A1: Revising Assignment Instructions

LIFT-1003 Summative Assessments – LO3.7 – Arlin Schaffel – August 21, 2023

Problematic Instructions

The below instructions are for an assignment from MULT 120. I have included the Rubric below the assignment instructions.

Assignment 6.1- Create Web Pages

By now, you should have more than enough ammunition to complete the following!

Instructions:

1. Create a Web page using a simple text editor. Use hand coding only!
2. Your web page will be a ransom note to your instructor. This is just in fun, so please keep it humorous.
3. Be sure to include the following.
    - proper page structure - including all the required document tags
    - a title
    - a variety of visually distinct areas using the all the tags covered so far - (paragraphs, line breaks, various heading sizes, horizontal rules, blockquotes, two types of emphasis)
    - your demands - in an unordered list
    - instructions - in an ordered list
4. Check your spelling and grammar.
5. Give the assignment a carefully considered, descriptive name.
6. Submit the assignment to this assignment drop box.

Check the rubric to earn the best possible mark: Assessments >> Rubrics.

Rubric 6.1 – Create Web Pages

Basic HTML Document Tags /5

- correct !doctype
- open close html
- open close head
- open close title, title specified
- open close body

Organizational HTML Tags /5

- paragraph tags correctly used
- variety of heading sizes correctly used.
- horizontal rule correctly used.
- blockquote correctly used.
- 2 types of emphasis correctly used.

Demands and Instructions /5

- Unordered list of demands. Unordered list correctly formatted.
- Ordered list of instructions. Ordered list correctly formatted.

Total Points: /15
Final Mark: /5

Revised Assignment Instructions

Below is an updated version of the problematic assignment and rubric. The language has been simplified, and the focus of the assignment has changed. (A ransom note does not feel appropriate, for several reasons.) "Web Page" has been replaced with "webpage" for consistency across the rest of the course content. Required HTML elements have been listed up front. A goal has been specified and a rubric has been created with specific criteria. Code of conduct was added, as is a requirement to include in all assignments in our program.

Assignment 6.1- Create a Webpage for a Sourdough Bread Recipe

Goal

In this Learning Outcome, you were introduced to **HyperText Markup Language (HTML).**

In industry you will often be provided with content that needs to be **converted to HTML**. In this assignment you will take a recipe from a **.txt** document and convert it into a properly formatted **.html** document.

Ensure that you are using **coding best practices** to keep your code **organized** and **readable**.

Instructions:

1. Download the sourdough bread recipe .txt file *here*.
2. Create a webpage using **HTML** for the sourdough bread recipe.
3. Ensure that you use the following **HTML elements**:
   - required elements - <html>, <head>, <title>, <body>
   - text elements - <p>, <h1>, <h2>, <h3>, <em>, <strong>
   - line elements - <hr>,
   - image elements - <img>
   - list elements - , <ul>,
   - table elements - <table>, <tr>, <td>, <th>
4. Use an **HTML validator** and fix any errors.
   - W3C Markup Validation Service: https://validator.w3.org/

Example

Once completed, your website will look something like this:

Easy No Knead Sourdough Bread Recipe

An easy Sourdough Bread recipe that rises overnight and bakes in the morning. A simple flexible recipe, made with a sourdough starter that can be adapted to your needs.

There are many ways to make sourdough bread. If you are very new to bread baking, you may be wondering WHAT IS SOURDOUGH BREAD? In the simplest terms, it is bread made without commercial yeast,
but rather a sourdough starter instead. The starter is what makes the bread rise. The sourdough starter is made 5 to 8 days before using and then it is stored in your fridge and fed weekly.

