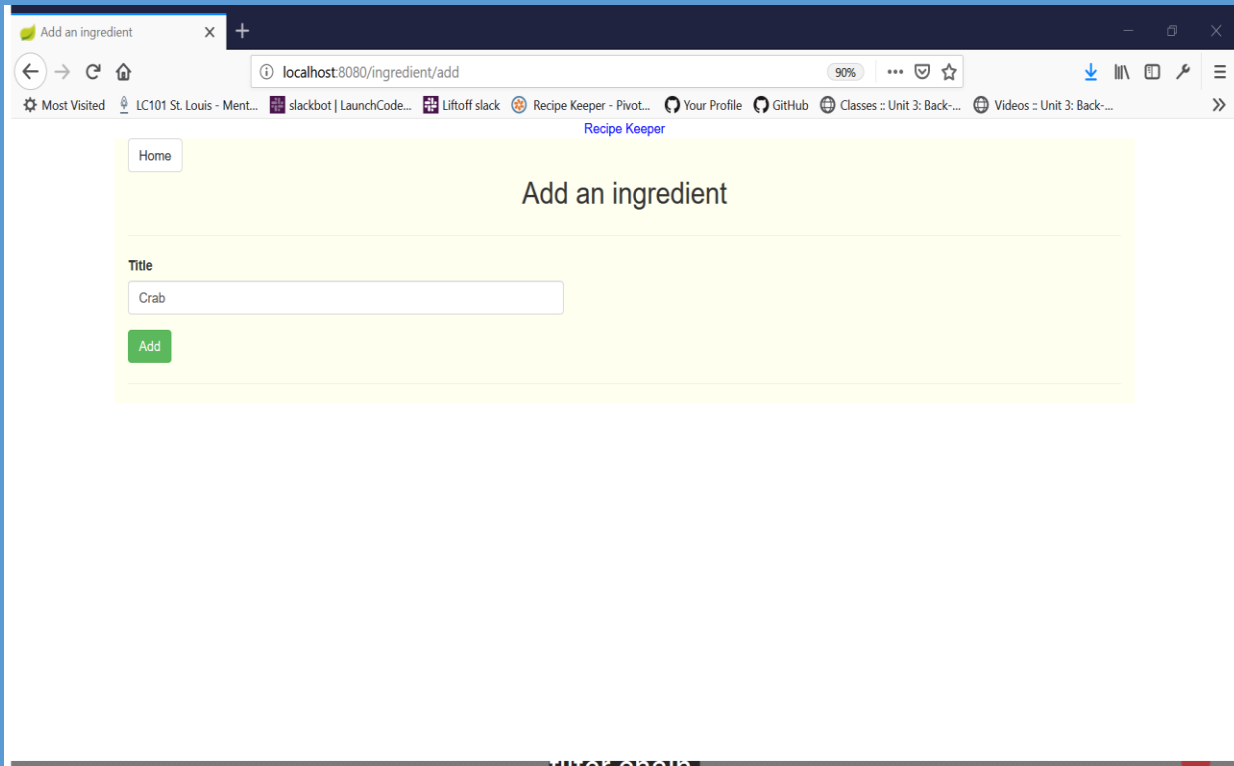
Home

Ingredients

Add an Ingredient

| Name                          | Remove |
|-------------------------------|--------|
| Bay leaf                      | Delete |
| Bread                         | Delete |
| Cardamom                      | Delete |
| Channa dhal/ Split chick peas | Delete |
| Chicken                       | Delete |
| Cinnamon                      | Delete |
| Clove                         | Delete |
| Coconut milk                  | Delete |
| Coconut sliced                | Delete |

