

CSS | DAY 2 | CLASSWORK

Basic Exercises

Exercise 1 : Recipe Page

We're going to build a recipe page from scratch. Starting with the basics, we'll lay out all the parts of the page like the header, hero section, and the main content with our recipe. We'll wrap everything neatly in a container and make sure it has all the right elements - from images to lists and even some ratings at the bottom. It's all about getting the structure right and ready for some styling magic later on.

HTML structure

Start with a div element. Assign it the class "container". This will wrap all your content.

<header>

- Place an h1 element with the text "Recipes".
- Add a p element with the description "*A great recipe is at the heart of every memorable meal. Browse our themed recipes for inspiration or search by ingredient.*"

Hero Section (<div class="hero">)

- element with src attribute of ["https://cdn.pixabay.com/photo/2016/06/20/23/50/mixed-berries-1470](https://cdn.pixabay.com/photo/2016/06/20/23/50/mixed-berries-1470)

[228_1280.jpg](#)"

(feel free to change the img to anything suitable, pixabay.com is always a great source.)

- <h3> element with the text "RECIPES WE LOVE"
- <h2> element with the text "The Best Pavlova"

Follow with a <main> tag. Inside, insert a div with the class "content" that includes:

- <h3> element with the text "Ingredients"
- Insert horizontal rule <hr>
- Unordered list with the following li elements:
 - 3 egg whites,
 - 1 pinch salt,
 - 1 cup white sugar,
 - 1 tablespoon cornstarch,
 - 1 teaspoon lemon juice.
- <h3> element with the text "Directions"
- Insert horizontal rule
- Ordered list with following li elements:
 - *"Preheat the oven to 300 degrees F (150 degrees C). Line a sheet pan with parchment paper. Draw a 9 inch circle on the parchment. An easy way to do this is to draw around the outside of a 9 inch pan with a pencil."*
 - *"In a large bowl, beat egg whites on high speed until soft peaks form. Add 3/4 cup of the sugar gradually, while continuing to*

whip. Make sure sugar is completely dissolved. Mix together the remaining 1/4 cup sugar with the cornstarch; lightly fold into meringue with lemon juice."

- *"Spread a layer of meringue to fit a circle on parchment, approximately 1/4 inch thick. With the remainder of mixture, a pipe or spoon swirls around the edges to form a shallow bowl shape."*
- *"In a large bowl, combine the cream and half a cup of confectioners sugar, and whip until thickened. Decorate with fruit of your choice; strawberries are excellent."*

Add a <footer> element at the bottom of your page. The footer should include

- <div> element with class of "rating".
 - <p> element with the text "89 Ratings"
 - element filled with four "Black Star" and one "White Star" symbol to represent the star rating system (see star rating system below)
- <p> element for copyright information, containing the text "All rights reserved © 2024".

Recipes

A great recipe is at the heart of every memorable meal. Browse our themed recipes for inspiration or search by ingredient.



RECIPES WE LOVE

The Best Pavlova

Ingredients

- 3 egg whites
- 1 pinch salt
- 1 cup white sugar
- 1 tablespoon cornstarch
- 1 teaspoon lemon juice

Directions

1. Preheat oven to 300 degrees F (150 degrees C). Line a sheet pan with parchment paper. Draw a 9 inch circle on the parchment. An easy way to do this is to draw around the outside of a 9 inch pan with a pencil.
2. In a large bowl, beat egg whites on high speed until soft peaks form. Add 3/4 cup of the sugar gradually, while continuing to whip. Make sure sugar is completely dissolved. Mix together the remaining 1/4 cup sugar with the cornstarch; lightly fold into meringue with lemon juice.
3. Spread a layer of meringue to fit circle on parchment, approximately 1/4 inch thick. With remainder of mixture, pipe or spoon swirls around the edges to form a shallow bowl shape.
4. In a large bowl, combine the cream and half a cup of confectioners sugar, and whip until thickened. Decorate with fruit of your choice; strawberries are excellent.

89 Ratings

★★★★☆

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Recipe Styling

Let's style up our recipe page to make it look awesome. We're going to center things up, tweak the colors, add some spacing to keep everything

nice and tidy, and even play with some shadows for a cool effect. Plus, we'll switch up the font to something more fun. Our goal is to turn this page from plain to pretty cool.

- Set the container class's width to **800px** and center it on the page.
- Apply **50px padding** on both the left and right sides.
- Change the color of all **p** and **li** elements to **#707070**.
- **Center** all text within the header section.
- Style the headings with the following colors: **h1 = #DB0038**, **h2 = #3998A3** and **h3 = #474747**
- **Hero section** - set the background color **#f4f4f4** and center the text within this section. Additionally put **shadows** so it can be distinguished from the background (center with a 10px blur). Also insert a **padding** property with the value of **50px** just for the left and right side.
- Ensure **img** elements have a **100% width**.
- Add **5px padding** to the top and bottom of all **li** elements.
- Change the color of the **star symbols** in the rating section to **#F4B400** and set their **size to 25px**.
- **Center** the content within the **footer**.
- Apply the **"Happy Monkey"** web-font across the entire page.

Once you're done with styling of your Recipes page you should get the following results:

Recipes

A great recipe is at the heart of every memorable meal. Browse our themed recipes for inspiration or search by ingredient.



RECIPES WE LOVE

The Best Pavlova

Ingredients

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- 1 cup white sugar
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89 Ratings



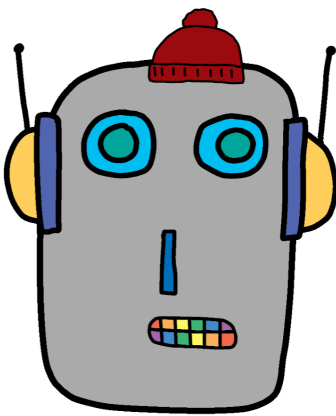
Intermediate Exercises

Exercise 1 | Robot

First up, download the robot template we've given you. Then, get creative with mixing and matching the images provided, adjusting their size and where they sit to start building your robot.

Once you have used the different positions and images of the available images, look for new images to make your robot more unique.

Take a look at the example image to get an idea of what your robot could look like.



Advanced Exercises

Exercise 1

For this exercise, you're going to craft a web page layout from scratch, paying attention to the following details:

- Start with a horizontal navigation menu at the top. This should feature a company logo (just use an icon for now) along with five links for navigation.
- Add a hero section below the menu. Include an element in this section that has a shadow effect to make it pop.
- Brief dummy text as a page content
- A subscription form for users to fill out.
- A footer that contains the copyright symbol.

Be sure to select a unique font for your document.

Feel free to add your own creative touches and expand on this exercise!

