

# HTML CSS ZEN GARDEN

## SPIS TREŚCI

Spis treści .....	1
Cel zajęć.....	1
Rozpoczęcie .....	1
Jak wypełnić to sprawozdanie? .....	2
Wymagania.....	2
Repozytorium GIT.....	3
Realizacja.....	3
Strona bez stylów CSS .....	3
Kompletne strony.....	4
Nagłówki i akapity .....	6
Listy .....	6
Header i footer .....	7
Responsywność.....	7
Ilustracje w tle .....	9
Wizualne obramowania .....	10
Commit projektu do GIT.....	11
Podsumowanie.....	12

## CEL ZAJĘĆ

Celem głównym zajęć jest zdobycie następujących umiejętności:

- tworzenia stron HTML o strukturze semantycznej;
- nadawania stylów stronom HTML z wykorzystaniem CSS;
- reformatowania wyglądu stron HTML z wykorzystaniem CSS;
- tworzenia responsywnych szablonów stron HTML.

## ROZPOCZĘCIE

Rozpoczęcie zajęć. Przedstawienie prowadzącego. Przedstawienie uczestników. Przedstawienie zasad laboratorium.

## JAK WYPEŁNIĆ TO SPRAWOZDANIE?

Zapisz ten plik na dysku twardym jako kopię. Zmień nazwę pliku:

- grN na odpowiedni numer grupy (np. gr3),
- nazwisko-imie na Twoje dane bez polskich znaków.

Otwórz kolejno Plik -> Informacje -> Właściwości -> Właściwości zaawansowane -> Niestandardowe.

Zaktualizuj właściwości:

Właściwości:	Nazwa	Wartość	Typ
	Imie	Imie	Tekst
	Nazwisko	Nazwisko	Tekst
	Numer al...	00000	Tekst
	Kod kursu	A12	Tekst
	Kod labor...	LAB A	Tekst
	Grupa	1	Liczba
	Wersja	1	Liczba

Czytaj tę instrukcję, wypełniaj polecenia, uzupełniaj zrzuty ekranu zgodnie z poleceniami.

Gotowe sprawozdanie wyślij w nieprzekraczalnym terminie **w postaci pliku PDF**.

## WYMAGANIA

Zapoznaj się ze stronami:

- <http://www.csszengarden.com/219/page1/>
- <http://www.csszengarden.com/213/>
- <http://www.csszengarden.com/217/>
- <http://www.cupcakeipsum.com/>

CSS Zen Garden umożliwia osiągnięcie różnych wyglądzów pojedynczej strony HTML za pomocą wyłącznie zmian w CSS.

Cupcakeipsum to ciekawy generator tekstu-wypełniacza.

Wymagania realizowanego zadania:

- podczas laboratorium **LAB A** uczestnicy tworzyć będą stronę HTML:
  - zawierającą nagłówek i stopkę
  - tytuł (H1)
  - podtytuł (H2)
  - nagłówki (H3)
  - kilka akapitów
  - listę
  - odnośniki do strony HTML w innym stylu
  - bez atrybutu „style”
- strona wykonana musi być w 2 identycznych kopiach, jedyną różnicą jest łącze do zewnętrznego stylu CSS
- wymagane jest utworzenie dwóch osobnych stylów CSS:
  - responsywne
  - **znacząco** zmieniające wygląd strony

## REPOZYTORIUM GIT

Założ repozytorium GIT pod swój projekt. Skorzystaj z Github, Gitlab, Bitbucket itp. Repozytorium musi mieć dostęp publiczny. Główny branch musi nazywać się `main`.

**Nie inicjalizuj repozytorium żadnym plikiem README bądź licencją.**

Podaj link do założonego repozytorium:

<https://github.com/eliot264/aplikcjeInternetoweLab/>

## REALIZACJA

Rozpocznij realizację zadania. Rozpocznij od znalezienia inspiracji w wyszukiwarce grafiki Google / Bing. Dyskutuj z innymi uczestnikami laboratorium. Zadawaj pytania prowadzącemu.

## STRONA BEZ STYLÓW CSS

Wstaw poniżej zrzut ekranu strony HTML bez podłączonych stylów CSS:

Recipes website

Search Shop Recipes Log in Register

### Homemade Artisan Bread

Even if you've never made homemade bread or worked with yeast before, this homemade crusty artisan bread is for you. It's the perfect beginner recipe because it only requires 4 ingredients without any special pans or mixer, there's no kneading or complicated shaping involved, and 95% of the work is hands-off. Bread masters will appreciate this recipe too because it delivers with delicious flavor, a slightly crisp and mega chewy crust, and those signature soft holes inside like ciabatta or French bread.

#### Mix the dough ingredients together

At first the dough will seem very dry and shaggy and you'll question if it will even come together. But it will. Use a spatula at first, then switch to your hands to ensure all of the flour is moistened. The dough is actually a little sticky after it's thoroughly mixed.

#### Why You'll Love This Bread

- Easier than you ever imagined
- Soft + flavorful
- Only 4 ingredients

#### What is Homemade Artisan Bread?

When it comes to bread, the term "artisan" doesn't mean 1 particular thing. But generally, artisan bread is homemade, fresh, crusty, and deliciously rustic looking. An artisan is a skilled worker, one who works with their hands. But ironically, there isn't much "work" involved with this recipe.

