

WEDE5020 – Web Development (Introduction)
Portfolio of Evidence (POE) – Part 3

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Rise & Shine Bakery



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Part 1: With Improvements

Choice

The hypothetical business of my choice is a local bakery called Rise & Shine Bakery. Rise & Shine Bakery is a local bakery that specialises in providing freshly baked goods such as cakes, pastries, bread, and other sweet treats. They are known for using high-quality ingredients and unique recipes to provide the best taste and quality to their customers. I have chosen a bakery since they are extremely popular and widely appreciated amongst people of all ages. Bakeries are known for offering a wide variety of baked goods that are always in demand, from bread and pastries to cakes and more. In today's digital age, it is essential for Rise & Shine Bakery to establish an online presence to reach a broader audience. A website can play an integral role to showcase the bakery's unique offerings and create engagement with new and existing customers.

Bakeries offer baked goods which are always in demand and are a staple in many people's diets. From bread to pastries to cakes and more, the variety of baked goods is endless, and there is always something for everyone at a bakery. This means that a bakery can cater to a wide range of customers, such as those who want a quick breakfast on the go or those who want a cake for a special occasion. Hence, a website allows a bakery to showcase the variety of products on offer. Using enticing images and descriptions, a website can display the bakery's range of baked goods, including seasonal and holiday treats, to entice customers to visit the bakery. For instance, images of freshly baked bread with a crispy golden crust, cakes decorated with intricate designs, and pastries with flaky layers and rich fillings can be used to capture customers' attention and convey the quality of the bakery's products, as baking can be seen as a form of art, which sets the bakery apart from another bakery. Descriptions that highlight the ingredients used, the baking process, and the taste and texture of each item can complement the images. A well-designed website with a consistent brand identity, including the bakery's logo, colour schemes, and fonts, can have

positive impression on potential customers to help build its brand and reputation. This means it can serve as marketing for the bakery as it allows the bakery to reach a larger audience without the need for traditional advertising. A website can create awareness amongst customers by providing them with additional information about the bakery, such as the bakery's history, values, and mission contact details, hours of operation and the location. A website can also provide valuable data and insights into customer behaviour by tracking website traffic and analytics. This data can help the bakery identify trends, preferences, and areas for improvement. For instance, with more people becoming health conscious, if the website analytics show that customers are frequently searching for vegan options, the bakery can adjust its offerings accordingly and cater to an even wider audience.

Therefore, bakeries are a go-to place for many when it comes to satisfying a craving or need for baked goods. Bakeries can cater to these cravings and needs with a vast variety of products. Without a website, a bakery may be missing out on opportunities to grow its business.

Resources

When selecting images for the bakery website, I want to make sure that they are visually appealing and showcase the products in an enticing way. This means including close-up shots of the freshly baked bread, delicious pastries, beautiful cakes, and other baked goods. I also want to feature images of the bakery itself, including the storefront and interior shots of the bakery, such as bakers at work, the kitchen and a display case. When selecting graphics, I will also consider the overall aesthetic of my bakery. If I have a particular colour scheme or style, I want to select images that complement that style, such as the bakery logo. Lastly, I will make use of seasonal images, like holiday-specific treats, to add variety to the website. All these assets will be sourced using free stock images. By including a variety of high-quality images on the bakery website, I can help to showcase the bakery's products and create a visually stunning online presence that will entice customers to visit in person.

Choosing a reliable hosting service is crucial for ensuring that your website is accessible to visitors at all times. This is important because if your website is frequently inaccessible, it can lead to a negative user experience and potential loss of customers. In terms of the domain name, choosing something memorable and easy to remember is essential. I will consider using the bakery's name or a variation of it in the domain name. This helps create a strong brand identity and makes it easier for customers to find and remember the website. For example, <https://www.riseandshinebakery.co.za/> is a straightforward and descriptive domain name that reflects the bakery's name. When selecting a hosting service and registering a domain, it's a good idea to read reviews and testimonials from other customers. I will look for feedback on the provider's customer support, pricing, and overall satisfaction. Finally, I will consider integrating analytics into the website to monitor its performance and measure the return on investment. Analytics tools provide valuable insights into visitor behaviour, traffic sources, and more. By tracking these metrics, I can make data-driven decisions to improve the website's user experience, optimize my marketing strategies, and enhance the bakery's online presence.

Assets



Figure 0: Rise & Shine Bakery's background



Figure 1: Rise & Shine Bakery's logo



Figure 2: Rise & Shine Bakery's storefront



Figure 3: Baker in uniform making suggestion about various kinds of bread on offer



Figure 4: Baker at the bakery with croissants in the background



Figure 5: Numerous ingredients on wooden table



Figure 6: Pastries on display at bakery



Figure 7: Staff tasting recipe of baked goods



Figure 8: Sourdough Bread



Figure 9: French Bread



Figure 10: Focaccia Bread



Figure 11: Rye Bread



Figure 12: Croissants



Figure 13: Cinnamon Rolls



Figure 14: Eclairs



Figure 15: Scones



Figure 16: Red Velvet Cake



Figure 17: Carrot Cake



Figure 18: Cheese Cake



Figure 19: Ice Cream Cake



Figure 20: Lemon Cupcake



Figure 21: Mint Cupcake



Figure 22: Cookies and Cream Cupcake



Figure 23: Strawberry Cupcake



Figure 24: Chocolate Pudding



Figure 25: Banana Pudding



Figure 26: Malva Pudding



Figure 27: Vanilla Pudding



Figure 28: Gluten Free Bread



Figure 29: Blueberry Muffin



Figure 30: Apple Cake



Figure 31: Raspberry Cupcake



Figure 32: Rice Pudding



Figure 33: Deal showing two baguettes on special



Figure 34: Special deal on croissants



Figure 35: Malva Monday special



Figure 36: Halloween season cupcake special

Welcome to Rise & Shine Bakery

What We Do?

