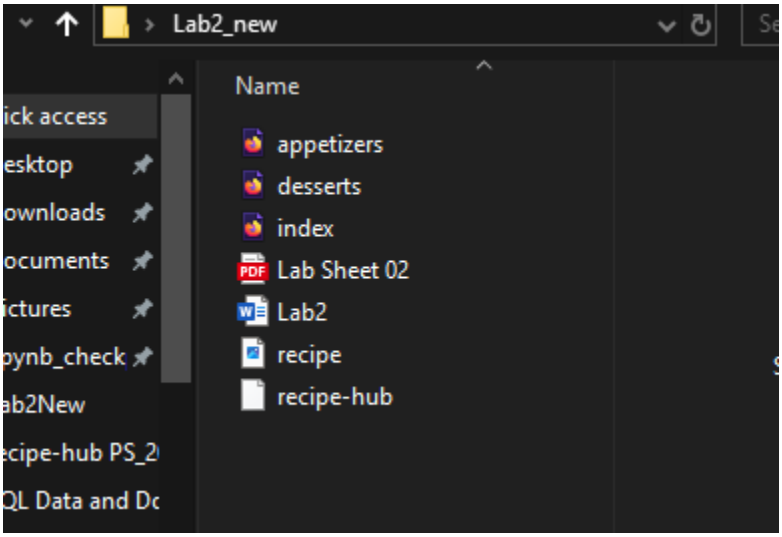
COSC 32133

Lab 02

PS/2021/091 - NISHANI P.A.A.

Part A

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<head>

    <title>Recipe Hub</title></head>

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        font-family:'Times New Roman', Times, serif;}

         h1 {
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            color: rgb(245, 173, 245);
        }
      h2{
        text-align: left;
        color: lightpink;}

        h3{
        text-align:left;
        color: black;
        }

        p{
        text-align:center;
        color: black;
      }
    </style>
```

```
    <h1>Welcome to Recipe Hub</h1>
  <p><b>Explore and share your favorite recipes with others!</b></p>
  <img src="recipe.jpg" alt="recipe image" style="display:block; margin-
left:auto; margin-right:auto; width:1200; height:500;">
  <h3>Categories:</h3>
  <ul>
    <li><a href="appetizers.html">Appetizers</a></li>
    <li><a href="desserts.html">Desserts</a></li>
  </ul>

