

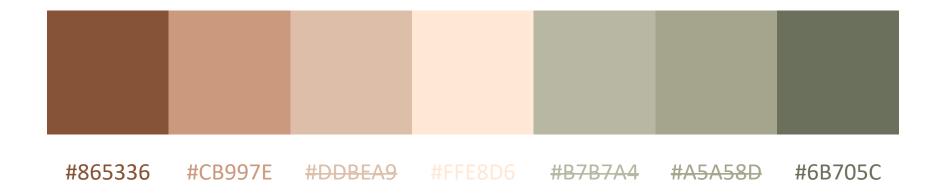


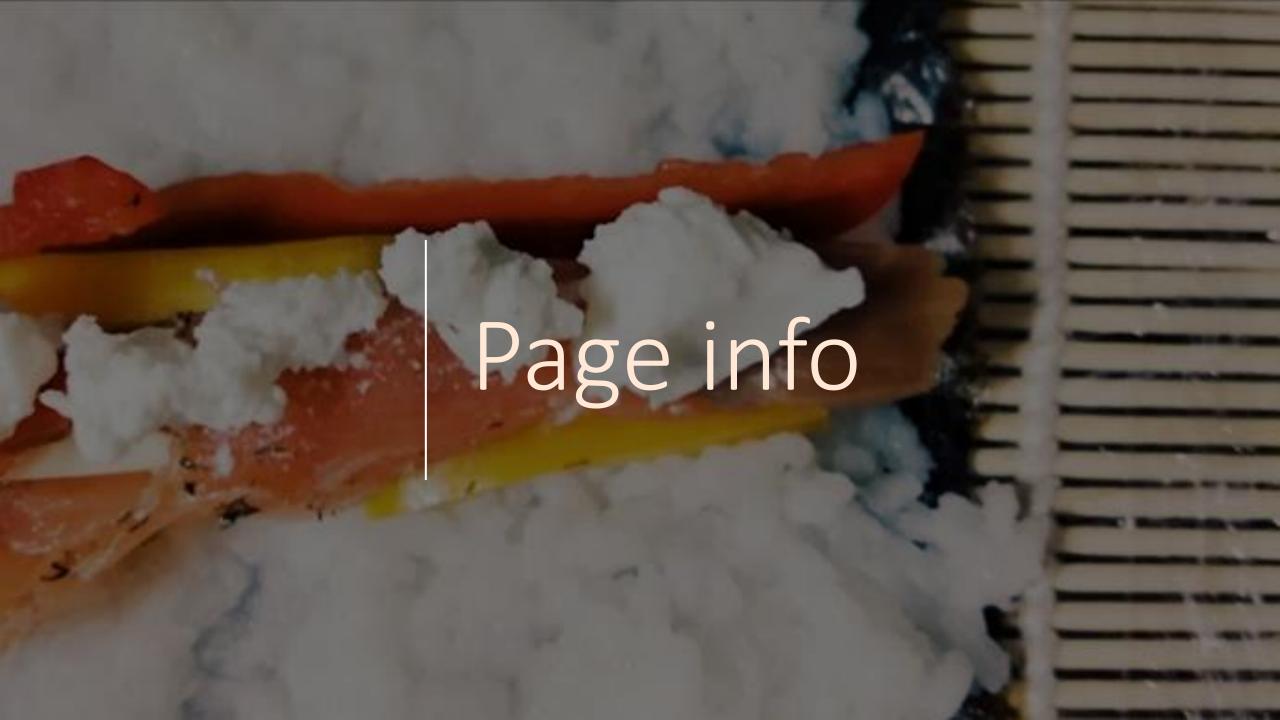
University Student @ the kitchen

- As the main theme of this static web page, it was chosen: "University Student @ the kitchen: 101".
- While studying at FEUP, I found myself concerned to maintain balanced and nourishing eating habits, which I must promptly conciliate with my academic and personal life.
- This subject provides content to build the HTML and CSS code which altogether will result in a web site and its static pages.

