{BAKERZ BITE}

{" where smiles are served daily"}

BY

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<u>Acknowledgement</u>

I "Chimdike Anagboso" on behalf of my group would love to show my utmost gratitude to all faculty of Aptech Enugu center for their unending hard work in order to make us future ready.

I also want to acknowledge all the members of this group for their individual input towards making this project a successful one.

Project Synopsis

This Bakerz bite webpage is designed as an information platform with a basic front end to enable easy and user friendly interface where potential users can get valuable information   on the services provided by the client.

Users can give feed backs and ratings
project allows for viewing gallery where each item clicked provides information on the

product.

Contact us is made available to enhance user experience it can also be used to make complaints or recommendations

Project Analysis

The Website ：

★ The top page is presented with suitable logo and banner

★ The gallery allows viewing of various items on click on these items reviews item name description and ingredients

★ Feedback and rating is allowed where users can give recommendations or complaints with functional star rating

★ Site consists of section "merchandise"

★ An FAQ section answers some frequent questions you could have about the webpage

★ Users can get in contact with the bakery using the various options provided on the "contact us" section

★ Functional google map location and time is also made available at the footer

Hardware Requirements :

★ Intel Core i3/i5 Processor or higher
★ 4 GB RAM or above
★ Color SVGA
★ 23.5mb Hard Disk space

Software Requirements:

The following technologies was used in the project

★ Frontend: HTML5, CSS, Bootstrap, JavaScript, jQuery

★ Data Store: JSON files

Project Design

"Bakerz bite" is a web page designed as an information web page with a basic interactive front end design to enable easy and user friendly interface where potential users can get valuable information   on the services provided by the client.

The top of the page is presented with a suitable logo and a banner with a suitable background image the brand name " Bakerz Bite " is boldly written at the top left corner of the page, while on the right side navigation links a provided

A gallery is provided where various items are displayed these items when clicked displays a pop-up window of the item detail and description.
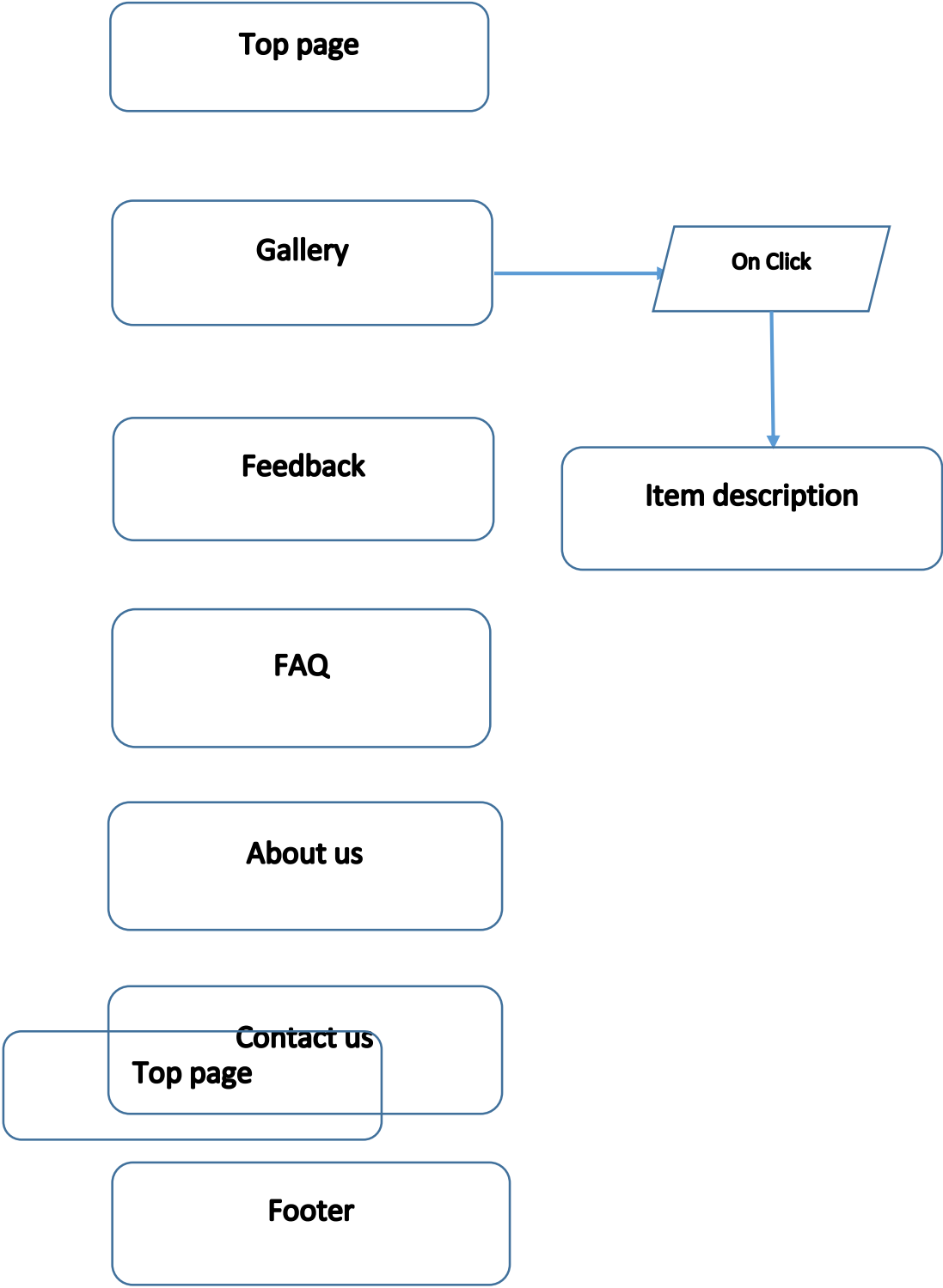
Complaints and recommendation can be sent through the feed back section provision for rating is also made in this section

A nice faq section with most likely questions to be asked and their respective answers are shown once a user hover on the question.

More description and explanation on bakerz bite are provided on the "about us" section while links are provided for contacts

The footer section contains the location of the café and a continuous timer at the bottom.

