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Кафедра інформаційних систем та технологій

Лабораторна робота №8
з дисципліни "Основи клієнтської розробки"
Тема: "JavaScript. Події миші"
Тематика: «Рецепти»

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Завдання:

1. Використати події `mouseover`, `mouseout` та `event.target`, `event.relatedTarget`.

При русі показчика миші над елементами, вони повинні змінювати свій стиль

Реалізувати перетягування елемента (текст/картинка/файл) з одного місця в інше, використавши `mousedown`, `mousemove`, `mouseup`

Результати:

Сторінка з рецептом, де використані всі методи, які є в завданні:

Belgian waffles

Table of Content:

- [I. Description](#)
- [II. Ingredients](#)
- [III. Directions](#)
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Description:

In North America, Belgian waffles are a variety of waffle with a lighter batter, larger squares, and deeper pockets than American waffles. Belgian waffles were originally leavened with yeast, but baking powder is now often used. They are often eaten as a breakfast food; toppings vary from whipped cream, confectioners sugar, soft fruit, and chocolate spread, to syrup and butter or margarine. They may also be served with vanilla ice cream and fresh fruit (such as strawberries) as a dessert

In Belgium itself, there are several kinds of waffle, including the Brussels waffle and the Liège waffle

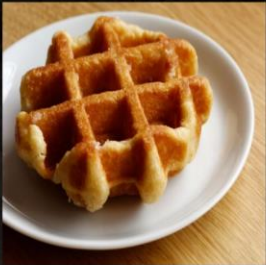
Ingredients:

- 2 Chicken eggs
- 100 gr. Butter
- 100 gr. Sugar
- 250 gr. Flour
- 100 ml. Milk
- 1 tsp. Baking powder
- Half tsp. Vanillin

Directions:

- Beat eggs with sugar and vanilla
- Add oils and baking powder
- Whisk
- Add Flour and Milk
- Whisk
- Pour everything into the waffle iron



Result:



Interesting pages to see:

- [Main Page](#)
The beginning of this site
- [Envelopes With Apples](#)
Layered envelopes with apples filling, with a cinnamon flavor
- [Cracked cookies](#)
Chocolate cookies coated in confectioners' sugar

Combine all the ingredients!:



[Back to all labs](#)

Вихідний код:

Belgian-Waffles.html:

```
<!DOCTYPE html>
<html lang="en">

<head>
  <meta name="author" content="Valentyn Dominskyi">
  <meta name="keywords" content="recipes, cookbook, Belgian waffles">
  <meta name="description" content="cookbook site with recipes">
  <meta charset="UTF-8">
  <meta http-equiv="X-UA-Compatible" content="IE=edge">
  <meta name="viewport" content="width=device-width, initial-scale=1.0">
  <link rel="stylesheet" href="style.css">
  <title>Belgian waffles</title>
</head>

<body>
  <header>
    <h3>Belgian waffles</h3>
  </header>

  <div>
    <div class="Sidebar">
      <p class="SidebarHeader">
        Interesting pages to see:
      </p>
      <article class="SidebarText">
        <dl>
          <dt>
            <a href="index.html" target="_blank">Main Page</a>
          </dt>
          <dd>The begining of this site</dd>
        </dl>
      </article>
    </div>
  </div>
</body>
</html>
```

```
<dt>
  <a href="Envelopes-With-Apples.html">Envelopes With Apples</a>
</dt>
<dd>Layered envelopes with apples <br> filling, with a cinnamon flavor</dd>
<hr>

<dt>
  <a href="Cracked-Cookies.html">Cracked cookies</a>
</dt>
<dd>Chocolate cookies coated <br> in confectioners' sugar</dd>
</dl>
</article>
</div>
```

```
<article>
  <h3>Table of Content:</h3>
  <ol class="UpperRomanType">
    <li><a href="#Description"><i>Description</i></a></li>
    <li><a href="#Ingredients"><i>Ingredients</i></a></li>
    <li><a href="#Directions"><i>Directions</i></a></li>
    <li><a href="#Result"><i>Result</i></a></li>
    <li><a href="#Mini-Game"><i>Mini-Game</i></a></li>
  </ol>
```

```
<a name="Description"></a>
<h3>Description:</h3>
<div class="RecipeDescription">
  <p>
```

In North America, Belgian waffles are a variety of waffle with a lighter batter, larger squares, and deeper pockets than American waffles. Belgian waffles were originally leavened with yeast, but baking powder is now often used. They are often eaten as

a breakfast food; toppings vary from whipped cream, confectioners sugar, soft fruit, and chocolate spread, to syrup and butter or margarine. They may also be served with vanilla ice cream and fresh fruit (such as strawberries) as a

dessert

</p>

<p>

In Belgium itself, there are several kinds of waffle, including the Brussels waffle and the Liège waffle

</p>

</div>

<h3>Ingredients:</h3>

<ul class="DiskType">

2 Chicken eggs

100 gr. Butter

100 gr. Sugar

250 gr. Flour

100 ml. Milk

1 tsp. Baking powder

Half tsp. Vanillin

<h3>Directions:</h3>

<ul class="CircleType">

Beat eggs with sugar and vanilla

Add oils and baking powder

Whisk

Add Flour and Milk

Whisk

Pour everything into the waffle iron

<div>

<h3>Result:</h3>

<p>


```
        enlargedImage(event.target);
        event.relatedTarget.style.background = "#27142F";
    })
    waffleImage.addEventListener("mouseout", function(event) {
        unlargedImage(event.target);
        event.relatedTarget.style.background = "transparent";
    })
</script>
</body>

</html>
```

