

ASSIGNMENT 2 RECIPE CARD

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BATCH – WEB DEVELOPMENT

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GITHUB PROJECT LINK –

https://github.com/Rishabh01505/VaultofCodes_Assignments.git

INDEX.HTML

```
<!DOCTYPE html>
<html lang="en">
  <head>
    <meta charset="UTF-8" />
    <meta name="viewport" content="width=device-width, initial-scale=1.0" />
    <title>Chocolate Cake Recipe</title>
    <link rel="stylesheet" href="style.css" />
  </head>
  <body>
    <div class="recipe-card">
      <h1 class="recipe-title">Chocolate Cake</h1>

      <!-- Recipe Information Section -->

      <div class="recipe-info">
        <button id="toggle-ingredients">Show Ingredients</button>
        <!-- Ingredients List (Initially Hidden) -->
        <ul id="ingredients" class="hidden">
          <li>1 cup sugar</li>
          <li>2 cups flour</li>
          <li>1/2 cup cocoa powder</li>
          <li>1 cup milk</li>
          <li>2 eggs</li>
          <li>1/2 cup vegetable oil</li>
          <li>1 teaspoon vanilla extract</li>
          <li>1.5 teaspoons baking powder</li>
          <li>1/2 teaspoon salt</li>
        </ul>

        <button id="toggle-steps">Show Steps</button>
        <!-- Steps List (Initially Hidden) -->
        <ol id="steps" class="hidden">
          <li>Preheat oven to 350°F (175°C).</li>
          <li>Grease and flour a 9-inch cake pan.</li>
          <li>
            In a large bowl, mix sugar, flour, cocoa powder, baking powder, and salt.
          </li>
          <li>
            Add milk, eggs, vegetable oil, and vanilla extract to the dry
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```
        ingredients.
    </li>
    <li>Beat the mixture until smooth and well combined.</li>
    <li>Pour the batter into the prepared cake pan.</li>
    <li>
        Bake for 30-35 minutes or until a toothpick inserted comes out
        clean.
    </li>
    <li>
        Let the cake cool in the pan for 10 minutes, then transfer to a wire
        rack to cool completely.
    </li>
</ol>

<p class="prep-info">Prep time: 45 minutes | Serving size: 8 people</p>
</div>

<!-- Progress Bar Container -->
<div class="progress-container">
    <div id="progress-bar"></div>
</div>

<!-- Start Cooking and Next Step Buttons -->
<div class="cooking-buttons">
    <button id="start-cooking">Start Cooking</button>
    <button id="next-step" class="hidden">Next Step</button>
</div>
</div>

<script src="script.js"></script>
</body>
</html>
```

STYLE.CSS

```
/* Reset Default Styles */
* {
  margin: 0;
  padding: 0;
  box-sizing: border-box;
}

/* Body Styling */
body {
  font-family: "Segoe UI", Tahoma, Geneva, Verdana, sans-serif;
  background-color: #f4f4f9;
  display: flex;
  justify-content: center;
  align-items: center;
  min-height: 100vh;
}

/* Recipe Card Container */
.recipe-card {
  max-width: 600px;
  width: 90%;
  background-color: #fff;
  padding: 25px;
  border-radius: 15px;
  box-shadow: 0 8px 16px rgba(0, 0, 0, 0.2);
  animation: fadeIn 1s ease-in-out;
}

/* Recipe Title */
.recipe-title {
  text-align: center;
  font-size: 2.5em;
  color: #333;
  margin-bottom: 20px;
}

/* Recipe Image */
.recipe-image {
  width: 40%;
  height: auto;
  display: block;
```

```
margin-left: auto;
margin-right: auto;
border-radius: 10px;
transition: transform 0.3s ease;
}

.recipe-image:hover {
  transform: scale(1.05);
}

/* Recipe Information Section */
.recipe-info {
  margin-top: 20px;
}

/* Hidden Class for Toggle Visibility */
.hidden {
  display: none;
}

/* Lists Styling */
ul,
ol {
  margin-top: 10px;
  margin-left: 20px;
  color: #555;
  line-height: 1.6;
}

/* Hover Effects on List Items */
ul li:hover,
ol li:hover {
  color: #ff6f61;
  text-decoration: underline;
  cursor: pointer;
  transition: color 0.3s ease, text-decoration 0.3s ease;
}

/* Buttons Styling */
button {
  background-color: #ff6f61;
  color: white;
  border: none;
  padding: 10px 25px;
  margin-top: 15px;
}
```

```
margin-right: 10px;
cursor: pointer;
border-radius: 5px;
font-size: 1em;
transition: background-color 0.3s ease, transform 0.2s ease;
}

button:hover {
  background-color: #ff4b3e;
  transform: translateY(-2px);
}

button:focus {
  outline: none;
}

/* Preparation Info */
.prep-info {
  margin-top: 15px;
  font-size: 1em;
  color: #777;
}

/* Progress Bar Container */
.progress-container {
  width: 100%;
  background-color: #ddd;
  margin: 25px 0;
  height: 15px;
  border-radius: 10px;
  overflow: hidden;
}

/* Progress Bar */
#progress-bar {
  width: 0;
  height: 100%;
  background-color: #ff6f61;
  border-radius: 10px 0 0 10px;
  transition: width 0.5s ease;
}

/* Cooking Buttons Container */
.cooking-buttons {
  display: flex;
```

```
    justify-content: center;
    gap: 10px;
}

/* Responsive Design */
@media (max-width: 768px) {
    .recipe-card {
        padding: 15px;
    }

    .recipe-title {
        font-size: 2em;
    }

    button {
        width: 100%;
        margin-right: 0;
    }

    .cooking-buttons {
        flex-direction: column;
    }
}

/* Fade-in Animation */
@keyframes fadeIn {
    from {
        opacity: 0;
        transform: translateY(-20px);
    }
    to {
        opacity: 1;
        transform: translateY(0);
    }
}

/* Active Step Highlight */
.active-step {
    background-color: #ffeacd;
    border-left: 4px solid #ff6f61;
    padding-left: 10px;
    transition: background-color 0.3s ease, border-left 0.3s ease;
}
```

SCRIPT.JS

```
// Wait until the DOM is fully loaded
document.addEventListener("DOMContentLoaded", function () {
  // Toggle Ingredients Visibility
  const toggleIngredientsBtn = document.getElementById("toggle-ingredients");
  const ingredientsList = document.getElementById("ingredients");

  toggleIngredientsBtn.addEventListener("click", function () {
    ingredientsList.classList.toggle("hidden");
    // Update button text based on visibility
    toggleIngredientsBtn.textContent = ingredientsList.classList.contains(
      "hidden"
    )
      ? "Show Ingredients"
      : "Hide Ingredients";
  });

  // Toggle Steps Visibility (now handled automatically on start cooking)
  const toggleStepsBtn = document.getElementById("toggle-steps");
  const stepsList = document.getElementById("steps");

  toggleStepsBtn.addEventListener("click", function () {
    stepsList.classList.toggle("hidden");
    // Update button text based on visibility
    toggleStepsBtn.textContent = stepsList.classList.contains("hidden")
      ? "Show Steps"
      : "Hide Steps";
  });

  // Start Cooking and Next Step Functionality
  const startCookingBtn = document.getElementById("start-cooking");
  const nextStepBtn = document.getElementById("next-step");
  const allSteps = document.querySelectorAll("#steps li");
  const progressBar = document.getElementById("progress-bar");
  let currentStep = 0;

  // Function to update the progress bar
  function updateProgressBar() {
    const percentage = (currentStep / allSteps.length) * 100;
    progressBar.style.width = percentage + "%";
