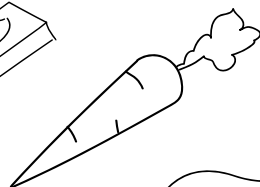
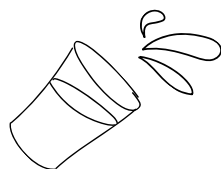
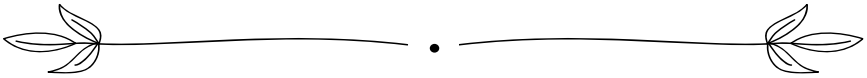


RECIPE FOOD



Abstraction



In our application (Recipe Food), We are working to help people communicate and identify all the foods and recipes for each food, as this makes it easier for the customer to know and access the method as soon as possible, and then we have added a special feature, which is access to the food by placing more special links On YouTube and access to the video of each food recipe, we set all the specifications for each type of food in addition to the ingredients, as we saw that they help the customer easier and easier.

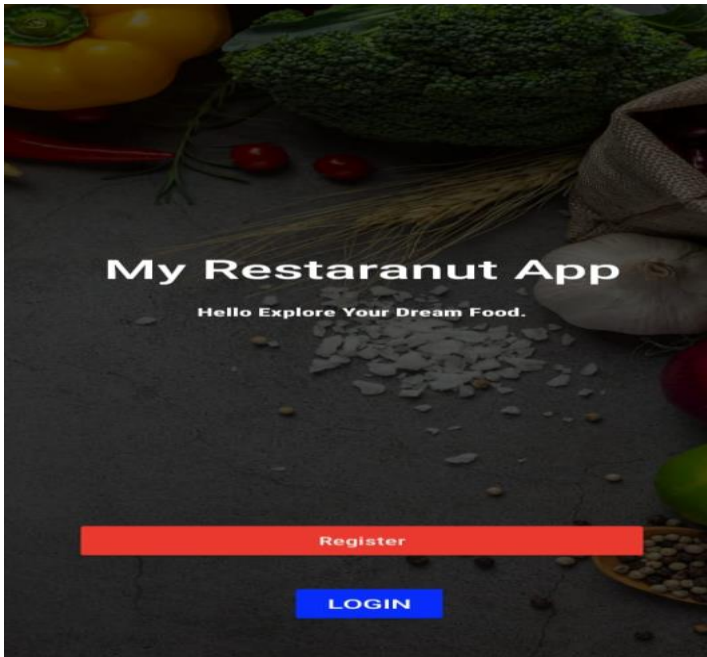
The application can be identified by explaining all the parts of the project in terms of Login page, registration page and other pages that help to understand the content of the project in a professional and easier way.

First page



When the client enters the program, the beginning of the project appears to him, and he enters an additional page that we put in order to help the client enter the program. It contains only one button (Get-started) , which makes him enter the next page that contains two other pages, which is the login page if the client has an account. Log in through it and the other page is the registration page if the customer does not have any accounts.

Second page



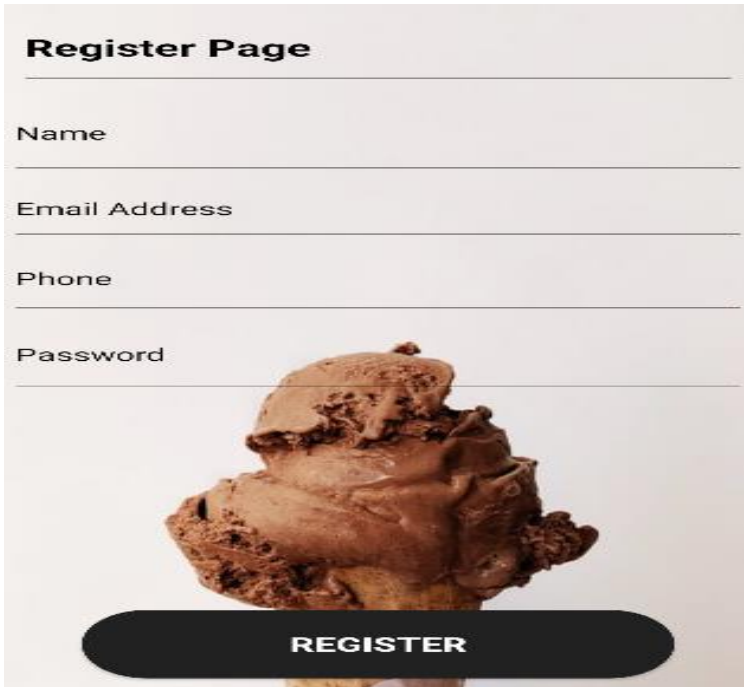
After reaching the beginning of the project, then entering the first page in the project, after completing the first page and skipping it, the client is transferred to the next page, which is the page that contains the login page and the registration page.