# CREATE AN INGREDIENT



# COURSES LIST

Courses

localhost:8080/course

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Home

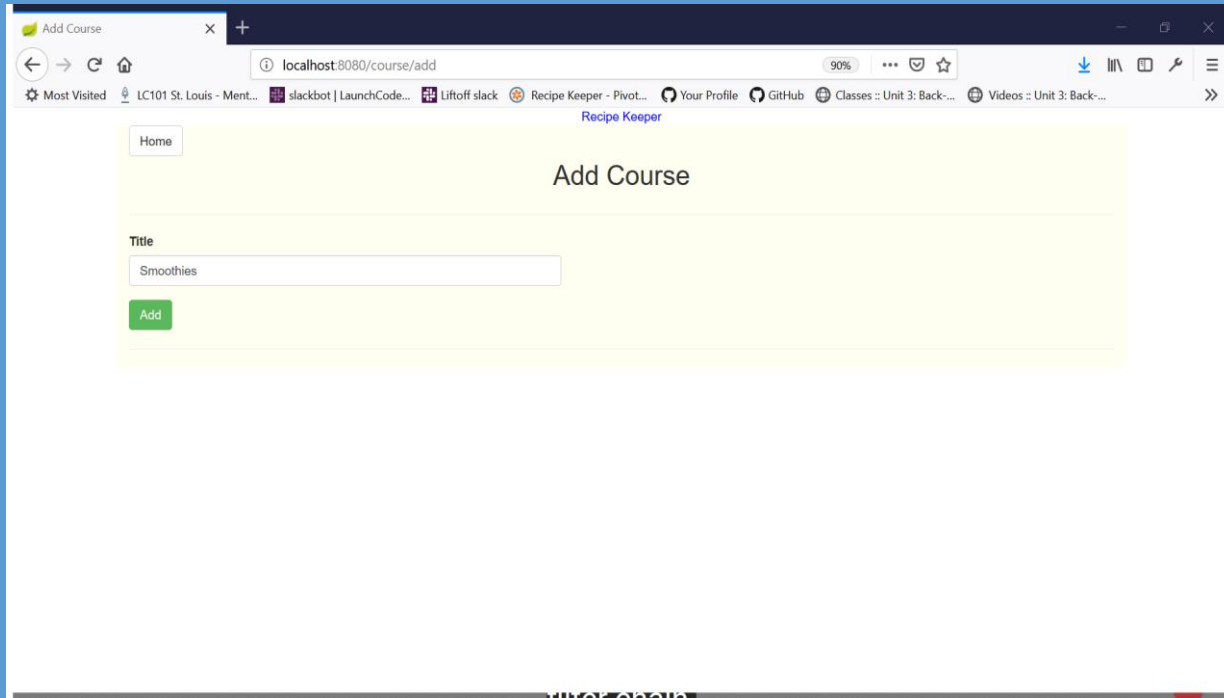
Recipe Keeper

Courses

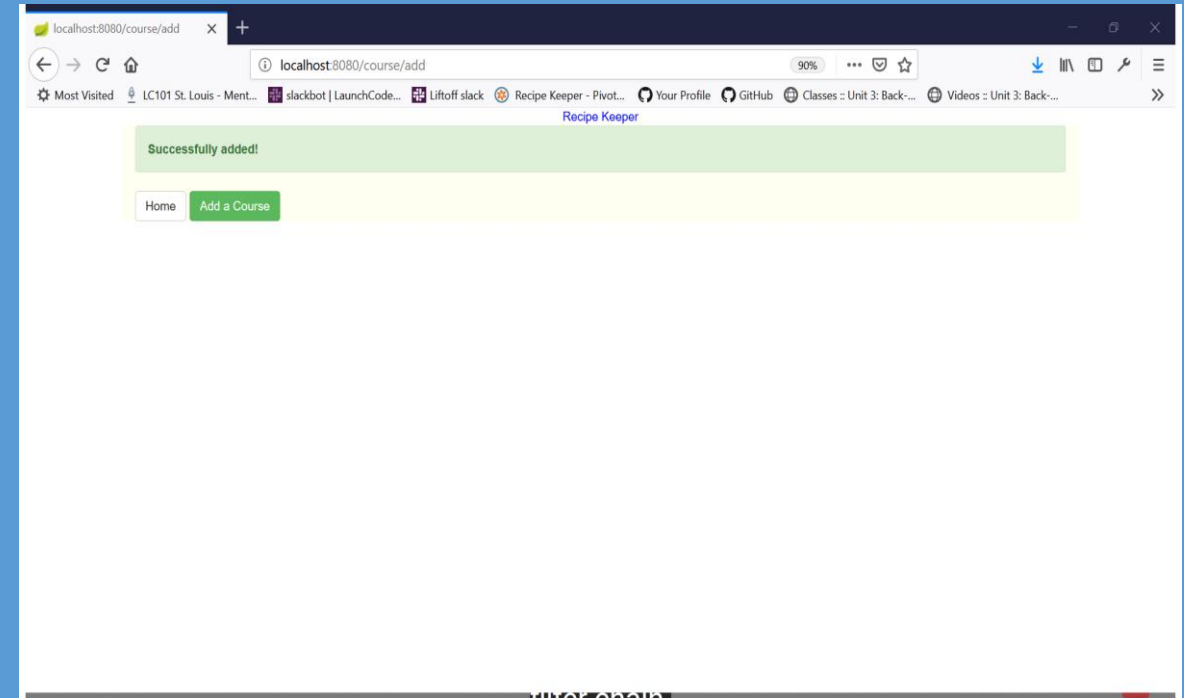
Add a Course

| Name        | Remove |
|-------------|--------|
| Break Fast  | Delete |
| Dinner      | Delete |
| Lunch/ Meal | Delete |
| Side-Dish   | Delete |

# CREATE A COURSE



A screenshot of a web browser window showing the 'Add Course' page. The browser's address bar displays 'localhost:8080/course/add'. The page has a light yellow background. At the top left, there is a 'Home' button. The main heading 'Add Course' is centered. Below it, there is a 'Title' label and a text input field containing the word 'Smoothies'. At the bottom left of the form, there is a green 'Add' button. The browser's tab bar shows the title 'Add Course'.



A screenshot of the same web browser window after the course has been successfully added. The address bar still shows 'localhost:8080/course/add'. A green success message 'Successfully added!' is displayed at the top of the form area. Below the message, there are two buttons: 'Home' and 'Add a Course'. The browser's tab bar now shows the title 'localhost:8080/course/add'.

# CATEGORIES LIST

Categories

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localhost:8080/category

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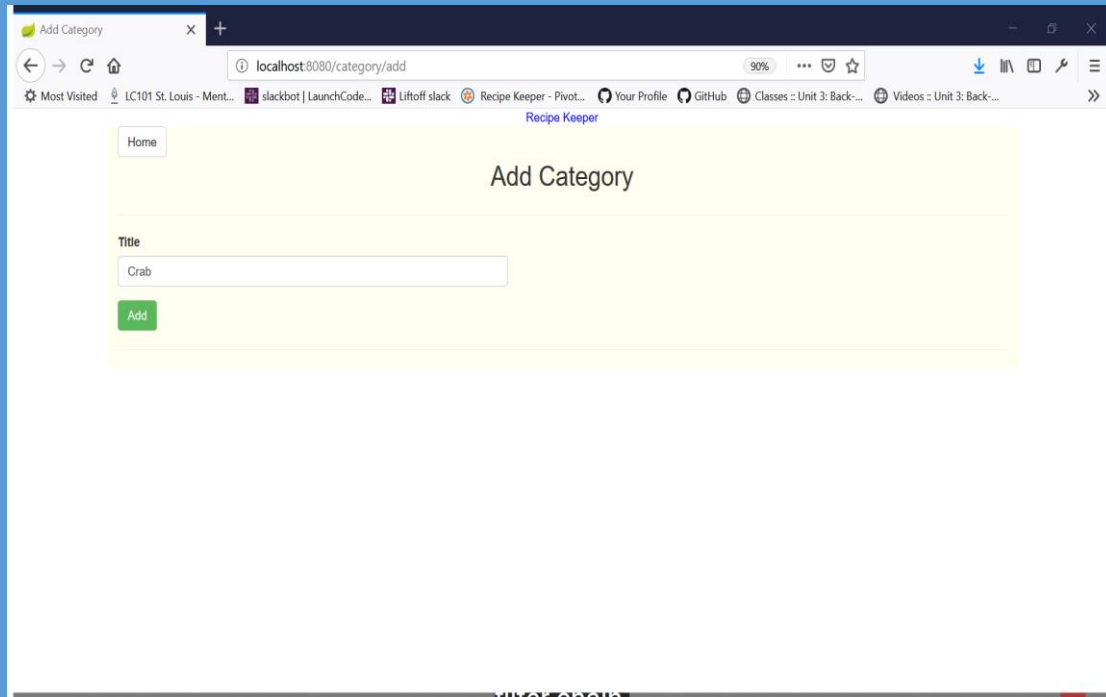
Home

