

BRONILLA, EVANA ISABELLA B.  
BSCS - 1

## QUIZ 2: WEBSITE CREATION: “HTML & CSS”

index.html

```
<!DOCTYPE html>
<html lang="en">
<head>
    <meta charset="UTF-8">
    <meta name="viewport" content="width=device-width, initial-scale=1.0">
    <title>HAVE FUN WITH ME! - Home</title>
    <link rel="stylesheet" href="styles.css">
    <link rel="stylesheet"
        href="https://cdnjs.cloudflare.com/ajax/libs/font-awesome/6.5.2/css/all.min.css">
<body>
    <header>
        <h1>Cook With Me!</h1>
        <nav>
            <ul>
                <li><a href="index.html"><i class="fas fa-home"></i> Home</a></li>
                <li><a href="recipes.html"><i class="fas fa-utensils"></i>
                    Recipes</a></li>
                <li><a href="tips.html"><i class="fas fa-lightbulb"></i> Cooking
                    Tips</a></li>
                <li><a href="meal-planning.html"><i class="fas fa-calendar-alt"></i>
                    Meal Planning</a></li>
                <li><a href="faq.html"><i class="fas fa-question-circle"></i>
                    FAQ</a></li>
                <li><a href="contact.html"><i class="fas fa-envelope"></i>
                    Contact</a></li>
            </ul>
        </nav>
    </header>

    <main>
        <h6 class="welcome">Welcome! I'm Evana Isabella Bronilla, and I'll be your
        personal chef!</h6>
        
```

```
<p>Join me on a culinary journey where I share delicious recipes, cooking tips, and meal planning ideas!</p>
</main>

<footer>
    <center>&copy; Cook With Me</center>
</footer>
</body>
</html>
```

## recipes.html

```
<!DOCTYPE html>
<html lang="en">
<head>
    <meta charset="UTF-8">
    <meta name="viewport" content="width=device-width, initial-scale=1.0">
    <title>Recipes - Cook With Me!</title>
    <link rel="stylesheet" href="styles.css">
    <link rel="stylesheet"
        href="https://cdnjs.cloudflare.com/ajax/libs/font-awesome/6.5.2/css/all.min.css">
</head>
<body>
    <header>
        <h1>Cook With Me!</h1>
        <nav>
            <ul>
                <li><a href="index.html"><i class="fas fa-home"></i> Home</a></li>
                <li><a href="recipes.html"><i class="fas fa-utensils"></i> Recipes</a></li>
                    <li><a href="tips.html"><i class="fas fa-lightbulb"></i> Cooking Tips</a></li>
                        <li><a href="meal-planning.html"><i class="fas fa-calendar-alt"></i> Meal Planning</a></li>
                            <li><a href="faq.html"><i class="fas fa-question-circle"></i> FAQ</a></li>
```

```
<li><a href="contact.html"><i class="fas fa-envelope"></i>
Contact</a></li>
</ul>
</nav>
</header>

<main>
<h2>Recipes</h2>
<br><br>

<section>
<h3>Appetizer: Lumpiang Shanghai</h3>

<h4>Ingredients:</h4>
<ul>
<li>1 pound ground pork</li>
<li>1/2 cup carrots, finely chopped</li>
<li>1/2 cup green onions, chopped</li>
<li>1/4 cup soy sauce</li>
<li>1 teaspoon garlic, minced</li>
<li>1/2 teaspoon pepper</li>
<li>Spring roll wrappers</li>
<li>Oil for frying</li>
<br>
</ul>
<h4>Instructions:</h4>
<ol>
<li>In a bowl, combine ground pork, carrots, green onions, soy sauce, garlic, and pepper.</li>
<li>Wrap a tablespoon of the mixture in a spring roll wrapper, sealing the edges with water.</li>
<li>Heat oil in a pan and fry the rolls until golden brown.</li>
<li>Drain on paper towels and serve with sweet and sour sauce.</li>
</ol>
</section>
<br><br>

<section>
<h3>Soup: Sinigang na Baboy</h3>
Ingredients:</h4>
    <ul>
        <li>2 pounds pork belly, cut into chunks</li>
        <li>8 cups water</li>
        <li>1 onion, quartered</li>
        <li>2 tomatoes, quartered</li>
        <li>1 radish (labanos), sliced</li>
        <li>1 cup green beans</li>
        <li>1 cup tamarind paste or 1 packet sinigang mix</li>
        <li>Salt and pepper to taste</li>
        <li>Fresh spinach or water spinach (kangkong)</li>
        <br>
    </ul>
    <h4>Instructions:</h4>
    <ol>
        <li>In a large pot, boil pork in water until tender, about 1 hour.</li>
        <li>Add onion, tomatoes, and radish. Cook for another 10 minutes.</li>
        <li>Stir in green beans and tamarind paste. Season with salt and pepper.</li>
        <li>Add spinach and cook for 1 more minute. Serve hot.</li>
    </ol>
</section>
<br><br>

<section>
    <h3>Main Course: Chicken Adobo</h3>
    
    <h4>Ingredients:</h4>
    <ul>
        <li>2 pounds chicken, cut into pieces</li>
        <li>1/2 cup soy sauce</li>
        <li>1/2 cup vinegar</li>
        <li>1 onion, sliced</li>
        <li>4 cloves garlic, minced</li>
        <li>2 bay leaves</li>
        <li>1 teaspoon peppercorns</li>
        <li>2 tablespoons oil</li>
    
```

```
<br>
</ul>
<h4>Instructions:</h4>
<ol>
    <li>In a bowl, marinate chicken in soy sauce, vinegar, onion, garlic, bay leaves, and peppercorns for at least 30 minutes.</li>
    <li>Heat oil in a pot, add marinated chicken, and brown on all sides.</li>
    <li>Add marinade and simmer for 30 minutes until chicken is tender.</li>
    <li>Serve with steamed rice.</li>
</ol>
</section>
<br><br>

<section>
    <h3>Side Dish: Garlic Fried Rice (Sinangag)</h3>
    
    <h4>Ingredients:</h4>
    <ul>
        <li>4 cups cooked rice (preferably day-old)</li>
        <li>6 cloves garlic, minced</li>
        <li>2 tablespoons oil</li>
        <li>Salt to taste</li>
        <li>Chopped green onions for garnish</li>
        <br>
    </ul>
    <h4>Instructions:</h4>
    <ol>
        <li>Heat oil in a pan, sauté garlic until golden brown.</li>
        <li>Add cooked rice, breaking up clumps. Stir-fry for 3-5 minutes.</li>
        <li>Season with salt and garnish with green onions before serving.</li>
    </ol>
</section>
<br><br>

<section>
    <h3>Dessert: Leche Flan</h3>
```

```


<h4>Ingredients:</h4>
<ul>
    <li>1 cup sugar (for caramel)</li>
    <li>1 can (14 oz) sweetened condensed milk</li>
    <li>1 can (12 oz) evaporated milk</li>
    <li>6 large egg yolks</li>
    <li>1 teaspoon vanilla extract</li>
    <br>
</ul>
<h4>Instructions:</h4>
<ol>
    <li>In a saucepan, melt sugar over medium heat until golden brown. Pour into a flan mold to cover the bottom.</li>
    <li>In a bowl, whisk together condensed milk, evaporated milk, egg yolks, and vanilla until smooth.</li>
    <li>Pour the mixture over the caramel in the mold.</li>
    <li>Steam for about 30-40 minutes until set. Let cool before inverting onto a plate.</li>
</ol>
</section>
<br><br>
</main>

<footer>
    <center>&copy; Cook With Me</center>
</footer>
</body>
</html>

