

Responsive Header, Navbar and Footer

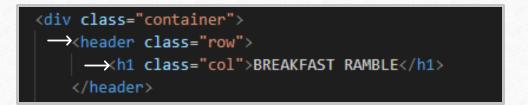
BREAKFAST RAMBLE

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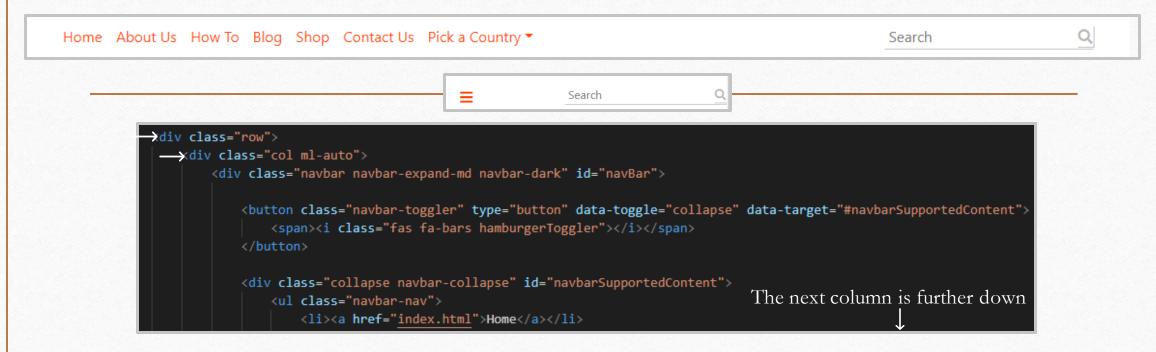


The first thing we needed to learn in order to make the page responsive is to make a class="container", which will hold the entire page.

Then we separate each major element into rows (div class="row"), and then columns (div class="col") within those rows.

The header was its own row, and only had one column: Breakfast Ramble, which made it very easy.

Responsive Header, Navbar and Footer



Next, we had to apply the exact same logic to our next element: The navbar.

We separated this row into two columns: the navigation links, and the search bar.

The navigation links were made responsive in a different way, which this presentation will illustrate later.

Responsive Header, Navbar and Footer

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week!

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Sign me up!



The footer was one row, with three columns, evenly spaced out. When the screen becomes small, each column will stack on top of the other, making it easier to read and interact with on a mobile phone.







The div that holds the navbar must have a class="navbar-expand-<size of screen> Which will ensure that the navbar becomes normal at that specified size.

```
<div class="navbar navbar-expand-md navbar-dark" id="navBar">
   <button class="navbar-toggler" type="button" data-toggle="collapse" data-target="#navbarSupportedContent">
      <span><i class="fas fa-bars hamburgerToggler"></i></span>
   </button>
   <div class="collapse navbar-collapse" id="navbarSupportedContent")</pre>
      I immediately added the
          <a href="index.html">Home</a>
         <a href="aboutus.html">About Us</a> 
                                                       <br/>
<br/>
button> for the toggler
         <a href="techniques.html">How To</a>
         <a href="blog.html">Blog</a>
         <a href="shop.html">Shop</a>
                                                       within the navbar.
         <a href="contactus.html">Contact Us</a>
         class="dropdown">
```

Remember to specify both:

Data-toggle="collapse"

And

Data-target="#<id of the div holding the navigation items>"

Data-target allows you to link the toggler to the navbar.

It's very easy to nest things improperly.

When I first attempted to do this, the toggler would not show. Formatting is key in order to stay organized!



Of course, you need to add a toggler icon. You can use Bootstrap; however, I used my own icon in order to alter its appearance in my own CSS file.

Because the default color of the Bootstrap toggler was white, and my background was white, I could not find the icon.

This was a common problem that arose with Bootstrap. It is important to plan and learn how each class affects your page.

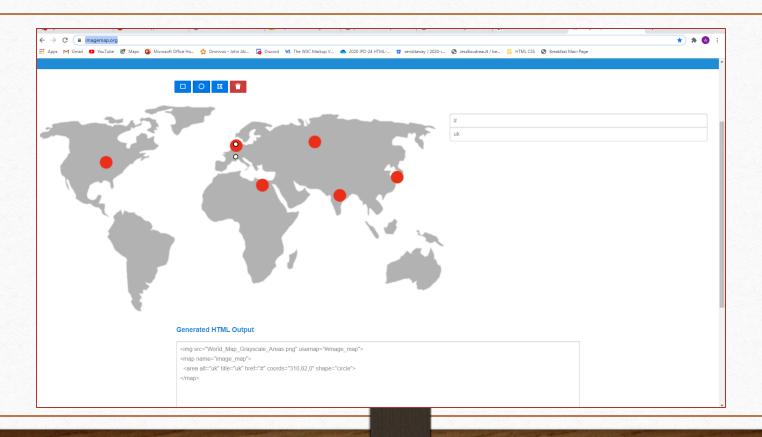
Main page with Image Map



Steps to create Image map with pop-up images

- 1. To find an image with transparent background
- 2. To add dots and labels where the links are going to be mapped
- 3. To generate map coordinates with on-line Map Generator software
- 4. To code the pop-up window with an image
- 5. To test the main page