Categories

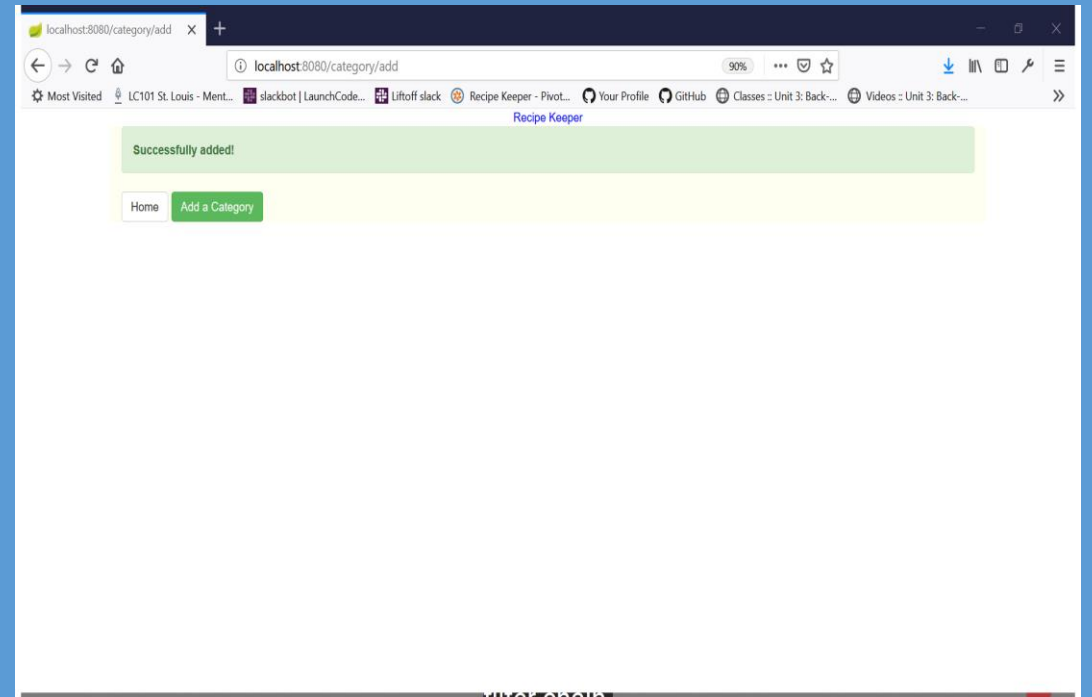
Add a Category

| Name                          | Remove |
|-------------------------------|--------|
| <a href="#">Fry items</a>     | Delete |
| <a href="#">Gravy / Curry</a> | Delete |
| <a href="#">Pastries</a>      | Delete |
| <a href="#">Pudding</a>       | Delete |
| <a href="#">Rice</a>          | Delete |
| <a href="#">Sandwich</a>      | Delete |
| <a href="#">Sweets</a>        | Delete |

# ADD A CATEGORY



A screenshot of a web browser window showing the 'Add Category' form. The browser's address bar displays 'localhost:8080/category/add'. The page has a light yellow background. At the top left, there is a 'Home' button. The main heading 'Add Category' is centered. Below it, there is a 'Title' label and a text input field containing the word 'Crab'. At the bottom left of the form, there is a green 'Add' button. The browser's tab is titled 'Add Category' and the page title is 'Recipe Keeper'.



A screenshot of the same web browser window after the category has been successfully added. The address bar still shows 'localhost:8080/category/add'. A green success message 'Successfully added!' is displayed at the top of the form area. The 'Home' button is now accompanied by a green 'Add a Category' button. The 'Title' input field is now empty. The browser's tab is titled 'localhost:8080/category/add' and the page title is 'Recipe Keeper'.

