```
1 <!DOCTYPE html>
 2 <!-- This website template was created by: Student's First Name Student's Last
     Name, Today's Date -->
 3 <html lang="en">
 4 <head>
 5
       <link rel="stylesheet" href="css/styles.css">
       <title>Forward Fitness Club</title>
       <meta charset="utf-8">
 7
 8
       <meta name="viewport" content="width=device-width, initial-scale=1">
 9 </head>
10 <body>
11
       <div id="container">
12
13
14
       <!-- Use the header area for the website name or logo -->
15
           <a href="index.html"><img src="images/ffc_logo.png" alt="Forward Fitness"
16
             Club logo"></a>
17
       </header>
18
19
       <!-- Use the nav area to add hyperlinks to other pages within the website -->
20
       <nav>
21
           <l
22
               <a href="index.html">Home</a>
               <a href="about.html">About Us</a>
23
24
               <a href="classes.html">Classes</a>
25
               <a href="nutrition.html">Nutrition</a>
26
               <a href="contact.html">Contact Us</a>
27
           28
       </nav>
29
30
       <!-- Nutrition Page Banner -->
       <div id="banner" class="desktop">
31
           <img src="images/nutritionBanner.jpg" alt="nutrition banner image">
32
33
       </div>
34
35
       <!-- Use the main area to add the main content of the webpage -->
36
       <main>
37
38
           <article>
39
               <h2>Food for Thought</h2>
               <img src="images/nutrition1.jpg" alt="food for thought image"</pre>
                 class="desktop">
               Good nutrition is a lifestyle, not a diet. It starts with a new way →
41
                  of thinking about food. Think of your body as a vehicle that uses
                 food for fuel. Fill your tank with the right type of fuel.
               No not approach your nutrition plan as a diet plan, but rather, a
42
                 lifestyle change. If you make a permanent change, you will see big
                                                                                     P
                 results. The key to success is a daily focus on your goal.
43
               Portion your meals and track your calories. There are many free
                                                                                     P
                 mobile apps available to help track your activity level and
                 calories.
```

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...5578166_Chap07_Solutions\chapter07\fitness\nutrition.html
              Control impulsive urges to buy junk food, and instead, allow
                yourself to one "cheat" meal a week.
               <aside>Did you know the average American consumes 3 lbs of sugar each >
45
                week?</aside>
46
           </article>
47
48
           <article>
49
           <h2>What to Eat</h2>
50
              <img src="images/nutrition2.jpg" alt="food image" class="desktop">
51
              Use the following as a guideline:
52
              <l
53
                  Protein, such as eggs, chicken, and lean red meat
54
                  Vegetables, but avoid corn and peas
55
                  Fruit
56
                  Fat, such as olive oil, nuts, and seeds
57
              58
              Limit the consumption of bread, pasta, white potatoes, and
                processed food. These foods are high in carbohydrates.
59
              When you shop for groceries, shop the outside aisles and buy
                organic when possible. Stock up on fresh vegetables, almond flour,
                and flax seed.
              Check out our Meal of the Week for new meal ideas.
60
               <aside>Did you know that avocados are a good source of Vitamin B?</
61
           </article>
62
63
64
           <article>
65
              <h2>Meal of the Week</h2>
              <img src="images/nutrition3.jpg" alt="herb roasted chicken image"</pre>
                class="desktop">
              Herb Roasted Chicken
67
68
              Ingredients:
69
              <l
70
                  boneless, skinless chicken breast (organic preferred)
71
                  1 tsp Herbes de Provence
72
                  1 tsp lemon juice
73
                  1 tsp olive oil
74
                  1 tsp sea salt
75
                  %frac14; tsp pepper
76
              77
              Instructions:<br>
78
              Combine all ingredients in a plastic bag and marinate for at least an >
                hour. Preheat oven to 350 degrees. Bake chicken for 30-35 minutes or →
                 until juices run clear. Broil on high for two minutes or until
                brown. Serve with a fresh side salad.
79
              <aside>Did you know the average active adult should consume 2,000
                calories a day?</aside>
80
81
           </article>
82
       </main>
83
84
       <!-- Use the footer area to add webpage footer content -->
```

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...5578166_Chap07_Solutions\chapter07\fitness\nutrition.html
```

3