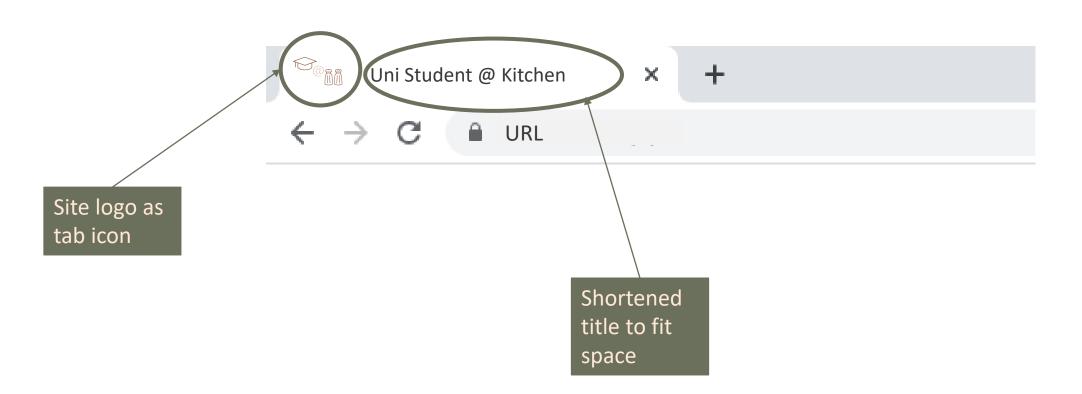


Color palette





Web Page Info

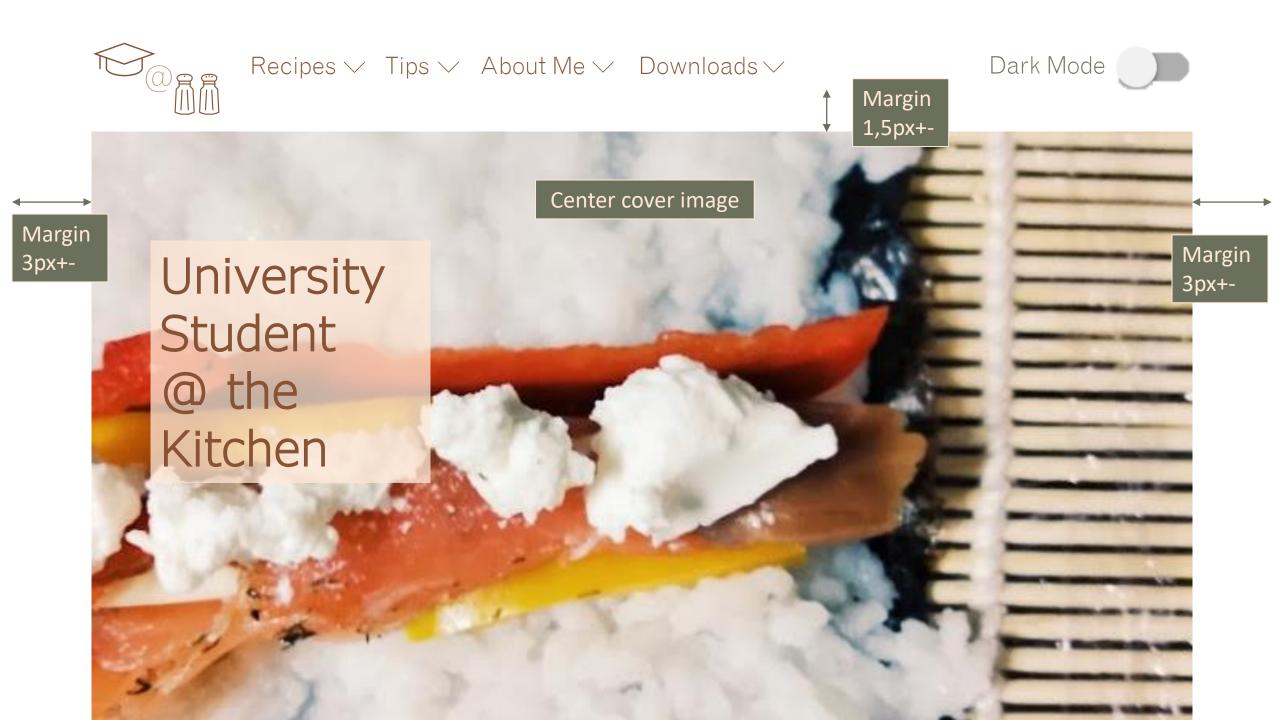


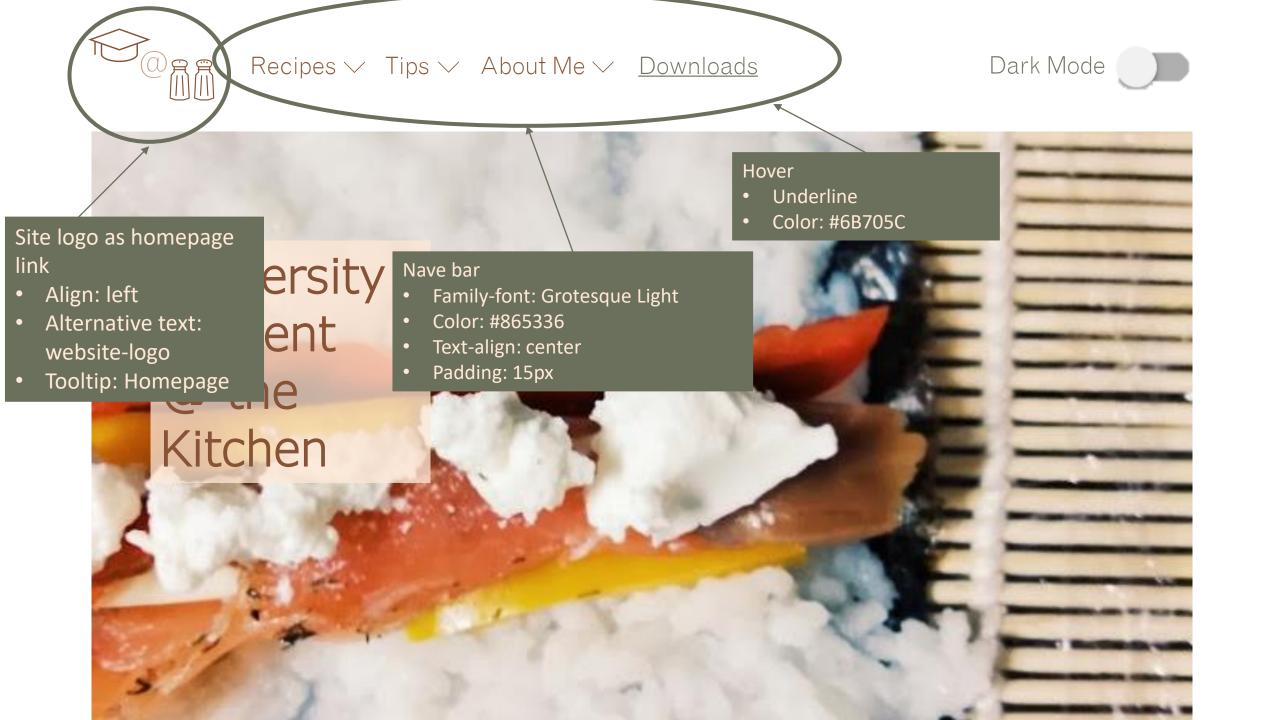


