

PROFESSIONAL TRAINING REPORT - II

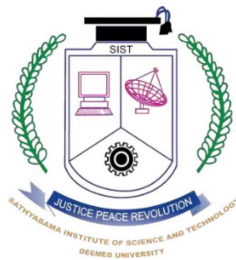
entitled

FOOD RECIPE GENERATOR

Submitted in partial fulfillment of the requirements for the award of
Bachelor of Engineering degree in Computer Science and
Engineering with specialization in Artificial Intelligence and Robotics

by

SHAIK MUSTAFA (41612045)
SANAPATHI YUGANDHAR (41612043)
RAJU LAKSHMI NARASIMHA REDDY(41612030)



**DEPARTMENT OF COMPUTER SCIENCE AND
ENGINEERING
SCHOOL OF COMPUTING**

SATHYABAMA

INSTITUTE OF SCIENCE AND TECHNOLOGY
(DEEMED TO BE UNIVERSITY)

Accredited with Grade "A++" by NAAC
JEPPIAAR NAGAR, RAJIV GANDHISALAI,
CHENNAI – 600119

MAY 2024



SATHYABAMA

INSTITUTE OF SCIENCE AND TECHNOLOGY

(DEEMED TO BE UNIVERSITY)

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BONAFIDE CERTIFICATE

This is to certify that this Professional Training is the bonafide work of **Mr. SHAIK MUSTAFA(41612045) , Mr.RAJU LAKSHMI NARASIMHA REDDY(41612030),Mr.SANAPATHI YUGANDHAR(41612043)** who carried out the project entitled "**FOOD RECIPE GENERATOR**" under my supervision from January 2024 to May 2024.

Internal Guide

Mrs.V.SUBAPRIYA, M.E.,(Ph.D),

Head of the Department

Dr. S. VIGNESHWARI, M.E., Ph.D.,

Submitted for Viva voce Examination held on 06-05-2024

Internal Examiner

External Examiner

DECLARATION

I, Mr. SHAIK MUSTAFA (41612045), hereby declare that the Professional Training Report-II entitled "FOOD RECIPE GENERATOR" done by me under the guidance of Mrs.V.SUBAPRIYA,M.E.,(Ph.D), is submitted in partial fulfillment of the requirements for the award of Bachelor of Engineering degree in Computer Science and Engineering with specialization in Artificial Intelligence and Robotics.

DATE: 06-05-2024

PLACE: Chennai

Shaik Mustafa
SIGNATURE OF THE CANDIDATE

DECLARATION

I, Mr.RAJU LAKSHMI NARASIMHA REDDY(41612030), hereby declare that the Professional Training Report-II entitled "FOOD RECIPE GENERATOR" done by me under the guidance of Mrs.V.SUBAPRIYA,M.E.,(Ph.D), is submitted in partial fulfillment of the requirements for the award of Bachelor of Engineering degree in Computer Science and Engineering with specialization in Artificial Intelligence and Robotics.

DATE: 06-05-2024

PLACE: Chennai

Narasimha
SIGNATURE OF THE CANDIDATE

DECLARATION

I, Mr.SANAPATHI YUGANDHAR(41612043), hereby declare that the Professional Training Report-II entitled "FOOD RECIPE GENERATOR" done by me under the guidance of Mrs.V.SUBAPRIYA,M.E.,(Ph.D), is submitted in partial fulfillment of the requirements for the award of Bachelor of Engineering degree in Computer Science and Engineering with specialization in Artificial Intelligence and Robotics.

DATE: 06-05-2024

PLACE: Chennai

S. Yugandhar
SIGNATURE OF THE CANDIDATE

ACKNOWLEDGEMENT

I am pleased to acknowledge my sincere thanks to **Board of Management of SATHYABAMA** for their kind encouragement in doing this project and for completing it successfully. I am grateful to them.

I convey my thanks to **Dr. T.Sasikala M.E., Ph.D., Dean**, School of Computing, **Dr. S.Vigneshwari M.E., Ph.D., Head of the Department of Computer Science and Engineering** for providing me necessary support and details at the right time during the progressive reviews.

