

PROJECT NAME : RECIPE SHARING PLATFORM

DEPLOYMENT LINK :

<https://recipe-sharing-app-frontend-igrx7dmno.vercel.app>

GITHUB REPOSITORY LINK :

<https://github.com/varun-mandadi/Recipe-Sharing-Platform>

TEAMMATES :

S.No	Name	Reg. No	Contribution
1	Mandadi Varun(Team Lead)	23BCE9738	1.Frontend setup (Vite, routing) 2.Components: Navbar, RecipeCard, RecipeForm 3.Global styling (App.css, index.css) 4.Integrated full frontend layout
2	K Venkata Sai Ram Naveen	23BCE9725	1.Backend server setup (server.js) 2.recipeController.js, recipeRoutes.js 3.Mongoose schemas (userModel.js, recipeModel.js) 4.Added backend .env and dependencies
3	Ranipeta Abdus Sami	23BCE9735	1.Backend authentication (authController.js, authRoutes.js, auth.js) 2.Created frontend Login & Register pages 3.api.js for connecting frontend to backend 4..env.example file
4	Mude Saran Dhoni Naik	23BCE9711	1.Frontend pages: Home, AddRecipe, EditRecipe, MyDishes 2.React root setup (main.jsx, index.html) 3.Branding asset (react.svg)

Project Overview + DB Structure

A. Project Summary

The Recipe Sharing Platform allows users to register, log in, and post their own recipes with ingredients, steps, preparation time, and optional YouTube tutorial links. Recipes can be edited, deleted, searched, and viewed by everyone. Logged-in users can manage their own dishes.

B. Database Structure (MongoDB Models)

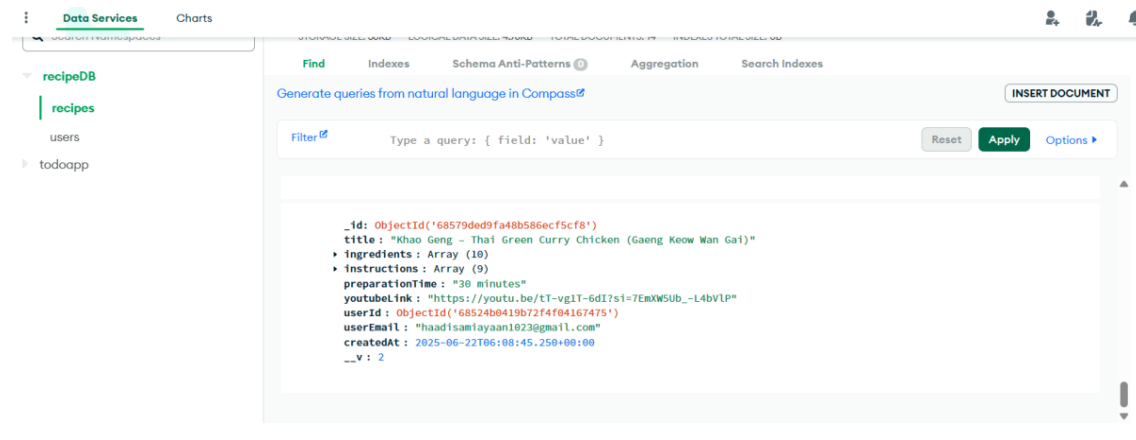
a) User Model:

Field	Type	Description
email	String	Unique user email
password	String	Hashed password

