

TASK #1

```
<!DOCTYPE html>
<html lang="en">
<head>
    <meta charset="UTF-8">
    <meta name="viewport"
content="width=device-width,
initial-scale=1.0">
    <title>activity 1</title>
    <link rel="icon"
type="image/jpg"
href="assets/latte.jpg">
</head>
<body style="background:
url('assets/latte.jpg');
background-size: cover; width:
100%; height: 100;">
    <div style='text-align: center;
color: yellow; font-weight: bold;'>
        <h1><i>DAYLIGHT</i></h1>
        <h3>By latte's mommy</h3>
        <!-- <sub>A tangible part of
the computer that a user can
touch</sub> -->
```

```
<pre>
My love was as cruel as the cities I
lived in
Everyone looked worse in the light
There are so many lines that I've
crossed unforgiven
I'll tell you the truth, but never
goodbye <br> <br>
I don't wanna look at anything
else now that I saw you
I don't wanna think of anything
else now that I thought of you
I've been sleeping so long in a
20-year dark night
And now I see daylight, I only see
daylight <br> <br>
Luck of the draw only draws the
unlucky
And so I became the butt of the
joke
I wounded the good and I trusted
the wicked
Clearing the air, I breathed in the
smoke
Maybe you ran with the wolves
and refused to settle down
Maybe I've stormed out of every
single room in this town
Threw out our cloaks and our
daggers because it's morning now
It's brighter now, now <br> <br>
I don't wanna look at anything
else now that I saw you
(I can never look away)
```

I don't wanna think of anything
else now that I thought of you
(Things will never be the same)
I've been sleeping so long in a
20-year dark night
(Now I'm wide awake)
And now I see daylight (daylight), I
only see daylight (daylight)

I only see daylight, daylight,
daylight, daylight
I only see daylight, daylight,
daylight, daylight

And I can still see it all (in my
mind)
All of you, all of me (intertwined)
I once believed love would be
(black and white)
But it's golden (golden)
And I can still see it all (in my
head)
Back and forth from New York
(sneaking in your bed)
I once believed love would be
(burning red)
But it's golden
Like daylight, like daylight
Like daylight, daylight

I don't wanna look at anything
else now that I saw you
(I can never look away)
And I don't wanna think of
anything else now that I thought
of you
(Things will never be the same)
I've been sleeping so long in a
20-year dark night
(Now I'm wide awake)
And now I see daylight (I see
daylight), I only see daylight (ah)

I only see daylight, daylight,
daylight, daylight
I only see daylight, daylight,
daylight, daylight (ah)
I only see daylight, daylight,
daylight, daylight
I only see daylight, daylight,
daylight, daylight

Like daylight
It's golden like daylight
You gotta step into the daylight
and let it go
Just let it go, let it go

I wanna be defined by the things
that I love
Not the things I hate
Not the things I'm afraid of, I'm
afraid of
Not the things that haunt me in
the middle of the night
I, I just think that
You are what you love


```
</div>
</body>
</html>
```

TASK #2

```
<!DOCTYPE html>
<html lang="en">
<head>
<meta charset="UTF-8" />
    <meta name="viewport"
content="width=device-width,
initial-scale=1.0">
    <link rel="icon"
type="image/png"
href="assets/cachyos.png">
<title>Activity 2</title>
</head>
<body>
    <div align = "center">

        <h1 align= "center">
HARDWARE </h1>
        <hr width = "300">
        <br>

        
        <h4 align = "center">
Keyboard</h4>
        
        <h4 align = "center">
Keyboard</h4>
        
        <h4 align = "center">
Monitor</h4>
        
        <h4 align = "center">
Mouse</h4>
        
        <h4 align = "center">
Motherboard</h4>
        <br>
        <!-- <hr = width = "500"> -->
        <hr width = "100%">
        <!-- <hr = width = "500"> -->
        <br>
        <h1 align= "center">
SOFTWARE </h1>
        <hr width = "300">
        <br>

        
        <h4 align = "center"> Ubuntu
distro based on Linux
kernel</h4>
```


<h4 align = "center"> Kali
distro based on Linux
kernel</h4>

<h4 align = "center"> cachyOS based on Linux
kernel</h4>

<h4 align = "center"> Arch
distro Based on Linux
kernel</h4>

<h4 align = "center"> Debian
distro based on Linux
kernel</h4>
<hr = width = "100%">

<h1 align= "center">
DATAWARE </h1>
<hr width = "300">

<h4 align =
"center">microsoft azure database
</h4>

<h4 align = "center">google
bigquery </h4>

<h4 align = "center">amazon
redshift </h4>
<!-- <hr = width = "100%">
-->

</div>
</body>
</html>

TASK #3

```
<!DOCTYPE html>
<html lang="en">
<head>
<meta charset="UTF-8" />
    <meta name="viewport"
content="width=device-width,
initial-scale=1.0">
<title>Activity 3</title>
    <link rel="icon"
type="image/jpg"
href="assets/2.jpg">
<style>
    .body {
        margin: 0;
        padding: 0;
        background-image:
url('assets/2.jpg');
        background-size: cover;
        background-position: center;
        font-family: Arial, sans-serif;
    }
    .container {
        display: flex;
        width: 100%;
        height: 100vh;
    }
    .panel {
        flex: 1;
        padding: 20px;
        background: rgba(255, 255,
255, 0.7);
        overflow-y: auto;
    }
    h2 {
        text-align: center;
    }
    table {
        width: 100%;
        border-collapse: collapse;
    }
    table, th, td {
        border: 1px solid #000;
    }
    th, td {
        padding: 8px;
        text-align: left;
    }
</style>
</head>
<body class ="body">
    <div class="container">
        <div class="panel">
            <h2>December
Calendar</h2>
            <table>
                <tr>
                    <th>Sun</th><th>Mon</th><th>
Tue</th><th>Wed</th><th>Thu</th><th>Fri</th><th>Sat</th>
                </tr>
                <tr>
                    <td>1</td><td>2</td><td>3</td>
                    <td>4</td><td>5</td><td>6</td>
                    <td>7</td>
                </tr>
                <tr>
                    <td>8</td><td>9</td><td>10</td>
                    <td>11</td><td>12</td><td>13
                </td><td>14</td>
                </tr>
                <tr>
                    <td>15</td><td>16</td><td>17<
                /td><td>18</td><td>19</td><td>
                20</td><td>21</td>
                </tr>
                <tr>
                    <td>22</td><td>23</td><td>24<
                /td><td>25</td><td>26</td><td>
                27</td><td>28</td>
                </tr>
                <tr>
                    <td>29</td><td>30</td><td>31<
                /td><td></td><td></td><td></td>
                <td></td>
                </tr>
                </table>
            </div>
            <div class="panel">
                <h2>Your Lyrics</h2>
                <table>
                    <tr><th>Lyrics</th></tr>
                    <tr>
                        <td>
                            <pre>
My love was as cruel as the cities I
lived in
Everyone looked worse in the light
There are so many lines that I've
crossed unforgiven
I'll tell you the truth, but never
goodbye <br> <br>
I don't wanna look at anything
else now that I saw you
I don't wanna think of anything
else now that I thought of you
I've been sleeping so long in a
20-year dark night
And now I see daylight, I only see
daylight <br> <br>
Luck of the draw only draws the
unlucky
And so I became the butt of the
joke
I wounded the good and I trusted
the wicked

```

Clearing the air, I breathed in the
smoke
Maybe you ran with the wolves
and refused to settle down
Maybe I've stormed out of every
single room in this town
Threw out our cloaks and our
daggers because it's morning now
It's brighter now, now

I don't wanna look at anything
else now that I saw you
(I can never look away)
I don't wanna think of anything
else now that I thought of you
(Things will never be the same)
I've been sleeping so long in a
20-year dark night
(Now I'm wide awake)
And now I see daylight (daylight), I
only see daylight (daylight)

I only see daylight, daylight,
daylight, daylight
I only see daylight, daylight,
daylight, daylight

And I can still see it all (in my
mind)
All of you, all of me (intertwined)
I once believed love would be
(black and white)
But it's golden (golden)
And I can still see it all (in my
head)
Back and forth from New York
(sneaking in your bed)
I once believed love would be
(burning red)
But it's golden
Like daylight, like daylight
Like daylight, daylight

I don't wanna look at anything
else now that I saw you
(I can never look away)
And I don't wanna think of
anything else now that I thought
of you
(Things will never be the same)
I've been sleeping so long in a
20-year dark night
(Now I'm wide awake)
And now I see daylight (I see
daylight), I only see daylight (ah)

I only see daylight, daylight,
daylight, daylight
I only see daylight, daylight,
daylight, daylight (ah)
I only see daylight, daylight,
daylight, daylight
I only see daylight, daylight,
daylight, daylight

Like daylight
It's golden like daylight
You gotta step into the daylight
and let it go

Just let it go, let it go

I wanna be defined by the things
that I love
Not the things I hate
Not the things I'm afraid of, I'm
afraid of
Not the things that haunt me in
the middle of the night
I, I just think that
You are what you love

</pre>

```
        </td>
    </tr>
</table>
</div>

<div class="panel">
    <h2>Your Information</h2>
    <table>

<tr><th>Label</th><th>Details</t
h></tr>

<tr><td>Name</td><td>Aldrin
James A. Alciso</td></tr>

<tr><td>Nickname</td><td>drin<
/td></tr>
    <tr><td>Age</td><td>18
years old</td></tr>

<tr><td>Birthday</td><td>June
5, 2007</td></tr>

<tr><td>Zodiac</td><td>Gemini<
/td></tr>

<tr><td>Email</td><td><a href
="https://mail.google.com/mail/u
/0/#inbox">
aldrinalciso2@gmail.com</a></td
></tr>

<tr><td>Guardian</td><td>Malou
P. Naldoza</td></tr>

<tr><td>Occupation</td><td>Hou
sewife</td></tr>

<tr><td>Address</td><td>Bagum
bong Caloocan</td></tr>
    <tr><td>Secondary
School</td><td>Meycauayan
National High School</td></tr>
    <tr><td>Year
Graduated</td><td>2025</td><
tr>
    </table>
</div>
</div>
</body>
</html>
```

TASK #4

```
<!DOCTYPE html>
<html lang="en">
<head>
<meta charset="UTF-8" />
    <meta name="viewport"
content="width=device-width,
initial-scale=1.0">
        <link rel="icon"
type="image/png"
href="assets/arch_linux.png">
<title>Activity 4</title>
<style>
body {
    margin: 0;
    padding: 0;
    background-image: url('3.jpg');
    background-size: cover;
    background-position: center;
    background-repeat:
no-repeat;
    display: flex;
    width: 100%;
    height: 100vh;
}
.panel {
    flex: 1;
    padding: 100px;
    background: rgba(255, 255,
255, 0.7);
    overflow-y: auto;
}
<!-- h2 { -->
<!-- text-align: center; -->
<!-- } -->
table {
    width: 100%;
    border-collapse: collapse;
}
table, th, td {
    border: 1px solid #000;
}
th, td {
    padding: 8px;
    text-align: left;
}
</style>
</head>
<body>
    <div class="panel">
        <table>
            <!-- <tr> <th
colspan="5"><h2>Hardware
Components</h2></th></tr> -->
                <h1> HARDWARE</h1>
                <ul>
                    <li>A tangible part of
the computer system where
physical interaction with the
machine happens</li>
                
```

```
                </ul>
                <tr>
                    <td></td>
                    <td></td>
                    <td></td>
                    <td></td>
                    <td></td>
                </tr>
            </table>
            <table>
                <!-- <tr> <th
colspan="5"><h2>Software</h2><
/th></tr> -->
                <h1> SOFTWARE</h1>
                <ul>
                    <li>A non-tangible
part of the computer system
where programs and applications
exist. With them they make
computers useful to consumers
and the world of technology and
science </li>
                </ul>
                <tr>
                    <td></td>
                    <td></td>
                    <td></td>
                    <td></td>
                    <td></td>
                </tr>
            </table>
            <table>
                <!-- <tr> <th
colspan="3"><h2>Peopleware</h2>
-->
                <tr>
                    <td></td>
                    <td></td>
                    <td></td>
                    <td></td>
                </tr>
            </table>
        </div>
    </body>
</html>
```

```
<td></td>  
</tr>  
</table>  
  
</div>  
  
</body>  
</html>
```

