

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

90%

Download

Print

Share

More

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Recipe Keeper

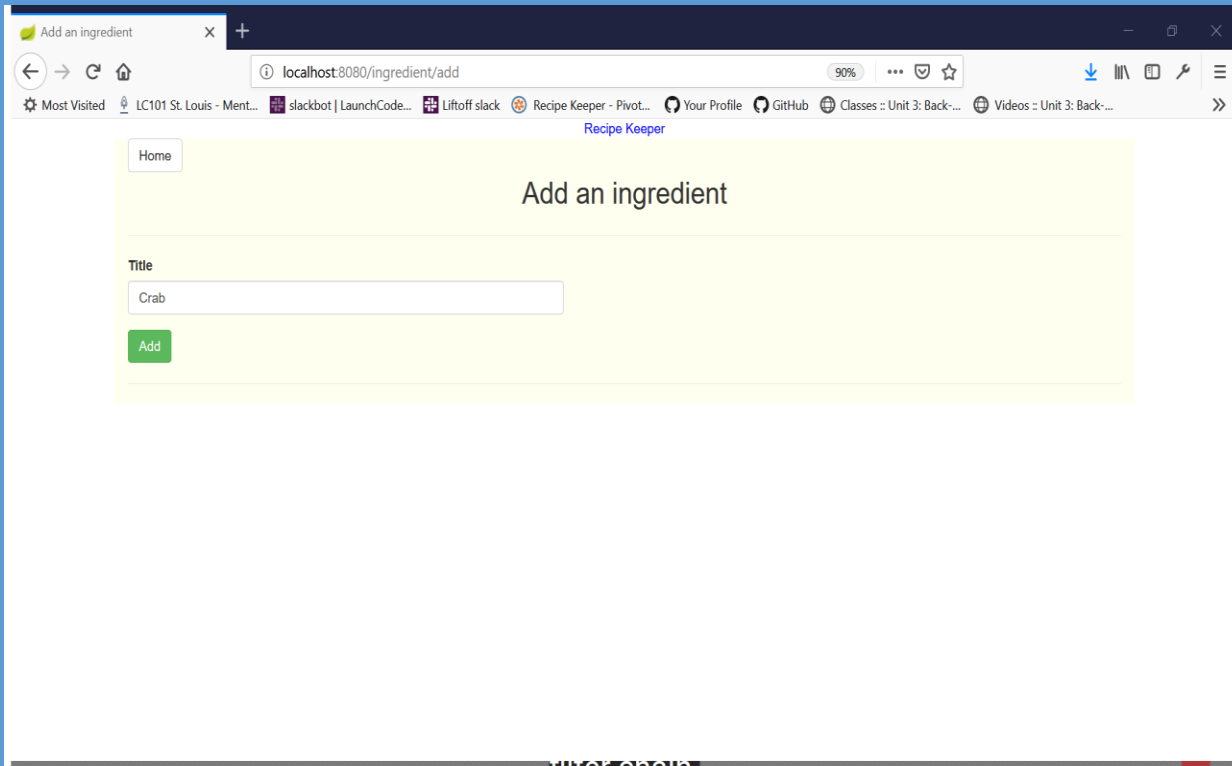
Home

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



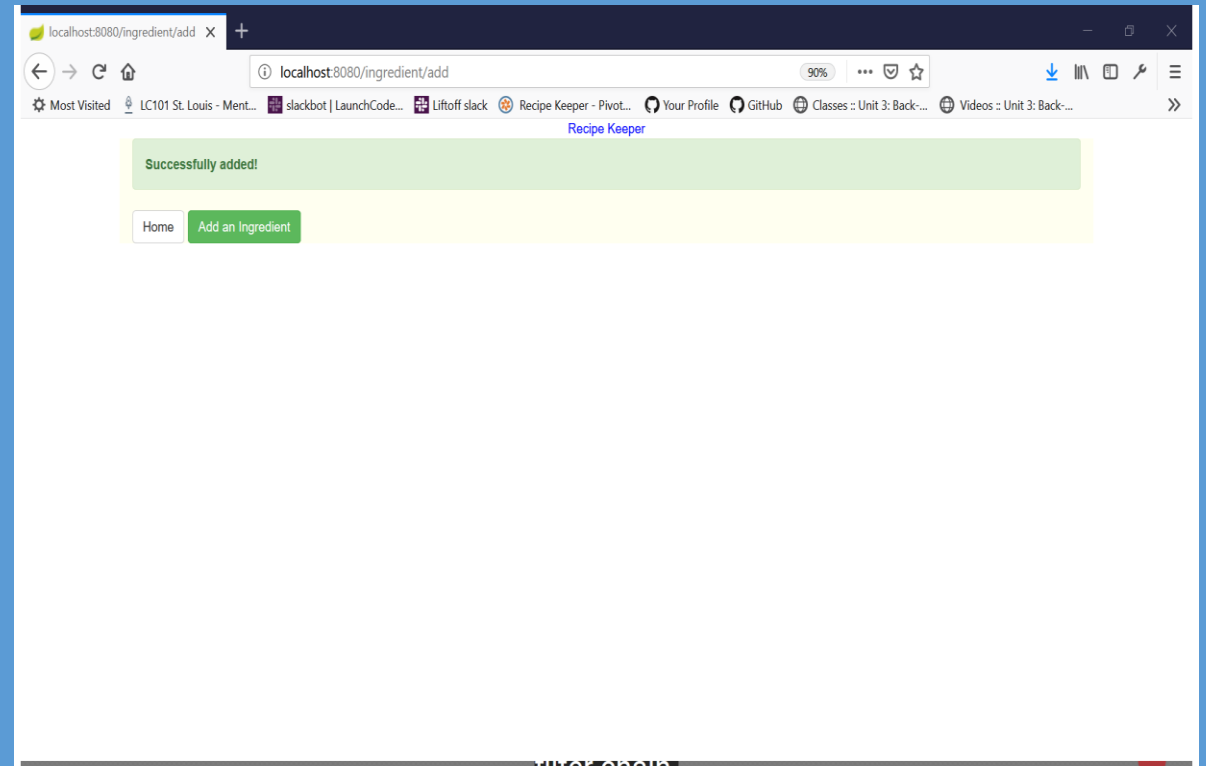
A screenshot of a web browser window showing the 'Add an ingredient' form. The browser's address bar displays 'localhost:8080/ingredient/add'. The page has a light yellow background. At the top left, there is a 'Home' button. The main heading 'Add an ingredient' is centered. Below it, there is a 'Title' 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 bar shows 'Add an ingredient' and the bookmark bar includes 'Most Visited', 'LC101 St. Louis - Ment...', 'slackbot | LaunchCode...', 'Liftoff slack', 'Recipe Keeper - Pivot...', 'Your Profile', 'GitHub', 'Classes :: Unit 3: Back...', and 'Videos :: Unit 3: Back...'.

Home

Add an ingredient

Title

Add



A screenshot of the same web browser window after the ingredient has been successfully added. A green success message 'Successfully added!' is displayed at the top of the form area. The 'Add an Ingredient' button is now highlighted in green. The 'Home' button remains at the top left. The browser's address bar and bookmark bar are identical to the previous screenshot.

