

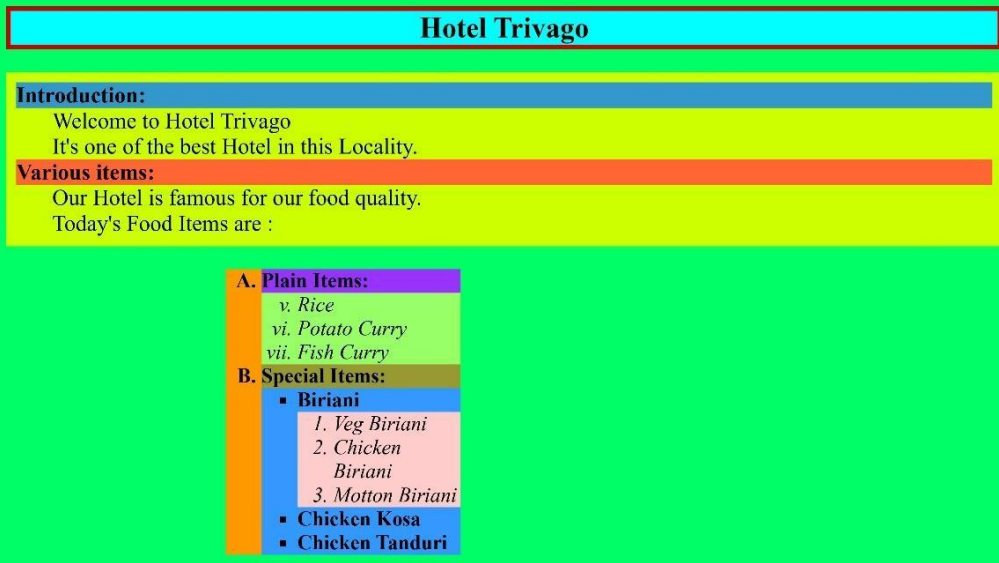


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|  | | ITER, SIKSHA 'O' ANUSANDHAN (Deemed to be University) | | Lab Assignment | | |
| Branch | | Computer Application | | Programme | | |
| Course Name | | Full Stack Web Development 1 | | Semester | | |
| Course Code | | CA3117 | | Academic Year | | |
| Assignment- 2 | | Topic: Introduction to Basic HTML Tags, Incorporating Graphics, Different Types of Lists (Ordered, Unordered, Definition), and the Concept of Nested Lists. | | | GP - 2 | |
| Learning Level (LL) | | L1: Remembering | | L3: Application | | |
| | | L2: Understanding | | L5: Evaluation | | |
| | | L4: Analysis | | L6: Creation | | |
| Q's | Questions | | | | COs | LL |
| 1 | <p>Design a webpage by using the following HTML tags: <div>, <marquee>, <dfn>, <hr>, , , , , <nobr>, &copy;;, along with other tags introduced in the previous class. Incorporate suitable attributes such as style, type, start, and apply CSS properties like color, font-size, background-color, list-style-type, etc., to enhance the appearance of your webpage.</p> <p>❖ Output:</p> <div><div>Starting Price Rs. 120...Hurry Up!</div><div>Bhubaneshwar Biryani House</div><p>Biryani is a mixed rice dish originating among the Muslims of the Indian subcontinent. It is made with Indian spices, rice, and usually some type of meat (chicken, beef, goat, lamb, prawn, fish) or in some cases without any meat, and sometimes, in addition, eggs and potatoes.</p><p>Biryani is one of the most popular dishes in South Asia, as well as among the diaspora from the region. Similar dishes are also prepared in other parts of the world such as in Iraq, Thailand, and Malaysia. Biryani is the single most-ordered dish on Indian online food ordering and delivery services.</p></div> <p>Recipes of Different types of Biryani are available as follow:</p> <div><div><p>1. Dum Biryani:</p><ul style="list-style-type: none">Step 1 >> To prepare this Mughlai recipe, take a large bowl mix chicken with yoghurt (curd), fried onion, red chilli powder, salt, coriander leaves, mint leaves, ginger and garlic paste. Mix all the ingredients well and let the chicken marinate for about 2 hours. When the chicken is marinated, add garam masala in it.Step 2 >> Once the chicken is marinated, melt ghee in a handi over medium flame. When ghee is melted, add marinated chicken in it and fry for 2-3 minutes. Then, add water to it and cook the chicken on a low-medium flame. Put the lid on the vessel once the chicken is cooked.Step 3 >> Now, add 70 per cent cooked basmati rice in it. Above the rice layer, add brown or fried onion, ghee and saffron water (saffron soaked in 2 tbsp water) and a little water.Step 4 >> Knead a quick dough with wheat flour and seal the handi with this dough, and then cover with a lid. Let the biryani stay like this for 20 minutes. This will give the perfect dum to the biryani. Serve it hot with raita.</div><div><p>2. Handi Chicken Biryani:</p><ul style="list-style-type: none">Step 1 >>> Marinate the chicken in all the above mentioned ingredients (except ghee, saffron and cashews) for 3-4 hours.Step 2 >>> To cook the rice bring sufficient water along with all the spices to a boil. Add the rice and mix well. Cook for 3-4 minutes till half done. Drain well and keep aside.Step 3 >>> Transfer the marinated chicken to a greased clay pot. Spread a layer of the half cooked rice over it.Step 4 >>> Sprinkle remaining coriander leaves, mint leaves, ghee, saffron milk, cashewnuts, fried onions and 1/2 cup water in which the rice was boiled.Step 5 >>> Cover with a foil and cook on a high flame for 15 minutes. Then simmer on a low flame for 5 minutes. Let it remain covered for 15 minutes. Serve with raita and onion rings.</div></div> <div>Copyright © FSWD1 MCA Lab, All Rights Reserved.</div> | | | | CO2 | L2, L3, L6 |

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| 2 | <p>Create a webpage using the HTML tags <dl>, <dt>, <dd>, , , , along with other tags covered in the previous class. Apply appropriate attributes such as type and start, and make use of the style attribute to include CSS properties like color, font-size, background-color, border, border-color, border-width, width, and padding in order to enhance the layout and presentation of the webpage.</p> <p>❖ Output:</p>  | CO2 | L2, L3, L6 |
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Note:

1. Assignment carries a weightage of **20 marks out of 100**
2. Course outcome CO2 was covered.

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| Course Outcomes | CO1 | Explain fundamental concepts of web development, including client–server interaction, software stacks, and developer tools. |
| | CO2 | Create structured web pages using HTML elements, attributes, forms, links, tables, and multimedia. |
| | CO3 | Apply CSS for styling and layout, utilizing selectors, positioning, flexbox, and grid systems to design visually appealing pages. |
| | CO4 | Develop interactive and dynamic web pages using JavaScript, DOM manipulation, events, and Web APIs. |
| | CO5 | Demonstrate best practices in accessibility, responsive design, and performance by applying standards, testing tools, and assistive technologies. |
| | CO6 | Build modern frontend applications by integrating CSS preprocessors, React-based single-page applications, and cross-platform mobile development using React Native. |