```

## tips.html

```

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

```

```
<meta charset="UTF-8">
<meta name="viewport" content="width=device-width, initial-scale=1.0">
<title>Cooking Tips - Cook With Me!</title>
<link rel="stylesheet" href="styles.css">
<link rel="stylesheet"
      href="https://cdnjs.cloudflare.com/ajax/libs/font-awesome/6.5.2/css/all.min.css">
</head>
<body>
    <header>
        <h1>Cook With Me!</h1>
        <nav>
            <ul>
                <li><a href="index.html"><i class="fas fa-home"></i> Home</a></li>
                <li><a href="recipes.html"><i class="fas fa-utensils"></i> Recipes</a></li>
                    <li><a href="tips.html"><i class="fas fa-lightbulb"></i> Cooking
                        Tips</a></li>
                    <li><a href="meal-planning.html"><i class="fas fa-calendar-alt"></i> Meal
                        Planning</a></li>
                    <li><a href="faq.html"><i class="fas fa-question-circle"></i> FAQ</a></li>
                        <li><a href="contact.html"><i class="fas fa-envelope"></i> Contact</a></li>
                    </ul>
            </nav>
        </header>

        <main>
            <h2>Essential Cooking Tips</h2>
            <br><br>

            <div class="tip">
                <strong>1. Read the Recipe First</strong><br>
                Always read through the entire recipe before you begin cooking. This
                helps you understand the steps and ensures you have all the necessary ingredients
                and tools.
            </div>
            <br>

            <div class="tip">
                <strong>2. Prepare Your Ingredients</strong><br>

```

Gather and measure all your ingredients before you start cooking. This makes the process smoother and helps prevent mistakes.

```
</div>
<br>

<div class="tip">
    <strong>3. Use Fresh Ingredients</strong><br>
        Fresh ingredients make a significant difference in flavor. Whenever possible, choose fresh produce, herbs, and proteins.
    </div>
    <br>

    <div class="tip">
        <strong>4. Taste as You Go</strong><br>
            Tasting your food as you cook allows you to adjust seasoning and ensure your dish turns out just right.
    </div>
    <br>

    <div class="tip">
        <strong>5. Keep Your Knives Sharp</strong><br>
            A sharp knife is safer and more efficient. Regularly sharpen your knives to make prep work easier.
    </div>
    <br>

    <div class="tip">
        <strong>6. Clean as You Cook</strong><br>
            Keep your workspace organized by cleaning as you go. This helps prevent clutter and makes post-cooking cleanup much easier.
    </div>
    <br>

    <div class="tip">
        <strong>7. Let Meat Rest</strong><br>
            After cooking, let meat rest for a few minutes before slicing. This allows the juices to redistribute, making for a juicier bite.
    </div>
    <br>

    <div class="tip">
```

```

        <strong>8. Experiment and Have Fun!</strong><br>
        Don't be afraid to experiment with flavors and ingredients. Cooking is
about creativity, so have fun with it!
    </div>
    <br>
</main>

<footer>
    <center>&copy; 2024 Cook With Me!</center>
</footer>
</body>
</html>

```

## meal-planning.html

```

<!DOCTYPE html>
<html lang="en">
<head>
    <meta charset="UTF-8">
    <meta name="viewport" content="width=device-width, initial-scale=1.0">
    <title>Meal Planning - Cook With Me!</title>
    <link rel="stylesheet" href="styles.css">
    <link rel="stylesheet"
        href="https://cdnjs.cloudflare.com/ajax/libs/font-awesome/6.5.2/css/all.min.css">
</head>
<body>
    <header>
        <h1>Cook With Me!</h1>
        <nav>
            <ul>
                <li><a href="index.html"><i class="fas fa-home"></i> Home</a></li>
                <li><a href="recipes.html"><i class="fas fa-utensils"></i>
                    Recipes</a></li>
                <li><a href="tips.html"><i class="fas fa-lightbulb"></i> Cooking
                    Tips</a></li>
                <li><a href="meal-planning.html"><i class="fas fa-calendar-alt"></i>

