

Building a Blog App in Angular

Abstract :

Angular is not just a front end frame work it can be used to navigate ,route, fetch details .Angular is used to build a blogg app. Users can add,delete or update the blog .Users can view different recipes ,it also helps them as a cook book. Navigation was made smooth for users to navigate from any page to the page they want.

System Requirements:

Platfrom	:	angular cli
Os	:	windows

Page Templates :

Home component, About us component, Blog component , Contact component

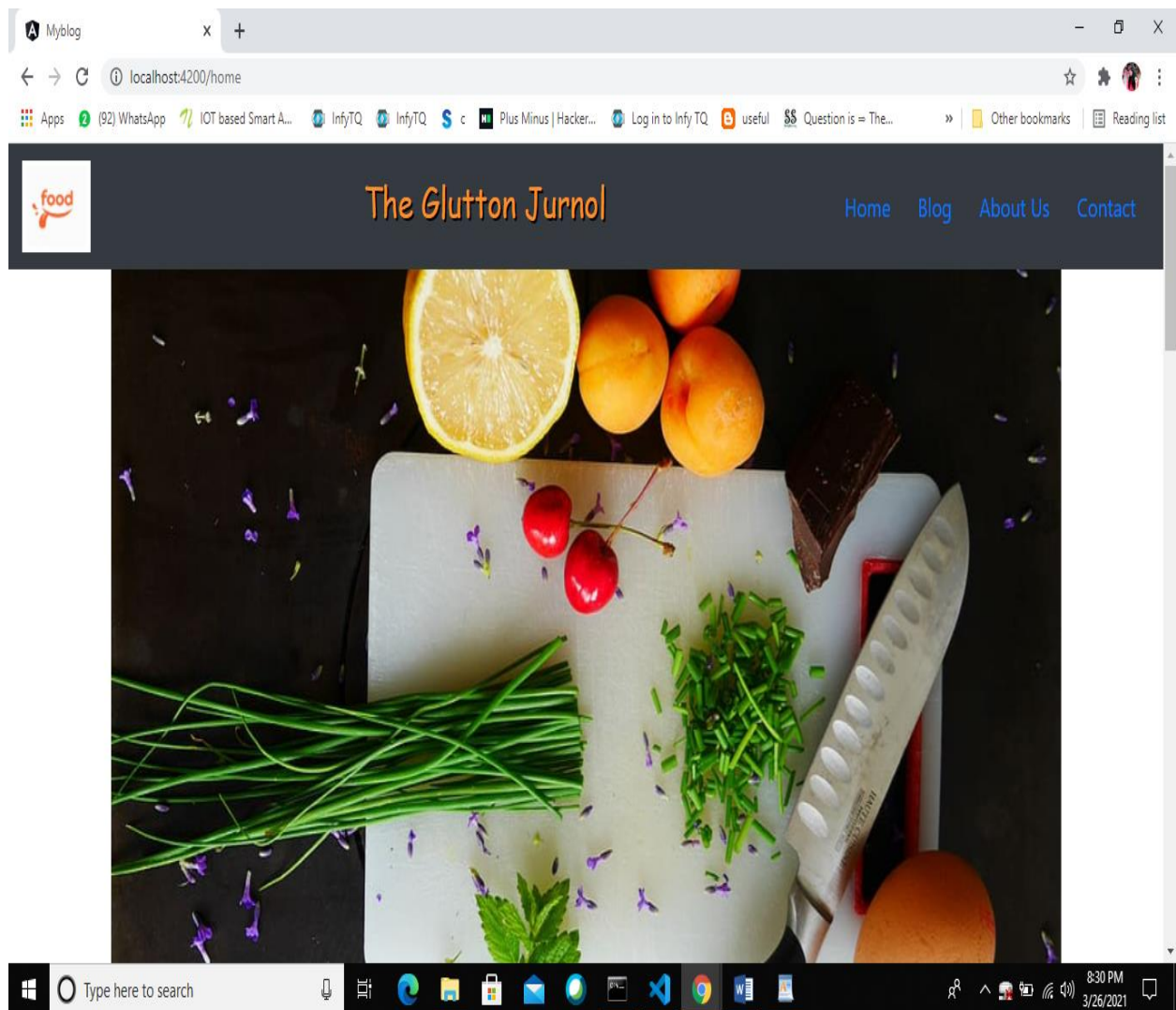
Functionality :

Users can view different posts ,get recipes of different cusines based on category. They can create a blog view the content they created ,delete and edit the content. Naviagtion to different pages was handeled soomthly.