</body>

</html>
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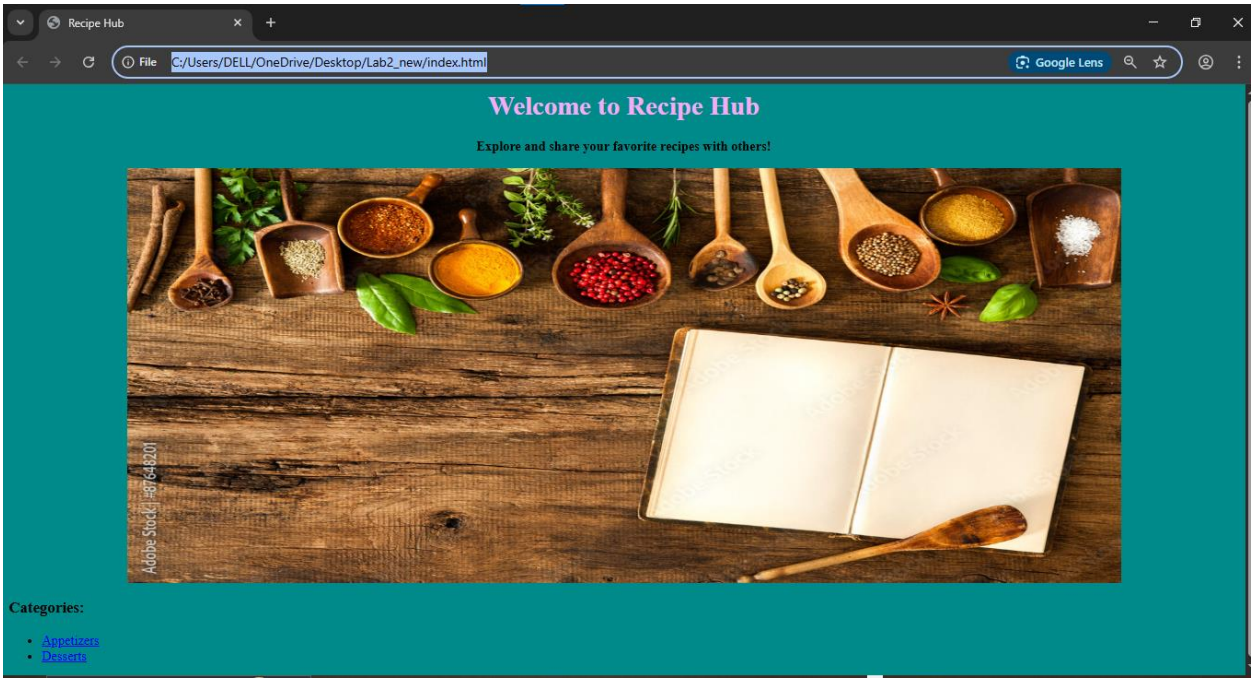
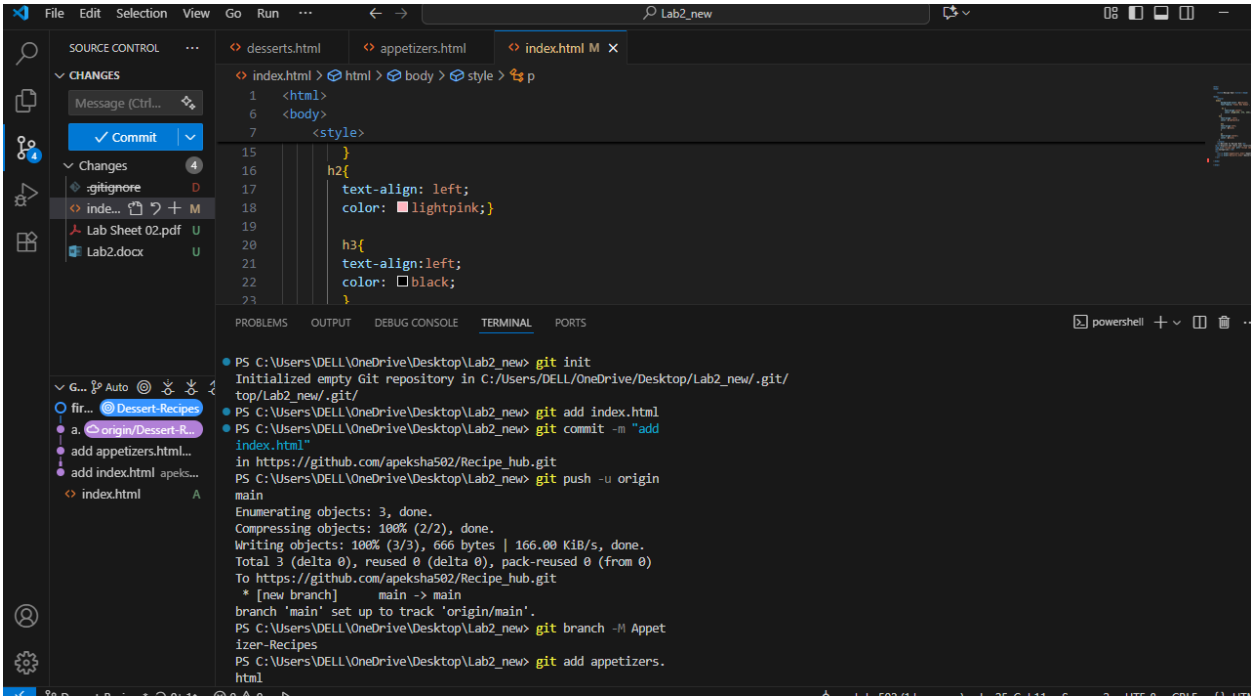
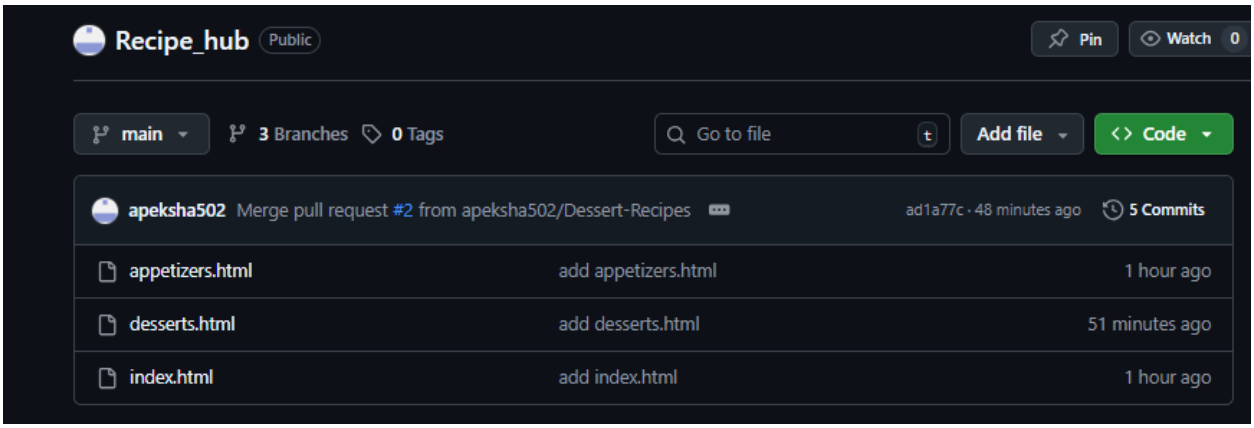
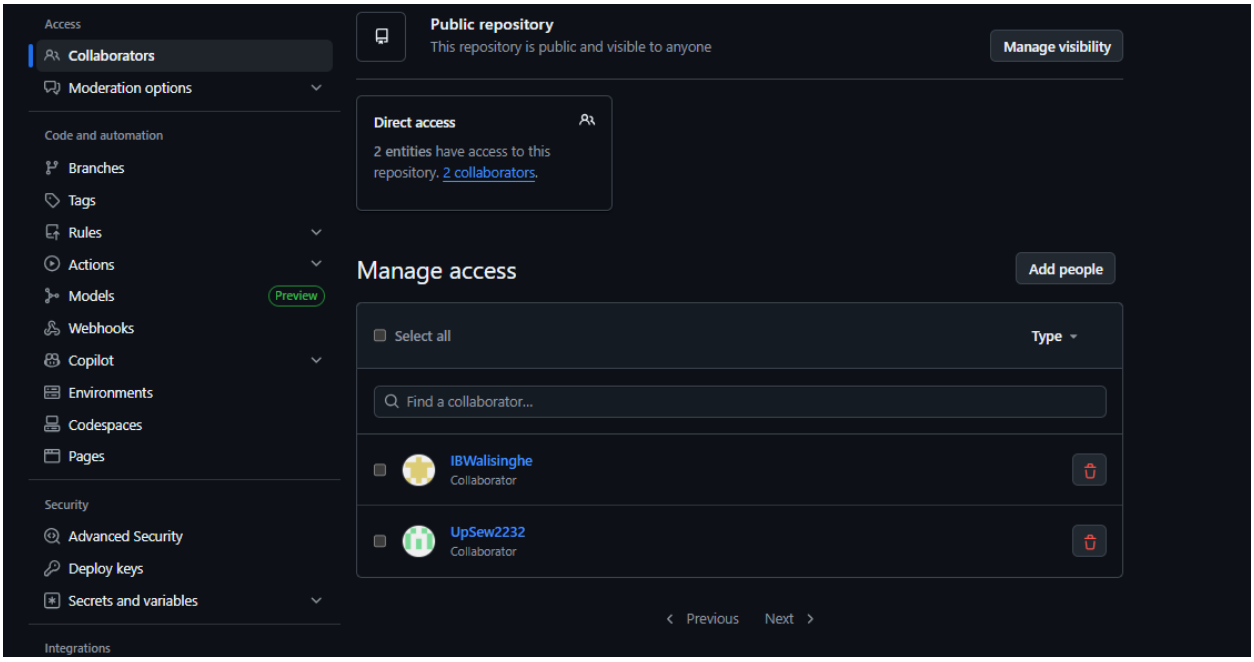