```

```
Meal Planning</a></li>
    <li><a href="faq.html"><i class="fas fa-question-circle"></i>
FAQ</a></li>
    <li><a href="contact.html"><i class="fas fa-envelope"></i>
Contact</a></li>
</ul>
</nav>
</header>

<main>
    <h2>Weekly Meal Plan</h2>
    <br><br>

    <div class="meal-plan">
        <h3>Monday</h3>
        <ul>
            <li><strong>Breakfast:</strong> Longganisa with Garlic Rice<br></li>
            <li><strong>Lunch:</strong> Sinigang na Baboy (Pork Sinigang)<br></li>
            <li><strong>Dinner:</strong> Chicken Adobo with Steamed Rice<br></li>
        </ul>
    </div>
    <br>

    <div class="meal-plan">
        <h3>Tuesday</h3>
        <ul>
            <li><strong>Breakfast:</strong> Tapsilog (Beef Tapa with Egg and Rice)<br></li>
            <li><strong>Lunch:</strong> Kare-Kare (Oxtail Peanut Stew)<br></li>
            <li><strong>Dinner:</strong> Bicol Express (Pork in Coconut Milk)<br></li>
        </ul>
    </div>
    <br>

    <div class="meal-plan">
        <h3>Wednesday</h3>
        <ul>
            <li><strong>Breakfast:</strong> Pandesal with Coffee<br></li>
            <li><strong>Lunch:</strong> Pinakbet (Vegetable Stew)<br></li>
```

```
<li><strong>Dinner:</strong> Lechon Kawali (Crispy Pork Belly)<br></li>
</ul>
</div>
<br>

<div class="meal-plan">
    <h3>Thursday</h3>
    <ul>
        <li><strong>Breakfast:</strong> Champorado (Chocolate Rice Porridge)<br></li>
        <li><strong>Lunch:</strong> Labanos at Sitaw (Radish and String Beans)<br></li>
        <li><strong>Dinner:</strong> Beef Caldereta (Beef Stew with Tomato Sauce)<br></li>
    </ul>
</div>
<br>

<div class="meal-plan">
    <h3>Friday</h3>
    <ul>
        <li><strong>Breakfast:</strong> Egg and Tomato Omelette<br></li>
        <li><strong>Lunch:</strong> Ginataang Sitaw (String Beans in Coconut Milk)<br></li>
        <li><strong>Dinner:</strong> Grilled Liempo (Grilled Pork Belly)<br></li>
    </ul>
</div>
<br>

<div class="meal-plan">
    <h3>Saturday</h3>
    <ul>
        <li><strong>Breakfast:</strong> Arroz Caldo (Chicken Rice Porridge)<br></li>
        <li><strong>Lunch:</strong> Chicken Inasal (Grilled Chicken)<br></li>
        <li><strong>Dinner:</strong> Pork Sinigang (Pork in Sour Broth)<br></li>
    </ul>
</div>
```

```
<br>

<div class="meal-plan">
    <h3>Sunday</h3>
    <ul>
        <li><strong>Breakfast:</strong> Tocilog (Sweet Pork Tapa with Egg and Rice)<br></li>
        <li><strong>Lunch:</strong> Pochero (Stew with Meat and Vegetables)<br></li>
        <li><strong>Dinner:</strong> Seafood Paella<br></li>
    </ul>
</div>
<br>
</main>

<footer>
    <center>&copy; 2024 Cook With Me</center>
</footer>
</body>
</html>
```

## contact.html

```
<!DOCTYPE html>
<html lang="en">
<head>
    <meta charset="UTF-8">
    <meta name="viewport" content="width=device-width, initial-scale=1.0">
    <title>Contact - Cook With Me!</title>
    <link rel="stylesheet" href="styles.css">
    <link rel="stylesheet"
        href="https://cdnjs.cloudflare.com/ajax/libs/font-awesome/6.5.2/css/all.min.css">
    <style>
        main h2 {
            font-size: 28px;
            font-family: 'Rockwell', serif;
```

```

        margin-bottom: 20px;
    }

```

```

</style>
</head>
<body>
    <header>
        <h1>Cook With Me!</h1>
        <nav>
            <ul>
                <li><a href="index.html"><i class="fas fa-home"></i> Home</a></li>
                <li><a href="recipes.html"><i class="fas fa-utensils"></i>
                    Recipes</a></li>
                <li><a href="tips.html"><i class="fas fa-lightbulb"></i> Cooking
                    Tips</a></li>
                <li><a href="meal-planning.html"><i class="fas fa-calendar-alt"></i>
                    Meal Planning</a></li>
                <li><a href="faq.html"><i class="fas fa-question-circle"></i>
                    FAQ</a></li>
                <li><a href="contact.html"><i class="fas fa-envelope"></i>
                    Contact</a></li>
            </ul>
        </nav>
    </header>

    <main>
        <h2>Contact Me!</h2>
        <p>Feel free to reach out for any inquiries!</p>
        <br>
        <p>Call or Message: <strong>0927 1369 023</strong></p>
        <p>Email: <strong>evana.bronilla@yahoo.com.com</strong></p>
        <br>
        <p>Follow me on social media for updates:</p>
        <ul>
            <li><i class="fab fa-facebook"></i> Facebook: <a
                href="https://facebook.com">facebook.com/cwe</a></li>
            <li><i class="fab fa-instagram"></i> Instagram: <a
                href="https://instagram.com">instagram.com/cwe</a></li>
            <li><i class="fab fa-twitter"></i> Twitter: <a
                href="https://twitter.com">twitter.com/cwe</a></li>
        </ul>
        <br>

```

```

<p>Thank you very much!</p>
</main>

<footer>
    <center>&copy; Cook With Me</center>
</footer>
</body>
</html>