#### Baker's Tip

Avoid adding too much flour to the dough as you work with it. The stickier it is-- and the longer it sits in the refrigerator-- the more likely you'll have those big airy pockets of air in the crumb.

#### Shape into 2 loaves or 1 boule. Rest as oven preheats

You can shape the bread into a round loaf (boule) or two longer loaves. I usually make 2 longer loaves side-by-side on a flat baking sheet, about 9x3 inches each. Score with a sharp knife or bread lame. Preheat the oven to a very hot 475°F (246°C). The extremely hot air will immediately set the crust so the bread rises up instead of spreading all over. To help ensure a crispier crust, after the oven pre-heats-- pour boiling water into a metal or cast iron baking pan/dish on the bottom oven rack. Immediately place the dough inside and shut the oven door to trap the steam. The steam will help create that coveted crisp crust. If you have a dutch oven, shape the dough into 1 round loaf, and bake it inside the dutch oven with the lid on.

#### Bake

Until golden brown, about 20-25 minutes. Gently tap the loaves because if they sound hollow, they're done.

#### Artisan Bread

You only need 4 ingredients without any special pans or mixer, there's no kneading, no poolish or dough starter required, and you can add herbs, cheeses, and spices to make a variety of bread flavors.

#### Bread Flour

While you can use all-purpose flour in this recipe, I strongly recommend using bread flour. Just like when we make olive bread, bread flour produces a stronger, chewier bread and that makes a big difference in recipe with only 3 other ingredients.

#### Salt

You can't make good bread without salt and for best flavor, I recommend a coarse salt, such as coarse sea salt. I find the bread's flavor lacking with regular table salt.

#### Optional Cornmeal

Dusting the pan with cornmeal adds a pop of flavor and a little crunch to the bottom crust. This is completely optional. If you have it, use it. If you don't have it, don't worry about it.

#### Contact us

Phone: 91 449 56 60  
Address: Żołnierska 49, 71-210 Szczecin  
E-mail: [dzwi@zut.edu.pl](mailto:dzwi@zut.edu.pl)

#### Social media

[Facebook](#)[LinkedIn](#)[Twitter](#)

Kilka pomysłów jak wykonać dobrze zrzut ekranu:  
<https://www.youtube.com/playlist?list=PLA9VGZreSBfPUbshnUA1lUxAvBrjDhXzS>.

Punkty:	0	1
---------	---	---

KOMPLETNE STRONY

Wstaw zrzuty ekranu kompletnej wersji desktopowej i mobilnej w stylu 1:

Recipes website

SearchShopRecipesLog inRegister

# Homemade Artisan Bread

Even if you've never made homemade bread or worked with yeast before, this homemade crusty artisan bread is for you. It's the perfect beginner recipe because it only requires 4 ingredients without any special pans or mixer, there's no kneading or complicated shaping involved, and 95% of the work is hands-off. Bread masters will appreciate this recipe too because it delivers with delicious flavor, a slightly crisp and mega chewy crust, and those signature soft holes inside like ciabatta or French bread.

## Mix the dough ingredients together

At first the dough will seem very dry and shaggy and you'll question if it will even come together. But it will. Use a spatula at first, then switch to your hands to ensure all of the flour is moistened. The dough is actually a little sticky after it's thoroughly mixed.

### Why You'll Love This Bread

- Easier than you ever imagined
- Soft + flavorful
- Only 4 ingredients

### What is Homemade Artisan Bread?

When it comes to bread, the term "artisan" doesn't mean a particular thing. But generally, artisan bread is homemade, fresh, crusty, and deliciously rustic looking. An artisan is a skilled worker, one who works with their hands. But ironically, there isn't much "work" involved with this recipe.

### Baker's Tip

Avoid adding too much flour to the dough as you work with it. The stickier it is, and the longer it sits in the refrigerator—the more likely you'll have those big airy pockets of air in the crumb.

### Shape into 2 loaves or 1 boule. Rest as oven preheats

You can shape the bread into a round loaf (boule) or two longer loaves. I usually make 2 longer loaves side-by-side on a flat baking sheet, about 9x3 inches each. Score with a sharp knife or bread lame. Preheat the oven to a very hot 475°F (246°C). The extremely hot air will immediately set the crust so the bread rises up instead of spreading all over. To help ensure a crispier crust, after the oven pre-heats—pour boiling water into a metal or cast iron baking pan/dish on the bottom oven rack. Immediately place the dough inside and shut the oven door to trap the steam. The steam will help create that coveted crisp crust. If you have a dutch oven, shape the dough into 1 round loaf, and bake it inside the dutch oven with the lid on.

### Bake

Until golden brown, about 20-25 minutes. Gently tap the loaves because if they sound hollow, they're done.

### Artisan Bread

You only need 4 ingredients without any special pans or mixer, there's no kneading, no proofing or dough starter required, and you can substitute, measure, and portion to have a variety of bread flavors.

#### Bread Flour

While you can use all-purpose flour in this recipe, I strongly recommend using bread flour. Bread flour has a higher protein content, which makes a big difference in recipes with yeast and bread structure.

#### Salt

You can make good bread without salt and for best flavor, I recommend adding it. Each teaspoon you add 1/4 tsp and 1/4 tsp of salt is a good amount to add to your recipe.

