

Umami Demo

The Drupal Out of the Box Initiative

Presented by:

Lauri Eskola, Cristina Chumillas, Mario Hernandez

This session will cover:

- Goals of the initiative
- Background and getting in to Core
- Future plans and ideas
- Questions

First impressions are incredibly important.

We want to deliver a first impression of Drupal that looks great and showcases Drupal 'in action' in a **meaningful** and **inspiring** way.



Search

Welcome to Drupal 8.5.0-rc1

No front page content has been created yet.



What is Umami and the Out of the Box Initiative?

Umami is an example website based on a fictional food magazine. Umami is aimed at evaluators and those wanting to learn more about Drupal.



Umami

A demo describing Drupal for:

Evaluators

Technical evaluators and IT teams

Developers and site builders

The Out of the Box initiative

How did we get here?

Vegetarian oven
baked pasta with
spinach and ricotta

Integer posuere erat a ante venenatis dapibus posuere velit aliquet. Nulla vitae elit libero, a pharetra augue.

[VIEW RECIPE](#)

The initiative team

There has been a large number of people who have helped make this happen (alphabetical order)

- Andrew Macpherson (andrewmacpherson)
- Angie Byron (webchick)
- Carie Fisher (cehfisher)
- Cristina Chumillas (ckrina)
- David Rothstein (david_rothstein)
- Daniel Wehner (daweherner)
- Elliot Ward (Eli-T)
- Gabor Hojtsy (gábor-hojtsy)
- Gareth Goodwin (smaz)
- Hajas Tamás (thamas)
- Holly Foat
- Jaideep Singh Kandari (jaykandari)
- Jodi Head
- Keith Jay (kjay)
- Kevin O'Leary (tkoleary)
- Lauri Eskola (lauriii)
- Lee R (larowlan)
- Lyndsey Jackson (ok_lyndsey)
- Mario Hernandez (mariohernandez)
- Mark Conroy (markconroy)
- Mateu Aguiló Bosch (e0ipso)
- Megan Collins Quinlan
- Navneet Singh (navneet0693)
- Roy Scholten (yoroy)
- Sally Young (justafish)
- Sharon Jay (sharjay)
- Tom Phippen (tomhippen)
- And more...

Umami as a scenario brand

Magazine style
content provides
the design impact,
leaving the theme
light.

And the content
provides great
flexibility.



In this month's issue

Praesent commodo cursus magna, vel scelerisque nisl consectetur et.

Comforting Winter Puddings • Introduction to Icelandic Food • 15 Hearty Meals Under 500 Calories • Winter Warmers • Are all Sugars the Same? • Profile on Head Chef Jeremy Watson • And Much More...

[More umami](#)



Dinners to impress

[LIST RECIPES >](#)



Learn to cook

[RECIPES FOR BEGINNERS >](#)



Baked up

[DELICIOUS CAKES AND BAKES >](#)



Quick and easy

[20 MINUTES OR LESS >](#)

Recipes

Explore recipes across every type of occasion, ingredient and skill level.



What core features are we demonstrating?

Content promotion

Content types & fields

Views

Image styles & responsive images

View modes

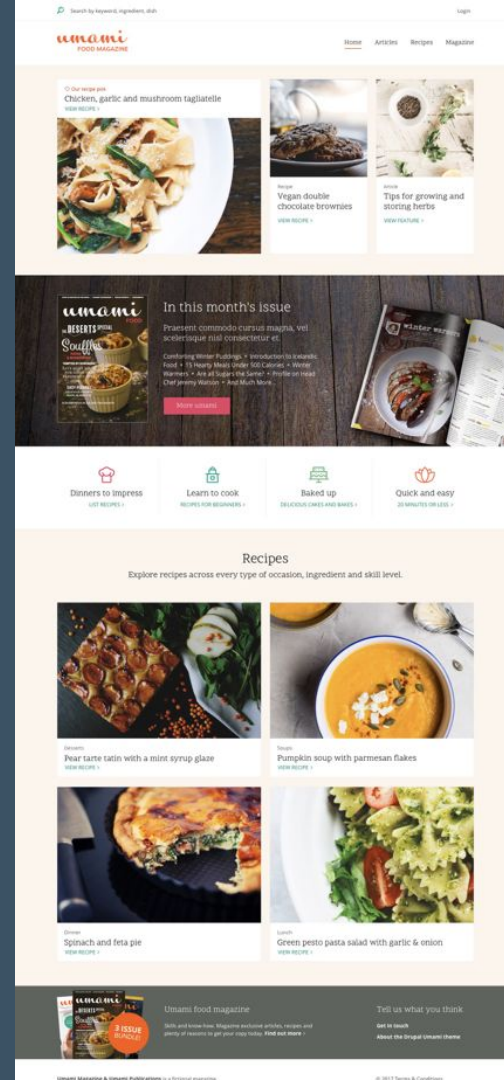
Treatment of static vs dynamic content

Menus and search

Blocks and custom blocks

Menu blocks

....



