

CAP782: RESPONSIVE WEB DESIGN

CONTINUOUS ASSESSMENTS (C.A)-2

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GROUP : - 2

OUTPUT



Simple Omelette Recipe

An easy and quick dish, perfect for any meal. This classic omelette combines beaten eggs cooked to perfection, optionally filled with your choice of cheese, vegetables, or meats.

Preparation time

- **Total:** Approximately 10 minutes
- **Preparation:** 5 minutes
- **cooking:** 5 minutes

Ingredients

- 2-3 large eggs
- Salt, to taste
- Pepper, to taste
- 1 tablespoon of butter or oil
- Optional fillings: cheese, diced vegetables, cooked meats herbs

Instructions

1. **Beat the eggs:** In a bowl, beat the eggs with a pinch of salt and pepper until they are well mixed. You can add a tablespoon of water or milk for a fluffier texture.
2. **Heat the pan:** Place a non-stick frying pan over medium heat and add butter or oil.
3. **Cook the omelette:** Once the butter is melted and bubbling, pour in the eggs. Tilt the pan to ensure the eggs evenly coat the surface.
4. **Add fillings (optional):** When the eggs begin to set at the edges but are still slightly runny in the middle, sprinkle your chosen fillings over one half of the omelette.
5. **Fold and serve:** As the omelette continues to cook, carefully lift one edge and fold it over the fillings. Let it cook for another minute, then slide it onto a plate.
6. **Enjoy:** Serve hot, with additional salt and pepper if needed.

Nutrition

The table below shows nutritional values per serving without the additional fillings.

Calories	277kcal
Carbs	0g
Protein	20g
Fat	22g

HTML CODE

```
<!DOCTYPE html>
<html lang="en">
<head>
  <meta charset="UTF-8">
  <meta name="viewport" content="width=device-width,
initial-scale=1.0">
  <title>CA-2</title>
  <link rel="stylesheet" href="style.css">
</head>
<body>
  <div class="container">
    <header>
      
    </header>
    <div class="hero">
      <h1>Simple Omelette Recipe</h1>
      <p>An easy and quick dish, perfect for any meal.
This classic omelette combines beaten egg cooked to
perfection, optionally filled with your choice of
cheese, vegetables, or meats.</p>
    </div>
    <div class="preparation">
      <h2>Preparation time</h2>
      <ul>
        <li><span>Tatal:</span> Approximately 10
mintes</li>
        <li><span>Preparation:</span> 5
minutes</li>
        <li><span>cooking:</span> 5 minutes</li>
      </ul>
    </div>
    <div class="inter">
      <h2>Ingredients</h2>
      <ul>
```

```
        <li>2-3 large eggs</li>
        <li>Salt, to taste</li>
        <li>Pepper, to taste</li>
        <li>1 tablespoon of butter or oil</li>
        <li>Optional fillings: cheese, diced
vegetables, cooked meats herbs</li>
    </ul>
</div>
<div class="instructions">
    <h2>
        Instructions
    </h2>
    <ol>
        <li><span>Beat the eggs: </span>In a
bowl, beat the eggs with a pinch of salt and pepper
until they are well mixed. You can add a tablespoon of
water or milk for a fluffier texture. </li>
        <li><span>Heat the pan:</span>Place a
non-stick frying pan over medium heat and add butter or
oil.</li>
        <li><span>Cook the omelette:</span>Once
the butter is melted and bubbling, pour in the eggs.
Tilt the pan to ensure the eggs evenly coat the surface.
</li>
        <li><span>Add fillings
(optional):</span>When the eggs begin to set at the
edges but are still slightly runny in the middle,
sprinkle your chosen fillings over one half of the
omelette. </li>
        <li><span>Fold and serve</span>As the
omelette continues to cook, carefully lift one edge and
fold it over the fillings. Let it cook for another
minute, then slide it onto a plate.</li>
        <li><span>Enjoy:</span>Serve hot, with
additional salt and pepper if needed. </li>
    </ol>
</div>
```

```
<div class="nutrition">
  <h2>Nutrition</h2>
  <p>The table below shows nutritional values
per serving without the additional fillings.</p>
  <table>
    <tr>
      <td>Calories</td>
      <td><span>277kcal</span></td>
    </tr>
    <tr>
      <td>Carbs</td>
      <td><span>0g</span></td>
    </tr>
    <tr>
      <td>Protein</td>
      <td><span>20g</span></td>
    </tr>
    <tr>
      <td>Fat</td>
      <td><span>22g</span></td>
    </tr>
  </table>
</div>
</div>
</body>
</html>
```

CSS CODE

```
*{
  margin: 0;
  padding: 0;
  box-sizing: border-box;
  color: rgb(77, 75, 75);
}
body{
  background-color: #f3e5d8;
}
.container{
  width: 600px;
  height: auto;
  margin: 50px auto;
  padding: 30px;
  background-color: white;
  border-radius: 20px;
  display: flex;
  flex-direction: column;
  flex-wrap: wrap;
  gap: 10px;
}
.hero{
  display: flex;
  flex-direction: column;
  flex-wrap: wrap;
}
.hero p{
  font-family: sans-serif;
  font-size: 13px;
}
h1{
  margin-block: 10px;
  font-size: 40px;
}
header img{
```

```
width: 100%;  
border-radius: 20px;  
}  
.prepartion{  
padding: 5px;  
border-radius: 8px;  
margin-block: 20px;  
background-color: #ffabe049;  
font-family: sans-serif;  
}  
li::marker{  
color: brown;  
}  
.prepartion h2{  
color: brown;  
}  
.prepartion ul {  
padding-left: 40px;  
}  
.prepartion ul li{  
padding: 3px;  
border-radius: 10px;  
}  
.prepartion span{  
font-weight: bold;  
}  
.inter{  
padding: 5px;  
}  
.inter h2{  
color: brown;  
}  
.inter ul {  
padding-left: 40px;  
font-family: sans-serif;  
}  
.inter ul li{
```

```
padding: 3px;
}
.instructions{
padding: 10px;
}
.instructions ol{
font-family: sans-serif;
padding-left: 20px;
}
.instructions ol li{
margin-bottom: 10px;
}
.instructions span{
font-weight: bold;
}
.instructions h2{
color: brown;
}
.nutrition h2{
color: brown;
margin-bottom: 10px;
}
.nutrition table{
font-family: sans-serif;
width: 100%;
padding: 10px;
}
.nutrition table td{
border-bottom: 0.1px solid #e7e6e6;
padding: 10px;
}
.nutrition table span{
color: brown;
font-weight: bold;
}
```