WEB STRUCTURE OF THE PAGE

Top page

Gallery → On Click

Feedback

Item description

FAQ

About us

Contact us

Top page

Footer

"Where Smiles Are Served Daily"

Contact Us

Gallery

CAKES

Name: **Perfect Chocolate Cake**

Name: **Lemon Blueberry Cake**

Name: **Cream Cheese Pound Cake**

COOKIES

Name: **Raspberry Oatmeal Cookies**

Name: **SPRITZ COOKIE**

Name: **Toffee Icebox Cookies**

PIES

Name: **Peanut Butter Cream Pie**

Name: **Chocolate Chess Pie**

Name: **Apple Pie**

Item description

Feedback

We Apreciate Your Feedback

FAQ

FA Q

What Do We Do ?	⌄
Where Are We Located ?	⌄
I Have Other Questions ?	⌄

About us

ABOUT US

Since Its Lunch "Bakerz Bite" Has Developede Into A Reputable Bakery And Cafe, Specializing In Baked Goods Passionately Made From The Finest Ingredients.
It Offers A Wide Range Of Baked Goods Made Fresh In Store Every Day. The Bakery Chan Offers More Than 300 Types Of Baked Goods, Including Artisan Pastries And Healthy Beverages
We Believe In Delivering Premium Quality Products. So Only Use Real Butter, Cream Unbleached Flour . We Treat Our Customers As Family And Will Not Use Ingredients We Would Not Feed Ours ☺

