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**Reg number: 23BPS1039**

## **Web Programming Exercise – 2**

### **1) Cake Recipe**

**Code:**

```
<!DOCTYPE html>

<html lang="en">

<head>

  <meta charset="UTF-8">

  <meta name="viewport" content="width=device-width, initial-scale=1.0">

  <title>Cake Recipe</title>

</head>

<body style="background-color:#FFF0F5 ;">

  <h1 style="text-align: center;"><b>Marble Cake Recipe</b></h1></h1>

  <br>

  <br>

  <br>

  <br>

  <br>

  <hr>

  <h2><b>Ingredients</b></h2>

  <ul>

    <li>2 cups all-purpose flour</li>

    <li>1 cup white sugar</li>

    <li>1 cup milk</li>

    <li>2 large eggs</li>

    <li>1/2 cup butter,softened</li>

    <li>2 teaspoons baking powder</li>

    <li>1 teaspoon vanilla extract</li>

    <li>1/2 teaspoon salt</li>
```

<li>2 tablespoons unsweetened cocoa powder</li>

</ul>

<hr>

<h2><b>Directions</b></h2>

<h3><b>Step 1</b></h3>

<h3 style="font-weight: normal;">Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9-inch round pan.</h3>

<h3><b>Step 2</b></h3>

<h3 style="font-weight: normal;">Place flour, sugar, milk, eggs, butter, baking powder, vanilla, and salt into a large bowl.</h3>



<h3><b>Step 3</b></h3>

<h3 style="font-weight: normal;">Mix slowly to moisten, then beat with an electric mixer at medium speed for about 2 minutes until smooth.</h3>



<h3><b>Step 4</b></h3>

<h3 style="font-weight: normal;">Reserve 3/4 cup batter; pour remaining batter into the prepared pan.</h3>



<h3><b>Step 5</b></h3>

<h3 style="font-weight: normal;">Stir cocoa into reserved batter until even in color.</h3>



<h3><b>Step 6</b></h3>

<h3 style="font-weight: normal;">Drop chocolate batter by large spoonfuls on top of vanilla batter; swirl cocoa batter into white batter using a knife to create a marbled appearance.</h3>



<h3><b>Step 7</b></h3>

<h3 style="font-weight: normal;">Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 30 to 35 minutes. Cool briefly on a wire rack before inverting carefully onto a serving plate or cooling rack. Let cool completely.</h3>



<br>

<br>

<hr>

<h2 style="display: inline;"><b>Nutrition Facts</b></h2>

<h3 style="display: inline; font-weight: normal;">(per serving)</h3>

<br>

<br>

<table border="2" width="300" height="50">

<tr>

<th>Calories</th>

<th>Fat</th>

<th>Carbs</th>

<th>Protein</th>

</tr>

<tr>

<td><b>281</b></td>

<td><b>11g</b></td>

<td><b>41g</b></td>

<td><b>5g</b></td>

</tr>

</table>

<br>

<h3 style="font-weight: normal;">Visit the youtube video for more assistance</h3>

<a href="https://www.youtube.com/watch?v=r9fEma2CinM">Marble Cake</a>

<br>

<br>

<br>

<footer style="text-align: center; padding: 10px; background-color: #f8f8f8;">

&copy; 2024 Cake Recipe by Nikhil. All rights reserved.

</footer>

</body>

</html>

**Output:**

**Marble Cake Recipe**



**Ingredients**

- 2 cups all-purpose flour
- 1 cup white sugar
- 1 cup milk
- 2 large eggs
- 1/2 cup butter, softened
- 2 teaspoons baking powder
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt
- 2 tablespoons unsweetened cocoa powder

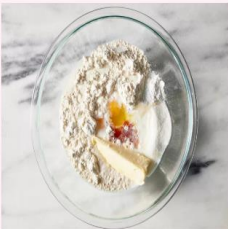
**Directions**

**Step 1**

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9-inch round pan.

**Step 2**

Place flour, sugar, milk, eggs, butter, baking powder, vanilla, and salt into a large bowl.



**Step 3**

Mix slowly to moisten, then beat with an electric mixer at medium speed for about 2 minutes until smooth.



**Step 4**

Reserve 3/4 cup batter; pour remaining batter into the prepared pan.



**Step 5**

Stir cocoa into reserved batter until even in color.





Step 6

Drop chocolate batter by large spoonfuls on top of vanilla batter; swirl cocoa batter into white batter using a knife to create a marbled appearance.



Step 7

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 30 to 35 minutes. Cool briefly on a wire rack before inverting carefully onto a serving plate or cooling rack. Let cool completely.