Login page



On the login page, it contains two things, which is the username and password, and then the customer can enter the application using these two things, and the customer can now enter the application and use all the features of the application and use all the recipes and ingredients for each recipe.

Register page



Register Page

Name

Email Address

Phone

Password

REGISTER

If the customer does not have any account, we have added the registration page, which contains several commands that the user must write in order to be able to enter the program. One of the most important elements that the customer must perform:

***Name *Email-Address *Phone *Password**

Home page



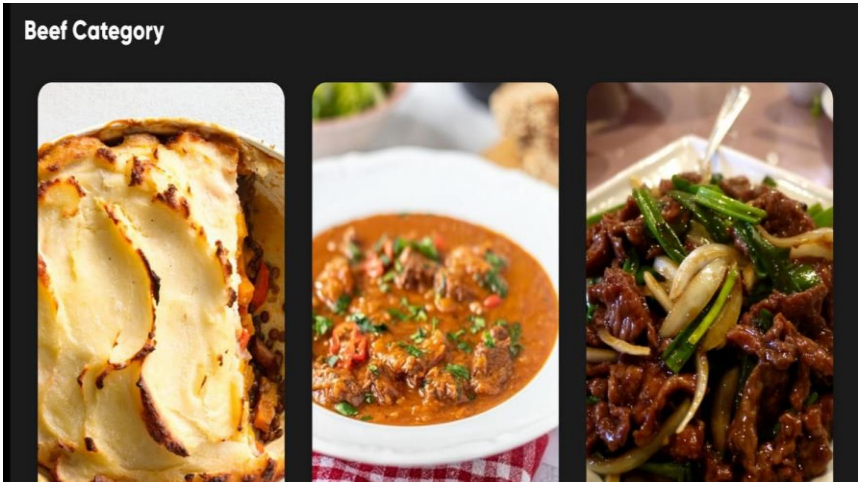
After the user logs in by using username and password. The user can enter to Home Page and After that will appear all category that consists of:

- ❖ **Beef Category**
 - ❖ **Chicken category**
 - ❖ **Dessert Category**
 - ❖ **Lamb Category**
 - ❖ **Pork Category**
-

- ❖ **Miscellaneous Category**
 - ❖ **Pasta Category**
 - ❖ **Breakfast Category**
 - ❖ **Seafood Category**
 - ❖ **Side Category**
-

- ❖ **Starter Category**
- ❖ **Vegan Category**
- ❖ **Vegetarian Category**
- ❖ **Goat Category**

Beef Category



When the user enters the home page, there are many categories of food, and then we start with the beef category.

The Beef Category are consists of Types of food for it's category and each type of this category have It contains the ingredients and the way each of the recipes works, and then there is also a link that contains a YouTube clip to help the user get the meal and the recipe faster.

