MINI PROJECT

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Description:

Developed a responsive Recipe Card web application using HTML, CSS, and JavaScript. Created a structured layout displaying recipe image, title, ingredients, and steps. Styled the card with CSS using flexbox, hover effects, and modern UI design. Implemented JavaScript for toggling instructions and interactive buttons. Added optional features like cooking time display and dynamic recipe loading. Focused on user-friendly design and clean interface. The project highlights front end development skills and DOM manipulation.

Source Code:

Index.html:

```html
<!DOCTYPE html>

<html lang="en">

<head>

  <meta charset="UTF-8" />

  <meta name="viewport" content="width=device-width, initial-scale=1.0"/>

  <title>Kunafa Chocolate Recipe</title>

  <link rel="stylesheet" href="style.css"/>
```

```html
</head>

<body>

  <div class="recipe-card">

    <h1>Kunafa Chocolate</h1>

    <img src="images/kunafa-chocolate.jpg" alt="Kunafa Chocolate"
/>

 <div class="info">

      <p><strong>Prep Time:</strong> 20 minutes</p>

      <p><strong>Cook Time:</strong> 30 minutes</p>

      <p><strong>Serves:</strong> 4-6 people</p>

    </div>

    <button id="toggle-ingredients">Show Ingredients</button>

    <ul id="ingredients" class="collapsible hidden">

      <li>200g Kunafa dough</li>

      <li>100g Milk Chocolate</li>

      <li>50g Dark Chocolate</li>

      <li>50g Butter</li>

      <li>1/4 cup Heavy Cream</li>

      <li>1/2 cup Crushed Pistachios</li>

      <li>1/4 cup Sugar</li>
```

```html
        <li>1 teaspoon Rose Water</li>

        <li>1 tablespoon Orange Blossom Water (optional)</li>

        <li>1 tablespoon Honey</li>

    </ul>



    <button id="toggle-steps">Show Steps</button>

    <ol id="steps" class="collapsible hidden">

      <li>Preheat your oven to 180°C (350°F).</li>

        <li>Melt the milk and dark chocolate together with butter
and cream in a double boiler or microwave.</li>

        <li>Mix in the sugar, rose water, and orange blossom water
(if using). Stir until smooth.</li>

        <li>Layer the kunafa dough in a baking dish, pressing it
down firmly.</li>

        <li>Pour half of the melted chocolate mixture over the
kunafa dough and spread evenly.</li>

        <li>Top with a layer of crushed pistachios.</li>

        <li>Add the remaining chocolate mixture and bake for 25-30
minutes until the kunafa turns golden brown and crispy.</li>

        <li>Once baked, drizzle honey over the top and let it rest
for 10 minutes before serving.</li>

    </ol>

    <div class="controls">
```

```html
      <button id="start-cooking">Start Cooking</button>

      <button id="next-step" disabled>Next Step</button>

      <div id="progress-bar">

        <div id="progress-fill"></div>

      </div>

      <div id="timer"></div>

    </div>

  </div>

  <script src="script.js"></script>

</body>

</html>
```

