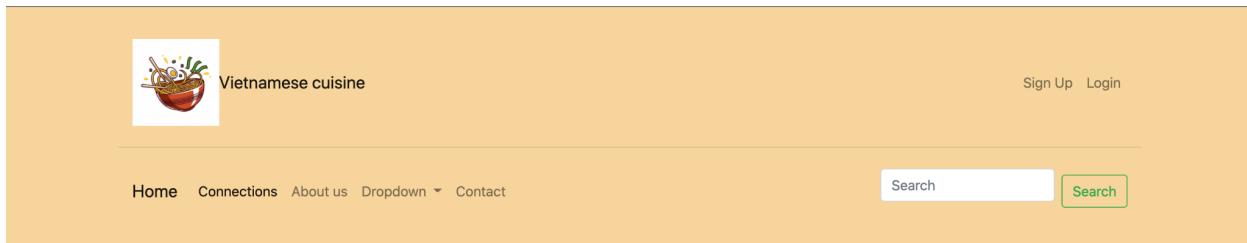
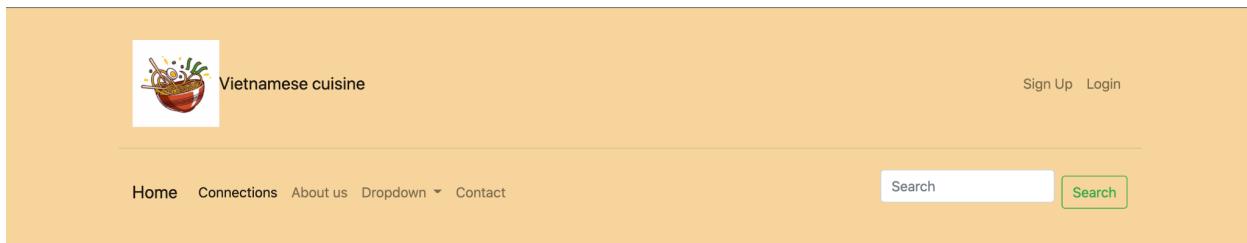


Duy Minh Pham
ITSC 4166
Sign up page:

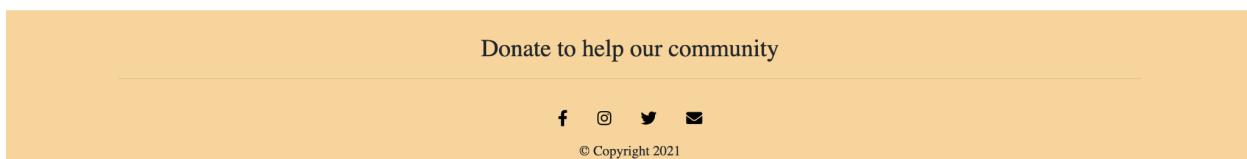


The screenshot shows a sign-up form for a website. At the top left is a logo of a bowl of pho with the text "Vietnamese cuisine". At the top right are "Sign Up" and "Login" buttons. Below the logo is a navigation bar with links: Home, Connections, About us, Dropdown ▾, and Contact. To the right of the navigation bar is a search bar with a green "Search" button. The main area contains four input fields: "First Name" (placeholder "Firstname"), "Last Name" (placeholder "Lastname"), "Email Address" (placeholder "email@email.com"), and "Password" (empty field). A "Sign Up" button is located below the password field. A yellow banner at the bottom of the page says "Donate to help our community".

Page log in:



The screenshot shows a log-in form for the same website. At the top left is the "Vietnamese cuisine" logo. At the top right are "Sign Up" and "Login" buttons. Below the logo is a navigation bar with links: Home, Connections, About us, Dropdown ▾, and Contact. To the right of the navigation bar is a search bar with a green "Search" button. The main area contains two input fields: "Email Address" (placeholder "email@email.com") and "Password" (placeholder "Enter your password"). A "Login" button is located below the password field. A yellow banner at the bottom of the page says "Donate to help our community".



Page login successfully:

The screenshot shows the website's header with a logo of a bowl of pho and the text "Vietnamese cuisine". On the right, there are links for "Start new connection", "Profile", and "Logout". Below the header is a navigation bar with links for "Home", "Connections", "About us", "Dropdown", and "Contact". A search bar with a green "Search" button is also present. A green banner at the top of the main content area says "You have successfully logged in". The main content area features a welcome message "Welcome, duyminh" and a note that the user has created stories. A call-to-action "Donate to help our community" is centered, along with social sharing icons for Facebook, Instagram, Twitter, and Email. A copyright notice "© Copyright 2021" is at the bottom.

Page1:

The screenshot shows the website's header with a logo of a bowl of pho and the text "Vietnamese cuisine". On the right, there are links for "Start new connection", "Login", and "SignUp". Below the header is a navigation bar with links for "Home", "Connections", "About us", "Dropdown", and "Contact". A search bar with a green "Search" button is also present. The main content area features a large image of various Vietnamese dishes including Pho, Banh my, and Banh Chung. Below the image is a welcome message "Welcome to Vietnamese cuisine" and a paragraph about the website's mission to share traditional Vietnamese cooking. There are three cards below the image: "Pho", "Banh my", and "Banh Chung", each with a thumbnail image and a "View recipe" button.