# ‘VIEW’ – TAKES TO RECIPE DETAILS PAGE

Bread Omelette

localhost:8080/recipe/single/1

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Home

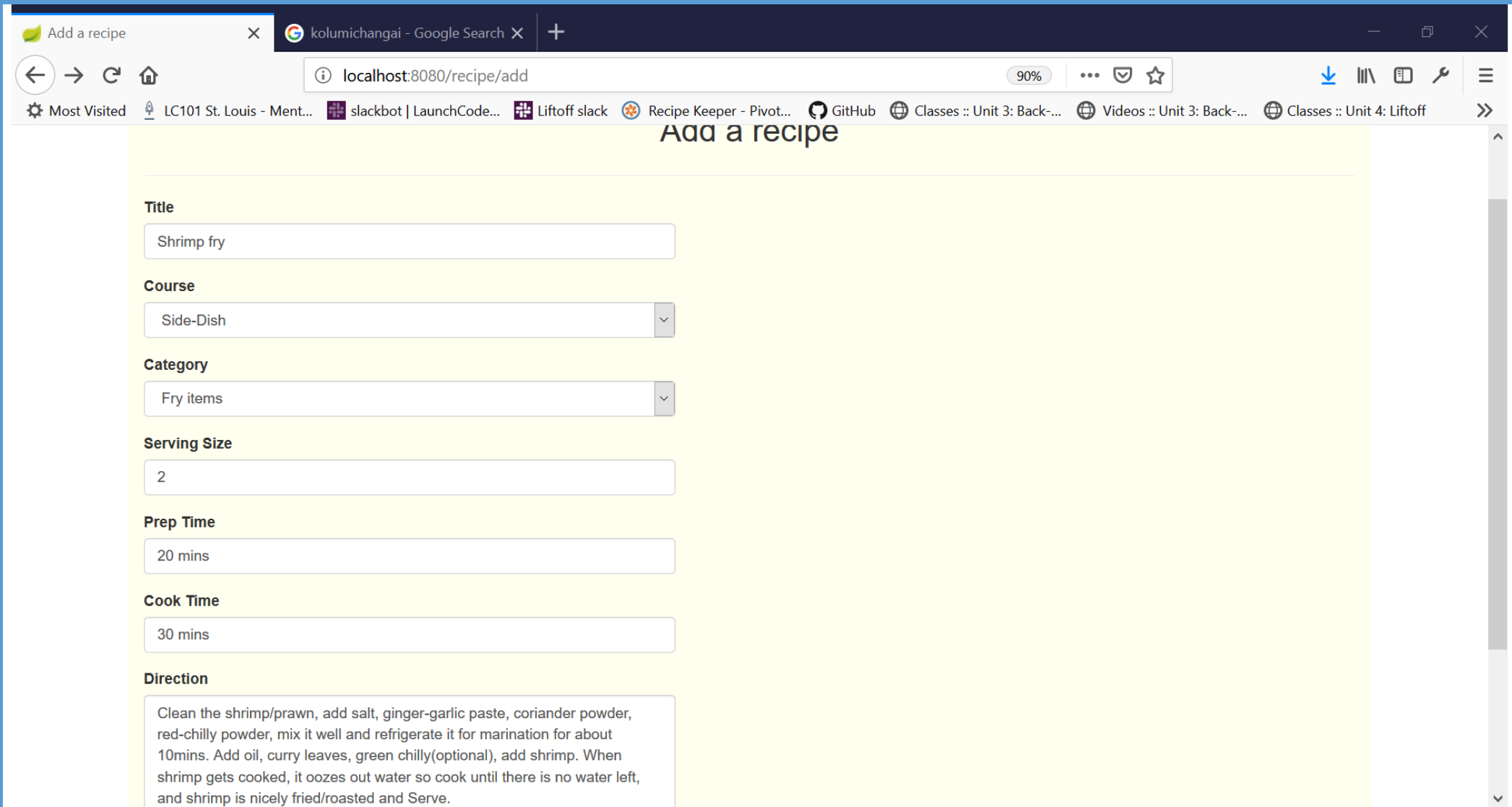
Comment

## Bread Omelette

|                     |  |
|---------------------|--|
| <b>Title</b>        | Bread Omelette   |
| <b>Course</b>       | Break Fast   |
| <b>Category</b>     | Sandwich   |
| <b>Serving Size</b> | 2  |
| <b>Prep Time</b>    | 5 mins   |
| <b>CookTime</b>     | 10 mins  |
| <b>Direction</b>    | In a bowl, mix red chili powder, salt,turmeric powder with little water. Mix everything well. Break eggs and add to the spice mixture. Beat well till it incorporates with the spices. Add chopped onions, coriander leaves, chopped tomatoes, and green chilies. Mix well and keep aside. Heat dosa pan or tawa, plain toast bread on both sides till the bread slightly turns its color. Do the same for four pieces of bread and keep aside on a plate. In the same pan, drizzle some oil and pour some egg mixture. Dip one side of toasted bread and flip on another side. Cover sides with omelette as in picture and cook and both sides. Serve with tomato ketchup or green chutney. |

| Ingredient | Quantity |
|------------|----------|
| Egg        | 4 no.s   |
| Bread      | 4 no.s   |

# ‘ADD RECIPE’ – TAKES TO CREATE A RECIPE PAGE



**Add a recipe**

**Title**

Shrimp fry

**Course**

Side-Dish

**Category**

Fry items

**Serving Size**

2

**Prep Time**

20 mins

**Cook Time**

30 mins

**Direction**

Clean the shrimp/prawn, add salt, ginger-garlic paste, coriander powder, red-chilly powder, mix it well and refrigerate it for marination for about 10mins. Add oil, curry leaves, green chilly(optional), add shrimp. When shrimp gets cooked, it oozes out water so cook until there is no water left, and shrimp is nicely fried/roasted and Serve.



# LIST / ~~ADD~~ INGREDIENTS

Shrimp fry

kolumichangai - Google Search

localhost:8080/recipe/view/4

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Recipe Keeper

Home

Shrimp fry

Added successfully!

Add Ingredients To Recipe

No Ingredients added yet

| Ingredient | Quantity |
|------------|----------|
|------------|----------|

# ADD INGREDIENTS TO RECIPE

Add Ingredient and Quantity to ×

kolumichangai - Google Search ×

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localhost:8080/recipe/add-ingredient/4

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[Recipe Keeper](#)

Home

Add Ingredient and Quantity to Shrimp fry

Ingredient

Oil

▼

Quantity

2 tbsp - Sesame/Coconut oil

Add

# AFTER ADDING AN INGREDIENT TO RECIPE

Ingredients needed for Shrimp

kolumichangai - Google Search

localhost:8080/recipe/view/4

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Home

Ingredients needed for Shrimp fry

Added successfully!

Add Ingredients To Recipe

| Ingredient | Quantity                    |        |
|------------|-----------------------------|--------|
| Oil        | 2 tbsp - Sesame/Coconut oil | Delete |

# 'DELETE' - DELETE A RECIPE

Recipes

localhost:8080/recipe

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Home

Courses

Categories

Ingredients

Search Recipe...

