

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></i>
    <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

</pre>

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

    
    <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</th></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</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 progreams 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>
```

```
<h1> DATAWARE</h1>
    <ul>
      <li> it is most likely a
place where data around the
world is stored and processed by
different companies that owns the
many data warehouse </li>
    </ul>
  <tr>
    <td></td>
    <td></td>
    <td></td>
    <td></td>
    <td></td>
  </tr>
</table>

  <table>
    <h1>
PEOPLEWARE</h1>
    <ul>
      <li> These are the
people who created, engineered,
protected, developed, and
consumed the product of the
technology specifically in the field
of computer technology </li>
    </ul>

    <!-- <tr> <th
colspan="3"><h2>Peopleware</h2>
></th></tr> -->
    <tr>
      <td></td>
      <td></td>
      <td></td>
      <td></td>
```

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

</div>

</body>
</html>
```

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: pixelify-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: pixelify-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: pixelify-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
:&rparr;</span></td>
      <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> <td></td> <td></td>
<td rowspan="20">
<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>
rowspan="10" id="wsat"> <a
href="jerwin.html">WSAT<br>
<span class="room">Room
301</span><br><br><span
class="prof">CABRAL, JERWIN
N.</span></a></td></tr>
<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>
rowspan="10" id="comprog"><a
href="rhicky.html">COMPROG
2<br> <span class="room">Room
301/302/303</span> <br>
<br><span class="prof">RABY,
MARK RHICKY</span>
</a></td></tr>
<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 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

```

```

- 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 univeristy of caloocan city

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

</html>

<html>

<style>

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;
}

@font-face{

```

```
src:
url(assets/fonts/PixelifySans-Vari
ableFont_wght.ttf);
font-family: pixelify-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">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: pixelify-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: pixelify-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">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: pixelify-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: pixelify-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">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: 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">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>

```

Aldrin James A. Alciso
BSCS 1A
CC 107

TASK #6

<pre><html> <style> body {background-color: black;} </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"> pink
 purple
 black
 gray
 blue
 green
 red
</pre>	<pre></div> </body> </html> <html> <style> body {background-color: gray;} </style> <body> </body> </html> <html> <style> body {background-color: green;} </style> <body> </body> </html> <html> <style> body {background-color: purple;} </style> <body> </body> </html> <html> <head> <!DOCTYPE html> <html lang="en"> <head> <meta charset="UTF-8"> <meta name="viewport" content="width=device-width, initial-scale=1.0"> <title>TASK 6 </title> <link rel="icon" type="image/gif" href="assets/icons/こすりあう-楽しい. gif" /> </head> <!-- <body> --> <!-- <main> --> <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></pre>	<pre><frameset cols="50%, 50%"> <frame name="f" src="gray.html"> <frame name="g" src="purple.html"> </frameset> <!-- </main> --> <!-- </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></pre>
<div>Aldrin James A. Alciso BSCS 1A CC 107 TASK #7</div>		

```

<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><b
r>
  </div>
</body>
</html>

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

<body>

</body>

</html>

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

<body>

</body>

</html>

```

```

  <meta name="viewport"
content="width=device-width,
initial-scale=1.0">
  <title>HEADER </title>
  <link rel="icon"
type="image/gif"
href="assets/icons/こすりあう-楽しい.
gif">
</head>
<style>

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

h1{
  text-align: center;
  font-family: pixelfy-sans;
}

</style>
<body bgcolor="tomato">
  <h1>Color web page</h1>
</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">
</head>
<!-- <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>
body {background-color: red;}
</style>

<body>

</body>

</html>
```

```
</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>
```

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>

```

    <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>

```


```
<div
class="info-item">
    
```

class="info-text">

```


        <span
class="label">PHONE</span>
        <span
class="value">09692118669</span>
    </div>
</div>

```



BIRTHDAY

June 5, 2007



LOCATION

Bagumbong, North Caloocan

```
<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>

```
<!-- 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>
    <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">
```

Learning Linux

As of now i'm currently using CachyOS and Kali Linux looking forward to use more linux distro in the future especially arch linux

Exploring IDEs

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

Exploring & Learning Programming Languages

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.

Exploring & Learning Arduino Boards

I like modifying and breaking things so i decided to explore the world of IOT.