We are passionate about baking delicious treats for all occasions. Our bakery uses only the finest ingredients to ensure that every bite is pure heaven. From classic pastries to creative new flavours, we're constantly dreaming up new recipes to delight your taste buds.

Our Mission

At Rise & Shine Bakery, our mission is to create a warm and welcoming environment where every customer feels like family. We believe that baking is an art form and that every treat should be made with love and care. Whether you're picking up a dozen donuts for the office or ordering a custom birthday cake, we're committed to providing exceptional service and products that exceed your expectations.

Our Values

Our values are rooted in the community that we serve. We believe in giving back by supporting local organisations and charities, reducing our environmental impact through sustainable practices, and treating our employees like family. When you visit Rise & Shine Bakery, you're not just supporting us – you're becoming a part of our family.

Quality Ingredients

At Rise & Shine Bakery, we only use the freshest and highest quality ingredients in our baked goods. We source our ingredients locally whenever possible, partnering with local farmers and suppliers to ensure that our treats are bursting with flavour. We're committed to transparency in our ingredients and baking practices, using organic and natural ingredients whenever possible. Our dedication to using the best

ingredients is just one of the many reasons why our customers keep coming back for more.

Come Visit Us

Whether you're stopping by for a quick coffee and croissant or placing a custom order for a special occasion, we're here to make your day a little sweeter. Come see us today and discover why Rise & Shine Bakery is the go-to spot for baked goods.

Text 1: Homepage

At Rise & Shine Bakery, baking is not just a job, it's a passion that's been passed down through generations. Our founder grew up watching his mother bake breads and pastries in their family kitchen. The love and joy that went into each treat inspired our founder to carry on the tradition and start his own bakery.

Today, Rise & Shine Bakery is a thriving business that is loved by the community. We continue to honour our founder's legacy by using the same family recipes and techniques that have been passed down for generations. When you visit Rise & Shine Bakery, you're not just getting delicious baked goods – you're getting a taste of our family's history and passion for baking.

We believe that baking is an art. Our approach to baking is centered around the idea that the best ingredients and techniques produce the best results. That's why we're committed to using locally sourced, high-quality ingredients in all of our baked goods. We believe in reducing food waste by carefully planning and measuring ingredients to ensure that we use only what we need. We also donate any leftover baked goods to local charities and food banks whenever possible.

In addition to using the best ingredients, we also prioritise craftsmanship and attention to detail. Every product is made with care and precision, ensuring that each item is of the highest quality. We're constantly experimenting with new techniques and flavour combinations to keep our offerings fresh and exciting for our customers.

At Rise & Shine Bakery, we're not just baking goods - we're crafting experiences. We believe that every bite should be a moment of joy and pleasure, and we're dedicated to making that a reality for our customers. We welcome you to Rise & Shine Bakery, where we create delicious and beautifully crafted baked goods that are sure to satisfy your sweet tooth.

Text 2: About us page

Breads

Sourdough

Our sourdough bread is the perfect balance of crusty exterior and fluffy interior. Made with a sourdough starter and high-quality flour, each slice is full of rich, tangy flavour. Perfect for toasting or dipping in olive oil, our sourdough bread is a must-try for any bread lover.

R25

Baguette

Golden crusty baguettes with a soft and chewy interior, perfect for sandwiches or enjoying on their own.

R30

Focaccia

Our Focaccia bread is a savoury delight! This Italian classic is made with our signature dough, infused with rosemary, garlic, and olive oil. It has a crispy crust and a soft, chewy centre, making it the perfect accompaniment to any meal.

R35

Rye

Indulge in the rich and hearty flavour of our rye bread. Made with the perfect blend of rye flour and whole wheat flour, this bread is packed with nutrition and flavour. Each slice is moist and dense, with a distinct earthy flavour that pairs perfectly with savoury spreads and meats. Whether toasted or enjoyed as is, our rye bread is the perfect addition to any meal.

R45

Pastries

Croissants

Indulge in our flaky, buttery croissants, made fresh daily with high-quality ingredients. Perfectly golden on the outside and soft on the inside, our croissants are the ultimate breakfast treat or afternoon snack. Enjoy them plain or filled with your favourite spread, and savour every bite of their irresistible texture and rich flavour.

R35

Cinnamon Rolls

Warm, gooey, and sweet, our Cinnamon Rolls are a perfect breakfast or dessert treat. Made with our signature sweet dough, each roll is generously filled with cinnamon sugar and baked to perfection. Topped with a drizzle of creamy vanilla glaze, every bite is a heavenly experience. Indulge in our Cinnamon Rolls any time of day for a comforting and satisfying treat.

R20

Eclairs

Indulge in our decadent Eclairs filled with rich pastry cream and topped with a smooth chocolate ganache. These French pastries are a perfect treat for any occasion, and will satisfy any sweet tooth craving with their light and airy choux pastry and luscious filling.

R70

Scones

Our freshly baked scones are perfect for breakfast, brunch, or anytime you're in the mood for a delicious treat. Made with real butter and a touch of sugar, our scones are light, flaky, and melt-in-your-mouth delicious.

