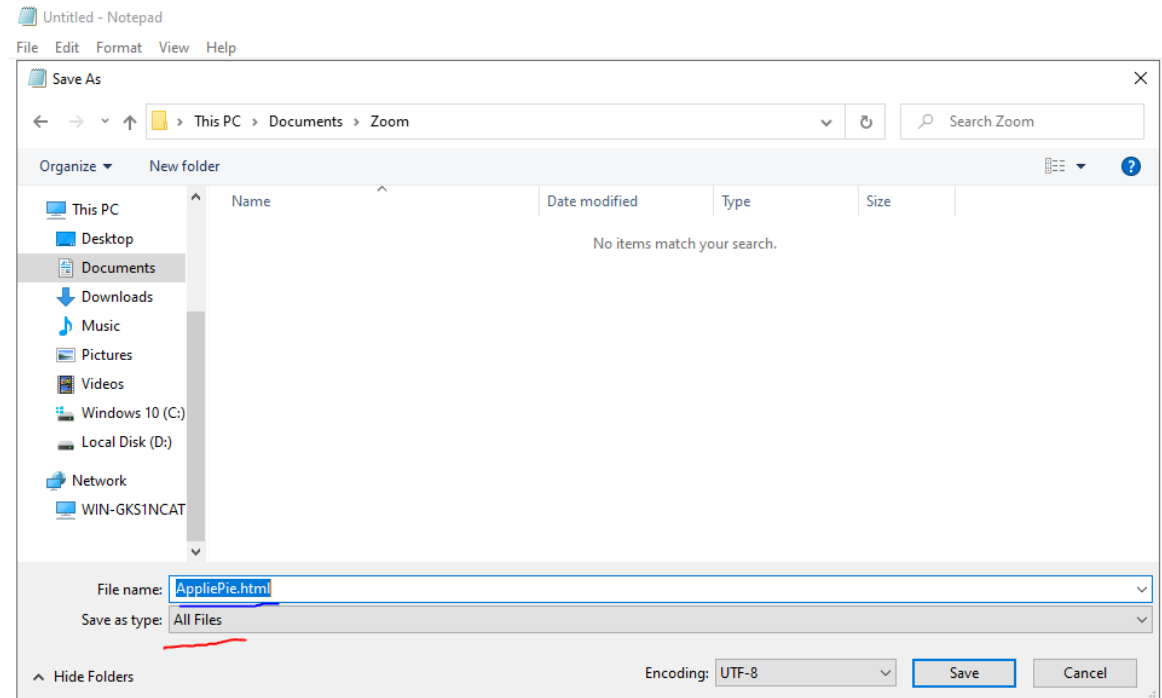# Homework – Own Html

If you have questions – ask lecturer in Telegram channel

HTML task 1

- Step 1: Open Word document <u>Apple pie recipie.docx</u>

- Step 2: Copy all content to Notepad and **save** it **as ApplePie.html**

- Step 3: Check the result

HTML task 2 – You can always compare with Web Page – Exercise result guide

- Step 1: Open ApplePie.html
- Step 2: Add Html, Title, Body tags
- Step 3: Add Image of Pie
- Step 4: Add h1 heading tag for Apple Pie, Ingredients and Direction
- Step 5: Make ul list for Ingredients
- Step 6: Make ol list for Directions
- Step 7: Add p tag for description

