## **Web Development Client Side**

#### Lab 03

## Form and Styling

You need to be present in the lab to get a mark
You must design your own unique form, similar forms will attract
zero marks

## **Objective:**

- 1. Design and Create a HTML Form for a given situation
- 2. Style the form using CSS

### File Setup

- 1. Create a lab03 folder in your WebDevCS folder
- 2. Download the formtemplate from Moodle and save it as index.html file in the lab03 folder
- 3. Create a css folder in WebDevCS folder
- 4. Save the css file as formstyling.css, in the folder called *css* (Ensure that you link to your css files correctly)
- 5. Make sure that the form tags <form> ......</form> surround the forms and that these tags only appear ONCE on the form page.

#### File Submission

Zip your files into lab3<studentnumber>.zip and submit to Moodle.

Ensure that they are working correctly in the lab03 folder before submitting.

#### **Exercise**

#### **HTML Form**

Your local restaurant has decided to do take-away meals for customers.

They have asked you as a Web Developer to design and create a form for their Web app.

#### **Form Details**

The form should contain the following details to allow the customer to place an order for collection:

- Customer Name, email, mobile phone number
- Details about starters, main courses, desserts, children's menus and specials
   User should be allowed select more than one starter, main course, etc

The form should be designed to include the following in HTML:

- Labels and Textfields
- Radio Buttons
- CheckBoxes
- Data List
- A text area so that the customer can enter some comments, eg not too spicy
- Include appropriate FieldSets and Legends

Demonstrate the use of the following input attributes:

- Autocomplete
- Size
- Maxlength
- Autofocus
- Placeholder
- Required

#### **Submit**

When the user clicks on the submit button, a message should appear on the screen as follows::

Thank you for your order, please collect your order at 5pm

## **CSS Styling**

The form should be technology responsive, ie the form should render well on all devices.

#### **Image**

Include an appropriate image as the background image.

You may need to set the opacity of the background image to ensure that the text is legible.

The following link may help.

https://coder-coder.com/background-image-opacity/

#### Fieldsets and Legend

- Ensure spacing is correct, padding and margins are correctly styled
- Include a solid border with rounded corners
- Use a different font and colour for the legend

#### Radio and Checkboxes

 Ensure that the text comes after the label in radio and checkboxes and that they are styled appropriately.

#### **DataList**

• Ensure that they are styled appropriately.

#### Labels

• Ensure the text area appears under the element

#### **Inputs and Text Area**

- Input set padding to appropriate em with solid border
- Width of email and text is 20em
- Textarea should have a minimum height of 10em, appropriate padding, min width 100% and a solid border

#### **Submit Button**

• Customise the submit button to have a background colour and text colour.

## Large Screen Rules

• Ensure that if the form is displayed on a large screen, it is centred

Hint – use @media screen rule and appropriate styling

#### Focus

• When a field is selected, include a shadow and background colour on the focus.

## **Sample Solution**

A sample solution is as follows, this may not include all criteria required.

# Please design your own form – do not submit a form similar to this solution

| V NI   |  |   |                                |
|--|--|---|--------------------------------|
| Your Name:   |  |   |                                |
|  |  |   |                                |
| Email:   |  |   |                                |
| 7  | 1  |   |                                |
| Phone:   |  |   |                                |
| 123-45-678   | 1 65   |   |                                |
| MILL   | 05   |   |                                |
| Format: 085-45-678   |  |   |                                |
|  |  |   |                                |
| Choose a delivery time:                                    |  |   |                                |
| : C Opening  | times are 1pm to 12am  |   |                                |
| Starters Starters  |  |   |                                |
| <u>Starters</u>  | CALL A   |   |                                |
| Chicken Sweetcorn  | Soup: Traditional Spiced                                     | Soup With Chicken A                       | nd Sweetcorn.                  |
|  | cculent Fillets Of Chicken,                                  |   |                                |
|  | st: Homemade Brioche Sm<br>ooked Overnight: In Soy,          |   |                                |
| = Total Benj Ston Co                                       | oned Systinght: in Soy,                                      | ommirma omger om                          |                                |
|  |  |   |                                |
|  |  |   |                                |
| <u>Mains</u>   |  |   |                                |
|  | : Iulianna Crisny Fillat Baa                                 | f with Sweet Daking S                     | auca.                          |
| Crispy Chilli Beef :                                       | : Julienne Crispy Fillet Bee<br>: Thinly Sliced Fillet Beef  |   |                                |
| Crispy Chilli Beef : Black Pepper Beef : Coconut Chicken C | : Thinly Sliced Fillet Beef S<br>Curry : Delicate, Light Cur | Served, Homemade Biry Sauce, With Hints ( | ack Pepper Sauce.  Of Coconut. |
| Crispy Chilli Beef : Black Pepper Beef : Coconut Chicken C | : Thinly Sliced Fillet Beef                                  | Served, Homemade Biry Sauce, With Hints ( | ack Pepper Sauce.  Of Coconut. |
| Crispy Chilli Beef : Black Pepper Beef : Coconut Chicken C | : Thinly Sliced Fillet Beef S<br>Curry : Delicate, Light Cur | Served, Homemade Biry Sauce, With Hints ( | ack Pepper Sauce.  Of Coconut. |
| Crispy Chilli Beef : Black Pepper Beef : Coconut Chicken C | : Thinly Sliced Fillet Beef S<br>Curry : Delicate, Light Cur | Served, Homemade Biry Sauce, With Hints ( | ack Pepper Sauce.  Of Coconut. |