```

## faq.html

```

<!DOCTYPE html>
<html lang="en">
<head>
    <meta charset="UTF-8">
    <meta name="viewport" content="width=device-width, initial-scale=1.0">
    <title>FAQ - Cook With Me!</title>
    <link rel="stylesheet" href="styles.css">
    <link rel="stylesheet"
        href="https://cdnjs.cloudflare.com/ajax/libs/font-awesome/6.5.2/css/all.min.css">
</head>
<body>
    <header>
        <h1>Cook With Me!</h1>
        <nav>
            <ul>
                <li><a href="index.html"><i class="fas fa-home"></i> Home</a></li>
                <li><a href="recipes.html"><i class="fas fa-utensils"></i>
                    Recipes</a></li>
                <li><a href="tips.html"><i class="fas fa-lightbulb"></i> Cooking
                    Tips</a></li>
                <li><a href="meal-planning.html"><i class="fas fa-calendar-alt"></i>
                    Meal Planning</a></li>
                <li><a href="faq.html"><i class="fas fa-question-circle"></i>
                    FAQ</a></li>
                <li><a href="contact.html"><i class="fas fa-envelope"></i>
```

```
Contact</a></li>
      </ul>
    </nav>
  </header>

  <main>
    <h2>Frequently Asked Questions (FAQ)</h2>
    <div class="faq-section">
      <h3>1. What types of recipes do you feature?</h3>
      <p>We feature a variety of recipes including Filipino dishes, international cuisines, appetizers, main courses, desserts, and more.</p>

      <h3>2. Are the ingredients used in your recipes easy to find?</h3>
      <p>Yes, we focus on using easily accessible ingredients. You can find most of them in your local supermarket or grocery store.</p>

      <h3>3. Do you offer vegetarian or vegan recipes?</h3>
      <p>Yes, we offer a variety of vegetarian and vegan recipes. You can find them under the 'Recipes' section or filter them by diet type.</p>

      <h3>4. How can I improve my cooking skills?</h3>
      <p>Check out our 'Cooking Tips' section where we share essential tips for beginners and advanced cooks alike. Practice is key!</p>

      <h3>5. How often do you update the recipes?</h3>
      <p>We update the recipes section weekly, so be sure to check back for new dishes to try!</p>

      <h3>6. Can I suggest a recipe or tip?</h3>
      <p>Absolutely! Feel free to contact us via the 'Contact' page with your suggestions, and we may feature it on our website.</p>
    </div>
  </main>

  <footer>
    <center>&copy; 2024 Cook With Me</center>
  </footer>
</body>
</html>
```

## styles.css

```
* {
    margin: 0;
    padding: 0;
    box-sizing: border-box;
}

body {
    background-color: #f5f5dc;
    font-family: 'Rockwell', serif;
    font-size: 22px;
    line-height: 1.6;
}

header {
    background: #3b3c36;
    color: white;
    padding: 10px 0;
    text-align: center;
}

header h1 {
    margin: 0;
}

nav ul {
    list-style-type: none;
    padding: 0;
}

nav ul li {
    display: inline;
    margin: 0 15px;
}

nav ul li a {
    color: #f0c04e;
    text-decoration: none;
}
```

```
nav ul li a:hover {  
    text-decoration: underline;  
    color: #3b2a2a;  
}  
  
main {  
    text-align: center;  
    padding: 20px;  
}  
  
.welcome {  
    margin: 20px 0;  
    font-size: 24px;  
    color: #3b2a2a;  
}  
  
main img {  
    display: block;  
    margin: 20px auto;  
    width: 100%;  
    height: auto;  
    max-height: 100vh;  
}  
  
nav ul li a i {  
    margin-right: 8px;  
    color: #f0c04e;  
}  
  
nav ul li a:hover i {  
    color: #3b2a2a;  
}  
  
footer {  
    background: #3b3c36;  
    color: white;  
    padding: 10px 0;  
    text-align: center;  
    position: relative;  
    bottom: 0;
```

```
    width: 100%;  
}  
  
.faq-section {  
    margin: 30px auto;  
    max-width: 800px;  
    text-align: left;  
}  
  
.faq-section h3 {  
    font-size: 24px;  
    color: #3b2a2a;  
    margin-top: 20px;  
}  
  
.faq-section p {  
    font-size: 18px;  
    margin-bottom: 20px;  
}
```

[file:///Users/vana/Desktop/BRONILLA\\_CS101\\_HTML/contact.html](file:///Users/vana/Desktop/BRONILLA_CS101_HTML/contact.html)

Code File Edit Selection View Go Run Terminal Window Help

BRONILLA\_CS101\_HTML

EXPLORER

OPEN EDITORS

BRONILLA\_CS101\_HTML

- images
  - chicken\_adobo.jpg
  - garlic\_fried\_rice.jpg
  - indexpage.gif
  - leche\_flan.jpg
  - lumpiang\_shanghai.jpg
  - sinigang\_na\_baboy.jpg
- contact.html
- faq.html
- index.html
- meal-planning.html
- recipes.html
- styles.css
- tips.html

OUTLINE

TIMELINE styles.css

- File Saved 3 mins
- Undo / Redo 5 mins
- File Saved 6 mins
- File Saved 41 mins
- Undo / Redo 57 mins

Screenshot Col 1 Spaces: 4 UTF-8 LF CSS Go Live

```
# styles.css > ...
1 * {
2   margin: 0;
3   padding: 0;
4   box-sizing: border-box;
5 }
6
7 body {
8   background-color: #f5f5dc;
9   font-family: 'Rockwell', serif;
10  font-size: 22px;
11  line-height: 1.6;
12 }
13
14 header {
15   background: #3b3c36;
16   color: white;
17   padding: 10px 0;
18   text-align: center;
19 }
20
21 header h1 {
22   margin: 0;
23 }
24
25 nav ul {
26   list-style-type: none;
27   padding: 0;
28 }
29
30 nav ul li {
31   display: inline;
32   margin: 0 15px;
33 }
34
35 nav ul li a {
36   color: #f0c04e;
37   text-decoration: none;
38 }
```

Code File Edit Selection View Go Run Terminal Window Help

BRONILLA\_CS101\_HTML

EXPLORER

OPEN EDITORS

BRONILLA\_CS101\_HTML

- images
  - chicken\_adobo.jpg
  - garlic\_fried\_rice.jpg
  - indexpage.gif
  - leche\_flan.jpg
  - lumpiang\_shanghai.jpg
  - sinigang\_na\_baboy.jpg
- contact.html
- faq.html
- index.html
- meal-planning.html
- recipes.html
- styles.css
- tips.html

OUTLINE

TIMELINE index.html

- File Saved 2 mins
- Undo / Redo 5 mins
- File Saved 9 mins
- File Saved 48 mins
- File Saved 1 hr