Successfully added!

Home Add an Ingredient

COURSES LIST

Courses

localhost:8080/course

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Home

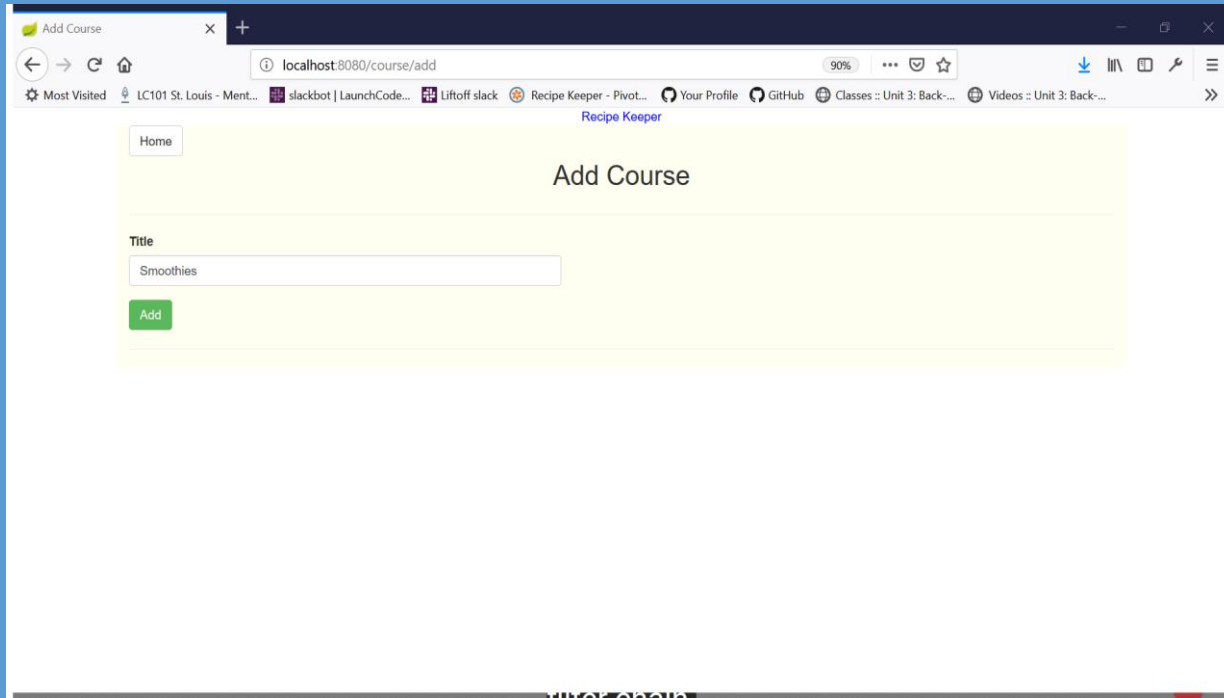
Recipe Keeper

Courses

Add a Course

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

CREATE A COURSE



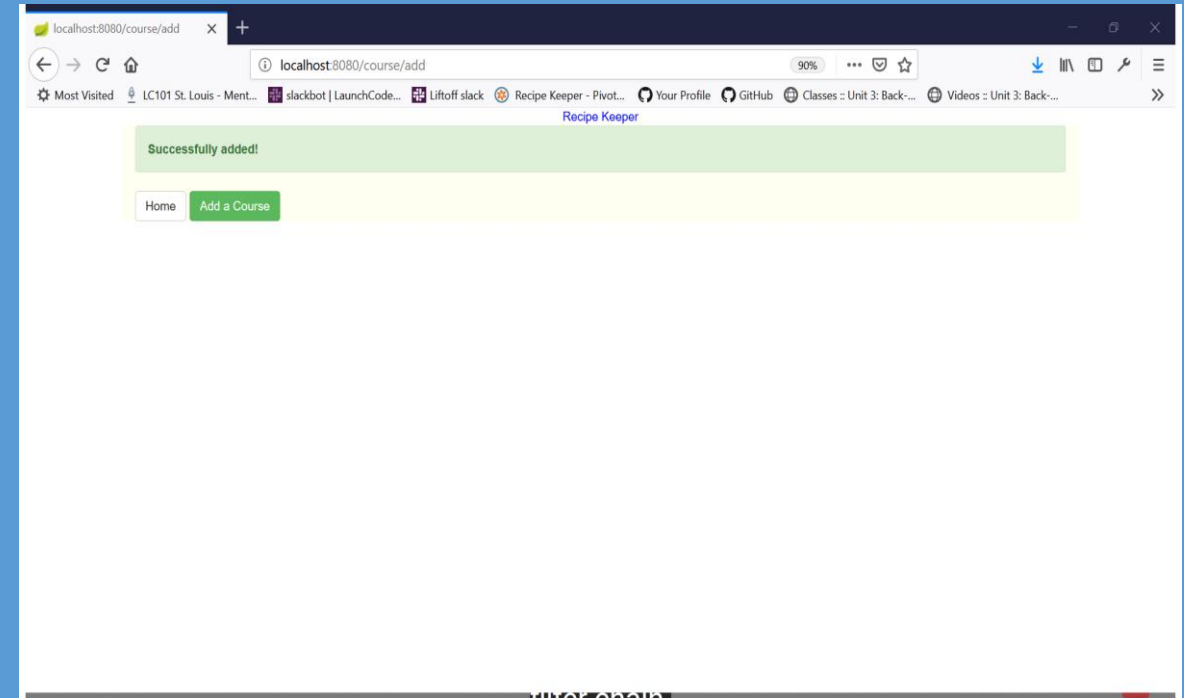
A screenshot of a web browser window showing the 'Add Course' page. The browser's address bar displays 'localhost:8080/course/add'. The page has a light yellow background. At the top left, there is a 'Home' button. The main heading 'Add Course' is centered. Below it, there is a 'Title' label and a text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

Home

Add Course

Title

Add



A screenshot of the same web browser window after the course has been successfully added. A green success message 'Successfully added!' is displayed at the top of the form area. The 'Add' button has been replaced by a green 'Add a Course' button. The 'Home' button remains. The browser's address bar still shows 'localhost:8080/course/add'.

Successfully added!