Beef



1

Vegetable shepherd's pie



2

Traditional Soup



3

Szechuan Beef

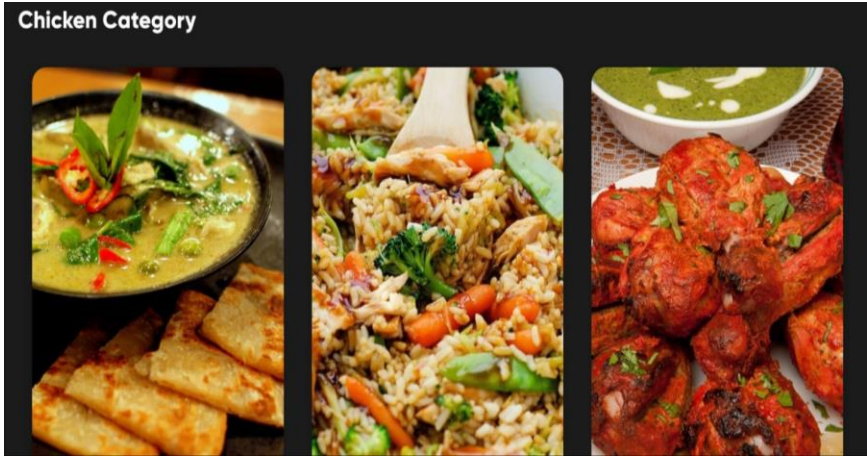


Vegetable shepherd's pie

❖ Ingredients :

- 4 russet potatoes.
- 3 carrots.
- 3 stalks celery.
- ½ yellow onion.
- 2 cups chopped mushrooms.
- 1 tablespoon flour.
- 1 teaspoon fresh thyme.
- 1 teaspoon fresh sage list of Ingredients.

Chicken Category



When the user enters the home page, there are many categories of food, and then we start with the chicken category.

The chicken Category are consists of Types of food for it's category and each type of this category have It contains the ingredients and the way each of the recipes works, and then there is also a link that contains a YouTube clip to help the user get the meal and the recipe faster.

Chicken



1 Tandoori Chicken



2 Teriyaki Chicken Casserole



3 Thai Green Curry

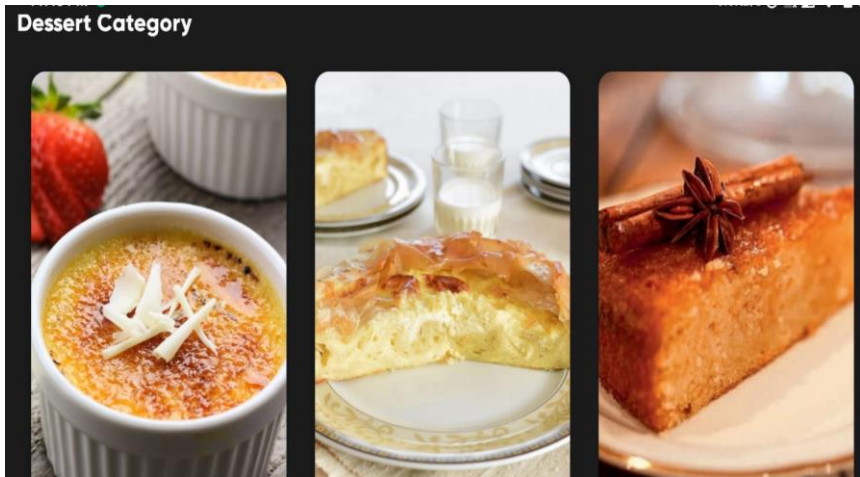


Tandoori Chicken

❖ Ingredients:

- $\frac{1}{2}$ kg chicken (500 to 700 grams)
- $\frac{1}{2}$ cup greek yogurt
- $\frac{3}{4}$ tbsp ginger garlic paste.
- 1 tsp red chilli powder
- $\frac{1}{4}$ tsp black pepper crushed (powder)
- 1 tsp coriander powder (daniya powder)
- $\frac{1}{4}$ tsp salt (taste marinade & add more)
- $\frac{1}{4}$ tsp Turmeric (haldi)

Dessert Category



When the user enters the home page, there are many categories of food, and then we start with the dessert category.

The Dessert Category are consists of Types of food for category and each type of this category have It contains the ingredients and the way each of the recipes works, and then there is also a link that contains a YouTube clip to help the user get the meal and the recipe faster.