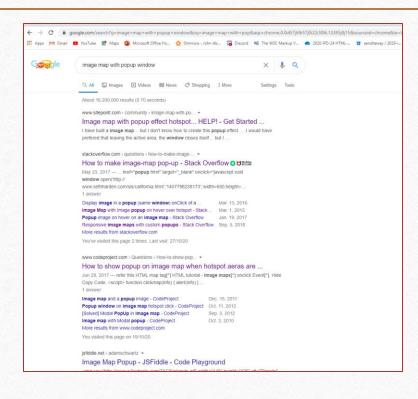
Using https://imagemap.org/ to create HTML code



HTML code in index.html

```
<div id="mapNav">
                   <img src="css/photos/World_Map_Grayscale_Areas.png" alt="map" style="width: 640px; height: 327px;" usemap="#i
mage_map">
                   <map name="image_map">
                     <area class="recipeUSA" alt="USA" title="" href="recipeusa.html" coords="107,91,20" shape="circle">
                     <area class="recipeUK" alt="UK" title="" href="recipeuk.html" coords="310,64,20" shape="circle">
                     <area class="recipeRussia" alt="Russia" title="" href="recipeRussia.html" coords="436,58,20" shape="circle">
                     <area class="recipe]apan" alt="Japan" title="" href="recipe]apan.html" coords="565,114,20" shape="circle">
                     <area class="recipeEgypt" alt="Egypt" title="" href="recipeEgypt.html" coords="352,125,20" shape="circle">
                     <area class="recipeIndia" alt="India" title="" href="recipeIndia.html" coords="475,143,20" shape="circle">
                   </map>
                 </div> <!-- napNav-->
```

Google knows everything



2 solutions

- Tooltip with some text

- Pop-up window with JavaScript

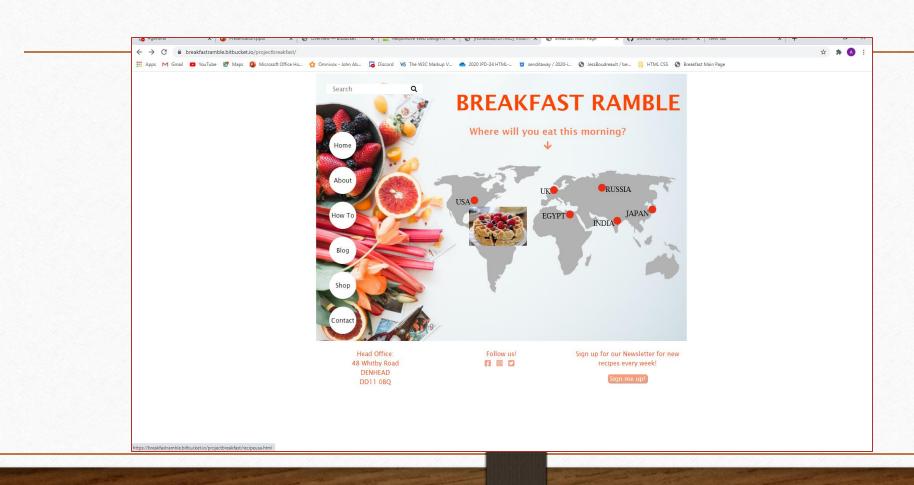
Tooltip Solution without Javascript HTML side

```
<aiv id="mapNav"></aiv id="mapNav"></ai
```

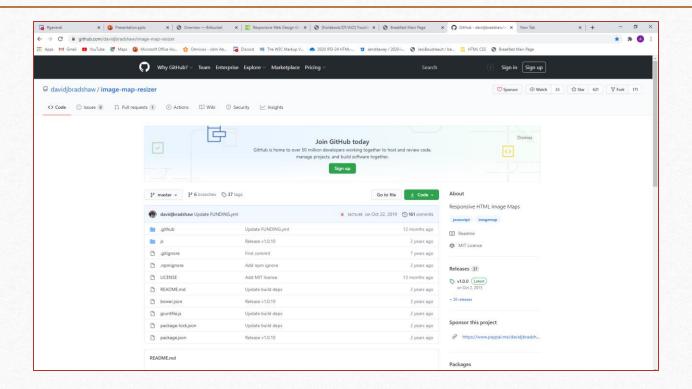
Tooltip solution – CSS side

```
div#mapNav {
  position: relative;
  width: 640px;
  height: 327px;
map area[title]:hover:after {
  position: absolute;
  z-index: 2;
area.recipeUSA[title]:hover:after {
  content: url(photos/waffleIcon.jpg);
  top: 107px;
  left: 91px;
```

And it Works!



The FUTURE - Responsive design davidjbradshaw/image-map-resizer



Display for Different Sizes – But How?