I would like to express my sincere and deep sense of gratitude to my Internal Guide **Mrs.V.Subapriya M.E.,(Ph.D)**, for his/her valuable guidance, suggestions and constant encouragement which paved way for the successful completion of my phase-2 professional Training.

I wish to express my thanks to all Teaching and Non-teaching staff members of the **Department of Computer Science and Engineering** who were helpful in many ways for the completion of the project.

Internship Proof



WELCOME - HCL-Sathyabama - Mini-Project Internship Inbox x



Sankaran V <sankaran.v@hcl.com>
to Sankaran ▾

Fri, Feb 9, 4:25 PM ☆ 😊 ↶ ⋮

Good Evening HCL-Sathyabama Mini-Project Interns,

I have BCCed all Interns and Director Placement, Professors, Deans and HODs.

This is Dr.V.Sankaran, HCL Technologies.

Happy to WELCOME you all to the mini-project internship.

Today, 7.00pm we have a kick-off call. Pls. attend.

Topic: Orientation Session-HCL Internship

Time: Feb 9, 2024 07:00 PM Mumbai, Kolkata, New Delhi

Join Zoom Meeting

<https://zoom.us/j/97608953856?pwd=ZGc4RTJYcExNT0hHeDIKRXFZWdJOUT09>

ABSTRACT

The Food Recipe Generator Application is an innovative web application that provides users with personalized and diverse culinary experiences. By integrating with API technologies, this application offers a wide range of recipes tailored to individual preferences and dietary requirements. With features such as meal type selection, diet preferences, and cuisine options, users can easily find recipes that suit their tastes and cooking style. The application's intuitive interface allows users to search for recipes based on specific ingredients, meal types, diets, and cuisines, making meal planning effortless and inspiring creativity in the kitchen. Users can also save their favorite recipes, share them with others, and provide ratings and comments to contribute to the culinary community. Whether you are a beginner or an experienced chef, the Food Recipe Generator Application is your ultimate resource for discovering new and exciting dishes. With its user-friendly design and comprehensive features, it aims to enhance your cooking experience and bring joy to your dining table.

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CHAPTER 1

INTRODUCTION

1.1 OVERVIEW

The "Food Recipe Generator" project offers an innovative and time-saving solution to the age-old question of what to cook. Drawing from an extensive database of recipes and powered by an intelligent algorithm, this system simplifies meal planning by swiftly generating personalized recipe suggestions. Users can input their available ingredients and apply various filters, such as cuisine preferences, meal types (breakfast, lunch, dinner), dietary restrictions, and dish types, allowing for a highly customized culinary experience.

What sets this project apart is its seamless integration with a dynamic API that operates in the background.

When users request recipes based on their criteria, the API communicates with the keyword, efficiently querying and retrieving all relevant recipes, and promptly presenting them on the user interface.

Say goodbye to the frustrations of sifting through endless recipes and hello to a new era of efficient, personalized meal planning. With the Food Recipe Generator, you're just a click away from a world of delicious and satisfying dishes that align with your tastes and dietary needs. Make every meal a delightful adventure, and let technology simplify your culinary journey like never before.

Users can input the ingredients they have on hand, and the application suggests recipes that can be prepared using those ingredients, reducing food waste and inspiring creativity in the kitchen.

CHAPTER 2

LITERATURE REVIEW

2.1 SURVEY

1. SMART CUISINE RECIPE FINDER:

Authors: Abhijith V , Athira Sunil , Sanjay Sajeevan, Suhana T R, Vidya Hari

Details: Department of Computer Science ,A P J Abdul Kalam Technological University, KMEA Engineering College , Edathala , Aluva .

People get easily tired of eating the same things again and again. They then resort to restaurant/ junk food which affects their health as the vegetables and oil used by them are of suboptimal quality. The proposed system suggests recipes according to the fruits and vegetables available to the user. User scans the available fruits and vegetables and android application displays a list of possible recipes. The application is personalized, which means the recipes displayed are filtered according to the user's preferences and health conditions. For example, the proposed application does not display a spicy recipe to a user for elderly people. This makes our application more health friendly. It quickly displays a list of possible recipes. Another interesting aspect of the proposed project is using Machine Learning approach. Detection is one of the challenging and interesting problems in machine learning. This is done using Tensorflow ,which is free open source library.

