

### **CODE 1:**

```
<!DOCTYPE html>
<html lang="en">
<head>
<meta charset="UTF-8">
<meta name="viewport" content="width=device-width, initial-
scale=1.0">
<title>Document</title> </head>
<body>
<div class="my-container">
<h1 style="text-align: center;">Pizza</h1>

</div>
<br>
<div class="container">
<div class="section left">
<h3>Ingredients</h3>
<h4 style="color: #6b6767;">For the pizza crust:</h4>
<ul>
<li>2 cups of plain flour / maida</li>
<li>2 tablespoons and 1/4 teaspoon one sachet of instant or active
dry yeast (I use and recommend Fleischmann Yeast)</li>
<li>1 teaspoon of sugar</li>
<li>1 teaspoon of salt</li>
<li>2 tablespoons of olive oil</li>
<li>1/2 cup of warm water</li>
</ul>
<h4 style="color: #6b6767;">For the topping:</h4>
<ol>
<li>4 tablespoons canned tomato sauce</li>
<li>1 teaspoon dried basil leaves or oregano</li>
<li>1 cup grated mozzarella or a mix of mozzarella</li>
<li>1 tablespoon Sliced cherry tomatoes</li>
<li>1 tablespoons Optional: broccol</li>
</ol>
</div>
<div class="section right">
<h3>Recipe</h3>
<h4 style="color: #6b6767;">To make the pizza dough:</h4>
<ol>
<li>Combine all the ingredients and gently knead with fingertips
until a slightly sticky dough forms.</li>
<li>Place in an oiled bowl and turn the dough so the oil coats it.
</li>
<li>Cover with a damp kitchen towel and let it rise for about 20-25
mins or until doubled in volume</li>
<li>Punch down the dough and knead lightly until it forms a
ball</li>
```

<li>Transfer to a floured surface.</li>  
<li>Roll the dough into a circle or rectangle, flouring it as you go.</li>  
<li>You can also transfer straight to your baking tray and flatten with your fingertips until the pizza crust reaches your desired thickness. Use oiled fingertips to make this easier</li>  
</ol>  
<h4 style="color: #6b6767;">To make the topping and assemble:</h4>  
<ol>  
<li>Boil the tomato sauce with some water and basil / oregano and salt</li>  
<li>Let it cool and spread on the pizza dough</li>  
<li>Add grated cheese on top and follow it up with onions, broccoli, cherry tomatoes, onion, capsicum, etc</li>  
<li>Pre-heat oven to 375F / 200 C and bake for about 15-20 minutes or the pizza base turns a golden brown</li>  
<li>Slice and serve pizza hot with chilli flakes and ketchup</li>  
</ol>  
</div>  
</div>  
</body>  
</html>

### **CODE 2:**

```
<!DOCTYPE html>
<html lang="en">
<head>
<meta charset="UTF-8">
<meta name="viewport" content="width=device-width, initial-
scale=1.0">
<title>Chart plan</title> </head>
<body>
<div class="container">
<h1>Healthy Diet Chart</h1>
<table>
<thead>
<tr>
<th>Meal</th>
<th>Time</th>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
<th>Saturday</th>
<th>Sunday</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
```


