

Introduction to Information & Communication **Technology**

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Student Id: “cs201063_lab01”

Department & Section: CS-1B1

Question: 01

Coding:

```
<!DOCTYPE html>
<html>
  <head>
    <title>Biriyani Recipe</title>
  </head>
  <body style="background-color: antiquewhite;">
    <center>
      <h1><u> <mark>Biriyani Recipe</mark> </u></h1>
    </center>
    <center>
      <u>
        <h2>Biriyani Ingredients</h2>
        <h3> <em>If you want to cook Biriyani you should need these items
first.</em> </h3>
      </u>
    </center>

    <p style="line-height: 20px;">
      <strong> 4 tablespoons vegetable oil, </strong>
      <strong> 4 small potatoes, peeled and halved, </strong>
      <strong> 2 large onions, finely chopped, </strong>
      <br>
      <strong> 2 cloves garlic, minced, </strong>
      <strong> 1 tablespoon minced fresh ginger root, </strong>
      <strong> ½ teaspoon chili powder, </strong>
      <br>
      <strong> ½ teaspoon ground black pepper, </strong>
      <strong> ½ teaspoon ground turmeric, </strong>
      <strong> 1 teaspoon ground cumin, </strong>
      <br>
      <strong> 1 teaspoon salt, </strong>
      <strong> 2 medium tomatoes, peeled and chopped, </strong>
      <strong> 2 tablespoons plain yogurt, </strong>
      <br>
      <strong> 2 tablespoons chopped fresh mint leaves, </strong>
      <strong> ½ teaspoon ground cardamom, </strong>
      <strong> 1 (2 inch) piece cinnamon stick, </strong>
      <br>
      <strong> 3 pounds boneless, skinless chicken pieces cut into chunks, </strong>
      <strong> 1 large onion, diced, </strong>
      <strong> 1 pinch powdered saffron, </strong>
      <br>
      <strong> 5 pods cardamom, </strong>
      <strong> 3 whole cloves, </strong>
```

**1 (1 inch) piece cinnamon stick,

 ½ teaspoon ground ginger,
 1 pound basmati rice,
 4 cups chicken stock, **

</p>

<center>

<u>

<h2> How to Cook Biryani? </h2>

<h3> Below are the steps you should follow to cook a delecious

Biryani </h3>

</u>

</center>

<p style="line-height: 22px;">

In a large skillet, in 2 tablespoons vegetable oil fry potatoes until <u>brown</u>, drain and reserve the potatoes.

Add remaining 2 tablespoons oil to the skillet and fry onion, <u>garlic and ginger until onion

is soft and

golden</u>. Add chili, pepper, turmeric, cumin, salt and the tomatoes.

Fry, stirring constantly for 5

minutes.

Add yogurt, mint, cardamom and cinnamon stick. Cover and cook over low heat, stirring

occasionally until the

tomatoes are cooked to a pulp. <u>It may be necessary to add a little hot water</u> if the mixture becomes too

dry

and starts to stick to the pan.

When the mixture is thick and smooth, <u>add the chicken pieces and stir well to coat them with the

spice

mixture</u>. Cover and cook over very low heat until the chicken is tender, approximately 35 to

<u>45 minutes</u>.

There should only be a <u>little very thick gravy left when chicken is finished cooking</u>. If necessary cook

uncovered for a few minutes to reduce the gravy.

<u>Wash rice well and drain in colander for at least 30 minutes</u>.

In a large skillet, heat vegetable oil (or ghee) and fry the onions until they are golden. Add saffron,

cardamom, cloves, cinnamon stick, ginger and rice. Stir continuously until the rice is coated with the

spices.

In a medium-size pot, heat the chicken stock and salt. <u>When the mixture is hot pour it over the rice and

stir well.</u> Add the chicken mixture and the potatoes; gently mix them into the rice. Bring to boil. Cover

the
saucepan tightly, turn heat to very low and steam for 20 minutes. Do not lift lid or stir while cooking.

Spoon biryani onto a warm serving dish.