R55

Cakes

Red Velvet

Indulge in a slice of heaven with our red velvet cake! Our moist and decadent cake is layered with rich cream cheese frosting and topped with a sprinkle of red velvet cake crumbs. Perfect for any special occasion or as a sweet treat any day of the week.

R200

Carrot

A classic and moist cake with a deliciously rich flavour that will melt in your mouth. Made with freshly grated carrots, crunchy walnuts, and a hint of cinnamon, all topped with a sweet cream cheese frosting. A must-try for anyone who loves a decadent dessert.

R180

Cheesecake

Our cheesecake is a classic dessert that's creamy, rich, and oh-so-delicious. Made with a buttery graham cracker crust, our cheesecake is baked to perfection and topped with your choice of fruit compote or chocolate drizzle. Perfect for any occasion, our cheesecake is sure to satisfy your sweet tooth cravings.

R220

Ice Cream

Introducing our irresistible ice cream cake! Layers of creamy vanilla and chocolate ice cream, sandwiched between layers of moist chocolate cake, and topped with whipped cream and a cherry. Perfect for any celebration or just a sweet treat to cool down on a hot day. Come and try it today.

R350

Cupcakes

Lemon

Our lemon cupcakes are the perfect blend of sweet and tangy. Made with fresh lemon zest and juice, these cupcakes are moist and fluffy with a bright burst of citrus flavour in every bite. Topped with a creamy lemon buttercream frosting and a sprinkle of zest, these cupcakes are sure to delight your taste buds.

R5

Mint

Our Mint Cupcakes are a refreshing treat that you won't want to miss! Soft and fluffy vanilla cupcakes with a hint of peppermint, topped with creamy mint frosting and a sprinkle of chocolate chips. Perfect for satisfying your sweet tooth and freshening your breath at the same time. Don't hesitate to try these delectable cupcakes today.

R7

Cookies and Cream

Our Cookies and Cream Cupcakes are a delightful treat for any occasion. These moist, fluffy cupcakes are made with a rich chocolate base and topped with a smooth cream cheese frosting. Generously sprinkled with chunks of Oreo cookies, each bite is a perfect blend of sweetness and crunch. Whether you're celebrating a special event or simply indulging in a sweet craving, our Cookies and Cream Cupcakes are sure to satisfy.

R12

Strawberry

Our strawberry cupcakes are a delightful treat for anyone who loves the fruity taste of fresh strawberries. These light and fluffy cupcakes are made with real strawberries and topped with a smooth and creamy strawberry frosting. With a perfect balance of sweetness and tanginess, our strawberry cupcakes are sure to satisfy your sweet tooth.

R8

Puddings

Chocolate

Our creamy chocolate pudding is a classic dessert that's sure to satisfy any chocolate lover. Made with rich, high-quality cocoa powder and topped with a dollop of whipped cream, this dessert is the perfect way to end any meal.

R80

Banana

Our creamy banana pudding is a delicious blend of fresh bananas, vanilla pudding, whipped cream, and vanilla wafers. Perfect for satisfying your sweet tooth while still feeling light and refreshing.

R50

Malva

A traditional pudding that is sure to satisfy your sweet tooth. Our Malva Pudding is a soft and spongy cake that is soaked in a delicious syrup made of cream, butter, and sugar. Served warm and topped with a dollop of whipped cream, it's the perfect dessert for any occasion.

R90

Vanilla

Our Vanilla Pudding is a classic dessert made with simple yet delicious ingredients. The smooth and creamy pudding is made with fresh milk, vanilla bean, and sugar, creating a delightful balance of sweetness and flavour. Perfect on its own or paired with your favourite fruit, it's a treat that everyone will love.

R75

Vegan

Gluten Free Bread

Our gluten-free vegan bread is the perfect choice for those with dietary restrictions. Made with a blend of gluten-free flours and wholesome ingredients, this bread is moist, tender and full of flavour. Enjoy it with your favourite spreads or use it as a base for your favourite sandwiches. Perfect for anyone looking for a tasty and healthy bread option.

R40

Blueberry Muffin

Our vegan blueberry muffin is the perfect treat for those who enjoy a plant-based diet. Made with the finest vegan ingredients, these muffins are soft, fluffy, and bursting with juicy blueberries in every bite. Perfect for breakfast, a midday snack, or dessert, these muffins are sure to please.

R20

Apple Cake

Our Vegan Apple Cake is a delightful treat that's perfect for anyone looking for a vegan and plant-based option. This moist and fluffy cake is made with fresh apples, almond flour, coconut sugar, and a blend of warm spices. It's also topped with a delicious cinnamon crumble for added texture and flavour. Perfect for a mid-day snack or a special occasion, our Vegan Apple Cake is sure to please both vegans and non-vegans alike.

R250

Raspberry Cupcake

Our vegan raspberry cupcakes are a delightful treat for those who love the combination of sweet and tart. Made with plant-based ingredients, these cupcakes are bursting with juicy raspberry flavour and topped with a creamy vegan frosting. Perfect for anyone with dietary restrictions or those who simply want to enjoy a delicious and guilt-free treat.

R10

Rice Pudding

Our vegan rice pudding is a creamy and delicious dessert made with tender rice grains, coconut milk, and sweetened with agave syrup. It's a perfect dairy-free and gluten-free option for anyone looking for a guilt-free indulgence.

R100

Text 3: Menu page

Thank you for your interest in Rise & Shine Bakery.