Style.css:

```css
body {

  font-family: 'Segoe UI', sans-serif;

  background: #f0f0f0;

  padding: 20px;

}

.recipe-card {

  max-width: 600px;
```

```css
    margin: auto;

    background: #fff;

    padding: 20px;

    border-radius: 12px;

    box-shadow: 0 4px 12px rgba(0,0,0,0.1);

}

.recipe-card img {

    width: 100%;

    border-radius: 8px;

}

h1 {

    text-align: center;

    color: #6f4f28;

}

.info {

    text-align: center;

    margin-bottom: 10px;

}

button {
```

```css
    display: block;

    margin: 10px auto;

    padding: 10px 16px;

    background-color: #6f4f28;

    color: #fff;

    border: none;

    border-radius: 8px;

    cursor: pointer;

    transition: background 0.3s ease;

}

button:hover {

    background-color: #5b4023;

}

.collapsible {

    list-style: none;

    padding: 0;

    margin-top: 10px;

}

.collapsible li {
```

```css
  padding: 8px;

  margin: 5px 0;

  background: #f7f4f2;

  border-left: 4px solid #6f4f28;

  transition: transform 0.3s ease;

}

.collapsible li:hover {

  transform: scale(1.02);

}

.hidden {

  display: none;

}

#progress-bar {

  width: 100%;

  height: 10px;

  background: #ddd;

  border-radius: 5px;

  overflow: hidden;

  margin-top: 15px;
```

```css
}

#progress-fill {

  height: 100%;

  width: 0%;

  background-color: #6f4f28;

  transition: width 0.3s ease;

}

#timer {

  text-align: center;

  margin-top: 10px;

  font-weight: bold;

  font-size: 16px;

}

@media (max-width: 600px) {

  .recipe-card {

    padding: 15px;

}

  h1 {

    font-size: 1.6em;
```
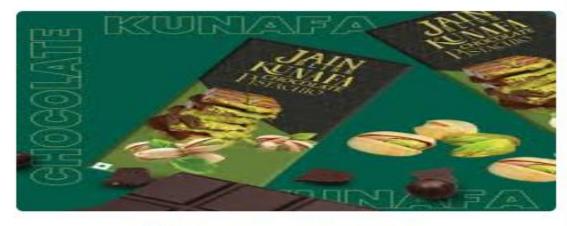
```
    }

  }

  @media print {

    button, #progress-bar, #timer {

      display: none;

    }

  }
```

```javascript
const ingredients = document.getElementById("ingredients");

const steps = document.getElementById("steps");

const toggleIngredientsBtn = document.getElementById("toggle-ingredients");

const toggleStepsBtn = document.getElementById("toggle-steps");

const startBtn = document.getElementById("start-cooking");

const nextBtn = document.getElementById("next-step");

const progressFill = document.getElementById("progress-fill");

const timerDisplay = document.getElementById("timer");

let currentStep = 0;

let timer;

let timeLeft = 30 * 60; // 30 minutes
```

```javascript
toggleIngredientsBtn.addEventListener("click", () => {

  ingredients.classList.toggle("hidden");

  toggleIngredientsBtn.textContent =
ingredients.classList.contains("hidden")

    ? "Show Ingredients"

    : "Hide Ingredients";

});

toggleStepsBtn.addEventListener("click", () => {

  steps.classList.toggle("hidden");

  toggleStepsBtn.textContent = steps.classList.contains("hidden")

    ? "Show Steps"

    : "Hide Steps";

});

startBtn.addEventListener("click", () => {

  currentStep = 0;

  highlightStep(currentStep);

  nextBtn.disabled = false;

  startBtn.disabled = true;

  startTimer();

});
```

```javascript
nextBtn.addEventListener("click", () => {

  if (currentStep < steps.children.length - 1) {

    currentStep++;

    highlightStep(currentStep);

  } else {

    nextBtn.disabled = true;

    clearInterval(timer);

    timerDisplay.textContent = "Kunafa Chocolate Ready!";

  }

});

function highlightStep(index) {

  Array.from(steps.children).forEach((step, i) => {

    step.style.backgroundColor = i === index ? "#f8e0c4" : "";

  });

  const progress = ((index + 1) / steps.children.length) * 100;

  progressFill.style.width = progress + "%";

}

function startTimer() {

  updateTimer();
```

```
  timer = setInterval(() => {

    timeLeft--;

    updateTimer();

    if (timeLeft <= 0) {

      clearInterval(timer);

      timerDisplay.textContent = "Time's up!";

    }

  }, 1000);

}

function updateTimer() {

  let mins = Math.floor(timeLeft / 60);

  let secs = timeLeft % 60;

  timerDisplay.textContent = `Time left: ${mins}:${secs < 10 ? "0"
: ""}${secs}`;

}
```

OUTPUT:

Kunafa Chocolate

Prep Time: 20 minutes **Cook Time:** 30 minutes

Serves: 4-6 people

Show Ingredients

Show Steps

Start Cooking

Next Step

Kunafa Chocolate

Prep Time: 20 minutes **Cook Time:** 30 minutes

Serves: 4-6 people

Hide Ingredients

200g Kunafa dough

100g Milk Chocolate

50g Dark Chocolate

50g Butter

1/4 cup Heavy Cream

1/2 cup Crushed Pistachios

1/4 cup Sugar

1 teaspoon Rose Water

1 tablespoon Orange Blossom Water (optional)

1 tablespoon Honey

Show Steps

Start Cooking

Next Step

Kunafa Chocolate

Prep Time: 20 minutes **Cook Time:** 30 minutes

Serves: 4-6 people

Show Ingredients

Hide Steps

Preheat your oven to 180°C (350°F).

Melt the milk and dark chocolate together with butter and cream in a double boiler or microwave.

Mix in the sugar, rose water, and orange blossom water (if using). Stir until smooth.

Layer the kunafa dough in a baking dish, pressing it down firmly.

Pour half of the melted chocolate mixture over the kunafa dough and spread evenly.

Top with a layer of crushed pistachios.

Add the remaining chocolate mixture and bake for 25-30 minutes until the kunafa turns golden brown and crispy.

Once baked, drizzle honey over the top and let it rest for 10 minutes before serving.

Start Cooking

Next Step

Kunafa Chocolate

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Start Cooking

Next Step

Kunafa Chocolate Ready!

Kunafa Chocolate

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Show Ingredients

Show Steps

Start Cooking

Next Step

Kunafa Chocolate Ready!