Home Add a Course

CATEGORIES LIST

Categories

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localhost:8080/category

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Recipe Keeper

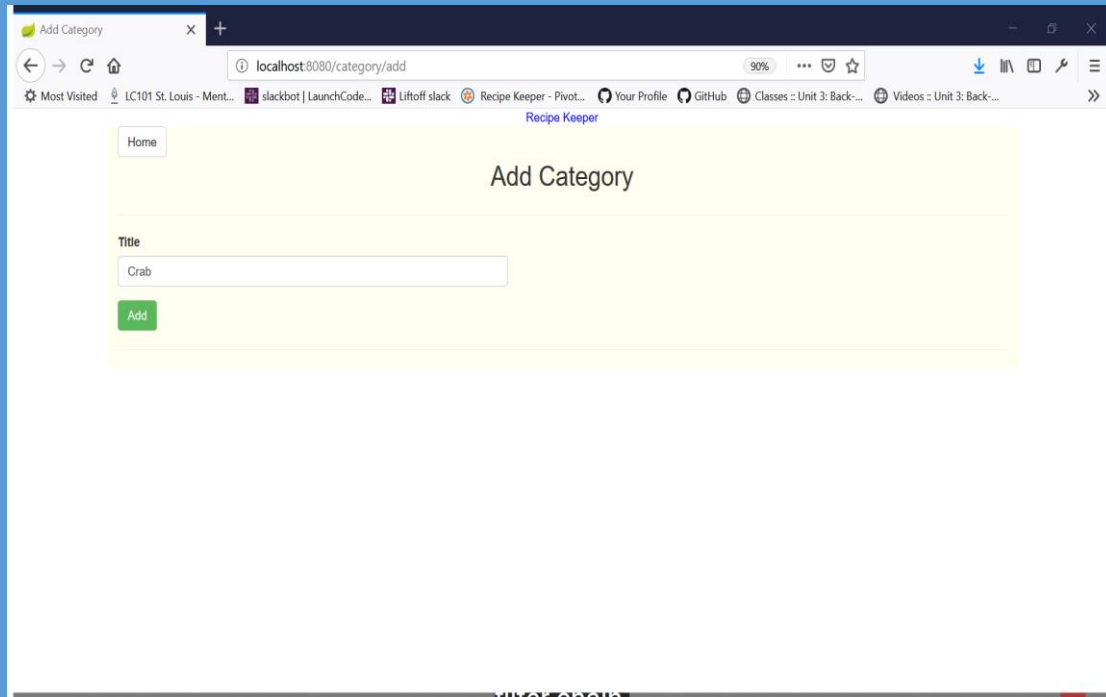
Home

Categories

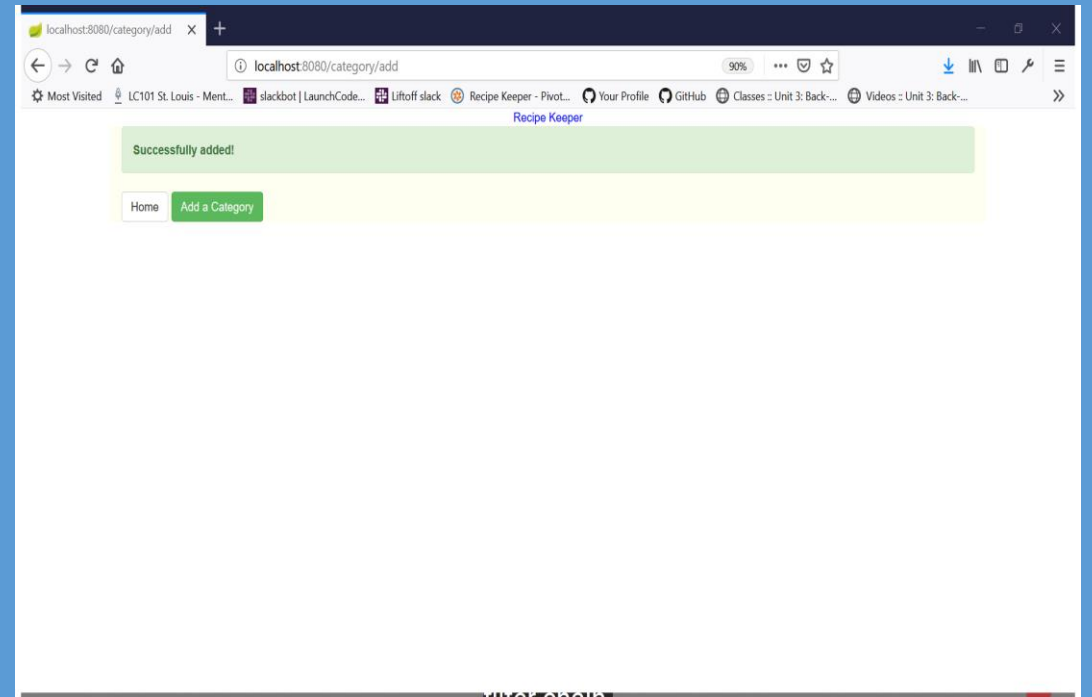
Add a Category

Name	Remove
Fry items	Delete
Gravy / Curry	Delete
Pastries	Delete
Pudding	Delete
Rice	Delete
Sandwich	Delete
Sweets	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. A green success message 'Successfully added!' is displayed at the top of the form. The 'Add a Category' button is now highlighted in green. The browser's address bar still shows 'localhost:8080/category/add', and the page title remains 'Recipe Keeper'.