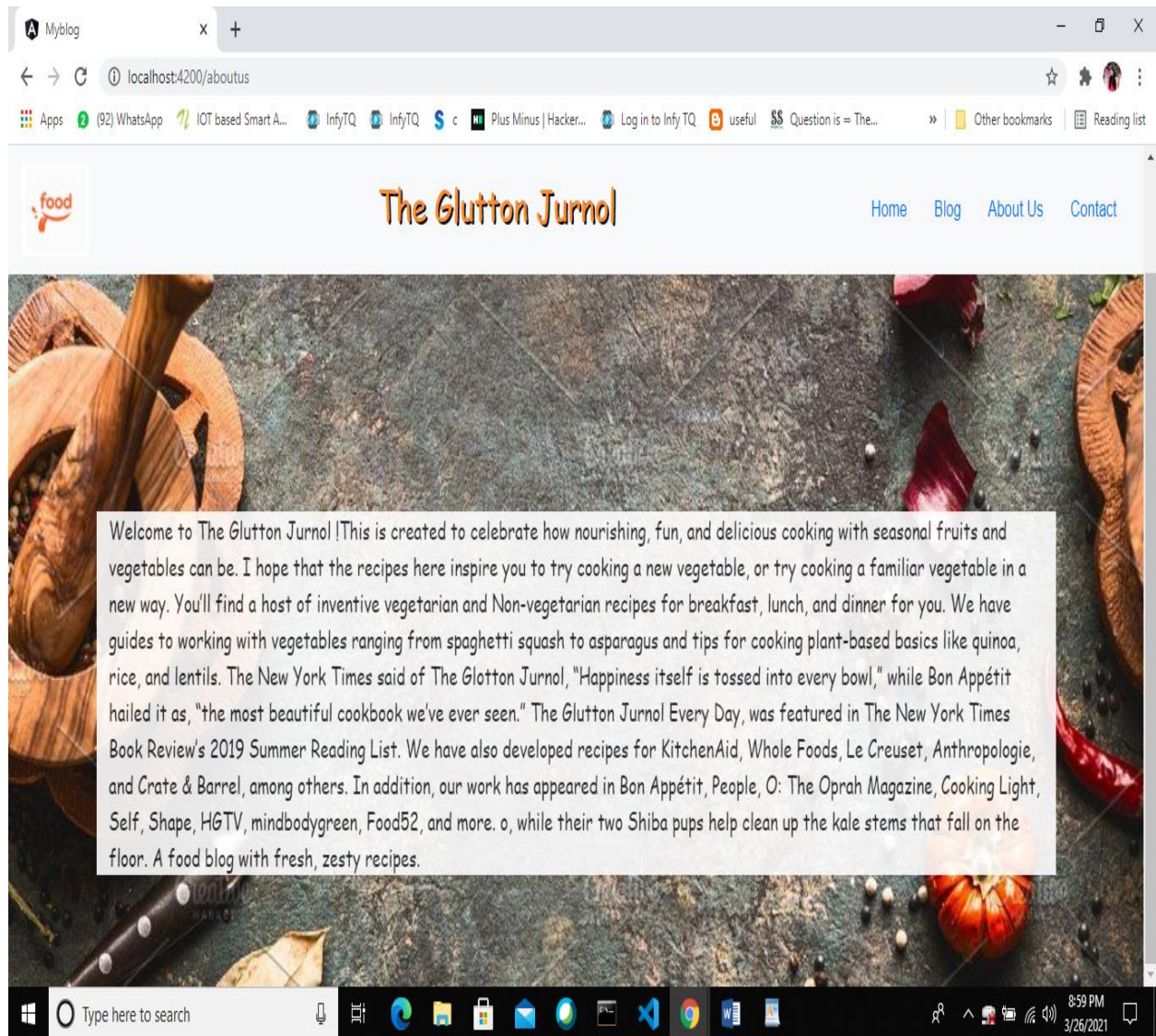
Description :

Title : The Glutton Journol

Home : Home page is loaded with all recpies for users .From home page navigation can be done to blog,about us,contact pages.



About us :




Contact us:

Template-driven forms are used for validating contact form.