Dessert



1 White Chocolate crème



2 Walnut Roll



3 Tunisian Orange Cake

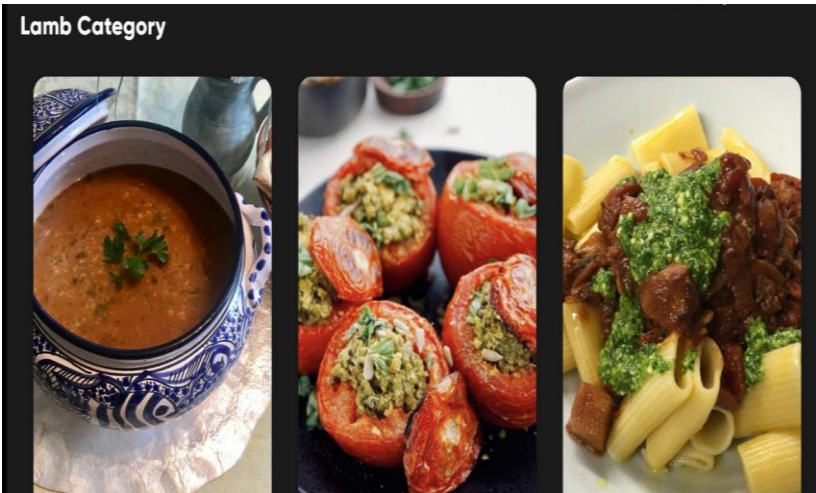


Tunisian Orange Cake

❖ Ingredients:

- 200 grams golden caster sugar.
- 100 grams ground almonds.
- 1.5 tsp baking powder.
- 200 ml sunflower oil.
- 4 large free-range eggs.
- 1 lemon zested.
- 1 orange zested.

Lamb Category



When the user enters the home page, there are many categories of food, and then we start with the Lamb category.

The Lamb Category are consists of Types of food for category and each type of this category have It contains the ingredients and the way each of the recipes works, and then there is also a link that contains a YouTube clip to help the user get the meal and the recipe faster.

Lamb



1 Stuffed Lamb Tomatoes



2 Rigatoni With Fennel



3 Tunisian Lamb Soup

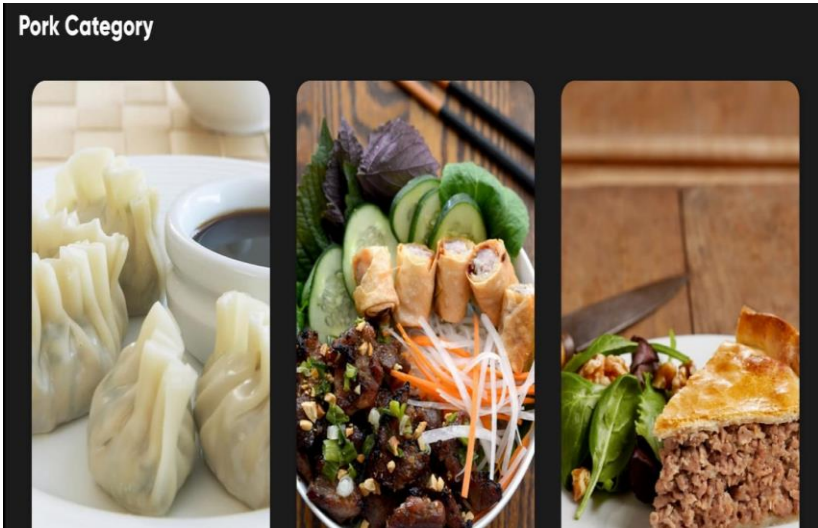


Stuffed Lamb Tomatoes

❖ Ingredients:

- 4 large, ripe vine tomatoes.
- 2 tsp extra virgin olive oil, plus extra for drizzling.
- 200g/7oz lamb mince.
- 1 tsp onion powder.
- 1 tsp garlic powder.
- ½ tsp dried oregano.
- 1 tbsp tomato purée.
- 30g/1oz Parmesan, finely grated.