‘VIEW’ – TAKES TO RECIPE DETAILS PAGE

Bread Omelette

localhost:8080/recipe/single/1

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Home

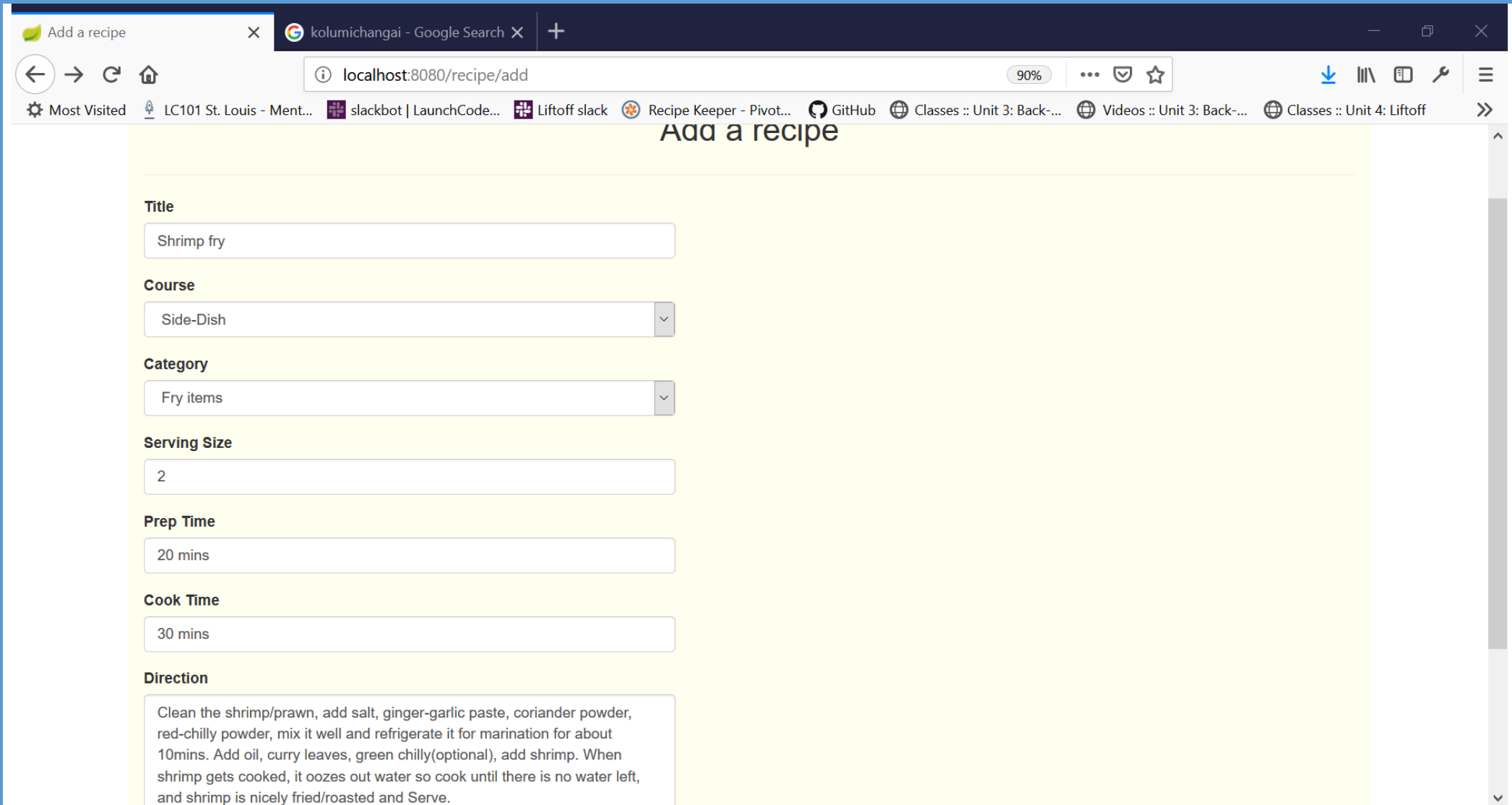
Comment

Bread Omelette

Title	Bread Omelette
Course	Break Fast
Category	Sandwich
Serving Size	2
Prep Time	5 mins
CookTime	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. 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



The screenshot shows a web browser window with the address bar displaying 'localhost:8080/recipe/add'. The page title is 'Add a recipe'. The form contains the following fields:

- Title**: A text input field containing 'Shrimp fry'.
- Course**: A dropdown menu with 'Side-Dish' selected.
- Category**: A dropdown menu with 'Fry items' selected.
- Serving Size**: A text input field containing '2'.
- Prep Time**: A text input field containing '20 mins'.
- Cook Time**: A text input field containing '30 mins'.
- Direction**: A text area containing the following text: '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
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ADD INGREDIENTS TO RECIPE

Add Ingredient and Quantity to X

kolumichangai - Google Search X

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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

DELETING THE INGREDIENT AND QUANTITY FROM A RECIPE

Ingredients needed for Shrimp

Survey: Liftoff to Ready for Plac

liftoff-assignments/P6-Project

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localhost:8080/recipe/view/4

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Recipe Keeper

Home

Ingredients needed for Shrimp fry

Added successfully!

Add Ingredients To Recipe

Ingredient

Quantity

Oil

2 tbsp - Sesame

Delete

Pepper powder

1/2 tsp

Delete

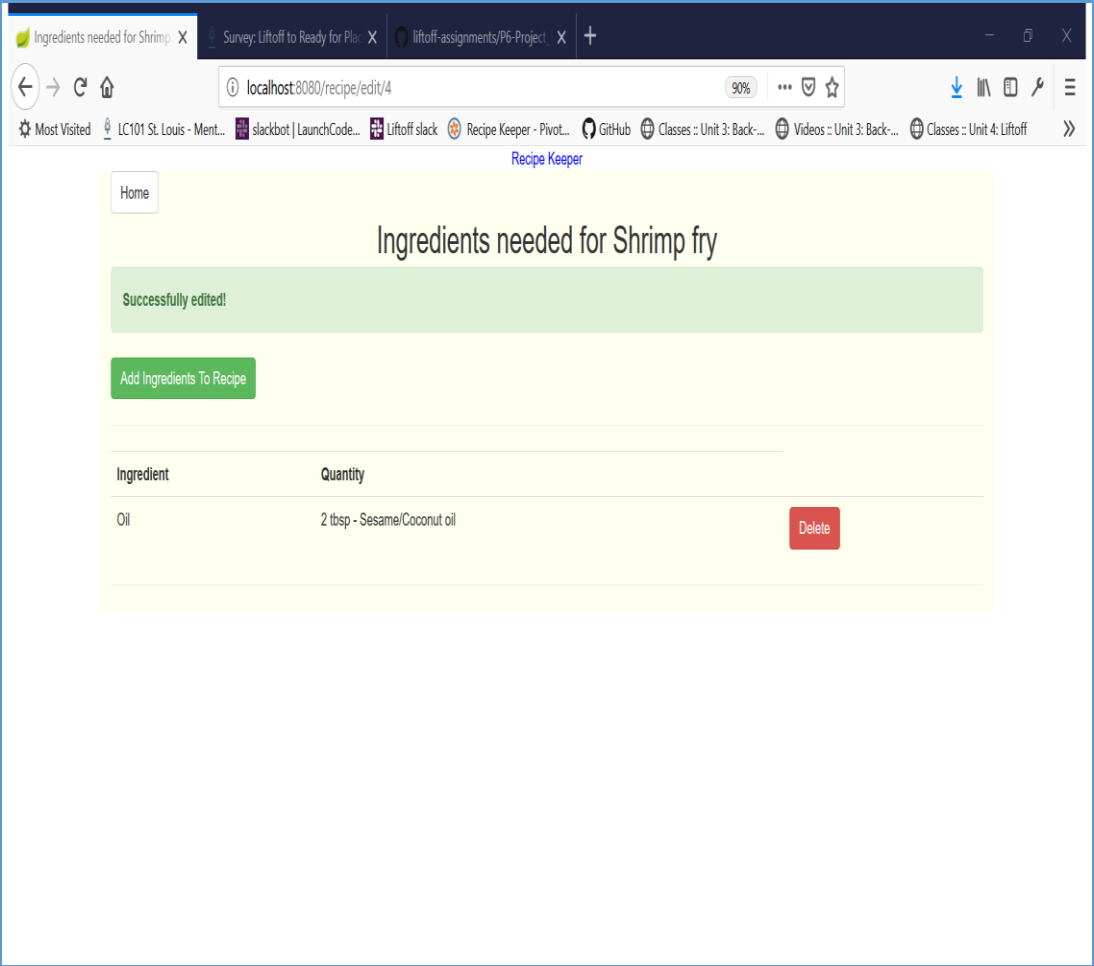
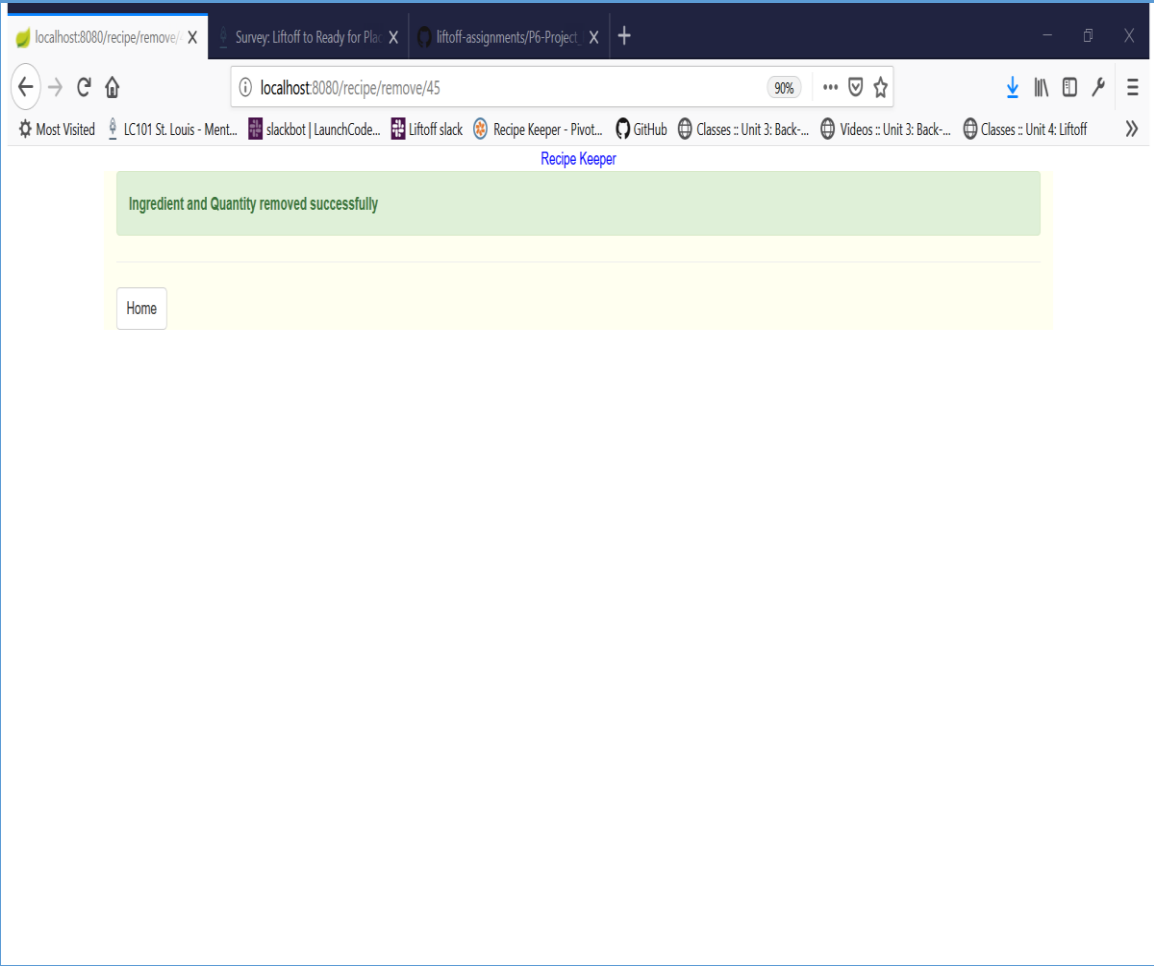
sure?

