

Instructor: Ryan Achzet

Woodbury University  
Project Process Book

**Marineh Markarian**

**April 27, 2016**

## > **Webdesign I**

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> Exercise 1

**Red Velvet Molten Chocolate Lava Cakes with Chocolate Ganache Center**

**Ingredients:**

- 4 ounces bittersweet chocolate, chopped
- 1/4 cup unsalted butter
- 1 1/2 cups all-purpose flour
- 1/2 cup granulated sugar
- 1 large egg
- 1/2 cup buttermilk
- 1/2 cup granulated sugar
- 1/2 cup sour cream
- 1-2 teaspoons red food coloring (I really like the gel colors!)
- Whipped cream, whipped cream or ice cream, for serving (optional)

**Ganache:**

- 1/2 cup cream (about 3/4 cup semi-sweet chocolate chips)
- 1/2 cup coarsely chopped dark or heavy cream
- 1/2 cup coconut flakes
- 1/2 teaspoon vanilla extract

**Instructions:**

1. Preheat the oven to 350 degrees F. In a microwave safe bowl add the chocolate and coconut milk (or heavy cream). Microwave on high for 30 second intervals, stirring between each until melted. Once melted stir in the vanilla extract. Cover and place in the fridge.
2. Grease 6 (4 ounce) ramekins or 6 (8 ounce) ramekins and place on a baking sheet.
3. Heat the chocolate and butter together over low in a small saucepan, stirring until just melted. Which is easily to make sure it does not burn. Remove from the heat and stir in the flour and salt until smooth.
4. Add the eggs to a large mixing bowl. Using an electric mixer beat the eggs until they are pale in color, about four minutes. Add the vanilla extract and food coloring and until combined. Pour in the melted chocolate mixture and use a rubber spatula or wooden spoon to fold the chocolate into the eggs until just combined. Divide the mixture among the prepared ramekins.
5. Now grab your ganache from the fridge and spoon about 1-2 heaping teaspoons of ganache (you will see it all right into the center of the ramekins). Use a spoon to scoop the red velvet mixture over the ganache. Cover the ramekins and place in the fridge for 15 minutes.
6. Meanwhile preheat the oven to 350 degrees F. After 15 minutes remove from the fridge and place in the oven. Bake for 10-20 minutes (10 minutes for 4 ounce ramekins and 18 minutes for 6 ounce ramekins). Loosen the edges of the cakes with a butter knife and turn out onto plates. Serve immediately with whipped cream or vanilla ice cream. I also added some toasted coconut, shaved chocolate and pomegranate arils.

Citation: <http://www.halfbakedharvest.com/red-velvet-molten-chocolate-lava-cakes-chocolate-ganache-center/>

**Click here for more info**

last update from ryan.



> Exercise 2

**Red Velvet Molten Chocolate Lava Cakes with Chocolate Ganache Center**



**Click**

| Prep             | Cook       | Total      |
|------------------|------------|------------|
| time: 15 minutes | 15 minutes | 45 minutes |

> Exercise 3

## Request Recipes

First Name

Last Name

Email Address

Date of Birth

Gender  
 Female  Male

Address  
Street Address   
Suite / Apt. Number   
City   
State    
Zip   
Comments

> Exercise 4

## Request Recipes

First Name

Last Name

Email Address

Date of Birth

Gender  
 Female  Male

Address  
Street Address   
Suite / Apt. Number   
City   
State    
Zip   
Comments

Thank You For Submitting Your Request!

[Back](#)

Red Velvet Molten Chocolate Lava Cakes with Chocolate Ganache Center



Red Velvet Molten Chocolate Lava Cakes with Chocolate Ganache Center

Instructions:  
1. Preheat oven to 350 degrees F (175 degrees C).  
2. In a medium bowl, whisk together flour, baking powder, and salt.  
3. In another bowl, beat together butter, sugar, and eggs until well combined.  
4. Add the dry ingredients to the wet ingredients and mix until just combined.  
5. Drop the batter by spoonfuls onto a baking sheet. Bake for 12-15 minutes or until a toothpick inserted into the center of a cake comes out clean.  
6. Let the cakes cool for 5-10 minutes before serving.  
7. To serve, use a small spoon to drizzle melted chocolate over the top of each cake. Serve immediately.

Time: 15 min  
Prep: 10 min  
Cook: 10 min

[Click here for Recipe](#)

Source: <http://www.allrecipes.com/recipe/red-velvet-molten-chocolate-lava-cakes-with-chocolate-ganache-center>

Red Velvet Molten Chocolate Lava Cakes with Chocolate Ganache Center

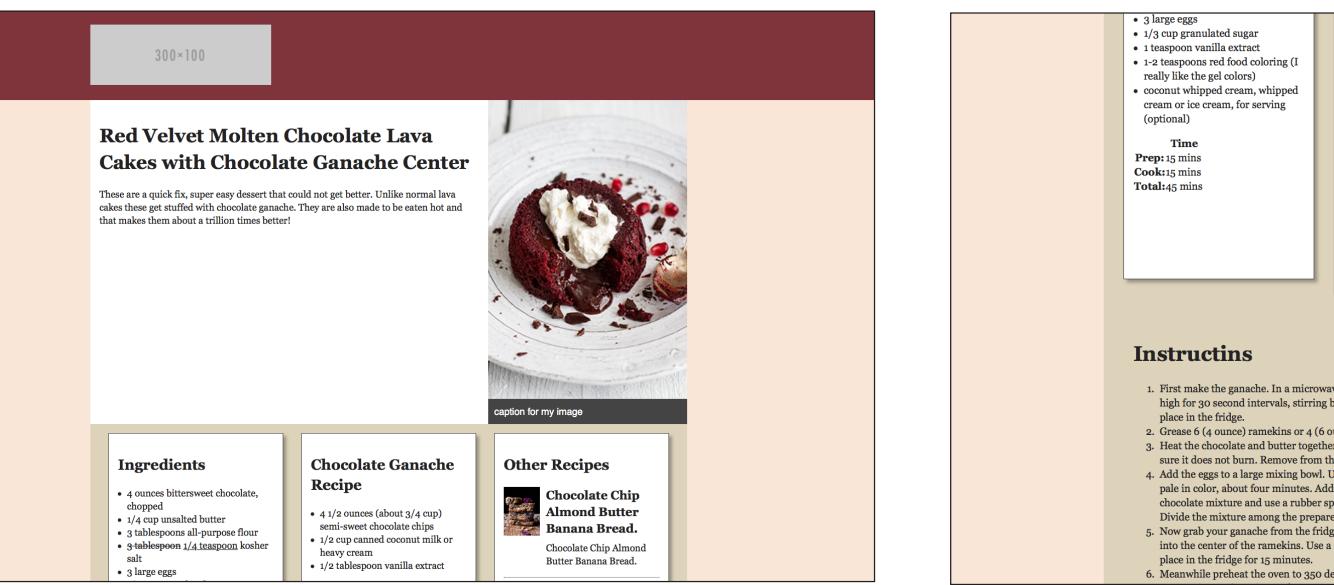
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Prep: 10 min  
Cook: 10 min