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SAUTEING



This method cooks food quickly in a small amount of fat in a skillet over relatively high heat while stirring or tossing constantly. The term sauté comes from the French verb sauter, which means "to jump" and describes not only how food reacts when placed in a hot pan but also the method of tossing the food in the pan. This technique is best for tender, small pieces of food, such as sliced chicken breast, sliced steak, shrimp, and mushrooms

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Accordion example

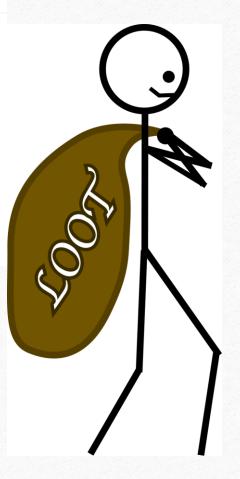
Using the card component, you can extend the default collapse behavior to create an accordion.

Collapsible Group Item #1

Collapsible Group Item #2

Collapsible Group Item #3

Anim pariatur cliche reprehenderit, enim eiusmod high life accusamus terry richardson ad squid. 3 wolf moon officia aute, non cupidatat skateboard dolor brunch. Food truck quinoa nesciunt laborum eiusmod. Brunch 3 wolf moon tempor, sunt aliqua put a bird on it squid single-origin coffee nulla assumenda shoreditch et. Nihil anim keffiyeh helvetica, craft beer labore wes anderson cred nesciunt sapiente ea proident. Ad vegan excepteur butcher vice lomo. Leggings occaecat craft beer farm-to-table, raw denim aesthetic synth nesciunt you probably haven't heard of them accusamus labore sustainable VHS.



Solution! - Display Properties & Responsive Utilities

Responsive Utilities

OUTDATED!!



Hidden-md-up; makes it only visible for Extra Small and Small devices... but NOT THE SOLUTIONS!...So now what?

	Extra small devices Portrait phones (<544px)	Small devices Landscape phones (≥544px - <768px)	Medium devices Tablets (2768px - <992px)	Large devices Desktops (≥992px - <1200px)	Extra large devices Desktops (≥1200px)
.hidden- xs-down	Hidden	Visible	Visible	Visible	Visible
.hidden- sm-down	Hidden	Hidden	Visible	Visible	Visible
.hidden- md-down	Hidden	Hidden	Hidden	Visible	Visible
.hidden- lg-down	Hidden	Hidden	Hidden	Hidden	Visible
.hidden- xl-down	Hidden	Hidden	Hidden	Hidden	Hidden
.hidden- xs-up	Hidden	Hidden	Hidden	Hidden	Hidden
.hidden- sm-up	Visible	Hidden	Hidden	Hidden	Hidden
.hidden- -md-up	Visible	Visible	Hidden	Hidden	Hidden
.hidden- lg-up	Visible	Visible	Visible	Hidden	Hidden
.hidden- xl-up	Visible	Visible	Visible	Visible	Hidden

Solution! - Display Properues & Responsive Utilities

Display Properties

Can easily be combined with other classes.

D-none d-sm-block d-md-block; to hide column content on Extra Small and Small screens.

Screen Size	Class
Hidden on all	.d-none
Hidden only on xs	.d-none .d-sm-block
Hidden only on sm	.d-sm-none .d-md-block
Hidden only on md	.d-md-none .d-lg-block
Hidden only on Ig	.d-lg-none .d-xl-block
Hidden only on xl	.d-xl-none
Visible on all	.d-block
Visible only on xs	.d-block .d-sm-none
Visible only on sm	.d-none .d-sm-block .d-md-none
Visible only on md	.d-none .d-md-block .d-lg-none
Visible only on Ig	.d-none .d-lg-block .d-xl-none
Visible only on xl	.d-none .d-xl-block

<div class="col-sm-8 zeroPaddingRight narrowPaddingLeft d-none d-sm-block d-md-block":</pre>

/div class="tab content fullWaight" id="v nills tabContent"

Display for Different Sizes – I did it!!

Extra Large, Large and Medium Bootstrap Toggable Tabs

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SAUTEING



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Small and Extra Small Bootstrap Accordion



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Basic	Cooking
HOOSE THE	COOKING TECHNIQUE:
SAUTEING	
ROASTING	
BLANCHING	
	n
used to prepare fo them with olive oil boiling water,	dipping food briefly into boiling water, then cooling it quickly in ice water. Blanching is often of for canning or freazing, With no added fat, boiled foods may be bland, but you can season and lemen julice or integer after cooling. A rule of threat is to add green vegetables to rapidly but start starchy vegetables like potatoes in cold water and then bring the water to a boil.
used to prepare fo them with olive oil boiling water, STEAMING	od for canning or freezing. With no added fat, boiled foods may be bland, but you can season and lemon juice or vinegar after cooking. A rule of thumb is to add green vegetables to rapidly
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Breakfast Ramble

In the future...

Jess:

I would make a check-out page from the Shop page

I would add a carousel on the items of shop page for more shopping items

Anastassia:

Extra-time I would have used to recreate the how-to-page, starting from the design for a phone and moving to a desktop version – from small to large.

Tee:

If I had an extra week, I'd like to create a whole new look for the website when used on a phone (responsive) I would learn how to style better using bootstrap classes