

Jóvenes creaTivos





Módulo de Javascript

#ElDesafíoEsContigo



Tipos de datos

La información es la clave

FASTFOOD MENU

BURGER

name of the dish.....\$9.99
 name of the dish.....\$9.99
 name of the dish.....\$9.99
 name of the dish.....\$9.99
 name of the dish.....\$9.99
 name of the dish.....\$9.99

REGULAR 9.99\$
DOUBLE 15.99\$

name of the dish.....\$9.99
 name of the dish.....\$9.99
 name of the dish.....\$9.99

TACO

name of the dish.....\$9.99
 name of the dish.....\$9.99
 name of the dish.....\$9.99
 name of the dish.....\$9.99
 name of the dish.....\$9.99
 name of the dish.....\$9.99

BURGER & COLA
\$15.99

PIZZA

FULL SLICE 29.99\$
9.99\$

name of the dish.....\$9.99
 name of the dish.....\$9.99
 name of the dish.....\$9.99
 name of the dish.....\$9.99

DRINKS

name of the dish.....\$9.99
 name of the dish.....\$9.99
 name of the dish.....\$9.99
 name of the dish.....\$9.99
 name of the dish.....\$9.99

FRIES

SMALL 9.99\$
BIG 19.99\$

LOREM IPSUM DOLOR SIT AMET

[illegible]

MAKES 12 TO 18 PANCAKES **PANCAKES** RINDE DE 12 A 18 PANCAKES

2 Cups Mix
DRY MEASURE

2 Tazas de Mezcla
MEDIDA PARA
POLVOS

1½ Cups Water
LIQUID MEASURE

1½ Tazas de Agua
MEDIDA PARA
LÍQUIDOS

- 1. HEAT** skillet over medium-low heat or electric griddle to 375°F.
- 2. COMBINE** all ingredients and stir until large lumps disappear (do not beat or over-mix). Let stand 1-2 minutes to thicken.
- 3. POUR** slightly less than ¼ cup batter for each pancake onto lightly greased skillet.

TIP: For golden brown pancakes, use solid shortening instead of oil, butter, or margarine.

- 4. COOK** for 90 seconds on first side. Turn, and cook for another 60 seconds.

TIP: For soft and fluffy pancakes, avoid turning them more than once.

- 1. CALIENTE** la sartén a fuego mediano-bajo o en la parrilla eléctrica a 375°F.
- 2. COMBINE** todos los ingredientes y mezcla hasta que desaparezcan los grumos grandes (no los bata ni mezcle demasiado). Déjelo reposar de 1 a 2 minutos para que se espese.
- 3. VIERTA** lentamente menos de ¼ de taza de mezcla para cada pancake sobre la sartén levemente engrasada.

CONSEJO: Para pancakes dorados, use grasa sólida vegetal en lugar de aceite, mantequilla o margarina.

- 4. COCINE** por 90 segundos en el primer lado. Voltee, y cocine otros 60 segundos.

CONSEJO: Para pancakes suaves y esponjosos, evite voltearlos más de una vez.

SAFE HANDLING INSTRUCTIONS: Pancake mix is made with raw flour so it is not ready-to-eat and must be thoroughly cooked before eating to prevent illness from bacteria in the flour. Do not eat or play with raw dough; wash hands, utensils, and surfaces after handling.

Instrucciones para Manejo Seguro: La mezcla para Pancakes está fabricada con harina cruda la cual no está lista para consumir y debe ser cocinada completamente antes de consumir para prevenir enfermedades causadas por la bacterias en la harina. No coma o juegue con la masa cruda; lave sus manos, utensilios y superficies después de su manejo.

TRY
MAKING

BREAKFAST FOR DINNER!

BRINNER SANDWICHES

What You'll Need

- 2 cups of Aunt Jemima® Original Complete Pancake & Waffle Mix
- ½ cups of water
- 1 package of bacon
- 7 eggs
- 7 slices of cheddar cheese

MAKES 7-8 SANDWICHES

What You'll Do

- 1.** In a medium skillet, cook bacon slices until golden brown. Remove from grease and pat dry with a paper towel.
- 2.** In a separate skillet, prepare Aunt Jemima® Original Complete pancakes according to the directions above.
- 3.** In the same pan, gently crack one egg at a time. Cook until the white of the egg is opaque and the yolk has set, about 1 to 2 minutes. Top each egg with one slice of cheddar cheese.
- 4.** Using two pancakes, assemble each sandwich using 1 egg with cheese and 3 strips of bacon. For a hint of sweetness, drizzle Aunt Jemima® Original Syrup over bacon.