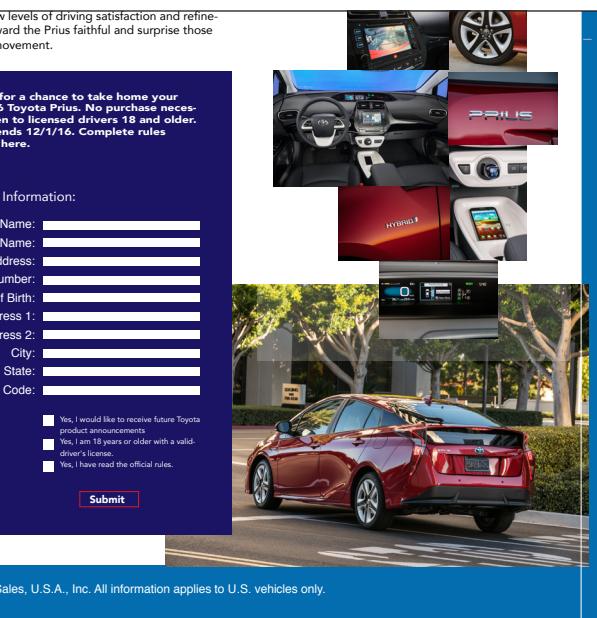
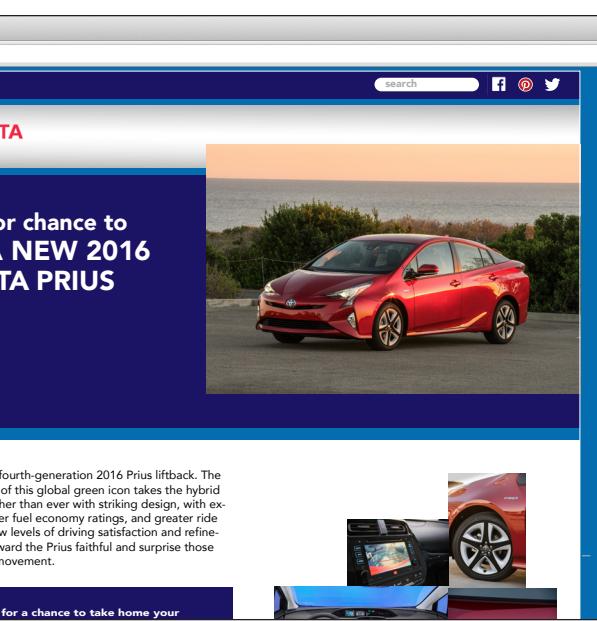
[Click here for Recipe](#)

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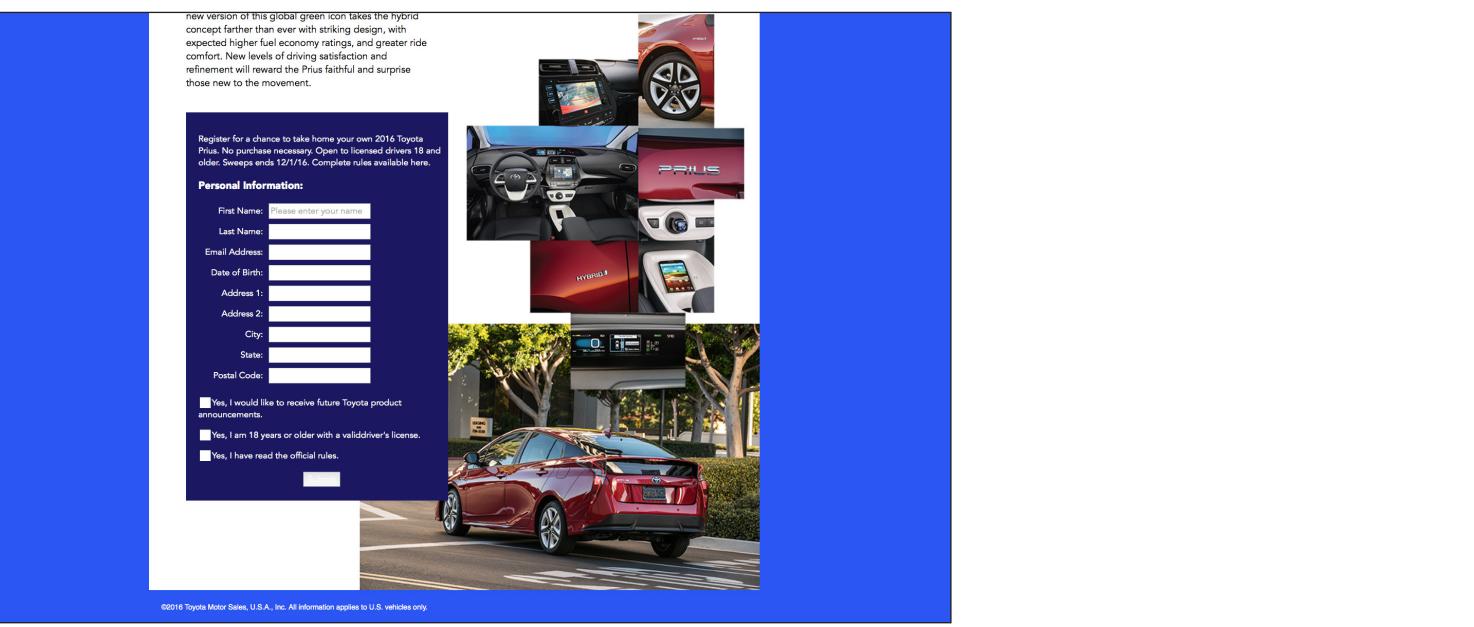
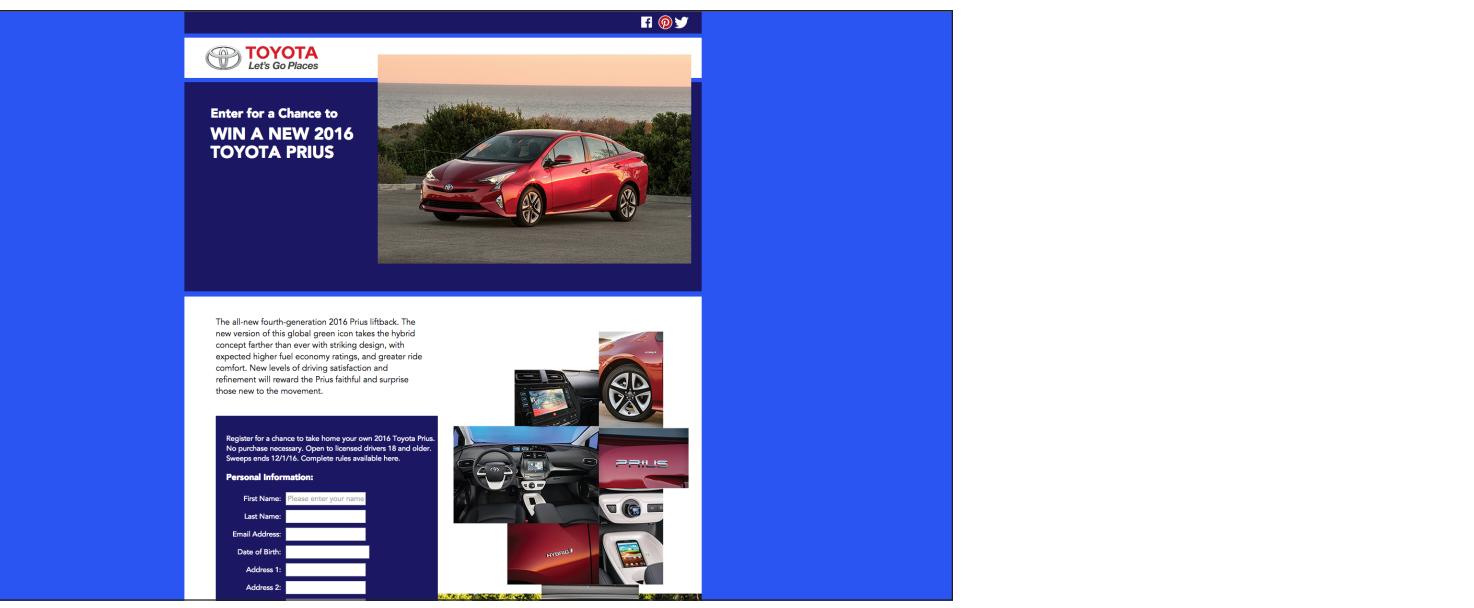
## > Exercise 5