OK

Cancel

localhost:8080/recipe/remove/45

CONFIRMATION ON DELETION



'DELETE' - DELETE A RECIPE

Recipes

localhost:8080/recipe

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Recipe Keeper

Home

Courses

Categories

Ingredients

Search Recipe...

Submit

Recipes

Add Recipe

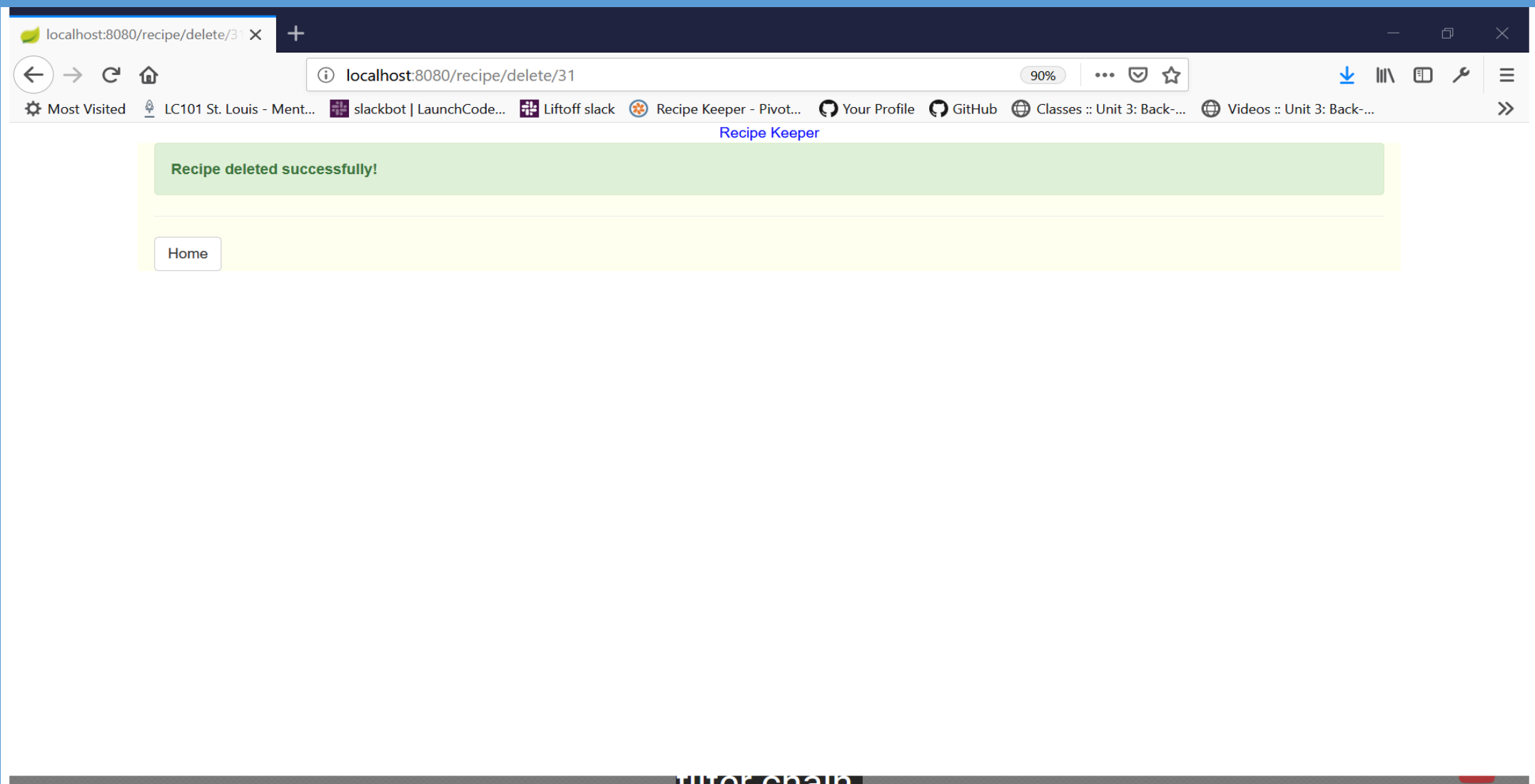
Name	Modify	Detail		View Ratings	Comment
Bread Omelette	Edit	View		View Ratings	Comment
Chicken kuruma	Edit	View	Delete	View Ratings	Comment
Shrimp fry	Edit	View	Delete	View Ratings	Comment
Tamarind Rice	Edit	View	Delete	View Ratings	Comment

