

# Internet and website development

## Assignment2- Part1 Documentation of booking restaurant

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### XML design-dish

The XML design for the 12 of dish in list and follow the following pattern.

The root element is <DishList>.

There are several elements here:

<Dish id="1"> represent the first dish.

<DishName> used to set dish name: <DishName>Bandeja Paisa</DishName>.

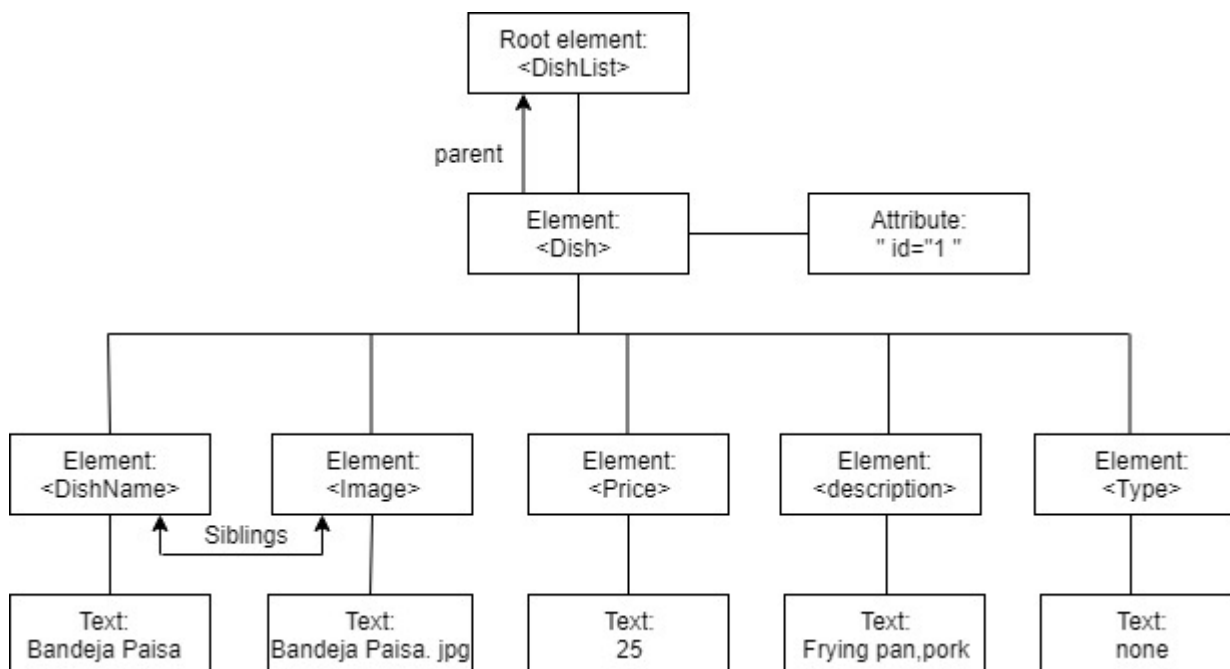
<Image> used to show the picture in List:<Image>Bandeja Paisa.jpg</Image>

<Price > used to set the dish price, different dish is different price: <price> 25\$</price>

<discription > used to write the raw material of this dish such as pan, pork, cargamanto beans.....

<type> used to set whether the type of dish is vegetarian or others(This dish is not belong to any type so <type> is empty.

As is shown in dish design in terms of a XML tree.



Since there are 12 dishes to be cooked, I will use the data dictionary to explain the design.