#### Optional Cornmeal

For a more rustic and crunchy crust, you can add a little cornmeal to the bottom of the pan. It's completely optional. If you have it, use it. If you don't have it, don't worry about it.

### Contact us

Phone: 91 449 56 60  
Address: Żołnierska 49, 71-210 Szczecin  
E-mail: [dzwl@zut.edu.pl](mailto:dzwl@zut.edu.pl)

### Social media

- Facebook
- LinkedIn
- Twitter

Recipes website

SearchShopRecipesLog inRegister

# Homemade Artisan Bread

Even if you've never made homemade bread or worked with yeast before, this homemade crusty artisan bread is for you. It's the perfect beginner recipe because it only requires 4 ingredients without any special pans or mixer, there's no kneading or complicated shaping involved, and 95% of the work is hands-off. Bread masters will appreciate this recipe too because it delivers with delicious flavor, a slightly crisp and mega chewy crust, and those signature soft holes inside like ciabatta or French bread.

## Mix the dough ingredients together

At first the dough will seem very dry and shaggy and you'll question if it will even come together. But it will. Use a spatula at first, then switch to your hands to ensure all of the flour is moistened. The dough is actually a little sticky after it's thoroughly mixed.

### Why You'll Love This Bread

- Easier than you ever imagined
- Soft + flavorful
- Only 4 ingredients

### What is Homemade Artisan Bread?

When it comes to bread, the term "artisan" doesn't mean a particular thing. But generally, artisan bread is homemade, fresh, crusty, and deliciously rustic looking. An artisan is a skilled worker, one who works with their hands. But ironically, there isn't much "work" involved with this recipe.

### Baker's Tip

Avoid adding too much flour to the dough as you work with it. The stickier it is, and the longer it sits in the refrigerator—the more likely you'll have those big airy pockets of air in the crumb.

### Shape into 2 loaves or 1 boule. Rest as oven preheats

You can shape the bread into a round loaf (boule) or two longer loaves. I usually make 2 longer loaves side-by-side on a flat baking sheet, about 9x3 inches each. Score with a sharp knife or bread lame. Preheat the oven to a very hot 475°F (246°C). The extremely hot air will immediately set the crust so the bread rises up instead of spreading all over. To help ensure a crispier crust, after the oven pre-heats—pour boiling water into a metal or cast iron baking pan/dish on the bottom oven rack. Immediately place the dough inside and shut the oven door to trap the steam. The steam will help create that coveted crisp crust. If you have a dutch oven, shape the dough into 1 round loaf, and bake it inside the dutch oven with the lid on.

### Bake

Until golden brown, about 20-25 minutes. Gently tap the loaves because if they sound hollow, they're done.

### Artisan Bread

You only need 4 ingredients without any special pans or mixer, there's no kneading, no proofing or dough starter required, and you can substitute, measure, and portion to have a variety of bread flavors.

#### Bread Flour

While you can use all-purpose flour in this recipe, I strongly recommend using bread flour. Bread flour has a higher protein content, which makes a big difference in recipes with yeast and bread structure.

#### Salt

You can make good bread without salt and for best flavor, I recommend adding it. Each teaspoon you add 1/4 tsp and 1/4 tsp of salt is a good amount to add to your recipe.

#### Optional Cornmeal

For a more rustic and crunchy crust, you can add a little cornmeal to the bottom of the pan. It's completely optional. If you have it, use it. If you don't have it, don't worry about it.

### Contact us

Phone: 91 449 56 60  
Address: Żołnierska 49, 71-210 Szczecin  
E-mail: [dzwl@zut.edu.pl](mailto:dzwl@zut.edu.pl)

### Social media

- Facebook
- LinkedIn
- Twitter

Wstaw zrzuty ekranu kompletnej wersji desktopowej i mobilnej w stylu 2:

Strona 4 z 12

Recipes website

SearchShopRecipesLog inRegister

Homemade Artisan Bread

Even if you've never made homemade bread or worked with yeast before, this homemade recipe couldn't be any simpler for you. It's the perfect beginner recipe because it only requires 4 ingredients without any special pans or mixer. There's no kneading or complicated shaping involved, and 95% of the work is hands-off. Good mixers will appreciate this recipe too because it delivers such delicious flavor - a slightly crisp and warm chewy crust and those signature soft holes inside like ciabatta or French bread.

Mix the dough ingredients together

At first the dough will seem very dry and shaggy and you'll question if it will even come together. But it will. Use a spatula at first, then switch to your hands to ensure all of the flour is moistened. The dough is actually a little sticky after it's thoroughly mixed.

Why You'll Love This Bread

- Easier than you ever imagined
- Soft & flavorful
- Only 4 ingredients

What is Homemade Artisan Bread?

When it comes to bread, the term "artisan" doesn't mean a particular thing. But generally, artisan bread is homemade, fresh, crusty and deliciously rustic looking. The artisan is a skilled worker, one who works with their hands, but ironically, there isn't much "work" involved with this recipe.

Baker's Tip

Avoid adding too much flour to the dough as you work with it. The stickier it is, and the longer it sits in the refrigerator, the more likely you'll have those big airy pockets of air in the crumb.

