DEPARTMENT OF COMPUTER SCIENCE AND ENGINEERING

SIDDAGANGA INSTITUTE OF TECHNOLOGY, TUMKUR-572103

Activity Report 2020-21

On

The Design of Magazine

Submitted By:

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Submitted To:

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Department of Computer Science and Engineering

Siddaganga Institute of Technology, Tumakuru – 572103

(An Autonomous Institution, affiliated to VTU, Belagavi & Recognized by AICTE, New Delhi)

2020 –2021

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Code:

//magazine.html (file)

```html
<!DOCTYPE html>
<html>
<head>
  <meta name="viewport" content="width=device-width,initial-scale=1.0">
  <meta charset="utf-8">
  <title>Design Of Magazine</title>
  <link rel="stylesheet" type="text/css" href="magazine.css">
</head>
<body>

  <header class="pic">
    <h3 class="text">Look Book Magazine</h3>
    <h1 class="title-text">Food Recipe</h1>
    <h2 class="txt-last"><i>"Food is symbolic of love when words are
inadequate"</i></h2>
  </header>

<div class="cover">
  <div class="headline">
    <h2 class="boxed-headline">Special Food Recipes</h2>
  </div>

  <br><br><br>
```

```html
<div class="grid-container">
  <article class="item1">
    <div class="content-cat"><h2>Instant BreakFast</h2></div>
    <div class="content-title"><h2>Ragi Dosa</h2></div>
    <br>
    <section class="content">
      <h3>Main Ingredients</h3>
        <ol type="A">
          <li>To taste Salt</li>
          <li>2 Cups Ragi (nachni) flour</li>
          <li>1/2 Cup Rice flour</li>
          <li>1/2 Cup Sour curds</li>
          <li>3-4 Green chillies, finely chopped</li>
          <li>1 Cup Coriander, chopped</li>
          <li>1/2 Cup Onions, finely chopped</li>
          <li>For tempering:<br>1 tsp Mustard seeds,1 tsp Cumin seeds,5-6 Curry leaves,1 tsp Oil</li>
        </ol>


        <br><br><br>
        <img src="ragi dosa1.jpg" alt="Ragi Dosa Image">
      <br>


    <h3>How to CooK</h3>
    <p>
```

♦ Mix the ragi flour, rice flour, curd, salt, coriander leaves, green chillies and onions. Add sufficient water tro form a batter of pouring consistency, set aside for 2 hours.

♦ Heat the oil and add all the ingredients for tempering. When the mustard seeds crackle, add to the batter.

♦ Heat the non stick pan and grease it lightly with oil. When hot, pour a ladelful of the batter, spread using a circular motion to make a thin dosa and cook on one side.

♦ Pour a little oil along the edges while cooking. When crispy fold over and serve hot

```
      </p>

    </section>

  </article>


  <article class="item2">
   <div class="content-cat"><h2>Mid-day Meals</h2></div>
    <div class="content-title"><h2>Chana Kulcha</h2></div>
    <br>
    <section class="content">
      <h3>Main Ingredients</h3>
        <ol type="A">
          <li>1 Kg chickpeas</li>
          <li>2 tsp baking soda</li>
          <li>For the masala:<br>
```

3 tsp salt,2 tsp mango powder,2 tsp black pepper powder,2 tsp clove, powdered,2 tsp dry ginger,2 tsp coriander Powder,2 tsp carom powder,2 tsp cinnamon, powdered

```
          </li>
```

```
        </ol>


        <br><br><br><br><br>

          <img src="chana Kulcha.jpg" alt="Chana Kulcha Image">

         <br>


        <h3>How to CooK</h3>

        <p>

          &#9830;  Soak chick pea in water with baking soda and keep them
overnight.<br>

          &#9830;  For best taste boil them in water on low flame for 6- 7 hours.<br>

          &#9830;  Now add salt, mango powder, red chilli powder, black pepper
powder, cumin powder, powdered clove, dry ginger, coriander powder, carrom
powder and powdered cinnamon.<br>

          &#9830;  ix it well and serve hot with kulchas.

        </p>

      </section>

    </article>


    <article class="item3">

      <div class="content-cat"><h2>Evenings Carvings</h2></div>

      <div class="content-title"><h2>Chocolate Nero Cookies</h2></div>

      <br>

      <section class="content">

        <h3>Ingredients</h3>

          <ol type="A">

            <li>1 almonds</li>
```

2 eggs

    1/3 granulated sugar

    2 bittersweet chocolate

    2 unsalted butter

    1/2 flour

    1 baking powder

    To roll castor sugar

    To roll icing sugar

    <img src="cookie.jpg" alt="Chocolate Cookies Image">

  <h3>How to CooK</h3>

  <p>

    &#9830; Toast the almonds in the oven until light golden brown and once cool, grind finely and set aside.

