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CS472-2020-04D-05C(Levi)

Assignment - In progress

Complete the form, then choose the appropriate button at the bottom.

Title

W1D2 Basic CSS Styling

Due

Apr 21, 2020 9:30 PM

Number of resubmissions allowed

5

Accept Resubmission Until

Apr 22, 2020 9:30 PM

Status

Not Started

Grade Scale

Points (max 10.0)

Modified by instructor

Apr 16, 2020 4:52 PM

Instructions

There are two lab exercises for today:

1. The lab02.pdf file describes a basic "About Me" HTML and CSS exercise,

2. The recipeSpec.pdf attached file describes another HTML/CSS exercise that is a little more involved. Other attachments to help with this exercise include:

\* pieText.text: the Page text So that you don't have to type it in

\* recipeImages.zip: a Zip file containing the images you will need

\* recipe-windows.png: What your page should look like on Windows at 1024x768

\* recipe-mac.png: What your page should look like on a Mac at 1024x768

3. IMPORTANT: For both of these exercises (and for the next 2 weeks) you should place your web pages onto your GitHub Pages website. Be sure to include a link to them on your homepage. Ignore any instructions in the specs about uploading them to mumstudents.org. To put them on your home page you need to:

a) Create a new folder inside the folder containing your homepage, e.g., w1d2recipe.

b) Implement the assigned web app inside the w1d2recipe folder. Name the html page 'index.html'.

c) Commit changes to your local repository as you do the implementation, and push to GitHub.com when done. Then anyone will be able to access it in a browser via https://[yourusername].github.io/w1d2recipe. Or, they should be able to go to your home page and click on a link that you should put there to this page.

Grading criteria

10 points

both exercises look like pictures and the verifiers both work

pages and links are posted to your GitHub home page

includes interesting comment of couple sentences or more including status and estimate of time spent

9

mostly looks like pictures, maybe some small issues with verifiers

includes some comment

pages and links are posted to your GitHub home page

8

some good progress

missing comment

11 or 12 points if also did some of the extra options (in addition to the criteria for 10 points). Must mention the ec in the comment to get credit.

Recall from yesterday: Insert a status report here for the assignment. (It is a good idea to type it somewhere else, e.g. in Word. Then paste the text into this window.

Your grade for your activities today is mainly determined by the quality of this short status report, and particularly how well you follow the instructions (specifications) for the report. Even if the lab is not 100% complete you will still get a good grade if you submit a good status report that accurately describes the status. E.g., I completed all parts of the assignment successfully; or, I completed most of the assignment, but am still working on x and y; or I only completed part a; etc.

Also include a comment about something noteworthy or interesting that you learned or encountered. For example,

This lab looks easy, but at the beginning I got stuck with value change listener because I didn’t really understand how to achieve the current value of user input (I got this problem because I took firstname to compare with data in array list directly). The correct solution is I should get the current input value of firstname through e.getNewValue().toString and use this value to check with arraylist. It took me about 2.5 hours to complete this lab and another 2 hours to do the readings and review questions.

Grandma's Lemon Meringue Pie lemon meringue pie One 9-inch pie 30 Min - Prep time 10 Min - Cook time 40 Min - Total 8 Servings INGREDIENTS 1 cup white sugar 2 tbsp all-purpose flour 3 tbsp cornstarch 1/4 tsp salt 1 1/2 cups water 2 lemons, juiced and zested 2 tbsp butter 4 egg yolks, beaten 1 (9 inch) pie crust, baked 4 egg whites 6 tbsp white sugar DIRECTIONS Preheat Oven: Preheat oven to 350 degrees F (175 degrees C). Make Lemon Filling: In a medium saucepan ... Whisk together 1 cup sugar, flour, cornstarch, and salt. Stir in water, lemon juice and lemon zest. Cook over medium-high heat, stirring frequently, until mixture comes to a boil. Stir in butter. Place egg yolks in a small bowl and gradually whisk in 1/2 cup of hot sugar mixture. Whisk egg yolk mixture back into remaining sugar mixture. Bring to a boil and continue to cook while stirring constantly until thick. Remove from heat. Pour filling into baked pastry shell. Make Meringue: In a large glass or metal bowl ... Whip egg whites until foamy. Add sugar gradually, and continue to whip until stiff peaks form. Spread meringue over pie, sealing the edges at the crust. Bake: Bake in preheated oven for 10 minutes, or until meringue is golden brown. This is our favorite recipe here at Granny's Pies. It has been enjoyed by pie fans for many years. It's Granny's favorite! We hope you'll find that this recipe is delicious and also easy to follow; it's a piece of cake pie! USER COMMENTS This is a very fun recipe to follow, because Grandma makes it sweet and simple. This pie is thickened with cornstarch and flour in addition to egg yolks, and contains no milk. - Emilie S. Q: What do you call an ape who loves pie? A: A meringue-utan. - Vickie K. This site can really engage my interest. Follow the recipe above and make it so! This pie is number one. - Jean-Luc Piecard LINKS Search for other lemon meringue pie recipes Home Copyright Â© 2012 Granny's Pies | A Granny's Pies Production | All rights reserved | Valid HTML5 Valid CSS