Submit

Recipes

Add Recipe

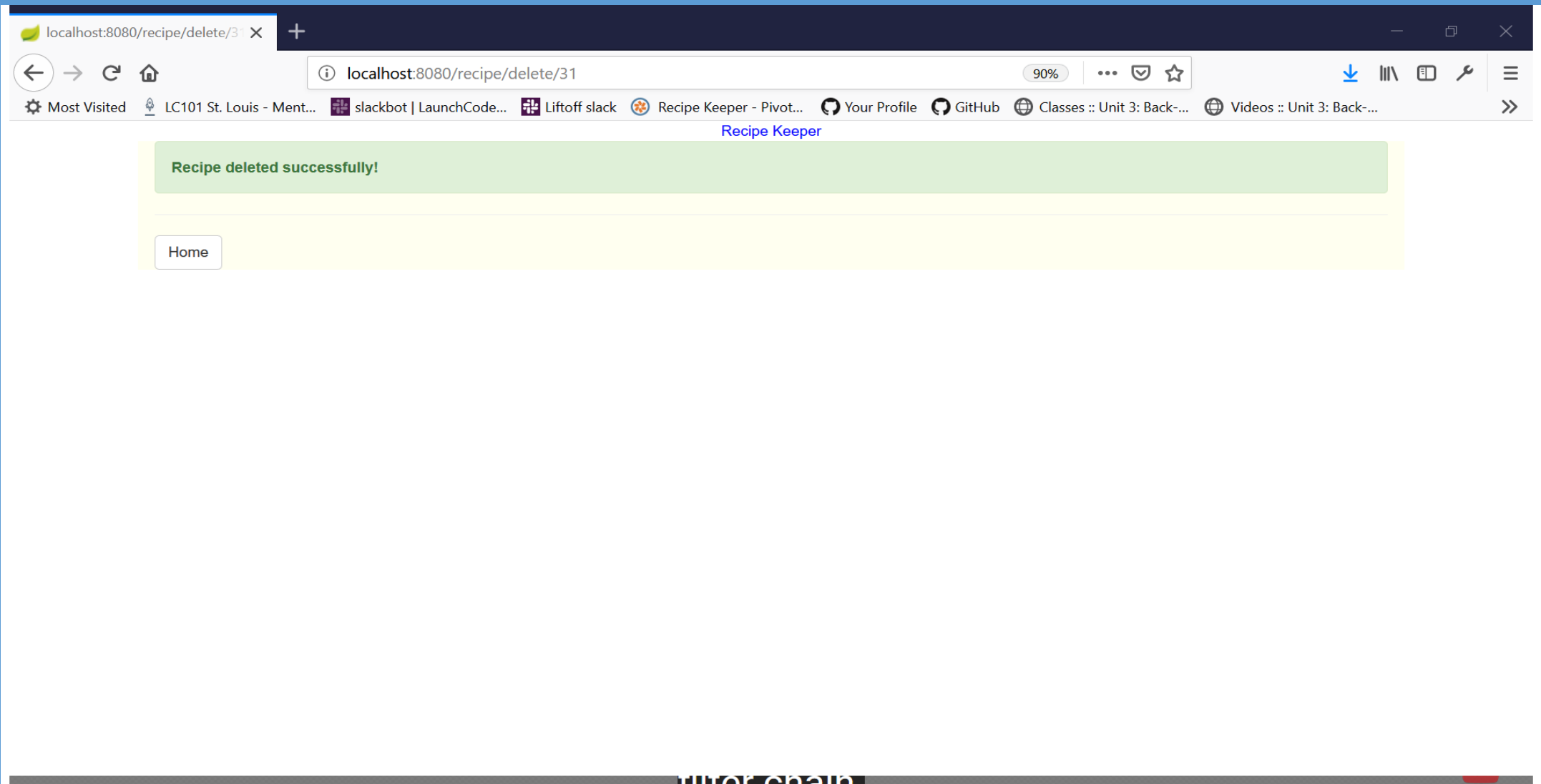
| Name           | Modify | Detail |        | View Ratings | Comment |
|----------------|--------|--------|--------|--------------|---------|
| Bread Omelette | Edit   | View   |        | View Ratings | Comment |
| Chicken kuruma | Edit   | View   | Delete | View Ratings | Comment |
| Shrimp fry     | Edit   | View   | Delete | View Ratings | Comment |
| Tamarind Rice  | Edit   | View   | Delete | View Ratings | Comment |

Are you sure?

