



Front End Development

Year 1 (2019/20), Semester 2

SCHOOL OF INFOCOMM TECHNOLOGY

Diploma in Information Technology
Diploma in Cyber Security & Forensics

PRACTICAL TEST 2

Date: 16 January 2020
Time: 4:30 PM to 6:00 PM

INSTRUCTIONS TO CANDIDATES:

1. There are **6** pages in this paper.
2. This is an OPEN BOOK test. You may refer to the contents from your laptop but you are not allowed to access the Internet.
3. Complete the given Visual Studio Project called **PracticalTest2**. Follow the instructions on the next few pages to complete the project.
4. Upon completion of the test, upload the entire PracticalTest2 folder into your folder in \\ictspace.ict.np.edu.sg\FEDPracticalTest2.

Task 1: Recipe Page (30 marks)

The recipe.html contains 2 rows: first row is the header section and second row is the content section. You are to take care of the content section of the Recipe Page in this task 1.

Modify the html file recipe.html and stylesheet recipeStyles.css as follows:

1. Replace “Your name” with your own name in the meta tag for author on line 6.
2. <h1> elements:
 - a. Use <h1> for the titles “Strawberry Cheesecake” and “Other Cakes”
 - b. Set the font color for h1 element to brown
3. <h3> elements:
 - a. Use <h3> for the subtitles “Ingredients” and “Instructions”
 - b. Set the font color for h3 element to brown
4. Table that contains the ingredients:
 - a. Merge the cells appropriately and set the appropriate style for the various table elements so that the table looks like Figure 1.1 below:

Crust	Digestive biscuits	250g
	Butter	100g
Cheesecake Filling	Cream cheese	600g
	Double cream	284ml
	Vanilla extract	1 teaspoon
Topping	Fresh Strawberries	400g
	icing sugar	25g

Figure 1.1: The ingredient table

- b. Centre-aligned the table horizontally
5. Steps of instructions:
 - a. Make the 5 steps of instructions as bullet points
6. Other Cakes:
 - a. Number the 3 other cakes (Black Forest Cake, Chocolate Cake and Fruit Cake) starting from 2
7. Image and citation:
 - a. The image cheese-cake.jpg should be responsive.
 - b. Centre-aligned the image horizontally with a brown border (#783F27)
 - c. The title “Cheesecake” should be displayed when mouse is moved over the image
 - d. The citation is to be displayed in italic style and centre-aligned horizontally

Figure 1.2 below shows how the Recipe Page looks like on a browser when it is completed.

Strawberry Cheesecake

Follow our step-by-step recipe for this easy no-cook cheesecake – a delicious dessert for all occasions.



image from <https://www.fnp.sg/>

Ingredients

Crust	Digestive biscuits	250g
	Butter	100g
Cheesecake Filling	Cream cheese	600g
	Double cream	284ml
	Vanilla extract	1 teaspoon
Topping	Fresh Strawberries	400g
	icing sugar	25g

Instructions

- Line a 23cm loose-bottomed tin with baking parchment.
- Put the digestive biscuits in a plastic food bag and crush to crumbs using a rolling pin. Transfer the crumbs to a bowl, then pour over the melted butter. Mix thoroughly until the crumbs are completely coated. Tip them into the prepared tin and press firmly down into the base to create an even layer. Chill in the fridge for 1 hr to set firmly.
- Place the cream cheese, icing sugar and the vanilla extract in a bowl, then beat with an electric mixer until smooth. Tip in the double cream and continue beating until the mixture is completely combined. Spoon the cream mixture onto the biscuit base, starting from the edges and working inwards, making sure that there are no air bubbles. Smooth the top of the cheesecake down with the back of a dessert spoon or spatula. Leave to set in the fridge overnight.
- Bring the cheesecake to room temperature about 30 mins before serving. Slip the cake onto a serving plate, removing the lining paper and base. Purée half the strawberries in a blender or food processor with the icing sugar and 1 tsp water, then sieve. Pile the remaining strawberries onto the cake, and pour the purée over the top.
- You can now enjoy the delicious Strawberry Cheesecake!

Other Cakes

2. Black Forest Cake
3. Chocolate Cake
4. Fruit Cake

Figure 1.2: Recipe Page

Task 2: Header (25 marks)

1. In the div with id "name", replace "[your name]" with your own name and "Sxxxxxxx" with your own student ID.
2. Implement a Collapsible Responsive Navigation Bar in header.html
 - a. Add a bootstrap navbar
 - b. Create a collapsible navigation bar using the hamburger button
 - c. Add the following items to the navbar links
 - i. Recipe – links to recipe.html
 - ii. Order – links to order.html
 - d. The stylesheet myHeaderStyles.css is done for you. Do not amend it.
3. Include the HTML defined in the "header.html" file in the first row of the 2 html files: recipe.html and order.html

Figure 2.1 and 2.2 below show how the header looks like on a browser:



Figure 2.1: header of both the web pages (recipe and order) in larger viewport



Figure 2.2: header of both the web pages (recipe and order) in smaller viewport

Task 3: Order Page (45 marks)

The html file order.html and the stylesheet orderStyles.css are done. You are to create the JavaScript file called cakeOrderScript.js in the js folder to perform the following:

1. Allow the selection of date from today until a week from now.
2. The price of the small size cake is as follows:

Cheesecake	\$40
Black Forest Cake	\$30
Chocolate Cake	\$35
Fruit Cake	\$38
3. Medium size is 50% more and large size is double the price.
4. Display the total price in the label with id "totalPrice" based on the selection. Figures 3.1 & 3.2 below show screenshots of output according to the user selection.

Cake Detail

Type of Cake:

Quantity:

Size: ☒ Small ☐ Medium ☐ Large

Total price for your order is \$40

Figure 3.1: screenshot for 1 small Cheesecake selected

Cake Detail

Type of Cake:

Quantity:

Size: ☐ Small ☒ Medium ☐ Large

Total price for your order is \$157.5

Figure 3.2: screenshot for 3 medium Chocolate Cake selected

5. Display a pop-up box showing the name of the customer, type of cake and delivery date and time when the delivery information are entered and Submit button is clicked (see sample in Figure 3.3).
6. Reset the form to the original state when reset button is clicked or OK button in the pop-up box is clicked.

localhost:54085 says

Thank you for your order, Peter Tan. You will receive your Chocolate Cake at 17:00 on 2020-01-16

OK

Created by [your name] (Student ID: Sxxxxxxxx)

RECIPE ORDER

Order Form

Cake Detail

Type of Cake:

Quantity:

Size: ☐ Small ☒ Medium ☐ Large

Total price for your order is \$210

Deliver to:

Name:

Address:

Postal Code:

Phone #:

Email:

Date:

Time:

Submit Reset

Figure 3.3: Pop-up box showing delivery info when the form is submitted

PLAGIARISM WARNING:

If a student is found to have submitted work not done by him/her, he/she will not be awarded any marks for this practical test. Disciplinary action may also be taken.

Similar action will be taken for student who allows other student(s) to copy his/her work, or posting any solutions or code related to the practical test before the end of the hour for the test.

**** END OF PAPER ****