You can reach us by phone at 011 903 5555, or by email at info@riseandshinebakery.co.za.

Our address is:

689 Schoeman Street

Pretoria

South Africa

0007

Our business hours are:

Monday-Friday: 7am-6pm

Saturday: 8am-5pm

Sunday: 8am-3pm

Text 4: Contact us page

Pages and Content

Homepage

- Background – Image showing a variety of fresh pastries
- Header – Wheat-coloured banner displaying the Rise & Shine Bakery's logo along with the top navigation menu
- Brief summary of the bakery
- Image of the bakery's exterior
- Brief summary of the bakery's mission
- Image of a baker in his uniform making a suggestion
- Brief summary of the bakery's values
- Image of a baker in the kitchen
- Brief summary of the bakery's use of quality ingredients
- Image of different ingredients being used
- Invitation to customers to visit the bakery
- Image of the bakery's interior with products on display
- Footer – Black-coloured banner displaying the bottom navigation menu along with copyright information for the bakery

About Us Page

- Background – Image showing a variety of fresh pastries
- Header – Wheat-coloured banner displaying the Rise & Shine Bakery's logo along with the top navigation menu
- Introduction to the bakery and its history
- Information about the founder and staff
- Description of the bakery's philosophy
- Description of the bakery's practices
- Description of the bakery's commitment to customers
- Video describing the bakery and its staff
- Footer – Black-coloured banner displaying the bottom navigation menu along with copyright information for the bakery

Menu Page

- Background – Image showing a variety of fresh pastries
- Header – Wheat-coloured banner displaying the Rise & Shine Bakery's logo along with the top navigation menu
- List of baked goods, categorised by type (i.e., breads, pastries, cakes, puddings, etc.)
- Brief descriptions for each item with prices
- Images of each product (i.e., breads, pastries, cakes, puddings, etc.)
- Footer – Black-coloured banner displaying the bottom navigation menu along with copyright information for the bakery

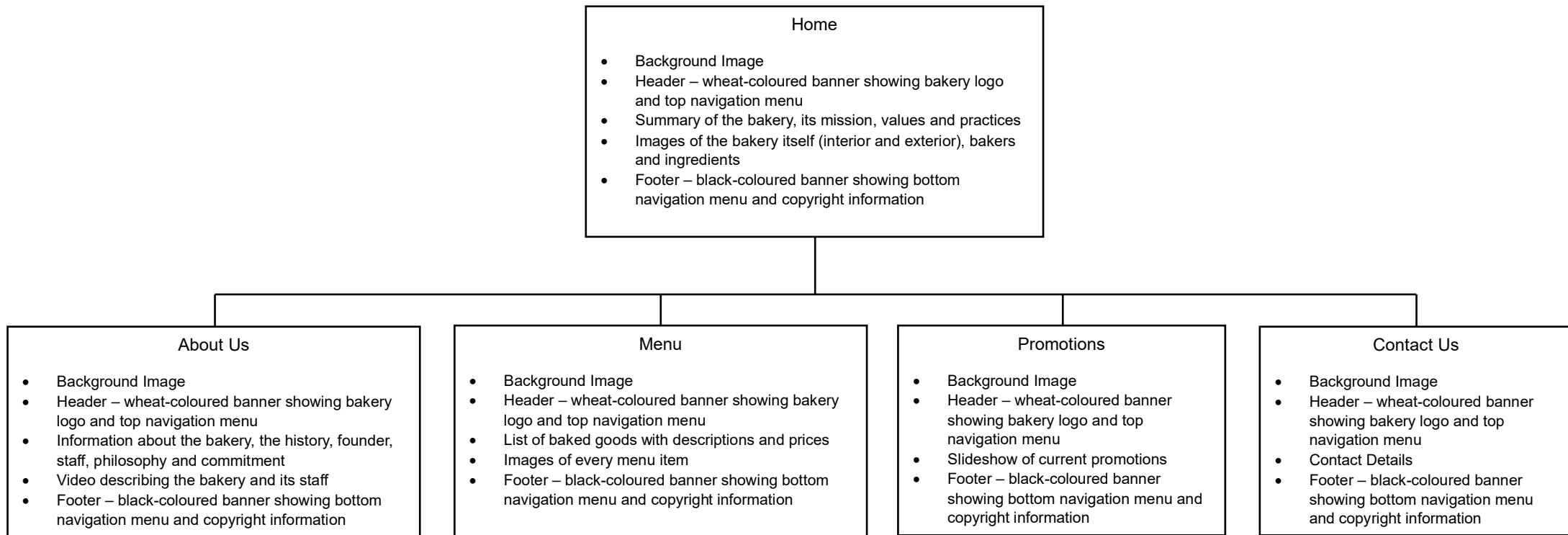
Promotions Page

- Background – Image showing a variety of fresh pastries
- Header – Wheat-coloured banner displaying the Rise & Shine Bakery's logo along with the top navigation menu
- Slideshow of current promotions – image of the deal of the day, image of the best seller, image of Malva Monday special and image of Halloween seasonal treat special
- Footer – Black-coloured banner displaying the bottom navigation menu along with copyright information for the bakery

Contact Us Page

- Background – Image showing a variety of fresh pastries
- Header – Wheat-coloured banner displaying the Rise & Shine Bakery's logo along with the top navigation menu
- Details on the phone number and email address for the bakery
- Details about the address of the bakery
- Details for the hours of operation
- Map of the bakery's location
- Footer – Black-coloured banner displaying the bottom navigation menu along with copyright information for the bakery