Contact us

CONTACT US

Facebook	Twitter	Instagram	Email	Tel

Footer

Source code:
Index

```html
<!DOCTYPE html>
<html lang="en">

<head>
<meta charset="UTF-8">
<meta name="viewport" content="width=device-width, initial-scale=1.0">
<title>Bakerz bite</title>
<link rel="shortcut icon" href="images/s-2.png" type="image/x-icon">

<link rel="stylesheet" href="./bootstrap/css/bootstrap.css">
<link rel="stylesheet" href="./bootstrap-icons/bootstrap-icons.css">


<!-- custom css file link -->
<link rel="stylesheet" href="style.css">
```

```html
</head>

<body>

<!-- header section starts -->

<header>

<a href="index.html" class="logo" style="text-decoration: none;"><img src="images/s-2.png" alt=""></i>Bakerz bite</a>

<div id="menu-bar" class="bi bi-list text-danger"></div>

<nav class="navbar">
<a href="#feedbacks" class="btn">feedback</a>
<a href="#faq" class="btn">Faq</a>
<a href="#about-us" class="btn">About us</a>
<a href="#contact-us" class="btn">Contact us</a>

<a href="#cakes" class="btn"> Gallery </a>
</nav>

</header>

<!-- header section ends -->

<!-- home section starts -->

<section class="home" id="home">


<div class="image">
<img src="images/home-img.png" alt="">
</div>

<div class="content">
<h3><i><q>Where smiles are served daily</q></i></h3>
<a href="#contact-us" class="btn">contact us</a>
```

```html
      </div>


   </section>

   <!-- home section ends -->



   <!-- gallery section starts -->

   <section class="gallery" id="cakes">

      <h1 class="heading">CA<span>KES </span> </h1>

      <div class="box-container">
      <div class="box item" title="Click to view item description" data-toggle="tooltip">
      <img src="images/item-1_chocolate cake.jpg" alt="">
      <p>Name: <span> Perfect Chocolate Cake</span></p>
      </div>
      <div class="box item" title="Click to view item description" data-toggle="tooltip">
      <img src="images/item-2_lemonblueberry.jpg" alt="">
      <p>Name: <span> Lemon Blueberry Cake</span></p>
      </div>
      <div class="box item" title="Click to view item description" data-toggle="tooltip">
      <img src="images/item-3_creamcheese cake.jpg" alt="">
      <p>Name: <span> Cream Cheese Pound Cake</span></p>
      </div>
      <div class="box item" title="Click to view item description" data-toggle="tooltip">
      <img src="images/item-4_cream filled cake.jpg" alt="">
      <p>Name: <span> Cream Filled Yellow Cake</span></p>
      </div>
      <div class="box item" title="Click to view item description" data-toggle="tooltip">
      <img src="images/item-5_rhubarb.jpg" alt="">
      <p>Name: <span> Rhubarb Cake</span></p>
      </div>
      <div class="box item" title="Click to view item description" data-toggle="tooltip">
      <img src="images/item6.jpg" alt="">
```

```html
<p>Name: <span> Strawberry Woolworth Icebox Cheesecake</span></p>
</div>

</div>

</section>

<section class="gallery" id="cookies">

<h1 class="heading">COO<span>KIES </span> </h1>

<div class="box-container">
<div class="box item" title="Click to view item description" data-toggle="tooltip">
<img src="images/item7.jpg" alt="">
<p>Name: <span> Raspberry Oatmeal Cookies</span></p>
</div>
<div class="box item" title="Click to view item description" data-toggle="tooltip">
<img src="images/item-8.jpg" alt="">
<p>Name: <span> SPRITZ COOKIE</span></p>
</div>
<div class="box item" title="Click to view item description" data-toggle="tooltip">
<img src="images/item-9.jpg" alt="">
<p>Name: <span> Toffee Icebox Cookies</span></p>
</div>
<div class="box item" title="Click to view item description" data-toggle="tooltip">
<img src="images/item-10.jpg" alt="">
<p>Name: <span> Twix Inspired Cookies</span></p>
</div>
<div class="box item" title="Click to view item description" data-toggle="tooltip">
<img src="images/item-11.webp" alt="">
<p>Name: <span> Cherry Icebox Cookies</span></p>
</div>
<div class="box item" title="Click to view item description" data-toggle="tooltip">
<img src="images/item-12.jpg" alt="">
<p>Name: <span> Triple Chocolate Blossoms</span></p>
</div>

</div>
```

```html
</section>

<section class="gallery" id="pies">

<h1 class="heading">P<span>IES </span> </h1>

<div class="box-container">
<div class="box item" title="Click to view item description" data-toggle="tooltip">
<img src="images/item-13.jpg" alt="">
<p>Name: <span> Peanut Butter Cream Pie</span></p>
</div>
<div class="box item" title="Click to view item description" data-toggle="tooltip">
<img src="images/item-14.jpg" alt="">
<p>Name: <span> Chocolate Chess Pie</span></p>
</div>
<div class="box item" title="Click to view item description" data-toggle="tooltip">
<img src="images/item-15.jpg" alt="">
<p>Name: <span> Apple Pie</span></p>
</div>
<div class="box item" title="Click to view item description" data-toggle="tooltip">
<img src="images/blueberry pie.jpg" alt="">
<p>Name: <span> Blueberry Pie</span></p>
</div>
<div class="box item" title="Click to view item description" data-toggle="tooltip">
<img src="images/cherry-hand.webp" alt="">
<p>Name: <span> Cherry hand Pie</span></p>
</div>
<div class="box item" title="Click to view item description" data-toggle="tooltip">
<img src="images/pumpkin-pop.webp" alt="">
<p>Name: <span> Pumpkin Pie Pop Tart</span></p>
</div>


</div>

</section>
```

```html
<section class="gallery" id="merchandise">

<h1 class="heading">Mer<span>chandise </span> </h1>

<div class="box-container">
<div class="box">
<img src="images/shirt3.webp" alt="">
<p>Name: <span> Bb shirts</span></p>
</div>
<div class="box">
<img src="images/purse3.jpg" alt="">
<p>Name: <span> Bb bags</span></p>
</div>
<div class="box">
<img src="images/trays.jpg" alt="">
<p>Name: <span> Bb trays</span></p>
</div>

</div>

</section>

<!-- gallery section ends -->

<!-- card description starts -->

<section class="modal " id="item-detail" style="background: rgba(2, 2, 2, 0.541)">
<div class="description">
<div class="descript-image">
<img src="./images/g-2.jpg" alt="" srcset="" width="100%" height="80%" id="item-image">
<h2 id="item-name"> Sandwich </h2>
<h5 id="item-description" style="font-weight: bold; font-size: 1.5rem; "> decriptions</h5>
<h2 id="item-price"> ##$ </h2>
</div>
<button class="bi bi-x-circle-fill " id="cancel"></button>
<div class="descript-content">
<h2>Ingredients</h2>
<ul>
```

```html
<li>
<h4 id="item-ingredientKey">key : </h4>
</li>
</ul>
</div>
</div>
</section>

<!-- card description end -->

<!-- feedback section starts -->

<section class="feedback " id="feedbacks">

<h1 class="heading"> <span>we apreciate your</span> feedback </h1>

<div class="row">

<div class="image">
<img src="images/order-img.jpg" alt="">
</div>

<form method="post">

<div class="inputBox">
<input type="text" placeholder="name" id="name" required>
<input type="email" placeholder="email" id="email" required>
</div>

<textarea placeholder="leave a feedback" name="" id="feed" cols="30" rows="10"
required></textarea>
<label for="info" id="info"></label>

<div class="container" style="user-select: none;">
<h5>Rate Us</h5>
<span class="star">&#9734;</span>
<span class="star">&#9734;</span>
<span class="star">&#9734;</span>
```

```html
<span class="star">&#9734;</span>
<span class="star">&#9734;</span>
</div>
<input type="submit" value="submit" class="btn" id="feedback">

</form>

</div>

</section>

<!-- feedback section ends -->

<!-- FAQ section starts here -->

<section class="faq card container mb-4" id="faq">
<h1 class="heading"> <span>FA</span> q </h1>

<ul class=" list container ">
<li class="card container "><span>what do we do ?</span> <i class="bi bi-chevron-down faq-dropper"></i>
<hr>
<div class="faq-answer">
We provide you a wide range of of freshly baked products to choose from
</div>
</li>
</ul>

<ul class=" list container ">
<li class="card container "><span>Where are we located ?</span> <i class="bi bi-chevron-down faq-dropper"></i>
<hr>
<div class="faq-answer">
You can find us at block 6 industrial avenue or you can use the google map by simply scrolling down to the bottom of the page
</div>
</li>
</ul>
```

```html
<ul class=" list container ">
<li class="card container "><span>I have other questions ?</span> <i class="bi bi-chevron-down faq-dropper"></i>
<hr>
<div class="faq-answer">
If by any chance your questions have not yet been answered kindly reach back to us through the feed back or
contact us on the plartforms made available
</div>
</li>
</ul>

</section>\

<!-- About us section -->


<section class="about card container mb-4 p-4" id="about-us">
<h1 class="heading"> <span>ABOUT</span> US </h1>

<div class="text-center" style="font-size: 2rem;">
Since its lunch "Bakerz bite" has developede into a reputable bakery and cafe, specializing in baked goods passionately made from the finest ingredients.
<br>
It offers a wide range of baked goods made fresh in store every day. The bakery chan offers more than 300 types of baked goods, including artisan pastries and healthy beverages
<br>
We believe in delivering premium quality products. so only use real butter, cream unbleached flour . We treat our customers as family and will not use ingredients we would not feed ours ☺
</div>

</section>

<!-- contact us section -->

<section class="contact card container mb-4 p-4" id="contact-us">
<h1 class="heading"> <span>CONTACT</span> US </h1>
```

```html
<div class="text-center">
<a href="#" class="btn">facebook</a>
<a href="#" class="btn">twitter</a>
<a href="#" class="btn">instagram</a>
<a href="mailto:" class="btn">Email</a>
<a href="tel:+2349027855617" class="btn">Tel</a>
</div>

</section>

<!-- footer section -->

<section class="footer">



<h1 class="credit"> copy<span>right &copy; 2022</span> | all rights reserved! </h1>



<!-- LOCATION -->

<div class="m-3">
<iframe
src="https://www.google.com/maps/embed?pb=!1m14!1m12!1m3!1d3964.6835237318332!2d7.517405914449352!3d6.434680925975496!2m3!1f0!2f0!3f0!3m2!1i1024!2i768!4f13.1!5e0!3m2!1sen!2sng!4v1662073071586!5m2!1sen!2sng" width="80%" height="500px"
style="border:0;"
allowfullscreen="" loading="lazy" referrerpolicy="no-referrer-when-downgrade"></iframe>

</div>
<!-- timer starts -->

<nav class="timer container" id="timer">
<span id="day"></span><span id="date"></span><span id="month"></span>
<span id="hour"></span><span id="mins"></span><span id="secs"></span>
<span id="session"></span>
</nav>
</section>
```

```html
<!-- scroll top button -->
<a href="#home" class="bi bi-arrow-up" id="scroll-top"></a>


<!-- loader -->
<div class="loader-container">
<img src="images/loader.gif" alt="">
</div>
```

```html
<!-- custom js file link -->

<script src="./bootstrap/js/jquery-3.5.1.js"></script>
<script src="script.js"></script>


</body>

</html>
```