Result

```html
<!DOCTYPE html>
<html>
<head>
<title>Apple Pie recipie</title>
</head>
<body>

<h1>Apple Pie</h1>
<img src="pie.jpg">
<p>An apple pie is a pie or a tart, in which the principal filling ingredient is apple. It is, on occasion, served with whipped cream or ice cream on top.</p>
<h2>Ingredients</h2>
<ul>
<li>1/2 cup sugar</li>
<li>1/2 cup packed brown sugar</li>
<li>3 tablespoons all-purpose flour</li>
<li>1 teaspoon ground cinnamon</li>
<li>1/4 teaspoon ground ginger</li>
<li>1/4 teaspoon ground nutmeg</li>
<li>6 to 7 cups thinly sliced peeled tart apples</li>
<li>1 tablespoon lemon juice</li>
<li>Pastry for double-crust pie (9 inches)</li>
<li>1 tablespoon butter</li>
<li>1 large egg white</li>
<li>Additional sugar</li>
</ul>
<hr>
<h2>Directions</h2>
<ol>
<li>In a small bowl, combine the sugars, flour and spices; set aside. In a large bowl, toss apples with lemon juice. Add sugar mixture; toss to coat.</li>
<li>Line a 9-in. pie plate with bottom crust; trim even with edge. Fill with apple mixture; dot with butter. Roll remaining crust to fit top of pie; place over filling. Trim,
<li>Beat egg white until foamy; brush over crust. Sprinkle with sugar. Cover edges loosely with foil.</li>
<li>Bake at 375� for 25 minutes. Remove foil and bake until crust is golden brown and filling is bubbly, 20-25 minutes longer. Cool on a wire rack.</li>
</ol>
<a href="https://www.tasteofhome.com/">See other Recipes</a>
</body>
</html>
```

CSS task 1

- Step 1: Open previous html you have done
- Step 2: Add style="color:gray;" to h1
- Step 3: Add attributes to image height="200" width="200">
- Step 4: Add style="color:blue;" to h2
- Step 5: Add style="color:blue;" to ol list
- Step 6: Add align="center" style="text-transform: uppercase;text-size:16px;" to p tag

Result

```
<!DOCTYPE html>
<html>
<head>
<title>Apple Pie recipie</title>
</head>
<body style="font-family:Open Sans;">

<h1 style="color:gray;">Apple Pie</h1>
<img src="pie.jpg" height="200" width="200">
<i><p align="center" style="text-transform: uppercase;text-size:16px;">An apple pie is a pie or a tart, in which the principal filling ingredient is apple. It is, on occasion, served with whipped cream or ice cream on top.</p></i>
<h2 style="color:gray;">Ingredients</h2>
<ul>
<li>1/2 cup sugar</li>
<li>1/2 cup packed brown sugar</li>
<li>3 tablespoons all-purpose flour</li>
<li>1 teaspoon ground cinnamon</li>
<li>1/4 teaspoon ground ginger</li>
<li>1/4 teaspoon ground nutmeg</li>
<li>6 to 7 cups thinly sliced peeled tart apples</li>
<li>1 tablespoon lemon juice</li>
<li>Pastry for double-crust pie (9 inches)</li>
<li>1 tablespoon butter</li>
<li>1 large egg white</li>
<li>Additional sugar</li>
</ul>
<hr>
<h2 style="color:gray;">Directions</h2>
<ol style="color:green;">
<li>In a small bowl, combine the sugars, flour and spices; set aside. In a large bowl, toss apples with lemon juice. Add sugar mixture; toss to coat.</li>
<li>Line a 9-in. pie plate with bottom crust; trim even with edge. Fill with apple mixture; dot with butter. Roll remaining crust to fit top of pie; place over filling. Trim, seal and flute edges. Cut slits in crust.</li>
<li>Beat egg white until foamy; brush over crust. Sprinkle with sugar. Cover edges loosely with foil.</li>
<li>Bake at 375� for 25 minutes. Remove foil and bake until crust is golden brown and filling is bubbly, 20-25 minutes longer. Cool on a wire rack.</li>
</ol>
<a href="https://www.tasteofhome.com/" style="color:gray;" ><b>See other Recipes</b></a>
</body>
</html>
```

CSS task 2

- Step 1: Take page4 div html file
- Step 2: Create a style.css file with content:
- body
- {
-   font-family:Open Sans;
- }

- h1, h2
- {
-   color: red
- }

CSS task 2

- Step 3: Add <link rel="stylesheet" type="text/css" href="style.css"> to inside head tag

- Step 4: What this line does? (Answer – Add css file to your html file)

- Step 5: Copy style.css from exercise archive and overwrite your own file

- Step 6: What is the result?