CC 107

TASK #5

```
<!DOCTYPE html>
<html lang="en">
<head>
    <meta charset="UTF-8">
    <meta name="viewport"
content="width=device-width,
initial-scale=1.0">
        <link rel="icon"
type="image/png"
href="assets/icons/mocha.png">
    <title>Activity 5</title>

<style>

@font-face{
    src:
url/assets/fonts/PixelifySans-Vari
ableFont_wght.ttf);
    font-family: pixelfy-sans;
}

@font-face{
    src:
url/assets/fonts/ShadowsIntoLigh
t-Regular.ttf);
    font-family: shadows-into-light;
}

@font-face{
    src:
url/assets/fonts/NewRocker-Regu
lar.ttf);
    font-family: new-rocker;
}

.textshadow{
    text-shadow: 15px 0px 5px
black;
    color: white;
}

header{
    font-family: "new-rocker",
system-ui;
    text-align: center;
    color: white;
    background-color: gray;
}

body{
    max-width: 99vw;
    background-color: #d9d9d9;
    font-family: Ink Free;
    min-height: 98vh;
/*    display: flex; */
    justify-content: center;
}
table, tr, td{
    border-collapse: collapse;
    font-family: pixelfy-sans;
    border: 2px solid black;
}

table{
    border: none;
}

a{
    color: black;
    text-decoration: none;
}

a:hover{
    color: dimgrey;
}

table{
    width: 80vw;
    justify-self: center;
    text-align: center;
}

table{
    margin-top: 4rem;
}

img{
    max-width: 200px;
    border-radius: 25px;
}

#profile{
    padding: 15px;
}

#sched > td{
    width: 50px;
    height: 30px;
}

.break{
    background-color: rgb(140,
245, 140);
    font-weight: bold;
    font-size: 20px;
}

.rest{
    font-weight: bold;
    background-color: rgb(107,
107, 255);
    font-size: 24px;
}

#tcc{
    font-size: 24px;
    font-weight: bold;
    background-color: rgb(85, 252,
236);
}

#sunday{
    font-weight: bold;
    background-color: rgb(254,
165, 180);
}

#nstp{
    font-size: 24px;
    font-weight: bold;
    background-color: rgb(255,
255, 96);
}

#math{
    font-size: 24px;
    font-weight: bold;
    background-color: rgb(247,
157, 187);
}

#contemp{
    font-weight: bold;
    font-size: 24px;
    background-color: rgb(233,
114, 114);
}

#wsat{
    font-weight: bold;
    font-size: 24px;
    background-color: rgb(127,
212, 254);
}

#pe{
    font-weight: bold;
    font-size: 24px;
    background-color: rgb(213,
181, 235);
}

#comprog{
    font-size: 24px;
    font-weight: bold;
    background-color: rgb(251,
126, 251);
}

.intro{
    font-size: 1.5rem;
    line-height: 1.5;
    font-weight: bold;
}

.dan{
    font-weight: 600;
    color: gray;
}

#sched > td, .bold{
    font-weight: 600;
    font-family: pixelfy-sans;
}

.room{
    font-size: 18px;
    font-weight: normal;
    font-weight: 500;
}
```

```

}

.prof{
  font-family: shadows-into-light;
  font-size: 18px;
}

main{
  margin: auto;
  max-width: 1485px;
}

</style>
</head>

<body>

<header class="textshadow">
  <h1> CC 107 TASK 5 </h1>
  <!-- <hr> -->
</header>

<main>
<table>
  <tr id="profile-row">
    <td colspan="8" height="" id="profile">
      <br><span
class="intro">
        Hi! I'm <span
class="textshadow">Aldrin</span
>, this is my schedule
:&rpar;</span></td>
    </tr>
    <tr>
      <td
style="background-color: grey;
font-size: 20px;" colspan="8"
height="50" class="bold"
>SCHEDULE</td>
    </tr>

    <tr id="sched">
      <td>TIME</td>
      <td>MONDAY</td>
      <td>TUESDAY</td>
      <td>WEDNESDAY</td>
      <td>THURSDAY</td>
      <td>FRIDAY</td>
      <td>SATURDAY</td>
      <td>SUNDAY</td>
    </tr>

    <tr><td>10:30 - 11:00</td>
<td rowspan="6" id="tcc"><a
href="jerwin.html">TCC <br>
<span class="room">Room
301</span> <br> <br><span
class="prof">CABRAL, JERWIN
N.</span> </a></td> <td
rowspan="20" class="rest">REST
DAY</td> <td></td> <td
rowspan="20" class="rest">REST
DAY</td></tr>
      <tr><td>11:00 - 11:30</td>
<td></td><td></td></tr>
      <tr><td>11:30 -
12:00</td><td></td><td></td></tr>
      <tr><td>12:00 -
12:30</td><td></td><td></td>
      <tr><td>12:30 -
1:00</td></tr>
      <tr><td>1:00 -
1:30</td></tr>
      <tr><td>1:30 - 2:00</td><td
class="break">Break
Time</td></tr>
      <tr><td>2:00 - 2:30</td> <td
rowspan="6" id="nstp"><a
href="leopoldo.html">NSTP<br>
<span class="room">Room
408</span><br><br><span
class="prof">DE JESUS,
LEOPOLDO
A.</span></a></td></tr>
      <tr><td>2:30 -
3:00</td><td></td><td></td>
      <tr><td>3:00 -
3:30</td></tr>
      <tr><td>3:30 -
4:00</td></tr>
      <tr><td>4:00 -
4:30</td></tr>
      <tr><td>4:30 -
5:00</td></tr>
      <tr><td>5:00 - 5:30</td><td
rowspan="6" id="math"><a
href="uchi.html">COLLEGE
ALGEBRA <br><span
class="room">Room 310</span>
<br> <br><span
class="prof">UCHI, TEODULFO
T.</span></a></td>
<td></td><td rowspan="3"
class="break">Break
Time</td></tr>
      <tr><td>5:30 - 6:00</td> <td
rowspan="6" id="contemp"><a
href="merdegia.html">Contempora
ry World <br><span
class="room">Room
406</span><br><br><span
class="prof">MERDEGIA, AIDA
S.</span></a></td></tr>
      <tr><td>6:00 -
6:30</td></tr>
      <tr><td>6:30 - 7:00</td><td
rowspan="4" id="pe"><a
href="jennifer.html">PATHFIT 2
<br> <span class="room">Social
Hall/Court</span><br><span
class="prof">DELA CRUZ,
JENNIFER
G.</span></a></td></tr>
      <tr><td>7:00 -
7:30</td></tr>
      <tr><td>7:30 -
8:00</td></tr>
      <tr><td>8:00 -
8:30</td></tr>
    </table>
  </main>
</body>
</html>

<html>
<style>
body{
  min-width: 90vw;
  background-color: rgb(213,
181, 235);
  min-height: 90vh;
}
.container{
  margin: auto;
  padding: 20px;
  max-width: 800px;
}
span{
  line-height: 1.4;
  text-align: left;
  font-size: 24px;
}
span > span {
  font-weight: bold;
}
img{
  border-radius: 50px;
  width: 20vw;
  margin-left: 220px;
}
pre{
  font-size: 18px;
  text-align: center;
  font-family: pixelfy-sans;
}

```

```

.name{
    font-weight: bold;
    font-size: 36;
    font-family: new-rocker;
    text-align: center;
}

@font-face{
    src:
    url(assets/fonts/PixelifySans-Vari
ableFont_wght.ttf);
    font-family: pixelfy-sans;
}

@font-face{
    src:
    url(assets/fonts/NewRocker-Regu
lar.ttf);
    font-family: new-rocker;
}

</style>

<body>
    <div class="container">
        
        <br>
        <br>
        <br>
        <div class="name">DELA
CRUZ, JENNIFER G.</div>
        <pre>
- Married since January 6, 2007
- College Professor and
Department Head of P.E. at
University of Caloocan City
- Head of the Pathfit department
- Born in May 27, 1969

        </pre>
    </div>
</body>
</html>

<html>
<style>

@font-face{
    src:
    url(assets/fonts/PixelifySans-Vari
ableFont_wght.ttf);
    font-family: pixelfy-sans;
}

@font-face{
    src:
    url(assets/fonts/NewRocker-Regu
lar.ttf);

```

```

        font-family: new-rocker;
    }

body{
    min-width: 90vw;
    background-color: rgb(85, 252,
236);
    min-height: 90vh;
}
.container{
    margin: auto;
    padding: 20px;
    max-width: 800px;
}

span{
    line-height: 1.4;
    text-align: left;
    font-size: 24px;
}
span > span {
    font-weight: bold;
}

img{
    border-radius: 50px;
    width: 20vw;
    margin-left: 720px;
}

pre{
    font-size: 18px;
    text-align: center;
    font-family: pixelfy-sans;
}

.name{
    font-weight: bold;
    font-size: 36;
    font-family: new-rocker;
    text-align: center;
}

</style>

<body>
    
    <div class="container">
        <br>
        <br>
        <br>
        <div class="name">CABRAL,
JERWIN N.</div>
        <pre>
- In a relationship since July 2,
2018
        </pre>
    </div>
</body>
</html>

<html>
<style>

@font-face{
    </pre>
    </div>
    </body>
    </html>
    <html>
    <style>
        font-family: new-rocker;
    }
    <body>
        min-width: 90vw;
        background-color: rgb(255,
255, 96);
        min-height: 90vh;
    }
    .container{
        margin: auto;
        padding: 20px;
        max-width: 800px;
    }

    span{
        line-height: 1.4;
        text-align: left;
        font-size: 24px;
    }
    span > span {
        font-weight: bold;
    }

    img{
        border-radius: 50px;
        width: 20vw;
        margin-left: 220px;
    }

    pre{
        font-size: 18px;
        text-align: center;
        font-family: pixelfy-sans;
    }

    .name{
        font-weight: bold;
        font-size: 36;
        font-family: new-rocker;
        text-align: center;
    }

    </style>

    <body>
        
        <div class="container">
            <br>
            <br>
            <br>
            <div class="name">CABRAL,
JERWIN N.</div>
            <pre>
- In a relationship since July 2,
2018
            </pre>
        </div>
    </body>
    </html>

```

- From Manila, Philippines
- Lives in Valenzuela City
- Born in September 27, 1977
- 48 years old
- Loves playing basketball and rides
- Married to May Hagunoy Anis
- Has 3 children
- Computer Technology Instructor at university of caloocan city

```

src:
url(fonts/PixelifySans-Vari
ableFont_wght.ttf);
font-family: pixelfy-sans;
}

@font-face{
src:
url(fonts/NewRocker-Regu
lar.ttf);
font-family: new-rocker;
}

</style>

<body>
<div class="container">

<br>
<br>
<br>
<div class="name">DE
JESUS, LEOPOLDO A.</div>
<pre>
- From Talugtug, Nueva Ecija
- From Meycauayan, Bulacan
- Married to Alma De Jesus
</pre>
</div>
</body>

</html>

```

```

<html>
<style>

body{
min-width: 90vw;
background-color: rgb(233,
114, 114);
min-height: 90vh;
}
.container{
margin: auto;
padding: 20px;
max-width: 800px;
}

span{
line-height: 1.4;
text-align: left;
font-size: 24px;
}
span > span {
font-weight: bold;
}

img{
border-radius: 50px;
width: 20vw;
margin-left: 220px;
}

pre{
font-size: 18px;
text-align: center;
font-family: pixelfy-sans;
}

.name{
font-weight: bold;
font-size: 36;
font-family: new-rocker;
text-align: center;
}

@font-face{
src:
url(fonts/PixelifySans-Vari
ableFont_wght.ttf);
font-family: pixelfy-sans;
}

@font-face{
src:
url(fonts/NewRocker-Regu
lar.ttf);
font-family: new-rocker;
}

</style>

<body>
<div class="container">

<br>
<br>
<br>
<div
class="name">MERDEGIA, AIDA
S.</div>
<pre>
- Working both at Kalayaan
National High School and
University of Caloocan City
- She is currently teaching Filipino
subject at Kalayaan National High
School and teaching The
Contemporary World in University
of Caloocan City
- Born in July 4
- He is the mother of John Allyson
Merdegia
- From Pangasinan, Philippines
</pre>
</div>
</body>

</html>

```

```

<html>
<style>

body{
min-width: 90vw;
background-color: rgb(251,
126, 251);
min-height: 90vh;
}
.container{
margin: auto;
padding: 20px;
max-width: 800px;
}

span{
line-height: 1.4;
text-align: left;
font-size: 24px;
}
span > span {
font-weight: bold;
}

img{
border-radius: 50px;
width: 20vw;
margin-left: 220px;
}

pre{
font-size: 18px;
text-align: center;
font-family: pixelfy-sans;
}

.name{
font-weight: bold;
font-size: 36;
font-family: new-rocker;
text-align: center;
}

@font-face{
src:
url(fonts/PixelifySans-Vari
ableFont_wght.ttf);
font-family: pixelfy-sans;
}

@font-face{
src:
url(fonts/NewRocker-Regu
lar.ttf);
font-family: new-rocker;
}

</style>