## > Speed Project Design



#### > Speed project



#### > Restaurant website

##### Introduction

In this project we were instructed to build a website for a restaurant. I chose to redesign the website for Cafe Santorini, which is a mediteranian cusine restaurant located in Pasadena, CA. My design objective is to reflect the warm atmosphere of the restaurant while inform the user about what the restauant offers.

Purchase a Gift card  
Always the perfect gift, our gift card is just what mom, dads and bestfriends want.

Senders Name:

Senders Address:  City:  State:  Zip:

Amount:

Email:   
Phone:

Recipients Name:   
Recipients Address:  City:  State:  Zip:

Style Type 3

#### > Restaurant Website

##### Style Types

Purchase a Gift card  
Always the perfect gift, our gift card is just what mom, dads and bestfriends want.

Senders Name:

Senders Address:  City:  State:  Zip:

Amount:

Email:   
Phone:

Recipients Name:   
Recipients Address:  City:  State:  Zip:

Style Type 1

Café Santorini

I am doing my website for a restaurant called Café Santorini, in Pasadena, CA.

Marineh Markarian

Website research

Café Snatorini

I am doing my website for a restaurant called Café Santorini, in Pasadena, CA.

Café Snatorini opened in Pasadena in June 1993. It is located in a historic brick

building in downtown Pasadena. Café Santorini, offers Mediterranean food,

including grilled meats, seafood dishes and different choices of pastas and

appetizers. It includes both an indoor and an outdoor dining area located on the

balcony of the second floor. The café has an intimate and cozy setting, while the

outdoor patio offers a romantic roof-top dining experience. Café Santorini also

includes a full bar with an array of wine choices. A part of the café is the Roccoco

Room, which offers a banquet facility, accommodating 150 people. This facility is

appropriate for corporate or personal celebrations.

I think the original website of Café Santorini is very old style and I would like

to improve the look of it. I would like to give it a Mediterranean look while keeping

the Romantic look of the website. My intention is to make the website more modern

while at the same time offer the customers with the information they will be

needing. I think the original website does not offer a very good and clear navigation.

I would like to develop the website to make it more organized with more tabs and

topics. A gallery of images that show the viewer a summary of the selection of the

food which gives the basic introduction of what customers should expect.

Purchase a Gift card  
Always the perfect gift, our gift card is just what mom, dads and bestfriends want.

Senders Name:

Senders Address:  City:  State:  Zip:

Amount:

Email:   
Phone:

Recipients Name:   
Recipients Address:  City:  State:  Zip:

Style Type 2

Purchase a Gift card  
Always the perfect gift, our gift card is just what mom, dads and bestfriends want.

Senders Name:

Senders Address:  City:  State:  Zip:

Amount:

Email:   
Phone:

Recipients Name:   
Recipients Address:  City:  State:  Zip:

Style Type 1

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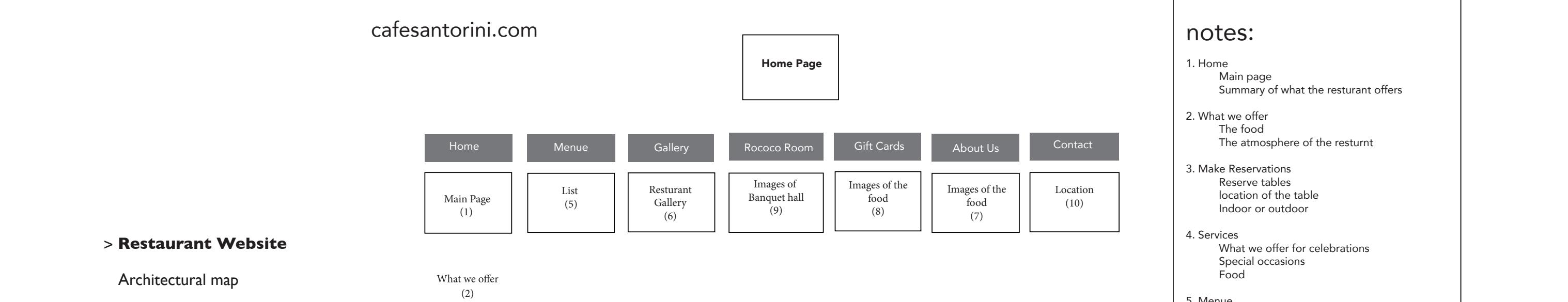
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cafesantorini.com