Myblog x +

localhost:4200/contact

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 The Glutton Jurnol Home Blog About Us Contact

YEDEA ANISHA yedeanisha@gmail.com

Subject

subject is required

Your message

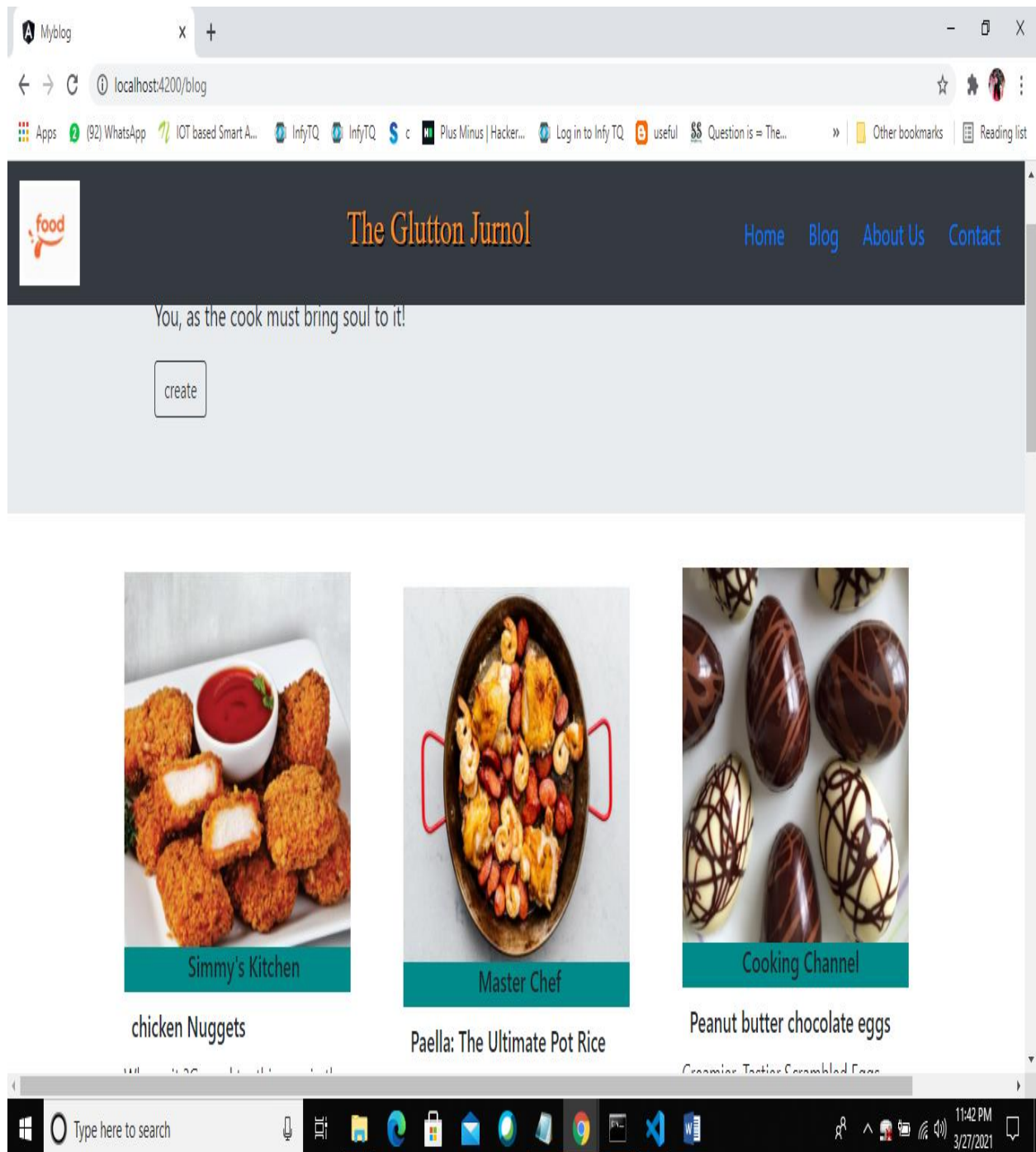
Message is required Field

Send