Screenshot Col 11 Spaces: 4 UTF-8 LF

```
# index.html > <!DOCTYPE html>
1 <!DOCTYPE html>
2 <html lang="en">
3   <head>
4     <meta charset="UTF-8">
5     <meta name="viewport" content="width=device-width, initial-scale=1.0">
6     <title>HAVE FUN WITH ME! - Home</title>
7     <link rel="stylesheet" href="styles.css">
8     <link rel="stylesheet" href="https://cdnjs.cloudflare.com/ajax/libs/font-awesome/6.5.2/css/all.min.css">
9   </head>
10  <body>
11    <header>
12      <h1>Cook With Me!</h1>
13      <nav>
14        <ul>
15          <li><a href="index.html"><i class="fas fa-home"></i> Home</a></li>
16          <li><a href="recipes.html"><i class="fas fa-utensils"></i> Recipes</a></li>
17          <li><a href="tips.html"><i class="fas fa-lightbulb"></i> Cooking Tips</a></li>
18          <li><a href="meal-planning.html"><i class="fas fa-calendar-alt"></i> Meal Planning</a></li>
19          <li><a href="faq.html"><i class="fas fa-question-circle"></i> FAQ</a></li>
20          <li><a href="contact.html"><i class="fas fa-envelope"></i> Contact</a></li>
21        </ul>
22      </nav>
23    </header>
24
25    <main>
26      <h6>Welcome! I'm Evana Isabella Bronilla, and I'll be your personal chef!</h6>
27      
28      <p>Join me on a culinary journey where I share delicious recipes, cooking tips, and meal planning ideas!</p>
29
30    <footer>
31      <center>&copy; Cook With Me</center>
32    </footer>
33  </body>
34</html>
```

Code File Edit Selection View Go Run Terminal Window Help

BRONILLA\_CS101\_HTML

EXPLORER

OPEN EDITORS

BRONILLA\_CS101\_HTML

images

- chicken\_adobo.jpg
- garlic\_fried\_rice.jpg
- indexpage.gif
- leche\_flan.jpg
- lumpiang\_shanghai.jpg
- sinigang\_na\_baboy.jpg

contact.html

faq.html

index.html

meal-planning.html

recipes.html

styles.css

tips.html

OUTLINE

TIMELINE recipes.html

- File Saved 2 mins
- Undo / Redo 5 mins
- File Saved 9 mins
- File Saved 40 mins
- File Saved 1 hr

BRONILLA\_CS101\_HTML

```
<!DOCTYPE html>
<html lang="en">
  <head>
    <meta charset="UTF-8">
    <meta name="viewport" content="width=device-width, initial-scale=1.0">
    <title>Recipes - Cook With Me!</title>
    <link rel="stylesheet" href="styles.css">
    <link rel="stylesheet" href="https://cdnjs.cloudflare.com/ajax/libs/font-awesome/6.5.2/css/all.min.css">
  </head>
  <body>
    <header>
      <h1>Cook With Me!</h1>
      <nav>
        <ul>
          <li><a href="index.html"><i class="fas fa-home"></i> Home</a></li>
          <li><a href="recipes.html"><i class="fas fa-utensils"></i> Recipes</a></li>
          <li><a href="tips.html"><i class="fas fa-lightbulb"></i> Cooking Tips</a></li>
          <li><a href="meal-planning.html"><i class="fas fa-calendar-alt"></i> Meal Planning</a></li>
          <li><a href="faq.html"><i class="fas fa-question-circle"></i> FAQ</a></li>
          <li><a href="contact.html"><i class="fas fa-envelope"></i> Contact</a></li>
        </ul>
      </nav>
    </header>
    <main>
      <h2>Recipes</h2>
      <br><br>
      <section>
        <h3>Appetizer: Lumpiang Shanghai</h3>
        
        <h4>Ingredients:</h4>
        <ul>
          <li>1 pound ground pork</li>
          <li>1/2 cup carrots, finely chopped</li>
          <li>1/2 cup green onions, chopped</li>
          <li>1/4 cup soy sauce</li>
          <li>1 teaspoon garlic, minced</li>
        </ul>
      </section>
    </main>
  </body>
</html>
```

Screenshot Col 15 Spaces: 4 UTF-8 LF

Code File Edit Selection View Go Run Terminal Window Help

BRONILLA\_CS101\_HTML

EXPLORER

OPEN EDITORS

BRONILLA\_CS101\_HTML

images

- chicken\_adobo.jpg
- garlic\_fried\_rice.jpg
- indexpage.gif
- leche\_flan.jpg
- lumpiang\_shanghai.jpg
- sinigang\_na\_baboy.jpg

contact.html

faq.html

index.html

meal-planning.html

recipes.html

styles.css

tips.html

OUTLINE

TIMELINE tips.html

- File Saved 2 mins
- Undo / Redo 5 mins
- File Saved 9 mins
- File Saved 40 mins
- File Saved 1 hr

BRONILLA\_CS101\_HTML

```
<!DOCTYPE html>
<html lang="en">
  <head>
    <meta charset="UTF-8">
    <meta name="viewport" content="width=device-width, initial-scale=1.0">
    <title>Cooking Tips - Cook With Me!</title>
    <link rel="stylesheet" href="styles.css">
    <link rel="stylesheet" href="https://cdnjs.cloudflare.com/ajax/libs/font-awesome/6.5.2/css/all.min.css">
  </head>
  <body>
    <header>
      <h1>Cook With Me!</h1>
      <nav>
        <ul>
          <li><a href="index.html"><i class="fas fa-home"></i> Home</a></li>
          <li><a href="recipes.html"><i class="fas fa-utensils"></i> Recipes</a></li>
          <li><a href="tips.html"><i class="fas fa-lightbulb"></i> Cooking Tips</a></li>
          <li><a href="meal-planning.html"><i class="fas fa-calendar-alt"></i> Meal Planning</a></li>
          <li><a href="faq.html"><i class="fas fa-question-circle"></i> FAQ</a></li>
          <li><a href="contact.html"><i class="fas fa-envelope"></i> Contact</a></li>
        </ul>
      </nav>
    </header>
    <main>
      <h2>Essential Cooking Tips</h2>
      <br><br>
      <div class="tip">
        <strong>1. Read the Recipe First</strong><br>
        Always read through the entire recipe before you begin cooking. This helps you understand the steps and ensures you have all the ingredients ready.
      </div>
      <br>
      <div class="tip">
        <strong>2. Prepare Your Ingredients</strong><br>
        Gather and measure all your ingredients before you start cooking. This makes the process smoother and helps prevent mistakes.
      </div>
    </main>
  </body>
</html>
```