- Step 7: Change color of font and background color to the color you like

Result – html and style.css content

```
File  Edit  Format  View  Help
body
{
   font-family:Open Sans;
}

h1, h2
{
   color: red
}

#bigText
{
      text-align:center;
      text-transform: uppercase;
      text-size:36px;
}
div.list
{
      width: 48%;
      float:left;
      background:#e6f5ff;
      margin:10px;
      padding-left: 15px;
}
div.container
{
      height: 700px;
      border: 2px solid #73AD21;
}
hr
{
      color:#73AD21;
}
ol
{
      color:green;
}
a
{
      color:gray;
}
```

```
File   Edit   Format   View   Help
<!DOCTYPE html>
<html>
<head>
<link rel="stylesheet" type="text/css" href="style.css">
<title>Apple Pie recipie</title>
</head>
<body style="font-family:Open Sans;">

<h1>Apple Pie</h1>
<img src="pie.jpg" height="200" width="200">
<i><p align="center" style="text-transform: uppercase;text-size:16px;">An ap
<div style="height: 400px; border: 2px solid #73AD21">
<div style="width: 48%; float:left; background:#e6f5ff; margin:10px; padding
<h2 style="color:gray;">Ingredients</h2>
```

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JS task 1

- Step 1: Take your previous files
- Step 2: Lets create input for our JS:
- <p>Rate it:</p>
- <input type="text" id="rateInput">
- <button type="button" onclick="rateIt()">Rate</button>
- Step 3: What does this code do?

JS task 2

- Step 4: Add after Apple Pie title: <div id="rated">Not rated</div>
- Step 5: <script>
- function rateIt() {
-      var myRate = document.getElementById("rateInput").value;
-      document.getElementById("rated").innerHTML = myRate;
- }
- </script>
- Step 7: Check our final result

Result

```
<!DOCTYPE html>
<html>
<head>
<link rel="stylesheet" type="text/css" href="style.css">
<title>Apple Pie recipie</title>
</head>
<body>

<h1>Apple Pie</h1>
<div id="rated">Not rated</div>
<br>
<img src="pie.jpg" height="200" width="200">
<i><p id="bigText">An apple pie is a pie or a tart, in which the principal filling ingredient is apple. It is, on occasion, served with whipped cream or ice cream on top.</p></i>
<div class="container">
<div class="list">
<h2>Ingredients</h2>
<ul>
<li>1/2 cup sugar</li>
<li>1/2 cup packed brown sugar</li>
<li>3 tablespoons all-purpose flour</li>
<li>1 teaspoon ground cinnamon</li>
<li>1/4 teaspoon ground ginger</li>
<li>1/4 teaspoon ground nutmeg</li>
<li>6 to 7 cups thinly sliced peeled tart apples</li>
<li>1 tablespoon lemon juice</li>
<li>Pastry for double-crust pie (9 inches)</li>
<li>1 tablespoon butter</li>
<li>1 large egg white</li>
<li>Additional sugar</li>
</ul>
</div>
<div class="list">
<h2>Directions</h2>
<ol>
<li>In a small bowl, combine the sugars, flour and spices; set aside. In a large bowl, toss apples with lemon juice. Add sugar mixture; toss to coat.</li>
<li>Line a 9-in. pie plate with bottom crust; trim even with edge. Fill with apple mixture; dot with butter. Roll remaining crust to fit top of pie; place over filling. Trim, seal and flute edges. Cut slits in crust.</li>
<li>Beat egg white until foamy; brush over crust. Sprinkle with sugar. Cover edges loosely with foil.</li>
<li>Bake at 375◊ for 25 minutes. Remove foil and bake until crust is golden brown and filling is bubbly, 20-25 minutes longer. Cool on a wire rack.</li>
</ol>
</div>
</div>
<p>Rate it:</p>
<input type="text" id="rateInput">
<button type="button" onclick="rateIt()">Rate</button>
<hr>
<a href="https://www.tasteofhome.com/"><b>See other Recipes</b></a>
<br>
<p>There are much more tasty recipies</p>
<script>
function rateIt() {
        var myRate = document.getElementById("rateInput").value;
        document.getElementById("rated").innerHTML = myRate;
}
</script>
</body>
</html>
```