```

```

<body>
  <div class="container">
    
    <br>
    <br>
    <br>
    <div class="name">RABY,
    MARK RHICKY</div>
    <pre>
      - CS Graduate
      - Aspiring Software Engineer &
        Web Developer
      - Lives in Llano, Caloocan,
        Philippines
      - Studies at University of Caloocan
        City
      - Born in November 22
    </pre>
  </div>
</body>

</html>

<html>
<style>

body{
  min-width: 90vw;
  background-color: rgb(247, 157, 187);
  min-height: 90vh;
}

.container{
  margin: auto;
  padding: 20px;
  max-width: 800px;
}

span{
  line-height: 1.4;
  text-align: left;
  font-size: 24px;
}

span > span {
  font-weight: bold;
}

img{
  border-radius: 50px;
  width: 20vw;
  margin-left: 220px;
}

pre{
  font-size: 18px;
  text-align: center;
  font-family: pixelfy-sans;
}

.name{
  font-weight: bold;
  font-size: 36px;
  font-family: new-rocker;
  text-align: center;
}

@font-face{
  src:
  url(assets/fonts/PixelifySans-Vari
  ableFont_wght.ttf);
  font-family: pixelfy-sans;
}

@font-face{
  src:
  url(assets/fonts/NewRocker-Regu
  lar.ttf);
  font-family: new-rocker;
}

</style>

<body>
  <div class="container">
    
    <br>
    <br>
    <br>
    <div class="name">UCHI,
    TEODULFO T.</div>
    <pre>
      - Currently teaching at Vicente
        Malapitan High School and in
        University of Caloocan City
      - Lives in San Jose del Monte,
        Bulacan
      - From Viga, Catanduanes,
        Philippines
      - Married to Pinky Fedelicio
      - Assistant Professor IV at
        University of Caloocan City
      - Went to bagong silang high
        school (BSHS)
      - Authoring educational materials
        in the Philippines, particularly in
        the field of mathematics.
      - Credited as the author of
        learning modules for General
        Mathematics and currently
        teaching College Algebra.
    </pre>
  </div>
</body>

</html>

```

```

<html>
<style>
body {background-color: black;}
</style>

<body>
</body>
</html>

<html>
<style>
body {background-color: gray;}
</style>
<body>
</body>
</html>

<html>
<style>
body {background-color: blue;}
</style>
<body>
</body>
</html>

<html>
<head>
<style>
a{
    /* text-decoration:
none; */
    color: black;
    font-size: 2rem;
}
a:hover{
    color: rgb(228, 217,
217);
}
body{
    background-color: gray;
    text-align: center;
}
#acon{
    display: flex;
    flex-direction: column;
    justify-content: center;
}
</style>
</head>
<body>
<div id="acon">
    <a href="pink.html"
target="c2">pink</a><br>
    <a href="purple.html"
target="c2">purple</a><br>
    <a href="black.html"
target="c2">black</a><br>
    <a href="gray.html"
target="c2">gray</a><br>
    <a href="blue.html"
target="c2">blue</a><br>
    <a href="green.html"
target="c2">green</a><br>
    <a href="red.html"
target="c2">red</a><br>
</div>
</body>
</html>

```

```

</body>
</html>

```

```

<frameset cols="50%, 50%">
    <frame name="f"
src="gray.html">
    <frame name="g"
src="purple.html">
</frameset>
</frameset>

```

```

<!-- </main> -->
<!-- </body> -->
</html>

```

```

<html>
<style>
body {background-color: pink;}
</style>
<body>
</body>
</html>

```

```

<html>
<style>
body {background-color: green;}
</style>
<body>
</body>
</html>

```

```

<html>
<style>
body {background-color: pink;}
</style>
<body>
</body>
</html>

```

```

<html>
<style>
body {background-color: purple;}
</style>
<body>
</body>
</html>

```

```

<html>
<style>
body {background-color: red;}
</style>
<body>
</body>
</html>

```

```

<frameset cols="20%, *"
border="0">
    <frameset cols="100%">
        <frame name="a"
src="red.html">
    </frameset>

```

```

<frameset rows="33%, 33%,
33%">
    <frame name="b"
src="blue.html">
    <frameset cols="33%,
33%, 33%">
        <frame name="c"
src="black.html">
        <frame name="d"
src="green.html">
        <frame name="e"
src="pink.html">
    </frameset>

```

**Aldrin James A. Alciso
BSCS 1A
CC 107**

TASK #7

```
<html>
<style>
body {background-color: black;}
</style>

<body>
</body>
</html>

<html>
<style>
body {background-color: blue;}
</style>

<body>
</body>
</html>

<!DOCTYPE html>
<html lang="en">
<head>
    <meta charset="UTF-8">
    <meta name="viewport"
content="width=device-width,
initial-scale=1.0">
    <title>Color links </title>
    <link rel="icon"
type="image/gif"
href="assets/icons/こすりあう-楽しい.
gif">
    <style>
        a{
            /* text-decoration:
none; */
            color: black;
            font-size: 2rem;
        }
        a:hover{
            color: rgb(228, 217,
217);
        }
        body{
            background-color:
tomato;
            text-align: center;
        }
        #acon{
            display: flex;
            flex-direction: column;
            justify-content: center;
        }
    @font-face{
        src:
url/assets/fonts/ShadowsIntoLigh
t-Regular.ttf);
        font-family: pixelfy-sans;
    }

```

```
        h5{
            text-align: center;
            font-family: pixelfy-sans;
        }

        </style>
    </head>
    <body>
        <div id="acon">
            <a href="pink.html"
target="c2"><h5>pink</h5></a><br>
            <a href="purple.html"
target="c2"><h5>purple</h5></a><br>
            <a href="black.html"
target="c2"><h5>black</h5></a><br>
            <a href="gray.html"
target="c2"><h5>gray</h5></a><br>
            <a href="blue.html"
target="c2"><h5>blue</h5></a><br>
            <a href="green.html"
target="c2"><h5>green</h5></a><br>
            <a href="red.html"
target="c2"><h5>red</h5></a><br>
        </div>
    </body>
</html>

<html>
<style>
body {background-color: gray;}
</style>
<body>
</body>
</html>

<html>
<style>
body {background-color: green;}
</style>
<body>
</body>
</html>

<!DOCTYPE html>
<html lang="en">
<head>
    <meta charset="UTF-8">
    <meta name="viewport"
content="width=device-width,
initial-scale=1.0">
    <title>TASK 7</title>
    <link rel="icon"
type="image/gif"
href="assets/icons/こすりあう-楽しい.
gif">
    <!-- <body> -->
<frameset rows="10%, 60%,
30%">
    <frame name="a"
src="header.html">
    <frameset cols="20%, 80%">
        <frame name="c1"
src="color-links.html">
        <frame name="c2">
    </frameset>
    <frame name="c"
src="my-details.html">
</frameset>
    <!-- </body> -->
</html>

<!DOCTYPE html>
<html lang="en">
<head>
    <meta charset="UTF-8">

```

```

<meta name="viewport"
content="width=device-width,
initial-scale=1.0">
<title> MY DETAILS </title>
<link rel="icon"
type="image/gif"
href="assets/icons/こすりあう-楽しい.
gif">
<style>
  marquee{
    font-size: 3rem;
    font-family:
    pixelfy-sans;
    text-align: justify;
  }
  @font-face{
    src:
    url(assets/fonts/PixelifySans-Vari
    ableFont_wght.ttf);
    font-family: pixelfy-sans;
  }

</style>
</head>
<body bgcolor="tomato">
  <marquee
  direction="right">Name: Aldrin
  James A. Alciso</marquee>
  <marquee
  direction="left">Course / Sec:
  BSCS-1A</marquee>
  <marquee
  direction="right">Subject: Web
  Systems and
  Technologies</marquee>
</body>

</html>

<html>
<style>
  body {background-color: pink;}
</style>

<body>

</body>

</html>

<html>
<style>
  body {background-color: purple;}
</style>

<body>

</body>

</html>

<html>
<body>
  Aldrin James A. Alciso
  BSCS 1A
  CC 107
</body>

```

TASK #8

```
<!DOCTYPE html>
<html lang="en">
<head>
    <meta charset="UTF-8">
    <meta name="viewport"
    content="width=device-width,
initial-scale=1.0">
    <title>Portfolio - Aldrin James
A. Alciso</title>
    <link rel="icon"
type="image/png"
href="assets/icons/mocha.png">
    <link rel="stylesheet"
href="style.css">
</head>

<body>

    <div class="main-container">
        <!-- Left Sidebar - Profile -->
        <aside class="pfp-bar">
            <div class="pfp-pic">
                
            </div>
            <div class="pfp-contents">
                <h1
class="name">ALDRIN JAMES A.
ALCISO</h1>
                <p
class="tagline">aspiring software
engineer</p>
                <hr class="divider">
                <div
class="contact-info">
                    <div
class="info-item">
                        
                    <div
class="info-text">
                        <span
class="label">EMAIL</span>
                        <span
class="value">aldrinjames2@exam
ple.com</span>
                    </div>
                </div>
                <div
class="info-item">
                    
                    <div
class="info-text">
                <span
class="label">PHONE</span>
                <span
class="value">09692118669</spa
n>
                    </div>
                </div>
            <div
class="info-item">
                
                <div
class="info-text">
                    <span
class="label">BIRTHDAY</span>
                    <span
class="value">June 5,
2007</span>
                </div>
            <div
class="info-item">
                
                <div
class="info-text">
                    <span
class="label">LOCATION</span>
                    <span
class="value">Bagumbong, North
Caloocan</span>
                </div>
            <div
class="social-links">
                <a
href="https://www.facebook.com/
aldrin.alciso.2024" title="more of
me" target="_blank"
class="social-icon">
                    
                </a>
                <a
href="https://github.com/frtzhah
n" title="more of me"
target="_blank"
class="social-icon">
                    
                </a>
            </div>
        </aside>
    </div>
    <!-- Right Content Area -->
    <main class="content-bar">
        <!-- Navigation -->
        <nav class="navbar">
            <a href="#about"
class="nav-link
active">Resume</a>
        </nav>
        <!-- Content Section -->
        <section
class="content-section">
            <h2
class="section-title">About
Me</h2>
            <p class="intro-text">
                I'm a BSCS student
from University of Caloocan city
and as of now I'm currently
re-learning web development
                once
again, Java programming, C
programming, and Linux
Operating Systems. As of now i
have no idea yet what
                specific
field im aiming for since A.I is
getting closer to writing code
without the middleman lol
            </p>
            <!-- What I'm Doing
Section -->
            <h3
class="subsection-title">What I'm
Doing As of Now</h3>
            <div class="skill-grid">
                <div
class="skill-card">
                    <div
class="skill-icon">
                        
                    </div>
                    <div
class="skill-content">
                        <h4
class="skill-title">Web Design
(frontend)</h4>
                        <p
class="skill-desc">Still learning
more things about frontend since
I'm not really good at
designing.</p>
                    </div>
                </div>
            <div
class="skill-card">
        
```

```
<div>
class="skill-icon">

</div>
<div
class="skill-content">
<h4
class="skill-title">Learning
Linux</h4>
<p
class="skill-desc">As of now i'm
currently using CachyOS and Kali
Linux looking forward to use more
linux distro in the future
especially arch linux</p>
</div>
</div>

<div
class="skill-card">
<div
class="skill-icon">

</div>
<div
class="skill-content">
<h4
class="skill-title">Exploring
IDEs</h4>
<p
class="skill-desc">I've tried a
couple of IDEs especially the CLI
based once like vi, vim, nano, and
neovim. As well as Visual Studio
Code from microslop & IntelliJ
from JetBrains</p>
</div>
</div>

<div
class="skill-card">
<div
class="skill-icon">

</div>
<div
class="skill-content">
<h4
class="skill-title">Exploring &
Learning Programming
Languages</h4>
<p
class="skill-desc">I still have a lot
to learn in terms of this but right
now i'm much more leaning into
mastering the fundamentals since
manually writing code is going to
be obselete soon.</p>
</div>
</div>
</div>
<div
class="skill-card">
<div
class="skill-icon">

</div>
<div
class="skill-content">
<h4
class="skill-title">Exploring &
Learning Arduino Boards</h4>
<p class="skill-desc">I like
modifying and breaking things so i
decided to explore the world of
IOT.</p>
</div>
</div>

<div
class="skill-card">
<div
class="skill-icon">

</div>
<div
class="skill-content">
<h4
class="skill-title">Honing both of
my Hard & Soft skills</h4>
<p class="skill-desc">Tech isn't all
about coding and stuff I'am also
going to socialize as well as
improving my technical
skills.</p>
</div>
</div>

<div
class="skill-card">
<div
class="skill-icon">

<!-- Current tech stack -->
<!-- <h3
class="subsection-title">My
current Development Environment
(My Lab)</h3> -->
<!-- <a
href="https://archlinux.org"></a> -->
<!-- <a
href="https://cachyos.org/"></a> -->
<!-- <a
href="https://www.microsoft.com/"></a> -->
<!-- <a
href="https://www.android.com/"></a> -->
<!-- <a
href="https://www.kali.org/"></a> -->
<!-- <a
href="https://kde.org"></a> -->
<!-- <a
href="https://www.gnome.org"></a> -->
<!-- <a
href="https://swaywm.org"></a> -->
<!-- <a
href="https://i3wm.org/"></a> -->
<!-- <a
href="https://github.com/glzr-io/glazewm"></a> -->
<!-- <a
href="https://code.visualstudio.com/"></a> -->
<!-- <a
href="https://www.vim.org/"></a> -->
```

```
src="https://img.shields.io/badge/Editor-Vim-019733?style=flat-square&logo=vim&logoColor=white" alt="Vim">></a> -->
<!-- <a href="https://www.jetbrains.com/idea/"></a> -->
<!-- <a href="https://neovim.io/"></a> -->
<!-- <a href="https://www.arduino.cc/en/software"></a> -->
<!-- <a href="https://obsidian.md/"></a> -->
<!-->
<!--  -->
<!--  -->
<!--  -->
<!--  -->
<!--  -->
<!--  -->
<!-- > -->
<!--  -->

</section>

</main>

</div>

</body>

</html>

@font-face {  
 src:  
 url(assets/fonts/FiraCode-SemiBold.ttf);  
 font-family: fira-code-bold;  
}  
  
@font-face {  
 src:  
 url(assets/fonts/FiraCode-Medium.ttf);  
 font-family: fira-code-medium;  
}  
  
@font-face {  
 src:  
 url(assets/fonts/Poppins-Thin.ttf);  
 font-family: poppins-thin;  
}  
  
@font-face {  
 src:  
 url(assets/fonts/Poppins-SemiBold.ttf);  
 font-family: poppins-bold;  
}  
  
/\* CSS reset \*/  
\* {  
 margin: 0;  
 padding: 0;  
 box-sizing: border-box;  
}  
  
/\* background animation \*/  
@keyframes flow {  
 0% {  
 background-position: 0%;  
 }  
 50% {  
 background-position: 100%;  
 }  
 100% {  
 background-position: 0%;  
 }  
}

}

/\* body \*/  
body {  
 background: linear-gradient(-45deg, #235347, #163832, #8EB69B, #235347);  
 background-size: 400% 400%;  
 animation: flow 15s ease infinite;  
 font-family: fira-code-medium, sans-serif;  
 min-height: 100vh;  
 padding: 20px;  
}

/\* main container \*/  
.main-container {  
 display: flex;  
 gap: 30px;  
 max-width: 1400px;  
 margin: 0 auto;  
 align-items: flex-start;  
}

/\* profile side bar \*/  
.pfp-bar {  
 background-color: #0B2B26;  
 box-shadow: 3px 5px 15px rgba(0, 0, 0, 0.3);  
 border-radius: 30px;  
 padding: 30px;  
 width: 100%;  
 max-width: 350px;  
 min-width: 280px;  
 position: sticky;  
 top: 20px;  
 transition: all 0.3s ease;  
}

.pfp-pic {  
 width: 150px;  
 height: 150px;  
 margin: 0 auto 25px;  
 border-radius: 25px;  
 background-color: #235347;  
 overflow: hidden;  
 display: flex;  
 align-items: center;  
 justify-content: center;  
}

.pfp-pic img {  
 width: 100%;  
 height: 100%;  
 object-fit: cover;  
}

.pfp-contents {  
 text-align: center;  
 color: #DAF1DE;  
}

.name {

