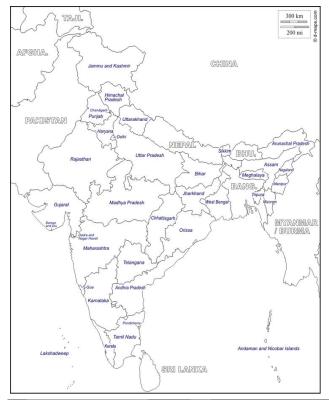
Click on the image below:



Tamil Nadu

Article Tall

From Wikipedia, the free encyclopedia

Tamil Nadu (/ taemti no.du./; Tamit [tamit na.ru] $\P 0$ Ω , abbr. TN) is the southernmost state of India. The tenth largest Indian state by area and the sixth largest by population, Tamil Nadu is the home of the Tamil people, who speak the Tamil language, one of the longest surviving classical languages and serves as its official language. The capital and largest city is Chennat.

Located on the south-eastern coast of the Indian peninsula, Tamil Nadu is straddled by the Western Ghats and Deccan Plateau in the west, the Eastern Ghats in the north, the Eastern Coastal Plains lining the Bay of Bengal in the east, the Gulf of Mannar and the Palk Strait to the south-east, the Laccadive Sea at the southern cape of the peninsula, with the river Kaveri Disecting the state. Politically, Tamil Nadu is bound by the Indian states of Kerala, Karnataka, and Andhra Pradesh, and the union territory of Puducherry and shares an international maritime border with the Northern Province of St. Janka at Pamban Island.

Andhra Pradesh

Article Tall

From Wikipedia, the free encyclopedia

"Andhra" redirects here. For other uses, see Andhra (disambiguation).

Andhra Pradesh (English: /_ɑ.ndre prei_def/, [9] Telugu: [a.ndhre prede: ʃ] •0 © abbr. AP) is a state in the southern coastal region of India. It is the seventh-largest state with an area of 162,970 km² (62,920 sq mi)^[5] and the tenth-most populous state with 49,577,103 inhabitants. [4] It has shared borders with Chhattisgarh, Odisha, Karnataka, Tamil Nadu, Telangana and the Bay of Bengal. It has the second-longest coastline in India at about 974 km (605 mi). [5] After existence as Andhra State and unified Andhra Pradesh, the state took its present form on 2 June 2014, when the new state of Telangana was formed through bifurcation. [10] Amaravati is the capital of the state, with the largest city being Visakhapatham. Water sharing disputes and asset division with Telangana are not yet resolved. Telugu, one of the classical languages of India used by the majority of people, is the first official language.

Kerala Article Talk From Wikipedia, the free encyclopedia This article is about the Indian state. For other uses, see Kerala (disambiguation). This article may be too long to read and navigate comfortably. Please sub-articles, condensing it, or adding subheadings. Please discuss this is (June 2023) Kerala (English: /ˈkɛrela/ KÆRR-a-la), called Keralam in Malayalam (Malayalam: [ke:relem] • 0 0), is a

Kerala (English: //kcrale/ KERR-o-le), called Keralam in Malayalam (Malayalam: [ke.relgem] •0 W), is a state on the Malabar Coast of India [15] It was formed on 1 November 1956, following the passage of the States Reorganisation Act, by combining Malayalam-speaking regions of the erstwhile regions of Cochin, Malabar, South Canara, and Travancore [16[17] Spread over 38,863 km² (15,005 sq mi), Kerala is the 21st largest Indian state by area. It is bordered by Karnataka to the north and northeast, Tamil Nadu to the east and south, and the Lakshadweep Seal [16] to the west. With 33 million inhabitants as per the 2011 census, Kerala is the 13th-largest Indian state by population. It is divided into 14 districts with the capital being Thiruvananthapuram. Malayalam is the most widely spoken language and is also the official language of the state [19]

RESULT:

Thus the creation of a web page which includes a map and display the related in-formation when a hot spot is clicked in the map was executed successfully.