</p>

<center>

<u>

<h3> Here are the 3 best recipes of Biryani you should also check. </h3>

</u>

</center>

<p>

Sooperchef

Hamari Web

No Recipes

</p>

</body>

</html>

Coding Screenshot:

```
C:\Users\Mohib\Desktop\biryaniRecipe.html - Notepad++
File Edit Search View Encoding Language Settings Macro Run Plugins Window Z
biryaniRecipe.html
1 <!DOCTYPE html>
2 <html>
3
4 <head>
5 <title>Biryani Recipe</title>
6
7 </head>
8
9 <body style="background-color: antiquewhite;">
10 <center><u><mark>Biryani Recipe</mark></u></h1>
11 </center>
12
13 <center>
14 <u>
15 <h2>Biryani Ingredients</h2>
16 <h3><em>If you want to cook Biryani you should need these items first.</em></h3>
17 </u>
18 </center>
19
20 <p style="line-height: 20px;">
21 <strong>4 tablespoons vegetable oil, </strong>
22 <strong>4 small potatoes, peeled and halved, </strong>
23 <strong>2 large onions, finely chopped, </strong>
24 <br>
25 <strong>2 cloves garlic, minced, </strong>
26 <strong>1 tablespoon minced fresh ginger root, </strong>
27 <strong>¼ teaspoon chili powder, </strong>
28 <br>
29 <strong>¼ teaspoon ground black pepper, </strong>
30 <strong>¼ teaspoon ground turmeric, </strong>
31 <strong>1 teaspoon ground cumin, </strong>
32 <br>
33 <strong>1 teaspoon salt, </strong>
34 <strong>2 medium tomatoes, peeled and chopped, </strong>
35 <strong>2 tablespoons plain yogurt, </strong>
36 <br>
37 <strong>2 tablespoons chopped fresh mint leaves, </strong>
38 <strong>¼ teaspoon ground cardamom, </strong>
39 <strong>1 (2 inch) piece cinnamon stick, </strong>
40 <br>
41 <strong>3 pounds boneless, skinless chicken pieces cut into chunks, </strong>
42 <strong>1 large onion, diced, </strong>
43 <strong>1 pinch powdered saffron, </strong>
44 </p>
45
```