2. FOODIE: An Android Application

Authors: Rahul Dandekar , Sanket Gadkari , Mayuri Sadudia , Sayali Kamble

Details: Department of Information Technology Padmabhushan Vasantdada Patil Pratishthan's College of Engineering, Mumbai.

In today's hectic world of work loaded life, there is no time for an individual to give a dedicated schedule for making his daily meals. You just want to relax after returning from work, either by ordering in a takeaway or heading out to a delicious

establishment near you. At times it becomes a very tedious work for humans to think on, for what to make at dinner in such limited materials available. The food industry is an underserved market. The possibilities are wide-open, and the competition is scarce. Entrepreneurs can easily make a quick turn around by providing a much needed service. We are hence, developing an Android Application which would make the task of preparing meals a less tensed for an individual. The system is an innovative new recipe search engine which finds recipes you can make with the ingredients you currently have at hand. The system is an Android application - Foodie, which will display the recipes according to the inputs given by text, voice and image and filter them accordingly to their variety and list as per the most appropriate recipes first.

3. RECIPE WORLD FOOD RECIPE APPLICATION

Author: Siavash Motalebi

This paper presents a food recipe Android application that helps users find and view different food recipes based on different categories, as well as allowing them to add their own recipes to the database. The users can filter the list of recipes based on the ingredients used in the recipe, the prep time, cook time, ready time, and the number of servings. The app aspires to run efficiently, while having an intuitive and simple design that provides the user all the necessary functionalities. This project uses both databases and web-services to design and implement an online food recipe Android app. The app is intended to have an intuitive and simple user interface that allows the user to find and view different food recipes based on different inputs such as, the type of food, the cuisine, and the food course.

4. Recipe Recommendation System

Authors: Alkatali Gholve, Nidhi Mishra, Revati Gaikwad, Shruti Patil

Details: Student, Computer Department, Vishwakarma Institute of Information Technology, Pune, India.

The project proposed a recipe recommendation system that makes use of images of ingredients to recommend a recipe to a person who doesn't know anything about the contents and its proportion in a particular recipe. This system is also beneficial for health-conscious people. With the changing living manners, diet habits are changed and work load has increased which resulted in various diseases, such as diabetes, BP, problems related to heart and so on. All these diseases can be controlled by avoiding uneven and unhealthy food. So it's important to understand that what is the proper diet and in how much quantity it should be taken. Our main aim is to recommend recipes to maintain their health for people with disease and without disease which will satisfy the needs of user. To give the recommendations, recommended system uses the user's profile, their favourite food and details of that food. Clients from various countries, belonging to various cultures are contributing in terms of a large number of new recipes on the web all over the world. Every recipe contains of so many distinct elements. Thus, user might not be able to identify all the ingredients or contents. In this paper we propose a recommendation system for recipe using Convolutional Neural Network (CNN) which is used for supervised learning in order to analyse the data. Recommended Recipe contains diverse ingredients, cooking procedure, categories and so on. The recipe which includes the ingredients mentioned by user with proper nutritional values will be a good recommendation.

5.Food Recipe Recommendation Based on Ingredients Detection Using Deep Learning

Authors: Md. Kishor Morol,Md. Shafaat Jamil Rokon,Ishra Binte Hasan,A. M. Saif,Rafid Hussain Khan,Shuvra Smaran Das

Details: American International University-Bangladesh, Bangladesh

Food is essential for human survival, and people always try to taste different types of delicious recipes. Frequently, people choose food ingredients without even knowing their names or pick up some food ingredients that aren't obvious to them from a grocery store. Knowing which ingredients can be mixed to make a delicious food recipe is essential. Selecting the right recipe by choosing from a list of ingredients is

very difficult for a beginner cook. However, it can be a problem even for experts. There is the constant use of machine learning in our everyday lives. One such example is recognizing objects through image processing. Although this process is complex due to different food ingredients, traditional approaches will lead to an inaccuracy rate. These problems can be solved by machine learning and deep learning approaches. In this paper, we implemented a model for food ingredient recognition and designed an algorithm for recommending recipes based on recognized ingredients. We made a custom dataset consisting of 9856 images belonging to 32 different food ingredient classes. A Convolution Neural Network (CNN) model was used to identify food ingredients, and for recipe recommendations, we used machine learning. We achieved an accuracy of 94%, which is quite impressive.