OKCancel

localhost:8080/recipe/delete/3

# CONFIRMATION OF DELETION



# 'EDIT' - TAKES TO EDIT A RECIPE PAGE

Edit Bread Omlette

localhost:8080/recipe/edit/13

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## Edit Bread Omlette

**Title**

Bread Omlette

**Course**

BreakFast

**Category**

Egg

**Serving Size**

2

**Prep Time**

10 mins

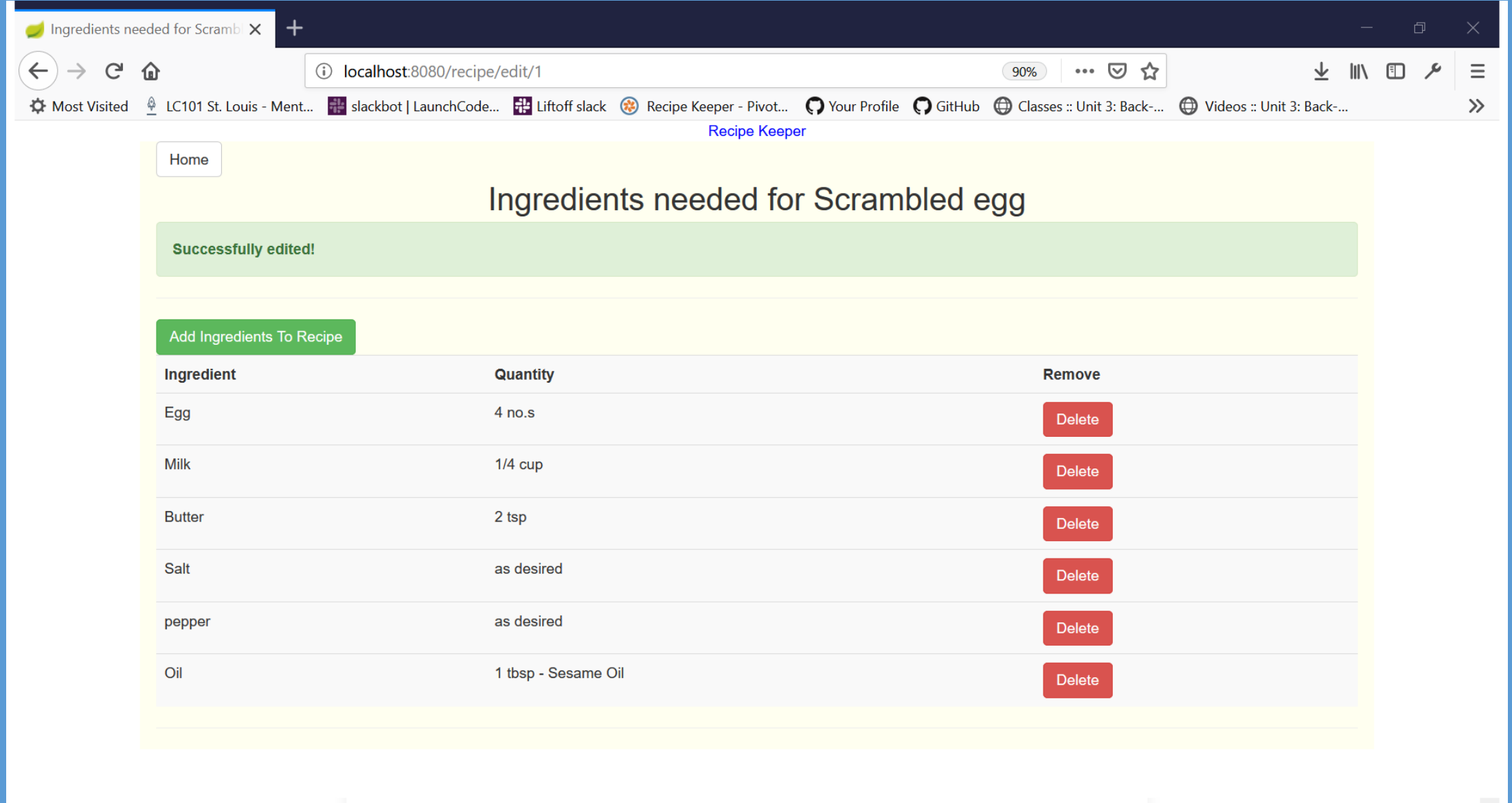
**Cook Time**

10 mins

**Direction**

In a bowl, mix red chili powder, salt,turmeric powder with little water.  
Mix everything well.  
Break eggs and add to the spice mixture.  
Reat well till it incorporates with the snices

# AFTER EDITION



# ‘COMMENT HERE’ TAKES TO RATE & COMMENT PAGE

Rate and Comment Bread Ome

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localhost:8080/recipe/add-rating/1

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Recipe Keeper

Home

Rate and Comment Bread Omelette

Rating

Excellent

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Comment

Yummy!

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Add

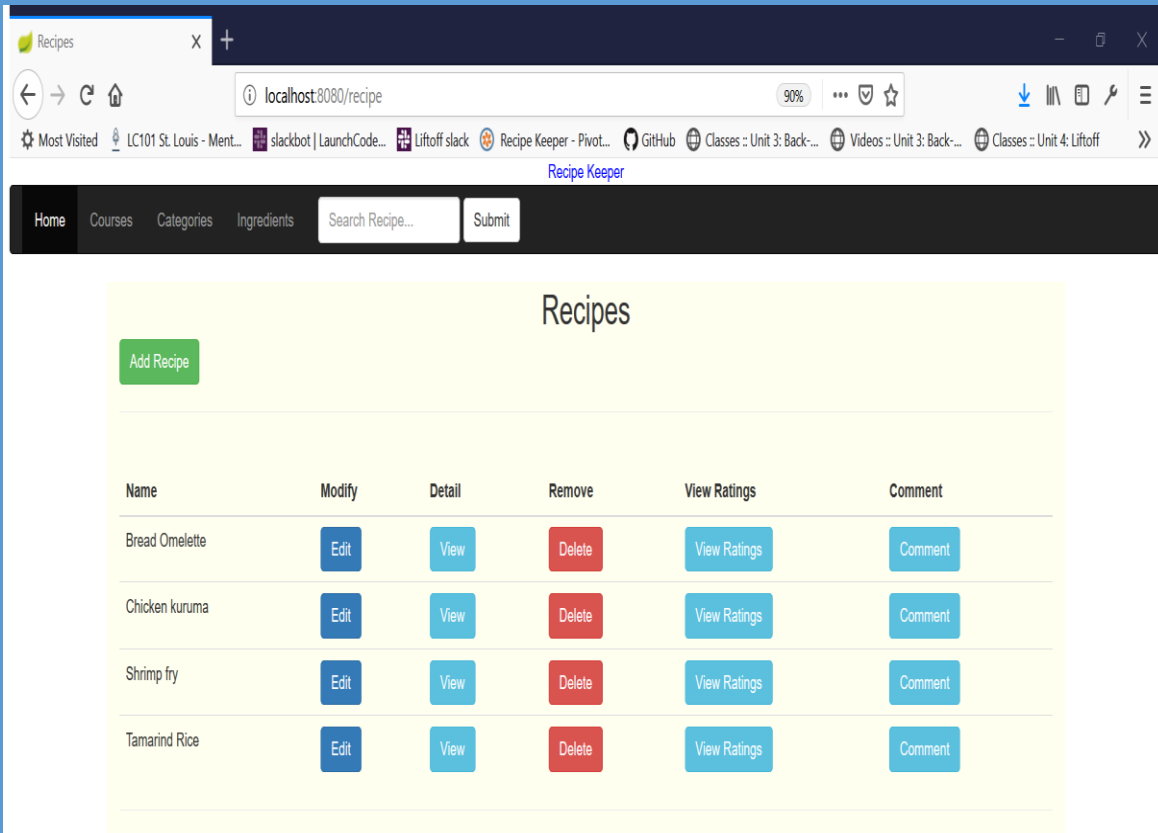


# DISPLAYS THE RECIPE RATING & COMMENTS

The screenshot shows a web browser window with the address bar at `localhost:8080/recipe/view-ratingWithMsg/1`. The page title is "Bread Omelette". A green notification bar at the top of the content area says "Added successfully!". Below this is a table with two columns: "Rating" and "Comment". The table contains five rows of data.

