

Flavors Of India: A Web Platform For Regional Food Cuisines

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ABSTRACT

India is a land of diverse cultures and culinary traditions. Each region possesses unique recipes and cooking techniques handed down through generations. However, this rich food heritage is inadequately represented in digital spaces. This research introduces "Flavors of India", a web-based platform developed to archive, explore, and promote regional cuisines of India. Using interactive UI elements such as a dynamic Indian map, the application allows users to explore dishes specific to each state and discover associated restaurants. In addition to safeguarding culinary skills and recipes, the project also provides invaluable insights into regional culture and promotes nutritional education, safeguarding this knowledge for younger generations. While existing platforms like Cookpad have touched such concepts, they have only done so to the tune of about 30% of the possible. Our project seeks to take this further, reaching nearly 80% of the scope with compressive and immersive experience for user real-time information.

Keywords: HTML, CSS, JavaScript, AI Interactive Tools, Front-end Development, Dynamic Content, Popup Integration, Map Integration, CSS Animations, HTML5.

28 states and 8 union territories presents a unique culinary narrative shaped by geography, history, and tradition. This rich heritage, however, faces a digital void in the accessibility of authentic regional recipes, leading to a concern that globalization, while offering international flavours, might inadvertently overshadow and diminish traditional, localized dishes in daily life. Addressing this critical gap, "Flavors of India" emerges as a timely web platform dedicated to the preservation, promotion, and popularization of India's varied regional cuisines, employing modern web technologies to create an engaging and educational experience for both culinary purists and contemporary food lovers alike.

II. RELATED WORK:

The "Flavors of India" project emerges in response to the limitations found in current culinary platforms that inadequately represent regional Indian cuisines. Several existing platforms such as Cookpad, Tasty, Sanjeev Kapoor's Website, and Swaadsutra have been reviewed to assess the landscape of digital culinary solutions.

[1]. Cookpad has established itself as a worldwide recipe-sharing platform where users upload their recipes for others to see and it has featured a tremendous collection of recipes. However, it lacks strong cultural or geographical ties to traditional Indian food and offers limited representation of regional dishes.

1-INTRODUCTION:

India's profound cultural collages find a vivid expression in its diverse cuisine, where each of its

[2]. Sanjeev Kapoor's portal offers curated Indian recipes from a professional chef, yet its focus remains largely on mainstream, well-known items. It lacks a state-wise exploration model and provides minimal nutritional or historical context.

[3]. Swaadsutra aims to preserve traditional Indian recipes and connect them to cultural narratives. While it contributes to the preservation of culinary heritage, it offers a limited database and a less interactive experience for users.

[4]. Tasty, known for visually engaging, quick video recipes, caters primarily to global audiences with little emphasis on traditional Indian culinary depth or authenticity. Its content is trend-focused and often neglects the origins or cultural significance of dishes.

- These platforms share common drawbacks:
- Lack of regional categorization (no state-wise exploration).
- Absence of cultural and historical context behind dishes.
- Neglect of health and nutritional information.
- Limited interactivity, with no tools like dynamic maps or geographic cues.
- No promotion of culinary tourism, such as recommending restaurants for authentic food experiences.

III. PROPOSED SYSTEM:

Overview of the Proposed System

IV. IMPLEMENTATION DETAILS:

Modular Architecture:

Our project, "Flavors of India", is a web-based system that aims to promote and conserve Indian regional cuisines digitally. At its core, the system presents an interactive map of India that allows users to explore different states and their associated famous dishes. Each state on the map functions as a clickable interface element that, when hovered over or selected, displays a popup showing the state's signature cuisine. Upon clicking, the user is redirected to a detailed page containing rich information about the dish, including ingredients, preparation methods, cultural relevance, nutritional benefits, and famous restaurants serving the dish. This system is developed using modern web technologies: HTML, CSS, JavaScript for the front end, or Node.js for the backend. It is supported by a MySQL database that stores recipe details, images, health facts, and restaurant data. The architecture ensures scalability, responsiveness, and a visually engaging user experience across all devices.