Sitemap



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Part 2: With Improvements

Process Document

I have made slight changes and improvements to the process document, since Part 1. I have added a new image called Figure 0 to the process document. This image is the background image, which shows a variety of fresh pastries, that appears on each page of the website. It is located under the Assets section on page 5. I have also updated the references section to include the background image (Figure 0) for proper referencing. It is located under the References section on page 33. I revised and expanded on the Pages and Content section to include a more detailed description of the contents that appear on each page of the website. For example, I added new information regarding the background image, the banner in the header and also the banner in the footer, which displays the new bottom navigation menu that I included based on your feedback regarding scrolling. These changes are now also reflected under the Sitemap section on page 32. Lastly, I proofread the process document and rephrased a point on the Sitemap page, under the menu section, to enhance clarity and improve the process document. In this case, “Images of each menu item” was changed to “Images of every menu item”.

Website

Homepage

- Wrapped each section of the main content (e.g., "What We Do?", "Our Mission", "Our Values", "Quality Ingredients" and "Come Visit Us") inside separate `<div>` elements for better organization and structure.

About Us Page

- Wrapped each paragraph of text in a separate `<div>` element. This was done for organizing content.
- Added a new `<div>` element with the class "about" to contain the video section on line 74.
- Replaced the `<iframe>` tag for the video with a `<video>` tag on line 75, allowing for more control over video playback.
- Set the `src` attribute of the `<video>` tag to the video file's path, added the `controls` attribute to the `<video>` tag to display video controls (play, pause, etc.), added the `poster` attribute to the `<video>` tag and preloaded the video file using the `preload` attribute, set to "auto" for automatic preloading on lines 75-76.

Menu Page

- Wrapped each section of the main content (e.g., "Sourdough", "Baguette", "Focaccia", "Rye", etc.) inside separate `<div>` elements with the class "menu" to apply individual styling.
- Moved the prices within a `` element for better semantic structure, with the class "price" to apply individual styling.

Contact Us Page

- Wrapped each paragraph of text in a separate `<div>` element. This was done for organizing the content.
- Added a new `<div>` element with the class "map" to contain the embedded map on line 44.

All Web Pages

- Added a link to the external CSS file named "styles.css" on line 9.
- Updated the top navigation menu by changing the class attribute to "active", to indicate the current page and added a tag for better semantic structure.
- Updated the footer by adding a bottom navigation menu with the id "bottomnav", as per your feedback with regards to scrolling.
- Moved the copyright information within a element for better semantic structure.
- Adjusted the indentation and formatting of the HTML code for better clarity.

Part 3

Process Document

I have made slight changes and improvements to the process document, since Part 2 with regards to publishing the website. I have emphasized the importance of choosing a reliable hosting service, expanded on the domain name selection process, added the importance of reading reviews and testimonials and introduced the concept of website analytics. Here I have now highlighted the significance of selecting a hosting provider with a proven track record. This stresses the need for a hosting service that ensures the website is accessible to visitors at all times, thereby avoiding negative user experiences and potential customer loss. I provided more information on why choosing a memorable and easy-to-remember domain name is essential. Additionally, I suggested incorporating your bakery's name or a variation of it into the domain name to strengthen the brand identity. I recommended researching reviews and testimonials from other customers when selecting a hosting service and registering a domain. This helps measure the provider's customer support, pricing, and overall satisfaction. The addition of this point allows me to make informed decisions based on the experiences of others. I suggested integrating analytics tools into the website to monitor its performance and measure the return on investment. This is under the Resources section on page 4. I have also updated the references section to include the snippets for proper referencing. It is located under the References section on page 33.

Website

Promotions Page – HTML

- The individual `` tags for each promotion were placed inside a `<div>` element with the class "slideshow". This container provides a structure for the promotional images to function as a slideshow. The previous and next buttons (`` and ``) were also added within the slideshow `<div>`. These buttons enable users to navigate through the promotions.
- A `<div>` element containing four `` elements with the class "circle" was added below the slideshow. Each `` represents a circle indicator corresponding to a specific promotion. The `onclick` attribute was assigned to each circle, allowing users to directly jump to a particular promotion by clicking on its associated circle.

Promotions Page – CSS

- The `.slideshow` class is used to define the container for the slideshow. It has a maximum width of 1000 pixels, is horizontally centered with `margin: auto`, and has a relative position.
- The `.promotion` class is applied to the slideshow images or promotion elements within the slideshow container. It spans the full width of the container.
- The `.previous` and `.next` classes are used to style the previous and next buttons in the slideshow. They have a cursor pointer, are positioned absolutely, and have some padding and styling.
- The `.circle` class represents the navigation circles or indicators for the slideshow. They have a height and width of 15 pixels, a margin of 2 pixels, and a background color of `#FFAC4A`.
- The `.current` class is used to highlight the current circle or indicator. It has a background color of `#FF5F1F`, indicating the active slide.

These styles allow me to create a slideshow with previous and next buttons and navigation circles to indicate the current slide.

