module2.html

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 1  <!DOCTYPE html>
 2  <html lang="en">
 3  <head>
 4      <meta charset="UTF-8">
 5      <meta name="viewport" content="width=device-width, initial-scale=1.0">
 6      <title>Module2 Assignment</title>
 7      <link rel="stylesheet" href="module2.css">
 8  </head>
 9  <body>
10      <div class="main">
11      <h1>Our Menu</h1>
12      <div class="parents">
13      <div class="box">
14          <h3 class="ss">Sushi</h3>
15          <p>Sushi is a Japanese dishfeaturing specially prepared rice and usually some type
    of fish or seafood, often raw, but sometimes cooked. And though you might automatically
    associate the word sushi with raw fish, it's actually the ricethat is the most important
    ingredient. Indeed, the word "sushi" refers to the sour flavor of the vinegared rice.The
    history of sushi began with paddy fields, where fish was fermented with vinegar, salt and
    rice, after which the rice was discarded. The earliest form of the dish, today referred to
    as narezushi, was created in Japan around the Yayoi period </p>
16      </div>
17      <div class="box">
18          <h3 class="ss">Cakes</h3>
19          <p>Cake is a flour confection made from flour, sugar, and other ingredients and is
    usually baked. In their oldest forms, cakes were modifications of bread, but cakes now
    cover a wide range of preparations that can be simple or elaborate and which share features
    with desserts such as pastries, meringues, custards, and pies.Cake is often served as a
    celebratory dish on ceremonial occasions, such as weddings, anniversaries, and birthdays.
    There are countless cake recipes; some are bread-like, some are rich and elaborate, and
    many are centuries old.</p>
20      </div>
21      <div class="box">
22          <h3 class="ss">Waffles</h3>
23          <p>A waffle is a dish made from leavened batter or dough that is cooked between two
    plates that are patterned to give a characteristic size, shape, and surface impression.
    There are many variations based on the type of waffle iron and recipe used. Waffles are
    eaten throughout the world, particularly in Belgium, which has over a dozen regional
    varieties. Waffles may be made fresh or simply heated after having been commercially cooked
    and frozen.There are many variations based on the type of waffle iron and recipe used.
    Waffles are eaten throughout the world.</p>
24      </div>
25  </div>
26  </div>
27  </body>
28  </html>
```