Honing both of my Hard & Soft skills

Tech isn't all about coding and stuff I'am also going to socialize as well as improving my technical skills.

My current Development Environment (My Lab)

<https://archlinux.org/>

<https://cachyos.org/>

<https://www.microsoft.com/>

<https://www.android.com/>

<https://www.kali.org/>

<https://kde.org/>

<https://www.gnome.org/>

<https://swaywm.org/>

<https://i3wm.org/>

<https://github.com/glzr-io/glazewm>

<https://code.visualstudio.com/>

<https://www.vim.org/>


```

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%;
  }
  50% {
    background-position: 100%
50%;
  }
  100% {
    background-position: 0%
50%;
  }
}

```

```

}

/* 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 */
@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>
      <a href="#">Gmail</a>
      <a href="#">Images</a>
      <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">
        
        <span>AI Mode</span>
      </button>
    </div>

    <!-- search buttons -->
    <div class="buttons">
      <button>Google
Search</button>
      <button>I'm Feeling
Lucky</button>
    </div>

    <!-- language links -->
    <div class="languages">
      Google offered in:
      <a href="#">Filipino</a>
      <a href="#">Cebuano</a>
    </div>

  </main>

  <!-- footer -->
  <footer>
    <div
class="location">Philippines</div>
    <div class="links">
      <div class="left">
        <a href="#">About</a>
        <a
href="#">Advertising</a>
        <a
href="#">Business</a>
        <a href="#">How Search
works</a>
      </div>
      <div class="right">
        <a href="#">Privacy</a>
        <a href="#">Terms</a>
        <a
href="#">Settings</a>
      </div>
    </div>
  </footer>
</body>
</html>

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

/* body */
body {
  font-family: Arial, sans-serif;
  font-size: 14px;
  background-color: #1F1F1F;
  color: #e8eae5;
  min-height: 100vh;
}

display: flex;
flex-direction: column;
}

/* header */
header {
  display: flex;
  justify-content: flex-end;
  padding: 6px 8px;
  height: 50px;
}

/* navigation */
nav {
  display: flex;
  align-items: center;
  gap: 15px;
}

/* nav links */
nav a {
  color: #e8eae5;
  text-decoration: none;
  font-size: 13px;
  padding: 8px 12px;
  border-radius: 4px;
}

nav a:hover {
  background-color: rgba(232,
234, 237, 0.08);
}

/* buttons in nav */
nav button {
  background: none;
  border: none;
  cursor: pointer;
  width: 40px;
  height: 40px;
  border-radius: 50%;
  display: flex;
  align-items: center;
  justify-content: center;
}

nav button:hover {
  background-color: rgba(232,
234, 237, 0.08);
}

/* apps button */
.apps-btn img {
  width: 24px;
  height: 24px;
}

/* profile button */
.profile-btn {
  width: 32px;
  height: 32px;
}

.profile-btn img {
  width: 100%;

```

```

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: #e8eae5;
  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: #e8eae5;
  font-size: 14px;
}

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

/* language links */
.languages {
  font-size: 13px;
  color: #e8eae5;
  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 {

```

<pre> 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; } </pre>	<pre> } .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; </pre>	<pre> } .left, .right { gap: 12px; flex-direction: column; } footer a { font-size: 13px; } } </pre>
---	--	---

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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/fd3e9f1
35821419.621bd18e2e698.gif">
  <link rel="stylesheet"
href="assets/pages/styles/style.cs
s">
</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/PixelifySans-VariableFon
t_wght.ttf);
  font-family: pixelify-sans;
}

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

/* body */
body {
  font-family: Arial, sans-serif;
  background-color: #202124;
  color: #e8eae2;
  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: pixelify-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: pixelify-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: pixelify-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: pixelify-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: #e8eae2;
  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: #e8eae2;
  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: pixelify-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: pixelify-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/PixelifySans-VariableFont_wght.ttf);
  font-family: pixelify-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: pixelify-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">
    <span>Prep: 30 min</span>
    <span>Cook: 10 min</span>

```