All Web Pages – CSS

- The `#backToTop` selector is used to target the "Back to Top" button on the website. It is styled to have a fixed position at the bottom right corner of the page using the `'position: fixed'` property. The button has a font size of 18 pixels and is displayed as a block-level element with the `'display: none'` property initially set to hide it.
- The `'bottom'` and `'right'` properties are used to position the button 20 pixels from the bottom and 30 pixels from the right edge of the page, respectively.
- The button has a border, outline, and background color defined using the `'border'`, `'outline'`, and `'background-color'` properties. The background color is set to `#FF4C26`.
- The text color of the button is set to white using the `'color'` property.
- The `'cursor'` property is set to `'pointer'` to indicate that the button is clickable.
- The button has padding of 15 pixels and a border radius of 4 pixels, giving it a rounded appearance.
- The `#backToTop:hover` selector is used to define the styles when the button is being hovered over by the user. In this case, the background color is changed to `#FF783F`, providing a visual feedback effect.

These CSS styles allow me to create a "Back to Top" button that is fixed to the bottom right corner of the page. The button is styled with a distinctive background color and changes color when hovered over by the user, providing a visually appealing and interactive element for easily returning to the top of the page.

Functionality

```
let slideIndex = 1;
showSlides(slideIndex);

// Next/previous controls
function plusSlides(n) {
  showSlides(slideIndex += n);
}

// Thumbnail image controls
function currentSlide(n) {
  showSlides(slideIndex = n);
}

function showSlides(n) {
  let i;
  let slides = document.getElementsByClassName("mySlides");
  let dots = document.getElementsByClassName("dot");
  if (n > slides.length) {slideIndex = 1}
  if (n < 1) {slideIndex = slides.length}
  for (i = 0; i < slides.length; i++) {
    slides[i].style.display = "none";
  }
  for (i = 0; i < dots.length; i++) {
    dots[i].className = dots[i].className.replace(" active", "");
  }
  slides[slideIndex-1].style.display = "block";
  dots[slideIndex-1].className += " active";
}
```

Snippet 1: Slideshow

My modified code sets up a slideshow with dots as indicators for each slide. It keeps track of the current slide using the `currentSlideIndex` variable.

The `showCurrentSlide` function is responsible for displaying the correct slide and updating the dot indicators. It takes a parameter `n` which represents the index of the slide to be shown.

Here's what `showCurrentSlide` does:

It selects all the slide elements and dot indicators from the HTML using their respective classes.

If the provided slide index `n` is greater than the total number of slides, it sets `currentSlideIndex` to 1, effectively looping back to the first slide.

Similarly, if the provided slide index `n` is less than 1, it sets `currentSlideIndex` to the total number of slides, allowing looping from the last slide to the first.

It hides all the slides by changing their display property to "none" using a loop.

It removes the "current" class from all the dots using a loop.

It displays the current slide by setting its display property to "block".

It adds the "current" class to the dot corresponding to the current slide.

The `changeSlide` function is used to move the slideshow forward or backward by a specified number of slides. It takes a parameter `n` which represents the number of slides to move.

Here's what `changeSlide` does:

It calls the `showCurrentSlide` function and passes the updated `currentSlideIndex` by incrementing it with `n`.

The `goToSlide` function allows directly navigating to a specific slide. It takes a parameter `n` representing the slide index to go to.

Here's what `goToSlide` does:

It calls the `showCurrentSlide` function and passes the provided `n` as the new `currentSlideIndex`.

In summary, the code controls the slideshow by updating the `currentSlideIndex` and using the `showCurrentSlide` function to display the corresponding slide and update the dot indicators. The `changeSlide` and `goToSlide` functions are used to move between slides.

```
// Get the button:
let mybutton = document.getElementById("myBtn");

// When the user scrolls down 20px from the top of the document, show the button
window.onscroll = function() {scrollFunction()};

function scrollFunction() {
  if (document.body.scrollTop > 20 || document.documentElement.scrollTop > 20) {
    mybutton.style.display = "block";
  } else {
    mybutton.style.display = "none";
  }
}

// When the user clicks on the button, scroll to the top of the document
function topFunction() {
  document.body.scrollTop = 0; // For Safari
  document.documentElement.scrollTop = 0; // For Chrome, Firefox, IE and Opera
}
```

Snippet 2: Back to Top

My modified code sets up a "Scroll to Top" button functionality. It targets an HTML element with the id "backToTop" and assigns it to the variable `scrollToTopButton`.

The `window.onscroll` event is used to trigger the `showScrollButton` function whenever the user scrolls on the webpage.

Here's what `showScrollButton` does:

It checks if the distance scrolled vertically from the top of the webpage, either in the `document.body` or `document.documentElement`, is greater than 20 pixels.

If the scroll distance is greater than 20 pixels, it sets the display property of the `scrollToTopButton` to "block", making it visible.

If the scroll distance is less than or equal to 20 pixels, it sets the display property of the `scrollToTopButton` to "none", hiding it.

The `scrollToTop` function is triggered when the user clicks on the "Scroll to Top" button. It resets the scroll position to the top of the webpage.

Here's what `scrollToTop` does:

It sets the `scrollTop` property of both `document.body` and `document.documentElement` to 0, effectively scrolling the page to the top.