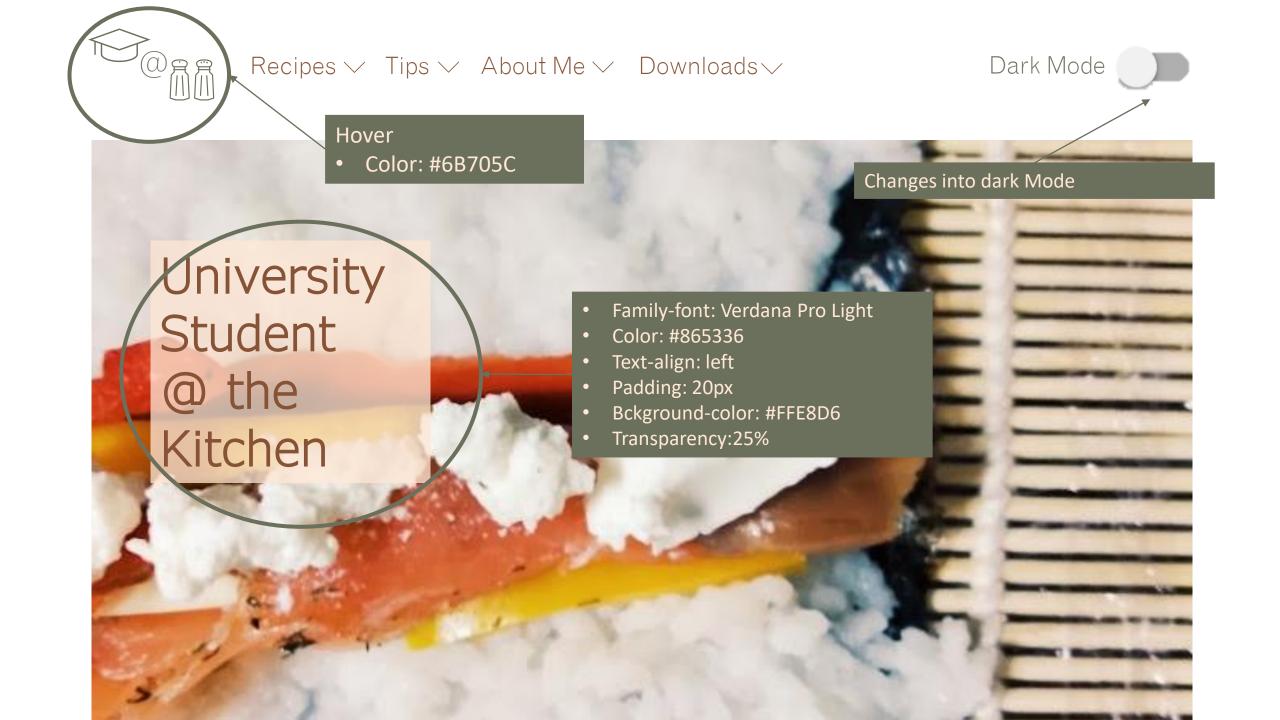






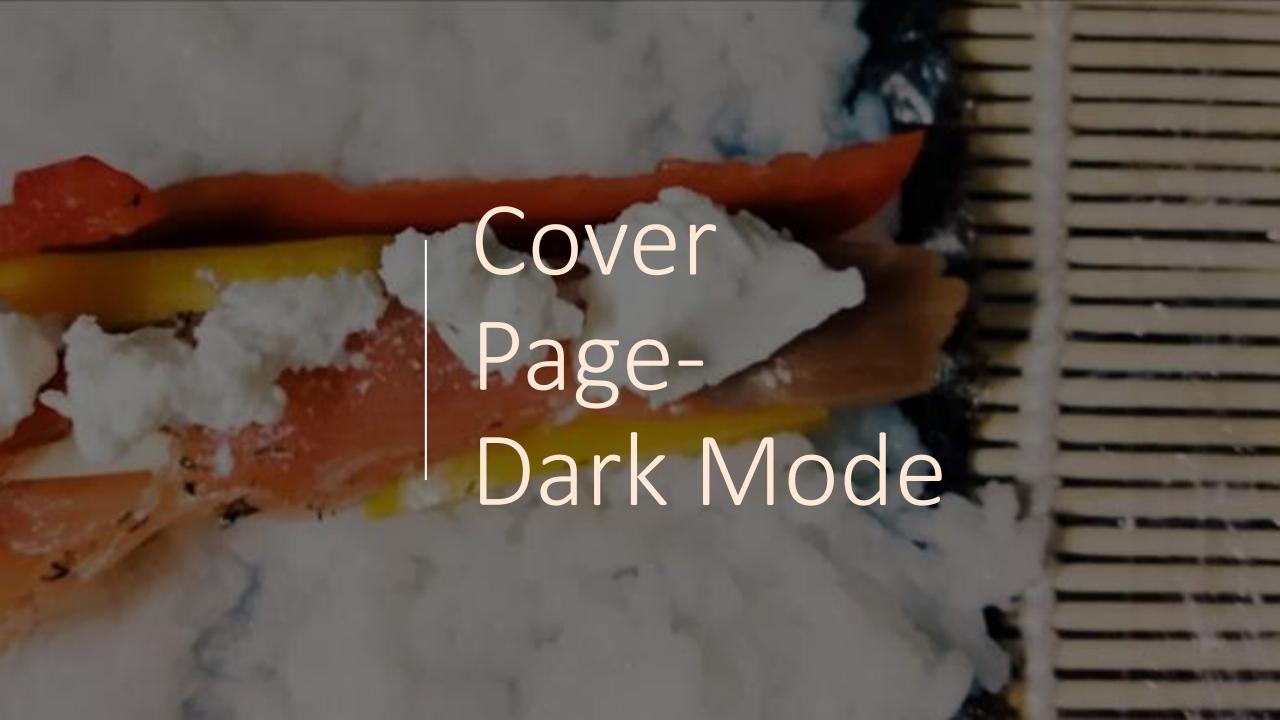








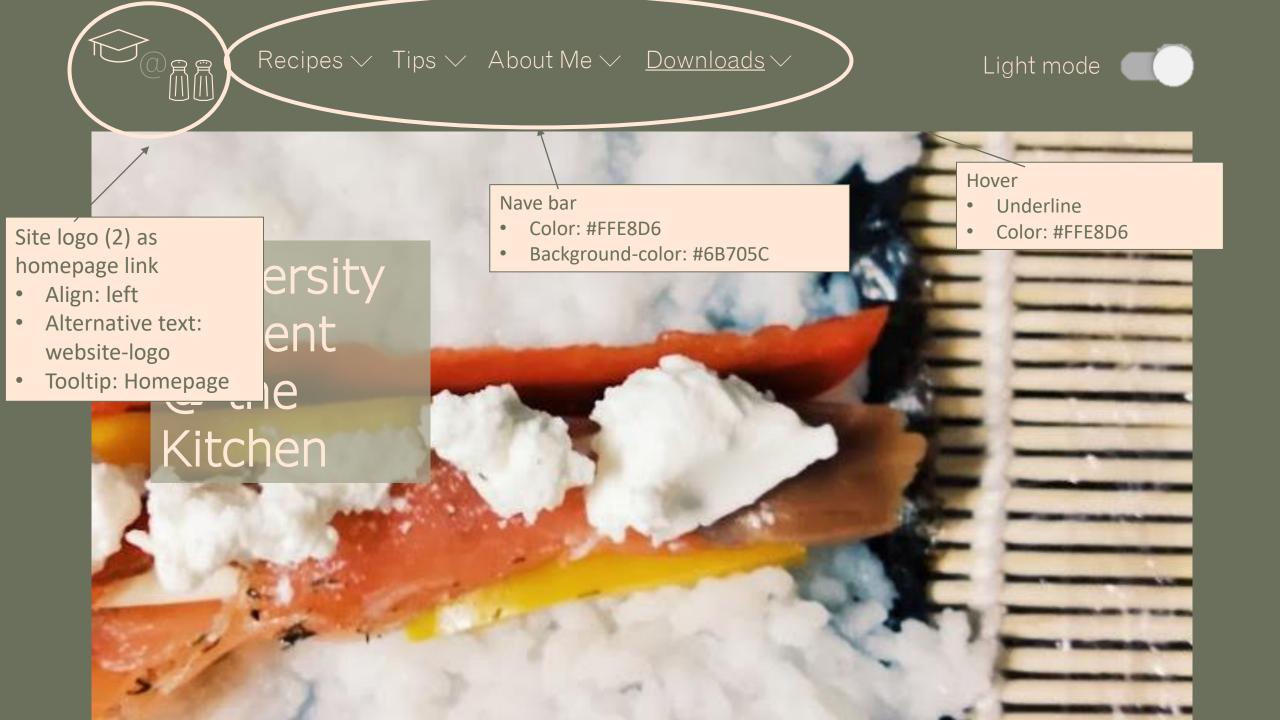
When a uni student tries to balance healthy eating habits, academic responsibilities and personal life, anything can happen. Here, there's a sneak pic at the colourful (hopefully) meals, for those looking for inspiration. Meanwhile, a foodie is growing strong.











