**Assignment :-**

**Instruction: -** Make the required changes and addition to the code of Assignment 1 as per the details mentioned below:-

• Add a link showed open in a new tab to “coffea” word [link:- https://en.wikipedia.org/wiki/Coffee\_bean#Coffee\_plant]

• Add a title to the link added to the “coffea” word [title – know more]

Create a bookmark for the contents – Roasting and Storage

• The sub headings – Roasting and Storage should be in tag

• The font for the body text should be times

• The font size of the text should be 14pt

**Sample Data:-**

**Roasting**

Coffee is usually sold in a roasted state, and with rare exceptions, such as infusions from green coffee beans, coffee is roasted before it is consumed. It can be sold roasted by the supplier, or it can be home roasted. The roasting process influences the taste of the beverage by changing the coffee bean both physically and chemically. The bean decreases in weight as moisture is lost and increases in volume, causing it to become less dense. The density of the bean also influences the strength of the coffee and requirements for packaging. The actual roasting begins when the temperature inside the bean reaches approximately 200 °C (392 °F), though different varieties of seeds differ in moisture and density and therefore roast at different rates. During roasting, caramelization occurs as intense heat breaks down starches, changing them to simple sugars that begin to brown, which alters the color of the bean.

**Storage**

Coffee is best stored in an airtight container made of ceramic, glass or non-reactive metal. Higher quality pre-packaged coffee usually has a one-way valve which prevents air from entering while allowing the coffee to release gases. Coffee freshness and flavor is preserved when it is stored away from moisture, heat, and light. The ability of coffee to absorb strong smells from food means that it should be kept away from such smells. Storage of coffee in refrigerators is not recommended due to the presence of moisture which can cause deterioration. Exterior walls of buildings which face the sun may heat the interior of a home, and this heat may damage coffee stored near such a wall. Heat from nearby ovens also harms stored coffee.

**Output:-**

