COOKDUKU – RECIPE FINDING WEBSITE

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ABSTRACT

An app/website that can help us find recipes from ingredients we have in the fridge. User 's basic process is simple - you start by searching for ingredients or recipes, then you get a list of recipes where you can choose the right recipe most with themself. Latch method was used to arrange the recipes in our website, the most popular and popular dishes will be selected first. The recipes are categories such as (various cooking styles including veggie split and non-vegetarian) The resulting recipes can be sorted by cooking time of the dish.

1. INTRODUCTION

Sacred with a rich and diverse cultural heritage, India is known for being the land of spices and seasonings used in cooking around the globe. Indian spices have been used for medicinal and culinary purposes for more than thousands of years. Spices such as black pepper, cinnamon, turmeric, and cardamom were cultivated as far back as in the 8th century BC in gardens. of Babylon. Each region of India has its own traditional cuisine that inspired its region. User 's basic process is simple - you start by searching for ingredients or recipes, then you get a list of recipes where you can choose the right recipe most with themself. Latch method was used to arrange the recipes in our website, the most popular and popular dishes will be selected first..

2. METHODOLOGY

Indian spices are used for medical and cooking purposes for more than thousands of years. Spices such as black pepper, cinnamon, turmeric, and cardamom were cultivated since the 8th century in BC gardens of Babylon. Each region of India has its own way of traditional cooking which inspires its region. People usually search for a recipe to make a but the ingridients needed to cook those reipes. Our plan was to combine this method with selecting ingridients and finding a suitable recipe rather then buying this wanted stuffs.

We made it to principle to understand why the user needs this app. We used 4y's method to achieve our principle. It wont work if we diretly ask them about those stuffs instead we can observe what they use to find recipes quickly. Our group set up a small interview to achieve our principle. Questions arrived during the process: Define how often a person gets in a situation where they have ingredients yet are confused to find a recipe. What do they use to find recipes?

Target audience: Figure 1: Research Notes. My group conducted and small interview in their surroundings to know that how often a person gets in a situation where they have ingredients yet are confused to find a recipe. Define The empathy mapping method were being used by the group to get interesting information about our targeted users.
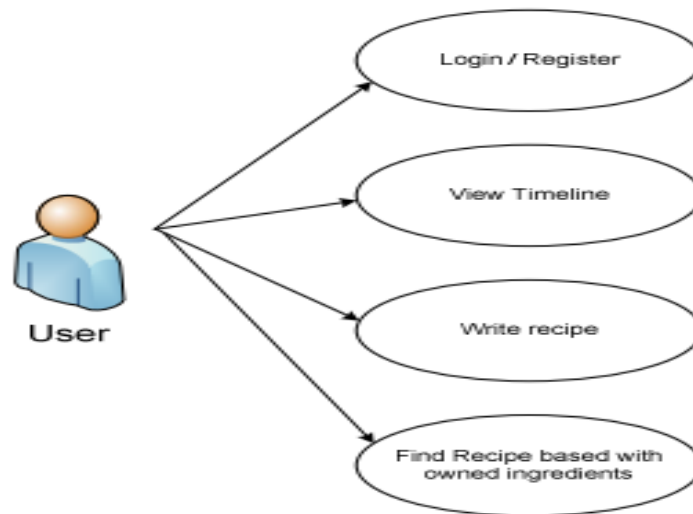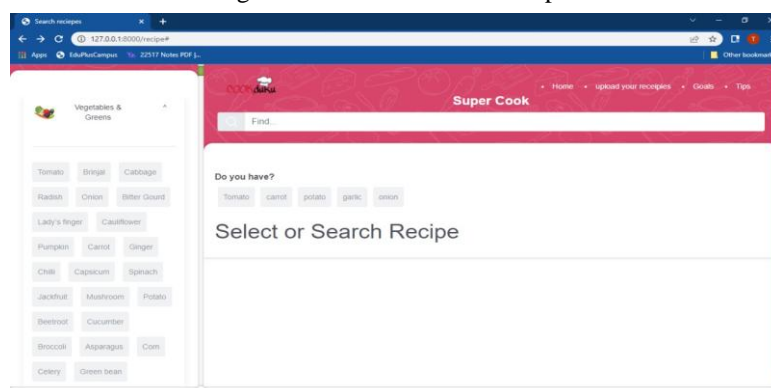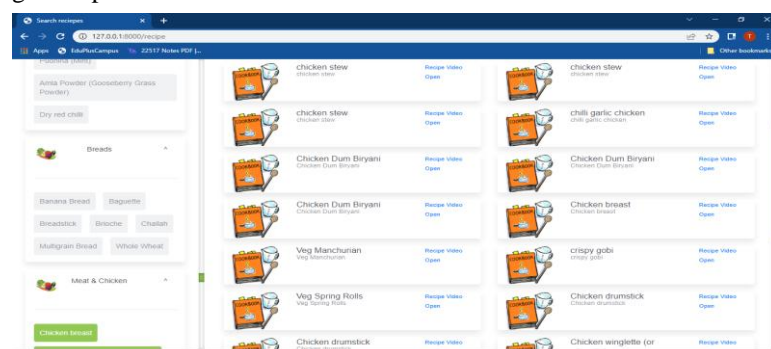
3. MODELING AND ANALYSIS