Style

```css
    @import
url('https://fonts.googleapis.com/css2?family=Nunito:wght@200;300;400;600;700&display=swap');
```

```css
:root {
    --red: #ff3838;
}

* {
    font-family: 'Nunito', sans-serif;
    margin: 0;
    padding: 0;
    box-sizing: border-box;
    outline: none;
    border: none;
    text-decoration: none;
    text-transform: capitalize;
    transition: all .2s linear;
}

*::selection {
    background: var(--red);
    color: #fff;
}

html {
    font-size: 62.5%;
    overflow-x: hidden;
    scroll-behavior: smooth;
    scroll-padding-top: 6rem;
}

body {
    background: #f7f7f7;
}

section {
    padding: 2rem 9%;
}

.heading {
    text-align: center;
    font-size: 3.5rem;
    padding: 1rem;
    color: #666;
}

.heading span {
    color: var(--red);
}
```

```css
.btn {
    display: inline-block;
    padding: .8rem 3rem;
    border: .2rem solid var(--red);
    color: var(--red);
    cursor: pointer;
    font-size: 1.7rem;
    border-radius: .5rem;
    position: relative;
    overflow: hidden;
    z-index: 0;
    margin-top: 1rem;
}

.btn::before {
    content: '';
    position: absolute;
    top: 0;
    right: 0;
    width: 0%;
    height: 100%;
    background: var(--red);
    transition: .3s linear;
    z-index: -1;
}

.btn:hover::before {
    width: 100%;
    left: 0;
}

.btn:hover {
    color: #fff;
}

header {
    position: fixed;
    top: 0;
    left: 0;
    right: 0;
    z-index: 1000;
    display: flex;
    align-items: center;
    justify-content: space-between;
    background: #fff;
```

```css
    padding: 2rem 9%;
    box-shadow: 0 .5rem 1rem rgba(0, 0, 0, .1);
}

header .logo {
    font-size: 2.5rem;
    font-weight: bolder;
    color: #666;
}

header .logo i {
    padding-right: .5rem;
    color: var(--red);
}

header .navbar a {
    text-decoration: none;
    padding: 5px;
    font-size: 2rem;
    margin-left: 2rem;
    color: #666;
}


#menu-bar {
    font-size: 3rem;
    cursor: pointer;
    color: #666;
    border: .1rem solid #666;
    border-radius: .3rem;
    padding: .5rem 1.5rem;
    display: none;
    font-weight: bolder;
}

.home {
    display: flex;
    flex-wrap: wrap;
    gap: 1.5rem;
    min-height: 80vh;
    align-items: center;
    background: url(./images/s-img-2.jpg) no-repeat;
    background-size: cover;
    background-position: center;
}
```

```css
.home .content {
    flex: 3 2 40rem;
    padding: 1rem;
    background-color: rgba(255, 255, 255, 0.493);
}

.home .image {
    flex: 1 1 40rem;
}

.home .image img {
    width: 80%;
    padding: 1rem;
    animation: float 3s linear infinite;
}

@keyframes float {
    0%,
    100% {
        transform: translateY(0rem);
    }
    50% {
        transform: translateY(3rem);
    }
}

.home .content h3 {
    font-size: 4rem;
    font-weight: bolder;
    color: #333;
}

.home .content p {
    font-size: 1.7rem;
    color: #666;
    padding: 1rem 0;
}

.gallery .box-container {
    display: flex;
    flex-wrap: wrap;
    gap: 1.5rem;
}

.gallery .box-container .box {
    height: 25rem;
```

```css
    flex: 1 1 30rem;
    border: 1rem solid #fff;
    box-shadow: 0 .5rem 1rem rgba(0, 0, 0, .1);
    border-radius: .5rem;
    position: relative;
    overflow: hidden;
}

.gallery .box-container .box:hover {
    cursor: pointer;
}

.gallery .box-container .box img {
    height: 90%;
    width: 100%;
    object-fit: cover;
}

.gallery .box-container .box p {
    color: #333;
    font-weight: 700;
    font-size: 1.5rem;
    font-weight: bolder;
}

.gallery .box-container .box p span {
    color: #f00;
}

.description {
    background: #fff;
    border: 2px solid #fff;
    align-items: center;
    justify-content: space-between;
    display: flex;
    margin: 50px;
    z-index: 1;
    position: relative;
    padding: 25px;
}

.description .descript-image {
    width: 40%;
    border-radius: 30px;
}
```

```css
.description .descript-image h2 {
    font-weight: bolder;
    color: var(--red);
    font-family: 'Gill Sans', 'Gill Sans MT', Calibri, 'Trebuchet MS', sans-serif;
    text-transform: uppercase;
}

.description .descript-content h4 {
    font-weight: bolder;
}

.description .descript-content {
    margin-top: 20px;
    background: #fff;
    border: 2px solid rgba(255, 255, 255, .5);
    border-radius: 20px;
    align-items: center;
    justify-content: center;
    width: 50%;
    justify-content: center;
    margin: 0 20px 0 20px;
}

.description .descript-content h2 {
    text-align: center;
    font-weight: bolder;
    margin: 20px;
    padding: 2px;
    letter-spacing: 1px;
    font-family: 'Times New Roman', Times, serif;
    color: var(--red);
}

.description .descript-content ul {
    margin: 20px;
    font-family: 'Times New Roman', Times, serif;
    font-weight: 500;
    font-size: 1.2rem;
    list-style: none;
}

.description button {
    font-size: 2rem;
    position: absolute;
    top: 1px;
    background: none;
```

```css
    border: none;
    cursor: pointer;
    color: var(--red);
    right: 10px;
}

.review .box-container {
    display: flex;
    flex-wrap: wrap;
    gap: 1.5rem;
}

.review .box-container .box {
    text-align: center;
    padding: 2rem;
    border: 1rem solid #fff;
    box-shadow: 0 .5rem 1rem rgba(0, 0, 0, .3);
    border-radius: .5rem;
    flex: 1 1 30rem;
    background: #333;
    margin-top: 6rem;
}

.review .box-container .box img {
    height: 12rem;
    width: 12rem;
    border-radius: 50%;
    border: 1rem solid #fff;
    margin-top: -8rem;
    object-fit: cover;
}

.review .box-container .box h3 {
    font-size: 2.5rem;
    color: #fff;
    padding: .5rem 0;
}

.review .box-container .box .stars i {
    font-size: 2rem;
    color: var(--red);
    padding: .5rem 0;
}

.review .box-container .box p {
    font-size: 1.5rem;
```

```css
    color: #eee;
    padding: 1rem 0;
}

.feedback .row {
    padding: 2rem;
    box-shadow: 0 .5rem 1rem rgba(0, 0, 0, .1);
    background: #fff;
    display: flex;
    flex-wrap: wrap;
    gap: 1.5rem;
    border-radius: .5rem;
}

.feedback .row .image {
    flex: 1 1 30rem;
}

.feedback .row .image img {
    height: 100%;
    width: 100%;
    object-fit: cover;
    border-radius: .5rem;
}

.feedback .row form {
    flex: 1 1 50rem;
    padding: 1rem;
}

.feedback .row form .inputBox {
    display: flex;
    justify-content: space-between;
    flex-wrap: wrap;
}

.feedback .row form .inputBox input,
.feedback .row form textarea {
    padding: 1rem;
    margin: 1rem 0;
    font-size: 1.7rem;
    color: #333;
    text-transform: none;
    border: .1rem solid rgba(0, 0, 0, .3);
    border-radius: .5rem;
    width: 49%;
```

```css
}

.feedback .row form textarea {
    width: 100%;
    resize: none;
    height: 15rem;
}

.feedback .row form .btn {
    background: none;
}

.feedback .row form .btn:hover {
    background: var(--red);
}

.star {
    font-size: 3rem;
    color: var(--red);
    background-color: unset;
    border: none;
}

.star {
    cursor: pointer;
}

.footer {
    background: #000;
    text-align: center;
}

.footer .share {
    display: flex;
    gap: 1.5rem;
    justify-content: center;
    flex-wrap: wrap;
}

.footer .credit {
    padding: 2.5rem 1rem;
    color: #fff;
    font-weight: normal;
    font-size: 2rem;
}
```

```css
.footer .credit span {
    color: var(--red);
}

#scroll-top {
    position: fixed;
    top: -120%;
    right: 2rem;
    padding: 2px 2px;
    font-size: 2rem;
    background: var(--red);
    color: #fff;
    border-radius: .5rem;
    transition: 1s linear;
    z-index: 1000;
}

#scroll-top.active {
    top: calc(100% - 12rem)
}

.loader-container {
    position: fixed;
    top: 0;
    left: 0;
    z-index: 10000;
    background: #fff;
    display: flex;
    align-items: center;
    justify-content: center;
    height: 100%;
    width: 100%;
}

.loader-container.fade-out {
    top: -120%;
}

.m-3 {
    border: 2px solid red;
    border-radius: 15px;
}

.timer span {
    font-size: 2rem;
    font-weight: bolder;
```

```css
    background: #fff;
    padding: 5px;
    color: var(--red);
    border-radius: 10px;
}



.faq{
    padding: 2rem;
    box-shadow: 0 .5rem 1rem rgba(0, 0, 0, .1);
    background: #fff;
    border-radius: .5rem;
}
.faq ul{
    padding: 5px;
}
.faq li {
    position: relative;
    padding: 5px;
    height: 3.5rem;
    overflow: hidden;
}
.faq li:hover{
    cursor: pointer;
    height: auto;
}
.faq li span{
    font-size: 1.7rem;
    font-weight: bolder;
}
.faq li i{
    position: absolute;
    right: 5px;
    top: 2px;
    cursor: pointer;
    font-size: 1.7rem;
    font-weight: bolder;
}
.faq-answer{
    font-size: 1.5rem;
    font-weight: light;
    width: 50%;
    text-align: justify;
}
/* about us */
```

```css
.about{
  padding: 2rem;
  box-shadow: 0 .5rem 1rem rgba(0, 0, 0, .1);
  background: #fff;
  border-radius: .5rem;
}

.contact{
  padding: 2rem;
  box-shadow: 0 .5rem 1rem rgba(0, 0, 0, .1);
  background: #fff;
  border-radius: .5rem;
}

/* media queries  */

@media(max-width: 991px) {
   html {
      font-size: 55%;
   }
   header {
      padding: 2rem;
   }
   section {
      padding: 2rem;
   }
   .home .image img {
      display: none;
   }
   .faq-answer{
      width: auto;
   }

}
```

```css
@media(max-width:768px) {
    #menu-bar {
        display: initial;
    }
    header .navbar {
        position: absolute;
        top: 100%;
        left: 0;
        right: 0;
        background: #f7f7f7;
        border-top: .1rem solid rgba(0, 0, 0, .1);
        clip-path: polygon(0 0, 100% 0, 100% 0, 0 0);
    }
    header .navbar.active {
        clip-path: polygon(0 0, 100% 0, 100% 100%, 0% 100%);
    }
    header .navbar a {
        margin: 1.5rem;
        padding: 1.5rem;
        display: block;
        border: .2rem solid rgba(0, 0, 0, .1);
        border-left: .5rem solid var(--red);
        background: #fff;
    }
    .faq-answer{
        width: auto;
    }
    .description {
        flex-direction: column;
        margin: 0;
        padding: 1px;
    }
    .description .descript-image {
        width: 90%;
        border-radius: 30px;
    }
    .description .descript-content {
        width: 90%;
        justify-content: center;
        margin: 0 ;
    }
}

@media(max-width:450px) {
    html {
        font-size: 50%;
```

```css
      }
      .feedback .row form .inputBox input {
         width: 100%;
      }
      .home .image img {
         display: none;
      }
      .faq-answer{
         width: auto;
      }

   }
```