```
font-family: 'poppins-bold',
sans-serif;
font-size: 20px;
letter-spacing: 1px;
margin-bottom: 10px;
line-height: 1.3;
}

.tagline {
 font-family: 'fira-code-medium',
monospace;
 font-size: 13px;
 color: #8EB69B;
 margin-bottom: 20px;
}

.divider {
 width: 90%;
 height: 1px;
 background-color: rgba(218,
241, 222, 0.2);
 border: none;
 margin: 25px auto;
}

/* contact info */
.contact-info {
 text-align: left;
 padding: 0 10px;
}

.info-item {
 display: flex;
 align-items: flex-start;
 gap: 15px;
 margin-bottom: 20px;
 padding: 10px;
 border-radius: 10px;
 transition: background-color
0.3s ease;
}

.info-item:hover {
 background-color: rgba(35, 83,
71, 0.3);
}

.icon {
 width: 35px;
 height: 35px;
 border-radius: 8px;
 background-color: #163832;
 padding: 7px;
 flex-shrink: 0;
}

.info-text {
 display: flex;
 flex-direction: column;
 gap: 3px;
}

.label {
 font-family: poppins-bold,
monospace;
 font-size: 10px;
 color: #8EB69B;
 text-transform: uppercase;
 letter-spacing: 1px;
}

.value {
 font-family: fira-code-medium,
sans-serif;
 font-size: 13px;
 color: #DAF1DE;
 word-break: break-word;
}

/* my socials */
.social-links {
 display: flex;
 justify-content: center;
 gap: 15px;
 margin-top: 25px;
}

.social-icon {
 width: 40px;
 height: 40px;
 border-radius: 10px;
 background-color: #163832;
 display: flex;
 align-items: center;
 justify-content: center;
 transition: all 0.3s ease;
}

.social-icon:hover {
 background-color: #235347;
 transform: translateY(-3px);
}

.social-icon img {
 width: 20px;
 height: 20px;
}

/* content area */
.content-bar {
 background-color: #0B2B26;
 box-shadow: 3px 5px 15px
rgba(0, 0, 0, 0.3);
 border-radius: 30px;
 flex: 1;
 min-height: 600px;
 overflow: hidden;
}

/* Navigation */
.navbar {
 display: flex;
 gap: 5px;
 padding: 30px 30px 0 30px;
 flex-wrap: wrap;
}

.nav-link {
 padding: 12px 25px;
 border-radius: 15px;
 font-family: 'poppins-bold',
sans-serif;
 font-size: 14px;
 color: #8EB69B;
 text-decoration: none;
 transition: all 0.3s ease;
 text-transform: capitalize;
}

.nav-link:hover {
 background-color: rgba(35, 83,
71, 0.3);
 color: #DAF1DE;
}

.nav-link.active {
 background-color: #235347;
 color: #DAF1DE;
}

/* Content Section */
.content-section {
 padding: 40px;
 color: #DAF1DE;
}

.section-title {
 font-family: 'poppins-bold',
sans-serif;
 font-size: 32px;
 color: #DAF1DE;
 margin-bottom: 30px;
 position: relative;
 padding-bottom: 15px;
}

.section-title::after {
 content: " ";
 position: absolute;
 bottom: 0;
 left: 0;
 width: 60px;
 height: 3px;
 background-color: #8EB69B;
}

.intro-text {
 font-family: fira-code-medium,
sans-serif;
 font-size: 15px;
 line-height: 1.8;
 color: #b3cdb8;
 margin-bottom: 20px;
}

.subsection-title {
 font-family: 'poppins-bold',
sans-serif;
 font-size: 24px;
 color: #DAF1DE;
 margin: 40px 0 25px;
}

/* skills section */
```

```
.skill-grid {
 display: grid;
 grid-template-columns:
 repeat(auto-fit, minmax(280px, 1fr));
 gap: 25px;
 margin-bottom: 40px;
}

.skill-card {
 background-color: rgba(35, 83, 71, 0.2);
 border-radius: 20px;
 padding: 25px;
 display: flex;
 gap: 20px;
 transition: all 0.3s ease;
 border: 1px solid transparent;
}

.skill-card:hover {
 background-color: rgba(35, 83, 71, 0.4);
 border-color: rgba(142, 182, 155, 0.3);
 transform: translateY(-5px);
}

.skill-icon {
 width: 50px;
 height: 50px;
 flex-shrink: 0;
}

.skill-icon img {
 width: 100%;
 height: 100%;
 object-fit: contain;
}

.skill-content {
 flex: 1;
}

.skill-title {
 font-family: poppins-bold, sans-serif;
 font-size: 18px;
 color: #DAF1DE;
 margin-bottom: 10px;
}

.skill-desc {
 font-family: fira-code-medium, sans-serif;
 font-size: 14px;
 color: #b3cdb8;
 line-height: 1.6;
}

/* responsive design styles */

/* Tablets and smaller desktops */
/* Small mobile devices */

@media (max-width: 1024px) {
 .main-container {
 gap: 20px;
 }

 .pfp-bar {
 max-width: 300px;
 min-width: 250px;
 }

 .content-section {
 padding: 30px;
 }

 .section-title {
 font-size: 28px;
 }
}

/* Mobile devices and tablets */
@media (max-width: 768px) {
 body {
 padding: 15px;
 }

 .main-container {
 flex-direction: column;
 gap: 20px;
 }

 .pfp-bar {
 max-width: 100%;
 min-width: 100%;
 position: static;
 padding: 25px;
 }

 .pfp-pic {
 width: 120px;
 height: 120px;
 }

 .name {
 font-size: 18px;
 }

 .tagline {
 font-size: 12px;
 }

 .content-bar {
 width: 100%;
 }

 .navbar {
 padding: 20px 20px 0 20px;
 gap: 8px;
 }

 .nav-link {
 padding: 10px 15px;
 font-size: 13px;
 }

 .content-section {
 padding: 25px 20px;
 }

 .section-title {
 font-size: 24px;
 }

 .subsection-title {
 font-size: 20px;
 }

 .skill-grid {
 grid-template-columns: 1fr;
 gap: 20px;
 }
}

/* Small mobile devices */
@media (max-width: 480px) {
 body {
 padding: 10px;
 }

 .pfp-bar {
 padding: 20px;
 border-radius: 20px;
 }

 .pfp-pic {
 width: 100px;
 height: 100px;
 }

 .name {
 font-size: 16px;
 }

 .info-item {
 padding: 8px;
 margin-bottom: 15px;
 }

 .icon {
 width: 30px;
 height: 30px;
 padding: 6px;
 }

 .value {
 font-size: 12px;
 }

 .content-bar {
 border-radius: 20px;
 }

 .navbar {
 padding: 15px;
 justify-content: center;
 }

 .nav-link {
 padding: 8px 12px;
 font-size: 12px;
 }
}
```

```
}

.content-section {
 padding: 20px 15px;
}

.section-title {
 font-size: 22px;
}

.intro-text {
 font-size: 14px;
}

.skill-card {
 flex-direction: column;
 padding: 20px;
 text-align: center;
}

.skill-icon {
 margin: 0 auto;
}

}

/* Ultra-wide screens */
@media (min-width: 1600px) {
 .main-container {
 max-width: 1600px;
 }

 .skill-grid {
 grid-template-columns:
 repeat(2, 1fr);
 }
}
```

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BSCS 1A  
CC 107**

**TASK #9**

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

```

<head>
 <meta charset="UTF-8">
 <meta name="viewport"
content="width=device-width,
initial-scale=1.0">
 <title>Google landing page task
9</title>
 <link rel="stylesheet"
href="style.css">
 <link rel="icon"
type="image/png"
href="assets/icons/google-icon.pn
g">
</head>
<body>

 <!-- header navigation -->
 <header>
 <nav>
 Gmail
 Images
 <button class="apps-btn">

 </button>
 <button
class="profile-btn">

 </button>
 </nav>
 </header>

 <!-- main content area -->
 <main>
 <!-- google logo -->

 <!-- search box -->
 <div class="search-box">
 <button class="add-btn">

 </button>
 <input type="text"
placeholder="">
 <button class="voice-btn">

 </button>
 <button class="lens-btn">

 </button>
 <button class="ai-btn">

```

AI Mode

Google Search
I'm Feeling Lucky

Google offered in:
[Filipino](#)
[Cebuano](#)

language links
Philippines

About
Advertising
Business
How Search works
Privacy
Terms
Settings

location
links
left
right
reset
body
apps button
profile button
profile button
body

```
height: 100%;
border-radius: 50%;
}

/* main content */
main {
flex: 1;
display: flex;
flex-direction: column;
align-items: center;
justify-content: center;
padding: 20px;
margin-top: -60px;
}

/* google logo */
.logo {
margin-bottom: 30px;
}

.logo img {
height: 92px;
}

/* search box container */
.search-box {
width: 100%;
max-width: 684px;
height: 48px;
background-color: #5f6368;
border-radius: 24px;
display: flex;
align-items: center;
padding: 0 8px 0 14px;
}

.search-box:hover {
box-shadow: 0 1px 6px rgba(0,
0, 0, 0.2);
}

/* add button */
.add-btn {
background: none;
border: none;
cursor: pointer;
padding: 8px;
border-radius: 50%;
margin-right: 8px;
}

.add-btn:hover {
background-color: rgba(232,
234, 237, 0.08);
}

.add-btn img {
width: 24px;
height: 24px;
}

/* search input */
input {
flex: 1;
border: none;
outline: none;
font-size: 16px;
color: #e8eaed;
background: transparent;
}