Home Page

Home

Main Page  
(1)

Menue

List  
(5)

Gallery

Restaurant  
Gallery  
(6)

Rococo Room

Images of  
Banquet hall  
(9)

Gift Cards

Images of the  
food (8)

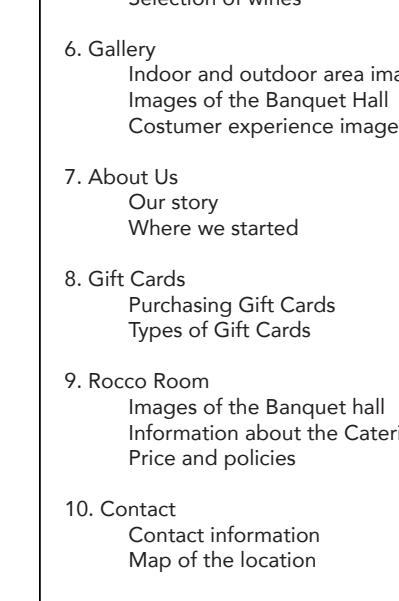
About Us

Images of the  
food (7)

Contact

Location  
(10)

What we offer  
(2)

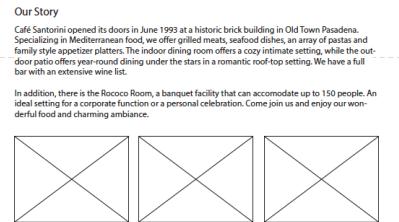
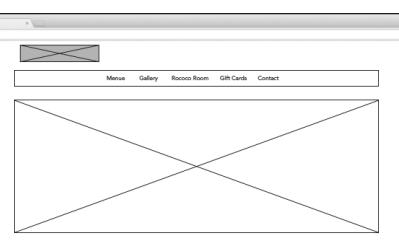
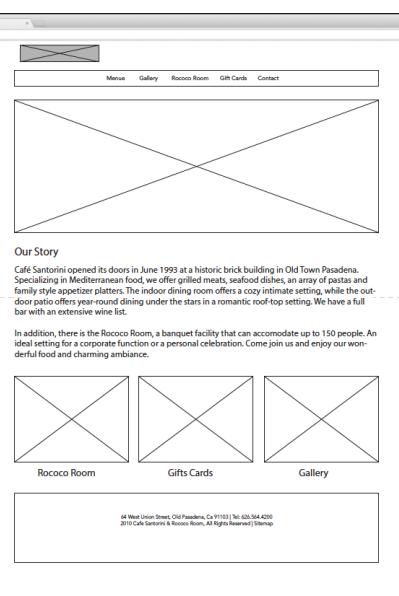


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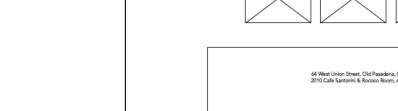
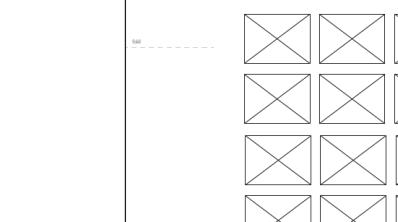
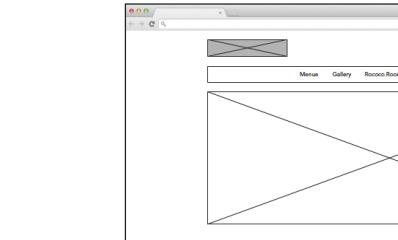
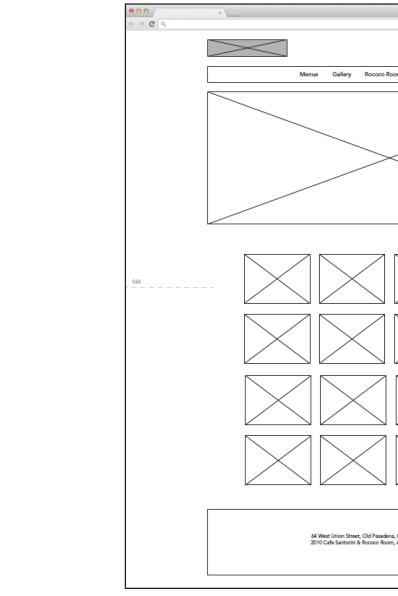
1. Home  
Main page  
Summary of what the restaurant offers
2. What we offer  
The food  
The atmosphere of the resturnt
3. Make Reservations  
Reserve tables  
location of the table  
Indoor or outdoor
4. Services  
What we offer for celebrations  
Special occasions  
Food
5. Menue  
List of the food  
List of the drinks  
Selection of wines
6. Gallery  
Indoor and outdoor area images  
Images of the Banquet Hall  
Customer experience images
7. About Us  
Our story  
Where we started
8. Gift Cards  
Purchasing Gift Cards  
Types of Gift Cards
9. Rocco Room  
Images of the Banquet hall  
Information about the Catering  
Price and policies
10. Contact  
Contact information  
Map of the location

**> Resturant Website**

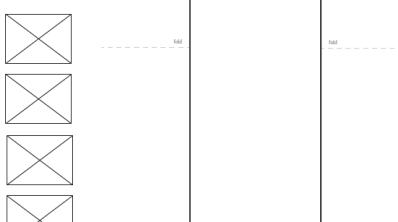
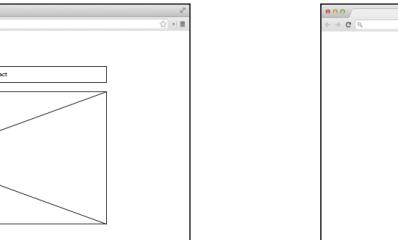
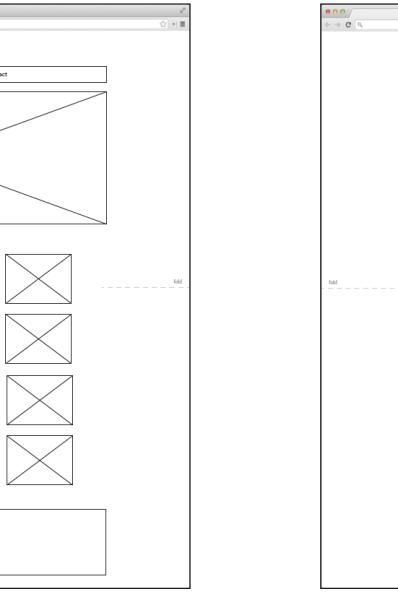
Wire Frames