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

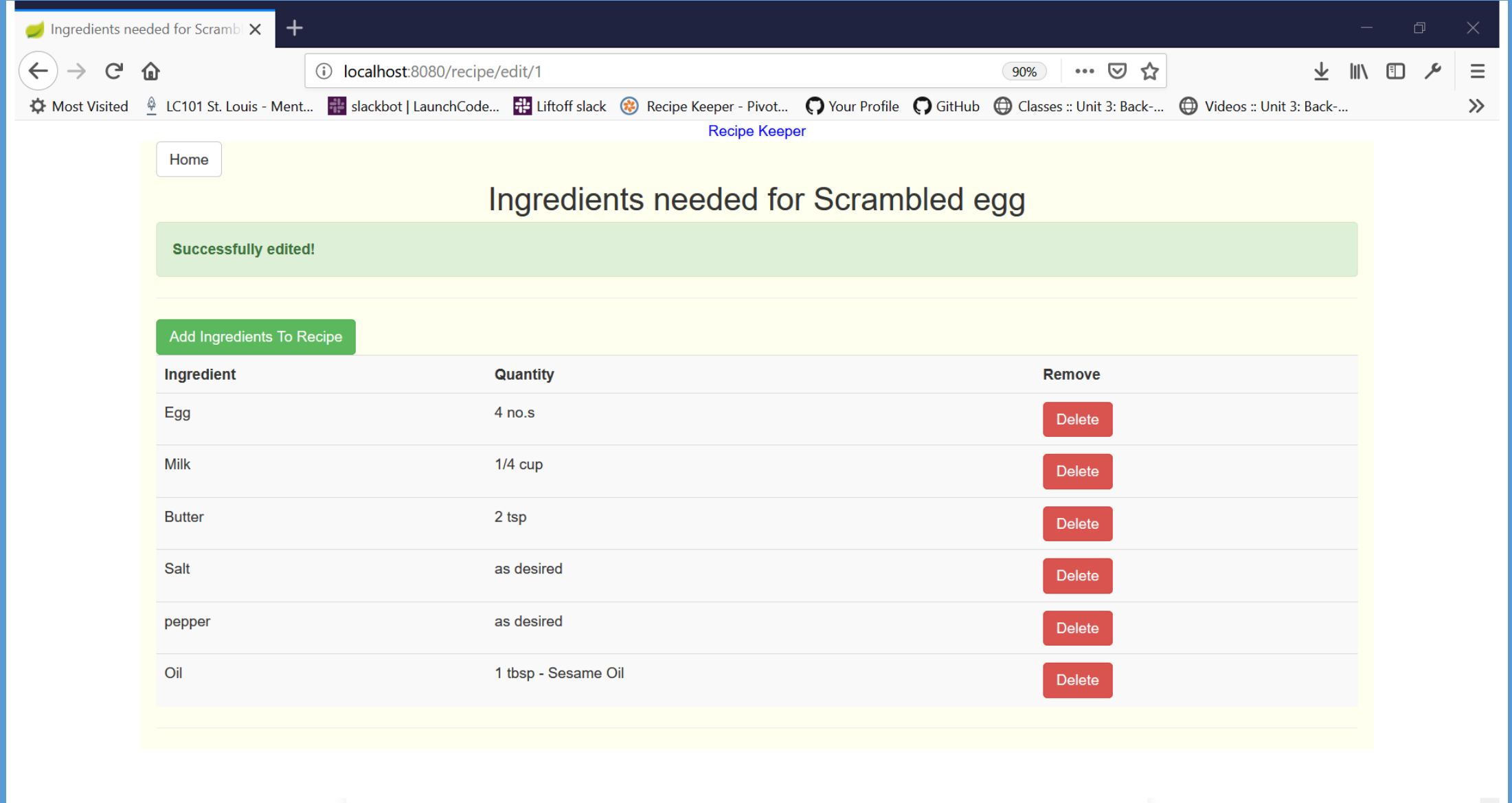
Direction

In a bowl, mix red chili powder, salt,turmeric powder with little water.
Mix everything well.

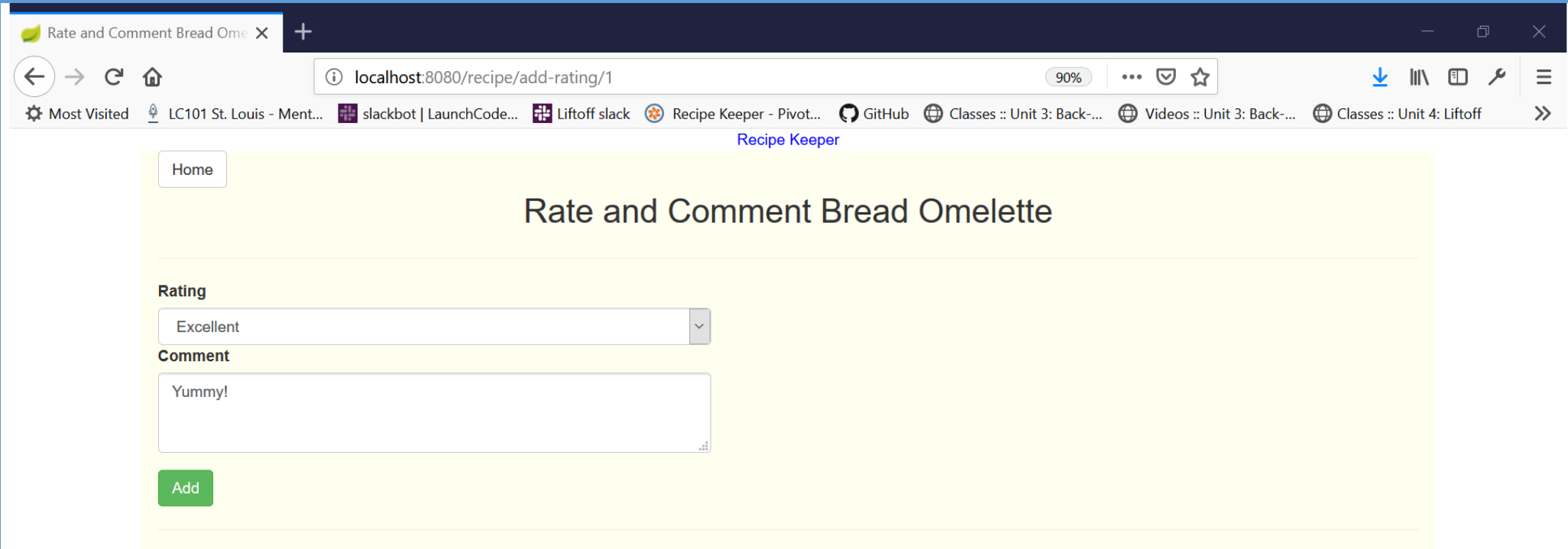
Break eggs and add to the spice mixture.