CHAPTER 3

REQUIREMENTS ANALYSIS

3.1 OBJECTIVE OF THE PROJECT

Our proposed project is FOOD RECIPIE GENERATOR web based application that run directly on local server. The software prerequisites are:

- Node Package Manager (npm)
- React JS
- JS
- HTML5
- CSS3

The Project do not require any Databases as we are directly rendering the data straight from the API into the user interface. The primary objective of the application is to generate recipes based on their user preferences. The application uses API fetch to get the data based on the user search. The application provide the choice of recipes and their instructions to cook the recipe. This helps the user to try more number of variety foods and recipies. First the project renders the default page and asks the user to search any choice of interest in the search bar provided and get the requested instance of recipies. When user search some keywords related to the recipie the API is communicating with the keyword and retriive some useful data regarding to the search and render it to the interface for the user.

3.2 REQUIREMENTS

3.2.1 HARDWARE REQUIREMENTS

Processor: Inter Core i3

Memory: 8GB RAM

Hard Disk: 1TB

3.2.2 SOFTWARE REQUIREMENTS

Operating System:

- Linux or Windows

Coding Languages:

- React JS
- Java Script
- HTML 5
- CSS 3

CHAPTER 4

DESIGN DESCRIPTION OF PROPOSED PROJECT

4.1 PROPOSED METHODOLOGY

The Food Recipe Generator Project provides the forward-looking initiative poised to redefine the culinary landscape. Through technology-driven innovation and a commitment to user satisfaction, this project empowers individuals to embark on a culinary journey that is personalized, efficient, and filled with delightful gastronomic experiences.

The Food Recipe Generator project is to create a software web based application or platform that assists users in discovering, planning, and preparing meals efficiently and effectively. The project aims to address various needs and goals related to cooking and meal planning. Here are the primary objectives of the project:

- **Personalization:** The recipe suggestions to individual user preferences, including cuisine type, dietary restrictions, and ingredient availability.
- **Convenience:** Provide users with quick and easy access to a wide variety of recipes, reducing the time and effort required for meal planning and preparation.
- **Minimize Food Waste:** Help users make the most of their available ingredients by suggesting recipes that utilize what they have on hand, thus reducing food waste.
- **Cooking Guidance:** Provide step-by-step cooking instructions and tips to ensure that users can successfully prepare the selected dishes, regardless of their culinary skill level.
- **Nutritional Awareness:** Offer detailed nutritional information for each recipe to promote healthy eating and enable users to make informed dietary choices.
- **Global Cuisines:** Include a diverse range of global cuisines and recipes, allowing users to explore and experience different culinary traditions and flavors.
- **Saving and Deletion:** Offer the user to save the recipes interested for future use and references and get all the saved recipes by the particular user in the saved section.

- **Filter:** Get the filter based search option to maximize the user experience while searching the recipies.
- **User Engagement:** Keep users engaged and satisfied with the application by continuously improving the user interface, and features based on feedback and evolving culinary trends.
- **Scalability and Accessibility:** Ensure that the application can accommodate a growing user base and is accessible across various devices and platforms.