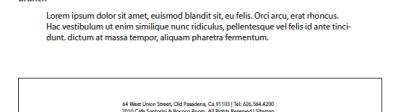
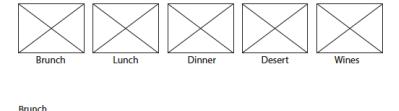
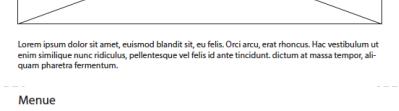
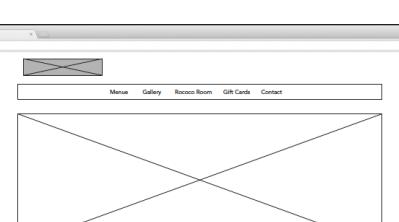
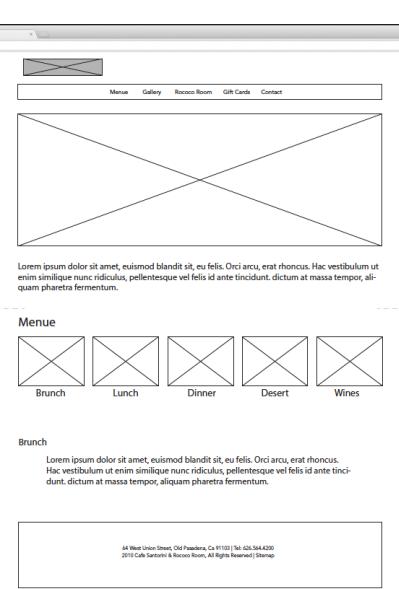
44 West Union Street, Old Pasadena, CA 91102 Tel: 626.794.4200  
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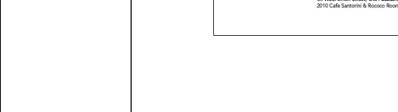
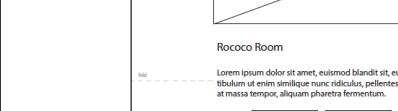
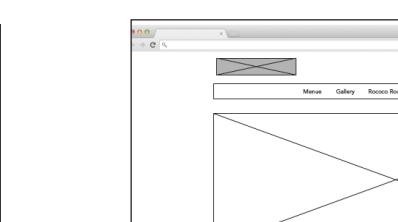
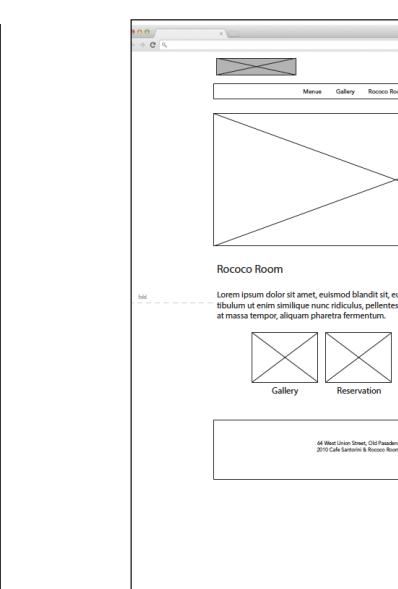
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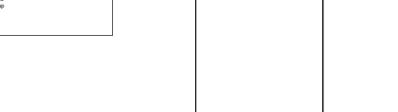