<td>7:00 AM</td>
<td>Cheela (2) + Raita (1 cup)</td>
<td>Aloo Paratha (2) + Raita (1 cup)</td>
<td>Chapati (2) + Daal (1 cup)</td>
<td>Veg. Poha (1 cup) + Raita (1/2 cup)</td>
<td>Aloo Paratha (2) + Raita (1 cup)</td>
<td>Veg Upma (1 cup) + Raita (1/2 cup)</td>
<td>Chapati (2) + Daal (1 cup)</td>
</tr>
<td>Mid-Morning Snack</td>
<td>10:00 AM</td>
<td>Fruit Salad (1 cup) + Tender Coconut Water (1 glass)</td>
<td>Fruit Salad (1 cup)</td>
<td>Fruit Salad (1 cup) + Tender Coconut Water (1 glass)</td>
<td>Fruit Salad (1 cup) + Tender Coconut Water (1 glass)</td>
<td>Tender Coconut Water (1 glass)</td>
<td>Fruit Salad (1 cup) + Tender Coconut Water (1 glass)</td>
<td>Fruit Salad (1 cup) + Tender Coconut Water (1 glass)</td>
</tr>
<td>Lunch</td>
<td>1:00 PM</td>
<td>1 cup rajma + 1 cup boiled rice + 2 chapatti + salad</td>
<td>1 cup moong dal + 1 cup bhindi + 2 chapatti + salad</td>
<td>1 cup rajma + 1 cup gobhi aloo + 1 cup cucumber raita + 1 cup rice + 1 chapatti + onion salad</td>
<td>1 cup white chana + palak paneer + 1 cup rice + 1 chapatti + salad</td>
<td>1 cup soy bean curry + 1 cup tinda vegetable + 2 chapatti + salad</td>
<td>1 cup rajma + 1 cup rice + salad</td>
<td>Chapati (2) + Kofta (1 cup)</td>
</tr>
<td>Afternoon Snack</td>
<td>4:00 PM</td>
<td>Tea/ Coffee (1 cup) + Papri Chat (1 cup)</td>
<td>Tea/ Coffee (1 cup) + Boiled Chana Chat (1 cup)</td>
<td>Tea/ Coffee (1 cup) + Aloo Chat (1 cup)</td>
<td>Tea/ Coffee (1 cup) + Mur-mure Chat (1 cup)</td>
<td>Tea/ Coffee (1 cup) + Boiled Chana Chat (1 cup)</td>
<td>Tea/ Coffee (1 cup) + Papri Chat (1 cup)</td>
<td>Tea/ Coffee (1 cup) + Aloo Chat (1 cup)</td>
</tr>
<td>Dinner</td>
<td>7:00 PM</td>
<td>Chapati (2) + Mustard Greens (1 cup)</td>
<td>Chapati (2) + Jeera Aloo (1 cup)</td>
<td>Chapati (2) + Mix Veg.</td>
<td>Chapati (2) + Mustard Greens (1 cup)</td>

```
<td>Chapati (2) + Bottle Gourd Curry (1 cup)</td>
<td>Chapati (2) + Matar n Mushroom Curry (1 cup)</td>
<td>Carrot Sticks, Hummus</td>
</tr>
</tbody>
</table>
</div>
</body>
</html>
```

OUTPUT:

file D:\Dirya/practical/index1.html
☆

### Pizza



**Ingredients**

For the pizza crust:

- 2 cups of plain flour / maida
- 2 tablespoons and 1/4 teaspoon one sachet of instant or active dry yeast (1 use and recommend Fleischmann Yeast)
- 1 teaspoon of sugar
- 1 teaspoon of salt
- 2 tablespoons of olive oil
- 1/2 cup of warm water

**Recipe**

To make the pizza dough:

1. Combine all the ingredients and gently knead with fingertips until a slightly sticky dough forms.
2. Place in an oiled bowl and turn the dough so the oil coats it.
3. Cover with a damp kitchen towel and let it rise for about 20-25 mins or until doubled in volume.
4. Punch down the dough and knead lightly until it forms a ball.
5. Transfer to a floured surface.
6. Roll the dough into a circle or rectangle, flouring it as you go.
7. You can also transfer straight to your baking tray and flatten with your fingertips until the pizza crust reaches your desired thickness. Use oiled fingertips to make this easier.