    &#9830; Set a stainless steel bowl over a double boiler, and melt the chocolate and butter together, stirring frequently.

    &#9830; Once completely melted, remove from the heat.

    &#9830; In a separate bowl, combine the eggs and sugar.

    &#9830; Beat on medium speed about 5 minutes, or until the mixture is pale and frothy.

    &#9830; Slowly pour the chocolate mixture into the eggs mixing well to blend.

♦ Add the flour, baking powder and almonds to the chocolate and eggs and mix just until smooth dough is created.

♦ Refrigerate the dough for two hours.

♦ Heat the oven to 325 degrees F.

♦Remove the dough from the refrigerator and take small pieces about the size of large olives and roll into a ball.

♦ Roll each ball first into the granulated sugar, then into the powdered sugar and place on a parchment covered baking sheet.

♦ Continue to use up all of the dough in the same manner.

♦ Bake the cookies for about 15 minutes or until they expand and begin to crack.

Serve with tea or coffee.

  </p>

 </section>

</article>

<article class="item4">

  <div class="content-cat"><h2>Festival Dinner</h2></div>

  <div class="content-title"><h2>Hyderabad Chicken Biryani</h2></div>

  <section class="content">

   <h3>Main Ingredients</h3>

    <ol type="A">

     Basmati Rice

     Chicken

     Fried Onions

     Green Chillies

```html
<li>Mint</li>
<li>Coriander</li>
<li> ginger garlic paste</li>
<li>Whole Spices:<br>
 (Cinnamom, Cloves, Green Cardamom, Brown Cardamom, Nutmeg)
</li>
</ol>

<br><br>
<img src="biriyani.jpg" alt="Ragi Dosa Image">
<br>

<h3>How to CooK</h3>
<p>
&#9830; Clean the meat. Now in a pan add meat, salt, ginger garlic paste, red chilli powder, green chilli paste, sauteed brown onions, cardamom powder, cinnamon, cumin seeds, cloves, mace, mint leaves and lemon juice.<br>
&#9830; Mix all of these ingredients thoroughly together.<br>
&#9830; Add curd, clarified butter, semi cooked rice, saffron, water and oil. Mix it well.<br>
&#9830; Now apply sticky dough on the sides of the pan.<br>
&#9830; Cover with lid to seal it and cook for about 25 minutes.<br>
&#9830; Hyderabadi Biryani is ready to eat. Garnish it with boiled eggs, sliced carrots, cucumbers and serve hot<br>
</p>
</section>
</article>
```

```html
      </div>


<hr width=100%>
<hr width=100%>


<footer class="grid-container">
  <div>
    <h6>
      <ins style="font-size:120%;">Information</ins> <br><br>
      About us<br>
      Contact<br>
      Career
    </h6>
  </div>


  <div>
    <h6>
      <ins style="font-size:120%;">Collection</ins> <br><br>
      New Recipes<br>
      Cooking Vedios<br>
      Art
    </h6>
  </div>


  <div>
    <h6>
```

```html
        <ins style="font-size:120%;">Location</ins> <br><br>

        New York<br>

        London<br>

        India

    </h6>

    </div>


    <div>

      <h6>

        <ins style="font-size:120%;">Follow Us</ins> <br><br>

        Facebook<br>

        Instagram<br>

        Twitter

      </h6>

    </div>

</footer>

 <br>

<hr width=100%>

<hr width=100%>


<div class="last-div">

  <ins> &#169;2020 Copyright:Mangazie Publisher.com</ins>

</div>


</body>

</html>
```

//magazine.css (file)