```

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

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

  <!-- ingredients -->
  <section class="ingredients">
    <h2>Ingredients</h2>
    <ul>
      <li>12 rice paper
wrappers</li>
      <li>12 large shrimp,
cooked and halved</li>
      <li>4 oz rice vermicelli
noodles</li>
      <li>1 cup lettuce
leaves</li>
      <li>1 cup fresh mint
leaves</li>
      <li>1 cup fresh
cilantro</li>
      <li>1 cup Thai basil
leaves</li>
      <li>1 cucumber,
julienned</li>
      <li>2 carrots,
julienned</li>
      <li>1/4 cup hoisin
sauce</li>
      <li>2 tbsp peanut
butter</li>
      <li>1 tbsp soy
sauce</li>
      <li>1/4 cup crushed
peanuts</li>
      <li>2 cloves garlic,
minced</li>
    </ul>
  </section>

  <!-- instructions -->
  <section
class="instructions">
    <h2>Instructions</h2>
    <ol>
      <li>Cook rice noodles
according to package directions,
drain and set aside</li>
      <li>Boil shrimp for 3-4
minutes until pink, cool and cut
in half lengthwise</li>
      <li>Prepare all
vegetables and herbs, arrange on
platter</li>
      <li>Fill large bowl with
warm water</li>
      <li>Dip one rice paper
in water for 3 seconds until
soft</li>
      <li>Place on clean
surface, let rest for 30
seconds</li>
      <li>Layer lettuce,
noodles, shrimp, herbs,

```

```
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">
    <h3>Cooking Tips</h3>
    <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>
        <div class="header-image">
            
        </div>
        <h1>Adobo</h1>
        <p>The classic Filipino dish
with savory soy and vinegar
sauce</p>

</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">
            <h2>Ingredients</h2>
            <ul>
                <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">
            <h2>Instructions</h2>
            <ol>
                <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>

    </main>

    <!-- ingredients -->
    <section class="ingredients">

        <!-- tips -->
        <section class="tips">
            <h3>Cooking Tips</h3>
            <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>
</html>

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

    <!-- header with image -->
    <header>
        <div class="header-image">
            
        </div>
        <h1>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>
<ul>
  <li>4 Vietnamese
baguettes or French bread</li>
  <li>1 lb pork shoulder
or chicken, sliced</li>
  <li>3 tbsp soy
sauce</li>
  <li>2 tbsp fish
sauce</li>
  <li>2 tbsp honey</li>
  <li>3 cloves garlic,
minced</li>
  <li>1 tbsp lemongrass,
minced</li>
  <li>1 /4 cup
mayonnaise</li>
  <li>2 tbsp butter</li>
  <li>1 cucumber,
julienned</li>
  <li>1 carrot,
pickled</li>
  <li>1 daikon radish,
pickled</li>
  <li>Fresh cilantro</li>
  <li>Jalapeño slices</li>
  <li>Pâté (optional)</li>
</ul>
</section>

<!-- instructions -->
<section
class="instructions">
  <h2>Instructions</h2>
  <ol>
    <li>Marinate pork with
soy sauce, fish sauce, honey,
garlic, and lemongrass for 1
hour</li>
    <li>Quick pickle carrots
and daikon with vinegar, sugar,
and salt for 30 minutes</li>
    <li>Heat pan over
medium high heat</li>
    <li>Cook marinated
pork until caramelized and cooked
through</li>
    <li>Slice baguettes
lengthwise, leaving one side
attached</li>
    <li>Toast bread lightly
until crispy</li>
    <li>Spread butter and
mayonnaise inside bread</li>
    <li>Add pâté if
using</li>
    <li>Layer cooked pork,
pickled vegetables, cucumber,
cilantro, and jalapeño</li>
    <li>Close sandwich and
press lightly</li>
    <li>Cut in half and
serve immediately</li>
  </ol>
</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 -->
<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>blank</title>
  <link rel="stylesheet"
href="styles/style.css">
</head>
<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>Bún chả Recipe</title>
  <link rel="stylesheet"
href="styles/dishes.css">
</head>
<body>