Reat well till it incorporates with the snices

AFTER EDITION



‘COMMENT HERE’ TAKES TO RATE & COMMENT PAGE



The screenshot shows a web browser window with the address bar displaying `localhost:8080/recipe/add-rating/1`. The browser's tab bar shows a single tab titled "Rate and Comment Bread Ome". The browser's bookmark bar contains several links, including "Most Visited", "LC101 St. Louis - Ment...", "slackbot | LaunchCode...", "Liftoff slack", "Recipe Keeper - Pivot...", "GitHub", "Classes :: Unit 3: Back...", "Videos :: Unit 3: Back...", and "Classes :: Unit 4: Liftoff".

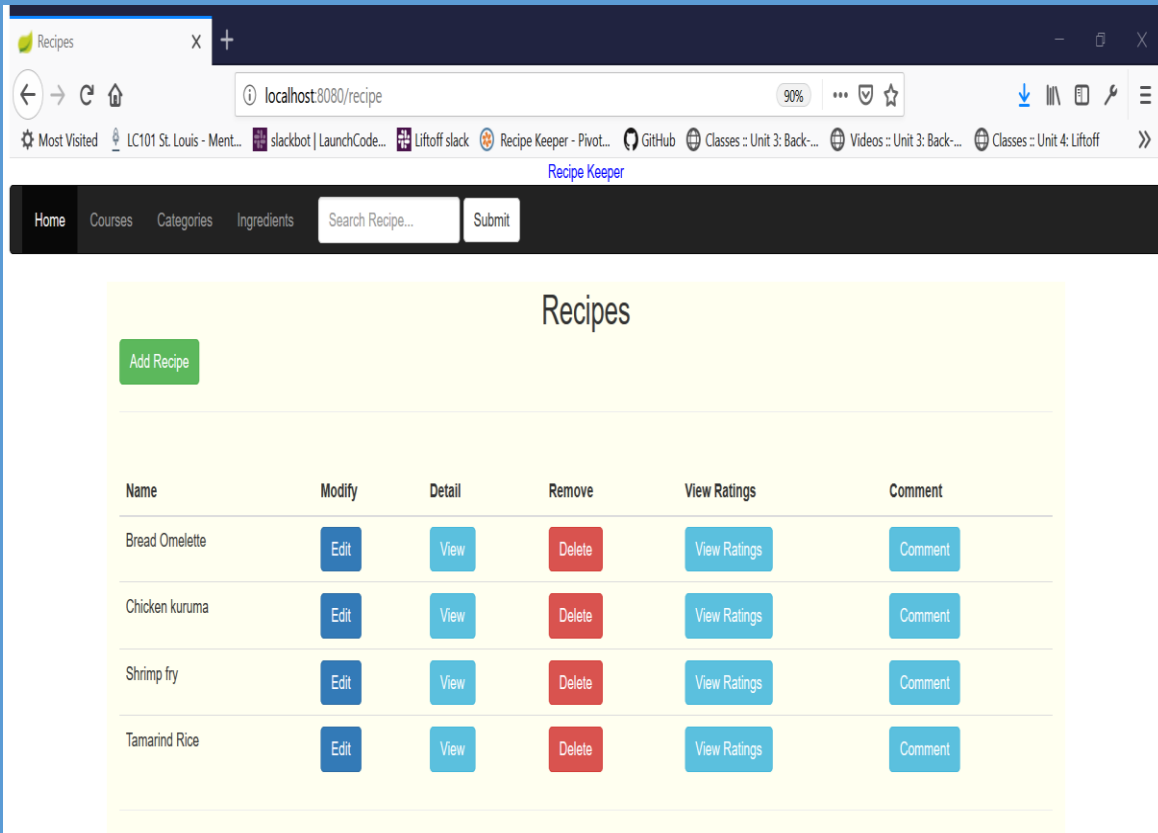
The main content area of the browser displays a page titled "Recipe Keeper" with a "Home" button in the top left corner. The page title is "Rate and Comment Bread Omelette". Below the title, there is a "Rating" section with a dropdown menu showing "Excellent". Below the rating section, there is a "Comment" section with a text input field containing the text "Yummy!". At the bottom of the form, there is a green "Add" button.

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.

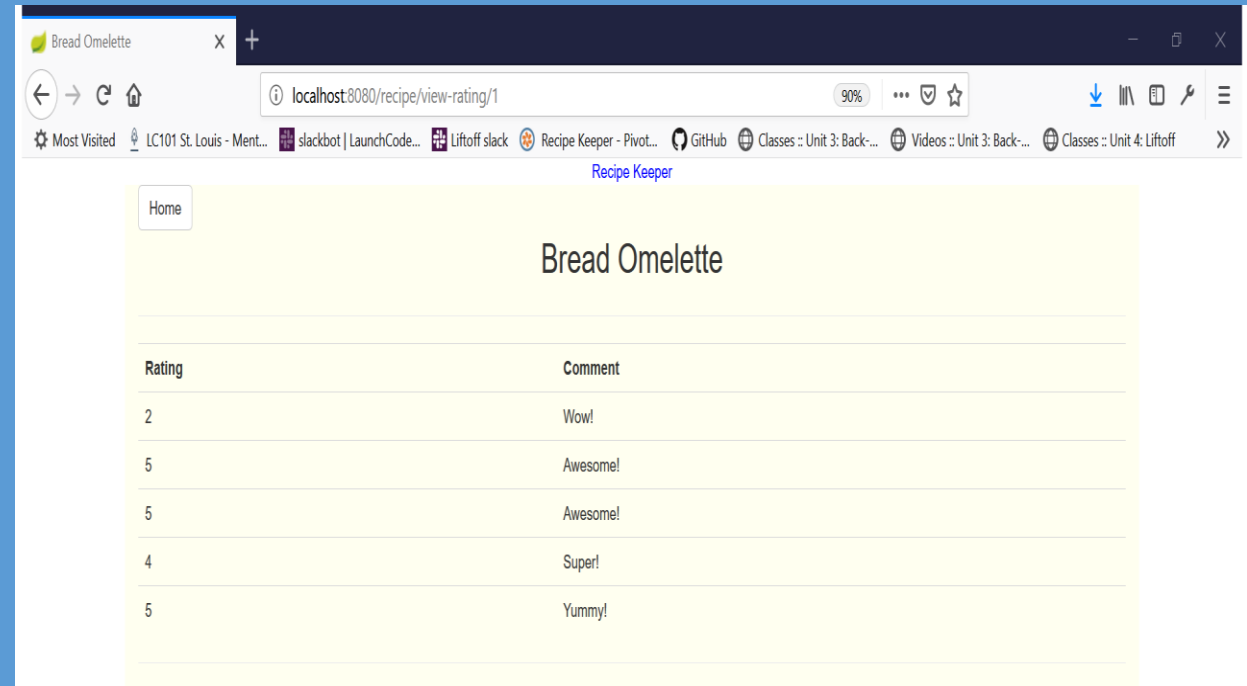
Rating	Comment
2	Wow!
5	Awesome!
5	Awesome!
4	Super!
5	Yummy!