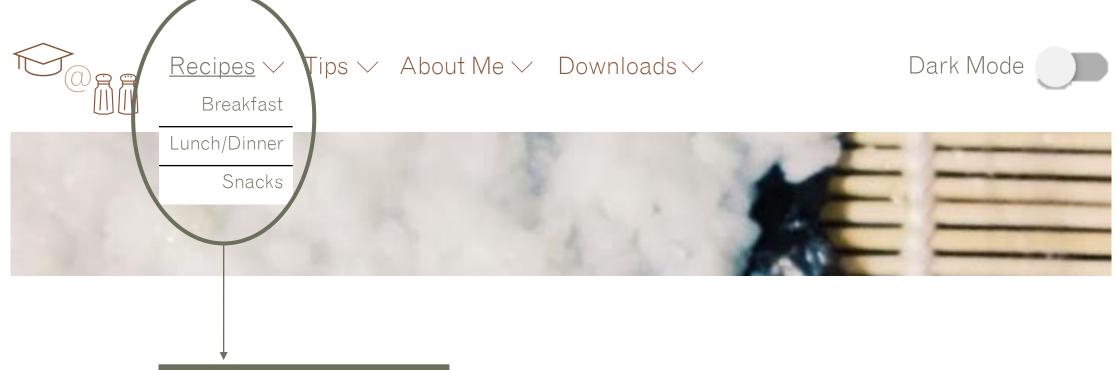






When a uni student tries to balance healthy eating habits, academic responsibilities and personal life, anything can happen. Here, there's a sneak pic at the colourful (hopefully meals, for those looking for inspiration.





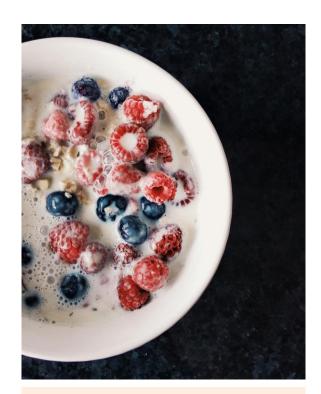
Hover "recipes"

- Dropdown menu
- Background-color: #ffffff
- Color: #6B705C





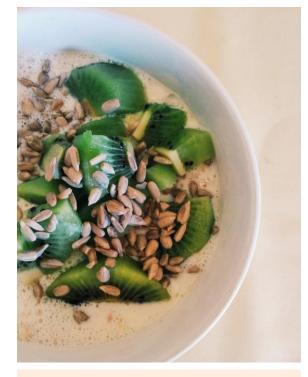
Breakfast



Oatmeal with Blueberries and raspberries



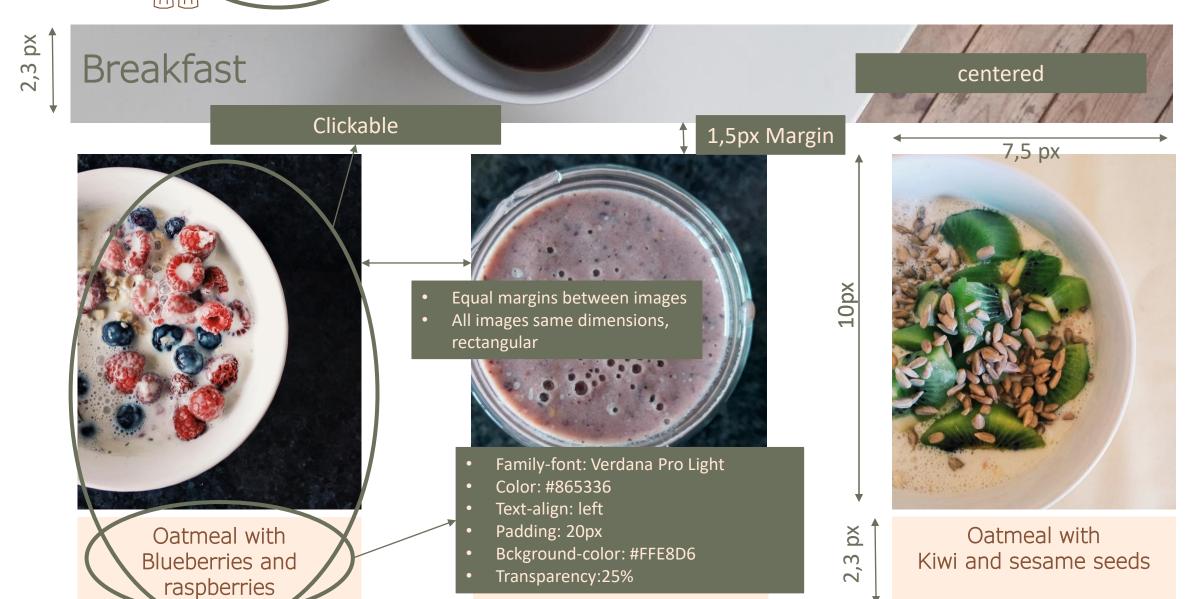
Red Fruits Smoothie



Oatmeal with Kiwi and sesame seeds

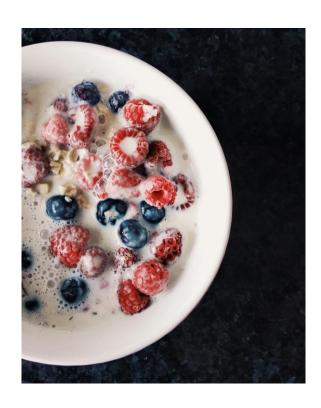
Active: strong







Breakfast



Oatmeal with Blueberries and raspberries

5mins (1)