Welcome to Vietnamese cuisine

Traditional Vietnamese cooking is greatly admired for its fresh ingredients, minimal use of dairy and oil, complementary textures, and reliance on herbs and vegetables. We look to bring you the best tasting recipes regardless of situation, season, event or occasion. Our curators look to work with common ingredients. We encourage you to also submit your favorite recipes to share with others and build a collection of your favorites that can be referenced when you don't know what you're quite in the mood for.

Pho



Pho is Vietnam's unofficial national dish, exported with pride all over the world. Pho consists of flat rice noodles in a light, meat-based broth.

[View recipe](#)

Banh my



This airy Vietnamese baguette is made with a combination of wheat and rice flours with a thin crispy crust. It is filled with pork, pâté, cured ham and a variety of cold cuts.

[View recipe](#)

Banh Chung



Bánh chưng is a traditional Vietnamese food which is made from glutinous rice, mung beans, pork and other ingredients. Bánh chưng and bánh giầy symbolized, respectively, the earth and the sky.

[View recipe](#)



Pho is Vietnam's unofficial national dish, exported with pride all over the world. Pho consists of flat rice noodles in a light, meat-based broth.

[View recipe](#)



This airy Vietnamese baguette is made with a combination of wheat and rice flours with a thin crispy crust. It is filled with pork, pâté, cured ham and a variety of cold cuts.

[View recipe](#)



Bánh chưng is a traditional Vietnamese food which is made from glutinous rice, mung beans, pork and other ingredients. Bánh chưng and bánh giầy symbolized, respectively, the earth and the sky.

[View recipe](#)

Donate to help our community

[Donate money](#)

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Page 2: Connections



Vietnamese cuisine

[Start new connection](#)
[Login](#)
[SignUp](#)

[Home](#) [Connections](#) [About us](#) [Dropdown ▾](#) [Contact](#)

[Search](#)

Welcome to Vietnamese cuisine

Traditional Vietnamese cooking is greatly admired for its fresh ingredients, minimal use of dairy and oil, complementary textures, and reliance on herbs and vegetables. We look to bring you the best tasting recipes regardless of situation, season, event or occasion. Our curators look to work with common ingredients. We encourage you to also submit your favorite recipes to share with others and build a collection of your favorites that can be referenced when you don't know what you're quite in the mood for.

Pho



Pho is Vietnam's unofficial national dish,

Banh mi



Banh Chung



Bánh chưng is a traditional Vietnamese food which is made from glutinous rice, mung

you don't know what you're quite in the mood for.

Lang Van Restaurant



If you've been in Charlotte long enough, you may already know the story of Dan Nguyen and Lang Van. Born in South Vietnam, Nguyen married her husband, Tuyen Tran, at 20.

[View recipe](#)

Banh My Brother



Banh Mi Brothers is a family-friendly, casual eatery. Pop in and grab a couple of banh mi to go, or join us, have a beer and give our innovative,

[View recipe](#)

Pho Hoa



Pho Hoa has been a staple for my family every time we visit Charlotte; I've been coming here since I was little and I was surprised that the inside of the place hasn't changed at all!

[View recipe](#)



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Page 2: about us:



Vietnamese cuisine

Start new connection [Login](#) [SignUp](#)

[Home](#) [Connections](#) [About us](#) [Dropdown ▾](#) [Contact](#)

Welcome to the Vietnamese cuisine

Vietnamese food is known for its distinct use of fresh, fragrant and aromatic flavours. There is a balance of sweet and sour, spicy and cooling, fresh and salty flavours (from the Vietnamese staple fermented fish sauce, or 'nuoc mam'). This balance of ying and yang is typical with most Asian cuisines.



[Donate to help our community](#)



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Page3: Connection

The screenshot shows a web application interface for managing connections. At the top, there's a logo for "Vietnamese cuisine" featuring a bowl of pho. To the right of the logo are links for "Start new connection", "Login", and "SignUp". Below the header is a navigation bar with links for "Home", "Connections", "About us", "Dropdown", and "Contact". On the right side of the navigation bar is a search bar with a placeholder "Search" and a green "Search" button. The main content area displays a connection entry for "Pho Hoa". The entry includes a title "Pho Hoa", a host name "Host: Mickey", a description "Pho Hoa has been a staple for my family every time we visit Charlotte; I have been coming here since I was little and I was surprised that the inside of the place hasn't changed at all!", and a thumbnail image of the restaurant's exterior. There are also "Edit" and "Delete" buttons. At the bottom of the page, there's a call-to-action "Donate to help our community" and social media sharing icons for Facebook, Instagram, Twitter, and Email.

Pho Hoa

Host: Mickey

Pho Hoa has been a staple for my family every time we visit Charlotte; I have been coming here since I was little and I was surprised that the inside of the place hasn't changed at all!