  <!-- header with image -->
  <header>
    <div class="header-image">
      
    </div>
    <h1>Bún chả</h1>

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

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

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

    <!-- ingredients -->
    <section class="ingredients">
      <h2>Ingredients</h2>
      <ul>
        <li>1 lb ground
pork</li>
        <li>1 lb pork belly,
sliced</li>
        <li>3 cloves garlic,
minced</li>
        <li>2 shallots,
minced</li>
        <li>3 tbsp fish
sauce</li>
        <li>2 tbsp sugar</li>
        <li>1 tsp black
pepper</li>
        <li>1 lb rice vermicelli
noodles</li>
        <li>1 /2 cup rice
vinegar</li>
        <li>1 /4 cup lime
juice</li>
        <li>2 carrots,
julienned</li>
        <li>1 cucumber,
sliced</li>
        <li>Fresh herbs (mint,
cilantro, lettuce)</li>
        <li>Crushed peanuts for
garnish</li>
      </ul>
    </section>

    <!-- instructions -->
    <section
class="instructions">
      <h2>Instructions</h2>
      <ol>
        <li>Mix ground pork
with half the garlic, shallots, 2
tbsp fish sauce, 1 tbsp sugar, and
pepper</li>
        <li>Form into small
patties and refrigerate for 30
minutes</li>
        <li>Marinate pork belly
slices with same mixture</li>
        <li>Make dipping sauce
with vinegar, lime juice, remaining
fish sauce, sugar, and water</li>
      </ol>
    </section>

  </main>

</body>
</html>
```

```

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

<!-- tips -->
<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>

<!-- 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>frame list of dishes
    </title>
    <link rel="icon"
    type="image/gif"
    href="assets/icons/こすりあう-楽しい.
    gif">
    <!-- <link rel="stylesheet"
    href="styles/style.css"> -->

    <style>
        a{

```

```

        /* text-decoration:
        none; */
        color: black;
        font-size: 2rem;
    }
    a:hover{
        color: rgb(228, 217,
        217);
    }
    body{
        text-align: center;
    }
    #acon{
        display: flex;
        flex-direction: column;
        justify-content: center;
    }

    @font-face{
        src:
        url(fonts/Poppins-SemiBold.ttf);
        font-family: poppins-semibold;
    }

    body{
        text-align: center;
        background-color: #202124;
        font-family: poppins-semibold;
    }

    </style>
</head>
<body>
    <div id="acon">
        <a href="philippines.html"
        target="column-2"><h5>Philippine
        s</h5></a><br>
        <a href="japan.html"
        target="column-2"><h5>Japan</h
        5></a><br>
        <a href="vietnam.html"
        target="column-2"><h5>Vietnam<
        /h5></a><br>
        <a href="thailand.html"
        target="column-2"><h5></h5>Tha
        iland</a><br>
    </div>
</body>
</html>

<!DOCTYPE html>
<html lang="en">
<head>
    <meta charset="UTF-8">
    <meta name="viewport"
    content="width=device-width,
    initial-scale=1.0">
    <title>Green Curry
    Recipe</title>
    <link rel="stylesheet"
    href="styles/dishes.css">
</head>
<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">
        <span>Prep: 15 min</span>
        <span>Cook: 25 min</span>
        <span>Servings: 4</span>
    </div>

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

        <!-- ingredients -->
        <section class="ingredients">
            <h2>Ingredients</h2>
            <ul>
                <li>1.5 lbs chicken
                breast or thigh, sliced</li>
                <li>3 tbsp green curry
                paste</li>
                <li>2 cans (14 oz)
                coconut milk</li>
                <li>1 cup Thai eggplant,
                quartered</li>
                <li>1 cup bamboo
                shoots</li>
                <li>1 red bell pepper,
                sliced</li>
                <li>4 kaffir lime leaves,
                torn</li>
                <li>1 cup Thai basil
                leaves</li>
                <li>3 tbsp fish
                sauce</li>
                <li>2 tbsp palm sugar
                or brown sugar</li>
                <li>2-3 Thai green
                chilies, sliced</li>
                <li>1 tbsp vegetable
                oil</li>
                <li>1/2 cup chicken
                stock</li>
                <li>Fresh cilantro for
                garnish</li>
            </ul>
        </section>

        <!-- instructions -->
        <section
        class="instructions">
            <h2>Instructions</h2>
            <ol>
                <li>Heat oil in wok or
                large pot over medium heat</li>

```