4.1.1 Ideation Map/System Architecture

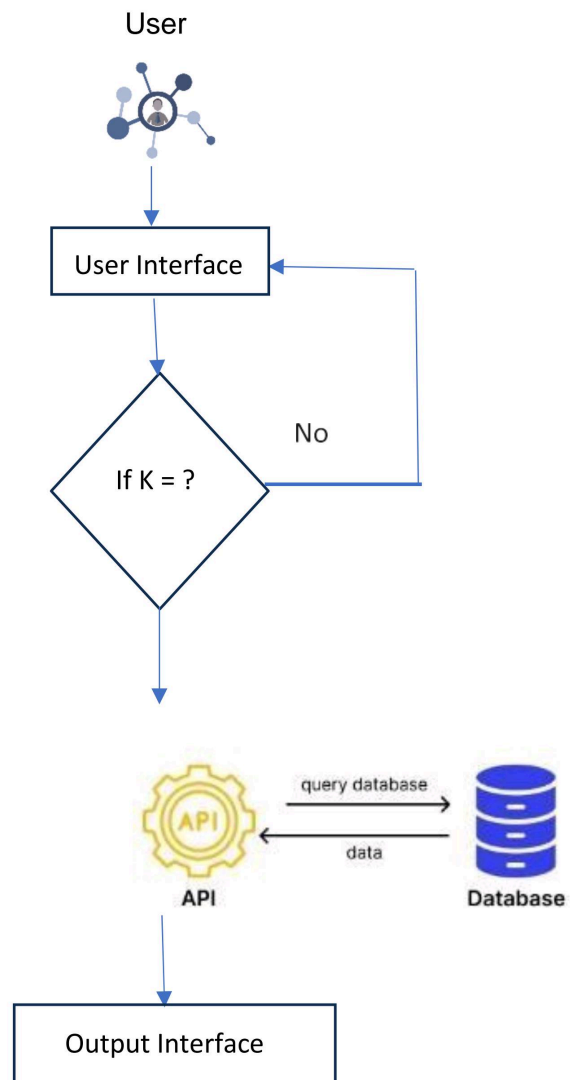


Fig.1.1 IDEATION MAP

4.1.2 Novelty of the proposal:

Food Recipe Generator Application lies in its ability to combine innovative technologies and culinary expertise to offer a unique and personalized cooking experience. Here are some aspects that can contribute to the novelty of such an application.

The integration of meal planning tools and the generation of shopping lists based on selected recipes simplify the meal preparation process. This holistic approach to cooking planning is a unique feature.

Supporting a wide range of global cuisines enables users to explore and prepare dishes from diverse culinary traditions, making it stand out in terms of cultural diversity.

A user-friendly and intuitive interface, combined with advanced features, makes the application accessible and appealing to users of all culinary skill levels.

The application's has potential to educate users about cooking techniques, ingredients, and nutrition adds an educational dimension to the cooking experience.

The novelty of a Food Recipe Generator Application lies in its holistic approach to cooking, personalization, use of advanced technologies, and commitment to enhancing the user's cooking experience by providing valuable features and resources that go beyond traditional recipe sources.

It Gathers variety of dishes from various cusines and help the users to find the best dish of their favourite International cusine.

This Application help many users and chef to get the information of the Recipie they want and detail rules to be followed to prepare the full recipie.

CHAPTER 5

CONCLUSION

Recipe application has a function to find recipes with ingredients that match what is owned by the user . This is a personalized app which is useful to those who don't know cooking. Users can find recipes either by selecting ingredients from the application or by using image processing method to scan the list of available ingredients to get the recipes accordingly. Based on users health preferences ,the recipes are filtered.

This project was developed to allow users to add and find food recipes using an intuitive and simple to use web application. The app allows the users to find recipes based on different criteria such as, course, cuisine, and type of food. It also provides a filtering system that can be used to filter the list of recipes based on the ingredients used in each recipe, the time it takes to make the food, and the number of servings. The app also allows the users to add their own recipes using the interface provided.

Furthermore to make the project ideal and efficient other filters for searching along with search by ingredients can be added, such as search by image, search by cuisine type, health monitoring of recipes generated. Adding another approach to recipe generation such as recipe generation from title rather than ingredients, can be an innovative direction to recipe generation using React JS.

In the end, the final goal of this web application is to provide a platform that allows anyone to save and find food recipes conveniently.

