

WEB TECH LAB_3 ASSIGNMENT

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Q1.

```
<> lab_3.html > html > head > style > ul li:nth-child(odd)
1  <!DOCTYPE html>
2  <html lang="en">
3  <head>
4      <meta charset="UTF-8">
5      <meta name="viewport" content="width=device-width, initial-scale=1.0">
6      <title>Document</title>
7      <style>
8          ul li:nth-child(odd) {
9              background-color: rgb(204, 238, 255);
10         }
11     </style>
12 </head>
13 <body>
14     <ul>
15         <li>Eswatini</li>
16         <li>Ecuador</li>
17         <li>Tanzania</li>
18         <li>Spain</li>
19         <li>Slovakia</li>
20         <li>Iraq</li>
21     </ul>
22 </body>
23 </html>
```

- Eswatini
- Ecuador
- Tanzania
- Spain
- Slovakia
- Iraq

Q2.

```

1  <!DOCTYPE html>
2  <html lang="en">
3  <head>
4      <meta charset="UTF-8">
5      <meta name="viewport" content="width=device-width, initial-scale=1.0">
6      <title>Document</title>
7      <style>
8          table {
9              font-family: sans-serif;
10             font-size: 14px;
11         }
12         table tr:nth-child(even){
13             background-color: gray;
14         }
15         th {
16             background-color: black;
17             color: white;
18         }
19     </style>
20 </head>
21 <body>
22     <table>
23         <tr>
24             <th>COUNTRY</th>
25             <th>CAPITAL</th>
26             <th>LANGUAGE</th>
27         </tr>
28         <tr>
29             <td>Albania</td>
30             <td>Tirana</td>
31             <td>Albanian</td>
32         </tr>
33         <tr>
34             <td>Papua New Guinea</td>
35             <td>Port Moresby</td>
36             <td>English</td>
37         </tr>
38         <tr>
39             <td>Latvia</td>
40             <td>Riga</td>
41             <td>Latvian</td>
42         </tr>
43         <tr>
44             <td>France</td>
45             <td>Paris</td>
46             <td>French</td>
47         </tr>
48     </table>
49 </body>
50 </html>

```

COUNTRY	CAPITAL	LANGUAGE
Albania	Tirana	Albanian
Papua New Guinea	Port Moresby	English
Latvia	Riga	Latvian
France	Paris	French

Q3.

```

1  <!DOCTYPE html>
2  <html lang="en">
3  <head>
4      <meta charset="UTF-8">
5      <meta name="viewport" content="width=device-width, initial-scale=1.0">
6      <title>RECIPES</title>
7      <style>
8          h1{
9              text-align: center;
10             color: blueviolet;
11         }
12         h3{
13             text-align: center;
14         }
15         ul{
16             list-style: none;
17         }
18         .ch{
19             background-color: lightyellow;
20         }
21         .meat{
22             background-color: red;
23         }
24         .veg{
25             background-color: lightgreen;
26         }
27         .inst{
28             font-style: italic;
29         }
30     </style>
31 </head>
32 <body>
33     <h1><b>RECIPES</b></h1>
34     <h3><b>Grilled cheese sandwiches </b></h3>
35     <h4>a list of ingredients</h4>
36     <ul>
37         <li class="ch">cheese</li>
38         <li class="ch">bread</li>
39         <li class="meat">bacon</li>
40         <li class="veg">tomato</li>
41     </ul>
42     <h4><b>instructions:</b></h4>
43     <p class="inst">
44         1. In a large skillet, cook the bacon over medium heat until crispy. Drain on paper towels.
45         2. Spread butter on one side of each bread slice.
46         3. Place one slice of bread, butter-side down, in the skillet. Top with cheese, tomato slices, and bacon. Add another slice of cheese.
47         4. Cover the pan and cook over medium heat for 2-3 minutes, or until golden brown and cheese is melted.
48         5. Flip the sandwich and cook for another 2-3 minutes, or until golden brown and cheese is melted.
49         6. Enjoy your delicious grilled cheese!</p>
50     </p>
51 </body>
52 </html>

```

RECIPES

Grilled cheese sandwiches

a list of ingredients

cheese
bread
bacon
tomato

instructions:

1. In a large skillet, cook the bacon over medium heat until crispy. Drain on paper towels. 2. Spread butter on one side of each bread slice. 3. Place one slice of bread, butter-side down, in the skillet. Top with cheese, tomato slices, and bacon. Add another slice of cheese. 4. Cover the pan and cook over medium heat for 2-3 minutes, or until golden brown and cheese is melted. 5. Flip the sandwich and cook for another 2-3 minutes, or until golden brown and cheese is melted. 6. Enjoy your delicious grilled cheese!