[Edit](#) [Delete](#)

Donate to help our community

[f](#) [i](#) [t](#) [e](#)

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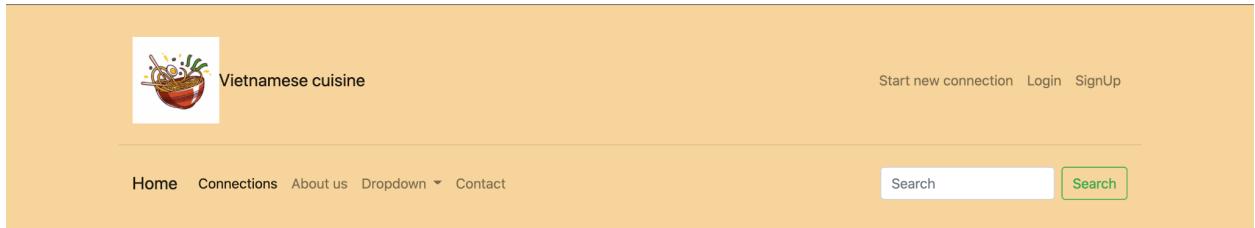
Page 4: new connection

The screenshot shows a form for creating a new connection. The form fields are organized into two columns. The left column contains labels: "Topic", "Name", "Host", "Details", "Where", "When", "Start", "End", and "Image URL". The right column contains corresponding input fields, each with a green border. The "Details" field is a large text area. At the bottom right of the form is a "Create Connection" button.

Topic	<input type="text" value="topic"/>
Name	<input type="text" value="name"/>
Host	<input type="text" value="host"/>
Details	<input type="text" value="description"/>
Where	<input type="text" value="location"/>
When	<input type="text"/>
Start	<input type="text"/>
End	<input type="text"/>
Image URL	<input type="text" value="imageURL"/>

[Create Connection](#)

Page 5: Contact



Vietnamese cuisine

Start new connection Login SignUp

Home Connections About us Dropdown Contact

Search Search

Contact Us

You can contact us in the the social media

Location: 9201 University City Blvd, Charlotte, NC 28223

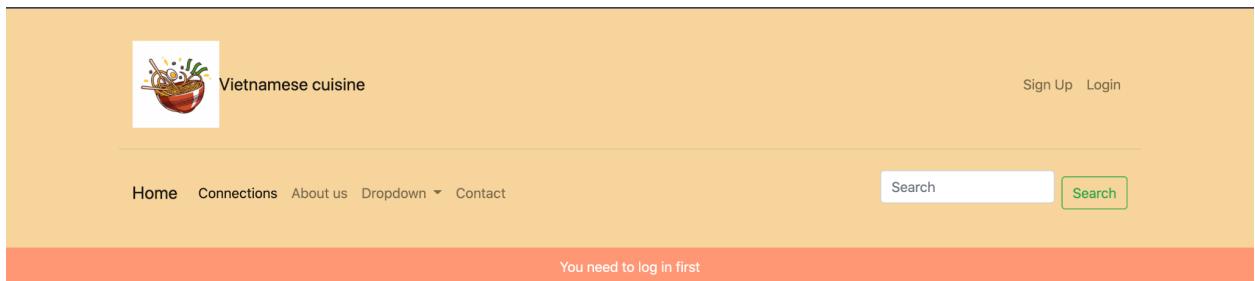
Phone: (704) 687-8622

Donate to help our community



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Page 6: Login requirement:



Vietnamese cuisine

Sign Up Login

Home Connections About us Dropdown Contact

Search Search

You need to log in first

Email Address

email@email.com

Password

Enter your password

Login

Donate to help our community



 Vietnamese cuisine

Start new connection Profile Logout

Home Connections About us Dropdown Contact

Search

Banh my

0 people are going

Are you going to attend? RSVP now

Host: Tom

This airy Vietnamese baguette is made with a combination of wheat and rice flours with a thin crispy crust. It is filled with pork, pâté, cured ham and a variety of cold cuts.



Donate to help our community

 Vietnamese cuisine

Start new connection Profile Logout

Home Connections About us Dropdown Contact

Search

Successfully created RSVP

Welcome, duyminh

You have created the following stories

Connection name	Update	Delete
Banh my	<input type="button" value="Update"/>	<input type="button" value="Delete"/>
Banh Chung	<input type="button" value="Update"/>	<input type="button" value="Delete"/>
Lang Van Restaurant	<input type="button" value="Update"/>	<input type="button" value="Delete"/>
Banh My Brother	<input type="button" value="Update"/>	<input type="button" value="Delete"/>
Pho Hoa	<input type="button" value="Update"/>	<input type="button" value="Delete"/>

Banh Xeo

Update

Delete

You have RSVPS'd the following connections

Connection name	RSVP status	Update	Delete
Banh my	YES	Update	Delete
Banh Chung	NO	Update	Delete
Banh My Brother	MAYBE	Update	Delete
Pho	YES	Update	Delete

Donate to help our community



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Explanation:

I have some difficulties on how to validate the rsvp. But after watching the video, I can successfully do it. I also need to go over the video carefully to better understand. I finally did it. Thank you so much for a great class.