In summary, the code checks the scroll position of the webpage and shows or hides the "Scroll to Top" button accordingly. When the button is clicked, the page is scrolled to the top.


```

<script>
    function validateForm() {
        var validName = document.getElementById("name");
        var validEmail = document.getElementById("email");
        var validPhone = document.getElementById("phone");
        var validEnquiry = document.getElementById("enquiry");
        var validDetails = document.getElementById("details");
        var isValid = true;

        if (validName.value == "Enter your name" || validName.value == "") {
            alert("Please enter your name.");
            isValid = false;
        }

        if (!validEmail.value.includes("@") && !validEmail.value.includes(".")) {
            alert("Please enter a valid email address");
            isValid = false;
        }

        if (validPhone.value == "Enter your phone number" || validPhone.value == "") {
            alert("Please enter your phone number.");
            isValid = false;
        }

        if (validEnquiry.value == "0") {
            alert("Please select an enquiry option.");
            isValid = false;
        }

        if (validDetails.value == "") {
            alert("Please enter a message.");
            isValid = false;
        }

        if (isValid) {
            alert("Form submitted successfully! Thank you.");
        }
    }
</script>

```

Snippet 3: Form Validation

The provided code implements a form validation functionality using JavaScript. It defines a function named `validateForm()`.

Here's what the `validateForm` function does:

It initializes variables (`validName`, `validEmail`, `validPhone`, `validEnquiry`, `validDetails`) by referencing the corresponding HTML elements using their id attributes.

It sets an initial boolean variable `isValid` to `true`.

It performs several validation checks on the form fields and updates `isValid` accordingly.

It checks if the value of the `validName` input element is equal to "Enter your name" or an empty string. If so, it displays an alert asking the user to enter their name and sets `isValid` to `false`.

It checks if the `validEmail` input element's value contains both "@" and "." characters. If not, it displays an alert asking the user to enter a valid email address and sets `isValid` to `false`.

It checks if the value of the `validPhone` input element is equal to "Enter your phone number" or an empty string. If so, it displays an alert asking the user to enter their phone number and sets `isValid` to `false`.

It checks if the value of the `validEnquiry` select element is equal to "0" (assuming "0" represents an empty option). If so, it displays an alert asking the user to select an enquiry option and sets `isValid` to `false`.

It checks if the value of the `validDetails` textarea element is an empty string. If so, it displays an alert asking the user to enter a message and sets `isValid` to `false`.

If all the validation checks pass (i.e., `isValid` is still `true`), it displays an alert indicating that the form has been submitted successfully.

In summary, the code checks the form fields for various conditions and displays alerts for any validation errors. If all the fields pass the validation, it shows a success message indicating the form submission was successful.

SEO

On-Page SEO:

SEO (Search Engine Optimization) is incredibly important for boosting a website's visibility and ranking in search engine results. To ensure that the website is fully SEO compliant, I have implemented several measures, including the addition of meta tags, improved phone and email links on the "Contact Us" page, and updating the alt attribute for the bakery logo.

Meta Tags

I have added meta tags to the website's HTML code to enhance SEO compliance. Specifically, I included the following meta tags:

`<meta name="description" content="Welcome to Rise & Shine Bakery! Explore our delicious menu featuring a variety of breads, pastries, cakes, cupcakes, puddings, and vegan options. Check out the current promotions at Rise & Shine Bakery. Discover amazing deals, seasonal treats, and our best sellers. Visit us now and enjoy these special offers.">`: The description meta tag provides a concise and informative summary of our website, showcasing our delicious menu and highlighting the current promotions, deals, seasonal treats, and best sellers at Rise & Shine Bakery. This description is displayed by search engines in search results, attracting potential customers.

`<meta name="keywords" content="Rise & Shine Bakery, promotions, deals, seasonal treats, best sellers, special offers">`: The keywords meta tag includes relevant terms and phrases related to our bakery, such as "Rise & Shine Bakery," "promotions," "deals," "seasonal treats," "best sellers," and "special offers." These keywords help search engines understand the main themes and topics of our website, aiding in better indexing and ranking in search results.

Improved Phone and Email Links

I have enhanced the phone and email links on the "Contact Us" page to improve user experience and SEO compliance.

Updated alt Attribute for Bakery Logo

I have also updated the alt attribute for the bakery logo image with a descriptive text. Alt attributes provide alternative text that is displayed if the image fails to load or for users who rely on screen readers. By setting a concise and accurate description, search engines can better understand the context of the image and improve the website's SEO. In this case, the alt attribute has been set as follows:

``: The alt attribute now accurately describes the logo image as the "Rise & Shine Bakery Logo."

These measures significantly contribute to the website's SEO compliance by providing relevant information, enhancing user experience, and optimizing the content for search engines.

Off-Page SEO:

Backlinks from Social Media

The bakery will promote its website on social media platforms, such as Facebook, Instagram, and Twitter. By sharing engaging content, including menu highlights, special promotions, and behind-the-scenes glimpses, the bakery will encourage users to visit its website through backlinks provided in the social media posts. These backlinks will contribute to improving the bakery's online visibility and attracting traffic.

Brand Mentions and Hashtagging

To increase brand awareness and generate interest, the bakery will encourage social media users to mention the Rise & Shine Bakery brand in their posts or comments. Additionally, relevant hashtags related to the bakery's offerings, such as #RiseAndShineBakery, will be utilized to increase the visibility of social media content. These brand mentions and hashtags help create a buzz around the bakery, indirectly contributing to off-page SEO by attracting potential backlinks and expanding the online reach of the brand.

Social Media Alignment

The bakery will ensure that its social media profiles will align with the website and brand identity. Consistent branding elements, including the bakery's logo, color schemes, and messaging, will be incorporated across social media platforms. This alignment reinforces the bakery's identity, strengthens brand recognition, and creates a cohesive online presence, enhancing the overall off-page SEO efforts.

Blogposts Linking to the Website

Collaborations with influential bloggers and relevant websites in the food and culinary industry will be established to create guest blog posts or obtain backlinks from their content. These collaborations provide an opportunity to showcase the bakery's expertise and include backlinks directing readers to the Rise & Shine Bakery website.