Pork Category



When the user enters the home page, there are many categories of food, and then we start with the Pork category.

The Pork Category are consists of Types of food for category and each type of this category have It contains the ingredients and the way each of the recipes works, and then there is also a link that contains a YouTube clip to help the user get the meal and the recipe faster.

Pork



1 Wontons



2 Vietnamese Grilled Pork



3 Tourtiere

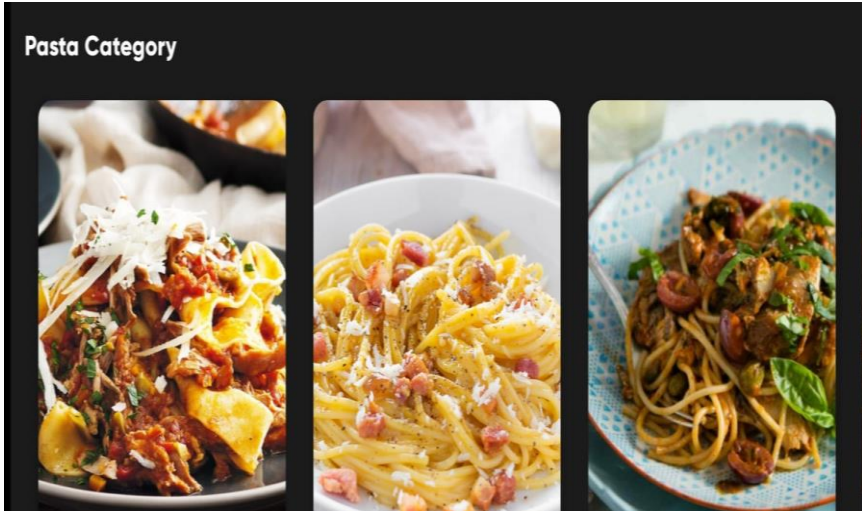


Wontons

❖ Ingredients:

- 1/2 lb. (0.2 kg) ground pork, chicken or turkey.
- 1/4 lb. (0.1 kg) shrimp, chopped into small pieces.
- 1/2 teaspoon soy sauce or fish sauce.
- 1/2 teaspoon sesame oil.
- 3 dashes ground white pepper.
- 1 pack store-bought wonton wrappers.
- water, for sealing.

Pasta Category



When the user enters the home page, there are many categories of food, and then we start with the pasta category.

The Pasta Category are consists of Types of food for category and each type of this category have It contains the ingredients and the way each of the recipes works, and then there is also a link that contains a YouTube clip to help the user get the meal and the recipe faster.

Pasta



1 Spaghetti alla Carbonara



2 Pasta White Sauce



3 Pilchard Puttanesca



Spaghetti Alla Carbonara

❖ Ingredients

- 100g pancetta.
- 50g parmesan.
- 3 large eggs.
- 350g spaghetti.
- 2 plump garlic cloves, peeled and left whole.
- 50g unsalted butter.
- sea salt and freshly ground black pepper
- 50g pecorino cheese.

Seafood Category

Seafood Category



When the user enters the home page, there are many categories of food, and then we start with the Seafood category.

The Seafood Category are consists of Types of food for category and each type of this category have It contains the ingredients and the way each of the recipes works, and then there is also a link that contains a YouTube clip to help the user get the meal and the recipe faster.