Delicious Recipes

Spaghetti Carbonara

Ingredients:

- Pasta
- Eggs
- Bacon
- Parmesan Cheese
- Black Pepper

- Cook pasta according to package instructions.
 In a separate pan, cook bacon until crispy.
- 3. In a bowl, whisk eggs, grated parmesan cheese, and black pepper.
- 4. Once the pasta is cooked, drain it and immediately add it to the pan with bacon.
- 5. Turn off the heat, pour the egg mixture over the pasta, and quickly toss to combine.
- 6. Serve hot with additional grated parmesan cheese and black pepper on top.

Chocolate Chip Cookies

Ingredients:

- · All-purpose Flour
- Butter
- Brown Sugar
- · Granulated Sugar
- Eggs
- Vanilla Extract
- Salt
- Baking Soda
- · Chocolate Chips

- 1. Preheat oven to 375°F (190°C).
- 2. In a bowl, cream together butter, brown sugar, and granulated sugar until light and fluffy.
- 3. Add eggs one at a time, beating well after each addition. Stir in vanilla extract.
- 4. In a separate bowl, combine flour, salt, and baking soda. Gradually add to the creamed mixture and mix well.
- 5. Stir in chocolate chips.
- 6. Drop dough by rounded tablespoonfuls onto ungreased baking sheets.
- 7. Bake for 8 to 10 minutes or until lightly browned.
- 8. Cool on baking sheets for a few minutes before transferring to wire racks to cool completely.

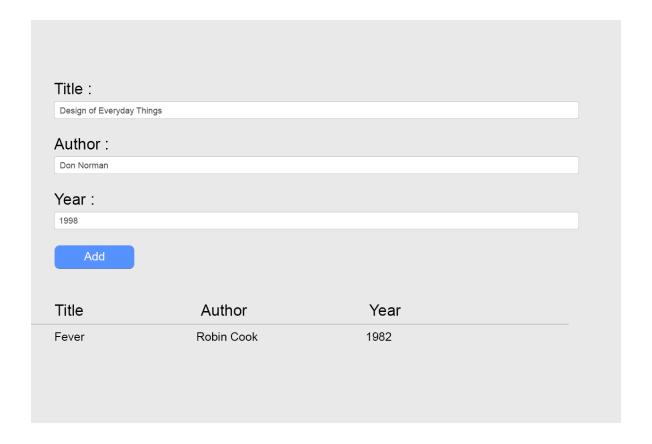
RESULT:

Thus the creation of a web page that displays college information using various style sheet was successfully executed and verified.

Registeration Form		
First Name:		
Haroon		
Last Name:		
Rasheed		
Department:		
CSD		
Email Id:		
211701019@rajalakshmi.edu.in		
PassWord:		
✓ I agree to the terms and conditions.		
Register		

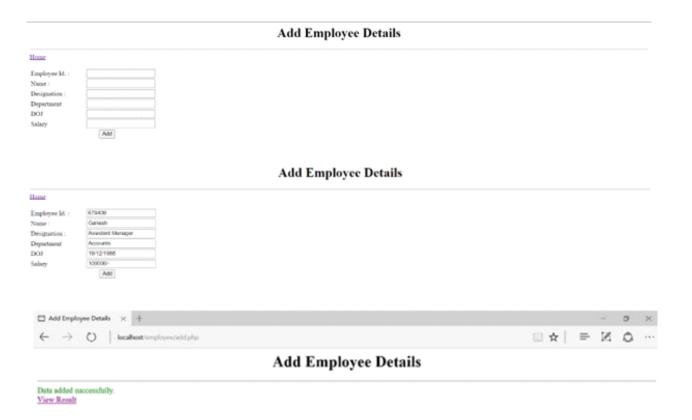
Result:

A visually appealing registration form with email validation ensures user inputs adhere to standard email format, enhancing data accuracy and user experience.



Result:

Developed JavaScript program to validate Library Management System forms, ensuring data integrity and input correctness.



Result:

Hence,PHP program for Employee Details, which includes EmpID, Name, Designation, Salary, DOJ, etc., to connect with the database and execute queries to retrieve and update data is exceuted successfully.