Style.css:

```
header {
    text-align: center
}
```

```
body {
    font-size: 23px;
    color: #ffffff;
    font-style: normal;
    line-height: 1.3;
    text-align: left;
    background-image: url("images/Background.jpg");
}
```

```
h3 {
    font-size: 25px;
    color: #f3a866;
    font-style: italic;
    line-height: 1.5;
    text-align: center;
}
```

```
p#ParagraphWithScale {
```



```
    text-align: center;
    block-size: 250px;
}
```

```
p#Frame {
    text-align: right !important;
    margin-top: -506.5px !important;
}
```

```
#ImageWithScale {
    transform: scale(0.5) translate(0%, -50%) !important;
}
```

```
p.SidebarHeader {
    font-size: 5;
    color: orange;
    font-family: "Lucida Console", sans-serif;
    text-align: center;
}
```

```
ul,
ol,
dl {
    font-size: 20px;
    color: #ffffff;
    font-family: Georgia, serif;
    margin: auto;
    padding-left: 10%;
}
```

```
ul,
ol {
    padding-left: 15%;
}
```

```
ul.CircleType {
```

```
list-style-type: circle;
}
```

```
ul.DiscType {
  list-style-type: disc;
}
```

```
ul.SquareType {
  list-style-type: square;
}
```

```
ol.UpperRomanType {
  list-style-type: upper-roman;
}
```

```
ol.LowerRomanType {
  list-style-type: lower-roman;
}
```

```
ol.AType {
  list-style-type: upper-alpha;
}
```

```
ol.DecimalType {
  list-style-type: decimal;
}
```

```
table {
  font-size: x-large;
  margin-left: auto;
  margin-right: auto;
  text-align: center;
  padding: auto;
  border: 5px solid #56018F;
  vertical-align: middle;
  color: rgb(255, 249, 240);
}
```

```
}
```

```
th {  
    background-color: purple;  
}
```

```
tr {  
    vertical-align: middle;  
    text-align: center;  
}
```

```
td {  
    border: 1.5px solid #6701ac;  
}
```

```
a {  
    font-size: 22px;  
    font-style: normal;  
    line-height: 1.5;  
    text-align: center;  
}
```

```
a:link {  
    color: #2E82B3;  
}
```

```
a:visited {  
    color: #F08221;  
}
```

```
a:active {  
    color: #C728F7;  
}
```

```
div.RecipeDescription {  
    padding-left: 10%;
```

```
padding-right: 10%;  
}
```

```
div.RecipeDescription>p:first-child:first-letter {  
    font-size: 200%;  
    border: white solid 1px;  
    padding: 4px;  
    margin: 4px;  
}
```

```
div.Sidebar {  
    float: right;  
    width: 25%;  
    height: auto;  
    border: 2px solid white;  
    padding: 1%;  
    margin: auto 2%;  
    margin-bottom: 3%;  
}
```

```
div.AdditionalPageButtons {  
    text-align: center;  
}
```

```
div.AdditionalPageButtons button {  
    font-family: Georgia, serif;  
    background: transparent;  
    overflow: hidden;  
    font-weight: 800;  
    font-size: 1.15rem;  
    color: #f3a866;  
}
```

```
p#ThemeMode {  
    position: absolute;  
    top: 10px;
```

```
    left: 1000px;
}
```

```
.highlight {
    background-image: linear-gradient(to right, #493240, #cf037e, #493240);
    border-radius: 6px;
    padding: 3px 6px;
}
```

```
.highlightImage {
    border: #ffffff;
    border-radius: 60px;
}
```

```
.RecipeImages {
    text-align: center;
}
```

DragAndDrop.js:

```
'use strict'
```

```
let recipeImages = {
    0: "Eggs",
    1: "Butter",
    2: "Sugar",
    3: "Flour",
    4: "Milk",
    5: "Baking-Powder",
    6: "Vanillin",
};
```

```
function activateDrag() {
    for (let i = 0; i < 7; i++) {
        let element = document.getElementById(`${recipeImages[i]}`);
        dragElement(element);
    }
}
```

```
}
```

```
function dragElement(element) {  
  element.onmousedown = function(event) {  
    let shiftX = event.clientX - element.getBoundingClientRect().left;  
    let shiftY = event.clientY - element.getBoundingClientRect().top;  
    element.style.position = 'absolute';  
    element.style.zIndex = 1000;  
    document.body.append(element);  
    moveAt(event.pageX, event.pageY);  
  
    function moveAt(pageX, pageY) {  
      element.style.left = pageX - shiftX + 'px';  
      element.style.top = pageY - shiftY + 'px';  
    }  
  
    function onMouseMove(event) {  
      moveAt(event.pageX, event.pageY);  
    }  
  
    document.addEventListener('mousemove', onMouseMove);  
  
    element.onmouseup = function() {  
      document.removeEventListener('mousemove', onMouseMove);  
      element.onmouseup = null;  
    };  
  };  
  
  element.ondragstart = function() {  
    return false;  
  };  
}
```

ChangeImage.js:

```
let waffleSize = 350;
```

```
function enlargedImage(element) {  
  element.style.height = `${waffleSize*2}px`;  
  element.style.width = `${waffleSize*2}px`;  
}
```

```
function unenlargeImage(element) {  
  element.style.height = `${waffleSize}px`;  
  element.style.width = `${waffleSize}px`;  
}
```

Висновки:

Я глибше познайомився з javascript, подіями, що пов'язані з мишею. Навчився їх обробляти.

Використав події mouseover, mouseout та event.target, event.relatedTarget

Посилання:

[Github](#)

[Github Pages](#)