Shape into 2 loaves or 1 boule. Rest as oven preheats

You can shape this bread into a round loaf (boule) or two loaves instead. I usually make 2 loaves, about 4-5 inches each, using a sharp knife or bread lame. Preheat the oven at 175°C (350°F) for 20 minutes. The dough will immediately rise faster to the oven rise as opposed to waiting all over. It bakes evenly in a 10-12 inch oven after the oven is heated. Pour boiling water into a metal roasting pan and place it in the bottom of the oven. This helps create steam, which makes the bread rise higher and keeps the crust soft. It also helps create that coveted crusty top. If you have a Dutch oven, shape the dough into 2 round loaves, and bake it inside the Dutch oven with the lid on.

Rate

Artisan Bread

You only need 4 ingredients, without any special pans or mixer, there's no kneading, no proofing or dough divider required, and you can add herbs, cheese, and even no knead in variety of bread flavors.

Bread Flour

While you can use all-purpose flour in this recipe, I strongly recommend using bread flour. But the bottom line is, we make olive bread, bread flour produces a stronger, chewier bread and that makes a big difference in recipe with only 3 other ingredients.

Boule

You can't make good bread without salt and for best flavor, I recommend a coarse salt, such as coarse sea salt. I find the bread's flavor lacking with regular table salt.

Optional Cornmeal

During the pan with cornmeal adds a crisp crust. This is completely optional. If you know it, use it. If you don't know it, don't worry about it.

Contact us

Phone: 91 449 56 60  
Address: Żukienka 49, 71-705 Szczecin  
E-mail: dore@notonly.pl

Social media

Facebook  
LinkedIn  
Twitter

Recipes website

SearchShopRecipesLog inRegister

Homemade Artisan Bread

Even if you've never made homemade bread or worked with yeast before, this homemade recipe couldn't be any simpler for you. It's the perfect beginner recipe because it only requires 4 ingredients without any special pans or mixer. There's no kneading or complicated shaping involved, and 95% of the work is hands-off. Good mixers will appreciate this recipe too because it delivers such delicious flavor - a slightly crisp and warm chewy crust and those signature soft holes inside like ciabatta or French bread.

Mix the dough ingredients together

At first the dough will seem very dry and shaggy and you'll question if it will even come together. But it will. Use a spatula at first, then switch to your hands to ensure all of the flour is moistened. The dough is actually a little sticky after it's thoroughly mixed.

Why You'll Love This Bread

- Easier than you ever imagined
- Soft & flavorful
- Only 4 ingredients

What is Homemade Artisan Bread?

When it comes to bread, the term "artisan" doesn't mean a particular thing. But generally, artisan bread is homemade, fresh, crusty and deliciously rustic looking. The artisan is a skilled worker, one who works with their hands, but ironically, there isn't much "work" involved with this recipe.

Baker's Tip

Avoid adding too much flour to the dough as you work with it. The stickier it is, and the longer it sits in the refrigerator, the more likely you'll have those big airy pockets of air in the crumb.

Shape into 2 loaves or 1 boule. Rest as oven preheats

You can shape this bread into a round loaf (boule) or two loaves instead. I usually make 2 loaves, about 4-5 inches each, using a sharp knife or bread lame. Preheat the oven at 175°C (350°F) for 20 minutes. The dough will immediately rise faster to the oven rise as opposed to waiting all over. It bakes evenly in a 10-12 inch oven after the oven is heated. Pour boiling water into a metal roasting pan and place it in the bottom of the oven. This helps create steam, which makes the bread rise higher and keeps the crust soft. It also helps create that coveted crusty top. If you have a Dutch oven, shape the dough into 2 round loaves, and bake it inside the Dutch oven with the lid on.

Rate

Artisan Bread

You only need 4 ingredients, without any special pans or mixer, there's no kneading, no proofing or dough divider required, and you can add herbs, cheese, and even no knead in variety of bread flavors.

Bread Flour

While you can use all-purpose flour in this recipe, I strongly recommend using bread flour. But the bottom line is, we make olive bread, bread flour produces a stronger, chewier bread and that makes a big difference in recipe with only 3 other ingredients.

Boule

You can't make good bread without salt and for best flavor, I recommend a coarse salt, such as coarse sea salt. I find the bread's flavor lacking with regular table salt.

Optional Cornmeal

During the pan with cornmeal adds a crisp crust. This is completely optional. If you know it, use it. If you don't know it, don't worry about it.

Contact us

Phone: 91 449 56 60  
Address: Żukienka 49, 71-705 Szczecin  
E-mail: dore@notonly.pl

Social media

Facebook  
LinkedIn  
Twitter

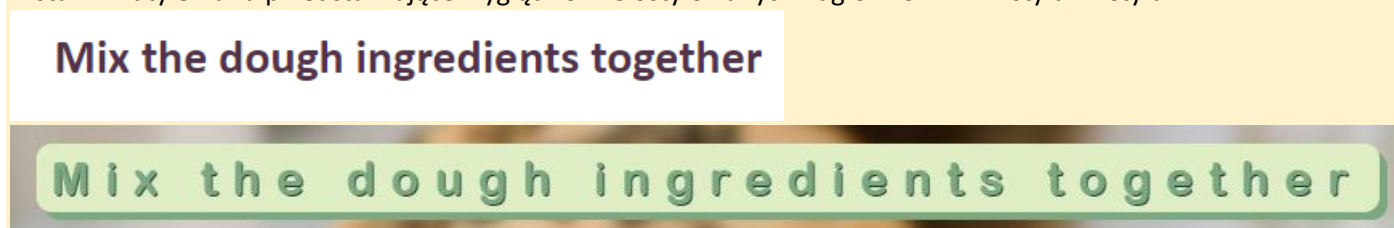
Punkty:	0	1
---------	---	---

## NAGŁÓWKI I AKAPITY

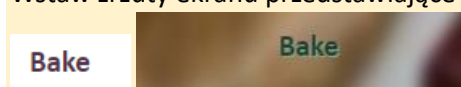
Wstaw zrzuty ekranu przedstawiające wygląd różnie ostylowanych nagłówków H1 w stylu 1 i stylu 2:



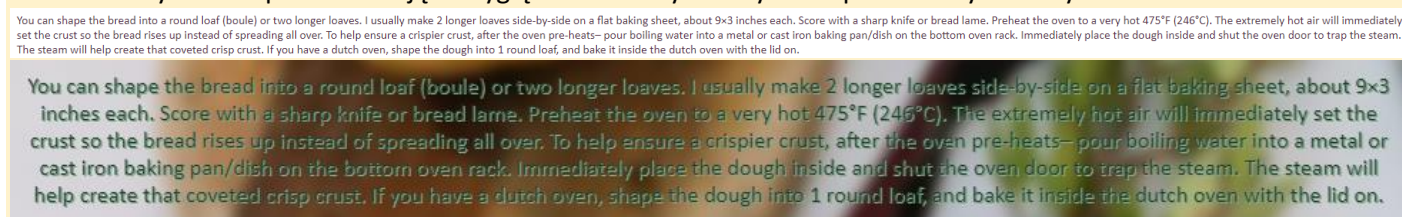
Wstaw zrzuty ekranu przedstawiające wygląd różnie ostylowanych nagłówków H2 w stylu 1 i stylu 2:



Wstaw zrzuty ekranu przedstawiające wygląd różnie ostylowanych nagłówków H3 w stylu 1 i stylu 2:



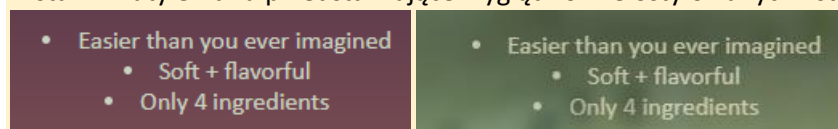
Wstaw zrzuty ekranu przedstawiające wygląd różnie ostylowanych akapitów w stylu 1 i stylu 2:



Punkty:	0	1
---------	---	---

## LISTY

Wstaw zrzuty ekranu przedstawiające wygląd różnie ostylowanych list w stylu 1 i stylu 2:





Punkty:	0	1
---------	---	---

## HEADER I FOOTER

Wstaw zrzuty ekranu przedstawiające wygląd różnie ostylewanych nagłówków (header) w stylu 1 i stylu 2:



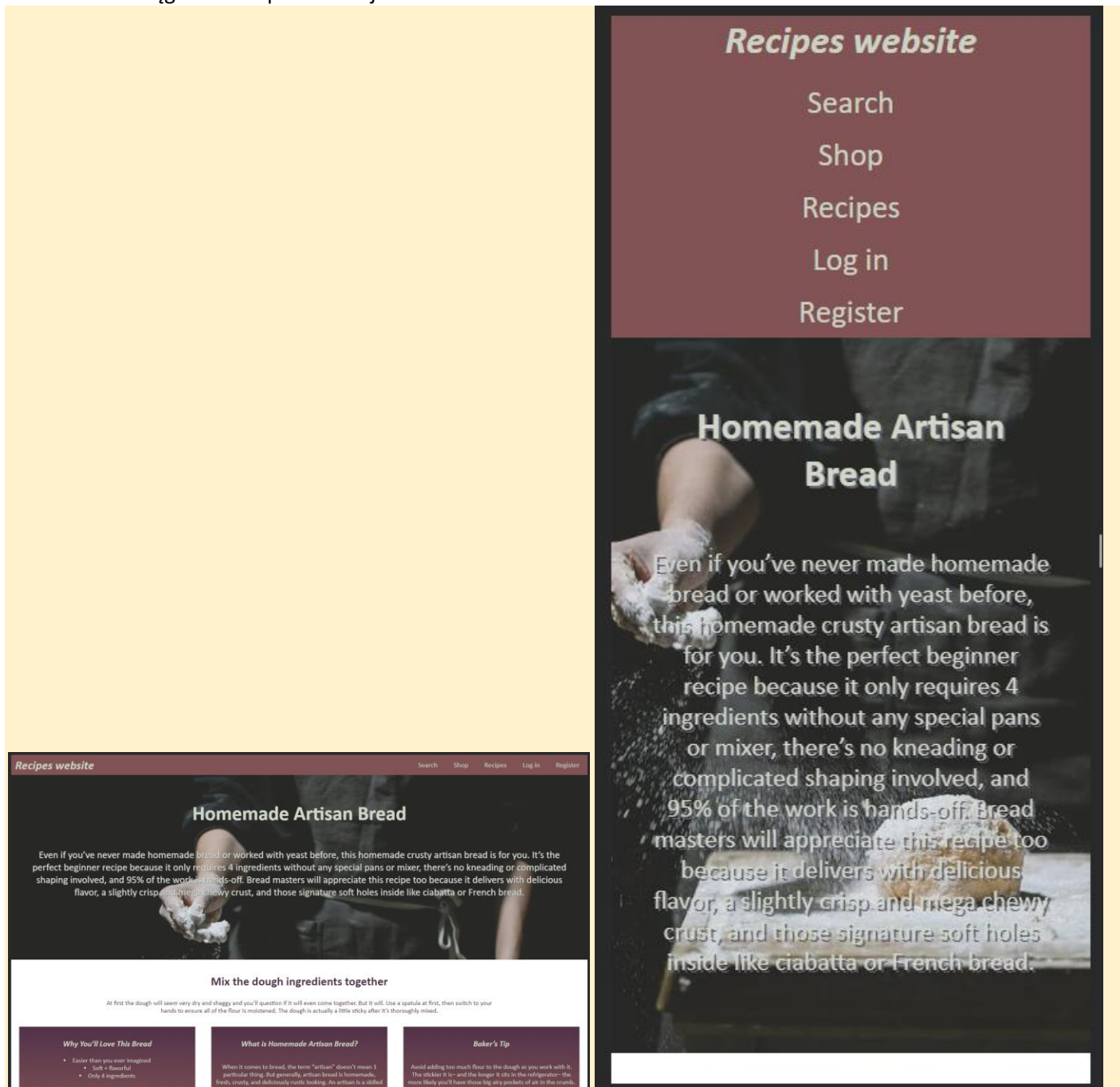
Wstaw zrzuty ekranu przedstawiające wygląd różnie ostylewanych stopek (footer) w stylu 1 i stylu 2:



Punkty:	0	1
---------	---	---

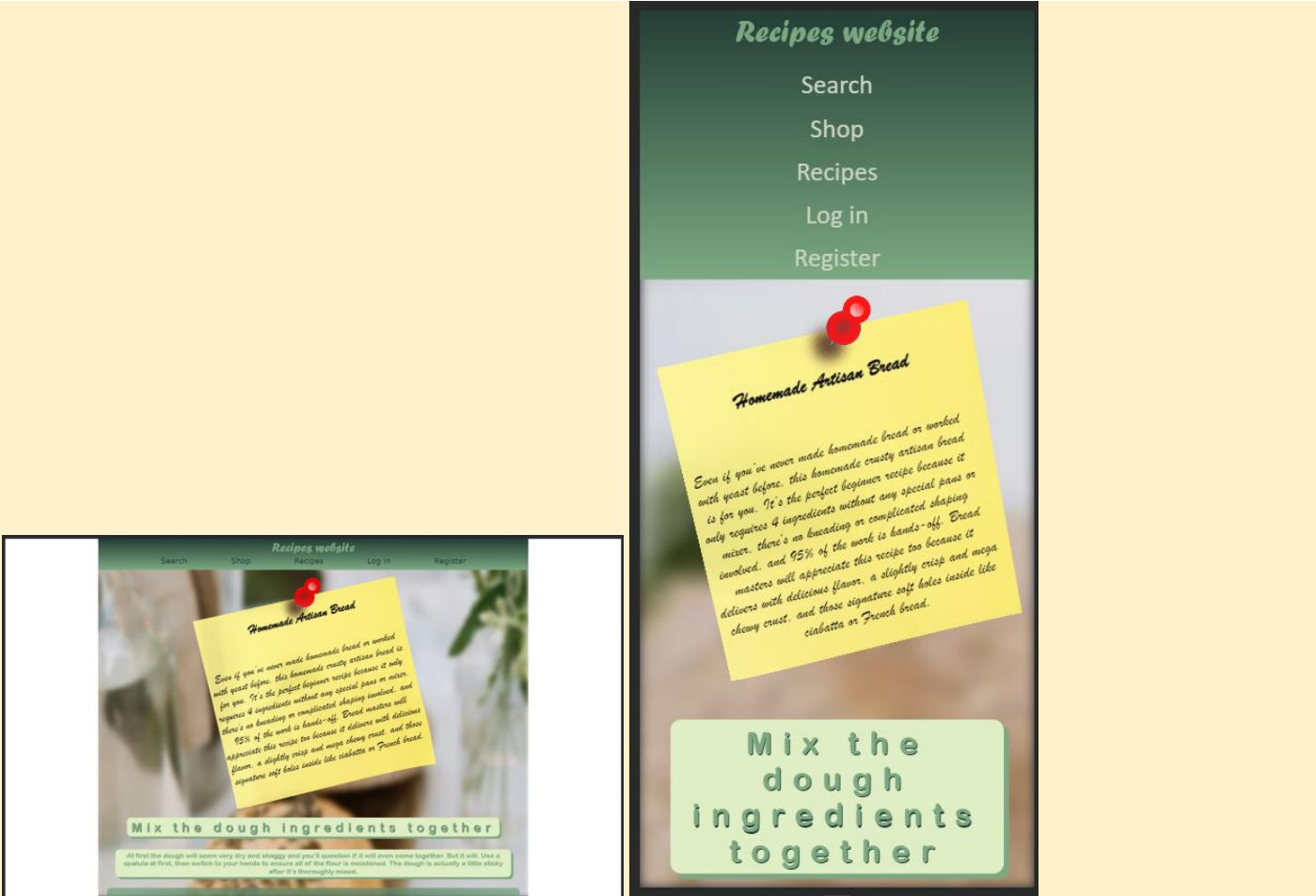
## RESPANSYWNÓŚĆ

Wstaw zrzuty ekranu przedstawiające wygląd strony w stylu 1 w szerokości 1440px i 375px:



Wstaw zrzuty ekranu przedstawiające wygląd strony w stylu 2 w szerokości 1440px i 375px:

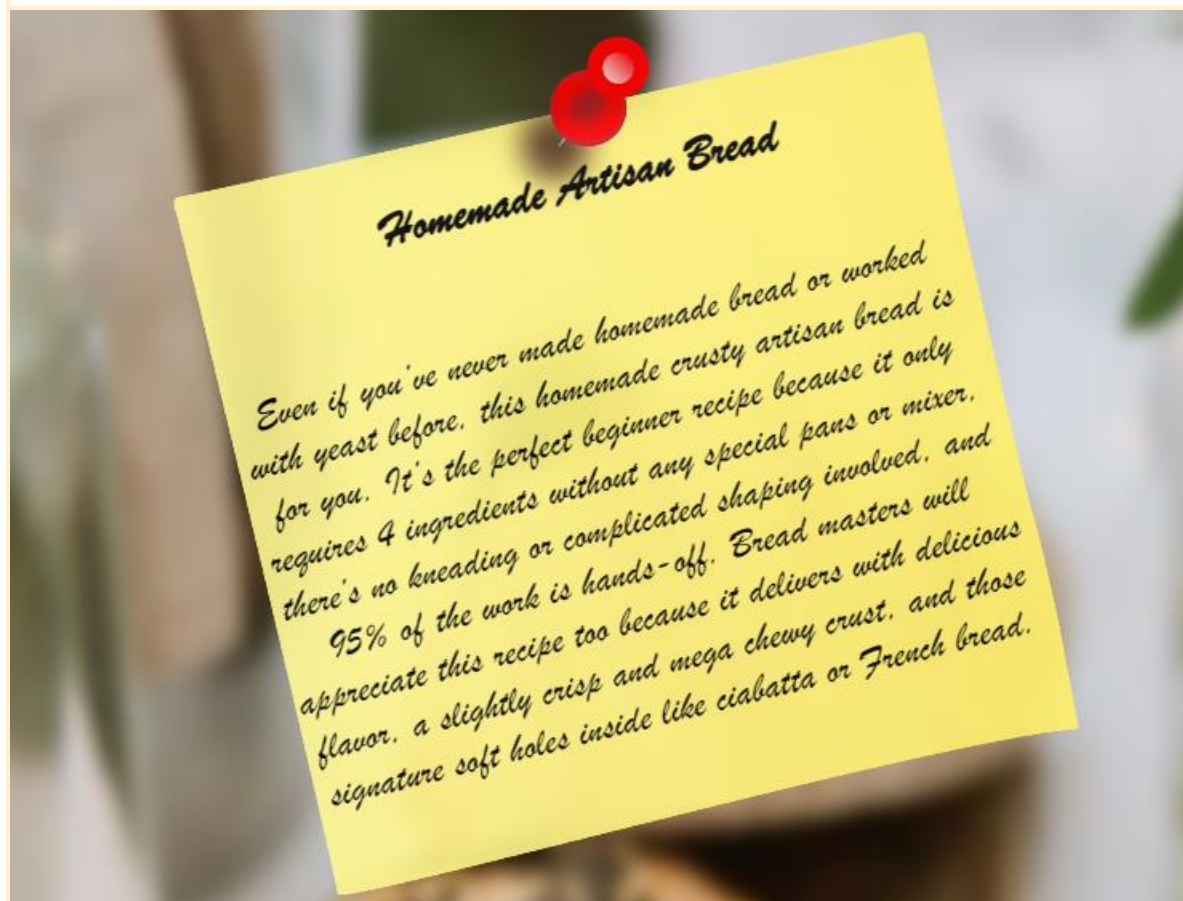




Punkty:	0	1
---------	---	---

ILUSTRACJE W TLE

Wstaw zrzuty ekranu przedstawiające wygląd ilustracji w tle w stylu 1 i stylu 2:



Punkty:	0	1
---------	---	---

## WIZUALNE OBRAMOWANIA

Wstaw rzuty ekranu przedstawiające wygląd wizualnego obramowania poszczególnych sekcji strony w stylu 1 i stylu 2:

### Why You'll Love This Bread

- Easier than you ever imagined
  - Soft + flavorful
- Only 4 ingredients

### What is Homemade Artisan Bread?

When it comes to bread, the term "artisan" doesn't mean 1 particular thing. But generally, artisan bread is homemade, fresh, crusty, and deliciously rustic looking. An artisan is a skilled worker, one who works with their hands. But ironically, there isn't much "work" involved with this recipe.

### Baker's Tip

Avoid adding too much flour to the dough as you work with it. The stickier it is-- and the longer it sits in the refrigerator-- the more likely you'll have those big airy pockets of air in the crumb.