Javascript

```javascript
let menu = document.querySelector('#menu-bar');
let navbar = document.querySelector('.navbar');

menu.onclick = () => {

   menu.classList.toggle('fa-times');
   navbar.classList.toggle('active');

}

window.onscroll = () => {

   menu.classList.remove('fa-times');
   navbar.classList.remove('active');

   if (window.scrollY > 60) {
      document.querySelector('#scroll-top').classList.add('active');
   } else {
      document.querySelector('#scroll-top').classList.remove('active');
   }

}

// displaying a pop-up with i9tem description start

let items = document.querySelectorAll('.item');

items.forEach((item, a) => {
```

```javascript
      item.onclick = function() {
         $('#item-detail').addClass('d-block')
         $('#cancel').click(function() {
            $('#item-detail').removeClass('d-block')
         })

         fetch('item.json').then(response => response.json()).then(json => {
            itemDescription = document.querySelector("#item-description")
            itemName = document.querySelector("#item-name")
            itemprice = document.querySelector("#item-price")
            itemImage = document.querySelector("#item-image")
            itemIngredientKey = document.querySelector("#item-ingredientKey")

            let listHTML = "";
            itemName.innerHTML = json.item_list[a].name
            itemImage.src = json.item_list[a].image
            itemDescription.innerHTML = json.item_list[a].description
            itemprice.innerHTML = ` ${json.item_list[a].price}$ `
            for (let i = 0; i < json.item_list[a].ingredients.key.length; i++) {

               listHTML += `<p>▢ ${json.item_list[a].ingredients.key[i]}.</p>`

            }
            itemIngredientKey.innerHTML = listHTML;
         })
      }
})


// displaying a pop-up with item description ends



// Ratng function starts



const allstars = document.querySelectorAll('.star')

allstars.forEach((star, i) => {

   star.onclick = function() {
      console.log(star)
      let starLevel = i + 1
```

```javascript
        allstars.forEach((star, j) => {
          if (starLevel >= j + 1) {
              star.innerHTML = '&#9733';
          } else {
              star.innerHTML = '&#9734'
          }
        })

  }
})



//  function for loading starts


function loader() {
    document.querySelector('.loader-container').classList.add('fade-out');
}

function fadeOut() {
    setInterval(loader, 300);
}

window.onload = fadeOut();

// function for loading ends


// timer functionality

function timer() {
    let date = new Date().getDate();
    let hour = new Date().getHours();
    let mins = new Date().getMinutes();

    let secs = new Date().getSeconds();
    let day = new Date().getDay();
    let month = new Date().getMonth() + 1;
    let session;

    switch (day) {
      case 1:
        day = "monday"
        break;
      case 2:
```

```
            day = "tuesday"
            break;
        case 3:
            day = "wednessday"
            break;
        case 4:
            day = "thursday"
            break;
        case 5:
            day = "friday"
            break;
        case 6:
            day = "saturday"
            break;
        case 0:
            day = "sunday"
            break;

}

switch (month) {
        case 1:
            month = "january"
            break;
        case 2:
            month = "february"
            break;
        case 3:
            month = "march"
            break;
        case 4:
            month = "april"
            break;
        case 5:
            month = "may"
            break;
        case 6:
            month = "june"
            break;
        case 7:
            month = "july"
            break;

        case 8:
            month = "august"
            break;
```

```javascript
        case 9:
            month = "september"
            break;

        case 10:
            month = "october"
            break;

        case 11:
            month = "november"
            break;

        case 12:
            month = "december"
            break;

    }

    if (hour >= 12) {
        session = "pm"
    } else {
        session = "am"
    }

    if (hour > 12) {
        hour = hour - 12
    }

    if (hour < 10) { hour = "0" + hour  } if (mins < 10) { mins = "0" + mins  } if (secs < 10) {
secs = "0" + secs  }

    document.querySelector("#date").innerHTML = date;
    document.querySelector("#month").innerHTML = month;
    document.querySelector("#day").innerHTML = day;
    document.querySelector("#hour").innerHTML = hour + ":";
    document.querySelector("#mins").innerHTML = mins + ":";
    document.querySelector("#secs").innerHTML = secs;
    document.querySelector("#session").innerHTML = session;
}
setInterval(timer, 10)




//feedback function starts
```

```javascript
const feedback = document.querySelector('#feedback')

feedback.onclick = function(a) {
    a.preventDefault()

    let name = document.querySelector('#name').value
    let email = document.querySelector('#email').value
    let feed = document.querySelector('#feed').value

    if (name != '' && email != '' && feed != '') {
        let feedback = {
            "name": "",
            "email": "",
            "feedback": ""
        }

        feedback.name = name
        feedback.email = email
        feedback.feedback = feed

        alert("Thanks for your feedback")

    } else {
        alert("please fill all input")
    }


}
```