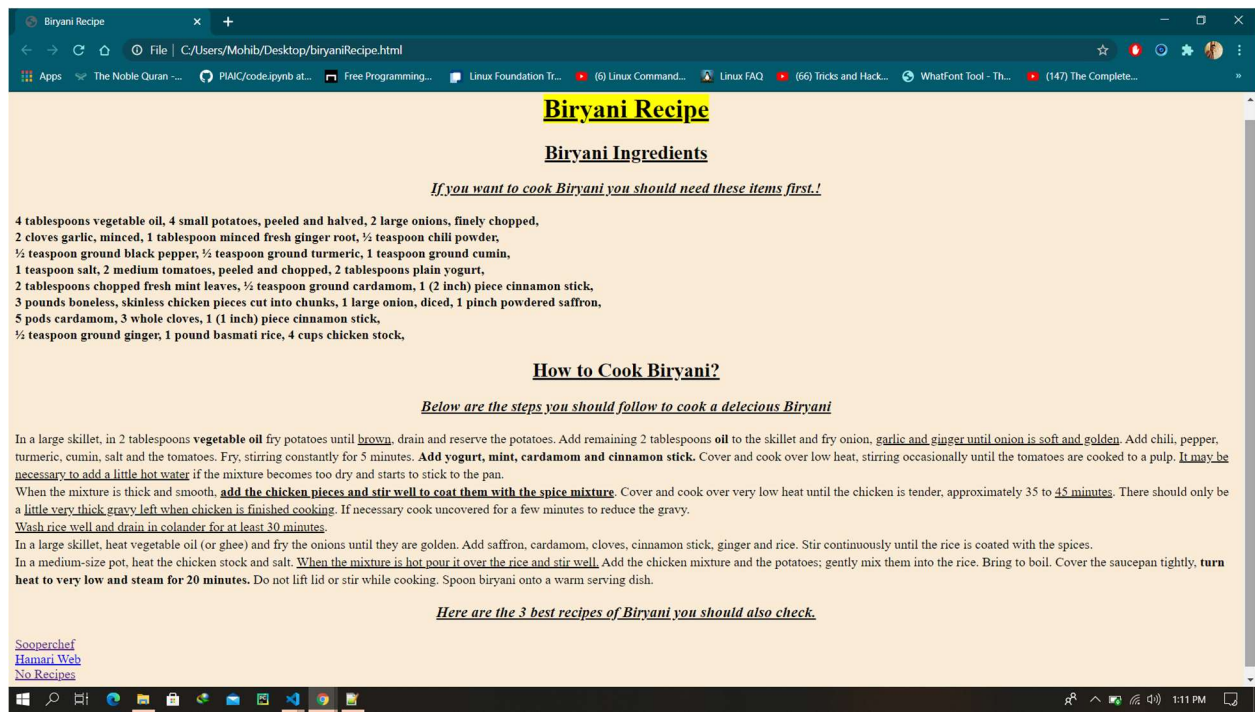
```
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File Edit Search View Encoding Language Settings Macro Run Plugins Window Z
biryaniRecipe.html
42 <strong>3 pounds boneless, skinless chicken pieces cut into chunks, </strong>
43 <strong>1 large onion, diced, </strong>
44 <strong>1 pinch powdered saffron, </strong>
45 <br>
46 <strong>5 pods cardamom, </strong>
47 <strong>3 whole cloves, </strong>
48 <strong>1 (1 inch) piece cinnamon stick, </strong>
49 <br>
50 <strong>¼ teaspoon ground ginger, </strong>
51 <strong>1 pound basmati rice, </strong>
52 <strong>4 cups chicken stock, </strong>
53 </p>
54
55 <center>
56 <u>
57 <h2>How to Cook Biryani? </h2>
58 <h3><em>Below are the steps you should follow to cook a delicious Biryani</em></h3>
59 </u>
60 </center>
61
62 <p style="line-height: 22px;">
63 In a large skillet, in 2 tablespoons <strong>vegetable oil</strong> fry potatoes until <u>brown</u>, drain and
64 reserve the potatoes.
65 Add remaining 2 tablespoons <strong>oil</strong> to the skillet and fry onion, <u>garlic and ginger until onion
66 is soft and
67 golden</u>. Add chili, pepper, turmeric, cumin, salt and the tomatoes. Fry, stirring constantly for 5
68 minutes.
69 <strong>Add yogurt, mint, cardamom and cinnamon stick. </strong> Cover and cook over low heat, stirring
70 occasionally until the
71 tomatoes are cooked to a pulp. <u>It may be necessary to add a little hot water</u> if the mixture becomes too
72 dry
73 and starts to stick to the pan. <br>
74 When the mixture is thick and smooth, <strong><u>add the chicken pieces and stir well to coat them with the
75 spice
76 mixture</u></strong>. Cover and cook over very low heat until the chicken is tender, approximately 35 to
77 <u>45 minutes</u>.
78 There should only be a <u>little very thick gravy left when chicken is finished cooking</u>. If necessary cook
79 uncovered for a few minutes to reduce the gravy. <br>
80 <u>Wash rice well and drain in colander for at least 30 minutes</u>. <br>
81 In a large skillet, heat vegetable oil (or ghee) and fry the onions until they are golden. Add saffron,
82 cardamom, cloves, cinnamon stick, ginger and rice. Stir continuously until the rice is coated with the
83 spices. <br>
84 In a medium-size pot, heat the chicken stock and salt. <u>When the mixture is hot pour it over the rice and
85 stir well </u> add the chicken mixture and the potatoes; gently mix them into the rice. Bring to boil. Cover
86
```

```
C:\Users\Mohib\Desktop\biryaniRecipe.html - Notepad++
File Edit Search View Encoding Language Settings Macro Run Plugins Window ?

biryaniRecipe.html
66 Add remaining 2 tablespoons <strong>oil</strong> to the skillet and fry onion, <u>garlic and ginger until onion