MORE RECIPES ONLINE AT www.auntjemima.com

PARA MÁS RECETAS

Cadenas de texto (String)

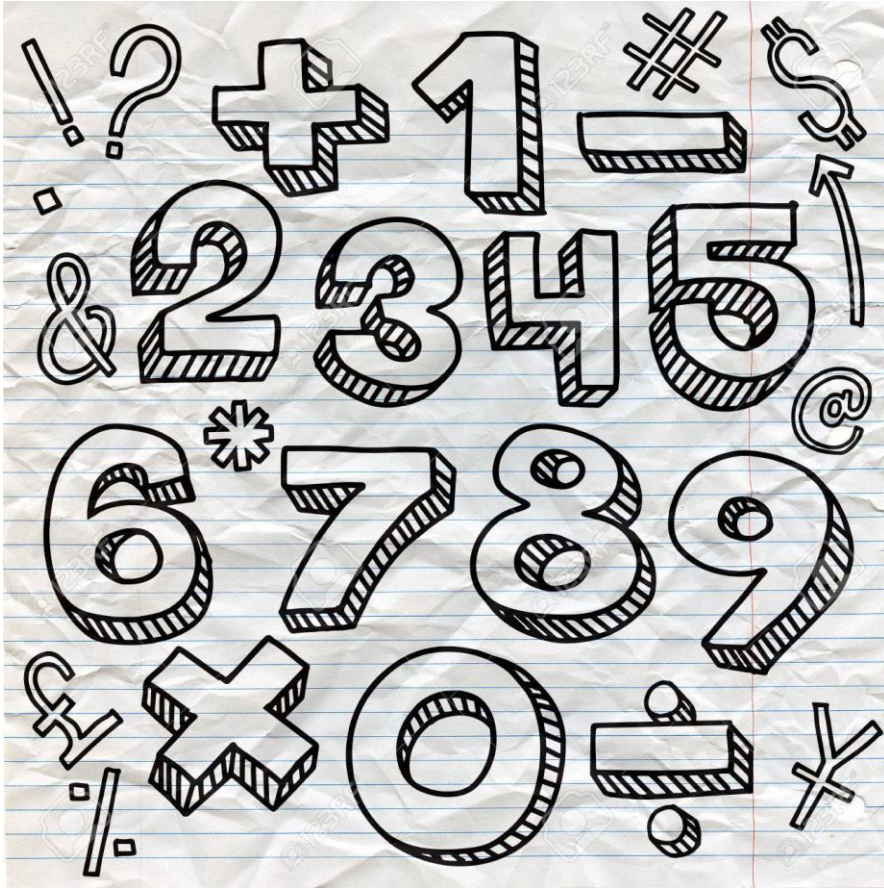
! " # \$ % & ' () * + , - . /
0 1 2 3 4 5 6 7 8 9 : ; < = > ?
@ A B C D E F G H I J K L M N O
P Q R S T U V W X Y Z [\] ^ _
` a b c d e f g h i j k l m n o
p q r s t u v w x y z { | } ~

Caracteres

```
JS app.js
Users > oscar.velandia > Desktop > JS app.js
1
2  " " // Comillas dobles
3  " Esto en un texto entre comillas dobles"
4
5  ' ' // Comillas simples
6  ' Esto en un texto entre comillas simples'
7
8  ` ` // Backtick
9  `Lorem Ipsum is simply dummy text of the printing and
10 typesetting industry. Lorem Ipsum has been the industry's
11 standard dummy text ever since the 1500s,`
12
```

Escritura

Números



```
JS app.js x
Users > oscar.velandia > Desktop > JS app.js
1
2      5
3      7653739
4
5      0.14161825
6
7      -2.87|
```

Valores Lógicos (Boolean)

True



False



```
JS app.js
Users > oscar.velandia > Desktop > JS app.js
1
2
3   true
4
5   false
6
7
8
```


Arreglos de datos (Array)

My to-do list

- ☐ Develop a new feature for the web application.
- ☐ Buy a helmet for cycling.
- ☐ Have lunch with Maria on Wednesday.
- ☐ Analyze the survey results.
- ☐ Deliver the company accounts on day 30.
- ☐ Publish an article, on Monday.
- ☐ Save a music CD to have in the car.
- ☐ Call Dad for his birthday (day 8).
- ☐ I would like to visit New Zealand.
- ☐ Learn to use Sketch.

JS app.js

Users > oscar.velandia > Desktop > JS app.js

```
1
2
3   [
4     'mi tarea numero 1',
5     1000,
6     true
7   ]
8
9
10
```


Objetos (Object)



```
JS app.js
Users > oscar.velandia > Desktop > JS app.js
1
2
3 {
4   nombre: "Oscar velandia",
5   numeroPasaporte: 1234567
6 }
7
8
9
```



Muchas Gracias