REFERENCES

1. Florian Pecune, Lucile Callebort, Stacy Marsella, "A Recommender System for Healthy and Personalized Recipe Recommendations", University of Glasgow, Scotland:UK, September 2020.
2. Keiji Yanai, Takuma Maruyama and Yoshiyuki Kawano, "A Cooking Recipe Recommendation System with Visual Recognition of Food Ingredients", The University of Electro-Communications, Tokyo:Japan, in 2014.
3. API: API data that used to generate data based on user choice is generated by edamam api generator from <https://developer.edamam.com/edamam-recipe-api>
4. Icons: Icons that used in this project is used from <https://www.flaticon.com/>
5. Katherine Chou, Xavier Ducrohet, Tor Norbye. 2013. Android Developers Blog: Android Studio: An IDE built for Android. Retrieved May 5, 2018 from <https://androiddevelopers.googleblog.com/2013/05/android-studio-ide-built-for-android.html>.
6. Technopedia. What is Concurrency? | Definition from Technopedia. Retrieved May 11, 2018 from <https://www.techopedia.com/definition/25146/concurrency-programming>.

APPENDIX-A

Program Code:

About HTML:

```
<!DOCTYPE html>
<html lang="en">
<head>
<meta charset="UTF-8" />
<meta http-equiv="X-UA-Compatible" content="IE=edge" />
<meta name="viewport" content="width=device-width, initial-scale=1.0" />
<title>About || Final</title>
<!-- favicon -->
<link rel="shortcut icon" href="/assets/favicon.ico" type="image/x-icon" />
<!-- normalize -->
<link rel="stylesheet" href="/css/normalize.css" />
<!--font-awesome -->
<link
rel="stylesheet"
href="https://cdnjs.cloudflare.com/ajax/libs/font-awesome/5.14.0/css/all.min.css"
/>
<!-- main css -->
<link rel="stylesheet" href="/css/main.css" />
</head>
<body>
<!-- nav -->
<nav class="navbar">
<div class="nav-center">
<div class="nav-header">
<a href="index.html" class="nav-logo">

</a>
<button class="nav-btn btn">
<i class="fas fa-align-justify"></i>
</button>
</div>
<div class="nav-links">
<a href="index.html" class="nav-link"> home </a>
<a href="about.html" class="nav-link"> about </a>
<a href="tags.html" class="nav-link"> tags </a>
<a href="recipes.html" class="nav-link"> recipes </a>
<div class="nav-link contact-link">
<a href="contact.html" class="btn"> contact </a>
</div>
</div>
</div>
</nav>
<!-- end of nav -->
<main class="page">
```

```

<section class="about-page"><article>
<h2>"Food is symbolic of love when words are inadequate"</h2> <p>
This food lover quote is an excellent reminder that there are endless ways to say,
"I love you." One way that almost everyone appreciates is with a romantic
home-cooked meal,
</p>
<a href="contact.html" class="btn"> contact </a>
</article>
<!-- needs fixes -->

<section class="featured-recipes">
<h5 class="featured-title">Look At This Awesomesouce!</h5>
<div class="recipes-list">
<!-- single recipe -->
<a href="single-recipe.html" class="recipe">
 <h5>Carne Asada</h5>
<p>Prep: 15min | Cook: 5min</p>
</a>
<!-- end of single recipe -->
<!-- single recipe -->
<a href="single-recipe.html" class="recipe">

<h5>Carne Asada</h5>
<p>Prep: 15min | Cook: 5min</p>
</a>
<!-- end of single recipe -->
<!-- single recipe -->
<a href="single-recipe.html" class="recipe">

<h5>Greek Ribs</h5>
<p>Prep: 15min | Cook: 5min</p>
</a>
<!-- end of single recipe -->
<!-- single recipe -->
<a href="single-recipe.html" class="recipe">

<h5>Vegetable Soup</h5><p>Prep: 15min | Cook: 5min</p>
</a>
<!-- end of single recipe -->
</div>
</section>
</main>
<!-- footer -->
<footer class="page-footer">
<p>
&copy; <span id="date"></span>
<span class="footer-logo">SimplyRecipes</span> Built by
<a href="">sachinreddy</a>
</p>
</footer>
<script src="./js/app.js"></script>
</body>
</html>