## Mix the dough ingredients together

At first the dough will seem very dry and shaggy and you'll question if it will even come together. But it will. Use a spatula at first, then switch to your hands to ensure all of the flour is moistened. The dough is actually a little sticky after it's thoroughly mixed.

Punkty:	0	1
---------	---	---

## COMMIT PROJEKTU DO GIT

Otwórz projekt w PhpStorm lub VS Code. Edytuj plik .gitignore i dodaj do listy ignorowanych plików wszystkie pliki/katalogi konfiguracyjne Twojego IDE.

W przeglądarce wejdź na stronę założonego wcześniej repozytorium. Znajdź instrukcję wysyłania do repozytorium nowego projektu.

```
...or create a new repository on the command line

echo "# ai2-pogodynka-202310" >> README.md
git init
git add README.md
git commit -m "first commit"
git branch -M master
git remote add origin https://github.com/ideaspot-pl/ai2-pogodynka-202310.git
git push -u origin master
```

```
...or push an existing repository from the command line

git remote add origin https://github.com/ideaspot-pl/ai2-pogodynka-202310.git
git branch -M master
git push -u origin master
```

Postępuj zgodnie z instrukcjami aby wysłać swój projekt do repozytorium.

Przykładowo:

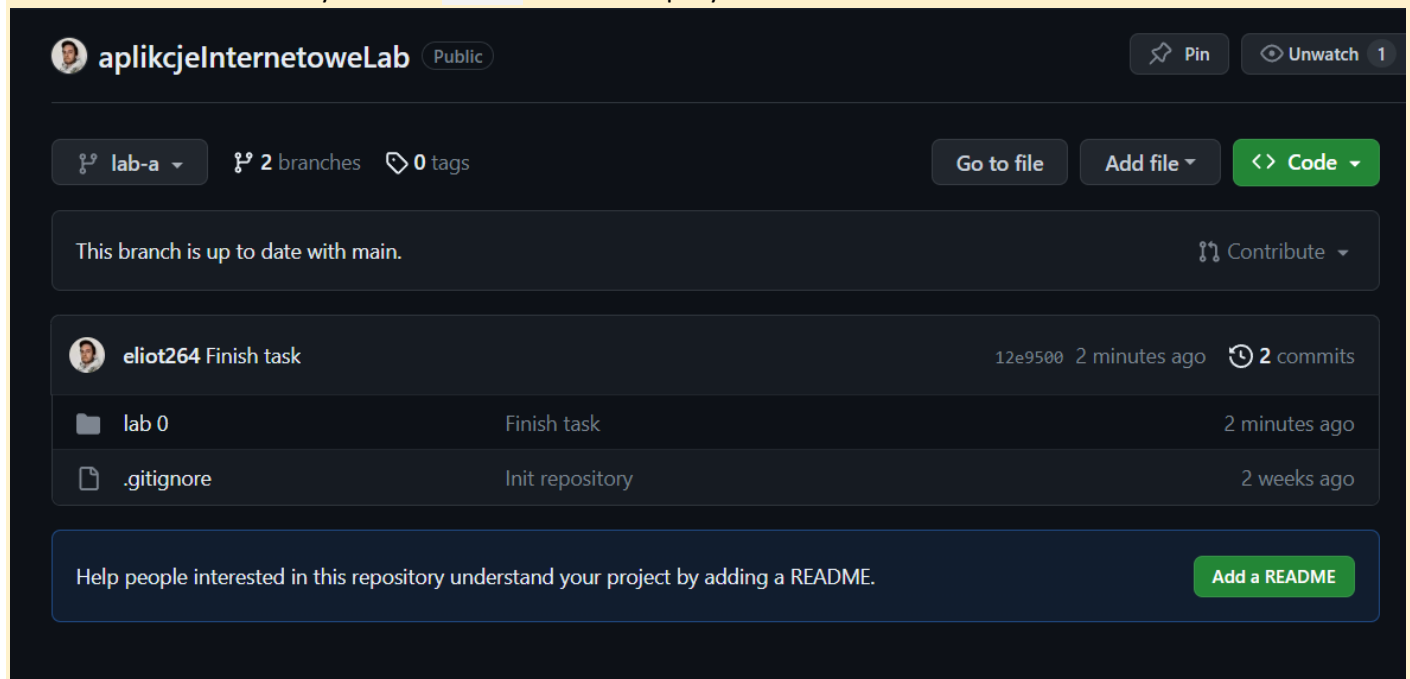
```
git init
git branch -M main
git add *
git commit -m "zen garden"
git remote add origin https://github.com/inazwisko/ai1-lab.git
git push -u origin main
```

Upewnij się, czy wszystko dobrze się wysłało. Jeśli tak, to z poziomu przeglądarki utwórz branch o nazwie **lab-a** na podstawie głównej gałęzi kodu.

Podaj link do brancha **lab-a** w swoim repozytorium:

<https://github.com/eliot264/aplikcjeInternetoweLab/tree/lab-a>

Umieść zrzut ekranu strony brancha lab-a w swoim repozytorium:



Punkty:	0	1
---------	---	---

## PODSUMOWANIE

W kilku zdaniach podsumuj zdobyte podczas tego laboratorium umiejętności.

Przypomniałem sobie trochę css i html, bo miałem go już dość sporo w technikum.

Zweryfikuj kompletność sprawozdania. Utwórz PDF i wyślij w terminie.