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68 golden</u>. Add chili, pepper, turmeric, cumin, salt and the tomatoes. Fry, stirring constantly for 5
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83 cardamom, cloves, cinnamon stick, ginger and rice. Stir continuously until the rice is coated with the
84 spices. <br>
85 In a medium-size pot, heat the chicken stock and salt. <u>When the mixture is hot pour it over the rice and
86 stir well.</u> Add the chicken mixture and the potatoes; gently mix them into the rice. Bring to boil. Cover
87 the
88 saucepan tightly, <strong>turn heat to very low and steam for 20 minutes.</strong> Do not lift lid or stir while
89 cooking.
90 Spoon biryani onto a warm serving dish. <br>
91 </p>
92
93 <center>
94 <u>
95 <h3> <em>Here are the 3 best recipes of Biryani you should also check.</em> </h3>
96 </u>
97 </center>
98
99 <p>
100 <a href="https://www.soonerschef.pk/bombay-biryani-recipe-urdu/" target="_blank">Soonerschef</a> <br>
101 <a href="https://hamariweb.com/recipes/chicken_biryani_recipe.aspx" target="_blank">Hamari Web</a> <br>
102 <a href="https://norrecipes.com/chicken-biryani-recipe/" target="_blank">No Recipes</a> <br>
103 </p>
104
105 </body>
106
107 </html>
108
109

Hyper Text Markup Language file length: 4,287 lines: 109 Ln: 107 Col: 12 Sel: 0 | 0 Windows (CR LF) UTF-8 INS
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Final Output of Question: 01 after rendring:

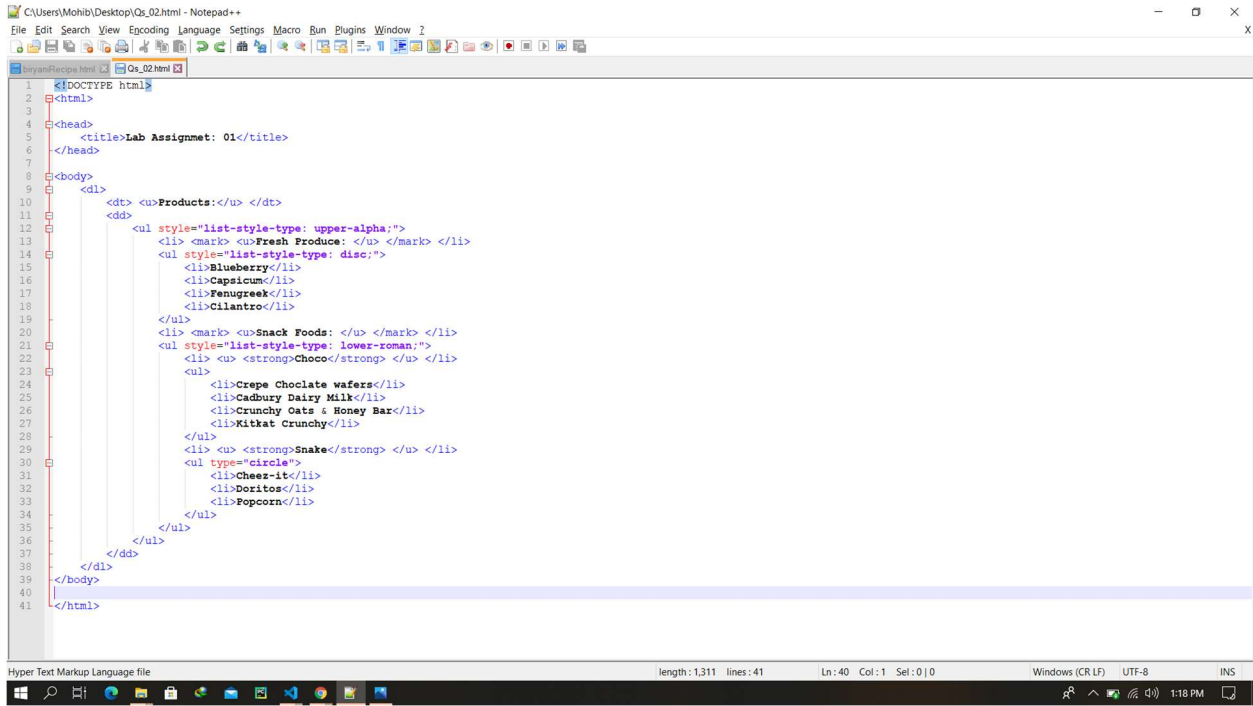


Question: 02

Coding:

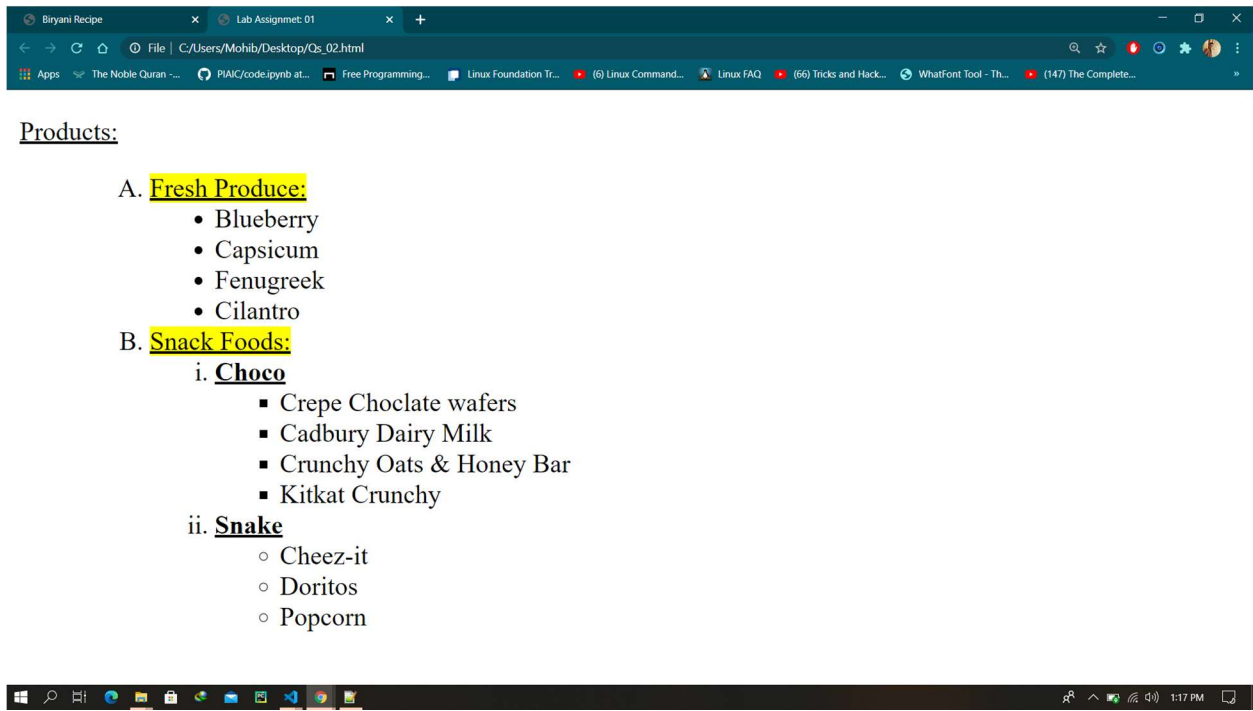
```
<!DOCTYPE html>
<html>
<head>
    <title>Lab Assignmet: 01</title>
</head>
<body>
    <dl>
        <dt> <u>Products:</u> </dt>
        <dd>
            <ul style="list-style-type: upper-alpha;">
                <li> <mark> <u>Fresh Produce: </u> </mark> </li>
                <ul style="list-style-type: disc;">
                    <li>Blueberry</li>
                    <li>Capsicum</li>
                    <li>Fenugreek</li>
                    <li>Cilantro</li>
                </ul>
                <li> <mark> <u>Snack Foods: </u> </mark> </li>
                <ul style="list-style-type: lower-roman;">
                    <li> <u> <strong>Choco</strong> </u> </li>
                    <ul>
                        <li>Crepe Choclote wafers</li>
                        <li>Cadbury Dairy Milk</li>
                        <li>Crunchy Oats & Honey Bar</li>
                        <li>Kitkat Crunchy</li>
                    </ul>
                    <li> <u> <strong>Snake</strong> </u> </li>
                    <ul type="circle">
                        <li>Cheez-it</li>
                        <li>Doritos</li>
                        <li>Popcorn</li>
                    </ul>
                </ul>
            </ul>
        </dd>
    </dl>
</body>
</html>
```

Coding Screenshot