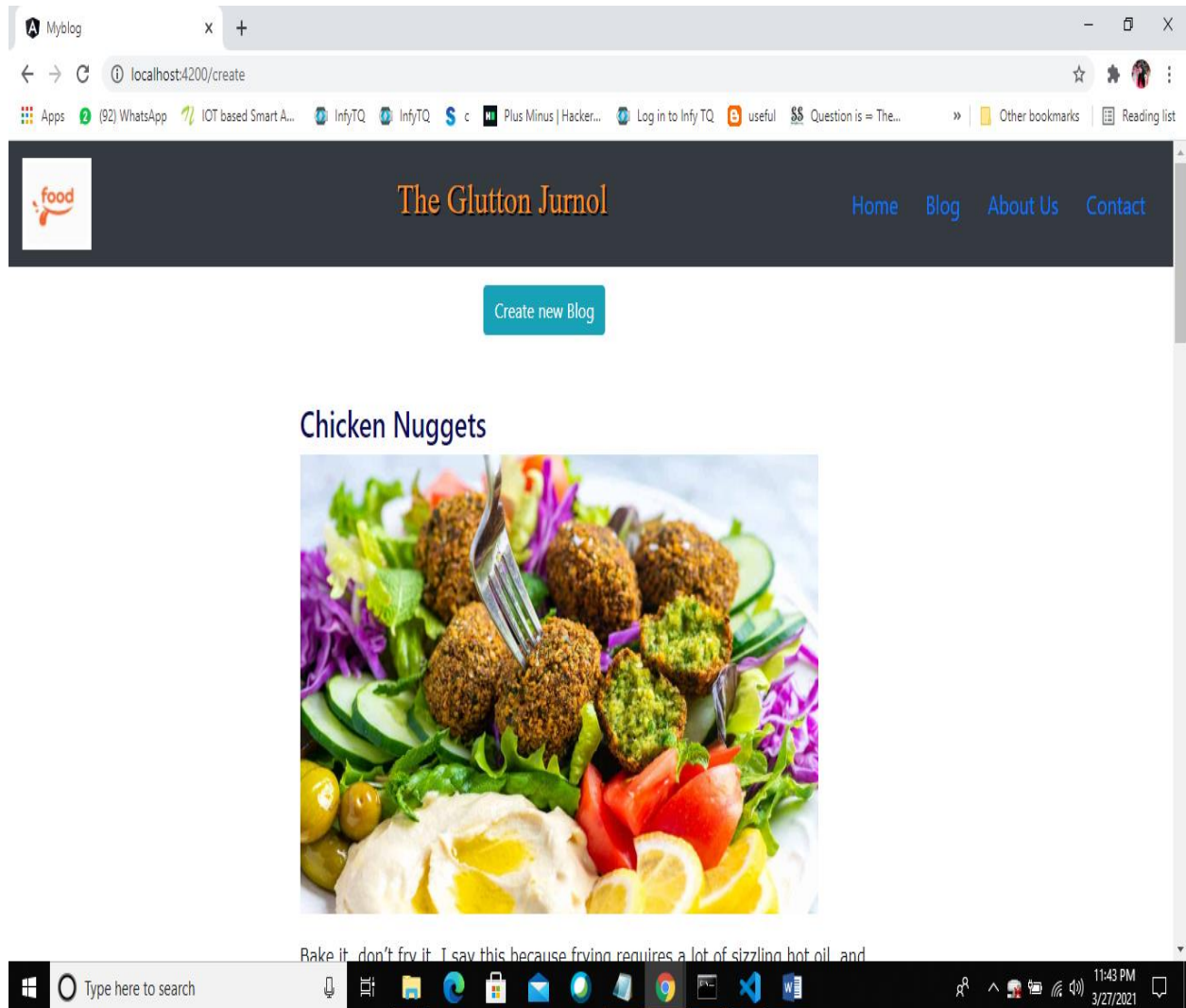
Type here to search

9:16 PM 3/26/2021

Blog : When user navigate to blog he can view blogs of other bloggers. Our Application provides users with features like create, update and deletion of blogs. Angular services are used to perform crud operations.