/* voice button */
.voice-btn,
.lens-btn {
background: none;
border: none;
cursor: pointer;
padding: 8px;
border-radius: 50%;
}

.voice-btn:hover,
.lens-btn:hover {
background-color: rgba(232,
234, 237, 0.08);
}

.voice-btn img,
.lens-btn img {
width: 24px;
height: 24px;
}

/* ai mode button */
.ai-btn {
background-color: #5f6368;
border: 1px solid darkgrey;
border-radius: 16px;
color: white;
font-size: 13px;
font-weight: 500;
padding: 6px 12px;
cursor: pointer;
display: flex;
align-items: center;
gap: 6px;
margin-left: 4px;
height: auto;
}

.ai-btn:hover {
background-color: #3c4043;
}

.ai-btn img {
width: 16px;
height: 16px;
}

/* search buttons */
.buttons {
display: flex;
gap: 14px;
margin-top: 30px;
}

.buttons button {
background-color: #303134;
border: 1px solid #303134;
border-radius: 10px;
color: #e8eaed;
font-size: 14px;
padding: 8px 14px;
cursor: pointer;
}

.buttons button:hover {
background-color: #3c4043;
border-color: #5f6368;
}

/* language links */
.languages {
font-size: 13px;
color: #e8eaed;
margin-top: 50px;
text-align: center;
}

.languages a {
color: #8ab4f8;
text-decoration: none;
padding: 0 5px;
}

.languages a:hover {
text-decoration: underline;
}

/* footer */
footer {
background-color: #171717;
margin-top: 114px;
}

/* location */
.location {
border-bottom: 1px solid
#3c4043;
padding: 15px 30px;
font-size: 15px;
color: #9aa0a6;
}

/* footer links */
.links {
display: flex;
justify-content: space-between;
padding: 15px 20px;
gap: 20px;
}

.left,
.right {
display: flex;
gap: 27px;
}

footer a {
color: #9aa0a6;
text-decoration: none;
font-size: 14px;
}

footer a:hover {
```

```

text-decoration: underline;
}

/* mobile */
@media (max-width: 768px) {
 main {
 margin-top: -40px;
 }

 .logo img {
 height: 74px;
 }

 .search-box {
 max-width: 100%;
 padding: 0 15px;
 }

 .buttons {
 flex-wrap: wrap;
 justify-content: center;
 }

 .links {
 flex-direction: column;
 align-items: flex-start;
 }

 .left,
 .right {
 gap: 15px;
 }
}

/* small mobile */
@media (max-width: 480px) {
 header {
 padding: 4px;
 height: 56px;
 }

 nav {
 gap: 8px;
 padding-right: 4px;
 }

 nav a {
 font-size: 12px;
 padding: 6px 8px;
 }

 nav button {
 width: 36px;
 height: 36px;
 }

 .profile-btn {
 width: 28px;
 height: 28px;
 }

 main {
 margin-top: -30px;
 padding: 15px;
 }

 .logo img {
 height: 56px;
 }

 .search-box {
 height: 44px;
 padding: 0 6px 0 12px;
 }

 .add-btn {
 padding: 6px;
 margin-right: 4px;
 }

 .add-btn img {
 width: 20px;
 height: 20px;
 }

 input {
 font-size: 14px;
 }

 .voice-btn img,
 .lens-btn img {
 width: 20px;
 height: 20px;
 }

 .ai-btn {
 padding: 5px 10px;
 font-size: 12px;
 gap: 4px;
 }

 .ai-btn img {
 width: 14px;
 height: 14px;
 }

 .buttons {
 margin-top: 18px;
 gap: 10px;
 }

 .buttons button {
 font-size: 13px;
 padding: 9px 14px;
 flex: 1;
 }

 .languages {
 font-size: 12px;
 margin-top: 24px;
 padding: 0 10px;
 }

 .location {
 padding: 12px 20px;
 font-size: 14px;
 }

 .links {
 padding: 8px 12px;
 }

 footer a {
 font-size: 13px;
 }
}

```

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BSCS 1A  
CC 107**

**PRACTICAL TEST MIDTERMS**

<!DOCTYPE html>

```
<html lang="en">
<head>
 <meta charset="UTF-8">
 <meta name="viewport" content="width=device-width, initial-scale=1.0">
 <title>Midterm practical test</title>
 <link rel="icon" type="image/gif" href="assets/pages/icons/fd3e9f135821419.621bd18e2e698.gif">
 <link rel="stylesheet" href="assets/pages/styles/style.css">
</head>
<frameset rows="10%, 90%" border="0" frameborder="0" framespacing="0">
 <frame name="head" src="assets/pages/header.html" frameborder="0">
 <frameset cols="20%, 80%" border="0" frameborder="0" framespacing="0">
 <frame name="column-1" src="assets/pages/frameset-links.html" frameborder="0">
 <frame name="column-2" src="assets/pages/blank.html" frameborder="0">
 </frameset>
</frameset>

</html>

/* dishes styling */
/* fonts */
@font-face {
 src: url(fonts/PixelfySans-VariableFont_wght.ttf);
 font-family: pixelfy-sans;
}

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

/* body */
body {
 font-family: Arial, sans-serif;
 background-color: #202124;
 color: #e8eaed;
 line-height: 1.6;
}

/* header with image */
header {
 background-color: #303134;
 text-align: center;
 padding: 0;
 border-bottom: 2px solid #3c4043;
}

.header-image {
 width: 100%;
 height: 400px;
 overflow: hidden;
 background-color: #171717;
}

.header-image img {
 width: 100%;
 height: 100%;
 object-fit: cover;
}

header h1 {
 font-family: pixelfy-sans;
 font-size: 48px;
 color: #ffffff;
 padding: 30px 20px 10px 20px;
}

header p {
 font-size: 18px;
 color: #ffffff;
 padding: 0 20px 30px 20px;
 font-family: pixelfy-sans;
}

/* recipe meta info */
.recipe-meta {
 display: flex;
 justify-content: center;
 gap: 20px;
 padding: 20px;
 background-color: #171717;
 flex-wrap: wrap;
}

.recipe-meta span {
 background-color: #303134;
 padding: 10px 20px;
 border-radius: 20px;
 font-size: 14px;
 color: #ffffff;
 font-family: pixelfy-sans;
 border: 1px solid #3c4043;
}

/* main content */
main {
 max-width: 900px;
 margin: 40px auto;
 padding: 0 20px;
}

/* sections */
section {
 background-color: #303134;
 border-radius: 16px;
 padding: 30px;
 margin-bottom: 30px;
 border: 1px solid #3c4043;
 box-shadow: 0 4px 15px rgba(0, 0, 0, 0.4);
}

/* section headers */
section h2 {
 font-family: pixelfy-sans;
 font-size: 32px;
 color: #ffffff;
 margin-bottom: 20px;
 border-bottom: 2px solid #3c4043;
 padding-bottom: 15px;
}

section h3 {
 font-size: 24px;
 color: #8ab4f8;
 margin-bottom: 15px;
}

/* ingredients list */
.ingredients ul {
 list-style: none;
 padding-left: 0;
}

.ingredients li {
 padding: 12px 0;
 border-bottom: 1px solid #3c4043;
 color: #e8eaed;
 font-size: 16px;
}

.ingredients li:last-child {
 border-bottom: none;
}

.ingredients li:before {
 content: "✓ ";
 color: #FFEA00;
 font-weight: bold;
 margin-right: 10px;
}

/* instructions list */
.instructions ol {
 padding-left: 25px;
 counter-reset: step;
}

.instructions li {
 padding: 15px 0;
 color: #e8eaed;
 font-size: 16px;
 line-height: 1.8;
 border-bottom: 1px solid #3c4043;
}

.instructions li:last-child {
 border-bottom: none;
}
```

```

/* tips section */
.tips {
 background-color: #3c4043;
 border-left: 4px solid #FFEA00;
}

.tips p {
 color: #ffffff;
 line-height: 1.8;
 font-size: 16px;
}

.tips h3{
 color: #FFEA00;
 font-family: pixelfy-sans;
}

/* bottom navigation */
.bottom-nav {
 display: flex;
 justify-content: center;
 gap: 20px;
 padding: 40px 20px;
 flex-wrap: wrap;
}

.bottom-nav a {
 background-color: #303134;
 color: #ffffff;
 text-decoration: none;
 font-size: 16px;
 font-weight: 500;
 padding: 15px 30px;
 border-radius: 8px;
 font-family: pixelfy-sans;
 border: 1px solid #3c4043;
 transition: all 0.3s;
}

.bottom-nav a:hover {
 background-color: #3c4043;
 transform: translateY(-2px);
 box-shadow: 0 4px 12px rgba(0, 0, 0, 0.3);
}

/* main page styling */
@font-face {
 src:
 url(fonts/PixelfySans-VariableFont_wght.ttf);
 font-family: pixelfy-sans;
}

body {
 background-color: #202124;
 margin: 0;
 padding: 20px 0;
 display: flex;
 flex-direction: column;
 align-items: center;
 min-height: 100vh;
}

.widget-column {
 display: flex;
 flex-direction: column;
 gap: 25px;
 width: 90%;
 max-width: 400px;
}

.image-box {
 background-color: #303134;
 border-radius: 16px;
 padding: 12px;
 text-align: center;
 border: 1px solid #3c4043;
 box-shadow: 0 4px 15px rgba(0,0,0,0.4);
 transition: transform 0.2s ease;
}

.image-box img {
 width: 100%;
 height: auto;
 border-radius: 10px;
 display: block;
}

.label {
 font-family: pixelfy-sans;
 margin-top: 12px;
 font-size: 15px;
 color: #9aa0a6;
 font-weight: 500;
 letter-spacing: 0.5px;
}

<!DOCTYPE html>
<html lang="en">
<head>
 <meta charset="UTF-8">
 <meta name="viewport" content="width=device-width, initial-scale=1.0">
 <title>Gỏi cuốn Recipe</title>
 <link rel="stylesheet" href="styles/dishes.css">
</head>
<body>

 <!-- header with image -->
 <header>
 <div class="header-image">

 </div>
 <h1>Gỏi cuốn</h1>
 <p>Fresh Vietnamese spring rolls with shrimp and herbs</p>
 </header>

 <!-- recipe info -->
 <div class="recipe-meta">
 Prep: 30 min
 Cook: 10 min
 </div>

 Servings: 4-6
</div>

 <!-- main content -->
 <main>

 <!-- ingredients -->
 <section class="ingredients">
 <h2>Ingredients</h2>

 12 rice paper wrappers
 12 large shrimp, cooked and halved
 4 oz rice vermicelli noodles
 1 cup lettuce leaves
 1 cup fresh mint leaves
 1 cup fresh cilantro
 1 cup Thai basil leaves
 1 cucumber, julienned
 2 carrots, julienned
 1/4 cup hoisin sauce
 2 tbsp peanut butter
 1 tbsp soy sauce
 1/4 cup crushed peanuts
 2 cloves garlic, minced

 </section>

 <!-- instructions -->
 <section class="instructions">
 <h2>Instructions</h2>

 Cook rice noodles according to package directions, drain and set aside
 Boil shrimp for 3-4 minutes until pink, cool and cut in half lengthwise
 Prepare all vegetables and herbs, arrange on platter
 Fill large bowl with warm water
 Dip one rice paper in water for 3 seconds until soft
 Place on clean surface, let rest for 30 seconds
 Layer lettuce, noodles, shrimp, herbs,