Json

```json
{
    "item_list": [

        {
            "name": "Perfect Chocolate Cake",
            "description": "Perfectly moist and delicious, every time!",
            "price": 15,
            "ingredients": {
```

            "key": ["1 ¾ cup (210 g) all-purpose flour", "2 cups (400 g) granulated sugar",
            "¾ cup (90 g) unsweetened cocoa powder", "1 teaspoon baking powder",
            "1 teaspoon kosher salt","1 cup (240 g) buttermilk, room temperature",
            "2 large eggs, at room temperature","2 teaspoons vanilla extract",
            "½ cup (112 g) vegetable oil","2 teaspoons baking soda",
            "1 cup (237 g) freshly brewed coffee"]

        },
        "image": "images/item-1_chocolate cake.jpg"
    },

    {
        "name": "Lemon Blueberry Cake",
        "description": "This Lemon Blueberry Cake with loads of gorgeous Zucchini is
going to be your new favorite dessert!!",
        "price": 17,
        "ingredients": {
            "key": ["2 cups finely shredded and lightly drained zucchini", "3 large eggs,
lightly beaten, room temperature",
             "1 cup (224g) vegetable oil", "3 teaspoons vanilla extract","2¼ cups (450g)
granulated sugar",
             "3 cups (375g) all-purpose flour","1 teaspoon kosher salt","1 teaspoon
baking powder","¼ teaspoon baking soda",
              "1 pint fresh blueberries","1 cup (226g) butter, room temperature","3½ cups
confectioners' sugar",
              "juice of one lemon","zest of one lemon","1 teaspoon vanilla extract","⅛
teaspoon kosher salt"
            ]
        },
        "image": "images/item-2_lemonblueberry.jpg"
    },