Key Functional Components

- Interactive India Map
- Built using SVG/HTML with JavaScript-based interactivity.
- Users can hover over a state to view a cuisine preview and click to navigate to the detailed recipe page.
- Cuisine Information page

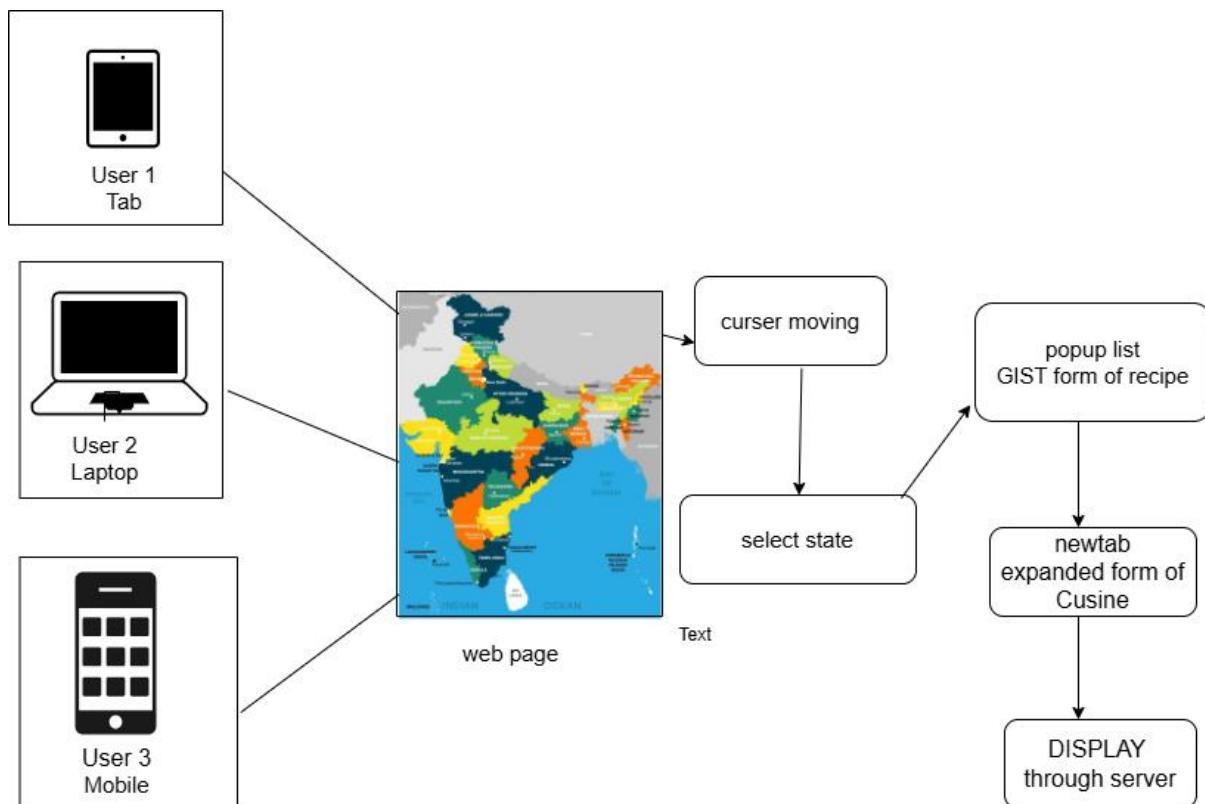


Fig. 1. System Architecture of flavors of india

A. User Module

Function: Enables users to interact with a clickable India map.

Features:

- Hover effect displays a popup with state cuisine.
- Click leads to a detailed page with:
 - Dish name and origin
 - Ingredients and preparation
 - Health benefits and calories
 - Restaurant suggestions

B. Admin Module

Function: Content management system (CMS).

Features:

- Add/edit/delete recipes and restaurants
- Update nutritional information
- Secured with basic authentication

V. ALGORITHM

Interactive Culinary Discovery via State-wise Map Interface

Objective:

To enable users across devices (tablet, laptop, mobile) to interact with a web-based India map and retrieve regional food recipes through popups and detailed views.

Step 1: Initialize Web Platform

1. Open the web application server.
2. Load the homepage with:
India map (SVG/Image Map)

Step 2: Device Access and Interaction

- If the user is on **Mobile/Tablet/Laptop**, render responsive UI accordingly using CSS media queries.
- Show interactive map on webpage.