Screenshot Col 15 Spaces: 4 UTF-8 LF

Code File Edit Selection View Go Run Terminal Window Help

BRONILLA\_CS101\_HTML

EXPLORER

OPEN EDITORS

BRONILLA\_CS101\_HTML

images

- chicken\_adobo.jpg
- garlic\_fried\_rice.jpg
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- leche\_flan.jpg
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- sinigang\_na\_baboy.jpg

contact.html

faq.html

index.html

meal-planning.html

recipes.html

# styles.css

tips.html

meal-planning.html

```
<!DOCTYPE html>
<html lang="en">
  <head>
    <meta charset="UTF-8">
    <meta name="viewport" content="width=device-width, initial-scale=1.0">
    <title>Meal Planning - Cook With Me!</title>
    <link rel="stylesheet" href="styles.css">
    <link rel="stylesheet" href="https://cdnjs.cloudflare.com/ajax/libs/font-awesome/6.5.2/css/all.min.css">
  </head>
  <body>
    <header>
      <h1>Cook With Me!</h1>
      <nav>
        <ul>
          <li><a href="index.html"><i class="fas fa-home"></i> Home</a></li>
          <li><a href="recipes.html"><i class="fas fa-utensils"></i> Recipes</a></li>
          <li><a href="tips.html"><i class="fas fa-lightbulb"></i> Cooking Tips</a></li>
          <li><a href="meal-planning.html"><i class="fas fa-calendar-alt"></i> Meal Planning</a></li>
          <li><a href="faq.html"><i class="fas fa-question-circle"></i> FAQ</a></li>
          <li><a href="contact.html"><i class="fas fa-envelope"></i> Contact</a></li>
        </ul>
      </nav>
    </header>
    <main>
      <h2>Weekly Meal Plan</h2>
      <br><br>
      <div class="meal-plan">
        <h3>Monday</h3>
        <ul>
          <li><strong>Breakfast:</strong> Longganisa with Garlic Rice<br></li>
          <li><strong>Lunch:</strong> Sinigang na Baboy (Pork Sinigang)<br></li>
          <li><strong>Dinner:</strong> Chicken Adobo with Steamed Rice<br></li>
        </ul>
      </div>
      <br>
    </main>
  </body>

```

OUTLINE

TIMELINE meal-planning.html

- File Saved 3 mins
- Undo / Redo 5 mins
- File Saved 8 mins
- File Saved 40 mins
- File Saved 1 hr

Screenshot

Ln 22, Col 15 Spaces: 4 UTF-8 LF

Code File Edit Selection View Go Run Terminal Window Help

BRONILLA\_CS101\_HTML

EXPLORER

OPEN EDITORS

BRONILLA\_CS101\_HTML

images

- chicken\_adobo.jpg
- garlic\_fried\_rice.jpg
- indexpage.gif
- leche\_flan.jpg
- lumpiang\_shanghai.jpg
- sinigang\_na\_baboy.jpg

contact.html

faq.html

index.html

meal-planning.html

recipes.html

# styles.css

tips.html

contact.html

```
<!DOCTYPE html>
<html lang="en">
  <head>
    <meta charset="UTF-8">
    <meta name="viewport" content="width=device-width, initial-scale=1.0">
    <title>Contact - Cook With Me!</title>
    <link rel="stylesheet" href="styles.css">
    <link rel="stylesheet" href="https://cdnjs.cloudflare.com/ajax/libs/font-awesome/6.5.2/css/all.min.css">
    <style>
      main h2 {
        font-size: 28px;
        font-family: 'Rockwell', serif;
        margin-bottom: 20px;
      }
    </style>
  </head>
  <body>
    <header>
      <h1>Cook With Me!</h1>
      <nav>
        <ul>
          <li><a href="index.html"><i class="fas fa-home"></i> Home</a></li>
          <li><a href="recipes.html"><i class="fas fa-utensils"></i> Recipes</a></li>
          <li><a href="tips.html"><i class="fas fa-lightbulb"></i> Cooking Tips</a></li>
          <li><a href="meal-planning.html"><i class="fas fa-calendar-alt"></i> Meal Planning</a></li>
          <li><a href="faq.html"><i class="fas fa-question-circle"></i> FAQ</a></li>
          <li><a href="contact.html"><i class="fas fa-envelope"></i> Contact</a></li>
        </ul>
      </nav>
    </header>
    <main>
      <h2>Contact Me!</h2>
      <p>Feel free to reach out for any inquiries!</p>
      <br>
      <p>Call or Message: <strong>0927 1369 023</strong></p>
      <p>Email: <strong>evana.bronilla@yahoo.com.com</strong></p>
      <br>
    </main>
  </body>

```

OUTLINE

TIMELINE contact.html

- File Saved 1 min
- File Saved 3 mins
- Undo / Redo 6 mins
- File Saved 7 mins
- File Saved 41 mins

Screenshot

Ln 33, Col 30 Spaces: 4 UTF-8 LF

```
# styles.css      index.html      recipes.html      tips.html      meal-planning.html      contact.html      faq.html
```