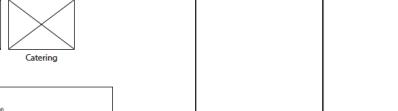
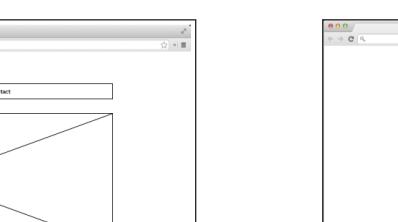
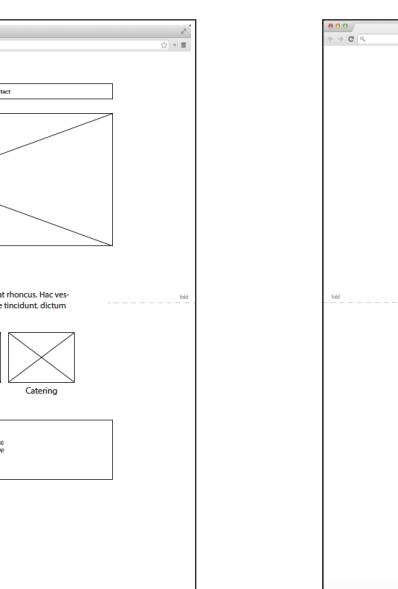
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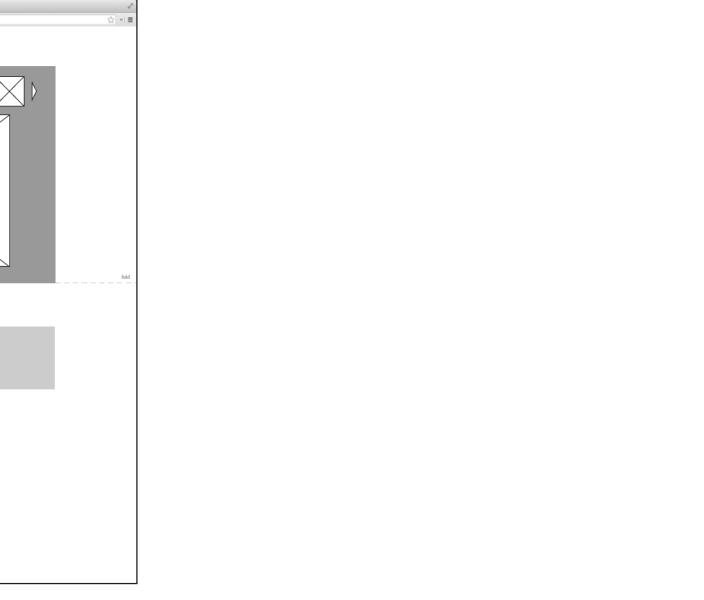
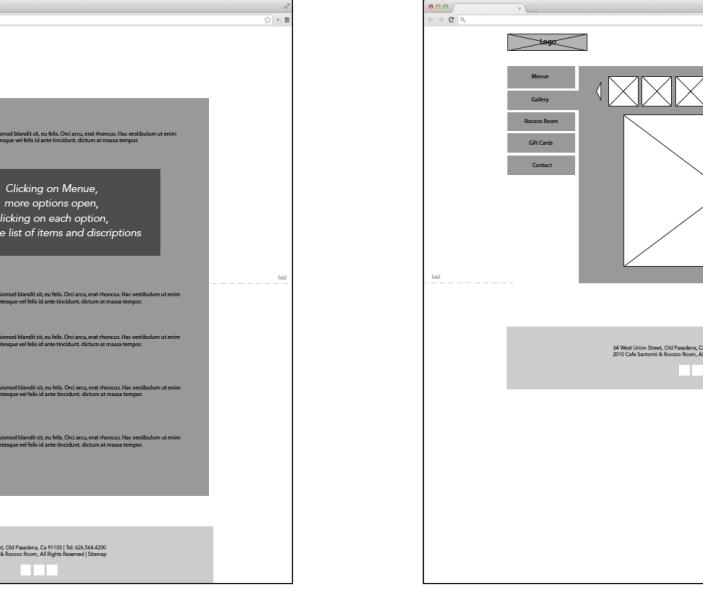
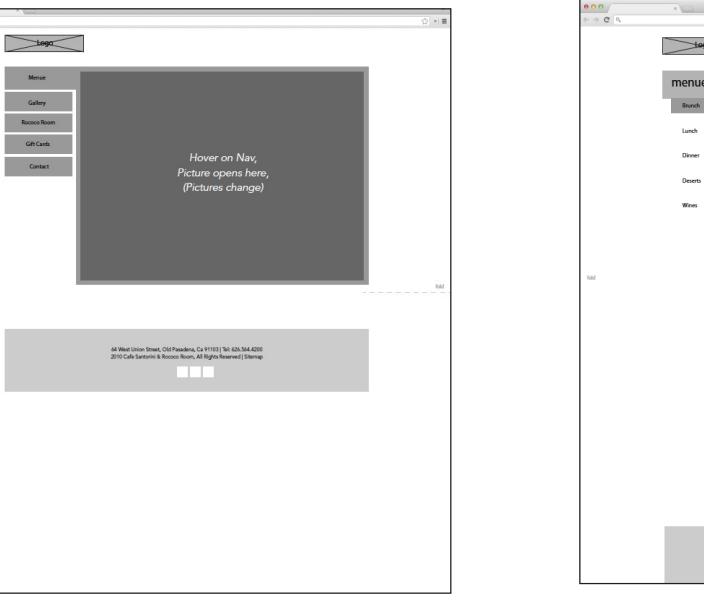
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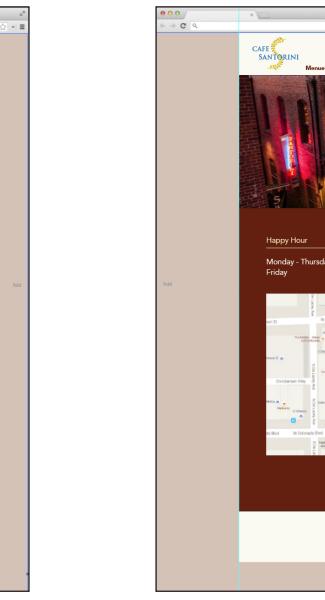
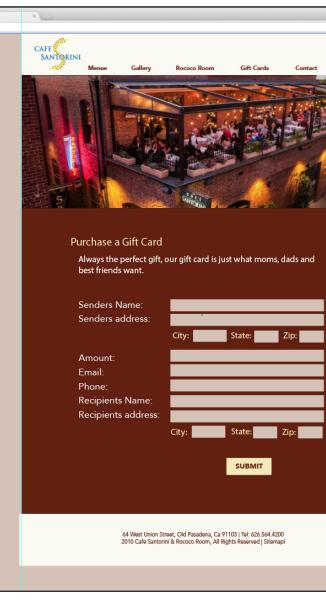
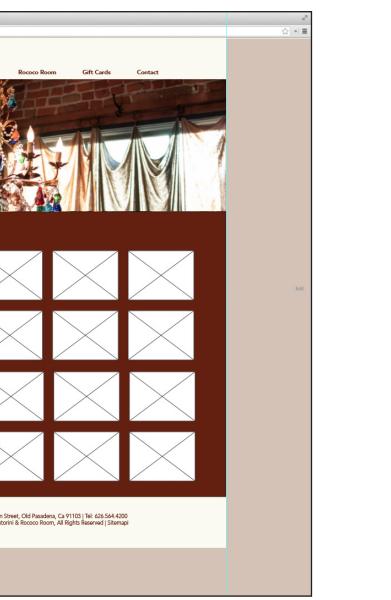
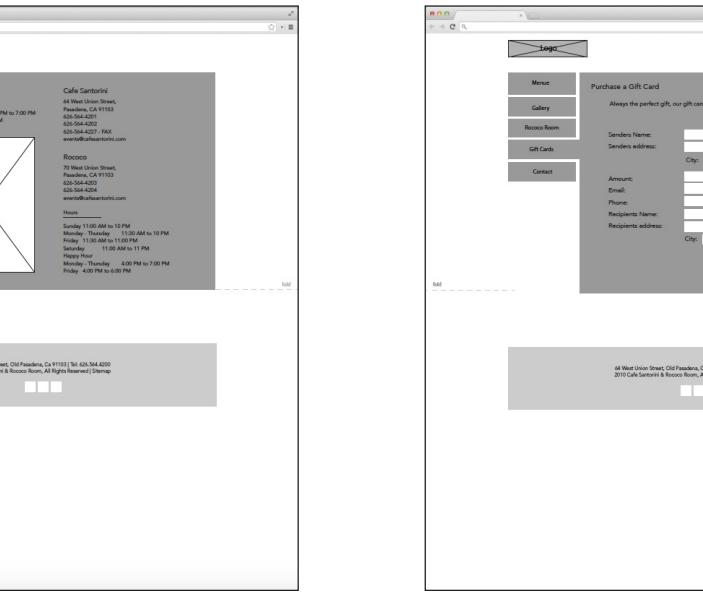
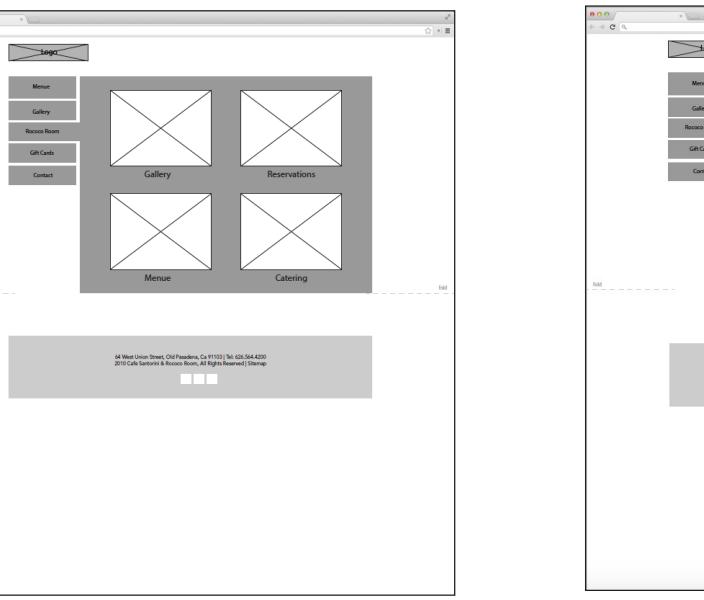
## > Restaurant Website