```

App.css:

```

*
,
::after,
::before {
}
box-sizing: border-box;
/* fonts */
@import
url('https://fonts.googleapis.com/css?family=Roboto:wght@400;500;600&family=Montserrat&display=swap');
html (
font-size: 100%;
)/* 16px"/
:root (
/* colors */
-primary-100: #e2e0ff;
-primary-200: #c1beff;-primary-300: #a29dff;
-primary-400: #837dff;
-primary-500: #645cff;
-primary-600: #504acc;
-primary-700: #3c3799;
-primary-800: #282566;
--primary-900: #141233;
ecipes</s
/* grey/
-grey-50: #f8fafc;
-grey-100: #f1f5f9;
-grey-200: #e2e8f0;

```

```

--grey-300: #cbd5e1;
-grey-400: #94a3b8;
-grey-500: #64748b;
-grey-600: #475569;
--grey-700: #334155;
-grey-800: #1e293b; -grey-900: #0f172a;
/* rest of the colors */
-black: #222;
-white: #fff;

-red-light: #f8d7da;
-red-dark: #842029;
--green-light: #d1e7dd;
-green-dark: #0f5132;/fonts/
--headingFont: 'Roboto', sans-serif;
--bodyFont: 'Nunito', sans-serif;
--smallText: 0.7em;
/* rest of the vars */
-backgroundColor: var(-grey-50);
-textColor: var(--grey-900);
--border Radius: 0.25rem;
-letterSpacing: 1px;
}
-transition: 0.3s ease-in-out all;
-max-width: 1120px;
-fixed-width: 600px;
/* box shadow"/
-shadow-1: 0 1px 3px 0 rgba(0, 0, 0, 0.1), 0 1px 2px 0 rgba(0, 0, 0, 0.06);
-shadow-2: 0 4px 6px -1px rgba(0, 0, 0, 0.1), 0 2px 4px -1px rgba(0, 0, 0, 0.06);
--shadow-3: 0 10px 15px -3px rgba(0, 0, 0, 0.1),
0 4px 6px -2px rgba(0, 0, 0, 0.05); -shadow-4: 0 20px 25px -5px rgba(0, 0, 0, 0.1),
0 10px 10px -5px rgba(0, 0, 0, 0.04);
body {
background: var(-backgroundColor);
font-family: var(--bodyFont);
font-weight: 400;
line-height: 1.75; color: var(-textColor);}
p{margin-top: 0;
margin-bottom: 1.5rem;
max-width: 40em;
es</s
h1,
h2,
h3,
h4,
h5 (
} letter-spacing: var(--letterSpacing);
margin: 0;
margin-bottom: 1.38rem;
font-family: var(--headingFont);
font-weight: 400; line-height: 1.3;

```

```

text-transform: capitalize;
h1 (
}
margin-top: 0;
font-size: 3.052rem;
h2 (
font-size: 2.441rem; }h3 { font-size: 1.953rem; }
h4 { font-size: 1.563rem; }
h5 { font-size: 1.25rem; }
small, text-small ( font-size: var(--smallText);
}
a {
text-decoration: none;
}
ul {
list-style-type: none;
}
padding: 0;
.img {
width: 100%;
display: block;
object-fit: cover;
}
/* buttons */
.btn {
cursor: pointer;
color: var(--white);
background: var(--primary-500);
border: transparent;
border-radius: var(--border Radius);
letter-spacing: var(--letterSpacing);
padding: 0.375rem 0.75rem;
box-shadow: var(--shadow-1);
transition: var(--transtion);
text-transform: capitalize;
display: inline-block;
}
.btn:hover {
background: var(--primary-700);
box-shadow: var(--shadow-3); }
.btn-hipster {
color: var(--primary-500);
background: var(--primary-200) ;
}
.btn-hipster:hover {
color: var(--primary-200); background: var(--primary-700); }
.btn-block {
width: 100%;
}
/* alerts */
.alert {