DishList

Dish/Attribute	DishName	Image	Price	description	type
Dish id = "1"	Bandeja Paisa	Bandeja Paisa.jpg	25	frying pan, pork, cargamanto beans, onion, carrot, salad, pork rind, avocado, sausage, arepa, fried plantain,black pudding and a fried egg	
Dish id = "2"	Simple fish	Simple fish.jpg	15	vegetable, butter, stale bread, cream cheese, hreb, garlic, milk, onion, cherry tomatoes, cod(skinned and bones removed), Coriander-for garnishing	Egg free
Dish id = "3"	Indian cream soup	Indian cream soup.jpg	12	paneer, onion, cream, cashew nuts, poppy seeds, cumins seeds,chopped tomato, green chilles, butter, sugar, salt, Coriander-for garnishing	vegetarian
Dish id = "4"	Creamy Cashew	Creamy Cashew.jpg	12	cashews, coconut milk, yogurt, tomato puree, paneer, onion, ginger, curry powder,red chili, salt, Coriander-for garnishing	vegetarian
Dish id = "5"	Paneer Makhanwala	Paneer Makhanwala.jpg	13	tofu, peneer, fresh green peas, poppy seeds, ghee,ginger,onion, tomatoes, turmeric powder, red chili, butter, salt, Coriander-for garnishing	vegetarian
Dish id = "6"	Amritsari Pindi Chole	Amritsari Pindi Chole.jpg	10	cup chickpae, tea bags, red chili, turmeric powder,roasted anardana powder, Cumin seeds, black salt,garnishing, onion, ginger, tomatoes. baking soda, Coriander-for garnishing	
Dish id = "7"	Adraki Masala Paneer	Adraki Masala Paneer.jpg	17	beef, paneer, ghee, cumin, garlic, ginger, onions, tomato, green chili, red chili, turmeric,coriander powder, fresh cream, sugar, Coriander-for garnishing	
Dish id = "8"	Tikka Masala	Tikka Masala.jpg	10	water, chopped coriander, cumin powder, tomato pure,garlic, ginger, flour, cumin seeds, red chili powder, lime juice, curd thick, onion,chopped tomato, salt,paneer, fresh cream, suger, fresh cream	vegetarian
Dish id = "9"	Tawa Paneer	Tawa Paneer.jpg	12'	cottage cheese, fresh green peas, poppy seeds,cashew nut powder, ghee, cumin seeds, onion, gralic, tomatoes, lime garma masala,curd thick,onion, chopped tomatoes, garam masala, turmeric powder,red chilli powder, coriander powder, butter, grated panneer, salt	vegetarian

Dish id = "10"	Sweet or Salted Lassi	Sweet or Salted Lassi.jpg	8	yogurt, sugar, cardamom, ice cubes, cup milk	
Dish id = "11"	Mushroom Paneer	Mushroom Paneer.jpg	11	grated paneer,mushroom,chopped mushroom, tomato, ginger garlic paste, shahjeera, red chilli powder, black paper powder, Salt, Coriander- for garnishing, Fresh ream	vegetarian
Dish id = "12"	Matar Paneer Masala	Matar Paneer Masala.jpg	9	oil, chopped onion, chopped tomato, chopped ginger, cloves garlic, chopped green chili, coriander powder, red chilli powder, cumin powder, garam masala powdwer, paneer, peas, salt, Fresh coriander for garnishing	vegetarian

The code is shown in the application as shown in the figure below:

```
<DishList>
  <Dish id="1">
    <DishName>Bandeja Paisa</DishName>
    <Image>Bandeja Paisa.jpg</Image>
    <Price>25</Price>
    <description>
      frying pan, pork, cargamanto beans, onion,
      carrot, salad, pork rind, avocado, sausage, arepa, fried plantain,
      black pudding and a fried egg
    </description>
    <type></type>
  </Dish>
```



And then design the button and use javascript to show the dish list.

```
var Dish = [];

var xmlhttpfordish = new XMLHttpRequest();

if (!(window.XMLHttpRequest)) {
  // code for IE6, IE5
  xmlhttpfordish = new ActiveXObject("Microsoft.XMLHTTP");
}

xmlhttpfordish.open('GET', "dish-menu.xml");
xmlhttpfordish.responseType = 'document';
xmlhttpfordish.overrideMimeType('text/xml');
```

When clients click the MENU button can booking the dishes 's type and quantity.

### Simple fish



#### Description:

vegetable, butter, stale bread, cream cheese, hreb, garlic, milk, onion, cherry tomatoes, cod(skinned and bones removed), Coriander-for garnishing

Type:egg free

\$15 ☐ 0

### Indian cream soup



#### Description:

paneer, onion, cream, cashew nuts, poppy seeds, cumins seeds, chopped tomato, green chilles, butter, sugar, salt, Coriander-for garnishing

Type:vegetarian

\$12 ☐ 0

Finish Booking Dishes

The menu is selected, there will be a finish button at the bottom of the menu as shown in figure and then click it to show information and calculate cost total on the home page.

**Dish :**  
**Simple fish x1**  
**Tikka Masala x1**

**Total to pay: \$25**