 </section>
 </main>

```

cucumber, and carrots in center</li>

- <li>Fold bottom edge over filling, fold in sides</li>
- <li>Roll tightly away from you to seal</li>
- <li>Make peanut sauce by mixing hoisin, peanut butter, soy sauce, and garlic</li>
- <li>Add water to thin if needed</li>
- <li>Serve rolls immediately with peanut sauce and crushed peanuts</li>

</ol>

</section>

<!-- tips -->

<section class="tips">

### Cooking Tips

<p>Don't oversoak rice paper or it will tear. Work with one wrapper at a time. Place shrimp on top so it shows through wrapper. Keep finished rolls covered with damp towel. Best eaten fresh, don't refrigerate as rice paper hardens.</p>

</section>

</main>

<!-- navigation -->

<nav class="bottom-nav">

- <a href="vietnam.html">Back to Menu</a>

</nav>

</body>

</html>

<!DOCTYPE html>

<html lang="en">

<head>

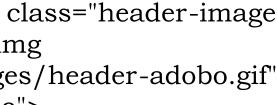
- <meta charset="UTF-8">
- <meta name="viewport" content="width=device-width, initial-scale=1.0">
- <title>Adobo Recipe</title>
- <link rel="stylesheet" href="styles/dishes.css">

</head>

<body>

<!-- header with image -->

<header>



The classic Filipino dish with savory soy and vinegar sauce</p>

</header>

</body>

</html>

</header>

<!-- recipe info -->

<div class="recipe-meta">

- <span>Prep: 15 min</span>
- <span>Cook: 45 min</span>
- <span>Servings: 4-6</span>

</div>

<!-- main content -->

<main>

<!-- ingredients -->

<section class="ingredients">

## Ingredients

- <li>2 lbs chicken or pork, cut into pieces</li>
- <li>1/2 cup soy sauce</li>
- <li>1/4 cup white vinegar</li>
- <li>1 head garlic, crushed</li>
- <li>1 tsp black peppercorns</li>
- <li>3 bay leaves</li>
- <li>1 cup water</li>
- <li>2 tbsp cooking oil</li>
- <li>1 tbsp sugar (optional)</li>
- <li>Salt to taste</li>

</ul>

</section>

<!-- instructions -->

<section class="instructions">

## Instructions

- <li>Marinate chicken or pork in soy sauce, vinegar, garlic, and peppercorns for at least 30 minutes</li>
- <li>Heat oil in a large pot over medium heat</li>
- <li>Remove meat from marinade and brown on all sides</li>
- <li>Pour in the marinade and add bay leaves</li>
- <li>Add water and bring to a boil</li>
- <li>Reduce heat and simmer covered for 30-40 minutes until meat is tender</li>
- <li>Remove lid and simmer for another 10 minutes to thicken sauce</li>
- <li>Adjust seasoning with salt and sugar if needed</li>
- <li>Serve hot with steamed rice</li>

</ol>

</section>

<!-- tips -->

<section class="tips">

### Cooking Tips

<p>For best flavor, marinate overnight in the refrigerator. You can use chicken, pork, or a combination of both. Add hard boiled eggs during the last 5 minutes of cooking for extra protein. The longer you simmer, the more tender and flavorful the meat becomes.</p>

</section>

</main>

<!-- navigation -->

<nav class="bottom-nav">

- <a href="philippines.html">Back to Menu</a>

</nav>

</body>

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<!DOCTYPE html>

<html lang="en">

<head>

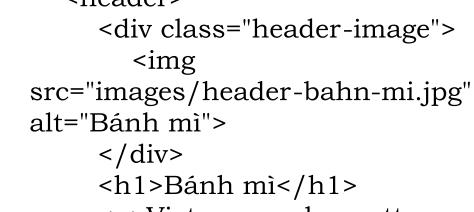
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- <title>Bánh mì Recipe</title>
- <link rel="stylesheet" href="styles/dishes.css">

</head>

<body>

<!-- header with image -->

<header>



Bánh mì</h1>

<p>Vietnamese baguette sandwich with savory fillings</p>

</header>

<!-- recipe info -->

<div class="recipe-meta">

- <span>Prep: 25 min</span>
- <span>Cook: 15 min</span>
- <span>Servings: 4</span>

</div>

<!-- main content -->

<main>

<!-- ingredients -->

<section class="ingredients">

```
<h2>Ingredients</h2>

 4 Vietnamese baguettes or French bread
 1 lb pork shoulder or chicken, sliced
 3 tbsp soy sauce
 2 tbsp fish sauce
 2 tbsp honey
 3 cloves garlic, minced
 1 tbsp lemongrass, minced
 1/4 cup mayonnaise
 2 tbsp butter
 1 cucumber, julienned
 1 carrot, pickled
 1 daikon radish, pickled
 Fresh cilantro
 Jalapeño slices
 Pâté (optional)

</section>

<!-- instructions -->
<section class="instructions">
 <h2>Instructions</h2>

 Marinate pork with soy sauce, fish sauce, honey, garlic, and lemongrass for 1 hour
 Quick pickle carrots and daikon with vinegar, sugar, and salt for 30 minutes
 Heat pan over medium high heat
 Cook marinated pork until caramelized and cooked through
 Slice baguettes lengthwise, leaving one side attached
 Toast bread lightly until crispy
 Spread butter and mayonnaise inside bread
 Add pâté if using
 Layer cooked pork, pickled vegetables, cucumber, cilantro, and jalapeño
 Close sandwich and press lightly
 Cut in half and serve immediately

</section>

<!-- tips -->
<section class="tips">
 <h3>Cooking Tips</h3>
 <p>Use authentic Vietnamese baguette for best results, it's lighter and crispier. Toast bread right before assembling to keep it crunchy. Don't overfill or sandwich becomes messy. Make pickled vegetables day ahead for better flavor. Add soy sauce or Maggi for extra umami.</p>
</section>

</main>

<!-- navigation -->
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 Back to Menu
</nav>

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<!DOCTYPE html>
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</head>
<body>

<!-- header with image -->
<header>
 <div class="header-image">

 </div>
 <h1>Bún chả</h1>
</header>

<p>Grilled pork with rice noodles and dipping sauce</p>
</header>

<!-- recipe info -->
<div class="recipe-meta">
 Prep: 30 min
 Cook: 20 min
 Servings: 4
</div>

<!-- main content -->
<main>

<!-- ingredients -->
<section class="ingredients">
 <h2>Ingredients</h2>

 1 lb ground pork
 1 lb pork belly, sliced
 3 cloves garlic, minced
 2 shallots, minced
 3 tbsp fish sauce
 2 tbsp sugar
 1 tsp black pepper
 1 lb rice vermicelli noodles
 1/2 cup rice vinegar
 1/4 cup lime juice
 2 carrots, julienned
 1 cucumber, sliced
 Fresh herbs (mint, cilantro, lettuce)
 Crushed peanuts for garnish

</section>

<!-- instructions -->
<section class="instructions">
 <h2>Instructions</h2>

 Mix ground pork with half the garlic, shallots, 2 tbsp fish sauce, 1 tbsp sugar, and pepper
 Form into small patties and refrigerate for 30 minutes
 Marinate pork belly slices with same mixture
 Make dipping sauce with vinegar, lime juice, remaining fish sauce, sugar, and water

</section>
```

```

Add garlic, shallots, carrots, and cucumber to sauce
 Heat grill or grill pan to medium high
 Grill pork patties for 4-5 minutes per side
 Grill pork belly slices until charred and cooked through
 Cook rice noodles according to package directions
 Divide noodles into bowls
 Add grilled pork, fresh herbs, and pour dipping sauce over
 Sprinkle with crushed peanuts and serve

 </section>

<section class="tips">
 <h3>Cooking Tips</h3>
 <p>Charcoal grill gives best smoky flavor. Don't overcook pork patties to keep them juicy. Let meat marinate for at least 1 hour for better flavor. Adjust dipping sauce sweetness and sourness to taste. Serve with lots of fresh herbs.</p>
</section>

</main>

<nav class="bottom-nav">
 Back to Menu
</nav>

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<!DOCTYPE html>
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 <h5>Japan</h5>

 <h5>Vietnam</h5>

 <h5></h5>Tha iland

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 <body>
 <!-- header with image -->
 <header>
 <div class="header-image">

 </div>
 <h1>Green Curry</h1>
 <p>Spicy Thai curry with coconut milk and fresh herbs</p>
 </header>
 <!-- recipe info -->
 <div class="recipe-meta">
 Prep: 15 min
 Cook: 25 min
 Servings: 4
 </div>
 <!-- main content -->
 <main>
 <!-- ingredients -->
 <section class="ingredients">
 <h2>Ingredients</h2>

 1.5 lbs chicken breast or thigh, sliced
 3 tbsp green curry paste
 2 cans (14 oz) coconut milk
 1 cup Thai eggplant, quartered
 1 cup bamboo shoots
 1 red bell pepper, sliced
 4 kaffir lime leaves, torn
 1 cup Thai basil leaves
 3 tbsp fish sauce
 2 tbsp palm sugar or brown sugar
 2-3 Thai green chilies, sliced
 1 tbsp vegetable oil
 1/2 cup chicken stock
 Fresh cilantro for garnish

 </section>
 <!-- instructions -->
 <section class="instructions">
 <h2>Instructions</h2>

 Heat oil in wok or large pot over medium heat

```

```

Add green curry
paste and fry for 2 minutes until
aromatic
 Add thick coconut
cream from top of can, stir for 3
minutes
 Add chicken and
cook until no longer pink
 Pour in remaining
coconut milk and chicken
stock
 Add eggplant,
bamboo shoots, and bell
pepper
 Bring to boil then
reduce heat and simmer for 15
minutes
 Add fish sauce,
palm sugar, and kaffir lime
leaves
 Stir in Thai chilies
for extra heat
 Add Thai basil
leaves and turn off heat
 Let sit for 5 minutes
for flavors to blend
 Garnish with
cilantro and serve with jasmine
rice

 </section>

<!-- tips -->
<section class="tips">
 <h3>Cooking Tips</h3>
 <p>Use homemade curry
paste for best flavor. Fry paste in
coconut cream not oil for
authentic taste. Thai basil is
essential, don't substitute with
regular basil. Add pea eggplants if
available. Control spice level by
adjusting curry paste amount.
Tear kaffir lime leaves to release
aroma.</p>
</section>

</main>

<!-- navigation -->
<nav class="bottom-nav">
 Back to
 Menu
</nav>

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 <div class="image-box">

 <div
 class="label">OKONOMIYAKI</div>
 </div>

 <div class="image-box">

 <div
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 </div>

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 <div
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 href="styles/dishes.css">
</head>
<body>

 <!-- header with image -->
 <header>
 <div class="header-image">

 </div>
 <h1>Lechon</h1>
 <p>Roasted whole pig with
crispy golden skin</p>
 </header>

