

Laboratorijska vježba 2 - HTML

Vježba 1. Instaliranje Notepad++ softwera

1. Uraditi download i instalaciju Notepad++ ili Atom softverskog alata (ukoliko je potrebno)
2. Dodati extenzije u softwer (Notepad++)
Plugins -> Plugins Manager (Dodati XML Tools)

Vježba 2. Kreirati stranicu nazvanu Example Caffee

1. Kreirati fajl index.html, i snimiti u folder ExampleCafee
2. Dodati u dokument osnovne HTML elemente: <html> , <head>, <title> i <body> elemente.
<!DOCTYPE html>

```
<html>
  <head>
    <title> Example Cafe - community cafe in Newquay, Cornwall, UK </title>
  </head>
  <body>
  </body>
</html>
```

Cijela stranica je sadržana u <html> elementu. <html> element može sadržavati samo dva elementa: <head> i <body>.

3. Popuniti <body> stranicu sa paragrafima i naslovima

```
<body>

  <h1>EXAMPLE CAFE</h1>
  <p> Welcome to example cafe. We will be developing this site
throughout the book.</p>
  <h2>A community cafe serving home cooked, locally sourced, organic
food</h2>
  <p> With stunning views of the ocean, Example Cafe offers the perfect
environment to unwind and recharge the batteries. </p>
  <p> Our menu offers a wide range of breakfasts, brunches and lunches,
including a range of vegetarian options. </p>
  <p>Whether you sip on a fresh, hot coffee or a cooling smoothie, you never
need to feel rushed - relax with friends or just watch the world go by. </p>
  <h2>This weekend's special brunch</h2>
  <p> This weekend, our season of special brunches continues with scrambled
egg on an English muffin. Not for the faint-hearted, the secret to these eggs is
that they are made with half cream and cooked in butter, with no more than
four eggs in the pan at a time. </p>
</body>
```

EXAMPLE CAFE

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With stunning views of the ocean, Example Cafe offers the perfect environment to unwind and recharge the batteries.

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This weekend's special brunch

This weekend, our season of special brunches continues with scrambled egg on an English muffin. Not for the faint-hearted, the secret to these eggs is that they are made with half cream and cooked in butter, with no more than four eggs in the pan at a time.

Vježba 3. Building Example Caffee – kreiranje liste, editing teksta, boje

1. Kreirati fajl recipe.html i snimiti u folder ExampleCafee
2. Dodati „skeleton“ u dokument: <html> , <head>, <title> i <body> elemente.

```
<!DOCTYPE html>
<html>
  <head>
    <title> Example Cafe - community cafe in Newquay, Cornwall, UK </title>
  </head>
  <body>
    <h1 >EXAMPLE CAFE</h1 >
  </body>
</html>
```

3. Dodati <body>

```
<body>
  <h1 >EXAMPLE CAFE</h1 >
  <h1 style="background-color:#C0C0C0">WroxRecipes - World's Best Scrambled Eggs
</h1>
  <h2 style="background-color:#C0C0C0"> Ingredients </h2>
  <h2 style="background-color:red"> Instructions </h2>
</body >
```

4. Dodati detaljno objašnjenje o receptu (iza <h1 style="background-color:#C0C0C0">WroxRecipes - World's Best Scrambled Eggs </h1>)

```
<p> I adapted this recipe from a book called
      <cite cite="http://www.amazon.com/exec/obidos/tg/detail/-
/0864119917/">Sydney Food</cite> by Bill Grainger. Ever since tasting
these eggs on my 1 <sup> st </sup> visit to Bill's restaurant in Kings
Cross, Sydney, I have been after the recipe. I have since transformed
it into what I really believe are the <em> best </em> scrambled eggs
I have ever tasted. </p>
      <p> This recipe is what I call a <q>very special breakfast</q>; just look at
the ingredients to see why. It has to be tasted to be believed. </p>
```

5. Dodati listu sastojaka recepta (iza <h2 style="background-color:#C0C0C0"> Ingredients </h2>)

```
<p> The following ingredients make one serving: </p >
  <ul>
    <li>2 eggs</li >
    <li> 1 tablespoon of butter (10g) </li>
    <li> 1/3 cup of cream <i>(2 3/4 fl ounces) </i> </li>
    <li> A pinch of salt </li >
    <li>Freshly milled black pepper</li>
    <li> 3 fresh chives (chopped) </li>
```


6. Dodati instrukcije (iza drugog <h2 style="background-color:red"> Instructions </h2>)

 Whisk eggs, cream, and salt in a bowl.

 Melt the butter in a non-stick pan over a high heat <i>(taking care not to burn the butter)</i>

 Pour egg mixture into pan and wait until it starts setting around the edge of the pan (around 20 seconds).

 Using a wooden spatula, bring the mixture into the center as if it were an omelet, and let it cook for another 20 seconds.

 Fold contents in again, leave for 20 seconds, and repeat until the eggs are only just done.

 Grind a light sprinkling of freshly milled pepper over the eggs and blend in some chopped fresh chives.

<p> You should only make a maximum of two servings per frying pan. </p>

WroxRecipes - World's Best Scrambled Eggs

I adapted this recipe from a book called *Sydney Food* by Bill Grainger. Ever since tasting these eggs on my 1st visit to Bill's restaurant in Kings Cross, Sydney, I have been after the recipe. I have since transformed it into what I really believe are the *best* scrambled eggs I have ever tasted.

This recipe is what I call a "very special breakfast"; just look at the ingredients to see why. It has to be tasted to be believed.

Ingredients

The following ingredients make one serving:

- 2 eggs
- 1 tablespoon of butter (10g)
- 1/3 cup of cream (2 3/4 fl ounces)
- A pinch of salt
- Freshly milled black pepper
- 3 fresh chives (chopped)

Instructions

1. Whisk eggs, cream, and salt in a bowl.
2. Melt the butter in a non-stick pan over a high heat (*taking care not to burn the butter*)
3. Pour egg mixture into pan and wait until it starts setting around the edge of the pan (around 20 seconds).
4. Using a wooden spatula, bring the mixture into the center as if it were an omelet, and let it cook for another 20 seconds.
5. Fold contents in again, leave for 20 seconds, and repeat until the eggs are only just done.
6. Grind a light sprinkling of freshly milled pepper over the eggs and blend in some chopped fresh chives.