‘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=

90%

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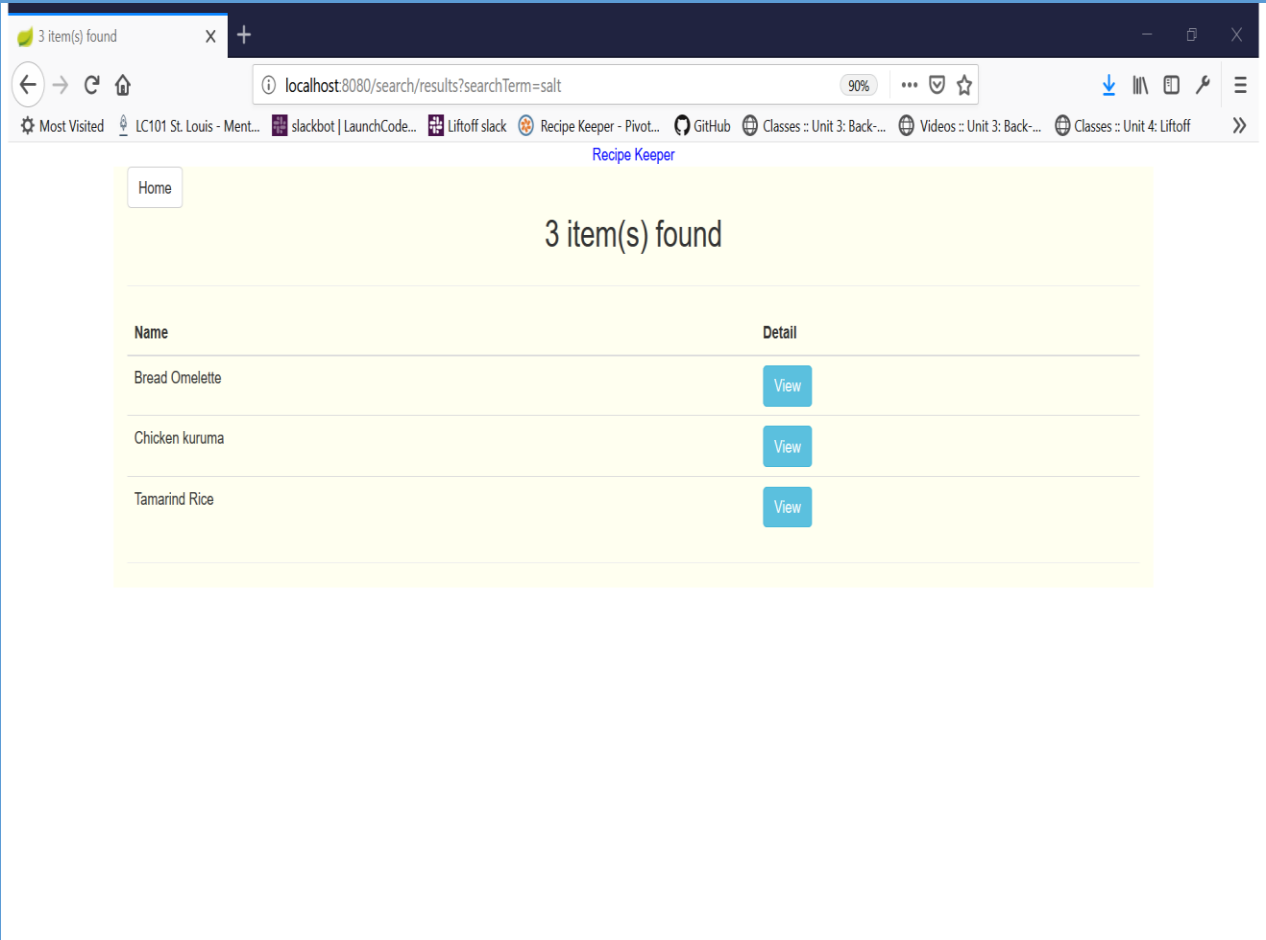
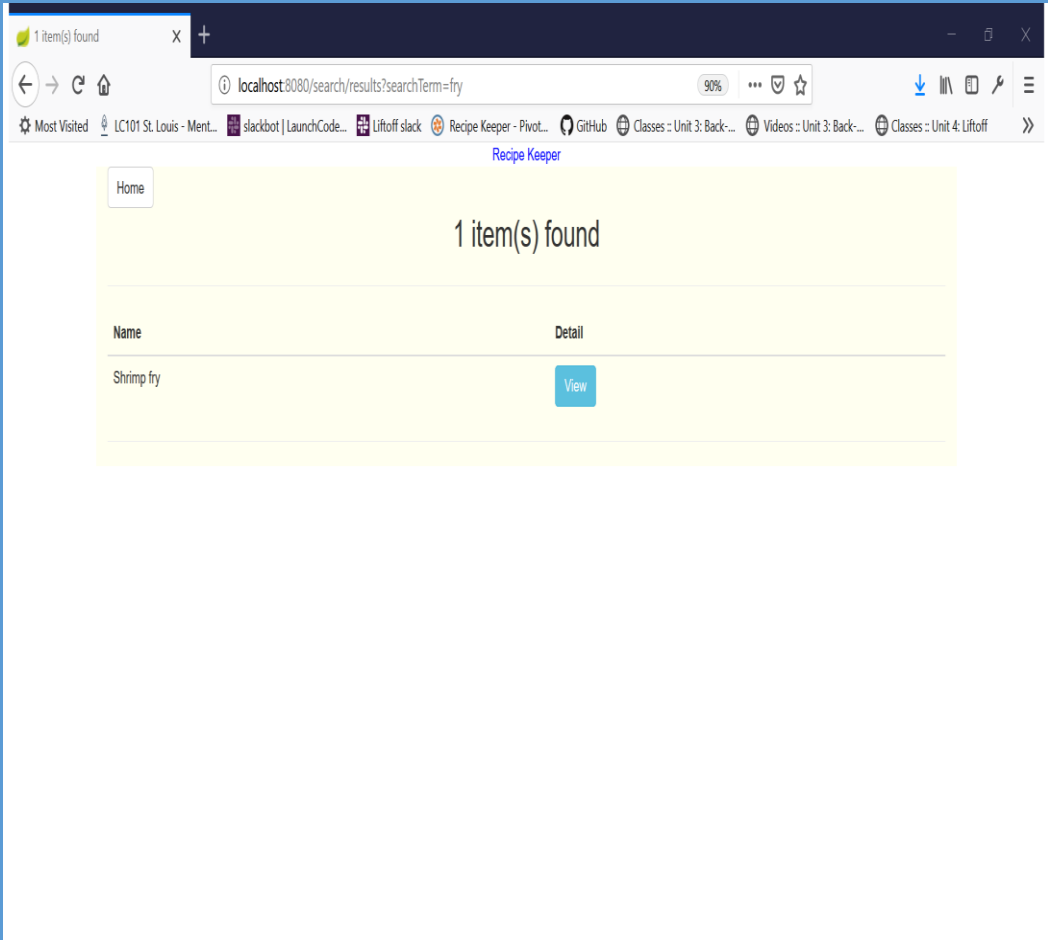
Classes :: Unit 4: Liftoff

Home

4 item(s) found

Name	Detail
Bread Omelette	View
Chicken kuruma	View
Shrimp fry	View
Tamarind Rice	View

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