Sub Total:	/100
Sub Total %:	
Referencing Deductions:	
Total:	
FEEDBACK:	

PART 3					
Marking Criteria	Novice (<40%)	Developing (40-49%)	Competent (50-59%)	Good (60-75%)	Outstanding (75-100%)
Improvements to Part 2. [25 Marks]	<ul style="list-style-type: none"> • Little or no evidence of implementation of improvements to Part 2 of the process document. • Little or no evidence of implementation of improvements to Part 2 of the website. 	<ul style="list-style-type: none"> • Some evidence of implementation of improvements to Part 2 of the process document – documented in Part 3 of the process document. • Some evidence of implementation of improvements to Part 2 of the website – documented in Part 	<ul style="list-style-type: none"> • Acceptable implementation of improvements to Part 2 of the process document – documented in Part 3 of the process document. • Acceptable implementation of improvements to Part 2 of the website – documented in Part 	<ul style="list-style-type: none"> • Good implementation of improvements to Part 2 of the process document – clearly documented in Part 3 of the process document. • Good implementation of improvements to Part 2 of the website – clearly 	<ul style="list-style-type: none"> • Excellent implementation of improvements to Part 2 of the process document – clearly and thoroughly documented in Part 3 of the process document. • Excellent implementation of improvements to

		3 of the process document.	3 of the process document.	documented in Part 3 of the process document.	Part 2 of the website – clearly and thoroughly documented in Part 3 of the process document.
	0 – 9.5 Marks	10 – 12 Marks	12.5 – 14.5 Marks	15 – 18.5 Marks	19 – 25 Marks
Functionality. [25 Marks]	<ul style="list-style-type: none"> • No attempt or a very limited attempt was made to include at least one JavaScript or jQuery feature, not documented in the Process Document. • JavaScript or jQuery feature was not present on the website or was attempted incorrectly. 	<ul style="list-style-type: none"> • An attempt to include at least one JavaScript or jQuery feature was made, but poorly documented in the Process Document. • JavaScript or jQuery feature on the website did not function correctly. 	<ul style="list-style-type: none"> • Acceptable attempt to include at least one JavaScript or jQuery feature - documented in the Process Document. • Acceptable attempt at the inclusion of JavaScript or jQuery feature on the website. 	<ul style="list-style-type: none"> • Inclusion of at least one JavaScript or jQuery feature was documented in the Process Document. • JavaScript or jQuery feature was included on the website as per Process Document and worked when tested. 	<ul style="list-style-type: none"> • Inclusion of at least one JavaScript or jQuery feature was documented in the Process Document. • JavaScript or jQuery feature was included on the website as per Process Document and worked perfectly when tested.
	0 – 9.5 Marks	10 – 12 Marks	12.5 – 14.5 Marks	15 – 18.5 Marks	19 – 25 Marks

SEO. [25 Marks]	<ul style="list-style-type: none"> • Limited or no explanation of SEO best practices and implementation of these in the Process Document. • Limited or no implementation of SEO measures across the website. 	<ul style="list-style-type: none"> • Develop an explanation of SEO best practices and implementation of these in the Process Document. • Developing implementation of SEO measures across the entire website is evident. Needs further refinement. 	<ul style="list-style-type: none"> • Acceptable explanation of SEO best practices and implementation of these in the Process Document. • Acceptable implementation of SEO measures across the entire website is evident. 	<ul style="list-style-type: none"> • Good explanation of SEO best practices and implementation of these in the Process Document. • Good implementation of SEO measures across the entire website is evident. 	<ul style="list-style-type: none"> • Excellent explanation of SEO best practices and implementation of these in the Process Document. • Excellent implementation of SEO measures across the entire website is evident.
	0 – 9.5 Marks	10 – 12 Marks	12.5 – 14.5 Marks	15 – 18.5 Marks	19 – 25 Marks
Forms. [25 Marks]	<ul style="list-style-type: none"> • Limited or no creation of an HTML Contact form on the Contact page. • Limited or no implementation of JavaScript validation on a contact form. • Limited or no attempt at creation and embedding of Google form. 	<ul style="list-style-type: none"> • Developing the creation of an HTML Contact form on the Contact page. A few errors need fixing and refinements necessary. • Developing or not implementing JavaScript validation of contact form. • Developing creation and embedding of Google form according to brief 	<ul style="list-style-type: none"> • Acceptable creation of an HTML Contact form on the Contact page. Submit button setup to send form data in plain text via email. • Acceptable implementation of JavaScript validation of contact form. • Acceptable creation and embedding of Google form 	<ul style="list-style-type: none"> • Good creation of an HTML Contact form on the Contact page. Submit button setup to send form data in plain text via email. • Good implementation of JavaScript validation of contact form. • Good creation and embedding of Google form 	<ul style="list-style-type: none"> • Excellent creation of an HTML Contact form on the Contact page. Submit button setup to send form data in plain text via email. • Excellent implementation of JavaScript validation of contact form. • Excellent creation and embedding of

		requirements. Refinement required.	according to brief requirements.	according to brief requirements.	Google form according to brief requirements.
	0 – 9.5 Marks	10 – 12 Marks	12.5 – 14.5 Marks	15 – 18.5 Marks	19 – 25 Marks
Sub Total:					/100
Sub Total %:					
Referencing Deductions:					
Total:					
FEEDBACK:					