The recipe content type has been themed in an opinionated way in order to achieve this design. But this breaks when users move fields around, highlighting the need for a stable layout builder in Drupal core.

The Umami theme is going to be reworked in support of the flexibility layout builder will provide.


Search by keyword, ingredient, dish Login

umami
FOOD MAGAZINE

Home Articles Recipes Magazine

Vegetarian oven baked pasta with spinach and ricotta

Category: Dinner Tags: Vegetarian, Learn to cook



Preparation time: 45 minutes
Cooking time: 35 minutes
Serves: 4
Difficulty: Easy

A wholesome pasta bake is the ultimate comfort food. For any ferocious carnivore, bacon can be added with the onions and garlic for extra flavour.

What you'll need and how to make this dish

Ingredients	Method
500g pasta (penne or fusilli)	1 Preheat the oven to 200C.
One broccoli, cut into bite size florets	2 Cook the pasta until its starting to soften (al dente) and drop the broccoli into the boiling water for the last few minutes.
1 onion (chopped)	3 Whilst the pasta is cooking, soften the onions and garlic in a little oil and add to the pasta and broccoli once its drained.
2 cloves of garlic (chopped)	4 Now its time for the cheese sauce. Melt the butter over a medium heat, add the flour and make into a roux. Add the milk, a little at a time, string constantly to stop lumps forming. Add most of the cheese, mustard and season to taste with black pepper.
50g butter	5 Add the cheese sauce to the pan of pasta and broccoli, mix well, then transfer to an ovenproof dish. Sprinkle with the remaining cheese and bake.
50g plain flour	
400ml milk	
200g grated cheese	
1 teaspoon of wholegrain mustard	
Black pepper to taste	

More recipes



We're creating our own content

We have created articles, recipes and associated imagery to avoid licensing issues.

Future content ideas include supporting core Media to add audio and video for example.

The screenshot displays the Umami Food Magazine website. At the top left is the logo "umami FOOD MAGAZINE". To the right are navigation links: "Home", "Articles", "Recipes", and "Magazine". The main header features a large image of a bowl of dried herbs and fresh green herbs on a wooden surface. Below this image is the article title "Tips for growing and storing herbs" and a short paragraph of placeholder text: "Integer posuere erat a ante venenatis dapibus posuere velit aliquet. Nulla vitae elit libero, a pharetra augue." A red "MORE" button is positioned below the text.

The main content area consists of a grid of nine article cards, each with a featured image, a title, and a "VIEW FEATURE >" link:

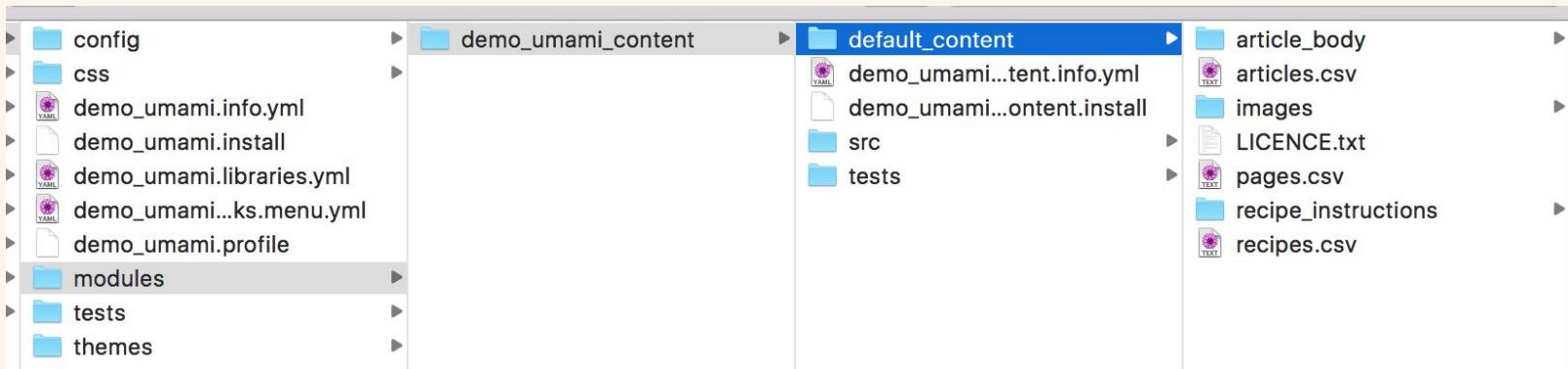
- Meal subscription services: Online to on your doorstep** (Image: various fresh vegetables and eggs on a wooden cutting board)
- Mushrooms - why, exactly, do kids hate them so much?** (Image: a large mushroom with its gills exposed)
- Cooking competitions: messing with our subconscious?** (Image: two chefs in white uniforms working in a kitchen)
- The campervan cooking adventure** (Image: a green campervan parked on a dirt road near a body of water)
- Cut food waste by getting creative in the kitchen** (Image: a green bowl filled with various vegetables and herbs)
- Food miles: Ever wondered if you can reduce them?** (Image: the wing of an airplane flying over a blue sky with clouds)
- Unlabeled article** (Image: a plate of food including a burger, fries, and a drink)
- Unlabeled article** (Image: a pink smoothie and a multi-layered cake on a table)
- Unlabeled article** (Image: a display of many bunches of yellow bananas in a grocery store)