 <!-- recipe info -->
 <div class="recipe-meta">
 Prep: 2 hours
 Cook: 4-5
hours
 </div>
</body>
</html>

```

<span>Servings:  
15-20</span>

</div>

<!-- main content -->

<main>

<!-- ingredients -->

<section class="ingredients">

<h2>Ingredients</h2>

<ul>

<li>1 whole pig (20-25 lbs) or pork belly (5 lbs)</li>

<li>1 cup soy sauce</li>

<li>1/2 cup vinegar</li>

<li>2 heads garlic, minced</li>

<li>1/4 cup salt</li>

<li>2 tbsp black pepper</li>

<li>1/4 cup brown sugar</li>

<li>6 stalks lemongrass</li>

<li>10 bay leaves</li>

<li>1 bunch green onions</li>

<li>1/4 cup vegetable oil</li>

</ul>

</section>

<!-- instructions -->

<section class="instructions">

<h2>Instructions</h2>

<ol>

<li>Mix soy sauce, vinegar, garlic, salt, pepper, and sugar to make marinade</li>

<li>Rub marinade all over the pork inside and out</li>

<li>Stuff cavity with lemongrass, bay leaves, and green onions</li>

<li>Let marinate for at least 2 hours or overnight</li>

<li>Preheat oven to 350 degrees F or prepare charcoal grill</li>

<li>Place pork on a roasting rack</li>

<li>Roast for 4-5 hours, basting with oil every 30 minutes</li>

<li>Increase heat to 400 degrees F for last 30 minutes for crispy skin</li>

<li>Let rest for 15 minutes before carving</li>

<li>Serve with lechon sauce or liver sauce</li>

</ol>

</section>

<!-- tips -->

<section class="tips">

<h3>Cooking Tips</h3>

<p>For crispy skin, make sure pork is completely dry before roasting. Score the skin lightly to help render fat. If using a whole pig, traditional method uses charcoal roasting on a spit for 4-5 hours. Basting regularly ensures moist meat and crispy skin.</p>

</section>

</main>

<!-- navigation -->

<nav class="bottom-nav">

<a href="philippines.html">Back to Menu</a>

</nav>

</body>

</html>

<!DOCTYPE html>

<html lang="en">

<head>

<meta charset="UTF-8">

<meta name="viewport" content="width=device-width, initial-scale=1.0">

<title>Massaman Curry Recipe</title>

<link rel="stylesheet" href="styles/dishes.css">

</head>

<body>

<!-- header with image -->

<header>

<div class="header-image">



</div>

<h1>Massaman Curry</h1>

<p>Rich and mild Thai curry with peanuts and potatoes</p>

</header>

<!-- recipe info -->

<div class="recipe-meta">

<span>Prep: 20 min</span>

<span>Cook: 45 min</span>

<span>Servings: 4-6</span>

</div>

<!-- main content -->

<main>

<!-- ingredients -->

<section class="ingredients">

<h2>Ingredients</h2>

<ul>

<li>2 lbs chicken thighs or beef chuck, cubed</li>

<li>3 tbsp massaman curry paste</li>

<li>2 cans (14 oz) coconut milk</li>

<li>3 medium potatoes, cubed</li>

<li>1 large onion, cut into chunks</li>

<li>1/2 cup roasted peanuts</li>

<li>3 tbsp fish sauce</li>

<li>3 tbsp palm sugar or brown sugar</li>

<li>2 tbsp tamarind paste</li>

<li>3 bay leaves</li>

<li>1 cinnamon stick</li>

<li>3 cardamom pods</li>

<li>2 cups water</li>

<li>2 tbsp vegetable oil</li>

<li>Fresh cilantro for garnish</li>

</ul>

</section>

<!-- instructions -->

<section class="instructions">

<h2>Instructions</h2>

<ol>

<li>Heat oil in large pot over medium heat</li>

<li>Add curry paste and fry for 2 minutes until fragrant</li>

<li>Add thick coconut cream from top of can, stir for 3 minutes</li>

<li>Add chicken or beef, cook until no longer pink</li>

<li>Pour in remaining coconut milk and water</li>

<li>Add potatoes, onion, bay leaves, cinnamon, and cardamom</li>

<li>Bring to boil then reduce heat and simmer for 30 minutes</li>

<li>Add fish sauce, palm sugar, and tamarind paste</li>

<li>Stir in roasted peanuts</li>

<li>Simmer for 10 more minutes until potatoes are tender</li>

- Adjust seasoning with more fish sauce or sugar if needed
- Garnish with cilantro and serve with jasmine rice

</ol>  
 </section>

<!-- tips -->  
 <section class="tips">  
 <h3>Cooking Tips</h3>  
 <p>Use thick coconut cream for richer curry. Toast peanuts for better flavor. Add more curry paste for spicier version. Palm sugar gives authentic sweetness. Let curry rest for 30 minutes before serving for flavors to develop. Tastes even better the next day.</p>

</section>

</main>

<!-- navigation -->  
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 <a href="thailand.html">Back to Menu</a>

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<!DOCTYPE html>  
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 <title>Okonomiyaki Recipe</title>  
 <link rel="stylesheet" href="styles/dishes.css">

</head>  
 <body>

<!-- header with image -->  
 <header>  
 <div class="header-image">  
 
 </div>  
 <h1>Okonomiyaki</h1>  
 <p>Japanese savory pancake with cabbage and toppings</p>

</header>

<!-- recipe info -->  
 <div class="recipe-meta">  
 <span>Prep: 15 min</span>  
 <span>Cook: 20 min</span>

<span>Servings: 4</span>  
 </div>

<!-- main content -->  
 <main>

<!-- ingredients -->  
 <section class="ingredients">  
 <h2>Ingredients</h2>  
 <ul>  
 <li>2 cups all purpose flour</li>  
 <li>2 cups dashi stock or water</li>  
 <li>4 eggs</li>  
 <li>4 cups cabbage, shredded</li>  
 <li>1/2 lb pork belly, thinly sliced</li>  
 <li>4 green onions, chopped</li>  
 <li>1/2 cup tempura scraps (tenkasu)</li>  
 <li>1/4 cup pickled red ginger</li>  
 <li>Okonomiyaki sauce</li>  
 <li>Japanese mayonnaise</li>  
 <li>Bonito flakes</li>  
 <li>Aonori seaweed powder</li>  
 <li>Vegetable oil for cooking</li>  
 </ul>

</section>

<!-- instructions -->  
 <section class="instructions">  
 <h2>Instructions</h2>  
 <ol>  
 <li>Mix flour and dashi in large bowl until smooth</li>  
 <li>Add eggs and whisk until combined</li>  
 <li>Fold in cabbage, green onions, and tempura scraps</li>  
 <li>Heat oil in large pan over medium heat</li>  
 <li>Pour one quarter of batter into pan, shape into circle</li>  
 <li>Place pork belly slices on top</li>  
 <li>Cook for 5 minutes until bottom is golden</li>  
 <li>Flip carefully and cook other side for 5 minutes</li>  
 <li>Transfer to plate, pork side up</li>  
 <li>Drizzle with okonomiyaki sauce and mayonnaise</li>

<li>Sprinkle with bonito flakes and aonori</li>  
 <li>Top with pickled ginger and serve hot</li>

</ol>  
 </section>

<!-- tips -->  
 <section class="tips">  
 <h3>Cooking Tips</h3>  
 <p>Don't overmix the batter, lumps are okay. Press down gently while cooking for even thickness. You can add shrimp, squid, or cheese for variation. Make sauce with worcestershire sauce, ketchup, and sugar if okonomiyaki sauce unavailable.</p>

</section>

</main>

<!-- navigation -->  
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</body>  
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</head>  
 <body>

<!-- header with image -->  
 <header>  
 <div class="header-image">  
 
 </div>  
 <h1>Pad Thai</h1>  
 <p>Classic Thai stir fried noodles with tamarind sauce</p>

</header>

<!-- recipe info -->  
 <div class="recipe-meta">  
 <span>Prep: 20 min</span>  
 <span>Cook: 15 min</span>  
 <span>Servings: 4</span>

</div>

<!-- main content -->

```

<main>

 <!-- ingredients -->
 <section class="ingredients">
 <h2>Ingredients</h2>

 8 oz dried rice
 noodles (pad thai noodles)
 8 oz shrimp, peeled
 and deveined
 2 eggs, beaten
 3 cloves garlic,
 minced
 2 shallots,
 sliced
 1 cup bean
 sprouts
 3 green onions, cut
 into 1 inch pieces
 1/4 cup roasted
 peanuts, crushed
 3 tbsp tamarind
 paste
 3 tbsp fish
 sauce
 2 tbsp palm sugar
 or brown sugar
 2 tbsp vegetable
 oil
 1 lime, cut into
 wedges
 Dried chili
 flakes
 Fresh cilantro for
 garnish

 </section>

 <!-- instructions -->
 <section
 class="instructions">
 <h2>Instructions</h2>

 Soak rice noodles in
 warm water for 30 minutes until
 soft, drain
 Mix tamarind paste,
 fish sauce, and palm sugar for
 sauce
 Heat wok or large
 pan over high heat
 Add oil and fry
 garlic and shallots until
 fragrant
 Add shrimp and
 cook until pink
 Push shrimp to
 side, add beaten eggs to
 center
 Scramble eggs then
 mix with shrimp
 Add drained noodles
 and sauce, toss quickly

 </section>

 <!-- instructions -->
 <section
 class="instructions">
 <h2>Instructions</h2>

 Stir fry for 3-4
 minutes until noodles absorb
 sauce
 Add half the bean
 sprouts and green onions,
 toss
 Transfer to serving
 plate
 Top with remaining
 bean sprouts, peanuts, cilantro,
 lime, and chili flakes

 </section>

 <!-- tips -->
 <section class="tips">
 <h3>Cooking Tips</h3>
 <p>Don't oversoak noodles
 or they become mushy. Cook over
 very high heat for authentic
 smoky flavor. Work quickly once
 noodles are added. Substitute
 chicken or tofu for shrimp. Add
 more sugar for sweeter pad thai.
 Squeeze fresh lime juice before
 eating for best taste.</p>
 </section>

</main>

 <!-- navigation -->
 <nav class="bottom-nav">
 Back to
 Menu
 </nav>

</body>
</html>

<!DOCTYPE html>
<html lang="en">
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 <link rel="stylesheet"
 href="styles/dishes.css">
</head>
<body>

 <!-- header with image -->
 <header>
 <div class="header-image">

 </div>
 <h1>Phở</h1>
 <p>Traditional Vietnamese
 beef noodle soup with aromatic
 broth</p>
 </header>

 <!-- recipe info -->
 <div class="recipe-meta">
 Prep: 30 min
 Cook: 4-6
 hours
 Servings: 6-8
 </div>

 <div class="image-box">

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 <div class="image-box">

 </div>
 <div
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 <div class="image-box">

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 href="styles/style.css">
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<body>

 <!-- header with image -->
 <header>
 <div class="header-image">

 </div>
 <h1>Phở</h1>
 <p>Traditional Vietnamese
 beef noodle soup with aromatic
 broth</p>
 </header>

 <!-- recipe info -->
 <div class="recipe-meta">
 Prep: 30 min
 Cook: 4-6
 hours
 Servings: 6-8
 </div>

```

<!-- main content -->

<main>

<!-- ingredients -->

<section class="ingredients">

<h2>Ingredients</h2>

<ul>

<li>3 lbs beef bones</li>

<li>2 lbs beef brisket</li>

<li>1 lb beef sirloin, thinly sliced</li>

<li>2 large onions, halved</li>

<li>4 inch piece ginger, halved lengthwise</li>

<li>5 star anise</li>

<li>3 cinnamon sticks</li>

<li>6 cloves</li>

<li>2 tbsp coriander seeds</li>

<li>1/4 cup fish sauce</li>

<li>2 tbsp sugar</li>

<li>1 lb fresh rice noodles (bánh phở)</li>

<li>Fresh herbs (Thai basil, cilantro, mint)</li>

<li>Bean sprouts</li>

<li>Lime wedges</li>

<li>Jalapeño or chili slices</li>

<li>Hoisin sauce and sriracha for serving</li>

</ul>

</section>

<!-- instructions -->

<section class="instructions">

<h2>Instructions</h2>

<ol>

<li>Boil beef bones for 5 minutes, drain and rinse to remove impurities</li>

<li>Char onions and ginger over open flame until blackened</li>

<li>Toast star anise, cinnamon, cloves, and coriander in dry pan until fragrant</li>

<li>Place bones in large pot with 6 quarts water, bring to boil</li>

<li>Add brisket, charred onions and ginger, toasted spices</li>

<li>Reduce heat and simmer for 3-4 hours, skimming foam regularly</li>

<li>Remove brisket after 2 hours, let cool and slice thinly</li>

<li>Strain broth through fine mesh, discard solids</li>

<li>Season broth with fish sauce and sugar to taste</li>

<li>Cook rice noodles according to package directions</li>

<li>Divide noodles into bowls, top with sliced brisket and raw beef</li>

<li>Pour hot broth over to cook raw beef</li>

<li>Serve with herbs, bean sprouts, lime, jalapeño, and sauces</li>

</ol>

</section>

<!-- tips -->

<section class="tips">

<h3>Cooking Tips</h3>

<p>Longer simmering makes richer broth, 6-8 hours is ideal. Parboiling bones removes impurities for clear broth. Charring onions and ginger adds depth of flavor. Keep broth at gentle simmer, not rolling boil. Slice beef paper thin and partially freeze for easier slicing. Fresh rice noodles are best, but dried work too.</p>

</section>

</main>

<!-- navigation -->

<nav class="bottom-nav">

<a href="vietnam.html">Back to Menu</a>

</nav>

</body>

</html>

<!DOCTYPE html>

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<head>

<meta charset="UTF-8">

<meta name="viewport" content="width=device-width, initial-scale=1.0">

<title>Ramen Recipe</title>

<link rel="stylesheet" href="styles/dishes.css">

</head>

<body>

<!-- header with image -->

<header>

<div class="header-image">



</div>

<h1>Ramen</h1>

<p>Japanese noodle soup with rich savory broth</p>

</header>

<!-- recipe info -->

<div class="recipe-meta">

<span>Prep: 30 min</span>

<span>Cook: 2 hours</span>

<span>Servings: 4</span>

</div>

<!-- main content -->

<main>

<!-- ingredients -->

<section class="ingredients">

<h2>Ingredients</h2>

<ul>

<li>4 packs fresh ramen noodles</li>

<li>2 lbs pork bones</li>

<li>1 lb pork belly, sliced</li>

<li>8 cups chicken broth</li>

<li>4 cloves garlic, minced</li>

<li>2 inches ginger, sliced</li>

<li>1/4 cup soy sauce</li>

<li>2 tbsp miso paste</li>

<li>4 soft boiled eggs</li>

<li>2 cups bean sprouts</li>

<li>4 sheets nori seaweed</li>

<li>2 green onions, sliced</li>

<li>1 tbsp sesame oil</li>

<li>Salt to taste</li>

</ul>

</section>

<!-- instructions -->

<section class="instructions">

<h2>Instructions</h2>

<ol>

<li>Place pork bones in large pot with water and boil for 10 minutes, drain and rinse</li>

<li>Add bones back to pot with chicken broth, garlic, and ginger</li>

<li>Simmer on low heat for 2 hours to make rich broth</li>

<li>Strain broth and discard solids</li>

<li>Add soy sauce, miso paste, and sesame oil to broth</li>

<li>Pan fry pork belly slices until golden brown</li>

<li>Boil eggs for 6 minutes, then place in ice water and peel</li>

<li>Cook ramen noodles according to package directions</li>

<li>Divide noodles into bowls and pour hot broth over</li>

<li>Top with pork belly, egg, bean sprouts, nori, and green onions</li>

<li>Serve immediately while hot</li>

</ol>

<!-- tips -->

<section class="tips">

<h3>Cooking Tips</h3>

<p>For authentic tonkotsu broth, simmer bones for 8-12 hours for maximum flavor. Marinate soft boiled eggs in soy sauce overnight for ramen eggs. Add corn, butter, or chili oil for extra toppings. Don't overcook noodles, they should be firm.</p>

</main>

<!-- navigation -->

<nav class="bottom-nav">

<a href="japan.html">Back to Menu</a>

</body>

</html>

<!DOCTYPE html>

<html lang="en">

<head>

<meta charset="UTF-8">

<meta name="viewport" content="width=device-width, initial-scale=1.0">

<title>Sinigang Recipe</title>

<link rel="stylesheet" href="styles/dishes.css">

<header>

<div class="header-image">



</div>

<h1>Sinigang</h1>

<p>Tangy and savory Filipino tamarind soup</p>

</header>

<!-- recipe info -->

<div class="recipe-meta">

<span>Prep: 15 min</span>

<span>Cook: 30 min</span>

<span>Servings: 4-6</span>

</div>

<!-- main content -->

<main>

<!-- ingredients -->

<section class="ingredients">

<h2>Ingredients</h2>

<ul>

<li>1 lb pork belly or shrimp</li>

<li>1 medium onion, quartered</li>

<li>2 medium tomatoes, quartered</li>

<li>1 pack sinigang mix or 10-12 pieces tamarind</li>

<li>1 bunch kangkong (water spinach)</li>

<li>1 medium radish, sliced</li>

<li>2 long green peppers</li>

<li>1 eggplant, sliced</li>

<li>10 pieces string beans, cut into 2 inch pieces</li>

<li>6 cups water</li>

<li>Fish sauce to taste</li>

</ul>

</section>

<!-- instructions -->

<section class="instructions">

<h2>Instructions</h2>

<ol>

<li>In a large pot, bring water to a boil</li>

<li>Add pork, onion, and tomatoes</li>

<li>Simmer for 20 minutes until pork is tender</li>

<li>Add radish and eggplant, cook for 5 minutes</li>

<li>Add sinigang mix and stir well</li>

<li>Add string beans and peppers, cook for 3 minutes</li>

<li>Add kangkong and cook for 1 minute</li>

<li>Season with fish sauce to taste</li>

<li>Turn off heat and let stand for 2 minutes</li>

<li>Serve hot with steamed rice</li>

</ol>

</section>

<!-- tips -->

<section class="tips">

<h3>Cooking Tips</h3>

<p>Don't overcook

vegetables to keep them crunchy. You can substitute pork with fish, shrimp, or beef. For authentic sour taste, use fresh tamarind instead of sinigang mix. Add vegetables in order of cooking time, hardest vegetables first.</p>

</section>

</main>

<!-- navigation -->

<nav class="bottom-nav">

<a

href="philippines.html">Back to Menu</a>

</nav>

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</html>

<!DOCTYPE html>

<html lang="en">

<head>

<meta charset="UTF-8">

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<title>Sisig Recipe</title>

<link rel="stylesheet"

href="styles/dishes.css">

</head>

<body>

<!-- header with image -->

<header>

<div class="header-image">



</div>

<h1>Sisig</h1>

<p>Sizzling crispy pork with onions and spices</p>

</header>

<!-- recipe info -->