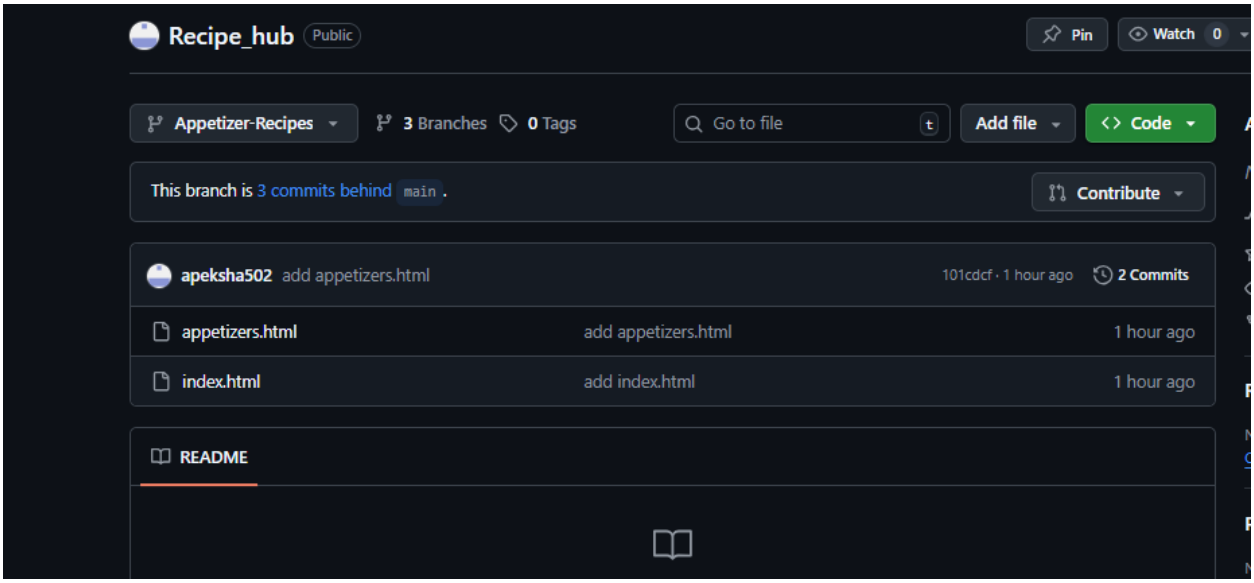
Prat – B



Collaborators On GitHub



Create Branch: Appetizer



Appetizers.html

```
<html>
<head><title>Appetizer Recipe</title></head>
<body>
    <style>
        body{
        background-color: darkcyan;
        font-family:'Times New Roman', Times, serif;}
```

```
        h1 {
           text-align:center;
           color: rgb(245, 173, 245);
        }
      h2{
        text-align: left;
        color: lightpink;}
      p,h3{
        text-align:left;
        color: black;
      }

    </style>


    <h1>Appetizer Recipes</h1>
    <h2>1.Bruschetta</h2>
    <h3>Ingredients:</h3>

                <li>4 slices of baguette</li>
                <li>2 medium tomatoes (diced)</li>
                <li>2 tbsp olive oil</li>
                <li>1 clove garlic (minced)</li>
                <li>Fresh basil leaves (chopped)</li>
                <li>Salt and pepper to taste</li>

            <h3>Instructions:</h3>
            <p>1. Toast the baguette slices until golden brown.</p>
            <p>2. In a bowl, mix diced tomatoes, olive oil, garlic, basil, salt,
and pepper.</p>
            <p>3. Spoon the mixture onto the toasted baguette slices and serve
immediately.</p>

    <h2>2.Stuffed Mushrooms</h2>
    <h3>Ingredients:</h3>
            <ul>
                <li>12 large button mushrooms</li>
                <li>1/2 cup cream cheese (softened)</li>
                <li>1/4 cup grated Parmesan cheese</li>
                <li>2 tbsp breadcrumbs</li>
                <li>1 clove garlic (minced)</li>
                <li>1 tbsp parsley (chopped)</li>
                <li>Salt and pepper to taste</li>
            </ul>
```

```
            <h3>Instructions:</h3>
            <p>1. Preheat the oven to 375°F (190°C).</p>
            <p>2. Remove the stems from the mushrooms and finely chop them.</p>
            <p>3. In a bowl, mix the chopped stems, cream cheese, Parmesan,
breadcrumbs, garlic, parsley, salt, and pepper.</p>
            <p>4. Stuff the mushroom caps with the mixture and place them on a
baking sheet.</p>
            <p>5. Bake for 15-20 minutes or until the mushrooms are tender and
the filling is golden brown.</p>
</body>
</html>
```