Building the demo

Development: The profile

The profile consists of:

- Configuration
- Content module handling installing default content
- Umami theme
- Tests



Development: Challenges

We could not:

- Rely on other patches that may not make it to core
- Rely on modules that may not be stable in time for release
- Include code unrelated to the profile / objective
- Drastically affect the file size of Drupal Core

To resolve, we had to:

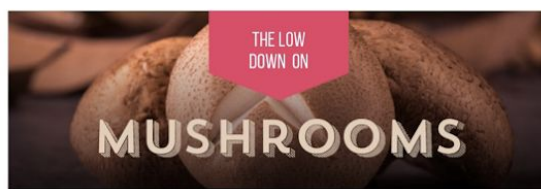
- Re-write migrations to be custom importers
- Optimise & reduce the number of images
- Keep custom code to a minimum

Thanks to the help of product managers, framework managers, accessibility topic leaders and the community members Umami was committed to core in January 2018!

Why are things in the designs missing from the theme?

To ease the process of getting Umami into core, we have currently built an MVP of the demo.

We can now look at expanding upon this initial version to include the additional features that were planned.



The low-down on mushrooms

Lorem ipsum dolor sit amet, consectetur adipiscing elit. Duo Reges: constructio interrete. Levatio igitur vitiorum magna fit in iis, qui habent ad virtutem progressionis aliquantum. Dicit enim nihil potest verius. At ille non pertimuit saneque fidenter: Istitis quidem ipsis verbis, inquit;



The breakfast club

Lorem ipsum dolor sit amet, consectetur adipiscing elit. Duo Reges: constructio interrete. Levatio igitur vitiorum magna fit in iis, qui habent ad virtutem progressionis aliquantum. Dicit enim nihil potest verius. At ille non pertimuit saneque fidenter: Istitis quidem ipsis verbis, inquit;



In this month's issue

Præsent commodo cursus magna, vel scelerisque nisi consectetur et.

Comforting Winter Puddings • Introduction to Icelandic Food • 15 Hearty Meals Under 500 Calories • Winter Warmers • Are all Sugars the Same? • Profile on Head Chef Jeremy Watson • And Much More...

[More umami](#)



Future plans

Umami demo: The future

We aim to continue to improve the demo to integrate the new features of core as they become stable, such as:

- [Media](#) #2946835
- [Layout Builder](#) and Field Layout #2943675
- [Settings Tray](#) #2940585
- Content Moderation
- Migrate
- Multilingual?
- Tour

To add new features to the demo, we raise a drupal.org issue to discuss if it should be included, how it should be used and get feedback from people testing it.

How to get involved

Getting involved: First time contributors

This project had several first-time contributors involved.

It was easy to get involved because there was a wide range of skills needed such as designers, content creators and site builders.

Getting involved: Where to look

Drupal.org issue queue:

Component: [Umami demo](#)

Tags:

- [Out of the Box Initiative](#)
- [Umami beta blocker](#)
- [Umami stable blocker](#)

Slack: #out-of-the-box on the [Drupal Slack channel](#)

We aim to have weekly Google Hangouts on Monday at 4pm UTC - join us on Slack for more info.

Getting involved: Where we need help

Cross browser testers

Developers to help stabilize the installation profile and the theme

Chefs and writers to provide more content

Questions?

Thanks for listening!