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Nutrition Facts (per serving)

Calories	Fat	Carbs	Protein
281	11g	41g	5g

Visit the youtube video for more assistance

[Marble Cake](#)

## 2) Animated Web Page

### Code:

```
<!DOCTYPE html>

<html lang="en">

<head>

  <meta charset="UTF-8">

  <meta name="viewport" content="width=device-width, initial-scale=1.0">

  <title>Running Man on Road</title>

  <style>

    body {

      margin: 0;

      overflow: hidden;

    }

    .road {

      position: absolute;

      width: 100%;

      height: 100%;

      background-image: url('back.png');

      background-size: cover;

      background-position: center;

    }

    .runner {

      position: absolute;

      bottom: 10px;

      left: -150px;

      width: 300px;

      height: 400px;

      animation: run 5s linear infinite;

    }

  </style>

</head>

<body>

  <div class="road">

  </div>

  <div class="runner">

  </div>

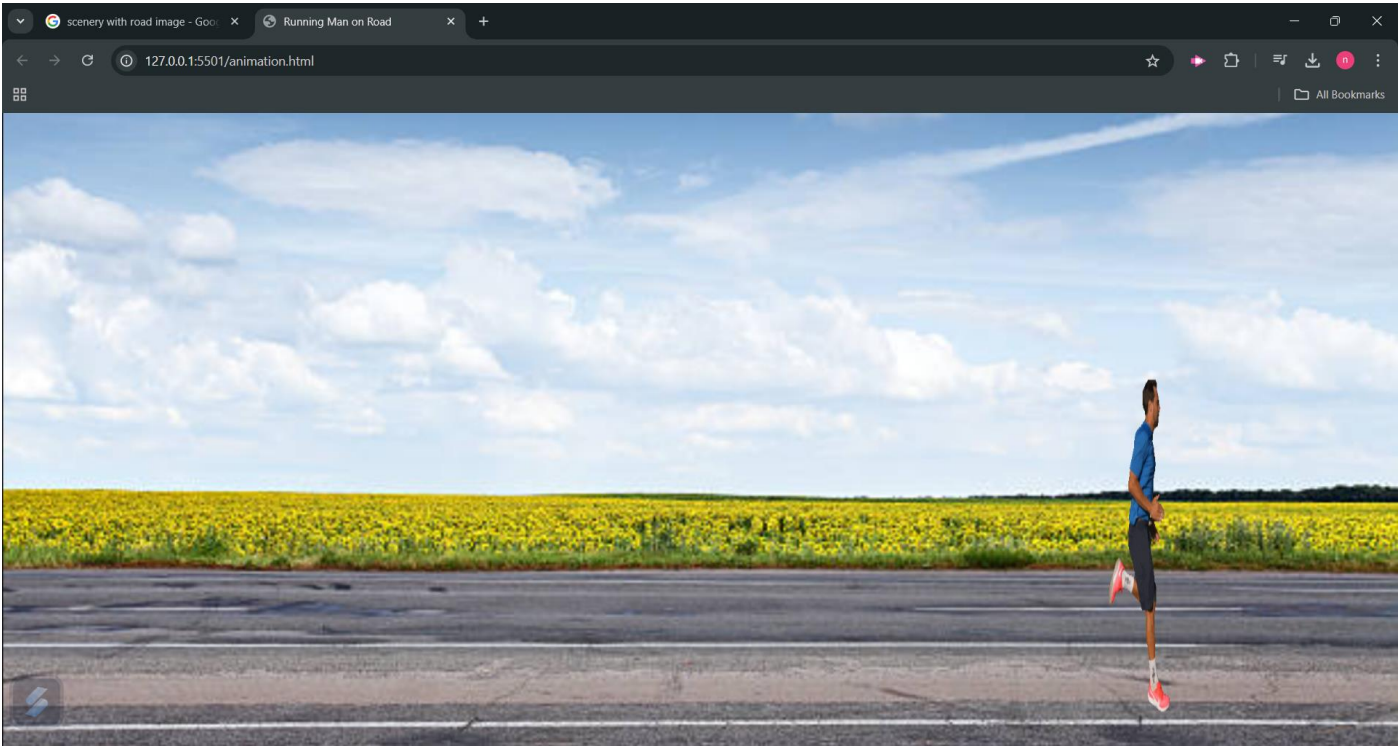
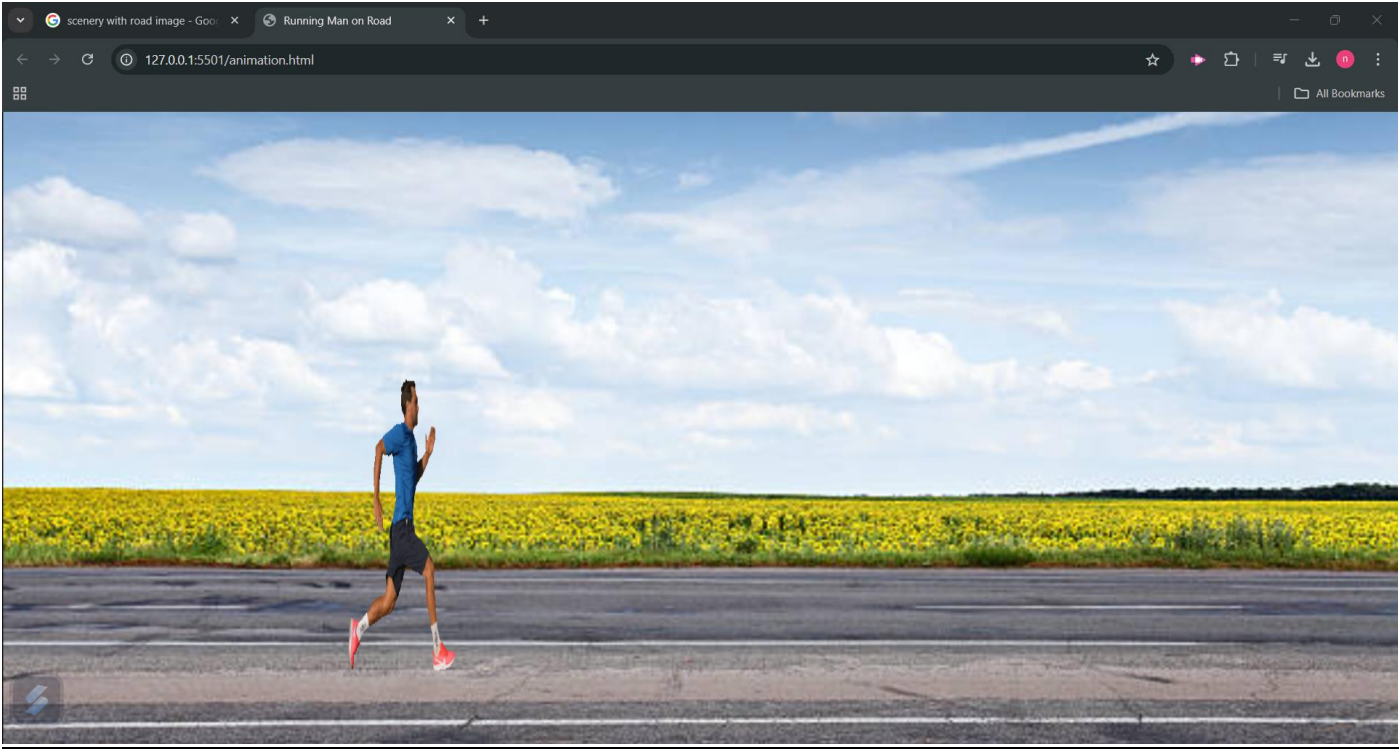
</body>

</html>
```

```
@keyframes run {
  0% {
    left: -150px;
  }
  100% {
    left: 100%;
  }
}

</style>
</head>
<body>
  <div class="road">
    
  </div>
</body>
</html>
```