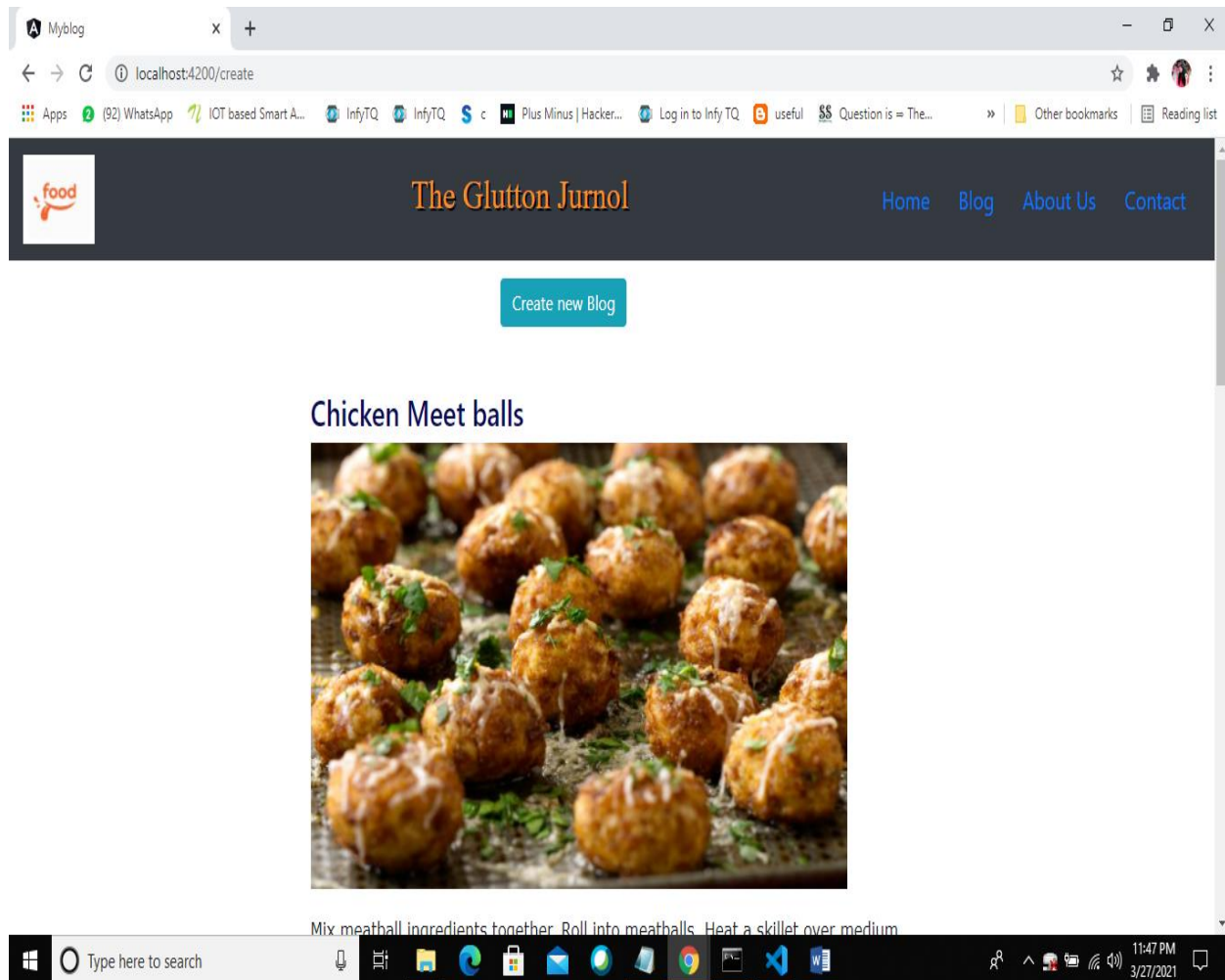


When user clicks on create button it takes them here:



From this page they can navigate to create a new blog page or edit page. Blogs can also be deleted. When user clicks on delete button it first asks them for

confirmation .If they confirm that certain blog will be deleted. The blog selected now will be deleted.



For creating new block user must click on “create new blog” button. It will redirected to add page. Users can provide name of there recipe ,add images and can give directions. After writing they have to press on save it will then be redirected back. They can view their created blog .Images of these are attached below:

Create page:

The screenshot shows a web browser window with the address bar displaying 'localhost:4200/add'. The browser's tab is labeled 'Myblog'. The website's header is dark blue with a 'food' logo on the left, the title 'The Glutton Journol' in the center, and navigation links 'Home', 'Blog', 'About Us', and 'Contact' on the right. The main content area is a light gray form with the following sections:

- Name Of your recipe**: A text input field.
- Gallery**: A section with a label 'Pictures of your recipe' and a corresponding image input field.
- write down the procedure:**: A heading for the recipe instructions.
- Step1:**: A text input field for the first step.
- Step2:**: A text input field for the second step.