    {
        "name": "Cream Cheese Pound Cake",
        "description": "By far the best Cream Cheese Pound Cake I have ever eaten or
shared! This pound cake recipe will surely become a classic in your home.",
        "price": 21,
        "ingredients": {
            "key": ["1 package (8-ounce) cream cheese, room temperature",
            "1¼ cups (2½ sticks or 284g) salted butter, room temperature",
            "3 cups (600g) granulated sugar", "6 large eggs, room temperature", "2
teaspoons vanilla extract",
            "3 cups (375g) cake flour","¼ cup (60g) buttermilk, room
temperature","confectioners' sugar, for dusting"]
        },
        "image": "images/item-3_creamcheese cake.jpg"

```
        },

        {
            "name": "Cream Filled Yellow Cake",
            "description": "BCream Filled Yellow Cake is a moist bundt cake that is filled with
a marshmallow and whipped topping filling to remind you of a Twinkie.",
            "price": 11,
            "ingredients": {
                "key": ["1 box (15.25 ounces) yellow cake mix",
                "3 large eggs, room temperature",
                "1 cup water", "½ cup vegetable oil", "½ jar (approximately 3½ ounces)
marshmallow fluff",
                "1 cup whipped topping, like cool whip","nonstick cooking
spray","onfectioners' sugar, optional for topping"]
            },
            "image": "images/item-4_cream filled cake.jpg"
        },

        {
            "name": "Rhubarb Cake",
            "description": "Rhubarb Cake is a soft, moist, and flavorful cake full of diced
rhubarb and topped with granulated sugar that is simple to make and a dessert
everyone will love!",
            "price": 21,
            "ingredients": {
                "key": ["1½ cups (300 g) brown sugar, packed",
                "⅔ cup (145 g) vegetable oil",
                "2 large eggs, room temperature", "1 cup (245 g) buttermilk",
                "1 teaspoon kosher salt","1 teaspoon baking soda","1 teaspoon vanilla","2½
cups (312.5 g) all-purpose flour",
                "3 cups rhubarb, diced","¼ cup (50 g) granulated sugar for topping"
            ]
            },
            "image": "images/item-5_rhubarb.jpg"
        },

        {
            "name": "Strawberry Woolworth Icebox Cheesecake",
            "description": "Strawberry Woolworth Icebox Cheesecake is a light and fluffy no-
bake dessert with fresh strawberries and a graham cracker crust.",
            "price": 19.2,
            "ingredients": {
                "key": ["2 cups (14-16 sheets, 168 g) honey graham crackers, finely crushed",
                "1 tablespoon granulated sugar", "½ cup (1 stick / 113g) butter, melted", "1
pound strawberries, thinly sliced",
                "1 block (8 ounces) cream cheese, room temperature","1 cup (200 g)
```

granulated sugar","2 teaspoons vanilla",
            "1 box (3 ounces) strawberry jello mix", "½ cup boiling water, 212°F","½ cup
cold water, 55°F","1 can (12 ounces) evaporated milk, chilled in the freezer",
            "whipped cream, for garnish"
        ]
        },
        "image": "images/item6.jpg"
    },

    {
        "name": "Raspberry Oatmeal Cookies",
        "description": "Raspberry Oatmeal Cookies are soft and chewy oatmeal cookies
loaded with old-fashioned rolled oats and frozen raspberries.",
        "price": 16.2,
        "ingredients": {
        "key": ["1 cup (2 sticks, 227 g) salted butter, softened", "1 cup (200 g) light
brown sugar, packed", "½ cup (100 g) granulated sugar",
            "1 teaspoon vanilla","1½ cups (187.5 g) all-purpose flour", "3 cups (270 g) old-
fashioned oats",
            "1 teaspoon baking soda","2 teaspoons cinnamon","1 cup (250 g) frozen
raspberries, roughly chopped"
        ]
        },
        "image": "images/item7.jpg"

    },

    {
        "name": "Spritz Cookie",
        "description": "This Spritz Cookie Recipe gives you rich, buttery cookies made
with a cookie press for a decorative design.",
        "price": 6.2,
        "ingredients": {
        "key": ["1 cup (2 sticks, 227 g) unsalted butter, softened", "¾ cup (150 g)
granulated sugar",
            "1 large egg, room temperature", "1 teaspoon vanilla extract","½ teaspoon
almond extract",
            "2¼ cups (281 g) all-purpose flour",
            "½ teaspoon kosher salt","gel food coloring, optional"
        ]
        },
        "image": "images/item-8.jpg"

    },

    {

        "name": "Toffee Icebox Cookies",
        "description": "Toffee Icebox Cookies are rich and buttery cookies with chocolate-covered toffee bits you can taste in every bite.",
        "price": 7,
        "ingredients": {
            "key": ["1 cup (2 sticks / 227 g) unsalted butter, softened", "½ cup (62.5 g) confectioners' sugar",
            "1½ teaspoons vanilla extract", "1¾ cups (219 g) all-purpose flour","½ cup (64 g) cornstarch",
            "¼ teaspoon kosher salt", "1 cup chocolate-covered toffee bits, reserving ¼ cup for topping"
            ]
        },
        "image": "images/item-9.jpg"

    },

    {
        "name": "Twix Inspired Cookies",
        "description": "These cookies are large, soft, butter cookie that is topped with caramel and melted milk chocolate.",
        "price": 2,
        "ingredients": {
            "key": ["½ cup (1 stick, 113g) butter, softened", "½ cup (102.5g) shortening", "11 cup (200g) granulated sugar",
            "2 large eggs, room temperature","1 teaspoon vanilla", "3 cups (375g) all-purpose flour",
            "2 tablespoons cornstarch","1 teaspoon kosher salt","½ teaspoon baking powder","1 bag (11 ounces) caramel bits or caramel candies, unwrapped",
            "1 bag (11 ounces) caramel bits or caramel candies, unwrapped","2 tablespoons heavy cream","¼ teaspoon kosher salt",
            "1 cup milk chocolate chips"
            ]
        },
        "image": "images/item-10.jpg"