```

```

padding: 0.375rem 0.75rem;
margin-bottom: 1rem;
border-color: transparent;border-radius: var(--borderRadius); }
.alert-danger {
color: var(--red-dark);
background: var(--red-light);
}
.alert-success {
color: var(--green-dark);
background: var(--green-light);
}
/* form */
.form {
width: 90vw;
max-width: var(--fixed-width); background: var(--white);
border-radius: var(--borderRadius);
box-shadow: var(--shadow-2);
padding: 2rem 2.5rem;
margin: 3rem auto;
}
.form-label {
display: block;
font-size: var(--smallText);
margin-bottom: 0.5rem;
text-transform: capitalize; letter-spacing: var(--letterSpacing);
}
.form-input,
.form-textarea {
width: 100%;
padding: 0.375rem 0.75rem;
border-radius: var(--border Radius);
background: var(--backgroundColor);
border: 1px solid var(--grey-200);
}
.form-row {
margin-bottom: 1rem; }
.form-textarea {
height: 7rem; }
::placeholder {
font-family: inherit; color: var(--grey-400); }
.form-alert {
color: var(--red-dark);letter-spacing: var(--letterSpacing);
text-transform: capitalize;
}
/* alert */
@keyframes spinner {
to {
transform: rotate(360deg); }
}
.loading {
width: 6rem;

```

```

height: 6rem;
border: 5px solid var(--grey-400);
border-radius: 50%;
border-top-color: var(--primary-500); animation: spinner 0.6s linear infinite;
}
loading {
margin: 0 auto;
}
/* title */
.title {
text-align: center; }
title-underline {
background: var(--primary-500);
width: 7rem;
height: 0.25rem;
margin: 0 auto;
margin-top: -1rem;
font-size: xx-large;
font-family: 'Dela Gothic One', cursive ;
/* color: rgb(104, 31, 199); */
}
#food h3{
font-size: larger;
font-family: 'Dela Gothic One', cursive;
/* color: rgb(104, 31, 199); */
}

```

APPENDIX-B

Internal or Component design structure :

Find Meals For Your Ingredients

Real food doesn't have ingredients, real food is ingredients.

- Jamie Oliver

Your Search Results:

Fig.1.2 LANDING PAGE

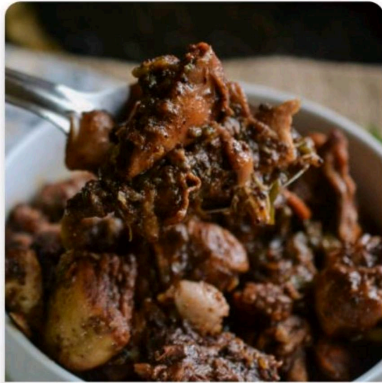
FEATURES

1.Search Option:

User have a chance to search the favourite recipie in the search menu using relevant keyword and get the instances for the sea.



Your Search Results:



Brown Stew Chicken



Chicken & mushroom Hotpot



Chicken Alfredo Primavera

SEARCH OPTION

2. Get Instructions/Details:

The user can able to see all the Instructions and the Ingredients about the recipe in the recipe cards as shown.



Brown Stew Chi

Get Recipe

Instructions:

Squeeze lime over chicken and rub well. Drain off excess lime juice. Combine tomato, scallion, onion, garlic, pepper, thyme, pimento and soy sauce in a large bowl with the chicken pieces. Cover and marinate at least one hour. Heat oil in a dutch pot or large saucepan. Shake off the seasonings as you remove each piece of chicken from the marinade. Reserve the marinade for sauce. Lightly brown the chicken a few pieces at a time in very hot oil. Place browned chicken pieces on a plate to rest while you brown the remaining pieces. Drain off excess oil and return the chicken to the pan. Pour the marinade over the chicken and add the carrots. Stir and cook over medium heat for 10 minutes. Mix flour and coconut milk and add to stew, stirring constantly. Turn heat down to minimum and cook another 20 minutes or until tender.



Watch Video



Alfredo Primavera

Get Recipe

INGREDIENTS AND DETAIL



Jamaican Brown Stew Chicken Recipe Video

RECIPE VIDEO