The Windows taskbar at the bottom shows the search bar with the text 'Type here to search', several application icons (File Explorer, Edge, Mail, etc.), and the system clock indicating 11:53 PM on 3/27/2021.

User can start writing now.

Myblog x dosa recipe | dosa batter in mixi x +

localhost:4200/add

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Name Of your recipe

Dosha recipe

Gallery

data:image/jpeg;base64,/9j/4AAQSkZJRgABAQAAQABAAQ/2wCEAAoHCBYWFRgWFhUYGRgaHBwCHBoaGhkclx8eHhoaGhoeGhwciS4IHCMRIRoAJgmKy8x

write down the procedure:

Step1:

S

Firstly, in a large bowl, soak 3 cups of rice and methi seeds for atleast 5 hours. furthermore, soak urad dal for 3 hours. drain the water from urad dal and keep aside.

Step2:

Type here to search

11:57 PM 3/27/2021

Click on save

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localhost:4200/add

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transfer the soaked urad dal into blender and blend to smooth and thinny batter. collect it into a large bowl and keep aside. further, blend the soaked rice along with poha adding water if required. transfer to the bowl of urad dal batter.

Step3:

also clean the sides with your hand. cover and ferment in a warm place for 8- 12 hours. the next day you can see the batter has raised well indicating its well fermented. additionally, mix the batter slightly.

Step4:

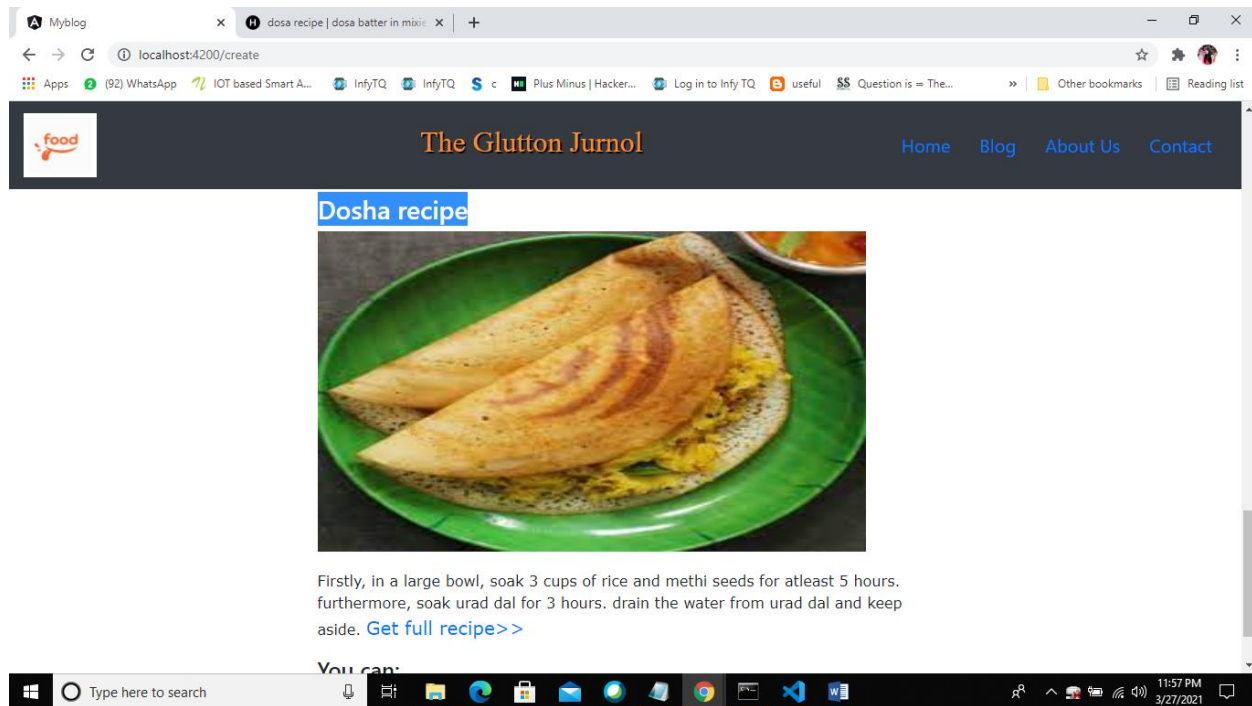
then cover the dosa for a minute and cook till the bottom of dosa turns golden brown. finally, fold over to make a semi-circle or a roll and serve immediately with coconut chutney and sambar.