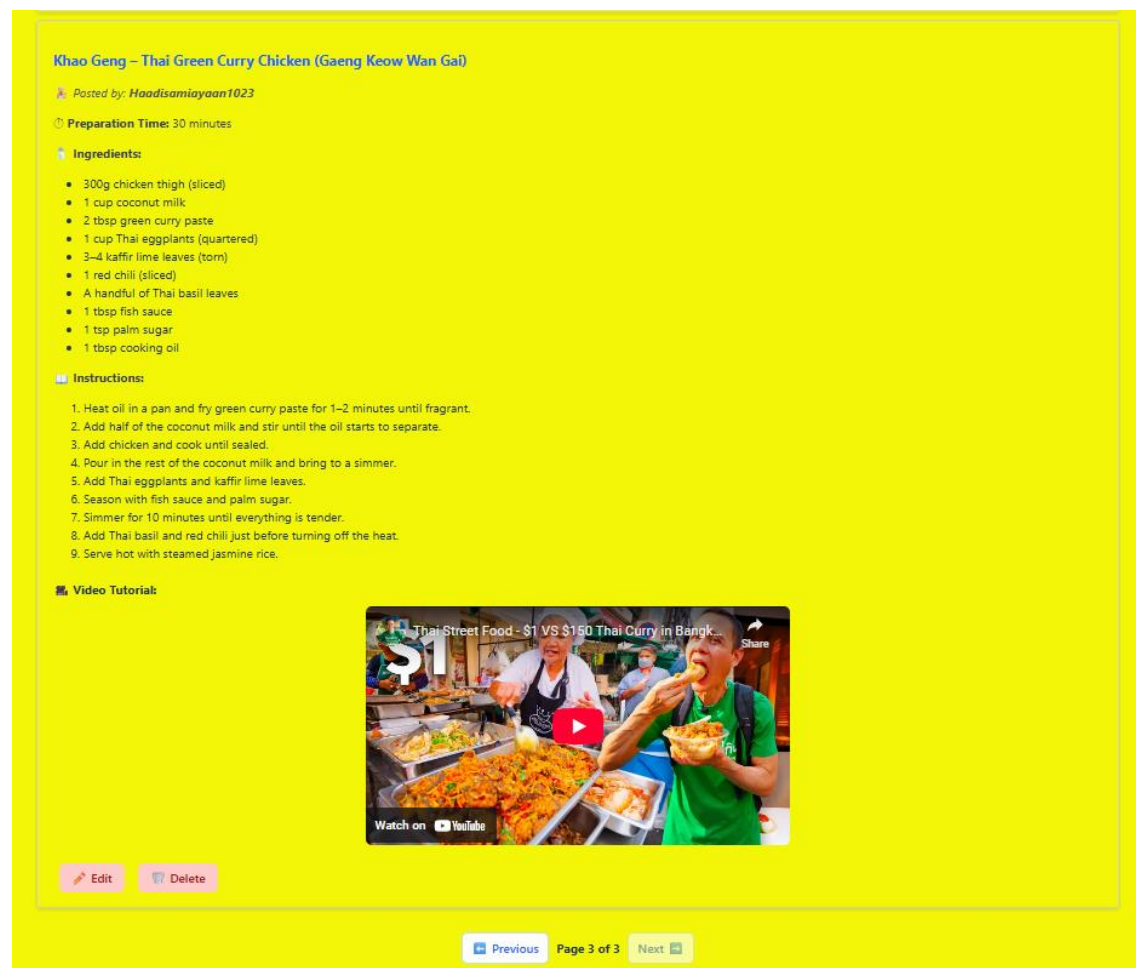
b) Recipe Model:

Field	Type	Description
title	String	Dish name
ingredients	[String]	List of ingredients
instructions	[String]	Step-by-step guide
preparationTime	String	Time required
youtubeLink	String	(Optional) tutorial link
userId	ObjectId	Reference to creator
userEmail	String	Creator's email
createdAt	Date	Timestamp

MongoDB Screenshot :



Recipe Share App Website :



REST API Endpoints

A. Authentication API :

Method	Endpoint	Description
POST	/api/auth/register	Register a new user
POST	/api/auth/login	Log in and receive JWT token

B. Recipe API :

Method	Endpoint	Description
GET	/api/recipes?search=&page=	Get all recipes (search + paginated)
GET	/api/recipes/:id	Get single recipe by ID
POST	/api/recipes	Create a new recipe (Auth required)
PUT	/api/recipes/:id	Update existing recipe (Auth + owner)
DELETE	/api/recipes/:id	Delete a recipe (Auth + owner)
GET	/api/recipes/my-dishes	Get recipes by logged-in user (Auth)

Detailed Description Of API's :

1. fetchRecipes(search, page)

Fetches a paginated list of recipes. Supports optional search by dish title using a keyword. Anyone can access it.