Wire Frames

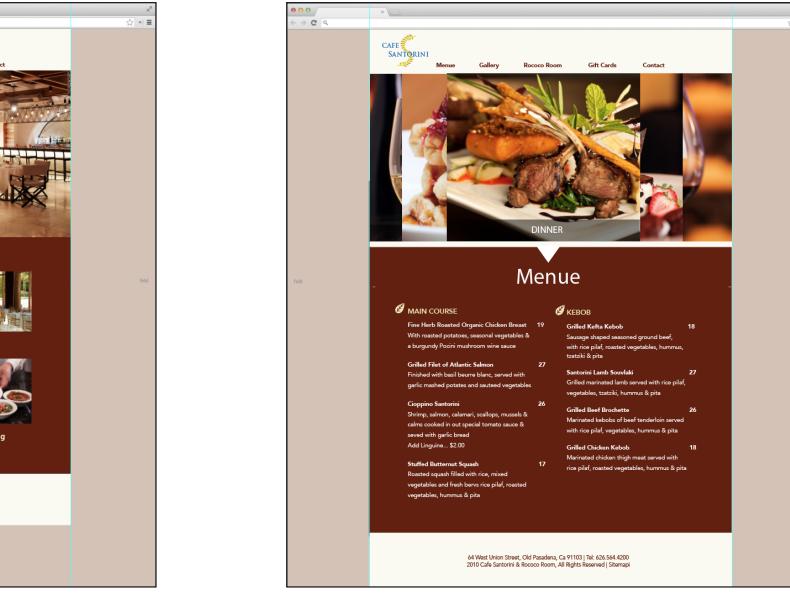
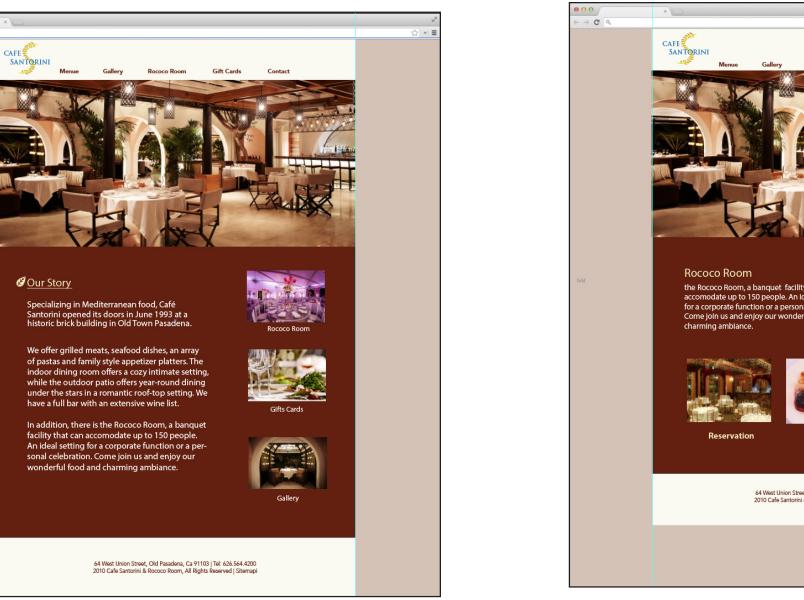