Q4.

```
1 <!DOCTYPE html>
2 <html lang="en">
3 <head>
4   <meta charset="UTF-8">
5   <meta name="viewport" content="width=device-width, initial-scale=1.0">
6   <title>Amazon Bestsellers & My Faves</title>
7   <style>
8     body {
9       font-family: Arial, sans-serif;
10      margin: 0;
11    }
12  }
13  .container {
14    display: flex;
15  }
16  }
17  .column {
18    flex: 1;
19    padding: 20px;
20    border-radius: 5px;
21  }
22  }
23  .books {
24    background-color: #f0f0f0;
25  }
26  }
27  .celebrities {
28    background-color: #f0f0e0;
29  }
30  }
31  h1 {
32    margin-bottom: 10px;
33  }
34  }
35  ul {
36    list-style: none;
37  }
38  }
39  li {
40    margin-bottom: 5px;
41  }
42  }
43  </style>
44  </head>
45  <body>
46    <div class="container">
47      <div class="column books">
48        <h2>5 best selling books on Amazon Kindle</h2>
49        <ul>
50          <li>Project Hail Mary</li>
51          <li>The Midnight Library</li>
52          <li>It Ends with Us</li>
53          <li>Atomic Habits</li>
54          <li>The House in the Cerulean Sea</li>
55        </ul>
56      </div>
57      <div class="column celebrities">
58        <h2>Famous Celebrities</h2>
59        <ul>
60          <li>Rohit Sharma</li>
61          <li>Virat Kohli</li>
62          <li>Narendra Modi</li>
63          <li>John Cena</li>
64          <li>Elon Musk</li>
65        </ul>
66      </div>
67    </div>
68  </body>
69  </html>
```

5 best selling books on Amazon Kindle

Project Hail Mary
The Midnight Library
It Ends with Us
Atomic Habits
The House in the Cerulean Sea

Famous Celebrities

Rohit Sharma
Virat Kohli
Narendra Modi
John Cena
Elon Musk

Q5.

q5.html > html > head > style > nav a: hover

```
1  <!DOCTYPE html>
2  <html lang="en">
3  <head>
4    <meta charset="UTF-8">
5    <meta name="viewport" content="width=device-width, initial-scale=1.0">
6    <title>Sample Page</title>
7    <style>
8      body {
9        font-family: Arial, sans-serif;
10       margin: 0;
11       padding: 0;
12     }
13
14     header {
15       background-color: #c8f0f6;
16       padding: 15px;
17     }
18
19     nav {
20       display: inline-block;
21       list-style: none;
22       margin: 0;
23       padding: 0;
24     }
25
26     nav a {
27       color: #333;
28       text-decoration: none;
29       padding: 10px 20px;
30       display: inline-block;
31     }
32
33     nav a: hover {
34       background-color: #8fc4d5;
35     }
36   </style>
37 </head>
38 <body>
39   <header>
40     <nav>
41       <a href="#">Homepage</a>
42       <a href="#">About</a>
43       <a href="#">Contact</a>
44     </nav>
45   </header>
46   <main>
47   </main>
48 </body>
49 </html>
```

[Homepage](#)[About](#)[Contact](#)

Q6.

```
1  <!DOCTYPE html>
2  <html lang="en">
3  <head>
4      <meta charset="UTF-8">
5      <meta name="viewport" content="width=device-width, initial-scale=1.0">
6      <title>Document</title>
7      <style>
8          #test {
9              width: 600px;
10             height: 800px;
11             background: url('cards.jpg');
12         }
13
14         @-webkit-keyframes rotating {
15             from{
16                 -webkit-transform: rotate(0deg);
17             }
18             to{
19                 -webkit-transform: rotate(360deg);
20             }
21         }
22
23         .rotating {
24             -webkit-animation: rotating 2s linear infinite;
25         }
26     </style>
27 </head>
28 <body>
29     <div id='test' class='rotating'></div>
30
31
32
33 </body>
34 </html>
```