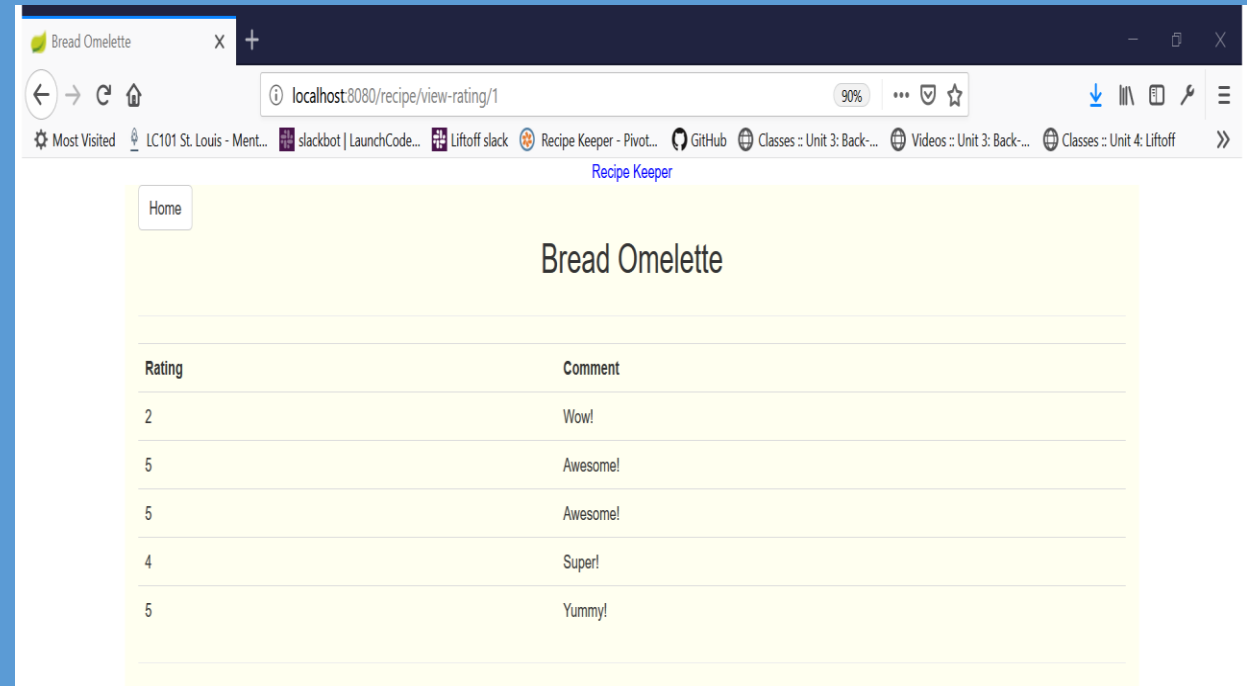
| Rating | Comment  |
|--------|----------|
| 2      | Wow!     |
| 5      | Awesome! |
| 5      | Awesome! |
| 4      | Super!   |
| 5      | Yummy!   |

# ‘VIEW RATINGS’ TAKES TO EACH RECIPE RATINGS PAGE



The screenshot shows the Recipe Keeper application running on a web browser at localhost:8080/recipe. The page has a dark navigation bar with links for Home, Courses, Categories, and Ingredients, along with a search bar and a Submit button. Below the navigation bar, the page title is "Recipes". There is a green "Add Recipe" button. A table lists four recipes: Bread Omelette, Chicken kuruma, Shrimp fry, and Tamarind Rice. Each recipe row has buttons for Modify (Edit), Detail (View), Remove (Delete), View Ratings, and Comment.

| Name           | Modify | Detail | Remove | View Ratings | Comment |
|----------------|--------|--------|--------|--------------|---------|
| Bread Omelette | Edit   | View   | Delete | View Ratings | Comment |
| Chicken kuruma | Edit   | View   | Delete | View Ratings | Comment |
| Shrimp fry     | Edit   | View   | Delete | View Ratings | Comment |
| Tamarind Rice  | Edit   | View   | Delete | View Ratings | Comment |



The screenshot shows the Recipe Keeper application running on a web browser at localhost:8080/recipe/view-rating/1. The page title is "Bread Omelette". Below the title, there is a table showing the ratings and comments for this recipe. The table has two columns: Rating and Comment. The ratings are 2, 5, 5, 4, and 5, with corresponding comments: Wow!, Awesome!, Awesome!, Super!, and Yummy!.

| Rating | Comment  |
|--------|----------|
| 2      | Wow!     |
| 5      | Awesome! |
| 5      | Awesome! |
| 4      | Super!   |
| 5      | Yummy!   |