```

    <li>Add green curry
paste and fry for 2 minutes until
aromatic</li>
    <li>Add thick coconut
cream from top of can, stir for 3
minutes</li>
    <li>Add chicken and
cook until no longer pink</li>
    <li>Pour in remaining
coconut milk and chicken
stock</li>
    <li>Add eggplant,
bamboo shoots, and bell
pepper</li>
    <li>Bring to boil then
reduce heat and simmer for 15
minutes</li>
    <li>Add fish sauce,
palm sugar, and kaffir lime
leaves</li>
    <li>Stir in Thai chilies
for extra heat</li>
    <li>Add Thai basil
leaves and turn off heat</li>
    <li>Let sit for 5 minutes
for flavors to blend</li>
    <li>Garnish with
cilantro and serve with jasmine
rice</li>
</ol>
</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">
    <a
href="thailand.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>HEADER </title>
    <link rel="icon"
type="image/gif"
href="assets/icons/こすりあう-楽しい.
gif">
    <!-- <link rel="stylesheet"
href="styles/style.css" -->

</head>
<style>

body{
    background-color: #202124;
}

@font-face{
    src:
url(fonts/FiraCode-Medium.ttf);
    font-family: firacode-medium;
}

h1{
    text-align: center;
    font-family: firacode-medium;
    color: white;
}

</style>
<body>
    <h1>NOTABLE CUISINES IN
SOUTHEAST ASIA</h1>
</body>

</html>

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

    <div class="widget-column">

        <a href="ramen.html">
        <div class="image-box">
            
            <div
class="label">RAMEN</div>
        </div>
        </a>

        <a
href="konomiyaki.html">
```

```

    <div class="image-box">
        
        <div
class="label">OKONOMIYAKI</div>
    >
    </div>
    </a>

    <a href="sushi.html">
    <div class="image-box">
        
        <div
class="label">SUSHI</div>
    </div>
    </a>

    <a href="tempura.html">
    <div class="image-box">
        
        <div
class="label">TEMPURA</div>
    </div>
    </a>
    </div>

</body>
</html>

<!DOCTYPE html>
<html lang="en">
<head>
    <meta charset="UTF-8">
    <meta name="viewport"
content="width=device-width,
initial-scale=1.0">
    <title>Lechon Recipe</title>
    <link rel="stylesheet"
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">
        <span>Prep: 2 hours</span>
        <span>Cook: 4-5
hours</span>
```

```
<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>
```

```
<!DOCTYPE html>
<html lang="en">
<head>
  <meta charset="UTF-8">
  <meta name="viewport"
content="width=device-width,
initial-scale=1.0">
  <title>Pad Thai Recipe</title>
  <link rel="stylesheet"
href="styles/dishes.css">
</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>
  <ul>
    <li>8 oz dried rice
noodles (pad thai noodles)</li>
    <li>8 oz shrimp, peeled
and deveined</li>
    <li>2 eggs, beaten</li>
    <li>3 cloves garlic,
minced</li>
    <li>2 shallots,
sliced</li>
    <li>1 cup bean
sprouts</li>
    <li>3 green onions, cut
into 1 inch pieces</li>
    <li>1/4 cup roasted
peanuts, crushed</li>
    <li>3 tbsp tamarind
paste</li>
    <li>3 tbsp fish
sauce</li>
    <li>2 tbsp palm sugar
or brown sugar</li>
    <li>2 tbsp vegetable
oil</li>
    <li>1 lime, cut into
wedges</li>
    <li>Dried chili
flakes</li>
    <li>Fresh cilantro for
garnish</li>
  </ul>
</section>

<!-- instructions -->
<section
class="instructions">
  <h2>Instructions</h2>
  <ol>
    <li>Soak rice noodles in
warm water for 30 minutes until
soft, drain</li>
    <li>Mix tamarind paste,
fish sauce, and palm sugar for
sauce</li>
    <li>Heat wok or large
pan over high heat</li>
    <li>Add oil and fry
garlic and shallots until
fragrant</li>
    <li>Add shrimp and
cook until pink</li>
    <li>Push shrimp to
side, add beaten eggs to
center</li>
    <li>Scramble eggs then
mix with shrimp</li>
    <li>Add drained noodles
and sauce, toss quickly</li>
```

```
    <li>Stir fry for 3-4
minutes until noodles absorb
sauce</li>
    <li>Add half the bean
sprouts and green onions,
toss</li>
    <li>Transfer to serving
plate</li>
    <li>Top with remaining
bean sprouts, peanuts, cilantro,
lime, and chili flakes</li>
  </ol>
</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">
  <a
href="thailand.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>Filipino foods</title>
  <link rel="stylesheet"
href="styles/style.css">
</head>
<body>

