

Assignment No: 01

Name: Sunita Maruti Dange

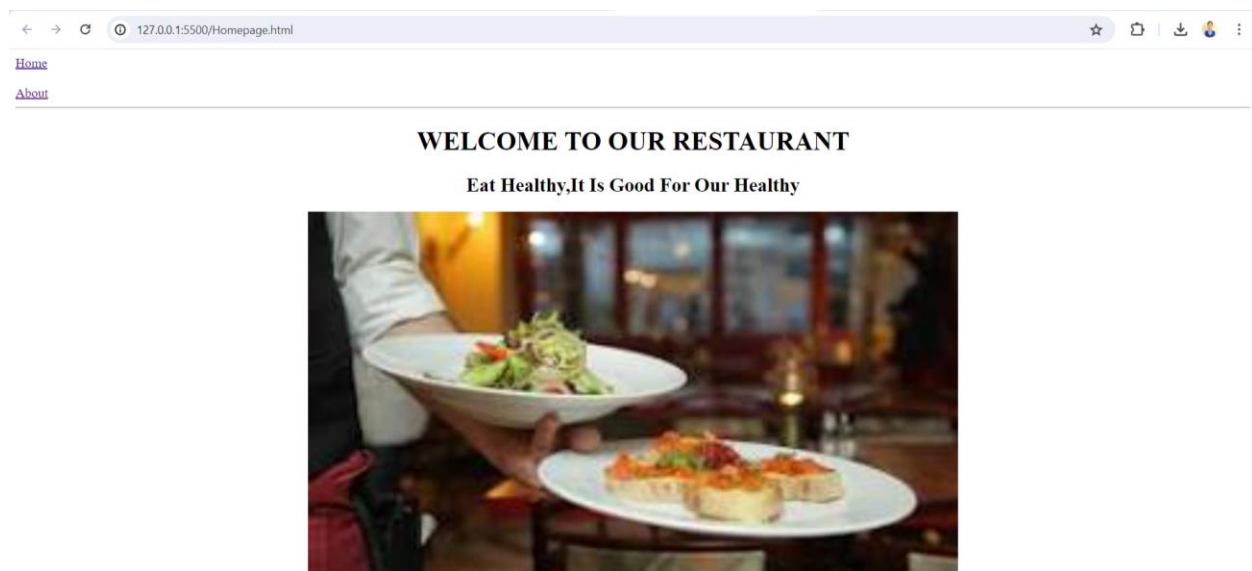
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Mobile No: 7498824402

Home Page Code:

```
Homepage.html X
Homepage.html > html
1 <!DOCTYPE html>
2 <html lang="en">
3
4 <head>
5   <meta charset="UTF-8">
6   <meta name="viewport" content="width=device-width, initial-scale=1.0">
7   <title>Restaurant</title>
8 </head>
9
10 <body>
11   <nav>
12     <a href="Homepage.html" target="_self">Home</a><br>
13     <br>
14     <a href="Aboutpage.html" target="_blank">About</a>
15   </nav>
16   <hr>
17   <center>
18     <h1>WELCOME TO OUR RESTAURANT</h1>
19   </center>
20   <center>
21     <h2>Eat Healthy,It Is Good For Our Healthy</h2>
22   </center>
23   <center></center>
25 </body>
26
27 </html>
```

Output:



About Page Code:

```
File Edit Selection View Go Run Terminal Help
Resturant Webpage

Aboutpage.html X
  Aboutpage.html > html > body > p
1 <!DOCTYPE html>
2 <html lang="en">
3
4 <head>
5   <meta charset="UTF-8">
6   <meta name="viewport" content="width=device-width, initial-scale=1.0">
7   <title>Webpage</title>
8 </head>
9
10 <body>
11
12   <body>
13     <nav>
14       <a href="Homepage.html"
15         target="_self">Home</a><br>
16     <br>
17       <a href="Aboutpage.html"
18         target="_blank">About</a>
19     </nav>
20   <hr>
21   <h2>Maharashtrian Foods</h2>
22   <hr>
23   <h3>MisalPav</h3>
24   
25   <p>Misal pav is a dish from the Indian state of Maharashtra. It is usually served hot with bread or rolls toasted
26     with butter and buttermilk or dahi and papad.
27   <p>It is served as a breakfast dish, as a snack and also as a full meal.</p>
28   <hr>
29   <h3>PuranPoli</h3>
30   
31   <p>Puran poli is an Indian sweet flatbread that is popular in Maharashtra and the state of Maharashtra. It is
32     also known as Puran puri, Holige, Obbattu, Bobbattlu, Poley, Bakshamulu, and Boli.</p>
33   <hr>
34   <h3>Zunkabdhakar</h3>
35   
36   <p>Zunka is a gram flour porridge or a gram flour curry, similar to polenta. It is a traditional Indian dish
37     prepared in Maharashtra. It is also known by the name of pithla or pithle. When served with bhakri, the dish
```

```
File Edit Selection View Go Run Terminal Help  ← →  Restaurant Webpage

Aboutpage.html X
  Aboutpage.html > html > body > body > p
    2  <html lang="en">
    10 <body>
    12 <body>
    34 <h3>ZunkaBhakar</h3>
    35 
    36 <p>Zunka is a gram flour porridge or a gram flour curry, similar to polenta. It is a traditional Indian dish
    37 prepared in Maharashtra. It is also known by the name of pithla or pithle. When served with bhakri, the dish
    38 is referred to as jhunka bhakar or pithla bhakri. Pithle is also known as chun in the Vidarbha region of
    39 Maharashtra.</p>
    40 <br>
    41 <br>
    42 <h2>Punjabi Foods</h2>
    43 <br>
    44 <h3>Chole Bhature</h3>
    45 
    46 <p>Talk about Punjabi food and the popular chole bhature can never be given a skip. The dish has become one of
    47 the favourites with people across the country and is also one of the must try Indian delicacies.</p>
    48 <br>
    49 <h3>Lauki Kofta</h3>
    50 
    51 <p>This Lauki ke Kofte recipe has bottle gourd kofta dunked in a delicious, spiced tomato-based gravy. The first
    52 time I tried Lauki Kofta was at my in-law's place. I never knew that this type of a delish, tangy curry
    53 could be made with bottle gourd (opo squash, long melon or lauki, dudhi, ghia).</p>
    54 <br>
    55 <h3>Paneer Tikka</h3>
    56 
    57 <p>For that unexpected dinner party, you can never go wrong with these quick, paneer bites. Soft and tender
    58 chunks of paneer, coated with a mix of masalas, grilled hot on skewers.</p>
    59 <br>
    60 <br>
    61 <h2>South Indian Foods</h2>
    62 <br>
    63 <h3>Dosas</h3>
    64 
    65 <p>Dosas are not only the traditional breakfast of South India but also the most popular comfort food all across
    66 the country. They are prepared when a batter of fermented rice and lentils is smeared on a pan. Masala Dosas
    67 have a filling of aloo sabzi inside them. These days you can try different variants of dosas like rava dosa,
    68 tomato dosa, cheese dosa and more.</p>
    69 <br>
    70 <h3>Idli Sambar</h3>
    71 
    72 <p>Soft and Fluffy white idlis are another breakfast option in South India. Idlis are also prepared with a
    73 batter of fermented rice and lentils. This batter is put in circular moulds and steamed on a stove. Idlis
    74 are served with hot and tangy sambar, coconut chutney and gun powder chutney. The fluffy delicacy is soft
    75 and easy on the digestion.</p>
    76 <br>
    77 <h3>Medu Vada</h3>
    78 
    79 <p>Medu Vada is a circular brown, doughnut like dish that is served with chutneys. The dough is made, shaped and
    80 deep fried in oil to give it a perfect colour and a crispy and crunchy taste. The dough is made with a
    81 batter of black lentils, peppercorns, curry leaves, red chillies, cumin and other spices. </p>
    82 </body>
    83 </html>
    84 </html>

Ln 37, Col 120  Spaces: 4  UTF-8  CRLF  HTML  Port: 5500  Prettier
```

Output:



[Home](#)

[About](#)

Maharashtrian Foods

MisalPav



Misal pav is a dish from the Indian state of Maharashtra. It is usually served hot with bread or rolls toasted with butter and buttermilk or dahi and papad. It is served as a breakfast dish, as a snack and also as a full meal.

PuranPoli



PuranPoli



Puran poli is an Indian sweet flatbread that is popular in Maharashtra and the state of Maharashtra. It is also known as Puran puri, Holige, Obbattu, Bobbattu, Poley, Bakshamulu, and Boli.

ZunkaBhacr



Zunka is a gram flour porridge or a gram flour curry, similar to polenta. It is a traditional Indian dish prepared in Maharashtra. It is also known by the name of pithla or pithle. When served with bhakri, the dish is referred to as jhunka bhakar or pithla bhakri. Pithle is also known as chun in the Vidarbha region of Maharashtra.



Punjabi Foods

Chole Bhature



Talk about Punjabi food and the popular chole bhature can never be given a skip. The dish has become one of the favourites with people across the country and is also one of the must try Indian delicacies.

Lauki Kofta



This Lauki ke Kofte recipe has bottle gourd kofta dunked in a delicious, spiced tomato-based gravy. The first time I tried Lauki Kofta was at my in-law's place. I never knew that this type of a delish, tangy curry could be made with bottle gourd (opo squash, long melon or lauki, dudhi, ghia).

Paneer Tikka



For that unexpected dinner party, you can never go wrong with these quick, paneer bites. Soft and tender chunks of paneer, coated with a mix of masalas, grilled hot on skewers.

South Indian Foods

Dosas



(55) WhatsApp

Webtech Assignment No.1

New Tab

Restaurant

Webpage

Webpage

127.0.0.1:5500/Aboutpage.html

☆📄📥👤⋮

Dosas are not only the traditional breakfast of South India but also the most popular comfort food all across the country. They are prepared when a batter of fermented rice and lentils is smeared on a pan. Masala Dosas have a filling of aloo sabzi inside them. These days you can try different variants of dosas like rawa dosa, tomato dosa, cheese dosa and more.

Idli Sambar



Soft and fluffy white idlis are another breakfast option in South India. Idlis are also prepared with a batter of fermented rice and lentils. This batter is put in circular moulds and steamed on a stove. Idlis are served with hot and tangy sambar, coconut chutney and gun powder chutney. The fluffy delicacy is soft and easy on the digestion.

Medu Vada



(55) WhatsApp

Webtech Assignment No.1

New Tab

Restaurant

Webpage

Webpage

127.0.0.1:5500/Aboutpage.html

☆📄📥👤⋮



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Medu Vada



Medu Vada is a circular brown, doughnut like dish that is served with chutneys. The dough is made, shaped and deep fried in oil to give it a perfect colour and a crispy and crunchy taste. The dough is made with a batter of black lentils, peppercorns, curry leaves, red chillies, cumin and other spices.