Output:





### 3) Form

#### Code:

```
<!DOCTYPE html>

<html lang="en">

<head>

  <meta charset="UTF-8">

  <meta name="viewport" content="width=device-width, initial-scale=1.0">

  <title>Personal and Additional Information Form</title>

</head>

<body>

  <form action="#" method="post">

    <fieldset>

      <legend>Personal Information</legend>

      <label for="name">Name:</label>

      <input type="text" id="name" name="name"><br><br>

      <label for="email">Email:</label>

      <input type="email" id="email" name="email"><br><br>

      <label for="age">Age:</label>

      <input type="number" id="age" name="age"><br><br>

      <label>Gender:</label>

      <input type="radio" id="male" name="gender" value="male">

      <label for="male">Male</label>

      <input type="radio" id="female" name="gender" value="female">

      <label for="female">Female</label><br><br>

      <label for="dob">Date of Birth:</label>

      <input type="date" id="dob" name="dob"><br><br>

      <label for="color">Favorite Color:</label>
```

```
<input type="color" id="color" name="color">
</fieldset>

<br>

<fieldset>
  <legend>Additional Information</legend>
  <label for="website">Website URL:</label>
  <input type="url" id="website" name="website"><br><br>

  <label for="comment">Comment:</label><br>
  <textarea id="comment" name="comment" rows="4" cols="50"></textarea><br><br>

  <label for="file">Upload File:</label>
  <input type="file" id="file" name="file"><br><br>

  <label for="newsletter">Subscribe to Newsletter:</label>
  <input type="checkbox" id="newsletter" name="newsletter" checked><br><br>

  <label for="country">Country:</label>
  <select id="country" name="country">
    <option value="india">India</option>
    <option value="usa">USA</option>
    <option value="uk">UK</option>
    <option value="canada">Canada</option>
  </select>
</fieldset>

<br>

<button type="submit">Submit</button>
</form>
```

<footer>

<p>&copy; Made by Nikhil. All rights reserved.</p>

<p>Contact us at: <a href="mailto:support@example.com">nikhilbansal536@gmail.com</a></p>

</footer>

</body>

</html>

**Output:**

Personal Information

Name:

Email:

Age:

Gender:

☐ Male

☐ Female

Date of Birth:

dd-mm-yyyy

Favorite Color:

Additional Information

Website URL:

Comment:

Upload File:

Choose File

No file chosen

Subscribe to Newsletter:

☒

Country:

India

Submit

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Contact us at: [nikhilbansal536@gmail.com](mailto:nikhilbansal536@gmail.com)