  <a href="adobo.html">
    <div class="widget-column">
      <div class="image-box">
        
        <div
class="label">ADOBO</div>
      </div>
    </div>
  </a>

  <a href="lechon.html">
```

```
    <div class="image-box">
      
      <div
class="label">LECHON</div>
    </div>

    <a href="sinigang.html">
      <div class="image-box">
        
        <div
class="label">SINIGANG</div>
      </div>
    </a>

    <a href="sisig.html">
      <div class="image-box">
        
        <div
class="label">SISIG</div>
      </div>
    </a>
  </div>

</body>
</html>

<!DOCTYPE html>
<html lang="en">
<head>
  <meta charset="UTF-8">
  <meta name="viewport"
content="width=device-width,
initial-scale=1.0">
  <title>Phở Recipe</title>
  <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">
    <span>Prep: 30 min</span>
    <span>Cook: 4-6
hours</span>
    <span>Servings: 6-8</span>
  </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>
    </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>
<html lang="en">
<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>

  <!-- 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>
    </ol>
  </section>
</body>
</html>
```

```

    <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>
</section>

<!-- 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>
</section>

</main>

<!-- navigation -->
<nav class="bottom-nav">
    <a href="japan.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>Sinigang Recipe</title>
    <link rel="stylesheet"
href="styles/dishes.css">
</head>
<body>

    <!-- header with image -->
```

```

    <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>
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    <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>

</body>
</html>

<!DOCTYPE html>
<html lang="en">
<head>
    <meta charset="UTF-8">
    <meta name="viewport"
content="width=device-width,
initial-scale=1.0">
    <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">
  <span>Prep: 30 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>1 lb pork face or
pork belly</li>
      <li>1/2 lb chicken
liver</li>
      <li>3 tbsp soy
sauce</li>
      <li>3 tbsp vinegar</li>
      <li>1 large onion,
chopped</li>
      <li>3-4 pieces green
chili peppers, chopped</li>
      <li>3 tbsp
mayonnaise</li>
      <li>1 egg</li>
      <li>2 tbsp butter</li>
      <li>Salt and pepper to
taste</li>
      <li>Calamansi or lemon
for serving</li>
    </ul>
  </section>

  <!-- instructions -->
  <section
class="instructions">
    <h2>Instructions</h2>
    <ol>
      <li>Boil pork in water
with salt for 30 minutes until
tender</li>
      <li>Grill or broil pork
until skin is crispy</li>
      <li>Chop pork into
small pieces</li>
      <li>Boil chicken liver for
5 minutes, then chop finely</li>
      <li>In a pan, melt
butter over medium heat</li>
      <li>Sauté onions until
translucent</li>
      <li>Add chopped pork
and liver, cook for 5 minutes</li>
      <li>Add soy sauce and
vinegar, mix well</li>
      <li>Add chili peppers
and mayonnaise, stir to
combine</li>
      <li>Transfer to a
sizzling plate, top with raw
egg</li>
      <li>Serve immediately
with calamansi and rice</li>
```

```
</ol>
</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">
  <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>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">
    <span>Prep: 20 min</span>
    <span>Cook: 0 min</span>
    <span>Servings: 4</span>
  </div>

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

    <!-- ingredients -->
```

```
<section class="ingredients">
  <h2>Ingredients</h2>
  <ul>
    <li>1 medium green
papaya, shredded</li>
    <li>2 cloves garlic</li>
    <li>3-4 Thai bird
chilies</li>
    <li>2 tbsp dried
shrimp</li>
    <li>1/4 cup roasted
peanuts</li>
    <li>10 cherry tomatoes,
halved</li>
    <li>1/2 cup long beans,
cut into 1 inch pieces</li>
    <li>3 tbsp fish
sauce</li>
    <li>2 tbsp lime
juice</li>
    <li>2 tbsp palm sugar
or brown sugar</li>
    <li>1 tbsp tamarind
paste</li>
    <li>Cabbage leaves for
serving</li>
    <li>Sticky rice on the
side</li>
  </ul>
</section>