# SEARCH RESULT – WITH NO SEARCH TERM

4 item(s) found

localhost:8080/search/results?searchTerm=

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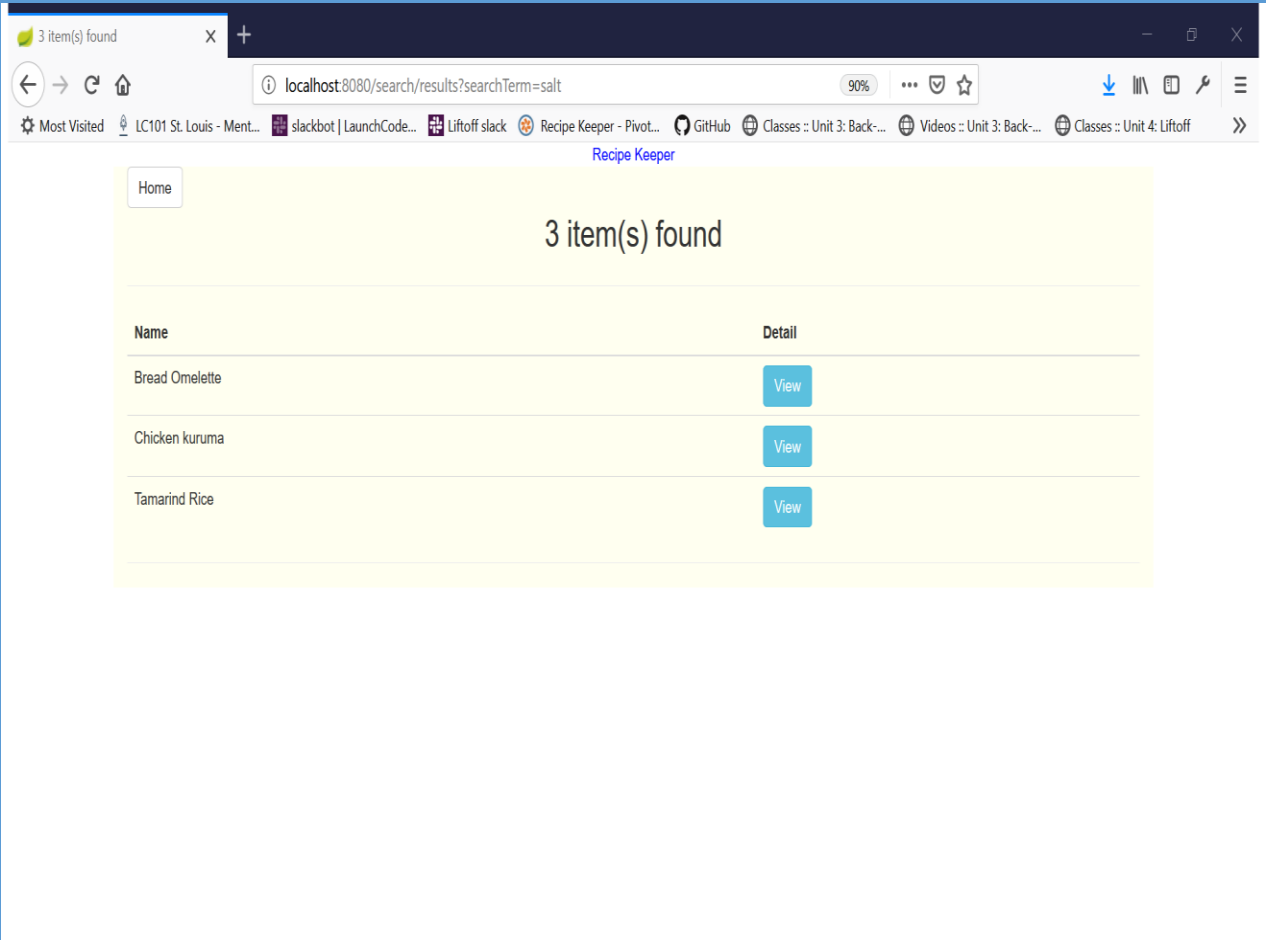
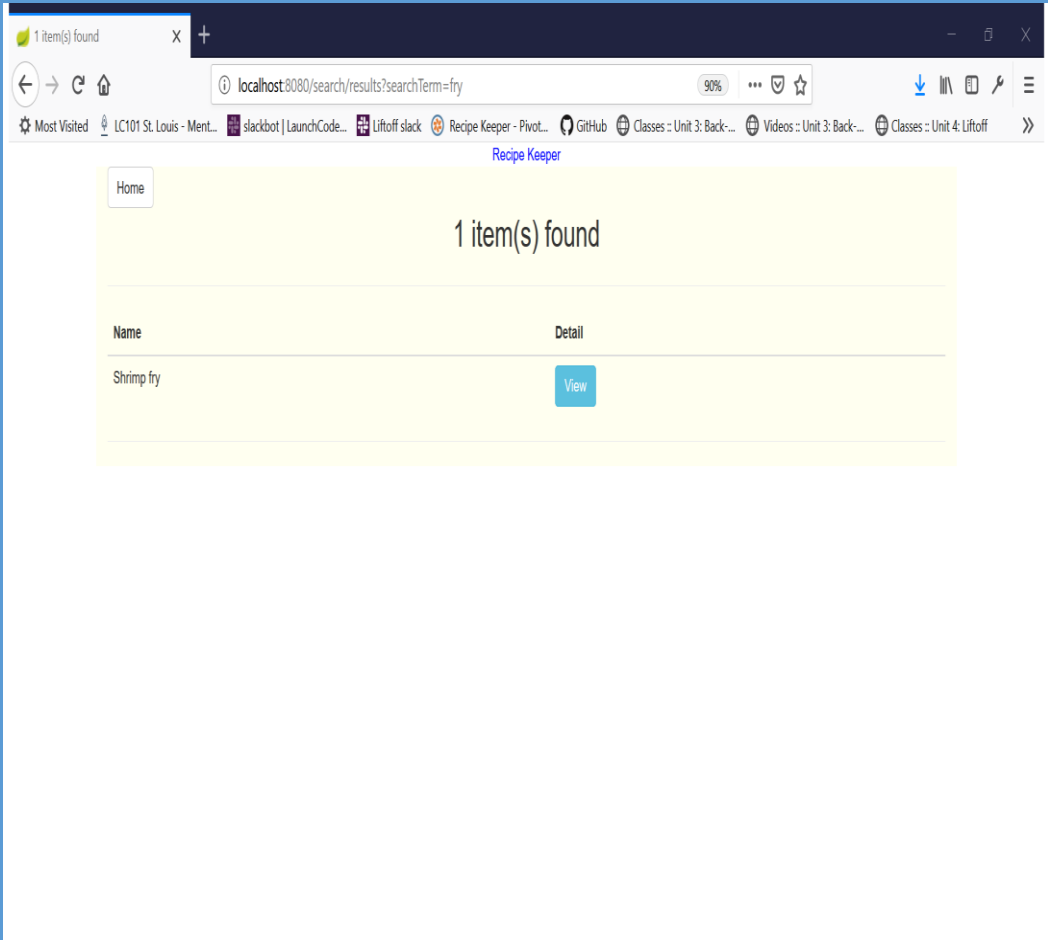
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Home

4 item(s) found

| Name           | Detail               |
|----------------|----------------------|
| Bread Omelette | <a href="#">View</a> |
| Chicken kuruma | <a href="#">View</a> |
| Shrimp fry     | <a href="#">View</a> |
| Tamarind Rice  | <a href="#">View</a> |

# SEARCH RESULT – WITH SEARCH TERM



# WHAT I LEARNED

- Bootstrap
- ORM (One to many, Many to one)

# WHAT'S NEXT

- User login/ registration functionality
- Sharing a recipe
- Pagination
- Uploading videos/ images

THANK YOU