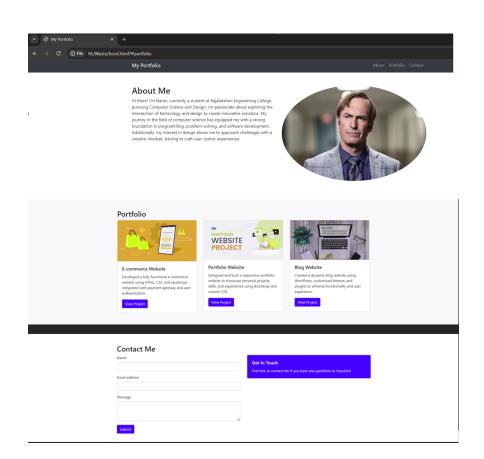


Customer Details Inserted Successfully... Back



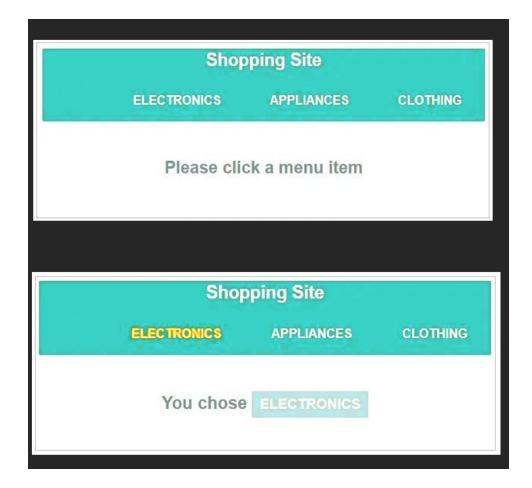
Result:

Hence developed a Banking application accessing a database using Servlet is implemented successfully.



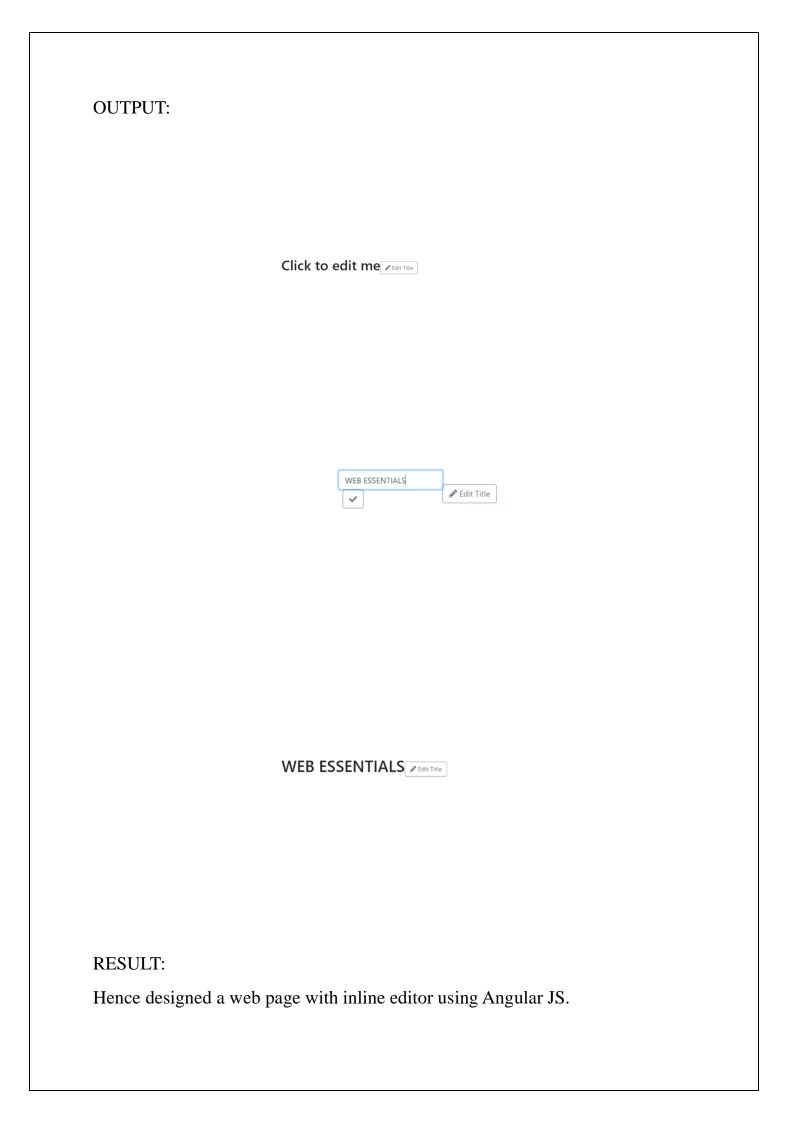
RESULT:

Hence developed an attractive web pages using Bootstrap.



