

Front End Technologies Week 7 Coding Assignment

Points possible: 70

Category	Criteria	% of Grade
Functionality	Does the code work?	25
Organization	Is the code clean and organized? Proper use of white space, syntax, and consistency are utilized. Names and comments are concise and clear.	25
Creativity	Student solved the problems presented in the assignment using creativity and out of the box thinking.	25
Completeness	All requirements of the assignment are complete.	25

Instructions: In VS Code, or an IDE of your choice, write the code that accomplishes the objectives listed below. Ensure that the code compiles and runs as directed. Take screenshots of the code and of the running program (make sure to get screenshots of all required functionality) and paste them in this document where instructed below. Create a new repository on GitHub for this week's assignments and push this document, with your project code, to the repository. Add the URL for this week's repository to this document where instructed and submit this document to your instructor when complete.

Coding Steps:

- 1. Create a website using only HTML. The website can be anything you like (within school guidelines) as long as it meets the following criteria website must contain:
 - a. At least 3 pages
 - **b.** Links to navigate between all pages present on each page
 - c. A list
 - **d.** 3 images
 - e. 2 different size headers
 - **f.** A table
 - **g.** A form

Screenshots of Code:



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Index Page:



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Page 2:

```
<title>Ye Old Bread Shoppe: Recipes</title>
     <img src="images/cute.jpg" width="150px">
                  <h1>Ye Olde Bread Shoppe<br>
                  - Recipes
                   <a href="index.html">Home</a>
                  <a href="recipes.html">Recipes</a>
<a href="contact.html">Contact Us</a>
                   <h2>Our Famous Basic Bread Recipe</h2>
                   <img src="images/bread.jpg">
                  <strong>Ingredients:</strong>
                       \langle li \rangle 1 package (1/4 ounce) active dry yeast\langle li \rangle
                       3 tablespoons plus 1/2 teaspoon sugar
                       2-1/4 cups warm water (110° to 115°)
                       1 tablespoon salt
6-1/4 to 6-3/4 cups bread flour

                       2 tablespoons canola oil
                   <strong>Directions:</strong>
                       In a large bowl, dissolve yeast and 1/2 teaspoon sugar in warm water; let stand until bubbles
form on surface. Whisk together remaining 3 tablespoons sugar, salt and 3 cups flour.
                                Stir oil into yeast mixture; pour into flour mixture and beat until smooth. Stir in enough
                           remaining flour, 1/2 cup at a time, to form a soft dough.
\li>Turn onto a floured surface; knead until smooth and elastic, 8-10 minutes. Place in a greased bowl,
                           turning once to grease the top. Cover and let rise in a warm place until doubled, 1-1/2 to 2 hours. 
1:>Punch dough down. Turn onto a lightly floured surface; divide dough in half. Shape each into a loaf.
                                Place in 2 greased 9x5-in. loaf pans. Cover and let rise until doubled, 1 to 1-1/2 hours.
                           *Bake at 375° until loaf is golden brown and sounds hollow when tapped or has reached an internal
                                temperature of 200°, 30-35 minutes. Remove from pans to wire racks to cool.\langle /li \rangle
Keripe from: <a href="https://www.tasteofhome.com/recipes/basic-homemade-bread/">Taste of Home</a>
```



Page 3:

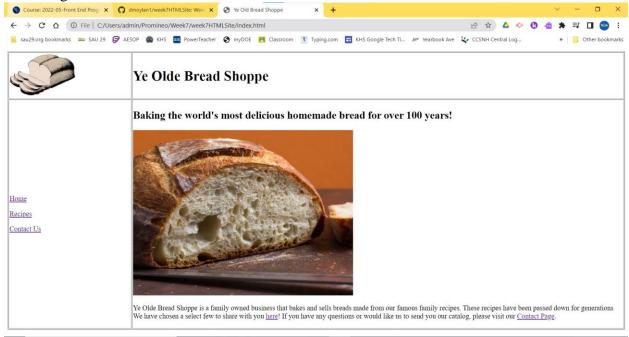
```
<title>Ye Old Bread Shoppe: Contact Page</title>
<img src="images/cute.jpg" width="150px">
         <h1>Ye Olde Bread Shoppe<br>
          - Contact Form
          <a href="index.html">Home</a>
          <a href="recipes.html">Recipes</a>
          <a href="contact.html">Contact Us</a>
          <h2>Contact Our Shoppe</h2>
                 First Name: <input type="text" name="firstName" placeholder="John">
                 Last Name: <input type="text" name="lastName" placeholder="Smith">
                 Email Address: <input type="email" name="email" placeholder="jsmith@email.com">
                 Phone Number: <input type="text" type="phone" placeholder="123-456-7890">
                 How would you prefer we contact you?
                     <input type="radio" name="preference" value="Email">Email
                    <input type="radio" name="preference" value="Phone">Phone
                 <input type="submit"><input type="reset">
```

Screenshots of Running Application:

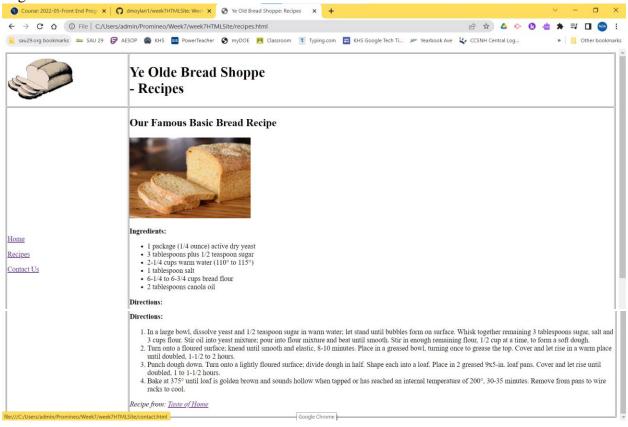


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Index Page:



Page 2:





Page 3: ③ Course: 2022-05-Front End Progr x ☐ dmoylan1/week7HTMLSite: Wee x ⑤ Ye Old Bread Shoppe: Contact Pa x + ← → C ♠ ① File | C:/Users/admin/Promineo/Week7/week7HTMLSite/contact.html 환 ☆ 🍐 🌣 🛭 🗖 🔞 : 🔋 sau29.org bookmarks 🔤 SAU 29 🦻 AESOP 🚳 KHS 🔤 PowerTeacher 📀 myDOE 🔼 Classroom 🐧 Typing.com 📅 KHS Google Tech Ti... 📂 Yearbook Ave 🐫 CCSNH Central Log... » Other bookmarks Ye Olde Bread Shoppe - Contact Form Contact Our Shoppe First Name: John Last Name: Smith Email Address: jsmith@email.com Recipes Phone Number: 123-456-7890 Contact Us How would you prefer we contact you? O Email

URL to GitHub Repository:

https://github.com/dmoylan1/week7HTMLSite.git

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