## > Restaurant Website Layout

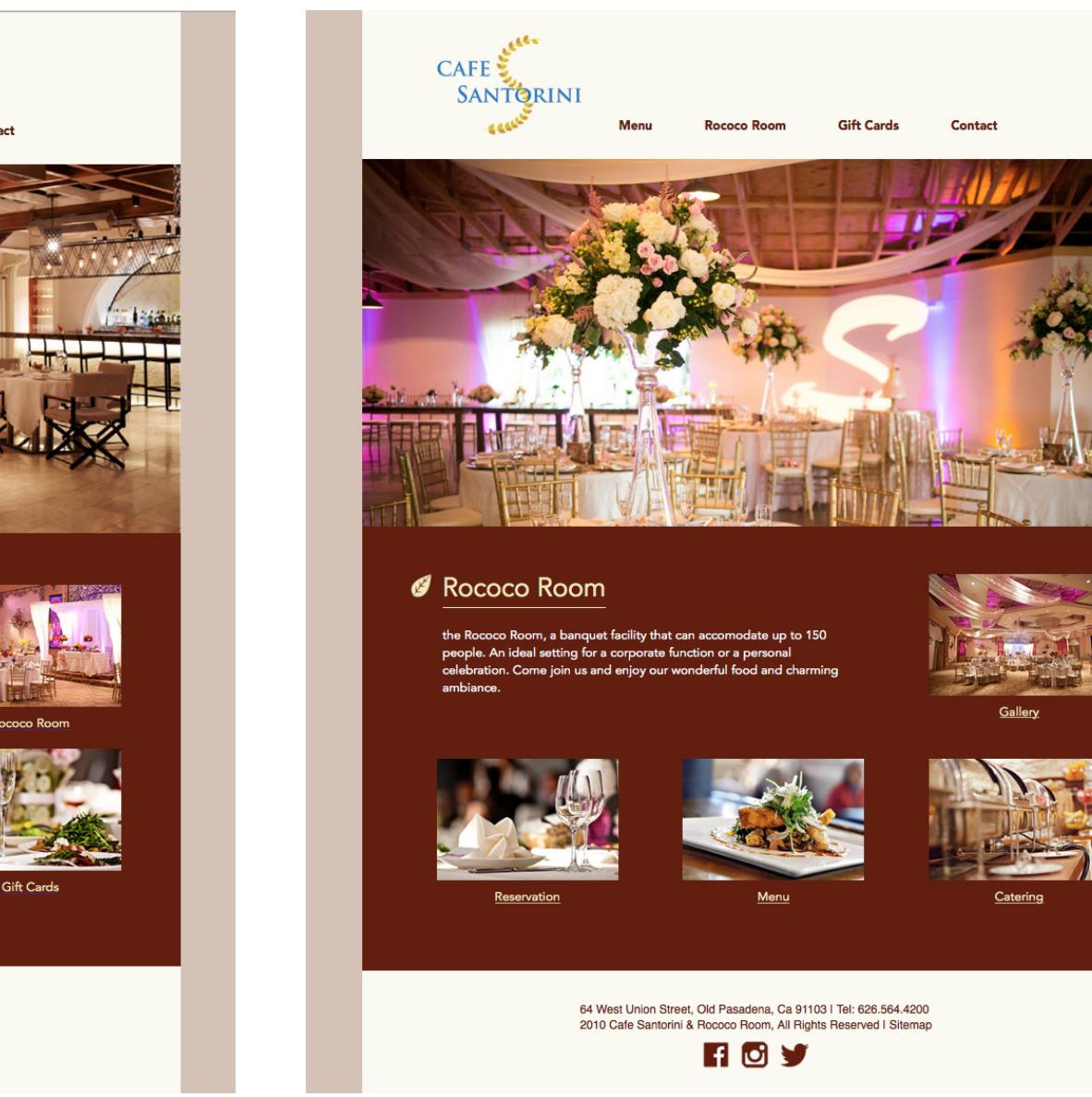
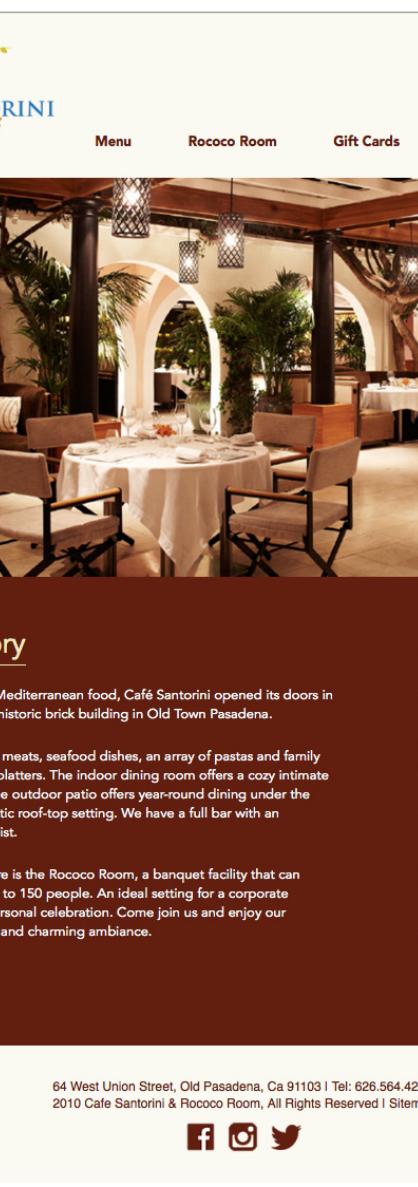
Layout



## > Restaurant Website



## > Restaurant Website



> Restaurant Website

CAFE SANTORINI

Menu   Rococo Room   Gift Cards   Contact

Brunch   Lunch   Dinner Menu   Desserts   Drinks

**STARTERS**

- Grilled Calamari \$12
- Grilled Octopus Ladolemon \$11
- Mozzarella Caprese \$12
- Fried Smelt \$9
- Spicy Tuna Tartar \$16
- Shrimp Saltado \$9
- Fried Smelt \$9
- Mozzarella Caprese \$9

**ENTREE**

- Fine Herb Roasted Organic Chicken Breast \$18
- Santorini's Cioppino \$19
- Moussaka \$16
- Grilled Atlantic Salmon \$20
- Grilled Vegetable Platter \$15
- Stuffed Butternut Squash \$16
- KEBOB
- GRILLED KEFTA KEBOB \$14

CAFE SANTORINI

Menu   Rococo Room   Gift Cards   Contact

Dinner Menu

**Purchase a Gift Card**

Always the perfect gift, our gift card is just what mom, dad and best friends want!

Your Information

Amount: \$50.00  
Name: \_\_\_\_\_  
Address: \_\_\_\_\_  
City: \_\_\_\_\_  
State: \_\_\_\_\_  
Zip: \_\_\_\_\_  
Email: \_\_\_\_\_

Recipient's Information

Name: \_\_\_\_\_  
Address: \_\_\_\_\_  
City: \_\_\_\_\_  
State: \_\_\_\_\_  
Zip: \_\_\_\_\_

Submit

> Restaurant Website

CAFE SANTORINI

Menu   Rococo Room   Gift Cards   Contact

**Happy Hour**

Monday - Thursday 4:00 PM to 7:00 PM  
Friday 4:00 PM to 6:00 PM

Cafe Santorini  
64 West Union Street,  
Pasadena, CA 91103  
626-564-4201  
626-564-4202  
626-564-4227 - FAX  
events@cafesantorini.com

Rococo Room  
70 West Union Street,  
Pasadena, CA 91103  
626-564-4203  
626-564-4204  
events@cafesantorini.com

Hours

Sunday 11:00 AM to 10:00 PM  
Monday - Thursday 11:30 AM to 10:00 PM  
Friday 11:30 AM to 11:00 PM  
Saturday 11:30 AM to 11:00 PM

64 West Union Street, Old Pasadena, Ca 91103 | Tel: 626.564.4200  
2010 Cafe Santorini & Rococo Room, All Rights Reserved | Sitemap

[Facebook](#) [Instagram](#) [Twitter](#)

#### > Conclusion

In conclusion, in the design of my website, I tried to incorporate the warm atmosphere of the restaurant, while with an interactive menu the user is able to explore the variety of mediteranian cusine offered by the restaurant. Users are able to get information about the restaurant and its baquet hall, while images give a pick of its atmosphere. Overall I think I was able to improve the original website of the restaurant and achieve the design aspects I had set out to achieve.