Save

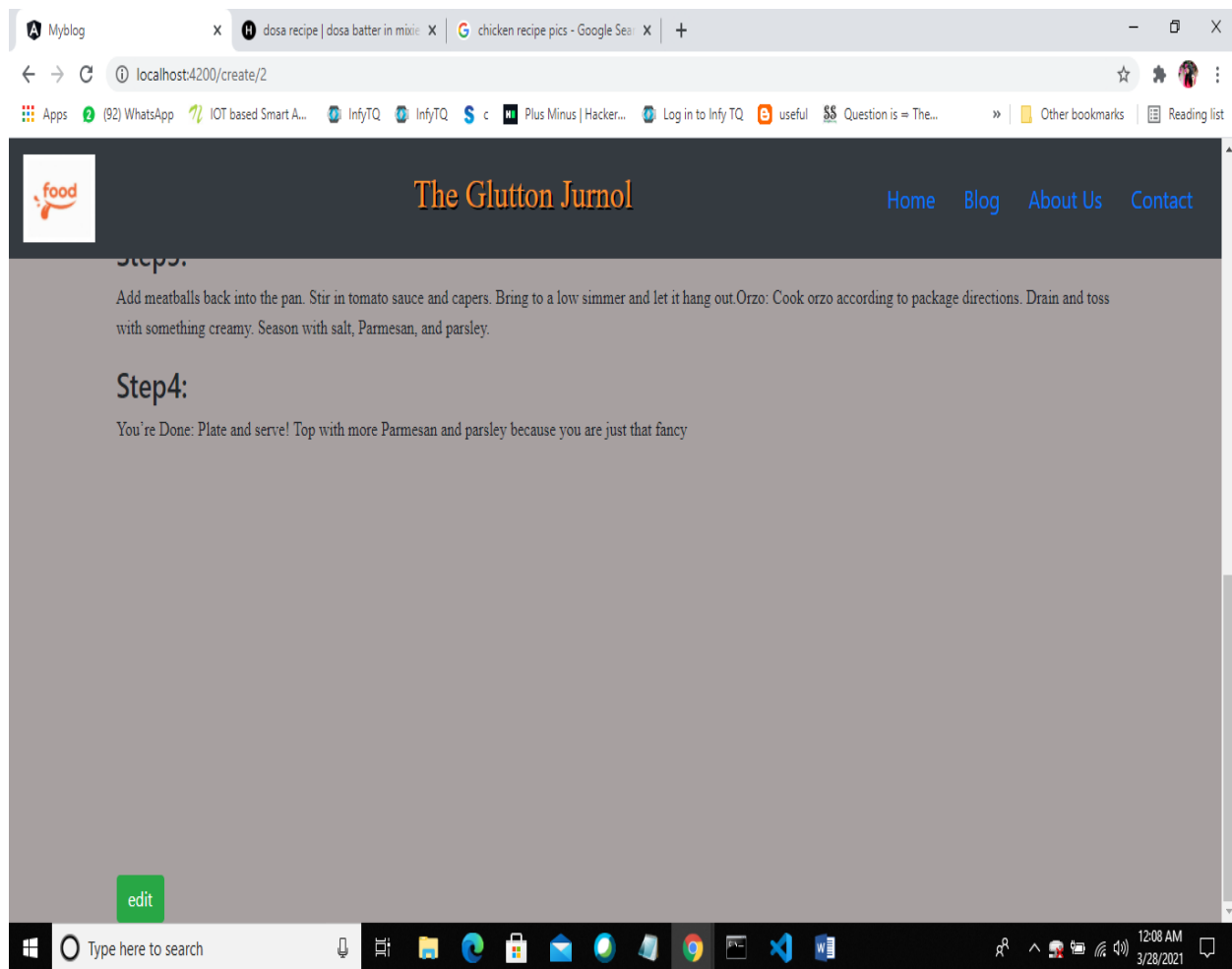
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User can view the blog they created.



Users can also edit by clicking on edit button. After clicking on edit button they will be redirected to page where they can view the whole recipe they can click on edit button their and will be re-directed to edit page. They can even edit their image gallery. After editing they have click on save to save the changes .




