**WEB DEVELOPMENT LAB**

**REG NO:RA1711003011213**

**WEEK-4**

**HOSTEL MESS MANAGEMENT**

**AIM:**

**MESS PAGE IN OUR PROJECT USING TABLES**

**CODE:**

!DOCTYPE html>

<html lang="en">

<head>

<style>

body{

background-color:yellowgreen;

}

table,th,td{

border: 1px solid black;

border-collapse: colla

}

th{

padding: 5px;

text-align:left;

}

tr:nth-child(odd) {background-color: #f2f2f2;}

.topnav {

overflow: hidden;

background-color: #333;

}

.topnav a {

float: left;

color: #f2f2f2;

text-align: center;

padding: 14px 16px;

text-decoration: none;

font-size: 17px;

}

.topnav a:hover {

background-color:white;

color:black;

}

.topnav a.active {

background-color: darkblue;

color: white;

}

</style>

<meta charset="UTF-8">

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

<title>MENU</title>

</head>

<body align="center">

<h1 align="center">SRM HOSTEL MESS MANAGEMENT</h1>

<div class="topnav">

<a href="Home.html">HOME</a>

<a href="payment.html">PAYMENT</a>

<a href="menu.html">MENU</a>

<a href="rules.html">RULES</a>

<a href="registration.html">REGISTRATION</a>

<a href="login.html">LOGIN</a>

<a href="feedback.html">FEEDBACK</a>

</div>

<h1>MENU</h1>

<table id="t5" width="100%">

<tr>

<th>DAYS</th>

<th>BREAKFAST</th>

<th>LUNCH</th>

<th>SNACKS</th>

<th>DINNER</th>

</tr>

<tr>

<td>MONDAY</td>

<td>

French Omelet, Bread Toast, Veg Cutlet, Milk

</td>

<td>

Potato Amritsari wari / Soya wari Boondi raita, Rice, Chapatti Salad, Gulab Jamun

</td>

<TD>Seasonal Fruit</TD>

<td>Chana Daal+Mah Chilka Baingan Aloo/ Seasonal Veg. Rice, Chappati & Milk</td>

</tr>

<tr>

<td>TUESDAY</td>

<td>

Uttapam + Coconut Chutney

</td>

<TD>Rajmah, Plain Curd, Rice Chapatti, Salad & Papad & Milk Seviyan</TD>

<td>Fruits</td>

<td>Mung Saboot+ Chana. Daal Gobhi Mater/Bhindi Rice, Chappati & Milk</td>

</tr>

<tr>

<td>WEDNESDAY</td>

<td>

Corn Flakes, Milk Stuffed Bread Pakoda with Imli Pudina Chutney

</td>

<TD>Mater Paneer & Non-veg., Seasonal Veg, Rice, Chappati, Green Salad & Rasgulla</TD>

<td>Fruits</td>

<td>Ghiya Chana Daal, Methi Aloo/Pudhina Aloo, Rice, Chappati & Milk</td>

</tr>

<tr>

<td>THURSDAY</td>

<td>

Poori Laungi & Pickle

</td>

<TD>Chana Masala, Ghiya Raita, Rice, Chapatti, Salad & Fruit Cream/ Gujjar ka halwa</TD>

<td>Fruit Salad</td>

<td>Mung Daal + Masur Daal Gobhi Aloo/Lauki/Kerela Rice, Chappati & Milk</td>

</tr>

<tr>

<td>FRIDAY</td>

<td>

Pav Bhaji with milk

</td>

<TD>Matar paneer, Veg. Raita, Rice, Chapatti. Salad & Kheer</TD>

<td>Fruits</td>

<td>Veg & Non Veg. Soup, Veg. Chow mien, Fried Rice, Sweet & Sour, Veg. Manchurian & Milk</td>

</tr>

<tr>

<td>SATURDAY</td>

<td>

Porridge, Veg, Cutlet Bread with Butter/ Jam

</td>

<TD>Kala Chana, Aloo Raita Rice, Chapatti, salad & Suji Halwa</TD>

<td>Sandwich</td>

<td>Black Masar Daal, Veg. Kofta Curry, Rice, Chappati & Milk</td>

</tr>

<tr>

<td>SUNDAY</td>

<td>

Staffed Parantha (Potato / Onion / Gobhi) with Butter or Curd

</td>

<TD>Paneer Makhani, Non-veg, seasonal veg, Rice Chapatti, & Ice Cream / Jalabi</TD>

<td>Fruit chat</td>

<td>Veg. Biryani & Curd</td>

</tr>

</table>

<br><br><br>

<b>

Chicken Varieties: Kadhai Chicken, Butter Chicken, Chicken Masala, Chicken Do Payaza, Chilly Chicken, Chicken Saagwala <br>

Paneer Varieties: Karahi Paneer, Palak Paneer, Mutter Paneer, Shahi Paneer, Paneer Bhujjia, Paneer Chilly, Cheese Tomato<br>

Note:- Vegetables: Instead of Gujjar Mutter, Gobhi, Seasonal vegetables like bhindi, karela, Lauki, Tinda to be served for dinner.

</b>

<br><br>

<HR>

<h3>MESS TIMINGS</h3>

Weekdays:<br>

Breakfast: 7:30 to 9:30 am<br>

Lunch: 12:00 to 2:00 pm<br>

Snacks: 4:30 to 6:00 pm<br>

Dinner: 7:30 to 9:30 pm<br>

<br>

Weekends:<br>

Breakfast: 7:45 to 9:45 am<br>

Lunch: 12:00 to 2:00 pm<br>

Snacks: 4:30 to 6:15 pm<br>

Dinner: 7:30 to 9:30 pm<br>

<ul align="left">

<li>Guest entries can be done only within above timings.<li> The guest entry counter will be closed and no guest coupon can be taken after that.

<li>As the caterer may not able to set the full counter in the initial 15 mins.<li>Therefore, we add extra 15 mins buffer (extension) in the end. <li>Therefore, caterer is supposed to serve on the food counter during extended timings

<li>After these extended timings, caterer will have to stop serving and take out food from counter. <li>The leftover food may or may not be kept on the counter as the caterer wishes to.<li> No arguments with mess workers will be entertained thereafter.

</ul>

</body>

</html>

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