<!-- instructions -->
<section
class="instructions">
  <h2>Instructions</h2>
  <ol>
    <li>Peel green papaya
and shred into thin strips with
grater</li>
    <li>Soak shredded
papaya in cold water for 10
minutes, drain well</li>
    <li>In mortar and
pestle, pound garlic and chilies
into paste</li>
    <li>Add palm sugar and
pound until dissolved</li>
    <li>Add dried shrimp
and peanuts, pound lightly to
break up</li>
    <li>Add long beans and
tomatoes, pound gently to
bruise</li>
    <li>Add shredded
papaya and mix by pounding
lightly</li>
    <li>Add fish sauce, lime
juice, and tamarind paste</li>
    <li>Mix everything
together by tossing with spoon
and pestle</li>
    <li>Taste and adjust
seasoning with more fish sauce,
lime, or sugar</li>
```

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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>

<!-- navigation -->
<nav class="bottom-nav">
  <a
href="thailand.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>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>

<!-- 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>
```

```
<li>Roll tightly using
bamboo mat</li>
<li>Cut into 8 pieces
with sharp wet knife</li>
<li>Serve with soy
sauce, wasabi, and pickled
ginger</li>
</ol>
</section>

<!-- 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>

</main>

<!-- navigation -->
<nav class="bottom-nav">
  <a href="japan.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>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>

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

  <!-- ingredients -->
  <section class="ingredients">
    <h2>Ingredients</h2>
    <ul>
      <li>1 lb large shrimp,
peeled and deveined</li>
      <li>1 sweet potato,
sliced thin</li>
      <li>1 zucchini,
sliced</li>
      <li>8 shiitake
mushrooms</li>
      <li>1 bunch broccoli
florets</li>
      <li>1 cup all purpose
flour</li>
      <li>1 cup ice cold
water</li>
      <li>1 egg yolk</li>
      <li>4 cups vegetable oil
for frying</li>
      <li>1/2 cup dashi
stock</li>
      <li>2 tbsp soy
sauce</li>
      <li>2 tbsp mirin</li>
      <li>1 tbsp grated
daikon radish</li>
      <li>1 tsp grated
ginger</li>
    </ul>
  </section>

  <!-- instructions -->
  <section
class="instructions">
    <h2>Instructions</h2>
    <ol>
      <li>Make dipping sauce
by mixing dashi, soy sauce, and
mirin</li>
      <li>Heat to boil then
cool, add daikon and ginger</li>
      <li>Heat oil in deep pot
to 350 degrees F</li>
      <li>Mix egg yolk with
ice cold water</li>
      <li>Add flour and mix
lightly with chopsticks, batter
should be lumpy</li>
      <li>Pat vegetables and
shrimp completely dry</li>
      <li>Dip shrimp in
batter, let excess drip off</li>
      <li>Carefully place in
hot oil, fry for 2-3 minutes</li>
      <li>Remove when light
golden and drain on paper
towels</li>
    </ol>
  </section>

  <!-- tips -->
  <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>

<!-- navigation -->
<nav class="bottom-nav">
  <a href="japan.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>Thailand foods</title>
  <link rel="stylesheet"
href="styles/style.css">
</head>
<body>

  <div class="widget-column">

    <a
href="massaman-curry.html">
      <div class="image-box">
        
        <div
class="label">Massanman
Curry</div>
      </div>
    </a>

    <a href="pad-thai.html">
      <div class="image-box">
        
        <div class="label">Pad
Thai</div>
      </div>
    </a>

    <a
href="green-curry.html">
      <div class="image-box">
        
        <div
class="label">Green Curry</div>
      </div>
    </a>

    <a href="som-tam.html">
      <div class="image-box">
        
        <div class="label">Som
Tam Thai</div>
      </div>
    </a>
  </div>

</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">

    <a href="Goi-cuon.html">
      <div class="image-box">
        
        <div class="label">Gỏi
cuốn</div>
      </div>
    </a>

    <a href="bun-cha.html">
      <div class="image-box">
        
        <div class="label">Bún
chả</div>
      </div>
    </a>
  </div>
  </body>
</html>
```


<div class="image-box">

<div

class="label">Bánh mì</div>

</div>

<div class="image-box">

<div

class="label">Phở</div>

</div>

</div>

</body>

</html>