@import url('https://fonts.googleapis.com/css?family=Lato:300,400,900|
Playfair+Display:400,700,900|Artifika+display: 300,400,900|Astloch')


```css
body{
  margin: 0;
  padding: 0;
}

*{
  box-sizing: border-box;
}

.cover{
  background-image: url("cover5.jpg");
  background-size: cover;
  background-position: center;
  color: #fff;
  font-family: 'Lato',sans-serif;
  padding: 2em;
}

article{
grid-template-columns: 2fr 2fr 2fr 2fr;
}
```

```css
.pic{

  background-image:url("cover1.jpeg");

  padding: 50%;

  margin: 4px;

  background-size: cover;

  background-position: center;

  background-repeat: no-repeat;

}

.text{

  font-family: 'Artifika','Lato';

  font-size:4em;

  letter-spacing: 0.005em;

  text-align: center;

  color: BurlyWood;

  border: 3px solid ;

  position: absolute;

  top: 10px;

  left: 350px;

  text-decoration: none;

}

.title-text{

  font-family: 'Playfair Display',serif;

  font-size:8em;
```

```css
  letter-spacing: 0.025em;

  text-align: center;

  flex: 1;

  color: white;

  position: absolute;

  bottom: 10px;

  left: 300px;

}

.txt-last{

  font-family: 'Astloch';

  font-size:3em;

  letter-spacing: 0.005em;

  text-align: center;

  color: Beige;

  position: absolute;

  top: 999px;

  text-decoration: underline;

}

.content-cat{

  color: GoldenRod;

  text-decoration: overline;

}

.content-title{
```

```css
    color: LavenderBlush;
}

h3{
  color: GreenYellow;
  text-decoration: underline;
}

.headline{
  grid-row: 2;
  grid-column: 1/-1;
  display: flex;
}

.boxed-headline{
  text-align: center;
  padding: 1em;
  border: 1px solid #ffffff;
  position: relative;
  flex: 1 0 auto;
  text-transform: uppercase;
  letter-spacing: 0.5em;
  line-height: 1.5;
  font-weight: 900;
  max-width: 100%;
  color: GhostWhite;
```

```css
}

.boxed-headline:before{
  content: '';
  position: absolute;
  border: inherit;
  left: 0.5em;
  right: 0.5em;
  top: -0.5em;
  bottom: -0.5em;
  line-height: 80%;
}

.grid-container {
  display: grid;
  grid-template-columns: auto auto auto auto;
  grid-gap: 10px;
  padding: 10px;
}

.grid-container >div {
  text-align: center;
  padding: 20px 0;
  font-size: 30px;
}
```
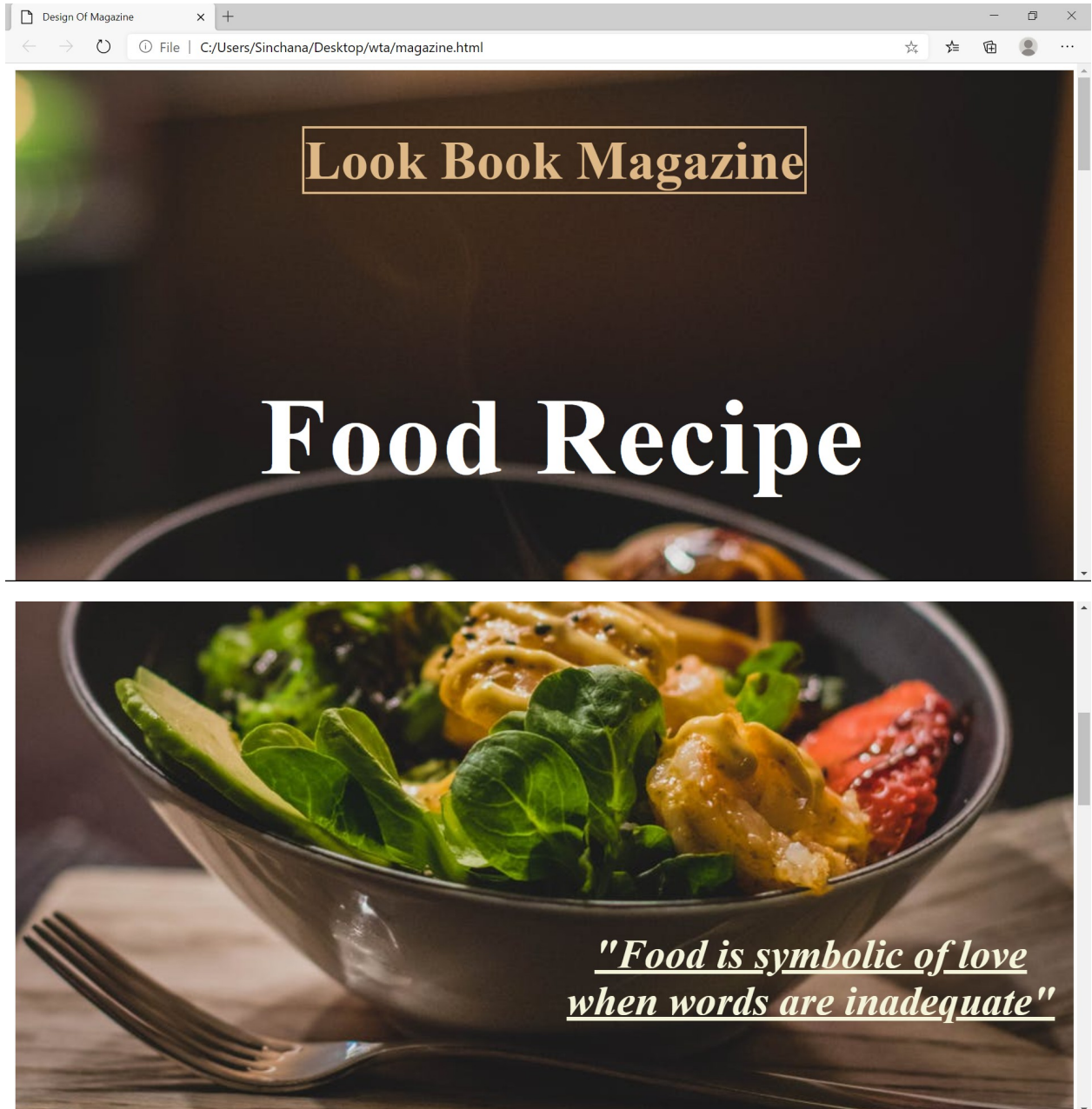
```css
img{
  height: 170px;
  width: 100%;
}

.last-div{
  text-align: center;
  font-size:120%;
  color: olive;
}
```