Ingredients

- ≈ 200ml Vegetal milk
- ② cups oatmeal

Preparation

- Marm the milk
- let berries defrost
- Add the oatmeal
- Let it soften
- ** Add berries



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Breakfast

Align left ¼ width Proportional height



Oatmeal with Blueberries and raspberries

raspberries

5mins 🗓

Ingredients

200ml Vegetal milk

½ cup Frozen blueberries and raspherries

2 cups oatmeal

Preparation

Warm the milk

Let berries defrost

Manager Add the oatmeal.

Let it soften

Add berries

Family-font: Verdana Pro Light

• Color: #865336

Text-align: left and right

Padding: 5px

Bckground-color: #FFE8D6

Transparency:25%

Family-font: Grotesque LightColor: #865336

Text-align: leftBckground-color: #FFE8D6

Transparency:25%

Unordered List icons: graduation caps and salt&pepper

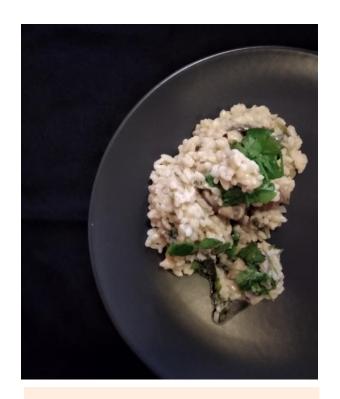




Lunch and Dinner



Braised veggies



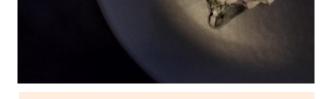
Mushrooms' risotto



Summer Salad



Braised veggies



Mushrooms' risotto



Summer Salad



Egg and humus sandwich



Shrimp and spinach pasta



"Bolognese" beef and mushrooms



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Tips



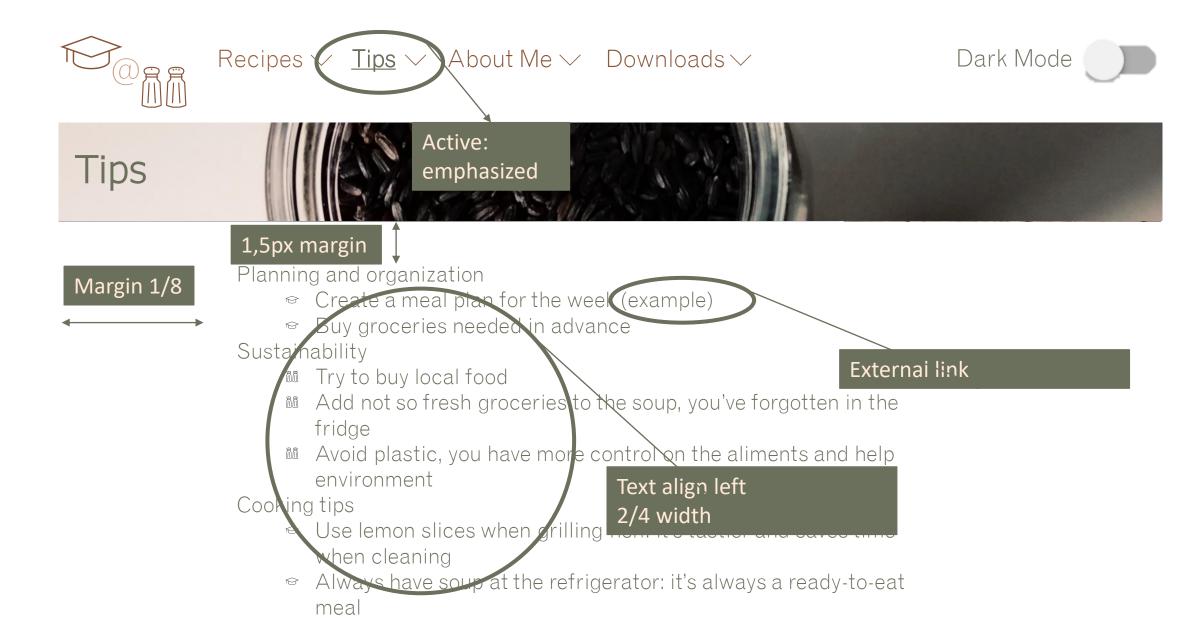
- © Create a meal plan for the week (example)
- Buy groceries needed in advance