    },

    {
        "name": "Twix Inspired Cookies",
        "description": "These cookies are large, soft, butter cookie that is topped with caramel and melted milk chocolate.",
        "price": 2,
        "ingredients": {
            "key": ["½ cup (1 stick, 113g) butter, softened", "½ cup (102.5g) shortening", "11 cup (200g) granulated sugar",

          "2 large eggs, room temperature","1 teaspoon vanilla", "3 cups (375g) all-purpose flour",
          "2 tablespoons cornstarch","1 teaspoon kosher salt","½ teaspoon baking powder","1 bag (11 ounces) caramel bits or caramel candies, unwrapped",
          "1 bag (11 ounces) caramel bits or caramel candies, unwrapped","2 tablespoons heavy cream","¼ teaspoon kosher salt",
          "1 cup milk chocolate chips"
        ]
      },
      "image": "images/item-11.webp"

    },

    {
      "name": "Triple Chocolate Blossoms",
      "description": "Triple Chocolate Blossoms give you a triple threat of chocolate with a chocolate cookie, chocolate frosting, and a Hershey's kiss on top!",
      "price": 6,
      "ingredients": {
        "key": ["½ cup (1 stick, 113g) butter, softened", "½ cup (102.5g) shortening", "11 cup (200g) granulated sugar",
          "2 large eggs, room temperature","1 teaspoon vanilla", "3 cups (375g) all-purpose flour",
          "2 tablespoons cornstarch","1 teaspoon kosher salt","½ teaspoon baking powder","1 bag (11 ounces) caramel bits or caramel candies, unwrapped",
          "1 bag (11 ounces) caramel bits or caramel candies, unwrapped","2 tablespoons heavy cream","¼ teaspoon kosher salt",
          "1 cup milk chocolate chips"
        ]
      },
      "image": "images/item-12.jpg"

    },

    {
      "name": "Peanut Butter Cream Pie",
      "description": "Peanut Butter Cream Pie is as creamy as it is easy to make with an Oreo cookie crust filled with a peanut butter filling, topped with chopped peanuts.",
      "price": 4,
      "ingredients": {
        "key": ["1 package (8 ounces) cream cheese, room temperature", "½ cup (129 g) creamy peanut butter", "¾ cup (94 g) confectioners' sugar",
          "⅓ cup (82 g) whole milk","1 tub (8 ounces) cool whip", "1 store-bought (6 ounces) Oreo pie crust","¼ cup (37 g) chopped peanuts (optional garnish for the top)"

        ]

        },
        "image": "images/item-13.jpg"

    },

    {
        "name": "Chocolate Chess Pie",
        "description": "Chocolate Chess Pie is a fudgy chocolate pie filling made in a flaky crust that will satisfy all the chocolate lovers out there!",
        "price": 16,
        "ingredients": {
            "key": ["1 9-inch unbaked pie crust, store-bought or homemade", "1 cup (200g) granulated sugar", "¼ cup (29.5g) unsweetened cocoa powder",
                "¼ cup (½ stick, 57g) unsalted butter, melted and slightly cooled","2 large eggs, room temperature",
                "1 can (5 ounces or ⅔ cup) evaporated milk","1 teaspoon vanilla extract","confectioners' sugar, for dusting","whipped topping, for garnish"

            ]
        },
        "image": "images/item-14.jpg"

    },

    {
        "name": "Apple Pie",
        "description": " Apple Pie has all the flavors of an apple pie, but it is made with a graham cracker crust and you don't even need to turn on your oven!",
        "price": 16,
        "ingredients": {
            "key": ["1 9-inch unbaked pie crust, store-bought or homemade", "1 cup (200g) granulated sugar", "¼ cup (29.5g) unsweetened cocoa powder",
                "¼ cup (½ stick, 57g) unsalted butter, melted and slightly cooled","2 large eggs, room temperature",
                "1 can (5 ounces or ⅔ cup) evaporated milk","1 teaspoon vanilla extract","confectioners' sugar, for dusting","whipped topping, for garnish"

            ]
        },
        "image": "images/item-15.jpg"

    },

    {
        "name": "Blueberry Pie",
        "description": "Blue berry Pie is as creamy as it is easy to make with an Oreo

cookie crust filled with a peanut butter filling, topped with chopped peanuts.",
        "price": 4,
        "ingredients": {
            "key": ["1 package (8 ounces) cream cheese, room temperature", "½ cup (129 g) creamy peanut butter", "¾ cup (94 g) confectioners' sugar",
            "⅓ cup (82 g) whole milk","1 tub (8 ounces) cool whip", "1 store-bought (6 ounces) Oreo pie crust","¼ cup (37 g) chopped peanuts (optional garnish for the top)"

        ]
        },
        "image": "images/blueberry pie.jpg"

    },

    {
        "name": "Cherry hand Pie",
        "description": "Cherry Hand Pies are mini pie crusts filled with homemade cherry pie filling, fried to a golden brown, and drizzled with an almond glaze.",
        "price": 4,
        "ingredients": {
            "key": ["1 package (8 ounces) cream cheese, room temperature", "½ cup (129 g) creamy peanut butter", "¾ cup (94 g) confectioners' sugar",
            "⅓ cup (82 g) whole milk","1 tub (8 ounces) cool whip", "1 store-bought (6 ounces) Oreo pie crust","¼ cup (37 g) chopped peanuts (optional garnish for the top)"

        ]
        },
        "image": "images/cherry-hand.webp"

    },
    {
        "name": "Pumpkin Pie Pop Tart",
        "description": "Pumpkin Pie Pop Tarts are made with a homemade pie crust filled with a pumpkin filling and topped with a brown sugar glaze sprinkled with pumpkin pie spice.",
        "price": 4,
        "ingredients": {
            "key": ["1 cup (245 g) pumpkin puree", "1 large egg, beaten", "¼ cup (50 g) light brown sugar, packed",
            "½ teaspoon pumpkin pie spice","1 tablespoon milk", "1 store-bought (6 ounces) Oreo pie crust","¼ cup (37 g) chopped peanuts (optional garnish for the top)"

        ]
        },
        "image": "images/pumpkin-pop.webp"

```
        }

    ]
}
```