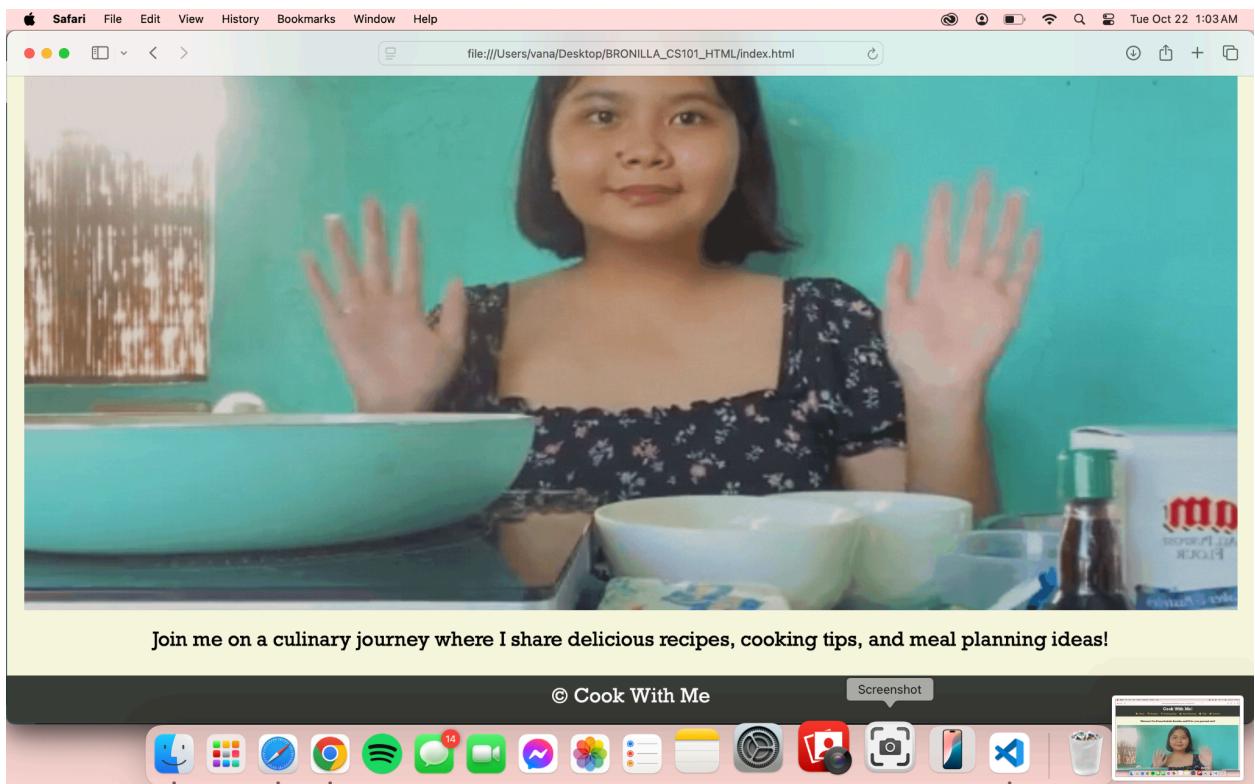
```
<!DOCTYPE html>
<html lang="en">
  <head>
    <meta charset="UTF-8">
    <meta name="viewport" content="width=device-width, initial-scale=1.0">
    <title>FAQ - Cook With Me!</title>
    <link rel="stylesheet" href="styles.css">
    <link rel="stylesheet" href="https://cdnjs.cloudflare.com/ajax/libs/font-awesome/6.5.2/css/all.min.css">
  </head>
  <body>
    <header>
      <h1>Cook With Me!</h1>
      <nav>
        <ul>
          <li><a href="index.html"><i class="fas fa-home"></i> Home</a></li>
          <li><a href="recipes.html"><i class="fas fa-utensils"></i> Recipes</a></li>
          <li><a href="tips.html"><i class="fas fa-lightbulb"></i> Cooking Tips</a></li>
          <li><a href="meal-planning.html"><i class="fas fa-calendar-alt"></i> Meal Planning</a></li>
          <li><a href="faq.html"><i class="fas fa-question-circle"></i> FAQ</a></li>
          <li><a href="contact.html"><i class="fas fa-envelope"></i> Contact</a></li>
        </ul>
      </nav>
    </header>
    <main>
      <h2>Frequently Asked Questions (FAQ)</h2>
      <div class="faq-section">
        <h3>1. What types of recipes do you feature?</h3>
        <p>We feature a variety of recipes including Filipino dishes, international cuisines, appetizers, main courses, desserts, and more. Our recipes cater to different dietary needs and preferences.</p>

        <h3>2. Are the ingredients used in your recipes easy to find?</h3>
        <p>Yes, we focus on using easily accessible ingredients. You can find most of them in your local supermarket or grocery store. We provide ingredient lists and substitution guides where applicable.</p>

        <h3>3. Do you offer vegetarian or vegan recipes?</h3>
        <p>Yes, we offer a variety of vegetarian and vegan recipes. You can find them under the 'Recipes' section or filter them by category.</p>

        <h3>4. How can I improve my cooking skills?</h3>
        <p>Check out our 'Cooking Tips' section where we share essential tips for advanced cooks alike. Practice makes perfect!</p>
      </div>
    </main>
  </body>
</html>
```





A screenshot of a web browser displaying the 'Cook With Me' website. The title 'Cook With Me!' is at the top center. Below it is a navigation menu with links: Home, Recipes, Cooking Tips, Meal Planning, FAQ, and Contact. The main content area features a large image of a plate of Lumpiang Shanghai (Filipino egg rolls) with dipping sauce, next to a salad. The text 'Appetizer: Lumpiang Shanghai' is displayed above the image. The bottom of the screen shows the Mac OS X Dock with various application icons.



**Ingredients:**

- 1 pound ground pork
- 1/2 cup carrots, finely chopped
- 1/2 cup green onions, chopped
- 1/4 cup soy sauce
- 1 teaspoon garlic, minced
- 1/2 teaspoon pepper
- Spring roll wrappers
- Oil for frying

**Instructions:**

In a bowl, combine ground pork, carrots, green onions, soy sauce, garlic, and pepper. Wrap a tablespoon of the mixture in a spring roll wrapper, sealing the edges with water. Heat oil in a pan and fry the rolls until golden brown. Drain on paper towels and serve with sweet and sour sauce.



**Ingredients:**

- 1 cup sugar (for caramel)
- 1 can (14 oz) sweetened condensed milk
- 1 can (12 oz) evaporated milk
- 6 large egg yolks
- 1 teaspoon vanilla extract

**Instructions:**

In a saucepan, melt sugar over medium heat until golden brown. Pour into a flan mold to cover the bottom. In a bowl, whisk together condensed milk, evaporated milk, egg yolks, and vanilla until smooth. Pour the mixture over the caramel in the mold. Steam for about 30-40 minutes until set. Let cool before inverting onto a plate.