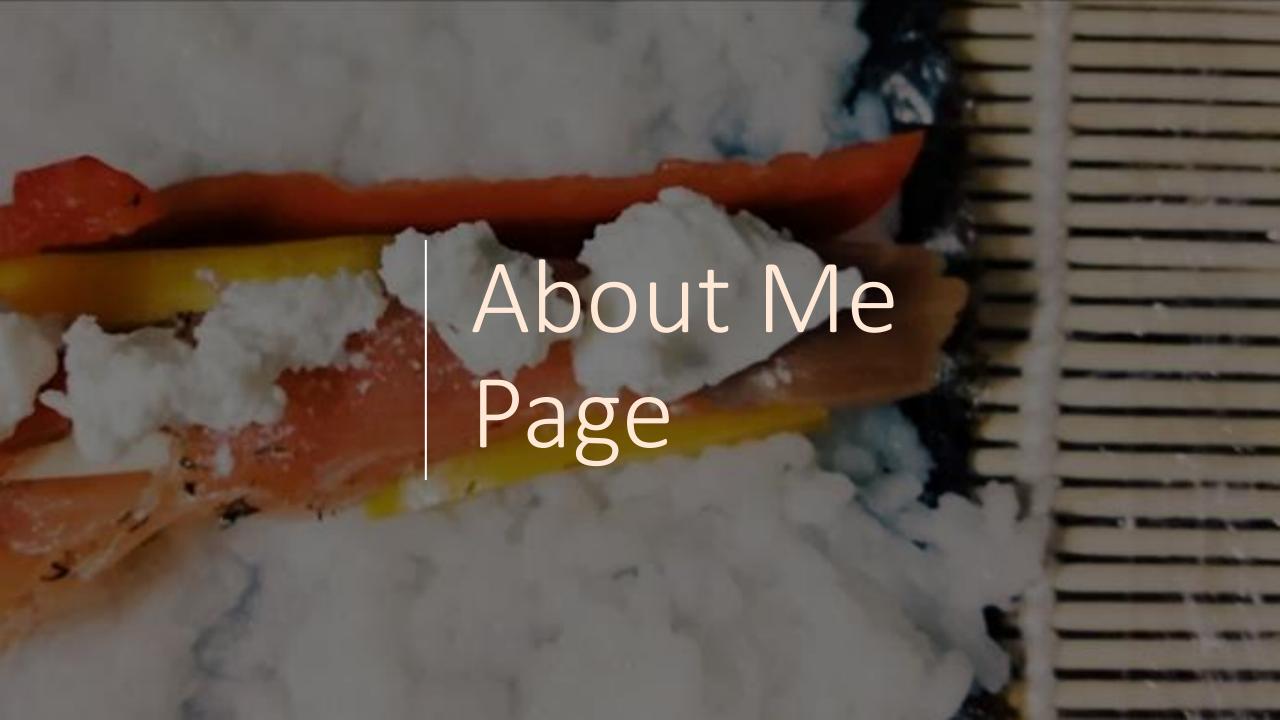
Sustainability

- Try to buy local food
- Add not so fresh groceries to the soup, you've forgotten in the fridge
- Avoid plastic, you have more control on the aliments and help environment

Cooking tips

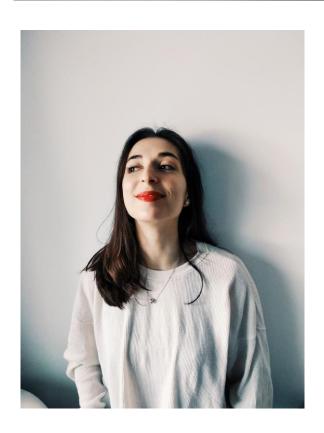
- Use lemon slices when grilling fish: it's tastier and saves time when cleaning
- Always have soup at the refrigerator: it's always a ready-to-eat meal







About Me



Education

- Some info
- Some info
- Some Info

Interests

- 8 Some interest
- 5 Some interest
- 5 Some interest