```
1 <!DOCTYPE html>
2 <html>
3
4 <head>
5   <title>Lab Assignment: 01</title>
6 </head>
7
8 <body>
9   <table>
10     <tr>
11       <th><u>Products:</u></th>
12     <td>
13       <ul style="list-style-type: upper-alpha;">
14         <li><mark><u>Fresh Produce:</u></mark></li>
15         <ul style="list-style-type: disc;">
16           <li>Blueberry</li>
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18           <li>Fenugreek</li>
19           <li>Cilantro</li>
20         </ul>
21         <li><mark><u>Snack Foods:</u></mark></li>
22         <ul style="list-style-type: lower-roman;">
23           <li><u><strong>Choco</strong></u></li>
24           <ul>
25             <li>Crepe Chocolate wafers</li>
26             <li>Cadbury Dairy Milk</li>
27             <li>Crunchy Oats & Honey Bar</li>
28             <li>Kitkat Crunchy</li>
29           </ul>
30           <li><u><strong>Snake</strong></u></li>
31           <ul type="circle">
32             <li>Cheez-it</li>
33             <li>Doritos</li>
34             <li>Popcorn</li>
35           </ul>
36         </ul>
37       </td>
38     </tr>
39   </table>
40 </body>
41 </html>
```

Final Output of Question: 02 after rendering:



Products:

A. Fresh Produce:

- Blueberry
- Capsicum
- Fenugreek
- Cilantro

B. Snack Foods:

i. Choco

- Crepe Chocolate wafers
- Cadbury Dairy Milk
- Crunchy Oats & Honey Bar
- Kitkat Crunchy

ii. Snake

- Cheez-it
- Doritos
- Popcorn