RESULT:

Hence designed a web page with navigation menus using Angular JS.



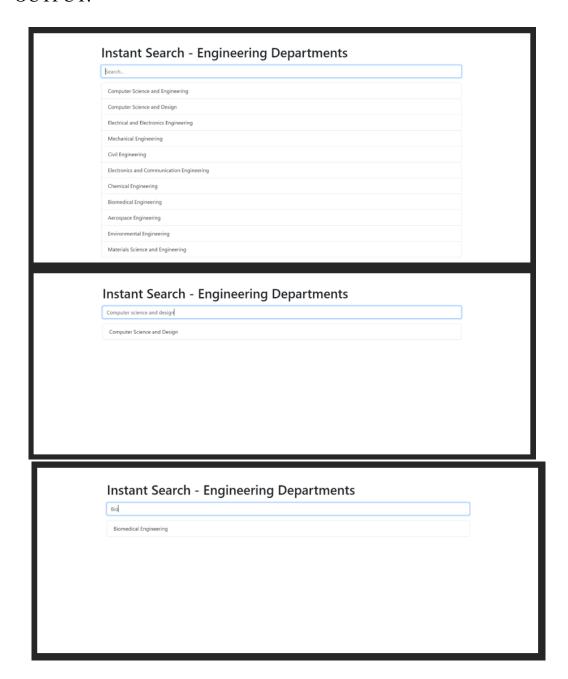
Products: Web Essentials	
Web Hosting Domain Registration	
Quantity:	
Add to Cart	
Cart:	
Grand Total: \$0	
Products: Web Essentials	
Web Hosting Domain Registration	
Quantity:	
Add to Cart	
Cart:	
Web Essentials - Quantity: 2 - Total: \$200	
Grand Total: \$200	
Products: Web Essentials	
Web Hosting Domain Registration	
Quantity:	
Add to Cart	
Cart:	
Web Essentials - Quantity: 2 - Total: \$200	
Web Hosting - Quantity: 1 - Total: \$50	
Domain Registration - Quantity: 2 - Total: \$40	
Grand Total: \$200	

Domain Registration - Quantity: 2 - Total: \$40

RESULT:

Hence designed a web page with order form using Angular JS.

Grand Total: \$290



RESULT:

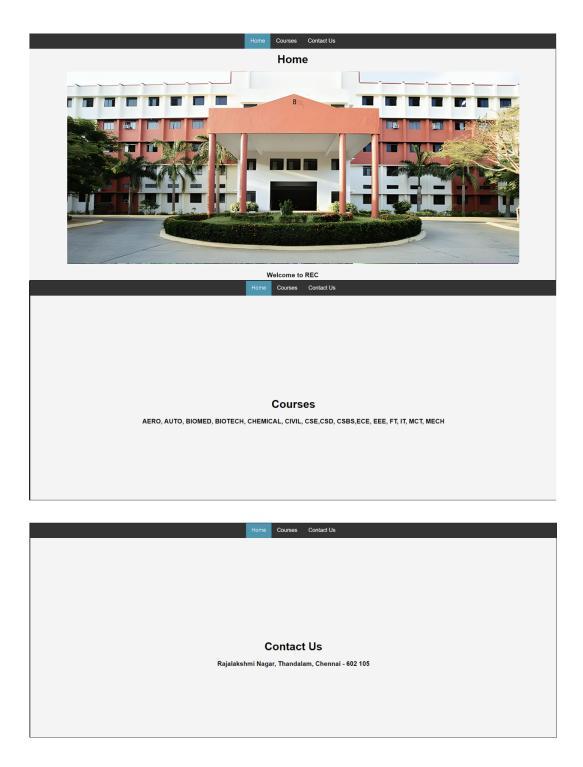
Hence designed a web page with instant search using Angular JS.





RESULT:

Hence designed a web page with Switchable grid using Angular JS.



RESULT:

Hence developed a single page application using Angular JS.