Appetizer Recipes

1.Bruschetta

Ingredients:

- 4 slices of baguette
- 2 medium tomatoes (diced)
- 2 tbsp olive oil
- 1 clove garlic (minced)
- Fresh basil leaves (chopped)
- Salt and pepper to taste

Instructions:

1. Toast the baguette slices until golden brown.

2. In a bowl, mix diced tomatoes, olive oil, garlic, basil, salt, and pepper.

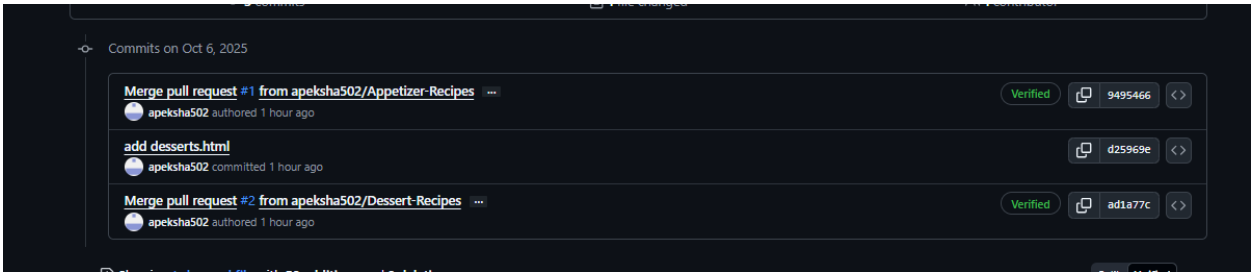
3. Spoon the mixture onto the toasted baguette slices and serve immediately.