OUTPUT:

SPECIAL FOOD RECIPES

Instant BreakFast

Ragi Dosa

Main Ingredients

A. To taste Salt
B. 2 Cups Ragi (nachni) flour
C. 1/2 Cup Rice flour
D. 1/2 Cup Sour curds
E. 3-4 Green chillies, finely chopped
F. 1 Cup Coriander, chopped
G. 1/2 Cup Onions, finely chopped
H. For tempering:
   1 tsp Mustard seeds,1 tsp Cumin seeds,5-6 Curry leaves,1 tsp Oil

Mid-day Meals

Chana Kulcha

Main Ingredients

A. 1 Kg chickpeas
B. 2 tsp baking soda
C. For the masala:
   3 tsp salt,2 tsp mango powder,2 tsp black pepper powder,2 tsp clove, powdered,2 tsp dry ginger,2 tsp coriander Powder,2 tsp carom powder,2 tsp cinnamon, powdered

Evenings Carvings

Chocolate Nero Cookies

Ingredients

A. 1 almonds
B. 2 eggs
C. 1/3 granulated sugar
D. 2 bittersweet chocolate
E. 2 unsalted butter
F. 1/2 flour
G. 1 baking powder
H. To roll castor sugar
I. To roll icing sugar

Festival Dinner

Hyderabad Chicken Biryani

Main Ingredients

A. Basmati Rice
B. Chicken
C. Fried Onions
D. Green Chillies
E. Mint
F. Coriander
G. ginger garlic paste
H. Whole Spices:
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How to CooK

♦ Mix the ragi flour, rice flour, curd, salt, coriander leaves, green chillies and onions. Add sufficient water tro form a batter of pouring consistency, set aside for 2 hours.
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How to CooK

♦ Soak chick pea in water with baking soda and keep them overnight.
♦ For best taste boil them in water on low flame for 6- 7 hours.
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♦ Toast the almonds in the oven until light golden brown and once cool, grind finely and set aside.
♦ Set a stainless steel bowl over a double boiler, and melt the chocolate and butter together, stirring frequently.
♦ Once completely melted, remove from the heat.
♦ In a separate bowl, combine the eggs and sugar.
♦ Beat on medium speed about 5 minutes, or until the mixture is pale and frothy.
♦ Slowly pour the chocolate mixture into the eggs mixing well to blend.
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♦ Hyderabadi Biryani is ready to eat. Garnish it with boiled eggs, sliced carrots, cucumbers and serve hot

into a ball.
♦ Roll each ball first into the granulated sugar, then into the powdered sugar and place on a parchment covered baking sheet.
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