After clicking on edit page they will be re-directed as shown below:

Myblog x dosa recipe | dosa batter in mixi x chicken recipe pics - Google Search x +

localhost:4200/blogdetails/2

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Just follow these steps and you are done:

../assets/chicken meetballs.jpeg

Step1:

Mix meatball ingredients together. Roll into meatballs. Heat a skillet over medium high heat. Add a swizzle of olive oil. Add meatballs and cook until browned on all sides. Remove from pan and set aside.

Step2:

You're Done: Plate and serve! Top with more Parmesan and parsley because you are just that fancy

Step3:


Type here to search

12:08 AM 3/28/2021

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localhost:4200/blogdetails/2

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 **The Glutton Jurnol** Home Blog About Us Contact

You're Done: Plate and serve! Top with more Parmesan and parsley because you are just that fancy

Step3:

Add meatballs back into the pan. Stir in tomato sauce and capers. Bring to a low simmer and let it hang out.Orzo: Cook orzo according to package directions. Drain and toss with something creamy. Season with salt, Parmesan, and parsley.

Step4:

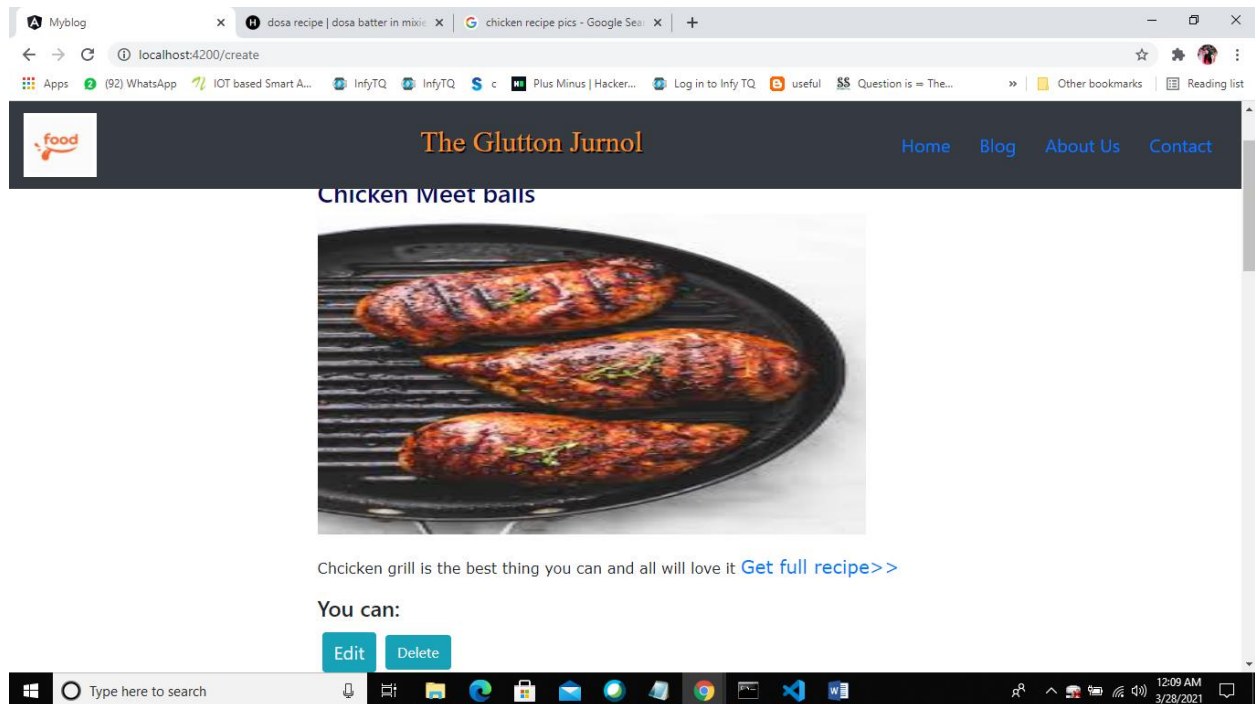
Add meatballs back into the pan. Stir in tomato sauce and capers. Bring to a low simmer and let it hang out.Orzo: Cook orzo according to package directions. Drain and toss with something creamy. Season with salt, Parmesan, and parsley.

Save

Type here to search

12:09 AM 3/28/2021

After click on save the image changed so saved.



This is how the Blogg App works .Users can use it to view recipes, Create ,update and delete recipes.

Unit testing was performed to test the functionality. Test was performed using jasmine and karma. Jasmine is used to write the test cases and karma is used to run the test cases . Results of the above tests are shown as below:

