

Find Rich Results, Look Under the Hood, and Write Answers

1. Do a Google search for "maryland crabcakes" (or any other recipe you prefer). There should be a carousel of recipe cards at the top of your search results (if not, try another recipe name). Screenshot the results.

unit 11 worksheet- Yasmine N × maryland crab cakes-recipe × +

google.com/search?q=maryland+crab+cakes-recipe+cards+filetype%3Apdf&scas_evn=6e16df18d91a5be0&rlz=1C5CHFA_enUS1058US1058&biw=1309&b...

Google maryland crab cakes-recipe cards filetype:pdf

All Images Forums Videos Shopping News Web More Tools

Transamerica Institute
https://www.transamericanstitute.org/resources [PDF] ...
Crab Cakes | Healthier Traditions Cookbook
Cover and refrigerate for 1–2 hours. 2. Whisk together all ingredients while crab mixture ...
sauce. **MARYLAND CRAB CAKES**. Nutrition Facts: 350 calories, 17g ...

CHS Inc.
https://www.chsinc.com/files/pdfs/chs recipe cards 2 [PDF] ...
Spicy Crab Cakes with Smoked Paprika Sauce
To build your crab cake masterpiece: • Squeeze bottle about 1 tsp. of the Smoked Paprika Ranch
sauce on a slice of toasted baguette.
Missing: maryland | Show results with: maryland

Saint Leo University
https://your.saintleo.edu/documents [PDF] ...
Jumbo Lump Blue Crab Cakes
Apr 30, 2020 – Jumbo Lump Blue Crab Cakes. CONCEPTS. CORE. 2 pounds jumbo lump blue
crabmeat. 1/2 cup mayonnaise or homemade aioli. 4 teaspoons Old Bay. 6 ...
Missing: eards | Show results with: cards

Cameron's Seafood
https://www.cameronsseafood.com/2019/04 [PDF] ...
The Recipe Book
The Recipe Book. 20 quick and delicious crab & seafood recipes. Page 2 ... create our own recipe

- Click to open one of the recipe pages, and write down any metadata properties you notice on the recipe page (like title, ingredients, etc.).

The screenshot shows a recipe card for Maryland Crab Cakes. At the top, there's a small thumbnail image of the dish. Below it is the title "MARYLAND CRAB CAKES". Underneath the title is a section titled "Ingredients" which is divided into two parts: "Crab Cakes" and "Spicy Tartar Sauce", each with a list of ingredients. To the right of the ingredients is a "Nutrition Facts" box stating "SERVES 4" and "Nutrition Facts: 350 calories, 17g fat, 4g saturated fat, 820mg sodium, 19g carbohydrates, 0g fiber, 30g protein". Below the nutrition facts is a "Directions" section with five numbered steps. To the right of the directions is a large image of a crab cake on a fork, topped with tartar sauce and a sprig of dill. The bottom right corner of the page features the "TRANSAMERICA INSTITUTE" logo.

I picked this crab cake recipe card pdf which I would say this card is broken into five metadata properties which is

- Title of the food (“Maryland Crab Cake”).
 - Nutrition Fact (“350 calories, 17g fat, 4g saturated fat, 820 mg sodium, 19g carbohydrates, 0g fiber, 30g protein”).
 - Part of Maryland carb cake (“Crab Cakes and Spicy Tartar Sauce”).
 - Ingredients of each part of the Maryland crab cake
 - Direction on how to make the Maryland crab cake.
 - Now look at the HTML of your recipe page. If you're on a Mac, pull down the “Develop” menu at the top of the screen and select “Show Page Source” from the menu options ([click here](#))
 - [Links to an external site.](#) to learn how to enable the Develop menu).
- Screenshot the results.

Yeah I just right clicked and pressed inspected which it showed me the very simple html code which is encoded in this digital pdf card.

The screenshot shows the Chrome DevTools Elements tab with the following details:

- HTML Structure:**

```
<!DOCTYPE html>
<html dir="ltr" lang="en" class="focus-outline-visible">
  <head> ...
    <!--_html_template_start-->
    <!--_style-->
    <style include="pdf-viewer-shared-style cr-hidden-style"> ...
    </style>
  </head>
  <body>
    <div id="viewer"> ...
      <!--shadow-root-->
      <!--_html_template_start-->
      <!--_style-->
      <style include="hidden",[hidden]{display:none!important}> ...
      </style>
    </div>
    <div id="toolbar"> ...
    </div>
    <div id="sidenav"> ...
      <div id="main"> ...
        <div id="scroller"> ...
          <div id="sizer" style="display: none;"> ...
            <div id="content"> ...
              <embed type="application/x-google-chrome-pdf" original-url="https://www.transamericaninstitute.org/docs/default-source/resources/healthier-traditions-cookbooksamerican-classics-recipe-cards/crab-cakes.pdf?sfvrsn=9ba104b_2" src="chrome-extension://mhifbmdgcfjbbnaeojfohoefqiehjai/84788c04-036c-4f72-be98-d3dce7415498" background-color="#4283586137" javascript="allow" full-frame pdf-viewer-update-enabled>
            </div>
          </div>
        </div>
        <div id="sizer" style="width: 1140px; height: 644px;"> ...
          <embed type="application/x-google-chrome-pdf" src="chrome-extension://mhifbmdgcfjbbnaeojfohoefqiehjai/84788c04-036c-4f72-be98-d3dce7415498" original-url="https://www.transamericaninstitute.org/docs/default-source/resources/healthier-traditions-cookbooksamerican-classics-recipe-cards/crab-cakes.pdf?sfvrsn=9ba104b_2" background-color="#4283586137" javascript="allow" full-frame> = $0
        </div>
        <script type="module"> ...
        <script type="module" src="main.js"> ...
        <script type="module" src="pdf_viewer_wrapper.js"> ...
      </div>
    </div>
  </body>
</html>
```
- Styles Panel:** Shows the computed styles for the main container and the sizer element.
- Box Model Diagram:** An inset diagram shows the box model for the sizer element. It indicates a width of 1140px, a height of 757px, and various padding and margin values around the box.

- Do a page search (ctrl+f or command+f) for the word *schema*. If all goes according to plan, you should end up in the portion of the HTML that contains Schema.org markup identifying this recipe in a *machine readable way*.
- Specifically, you're looking for markup that identifies this as a Recipe (there might also be markup that identifies other elements of the webpage, like Breadcrumb list, Webpage, etc., but the Recipe markup is what you want to find for this assignment). Screenshot at least one result of searching for "schema."

Not sure if I did this right but I did indeed press both control and command- f. One time both control and command at the same time. So I'm not sure why this doesn't work.

unit 11 worksheet- Yasmine N. | Crab Cakes | Healthier Tradition...

transamericanstitute.org/docs/default-source/resources/healthier-traditions-cookbooks/american-classics-recipe-cards/crab-cakes.pdf?sfvrsn=a9ba104b_2

Crab Cakes | Healthier Traditions Cookbook: American Classics

1 / 1 | 71% | schema | 0/0

MARYLAND CRAB CAKES

Ingredients

Crab Cakes

- 2 tablespoons mayonnaise
- 2 tablespoons reduced fat cream cheese
- ¼ cup plain low-fat yogurt
- 1 egg, lightly beaten
- 1 tablespoon Dijon mustard
- ½ teaspoon hot sauce
- juice of ½ lemon
- ½ teaspoon Old Bay seasoning
- ¼ teaspoon black pepper
- 1 pound jumbo lump crab meat
- 1 scallion, minced
- ½ cup crushed low-sodium saltine crackers (or bread crumbs)

Spicy Tartar Sauce

- 6 tablespoons plain low-fat yogurt
- 2 tablespoons mayonnaise
- juice of ½ lemon
- 1–2 teaspoons hot sauce (to taste)
- 2 tablespoons sweet pickle relish
- 1 scallion, minced

SERVES 4 | Nutrition Facts: 350 calories, 17g fat, 4g saturated fat, 820mg sodium, 19g carbohydrates, 0g fiber, 30g protein

Directions

1. In a medium bowl, whisk together mayonnaise, cream cheese, yogurt, egg, mustard, hot sauce, lemon juice, and seasonings. Add crab meat, scallion, and crackers and gently fold the mixture together to combine. Cover and refrigerate for 1–2 hours.
2. Whisk together all ingredients while crab mixture chills, make Spicy Tartar Sauce. Whisk together all ingredients in a small bowl. Cover and refrigerate until ready to serve.
3. Preheat oven to 400°F. Lightly brush a baking sheet with a high-heat cooking oil. Form 8 equal-sized crab meat patties. Place all crab cakes on baking sheet and flatten until about 1 inch thick.
4. Bake crab cakes 8–10 minutes, until bottom is golden brown. Flip the crab cakes and cook another 5–8 minutes, until second side is golden brown.
5. Serve with lemon wedges and tartar sauce.

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Not found Contains schema

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6. Compare the statements in the HTML/JSON markup with the metadata properties you wrote down in Step 2. Note any differences between the

metadata properties you identified by eyeballing the webpage and the metadata properties in the page source markup. Jot down differences and/or observations for our discussion later on.

Got nothing more than likely because I used a Pdf, I will use some other example.

The screenshot shows a web browser window with three tabs open. The active tab is titled "Maryland Crab Cakes Recipe" and has the URL "sallysbakingaddiction.com/maryland-crab-cakes/". The browser interface includes a back/forward button, search bar, and various icons. The main content area features the "Sally's BAKING RECIPES" logo at the top left. Below it is a navigation menu with categories: All Recipes, Bread, Breakfast, Cakes, Cookies, Pies, Baking Tools, and Videos. A breadcrumb trail indicates the current page: Home > Recipes > Dinner & Sides > Maryland Crab Cakes Recipe (Little Filler). The main title "Maryland Crab Cakes Recipe (Little Filler)" is displayed prominently. Below the title are social sharing buttons for "PIN THIS!", "1,064 COMMENTS", and "JUMP TO RECIPE". The author information shows "Author: Sally". A small bio about the author, Sally McKenney, is provided, mentioning her as a professional food photographer, cookbook author, and baker. It also notes her appearances on "Good Morning America", "HuffPost", "Taste of Home", and "People". To the right of the author bio is a circular profile picture of Sally. Below the author section is a "SUMMER BAKING RECIPES" sidebar with a "BUY NOW" button for "Simply SPIKED IT'S GETTING JUICY" products. The sidebar also includes a "2,265" count and a heart icon.

Something nothing, not sure if I did anything wrong or right. Oh well.

Look at Schema.org, Do a Rich Results Test, Write Notes (2-3 sentences per, or 15 minutes)

1. Check out [Schema.org's Recipe schema](#)
2. [Links to an external site.](#)
3. (it might be best to use a different device or tab so that you can keep the HTML markup on the other screen for comparing). Take a couple of minutes to skim through the list of properties. Do these match with the properties you found in Step 5, above? Make a note of any differences between the properties in the markup and the properties on Schema.org (don't worry about writing down every Schema property that wasn't used -- there will probably be a lot of unused properties!).

The biggest difference is length. Schema had a very large and long list of data while markup was extremely short and simple. I would also say that Schema meta data analysis was very much advanced and clear. It showed everything a developer would like to know on information for a site, it very much made me go back to my metadata analysis and make a couple changes

4. Now, copy the URL of the recipe page (not the view-source page!), and paste the URL in to the Google's [Rich Results testing tool](#)
5. [Links to an external site.](#)
6. This tool allows webmasters to preview whether Google identifies any structured data in the page markup. Google advises webmasters to include structured data if they want their content to be eligible for rich results.
7. In the test results, find the section about Recipes, and click to expand the box. This will show you any properties that Google identifies as missing from the markup, then it lists the properties and values that were identified successfully in the test.

The screenshot shows the Google Rich Results Test interface. The main area displays a message: "No items detected" with the subtext "No rich results detected in this URL. [Learn more](#)". Below this are buttons for "VIEW TESTED PAGE" and "PREVIEW RESULTS". To the right, a sidebar titled "Tested page" shows the "SOURCE" tab selected, displaying the following HTML code:

```

1 <html>
2 <head>
3 <meta http-equiv="Content-Type" content="text/html; charset=UTF-8">
4 <meta name="ModDate" content="D:20240524134233-08&#39;00&#39;">
5 <meta name="Producer" content="Transamerica Institute">
6 <meta name="Title" content="Crab Cakes | Healthier Traditions Cookbook: American Classics">
7 <meta name="Keywords" content="Crab Cakes, healthy recipe, quick and easy">
8 <meta name="Author" content="Transamerica Institute">
9 <meta name="Creator" content="Transamerica Institute">
10 <meta name="Subject" content="Healthy Maryland Crab Cakes Recipe: Our recipe uses low-fat yogurt, low-sodium crackers, and flavorful herbs and spices for a lighter, more nutritious version of this classic dish. Try our recipe for a delicious healthy meal.">
11 <meta name="CreationDate"

```

At the bottom of the sidebar, there are "SCREENSHOT" and "MORE INFO" buttons, along with a "SHARE" button.

Reflection Questions and Written Answers (3-4 sentences each, or 15 minutes)

Now spend some time reflecting on these questions and writing down your answers.

1. What kinds of differences did you notice between your "eyeball schema" and the properties in the HTML markup?

I suppose my eyeball schema likes distual paper media more than websites. From my eyeball I decided to pick a pdf of a recipe card instead of a website of a recipe card. I

would say my reason for this is there is something special about the idea of someone crafting something and printing it on to paper rather than scanning it to be a pdf for the paper media information to make it digital and easily accessible to read and share, which is great.

2. What did you notice when you compared the HTML markup with the Schema.org Recipe schema?

Schema was more clear and organized while compared to html, Schema force fed users all the information while html markup made users have to find and organize all the information themselves.

3. Let's look at a recipe page that didn't end up in the rich results. What does the markup look like? What happens when we run it through the

For my example I used a pdf which it passed with a green check mark from the code more than likely very simple to encode and from the lack of complexity it very easy to make a code as easy and error free like a pdf html site.