2. createRecipe(recipeData, token)

Adds a new recipe to the database. Requires a valid user token in the header. The recipe is associated with the logged-in user.

3.updateRecipe(id, updatedData, token)

Updates an existing recipe by its ID. Only the user who created the recipe (owner) can update it. Requires auth token.

4.deleteRecipe(id, token)

Deletes a recipe using its ID. Only the recipe owner can delete it. Authentication is mandatory via JWT.

5.fetchRecipeById(id)

Retrieves the full details of a single recipe by its unique ID. Publicly accessible by any user (logged in or not).

6.fetchUserRecipes(token)

Fetches all recipes created by the currently logged-in user. Used to display personalized “My Dishes” section.

7.loginUser(credentials)

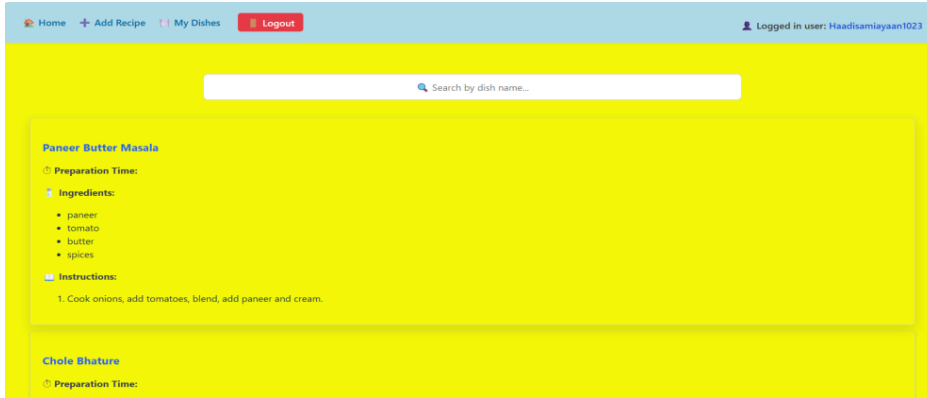
Logs in a user using email and password. Returns a JWT token on success, which is used for accessing protected routes.

8.registerUser(credentials)

Registers a new user with email and password. On success, automatically returns a JWT token for immediate login.

UI Screenshots

1. Home Page



Home + Add Recipe My Dishes Logout Logged in user: Haadisamiyaan1023

Search by dish name...

Paneer Butter Masala

⌚ Preparation Time:

📋 Ingredients:

- paneer
- tomato
- butter
- spices

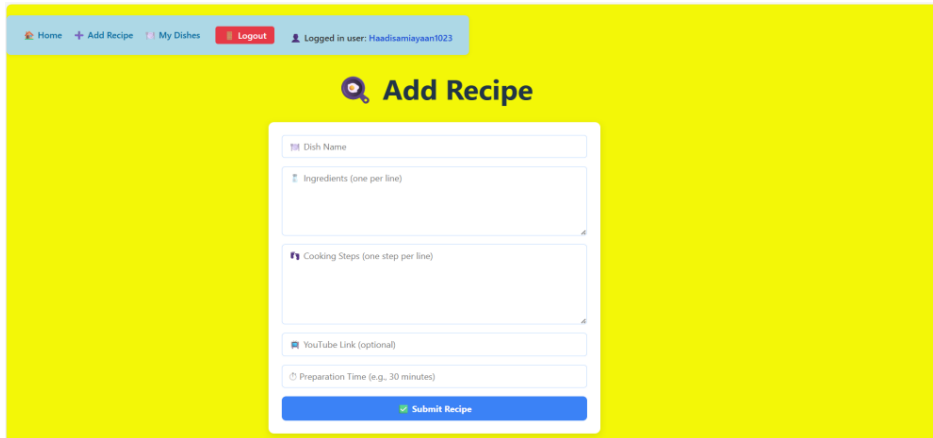
📋 Instructions:

1. Cook onions, add tomatoes, blend, add paneer and cream.

Chole Bhature

⌚ Preparation Time:

2. Add Recipe Page



Home + Add Recipe My Dishes Logout Logged in user: Haadisamiyaan1023

Add Recipe

Dish Name

Ingredients (one per line)

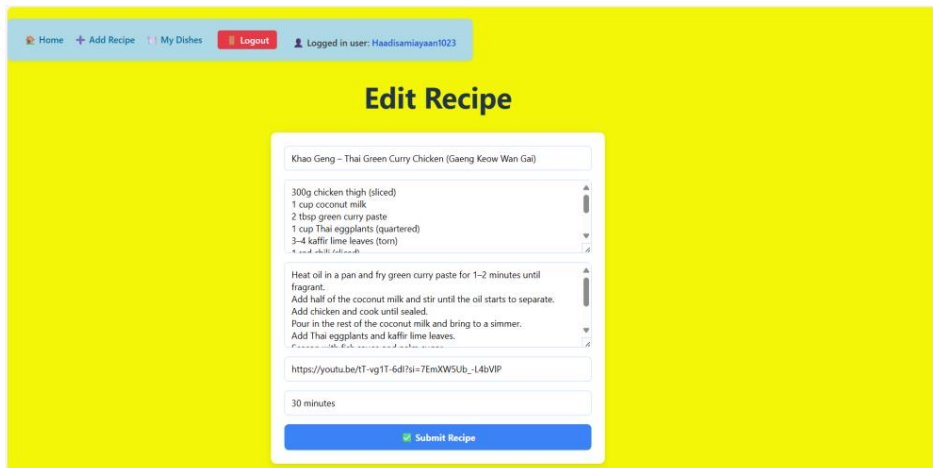
Cooking Steps (one step per line)

YouTube Link (optional)

Preparation Time (e.g., 30 minutes)

Submit Recipe

3. Edit Recipe Page



Home + Add Recipe My Dishes Logout Logged in user: Haadisamiyaan1023

Edit Recipe

Khao Geng - Thai Green Curry Chicken (Gaeng Keow Wan Gai)

300g chicken thigh (sliced)
1 cup coconut milk
2 tbsp green curry paste
1 cup Thai eggplants (quartered)
3-4 kaffir lime leaves (torn)

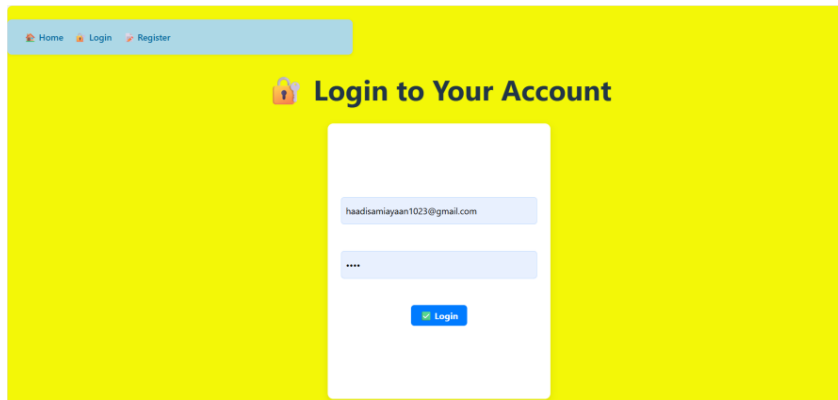
Heat oil in a pan and fry green curry paste for 1-2 minutes until fragrant.
Add half of the coconut milk and stir until the oil starts to separate.
Add chicken and cook until sealed.
Pour in the rest of the coconut milk and bring to a simmer.
Add Thai eggplants and kaffir lime leaves.