**Ingredients**

For the pizza crust:

- 2 cups of plain flour / maida
- 2 tablespoons and 1/4 teaspoon one sachet of instant or active dry yeast (1 use and recommend Fleischmann Yeast)
- 1 teaspoon of sugar
- 1 teaspoon of salt
- 2 tablespoons of olive oil
- 1/2 cup of warm water

For the topping:

1. 4 tablespoons canned tomato sauce
2. 1 teaspoon dried basil leaves or oregano
3. 1 cup grated mozzarella or a mix of mozzarella
4. 1 tablespoon Sliced cherry tomatoes
5. 1 tablespoons Optional: broccoli

**Recipe**

To make the pizza dough:

1. Combine all the ingredients and gently knead with fingertips until a slightly sticky dough forms.
2. Place in an oiled bowl and turn the dough so the oil coats it.
3. Cover with a damp kitchen towel and let it rise for about 20-25 mins or until doubled in volume.
4. Punch down the dough and knead lightly until it forms a ball.
5. Transfer to a floured surface.
6. Roll the dough into a circle or rectangle, flouring it as you go.
7. You can also transfer straight to your baking tray and flatten with your fingertips until the pizza crust reaches your desired thickness. Use oiled fingertips to make this easier.

To make the topping and assemble:

1. Boil the tomato sauce with some water and basil / oregano and salt
2. Let it cool and spread on the pizza dough
3. Add grated cheese on top and follow it up with onions, broccoli, cherry tomatoes, onion, capsicum, etc.
4. Pre-heat oven to 375F / 200 C and bake for about 15-20 minutes or the pizza base base turn a golden brown
5. Slice and serve pizza hot with chilli flakes and ketchup

Chat plan

file D:\Dirya/practical/index2.html

### Healthy Diet Chart

Meal	Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Breakfast	7:00 AM	Cheela (2) + Raita (1 cup)	Aloo Paratha (2) + Raita (1 cup)	Chapati (2) + Dhal (1 cup)	Veg. Poha (1 cup) + Raita (1/2 cup)	Aloo Paratha (2) + Raita (1 cup)	Veg. Upma (1 cup) + Raita (1/2 cup)	Chapati (2) + Dhal (1 cup)
Mid-Morning Snack	10:00 AM	Fruit Salad (1 cup) + Tender Coconut Water (1 glass)	Fruit Salad (1 cup)	Fruit Salad (1 cup) + Tender Coconut Water (1 glass)	Fruit Salad (1 cup) + Tender Coconut Water (1 glass)	Tender Coconut Water (1 glass)	Fruit Salad (1 cup) + Tender Coconut Water (1 glass)	Fruit Salad (1 cup) + Tender Coconut Water (1 glass)
Lunch	1:00 PM	1 cup rajma + 1 cup boiled rice + 2 chapatti + salad	1 cup moong dal + 1 cup bhindi + 2 chapatti + salad	1 cup rajma + 1 cup gobbu aloo + 1 cup cucumber raita + 1 cup rice + 1 chapatti + onion salad	1 cup white chana + palak paneer + 1 cup rice + 1 chapatti + salad	1 cup soy bean curry + 1 cup tinda vegetable + 2 chapatti + salad	1 cup rajma + 1 cup rice + salad	Chapati (2) + Kofla (1 cup)
Afternoon Snack	4:00 PM	Tea/ Coffee (1 cup) + Papri Chat (1 cup)	Tea/ Coffee (1 cup) + Boiled Chana Chat (1 cup)	Tea/ Coffee (1 cup) + Aloo Chat (1 cup)	Tea/ Coffee (1 cup) + Murr-mur Chat (1 cup)	Tea/ Coffee (1 cup) + Boiled Chana Chat (1 cup)	Tea/ Coffee (1 cup) + Papri Chat (1 cup)	Tea/ Coffee (1 cup) + Aloo Chat (1 cup)
Dinner	7:00 PM	Chapati (2) + Mustard Greens (1 cup)	Chapati (2) + Jeera Aloo (1 cup)	Chapati (2) + Mix Veg.	Chapati (2) + Mustard Curry (1 cup)	Chapati (2) + Bottle Gourd Curry (1 cup)	Chapati (2) + Matar n Mushroom Curry (1 cup)	Carrot Sticks, Hummus