Seafood



1 Three Fresh Pie



2 Tuna Nicoise



3 Tuna and Eggs Briks

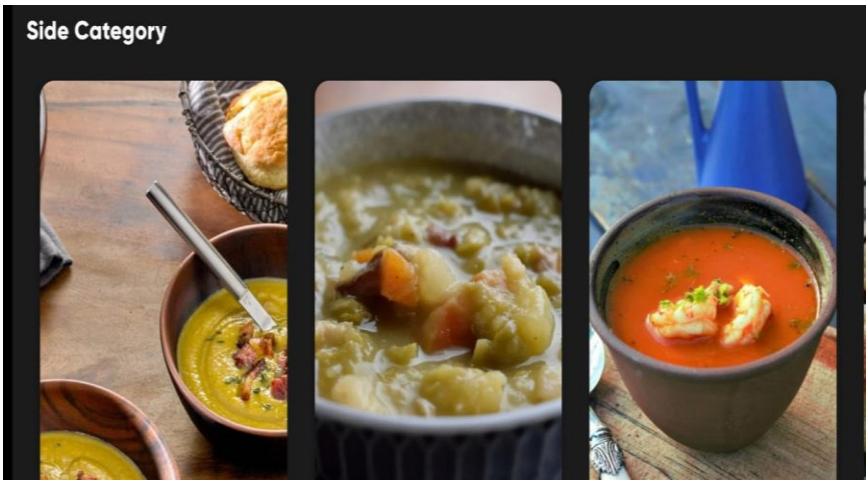


Three Fresh Pie

❖ Ingredients:

- 1 cup fresh strawberries, halved.
- 2 cups fresh raspberries.
- 1 ½ cups fresh blueberries.
- ½ cup white sugar.
- 3 tablespoons cornstarch

Side Category



When the user enters the home page, there are many categories of food, and then we start with the Side category.

The Side Category are consists of Types of food for category and each type of this category have It contains the ingredients and the way each of the recipes works, and then there is also a link that contains a YouTube clip to help the user get the meal and the recipe faster.

Side category



1 Spaghetti Alla Carbonara



2 Pasta White Sauce



3 Pilchard Puttanesca

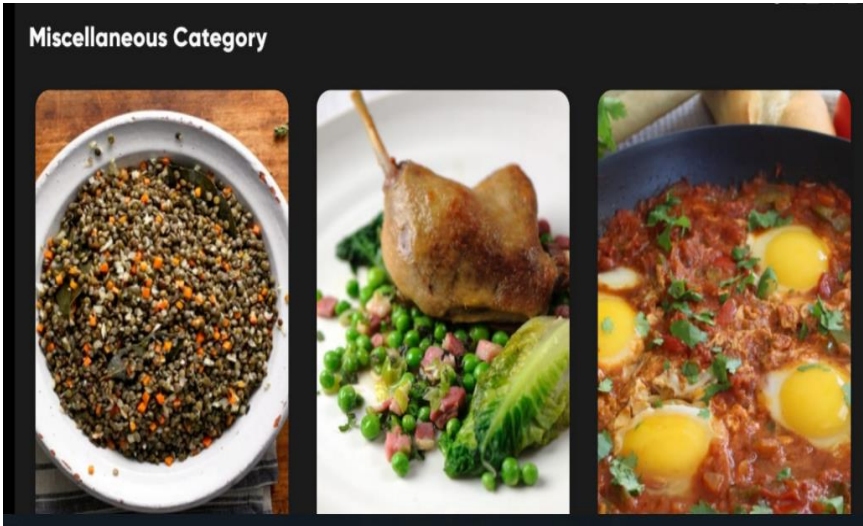


Three Fresh Pie

❖ Ingredients:

- 1 cup fresh strawberries, halved.
- 2 cups fresh raspberries.
- 1 ½ cups fresh blueberries.
- ½ cup white sugar.
- 3 tablespoons cornstarch

Miscellaneous Category



When the user enters the home page, there are many categories of food, and then we start with the Miscellaneous category.

The Miscellaneous Category are consists of Types of food for it's category and each type of this category have It contains the ingredients and the way each of the recipes works, and then there is also a link that contains a YouTube clip to help the user get the meal and the recipe faster.