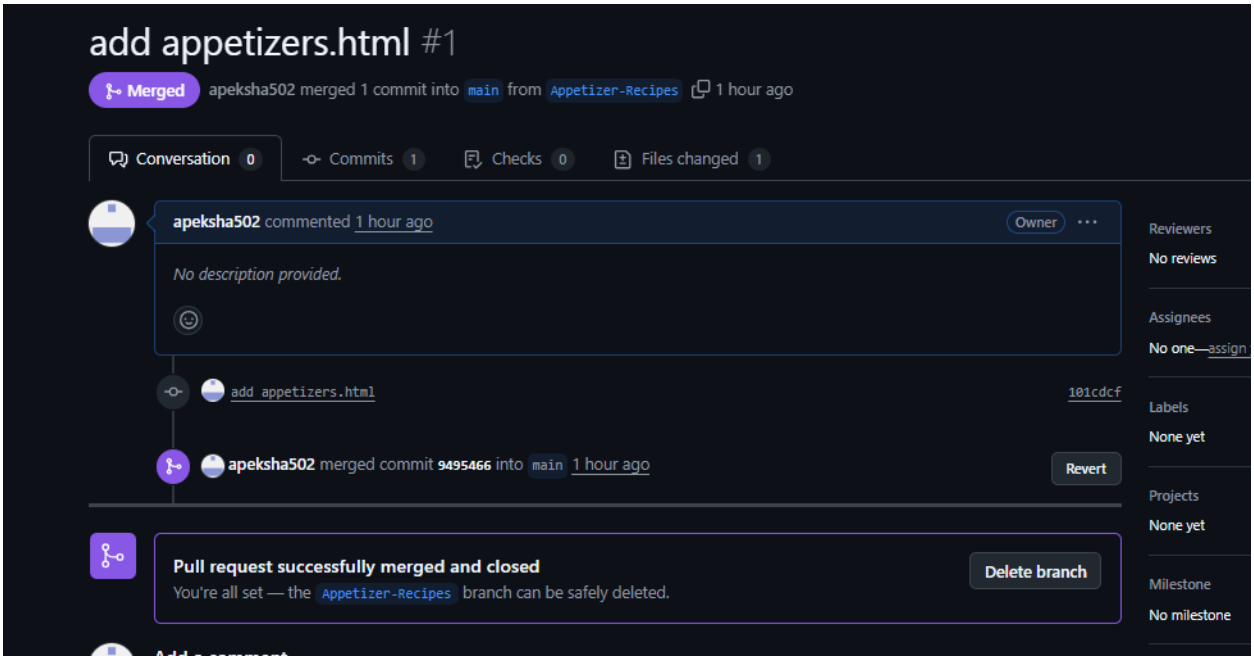
2.Stuffed Mushrooms

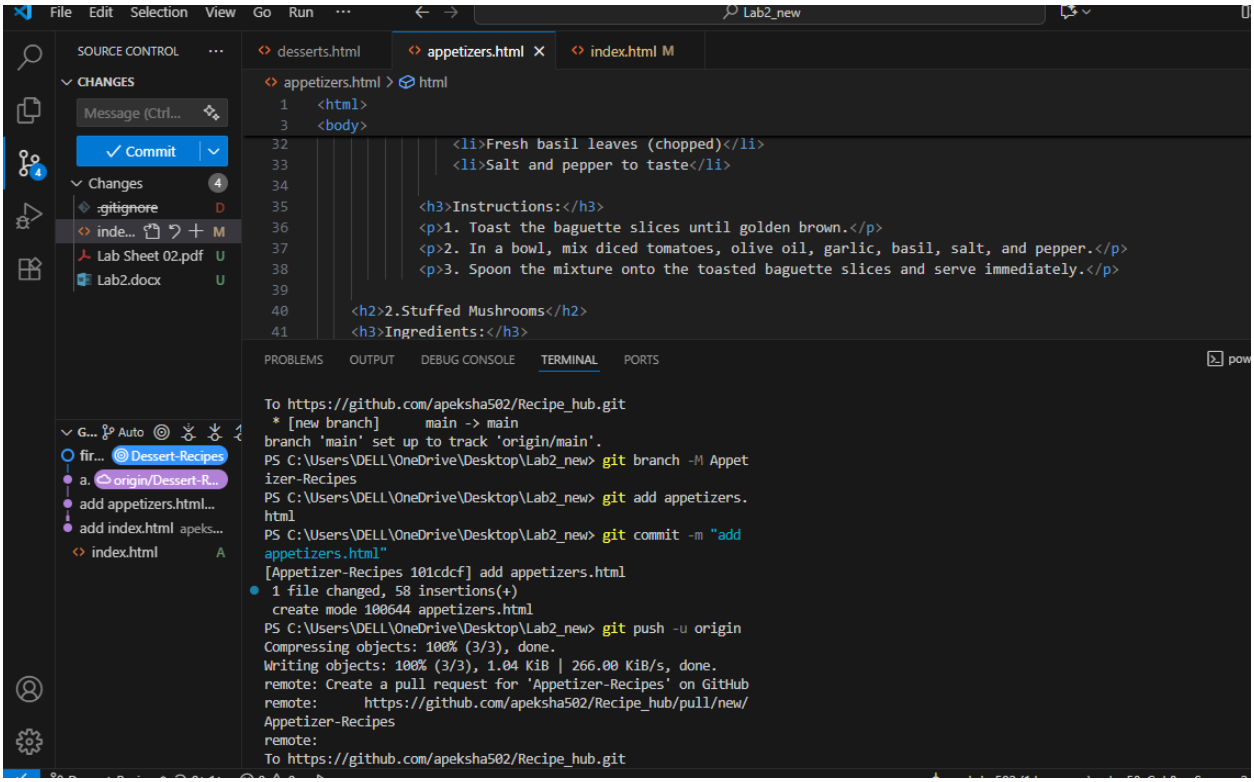
Ingredients:

- 12 large button mushrooms
- 1/2 cup cream cheese (softened)
- 1/4 cup grated Parmesan cheese
- 2 tbsp breadcrumbs
- 1 clove garlic (minced)
- 1 tbsp parsley (chopped)
- Salt and pepper to taste

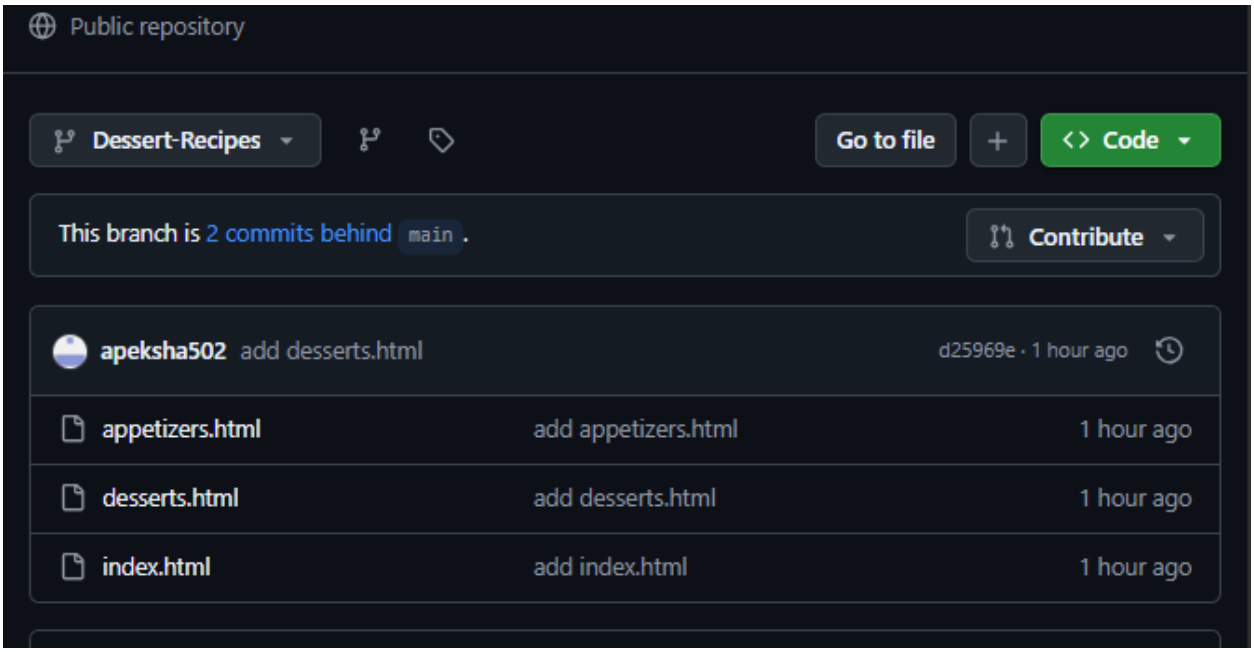
Instructions:







Branch: Dessert Recipes




```
<html>
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<title>Dessert Recipe</title>
</head>
<body>
   <style>
   body{
        background-color: darkcyan;
        font-family:'Times New Roman', Times, serif;}

         h1 {
            text-align:center;
            color: rgb(245, 173, 245);
         }
       h2{
         text-align: left;
         color: lightpink;}
       p,h3{
         text-align:left;
         color: black;
       }
    </style>
      <h1>Dessert Recipes</h1>
   <h2>1. Chocolate Brownie</h2>
   <h3>Ingredients:</h3>
  <ul>
    <li> Chocolate</li>
```

```
    <li> Butter</li>
    <li> Sugars</li>
    <li> Flour</li>
    <li> Egg</li>
  </ul>
  <h3>Instructions:</h3>
  <ol>
    <li>Melt chocolate and butter.</li>
    <li>Mix with sugar, eggs, and flour.</li>
    <li>Bake for 25 minutes at 180°C.</li>
  </ol>

  <h2>2. Fruit Salad</h2>
   <h3>Ingredients:</h3>
  <ul>
    <li> Apple </li>
      <li> Banana </li>
      <li> Mango</li>
      <li> Yogurt</li>
      <li>Honey</li>
  </ul>
  <h3>Instructions:</h3>
  <ol>
    <li>Cut fruits into small pieces.</li>
    <li>Add yogurt and drizzle honey on top.</li>
  </ol>


</body>

</html>
```

Dessert Recipes

1. Chocolate Brownie

Ingredients:

- Chocolate
- Butter
- Sugars
- Flour
- Egg

Instructions:

1. Melt chocolate and butter.
2. Mix with sugar, eggs, and flour.
3. Bake for 25 minutes at 180°C.

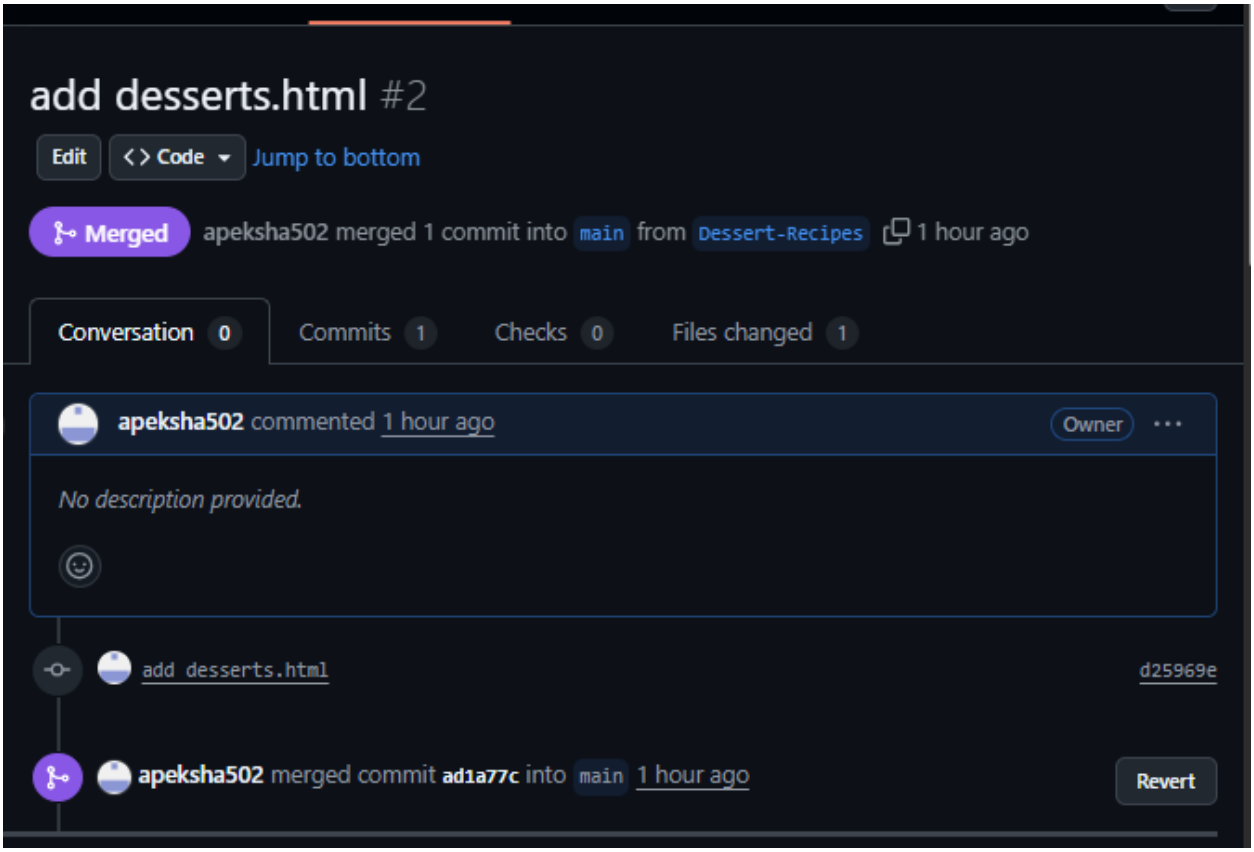
2. Fruit Salad

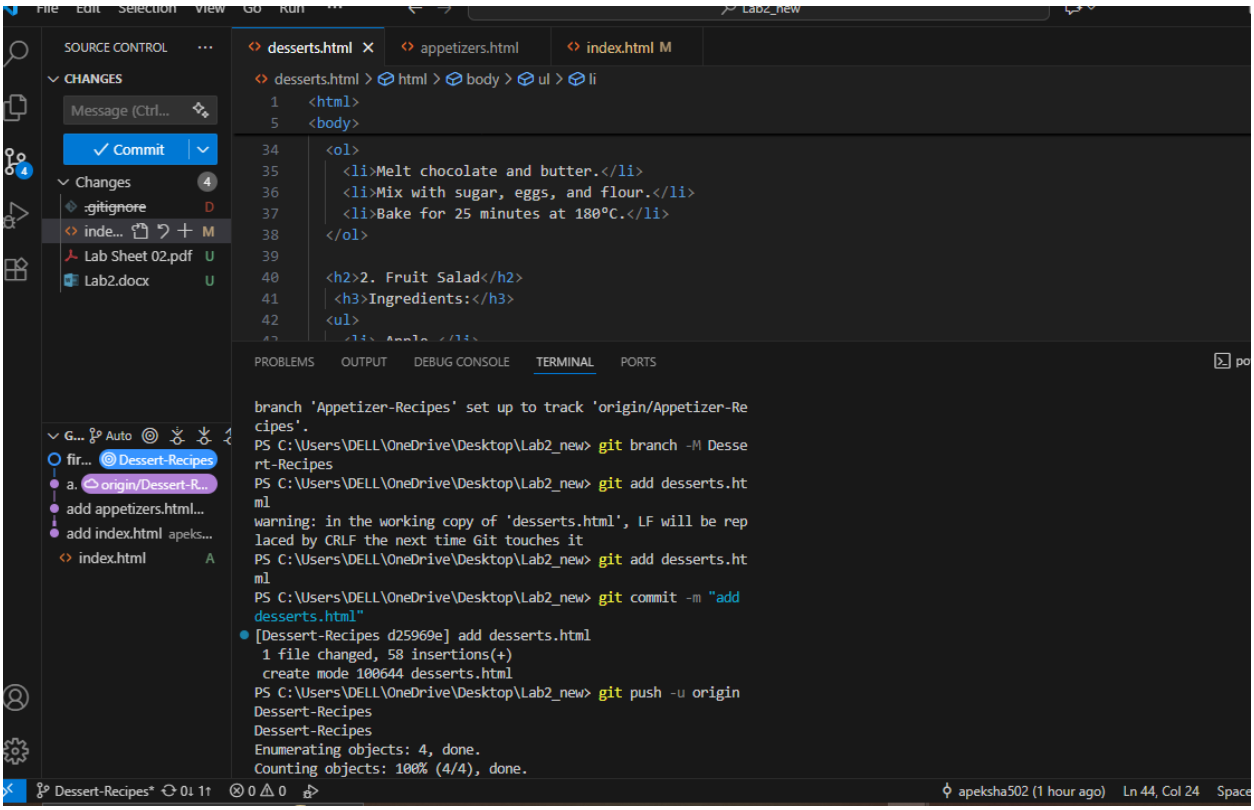
Ingredients:

- Apple
- Banana
- Mango
- Yogurt
- Honey

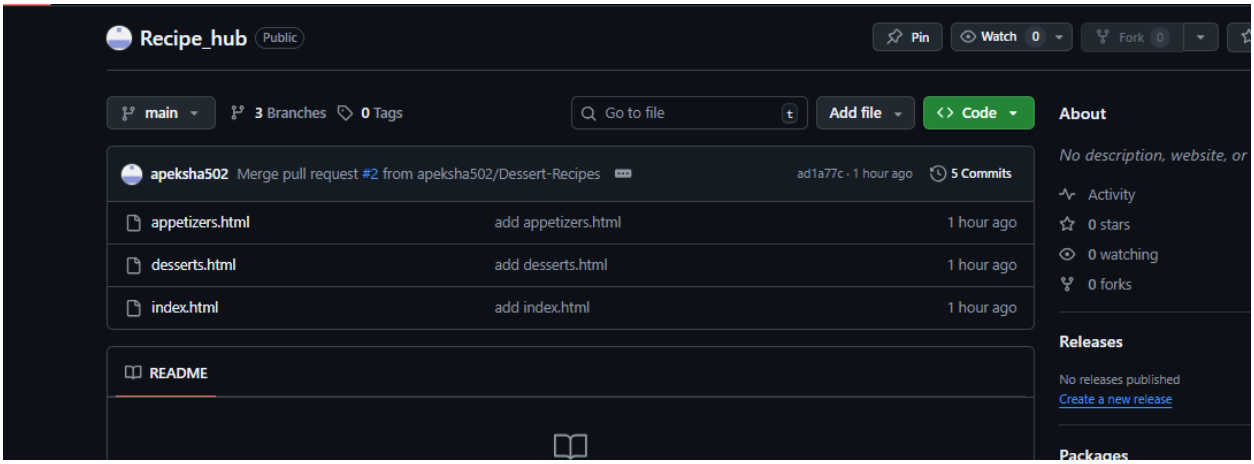
Instructions:

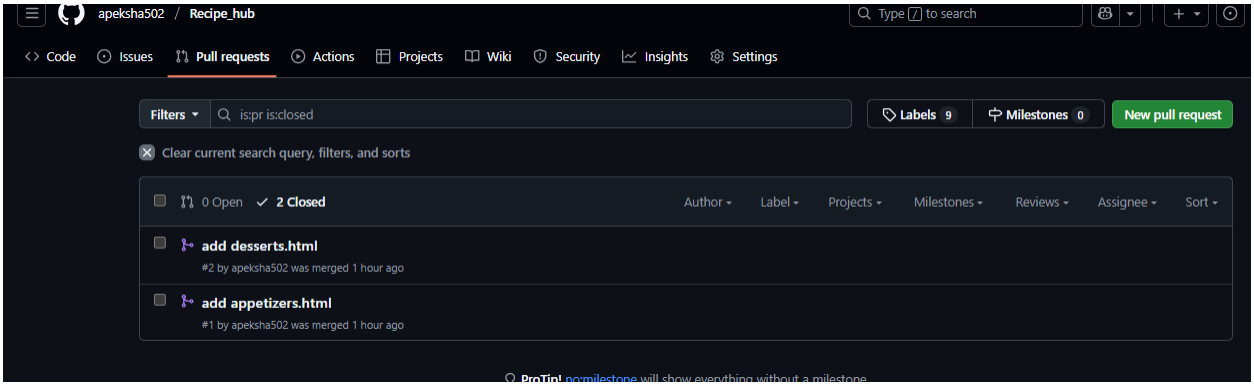
1. Cut fruits into small pieces.

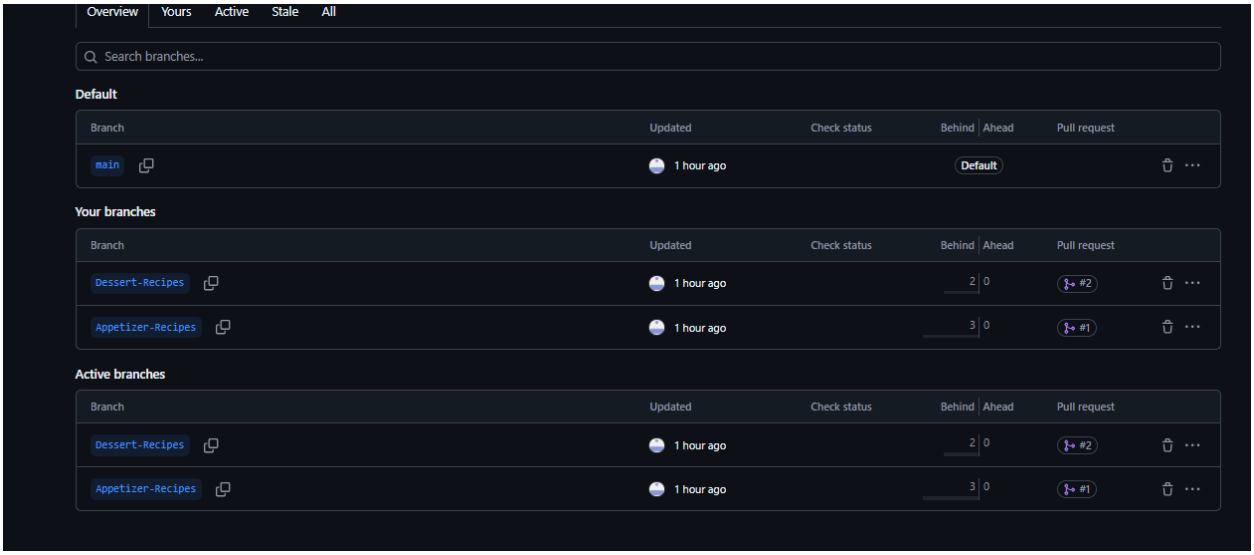



SOURCE CONTROL
CHANGES
Message (Ctrl...
Commit
Changes
.gitignore
inde...
Lab Sheet 02.pdf
Lab2.docx
desserts.html
appetizers.html
index.html M
desserts.html > html > body > ul > li
<html>
<body>
<ol>
<li>Melt chocolate and butter.</li>
<li>Mix with sugar, eggs, and flour.</li>
<li>Bake for 25 minutes at 180°C.</li>
</ol>
<h2>2. Fruit Salad</h2>
<h3>Ingredients:</h3>
<ul>
PROBLEMS OUTPUT DEBUG CONSOLE TERMINAL PORTS
branch 'Appetizer-Recipes' set up to track 'origin/Appetizer-Recipes'.
PS C:\Users\DELL\OneDrive\Desktop\Lab2_new> git branch -M Dessert-Recipes
PS C:\Users\DELL\OneDrive\Desktop\Lab2_new> git add desserts.html
warning: in the working copy of 'desserts.html', LF will be replaced by CRLF the next time Git touches it
PS C:\Users\DELL\OneDrive\Desktop\Lab2_new> git add desserts.html
PS C:\Users\DELL\OneDrive\Desktop\Lab2_new> git commit -m "add desserts.html"
[Dessert-Recipes d25969e] add desserts.html
1 file changed, 58 insertions(+)
create mode 100644 desserts.html
PS C:\Users\DELL\OneDrive\Desktop\Lab2_new> git push -u origin
Dessert-Recipes
Dessert-Recipes
Enumerating objects: 4, done.
Counting objects: 100% (4/4), done.
Dessert-Recipes
add appetizers.html...
add index.html
index.html
Dessert-Recipes*
apeksha502 (1 hour ago)
Ln 44, Col 24

Part – C


Recipe_hub
Public
Pin
Watch 0
Fork 0
main
3 Branches
0 Tags
Go to file
Add file
Code
About
No description, website, or
apeksha502 Merge pull request #2 from apeksha502/Dessert-Recipes
ad1a77c · 1 hour ago
5 Commits
appetizers.html
add appetizers.html
1 hour ago
desserts.html
add desserts.html
1 hour ago
index.html
add index.html
1 hour ago
README
Activity
0 stars
0 watching
0 forks
Releases
No releases published
Create a new release
Packages





Git hub Link : https://github.com/apeksha502/Recipe_hub.git