Diagram: User flow

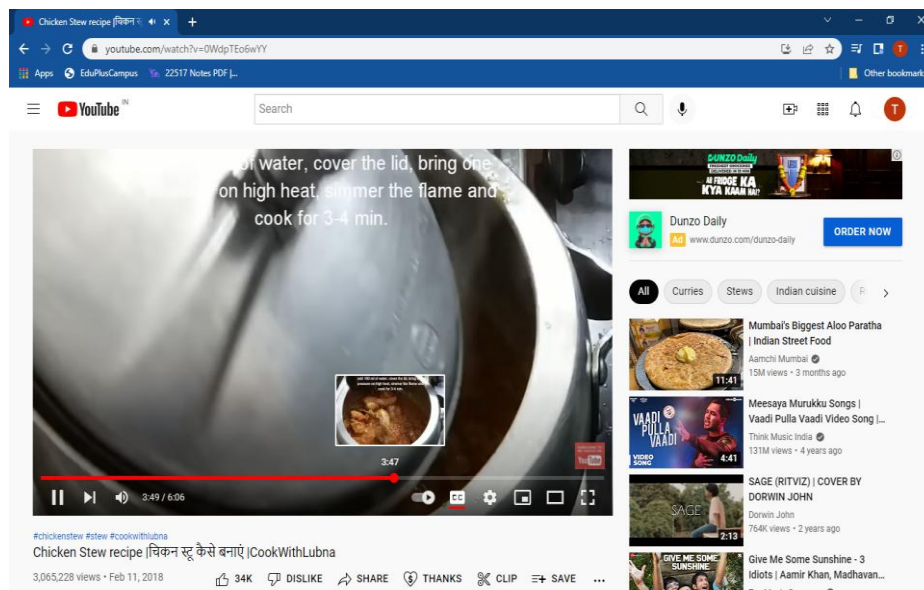

First user need to open a website & click on get stared to search for a recipe.

Click on ingredients to get recipes list

Here you can get list of recipes based on the ingredients user have selected & then you can select recipe & click on recipe video link to watch YT video.

Here you can see a recipe video to cook a delicious food and enjoy eating.

Features:

► User can choose ingredient and make a perfect dish with the ingredients they have.

► User will also be provided with recipe YT video and will be categories as per time required to make the dish user have choose to make.

► More than 600+ ingredients

► Around the 200 recipes until now

Application:

The Cook DuKu is a recipe finding website, to help a users to find a recipe quickly & fast to search a recipe using the ingredients to make a delicious food

4. RESULTS AND DISCUSSION

► The proposed website is easy to understand.

► The website will be very useful for preparing food.

► It will help student and family member to cook and eat.

5. KNOWLEDGEMENTS

We have taken efforts to built the base of this project. However, it would not have been possible without the kind support and help of many individuals and organizations.

We take great pleasure in presenting **"Cookduku".** I would like to show my heartfelt indebtedness to our guide and project co-ordinator also HOD of Information Technology Department **Ms.S.L.Mortale** whose valuable guidance has helped us to make base of our project.

6. REFERENCES

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