Miscellaneous



1 Spaghetti [Alla Carbonara](#)



2 Pasta White Sauce



3 Pilchard Puttanesca

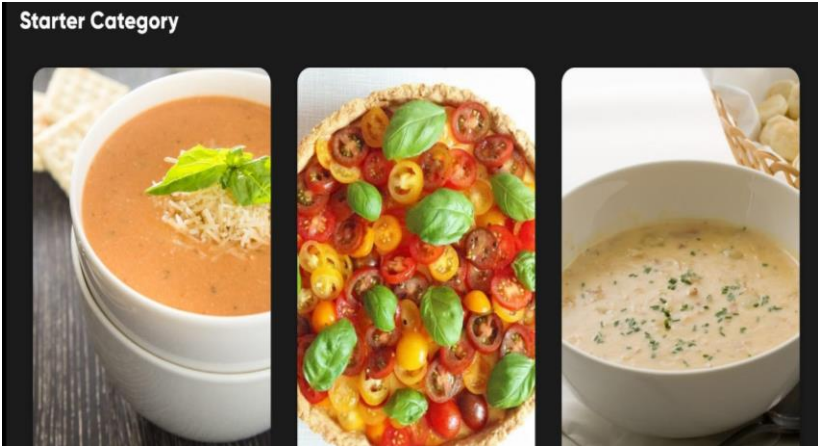


Spaghetti Alla Carbonara

❖ Ingredients:

- 100g pancetta.
- 50g parmesan.
- 3 large eggs.
- 350g spaghetti.
- 2 plump garlic cloves, peeled and left whole.
- 50g unsalted butter.
- sea salt and freshly ground black pepper
- 50g pecorino cheese.

Starter Category



When the user enters the home page, there are many categories of food, and then we start with the Starter category.

The Starter Category are consists of Types of food for category and each type of this category have It contains the ingredients and the way each of the recipes works, and then there is also a link that contains a YouTube clip to help the user get the meal and the recipe faster.

starter category



1 Spaghetti Alla Carbonara



2 Pasta White Sauce



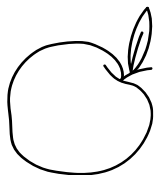
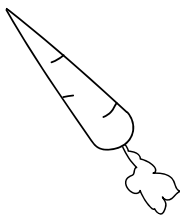
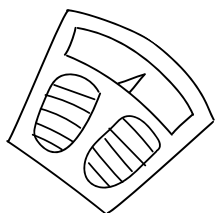
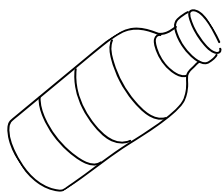
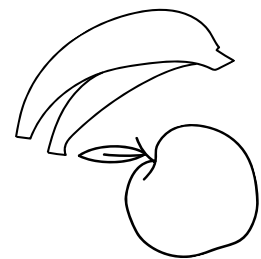
3 Filchard Puttanesca



Three Fresh Pie

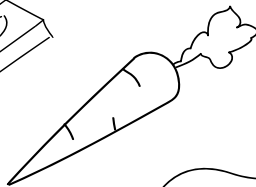
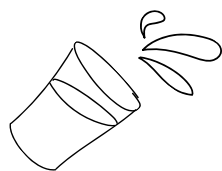
❖ Ingredients:

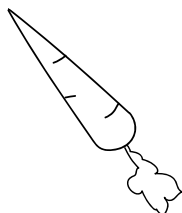
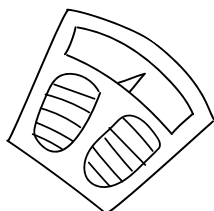
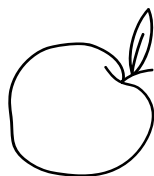
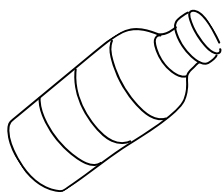
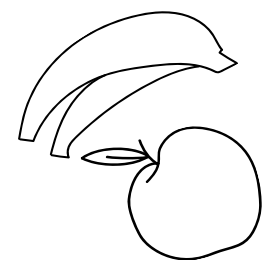
- 1 cup fresh strawberries, halved.
- 2 cups fresh raspberries.
- 1 ½ cups fresh blueberries.
- ½ cup white sugar.
- 3 tablespoons cornstarch



Team Member:

- **Omar Reda Moahmed**
- **Waleed Elsayed Essawy**
- **Mohamed Mossad Farouk**
- **Ahmed Mohamed Fawzy**
- **Ali Taha Nasr**





Good Luck