  }
}
```



```

// Function to highlight the current step
function highlightStep(stepIndex) {
  if (stepIndex < allSteps.length) {
    allSteps[stepIndex].classList.add("active-step");
    allSteps[stepIndex].scrollIntoView({
      behavior: "smooth",
      block: "center",
    });
  }
}

// Start Cooking Button Click Event
startCookingBtn.addEventListener("click", function () {
  // Show the steps list automatically
  if (stepsList.classList.contains("hidden")) {
    stepsList.classList.remove("hidden");
    toggleStepsBtn.textContent = "Hide Steps";
  }

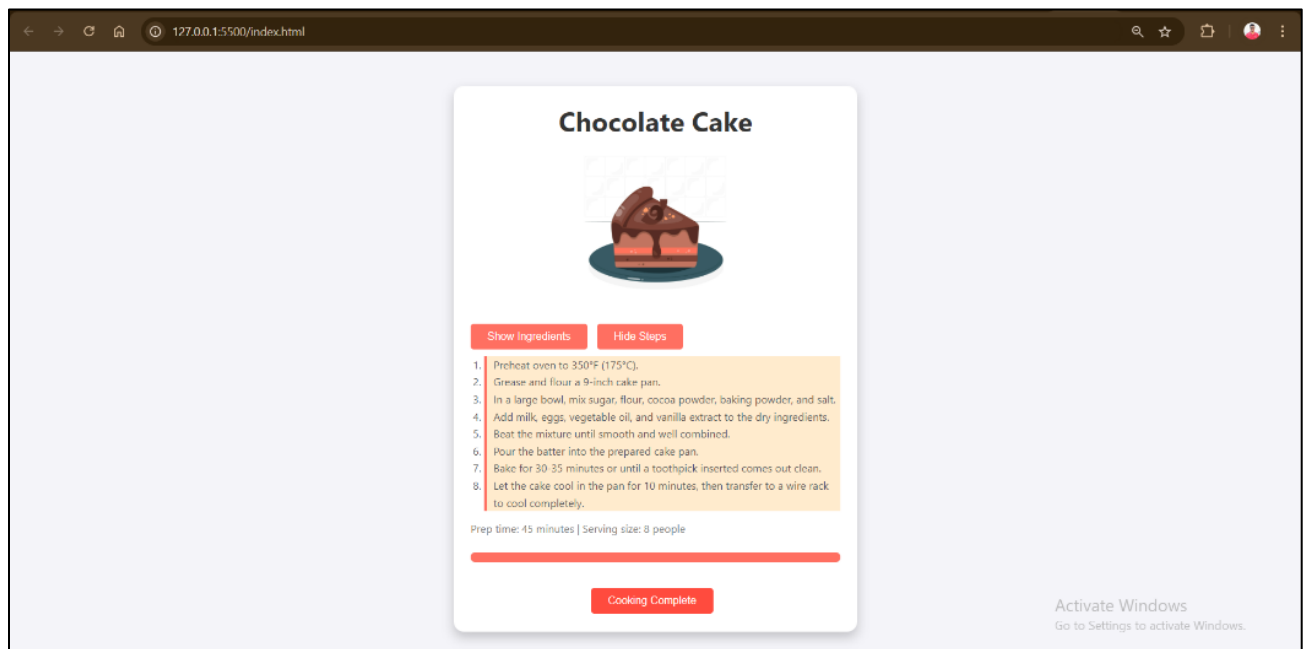
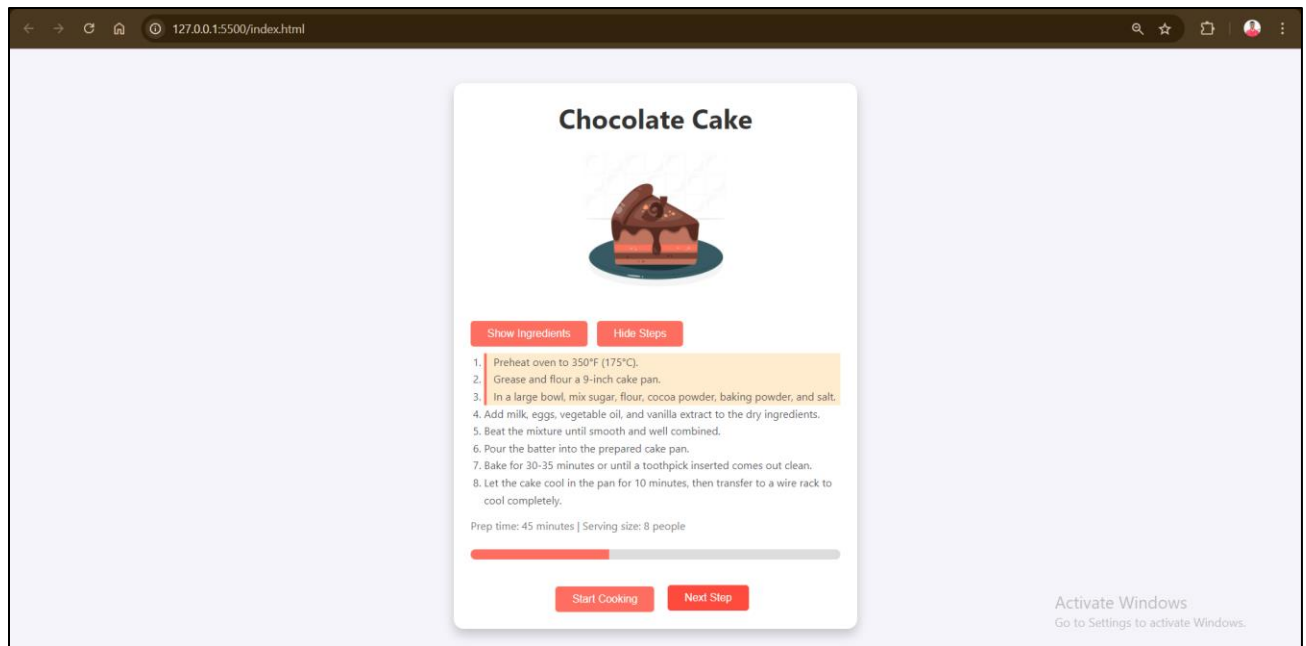
  if (currentStep === 0) {
    highlightStep(currentStep);
    currentStep++;
    nextStepBtn.classList.remove("hidden"); // Show the Next Step button
    updateProgressBar();
  }
});

// Next Step Button Click Event
nextStepBtn.addEventListener("click", function () {
  if (currentStep < allSteps.length) {
    highlightStep(currentStep);
    currentStep++;
    updateProgressBar();

    // If all steps are completed, hide the Next Step button
    if (currentStep === allSteps.length) {
      nextStepBtn.classList.add("hidden");
      startCookingBtn.textContent = "Cooking Complete";
    }
  }
});
});

```

OUTPUT –



Chocolate Cake

[Hide Ingredients](#)

- 1 cup sugar
- 2 cups flour
- 1/2 cup cocoa powder
- 1 cup milk
- **2 eggs**
- 1/2 cup vegetable oil
- 1 teaspoon vanilla extract
- 1.5 teaspoons baking powder
- 1/2 teaspoon salt

Show Steps

Prep time: 45 minutes | Serving size: 8 people



Cooking Complete