https://youtu.be/TT-vgTT-6d8?si=7EmXW5ub_L4uVIP

30 minutes

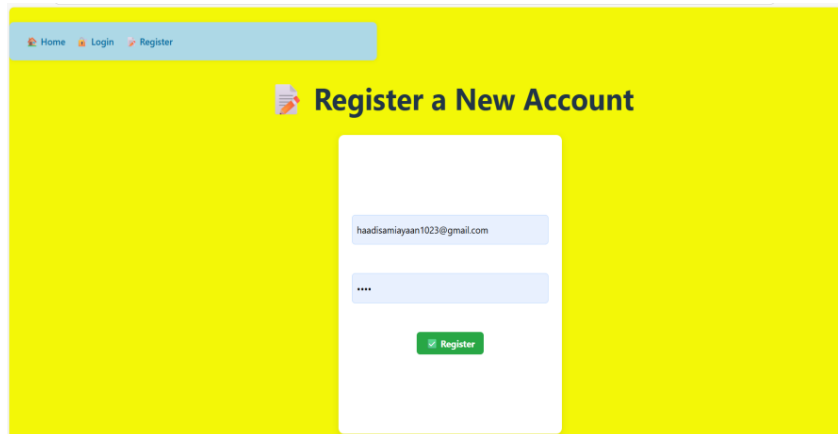
Submit Recipe

4. Login Page



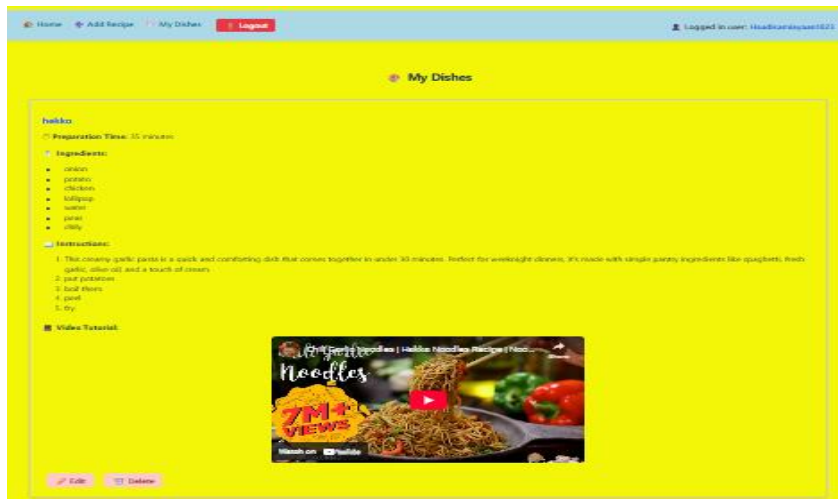
The screenshot shows a login page with a yellow background. At the top, there is a navigation bar with links for Home, Login, and Register. Below the navigation bar, the title "Login to Your Account" is displayed. The login form consists of two input fields: one for the email address (haadisamiyaan1023@gmail.com) and one for the password (represented by four dots). A blue "Login" button is located below the password field.

5. Register Page



The screenshot shows a register page with a yellow background. At the top, there is a navigation bar with links for Home, Login, and Register. Below the navigation bar, the title "Register a New Account" is displayed. The register form consists of two input fields: one for the email address (haadisamiyaan1023@gmail.com) and one for the password (represented by four dots). A green "Register" button is located below the password field.

6. My Dishes Page



The screenshot shows the "My Dishes" page. At the top, there is a navigation bar with links for Home, Add Recipe, My Dishes, and Logout. The user is logged in as haadisamiyaan1023. The page title is "My Dishes". The main content area displays a recipe for "Noodles". The recipe includes the following information:

- Preparation Time:** 30 minutes
- Ingredients:**
 - onion
 - garlic
 - chicken
 - eggplant
 - tomato
 - peas
 - oil
- Instructions:**
 1. The creamy garlic pasta is a quick and comforting dish that comes together in under 30 minutes. Perfect for weeknight dinners, it's made with simple pantry ingredients like spaghetti, fresh garlic, olive oil and a touch of cream.
 2. Add vegetables
 3. Cook them
 4. Cook
 5. Fry
- Video Tutorial:**
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At the bottom of the recipe card, there are buttons for "Like" and "Follow".