```

<div class="recipe-meta">
 Prep: 30 min
 Cook: 45 min
 Servings: 4-6
</div>

<main>

 <!-- ingredients -->
 <section class="ingredients">
 <h2>Ingredients</h2>

 1 lb pork face or
 pork belly
 1/2 lb chicken
 liver
 3 tbsp soy
 sauce
 3 tbsp vinegar
 1 large onion,
 chopped
 3-4 pieces green
 chili peppers, chopped
 3 tbsp
 mayonnaise
 1 egg
 2 tbsp butter
 Salt and pepper to
 taste
 Calamansi or lemon
 for serving

 </section>

 <!-- instructions -->
 <section
 class="instructions">
 <h2>Instructions</h2>

 Boil pork in water
 with salt for 30 minutes until
 tender
 Grill or broil pork
 until skin is crispy
 Chop pork into
 small pieces
 Boil chicken liver for
 5 minutes, then chop finely
 In a pan, melt
 butter over medium heat
 Sauté onions until
 translucent
 Add chopped pork
 and liver, cook for 5 minutes
 Add soy sauce and
 vinegar, mix well
 Add chili peppers
 and mayonnaise, stir to
 combine
 Transfer to a
 sizzling plate, top with raw
 egg
 Serve immediately
 with calamansi and rice

 </section>

 <!-- tips -->
 <section class="tips">
 <h3>Cooking Tips</h3>
 <p>For crispy sisig, make
 sure to grill pork until very crispy.
 Traditionally served on a hot
 sizzling plate which cooks the egg.
 Add more chili for extra spice.
 Best enjoyed with beer. The raw
 egg on top gets cooked by the hot
 sizzling plate.</p>
 </section>

</main>

 <!-- navigation -->
 <nav class="bottom-nav">
 Back to
 Menu
 </nav>

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<!DOCTYPE html>
<html lang="en">
<head>
 <meta charset="UTF-8">
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 initial-scale=1.0">
 <title>Som Tam Thai
 Recipe</title>
 <link rel="stylesheet"
 href="styles/dishes.css">
</head>
<body>

 <!-- header with image -->
 <header>
 <div class="header-image">

 </div>
 <h1>Som Tam Thai</h1>
 <p>Spicy green papaya salad
 with peanuts and lime</p>
 </header>

 <!-- recipe info -->
 <div class="recipe-meta">
 Prep: 20 min
 Cook: 0 min
 Servings: 4
 </div>

 <!-- main content -->
 <main>

 <!-- ingredients -->
 <section class="ingredients">
 <h2>Ingredients</h2>

 1 medium green
 papaya, shredded
 2 cloves garlic
 3-4 Thai bird
 chilies
 2 tbsp dried
 shrimp
 1/4 cup roasted
 peanuts
 10 cherry tomatoes,
 halved
 1/2 cup long beans,
 cut into 1 inch pieces
 3 tbsp fish
 sauce
 2 tbsp lime
 juice
 2 tbsp palm sugar
 or brown sugar
 1 tbsp tamarind
 paste
 Cabbage leaves for
 serving
 Sticky rice on the
 side

 </section>

 <!-- instructions -->
 <section
 class="instructions">
 <h2>Instructions</h2>

 Peel green papaya
 and shred into thin strips with
 grater
 Soak shredded
 papaya in cold water for 10
 minutes, drain well
 In mortar and
 pestle, pound garlic and chilies
 into paste
 Add palm sugar and
 pound until dissolved
 Add dried shrimp
 and peanuts, pound lightly to
 break up
 Add long beans and
 tomatoes, pound gently to
 bruise
 Add shredded
 papaya and mix by pounding
 lightly
 Add fish sauce, lime
 juice, and tamarind paste
 Mix everything
 together by tossing with spoon
 and pestle
 Taste and adjust
 seasoning with more fish sauce,
 lime, or sugar

 </section>
 </main>

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<li>Transfer to serving plate lined with cabbage leaves</li>
   
 <li>Serve immediately with sticky rice</li>
   
 </ol>
 </section>
   
 <!-- tips -->
 <section class="tips">
 <h3>Cooking Tips</h3>
 <p>Use unripe green papaya, not ripe orange one. Mortar and pestle is traditional but can use bowl and wooden spoon. Adjust chili amount for spice preference. Balance sweet, sour, salty, and spicy flavors. Add small dried crabs for authentic version. Best eaten fresh, don't refrigerate.</p>
 </section>
 </main>
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 <a href="thailand.html">Back to Menu</a>
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 <!DOCTYPE html>
 <html lang="en">
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 <title>Sushi Recipe</title>
 <link rel="stylesheet" href="styles/dishes.css">
 </head>
 <body>
 <!-- header with image -->
 <header>
 <div class="header-image">
 
 </div>
 <h1>Sushi</h1>
 <p>Traditional Japanese vinegared rice with fresh fish</p>
 </header>
 <!-- recipe info -->
 <div class="recipe-meta">
 <span>Prep: 45 min</span>
 <span>Cook: 30 min</span>
 <span>Servings: 4-6</span>
 </div>
 <div>
 </div>
 <!-- main content -->
 <main>
 <!-- ingredients -->
 <section class="ingredients">
 <h2>Ingredients</h2>
 <ul>
 <li>3 cups sushi rice</li>
 <li>3 1/2 cups water</li>
 <li>1/3 cup rice vinegar</li>
 <li>3 tbsp sugar</li>
 <li>1 tsp salt</li>
 <li>8 oz sashimi grade salmon</li>
 <li>8 oz sashimi grade tuna</li>
 <li>4 oz imitation crab sticks</li>
 <li>1 cucumber, julienned</li>
 <li>1 avocado, sliced</li>
 <li>4 sheets nori seaweed</li>
 <li>Soy sauce for serving</li>
 <li>Wasabi paste</li>
 <li>Pickled ginger</li>
 </ul>
 </section>
 <!-- instructions -->
 <section class="instructions">
 <h2>Instructions</h2>
 <ol>
 <li>Rinse sushi rice until water runs clear</li>
 <li>Cook rice with water in rice cooker or pot</li>
 <li>Mix vinegar, sugar, and salt until dissolved</li>
 <li>Transfer cooked rice to large bowl</li>
 <li>Pour vinegar mixture over rice and fold gently</li>
 <li>Fan rice while mixing to cool it down</li>
 <li>Cover with damp towel until ready to use</li>
 <li>Slice fish into thin strips</li>
 <li>Place nori on bamboo mat, shiny side down</li>
 <li>Spread rice evenly on nori, leave 1 inch at top</li>
 <li>Add fish, cucumber, and avocado in a line</li>
 </ol>
 </section>
 </main>
 <!-- tips -->
 <section class="tips">
 <h3>Cooking Tips</h3>
 <p>Use only sashimi grade fish for raw sushi. Keep hands wet to prevent rice from sticking. Sharp knife is essential for clean cuts. Make inside out rolls by flipping nori after spreading rice. Store unused rice covered with damp towel.</p>
 </section>
 </div>
 <!-- navigation -->
 <nav class="bottom-nav">
 <a href="japan.html">Back to Menu</a>
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 <!DOCTYPE html>
 <html lang="en">
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 <meta charset="UTF-8">
 <meta name="viewport" content="width=device-width, initial-scale=1.0">
 <title>Tempura Recipe</title>
 <link rel="stylesheet" href="styles/dishes.css">
 </head>
 <body>
 <!-- header with image -->
 <header>
 <div class="header-image">
 
 </div>
 <h1>Tempura</h1>
 <p>Light and crispy Japanese deep fried seafood and vegetables</p>
 </header>
 <!-- recipe info -->
 <div class="recipe-meta">
 <span>Prep: 20 min</span>
 <span>Cook: 15 min</span>
 <span>Servings: 4</span>
 </div>
 </body>
 </html>

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</div>

<main>

 <section class="ingredients">
 <h2>Ingredients</h2>

 1 lb large shrimp, peeled and deveined
 1 sweet potato, sliced thin
 1 zucchini, sliced
 8 shiitake mushrooms
 1 bunch broccoli florets
 1 cup all purpose flour
 1 cup ice cold water
 1 egg yolk
 4 cups vegetable oil for frying
 1/2 cup dashi stock
 2 tbsp soy sauce
 2 tbsp mirin
 1 tbsp grated daikon radish
 1 tsp grated ginger

 </section>

 <section class="instructions">
 <h2>Instructions</h2>

 Make dipping sauce by mixing dashi, soy sauce, and mirin
 Heat to boil then cool, add daikon and ginger
 Heat oil in deep pot to 350 degrees F
 Mix egg yolk with ice cold water
 Add flour and mix lightly with chopsticks, batter should be lumpy
 Pat vegetables and shrimp completely dry
 Dip shrimp in batter, let excess drip off
 Carefully place in hot oil, fry for 2-3 minutes
 Remove when light golden and drain on paper towels

 </section>

 Repeat with vegetables, cooking similar sized items together
 Serve immediately while hot and crispy
 Dip in sauce before eating

</section>

 <section class="tips">
 <h3>Cooking Tips</h3>
 <p>Keep batter ice cold for crispy coating, add ice cubes if needed. Don't overmix batter, lumps are essential. Fry in small batches to maintain oil temperature. Score shrimp on belly side to prevent curling. Best served immediately after frying.</p>
 </section>
</main>

 <nav class="bottom-nav">
 Back to Menu
 </nav>
</body>
</html>

<!DOCTYPE html>
<html lang="en">
<head>
 <meta charset="UTF-8">
 <meta name="viewport" content="width=device-width, initial-scale=1.0">
 <title>Vietnam foods</title>
 <link rel="stylesheet" href="styles/style.css">
</head>
<body>

 <div class="widget-column">

 <div class="image-box">

 <div class="label">Massanman Curry</div>

 <div class="image-box">

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<div class="image-box">

 <div
 class="label">Bánh mì</div>
 </div>

 <div class="image-box">

 <div
 class="label">Phở</div>
 </div>

 </div>

</body>
</html>
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