Safari File Edit View History Bookmarks Window Help Tue Oct 22 1:04 AM

Reader Available

# Cook With Me!

Home Recipes Cooking Tips Meal Planning FAQ Contact

## Essential Cooking Tips

**1. Read the Recipe First**

Always read through the entire recipe before you begin cooking. This helps you understand the steps and ensures you have all the necessary ingredients and tools.

**2. Prepare Your Ingredients**

Gather and measure all your ingredients before you start cooking. This makes the process smoother and helps prevent mistakes.

**3. Use Fresh Ingredients**

Fresh ingredients make a significant difference in flavor. Whenever possible, choose fresh produce, herbs, and proteins.

**4. Taste as You Go**

Tasting your food as you cook allows you to adjust seasoning and ensure your dish turns out just right.



Safari File Edit View History Bookmarks Window Help Tue Oct 22 1:04 AM

file:///Users/vana/Desktop/BRONILLA\_CS101\_HTML/tips.html

## 3. Use Fresh Ingredients

Fresh ingredients make a significant difference in flavor. Whenever possible, choose fresh produce, herbs, and proteins.

**4. Taste as You Go**

Tasting your food as you cook allows you to adjust seasoning and ensure your dish turns out just right.

**5. Keep Your Knives Sharp**

A sharp knife is safer and more efficient. Regularly sharpen your knives to make prep work easier.

**6. Clean as You Cook**

Keep your workspace organized by cleaning as you go. This helps prevent clutter and makes post-cooking cleanup much easier.

**7. Let Meat Rest**

After cooking, let meat rest for a few minutes before slicing. This allows the juices to redistribute, making for a juicier bite.

**8. Experiment and Have Fun!**

Don't be afraid to experiment with flavors and ingredients. Cooking is about creativity, so have fun with it!



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file:///Users/vana/Desktop/BRONILLA\_CS101\_HTML/meal-planning.html

# Cook With Me!

Home Recipes Cooking Tips Meal Planning FAQ Contact

## Weekly Meal Plan

### Monday

- Breakfast:** Longganisa with Garlic Rice
- Lunch:** Sinigang na Baboy (Pork Sinigang)
- Dinner:** Chicken Adobo with Steamed Rice

### Tuesday

- Breakfast:** Tapsilog (Beef Tapa with Egg and Rice)
- Lunch:** Kare-Kare (Oxtail Peanut Stew)
- Dinner:** Bicol Express (Pork in Coconut Milk)

### Wednesday

- Breakfast:** Pandesal with Coffee
- Lunch:** Pinakbet (Vegetable Stew)

Screenshot



Safari File Edit View History Bookmarks Window Help Tue Oct 22 1:04 AM

file:///Users/vana/Desktop/BRONILLA\_CS101\_HTML/meal-planning.html

### Thursday

- Breakfast:** Champorado (Chocolate Rice Porridge)
- Lunch:** Labanos at Sitaw (Radish and String Beans)
- Dinner:** Beef Caldereta (Beef Stew with Tomato Sauce)

### Friday

- Breakfast:** Egg and Tomato Omelette
- Lunch:** Ginataang Sitaw (String Beans in Coconut Milk)
- Dinner:** Grilled Liempo (Grilled Pork Belly)

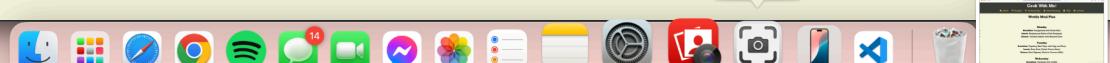
### Saturday

- Breakfast:** Arroz Caldo (Chicken Rice Porridge)
- Lunch:** Chicken Inasal (Grilled Chicken)
- Dinner:** Pork Sinigang (Pork in Sour Broth)

### Sunday

- Breakfast:** Tocilog (Sweet Pork Tapa with Egg and Rice)
- Lunch:** Pochero (Stew with Meat and Vegetables)
- Dinner:** Seafood Paella

Screenshot



Safari File Edit View History Bookmarks Window Help

Reader Available

# Cook With Me!

Home Recipes Cooking Tips Meal Planning FAQ Contact

## Frequently Asked Questions (FAQ)

**1. What types of recipes do you feature?**  
We feature a variety of recipes including Filipino dishes, international cuisines, appetizers, main courses, desserts, and more.

**2. Are the ingredients used in your recipes easy to find?**  
Yes, we focus on using easily accessible ingredients. You can find most of them in your local supermarket or grocery store.

**3. Do you offer vegetarian or vegan recipes?**  
Yes, we offer a variety of vegetarian and vegan recipes. You can find them under the 'Recipes' section or filter them by diet type.

**4. How can I improve my cooking skills?**  
Check out our 'Cooking Tips' section where we share essential tips for beginners and advanced cooks alike. Practice is key!

**5. How often do you update the recipes?**  
We update the recipes section weekly, so be sure to check back for new dishes to try!

Screenshot



Safari File Edit View History Bookmarks Window Help

Tue Oct 22 1:04 AM

file:///Users/vana/Desktop/BRONILLA\_CS101\_HTML/faq.html

**1. What types of recipes do you feature?**  
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**5. How often do you update the recipes?**  
We update the recipes section weekly, so be sure to check back for new dishes to try!

**6. Can I suggest a recipe or tip?**  
Absolutely! Feel free to contact us via the 'Contact' page with your suggestions, and we may feature it on our website.

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Screenshot

Safari File Edit View History Bookmarks Window Help

Tue Oct 22 1:04 AM

file:///Users/vana/Desktop/BRONILLA\_CS101\_HTML/contact.html

# Cook With Me!

Home Recipes Cooking Tips Meal Planning FAQ Contact

## Contact Me!

Feel free to reach out for any inquiries!

Call or Message: **0927 1369 023**  
Email: [evana.bronilla@yahoo.com.com](mailto:evana.bronilla@yahoo.com.com)

Follow me on social media for updates:

- Facebook: [facebook.com/cwe](https://facebook.com/cwe)
- Instagram: [instagram.com/cwe](https://instagram.com/cwe)
- Twitter: [twitter.com/cwe](https://twitter.com/cwe)

Thank you very much!

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The screenshots show the layout of the website, including the header, footer, and the content of the FAQ and Contact pages. The footer includes a standard Mac OS X-style menu bar and Dock.