Step 3:

1. Monitor cursor movement

2. On hover (or tap on mobile), detect the region/state under the pointer.

- Health facts and calorie info
- Restaurant recommendations

2. Display content by fetching from the backend/server.

Step 4: show popup with dish & state name

Retrieve preview data for the state

Step 5: Handle State Selection (Click)

1. When user clicks/taps on a state or popup:
 - Capture selected state ID.
 - Query database or JSON file for full dish data.

Step 6: Open New Tab with Detailed Cuisine Page

1. Redirect to a **new tab** with the complete cuisine page:
 - Ingredients
 - Preparation steps

Step 7: Serve Dynamic Content via Server

1. Server validates request and retrieves data.
2. Format and render HTML response with dish details.
3. Send response back to client for display.

Step 8: End Interaction

1. Allow users to return to the map page or explore more dishes.
2. Wait for the next interaction.

VI. RESULTS AND ANALYSIS:



Fig.2: Interactive India Map

The above figure shows the interactive India map which on moving a cursor onto and state you can see



Fig. 3: Popup of a Particular state

a popup which contains the cuisine name and state name.



Fig.4: slight details of cuisine.



Fig.5: Gujarati cuisine

Gujarati Food Cuisine

Undhiyu

Undhiyu is a traditional Gujarati mixed vegetable dish cooked with winter vegetables, fenugreek dumplings, and spices in an upside-down clay pot – hence the name "Undhu" (meaning upside down in Gujarati).



Ingredients:

- 1 cup surti papdi (hyacinth beans)
- 1/2 cup uvala papdi

In the above image we can see that when we move the cursor on to the particular state you see a popup which contains a state regional cuisine and its name.

Madhya Pradesh Food Cuisine

Dal Bafla (Wheat Dumplings with Lentil Curry)

Dal Bafla is a savory dish from Madhya Pradesh, made of wheat dough balls (bafla) boiled and baked, then soaked in ghee and served with spicy dal (pigeon pea curry). It's rich, earthy, and deeply satisfying.



Image credit: istockphoto.com/mukesh-kumar

In fig.4: In the popup while clicking a state we see slight details about the cuisine & restaurant details.

1. Knead wheat flour with spinach, salt, and water into a firm dough. Make small balls (bafla).
2. Boil baflas in water until they float. Then bake or roast until golden.
3. Prepare dal by pressure cooking pigeon pea, onions, tomatoes, ginger, garlic, and curvy leaves.
4. Dip hot baflas in ghee and serve with spicy dal and chutney.

Flavor: Earthy, spicy, buttery — a true comfort food of Madhya Pradesh.

Health Facts:

- Whole grain provides plant-based protein and fiber.
- Whole wheat dumplings offer complex carbs and energy.
- Use a lighter oil for a lighter version or enjoy ghee-free during celebrations.

Calories (Approx):

- Dal (1 bowl) — 250 kcal
- Bafla (2 pieces with ghee) — 450 kcal

Famous Restaurants for Dal Bafla – Madhya Pradesh

1. Rajhans Dal Bafla, Indore



Rajhans is renowned for its authentic and flavorful Dal Bafla served with chutneys and sides in a traditional thali style.

Address: Samata Bazaar, Indore, Madhya Pradesh



2. Hotel Shreemaya, Indore

Shreemaya's hygienic and flavorful buffet includes seasonal specialties like Dal Bafla, perfect for travelers and locals alike.

Address: A.B. Road, Indore, Madhya Pradesh

Fig. 6: In the above image it contains information of state cuisine & ingredients, calories, restaurant location.

VII. CONCLUSION

In conclusion, the "Flavors of India" web platform addresses the existing gap in readily accessible and regionally focused Indian cuisine recipes online. By providing a centralized database, incorporating user-generated content and discussions, and featuring an interactive map for intuitive exploration, this platform promotes the diversity, preservation, and accessibility of India's rich culinary heritage. The proposed system, utilizing a durable architecture and a user-friendly interface, offers significant advantages over existing platforms that often lack regional specificity, community interaction, and information on local restaurants. Ultimately, "Flavors of India" aims to be a valuable resource for food enthusiasts, researchers, and anyone interested in exploring the authentic and diverse flavors of India.

FUTURE SCOPE:

In the future, we plan to expand the number of

traditional recipes featured from each Indian state. This includes adding various types of sweets, snacks, and unique regional cuisines to provide users with a comprehensive culinary experience. Additionally, we aim to include detailed cooking procedures for each recipe, helping users prepare these dishes step-by-step with ease and accuracy.

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