Prep Time	Cook Time	Total Time	Yield
25 Minutes	13 Hours	13 Hours 25 Minutes	1 Loaf

Required Utensils and Bakeware

- Bread baker or 4-6qt dutch oven
- High temp parchment paper
- Measuring cups
- Large mixing bowl
- Sharp knife or scissors
- Kitchen towel
- Kitchen scale

Ingredients

- 4 cups (520 grams) organic white bread flour
- 2 tbps (12 grams) fine sea salt
- 1 7/8 cups (385 grams) filtered water
- 1/3cup (90 grams) sour dough starter

    Optional Additions

- Extra flour for dusting
- Seeds for flavouring: poppy, fennel, chia, flax, etc

How to Make Sourdough Bread

Scroll down for detailed instructions

1. In a large mixing bowl, stir flours and salt together
2. In a small bowl, mix sourdough starter and water together
3. Pour the starter water into the flour bowl and mix with a fork until flour is fully incorporated
4. Let rest 15 minutes. Stretch the dough in the bowl. Repeat 15 minutes later
5. Cover and let rest on the kitchen counter overnight for 8-14 hours. (65-70 F)
6. In the morning, stretch, fold and shape dough
7. Place in a parchment-lined bowl, let rise for 1 hour in the refrigerator
8. Score
9. Bake for 35 minutes at 500F

Detailed Instructions

8am: Twelve hours before mixing your dough, feed your sourdough starter, leaving it out on the counter making sure it doubles i size within 6-8 hours.

8pm: Weigh the flour in a medium bowl, then add salt, spices, seeds. Mix starter and water in a small bowl until cloudy and well mixed. Pour the starter-water into flour
incorporating all the flour using a fork or wood spoon. It should be a thick, shaggy, heavy, sticky dough. Mix for about 1-2 minutes using and cover with a wet kitchen towel and let rest 15 minutes.

8:20pm: Do the first set of stretches and folds. With one wet hand pull the dough from one side and stretch it upward, then fold i up and over to the center of the dough. Quarter turn the bowl and repeat,
stretching up and folding it over the middle, repeat for about 30 seconds or until the dough gets firm and resists. Cover, rest, and repeat the process 15 minutes later. Then turn the dough over in the bowl.

8:35pm: Proof overnight, at room temp. Cover the bowl with plastic wrap, wax wrap, or a damp kitchen towel and place it on your kitchen counter for 8-12 hours.

6-8am: Check the dough in the morning. The dough should have expanded, with a slight springy dome to the top line a high-side bowl with parchment.

7-9am: Let dough sit in the refrigerator for one hour while the oven preheats.

Bake

Cool for 1 to 4 hours.

Store the bread wrapped in a kitchen towel for 1 to 2 days then move to a ziploc bag.

Enjoy the process,
Sylvia Fontaine

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Rubric 6.1 – Create Web Pages

Criteria	Exceptional – 2 pt	Developing Well – 1 pt	Below Standards – 0 pt	
HTML & Required Elements	Your HTML is organized, error free, well formatted, and indented properly. <html>, <head>, <title>, <body> are all included properly.	Minor issues including missing elements, code errors, formatting issues, or poor indentation.	Several minor issues or no attempt.	/2
Text Elements	All text elements are included at least once and are coded correctly with no errors. This includes <p>, <h1>, <h2>, <h3>, <em>, <strong>	Minor issues including missing elements, code errors, formatting issues, or poor indentation.	Several minor issues or no attempt.	/2
Line & Image Elements	All line and image elements are included at least once and are coded correctly with no errors. This includes <hr>, , <img>	Minor issues including missing elements, code errors, formatting issues, or poor indentation.	Several minor issues or no attempt.	/2
List Elements	All list elements are included at least once and are coded correctly with no errors.	Minor issues including missing elements, code errors, formatting issues, or poor indentation.	Several minor issues or no attempt.	/2

	This includes , ,			
Table Elements	All list elements are included at least once and are coded correctly with no errors. This includes , ,	Minor issues including missing elements, code errors, formatting issues, or poor indentation.	Several minor issues or no attempt.	/2
Validation	HTML is valid with no errors when run through an HTML validator such as **W3C Markup Validation Service:** https://validator.w3.org/	Minor issues including missing elements, code errors, formatting issues, or poor indentation.	Several minor issues or no attempt.	/2