



## **SECP3106 APPLICATION DEVELOPMENT (WBL)**

**SEMESTER 2 2024/2025**

### **Assignment 1:**

**Create a One-Page WordPress Website  
to Promote Food in Malaysia**

### **SECTION: 02**

**LECTURER: DR. AHMAD NAJMI BIN AMERHAIDER NUAR**

**NAME : KOH SU XUAN**

**MATRICS NO. : A22EC0060**

**FUNCTIONAL WALKTHROUGH VIDEO LINK:**

**[https://youtu.be/PU\\_guG74S0U](https://youtu.be/PU_guG74S0U)**

## Table of Contents

<b>1.0 Introduction.....</b>	<b>1</b>
<b>2.0 Website Interface and Descriptions.....</b>	<b>2</b>
2.1 Header.....	2
2.1.1 Title and Tagline.....	2
2.1.2 Navigation Menu.....	2
2.2 Hero Section.....	3
2.2.1 Hero Image/Slider.....	3
2.2.2 Introduction.....	3
2.2.3 Call to Action.....	3
2.3 About Section.....	4
2.3.1 Mission Statement.....	4
2.3.2 History.....	4
2.3.3 Culinary Influences.....	5
2.4 Top Dishes Section.....	6
2.4.1 Featured Dishes, Images, and Details.....	6
2.5 Recipes Section.....	7
2.5.1 Popular Recipes, Ingredients and Instructions with Images.....	7
2.5.2 Downloadable PDF.....	8
2.6 Blog Section.....	9
2.6.1 Articles and Read More Links.....	9
2.7 Contact Section.....	10
2.7.1 Contact Form.....	10
2.7.2 Social Media Links.....	10
2.7.3 Map.....	10
2.8 Footer.....	11
2.8.1 Footer Menu.....	11

2.8.2 Social Media Icons.....	11
2.8.3 Copyright Information.....	11
<b>3.0 Conclusion.....</b>	<b>12</b>

## 1.0 Introduction

This report presents the design, features and implementation of the “Flavors of Malaysia” one-page website, developed using WordPress and the Elementor page builder. The project's objective is to promote Malaysia's rich culinary heritage to a global audience. This document details each section of the website, aligning with the requirements outlined in the assignment brief and provides corresponding screenshots of the final interface as well as their descriptions.

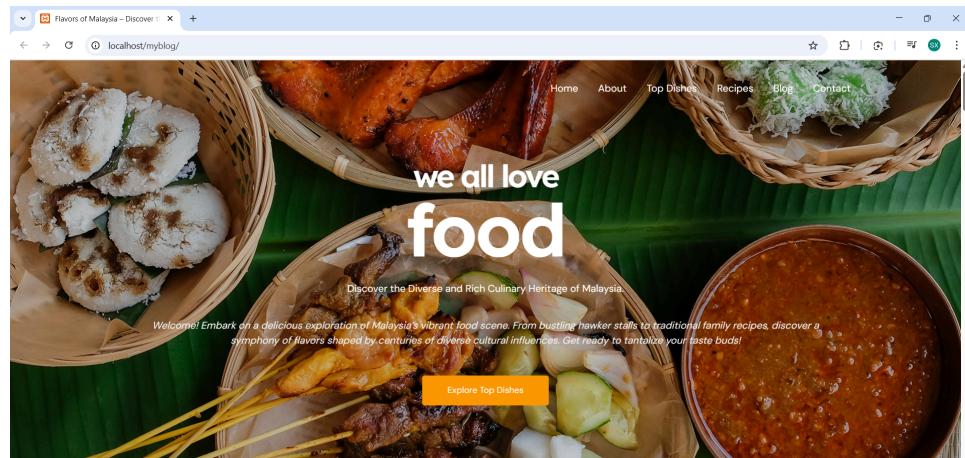


**Figure 1.0.1:** **Full Page Overview of the One-Page Website.pdf**

## 2.0 Website Interface and Descriptions

### 2.1 Header

#### 2.1.1 Title and Tagline



The website's title, 'Flavors of Malaysia', is displayed. The main tagline, 'Discover the Diverse and Rich Culinary Heritage of Malaysia,' is located in the Hero Section directly below, encapsulating the website's purpose.

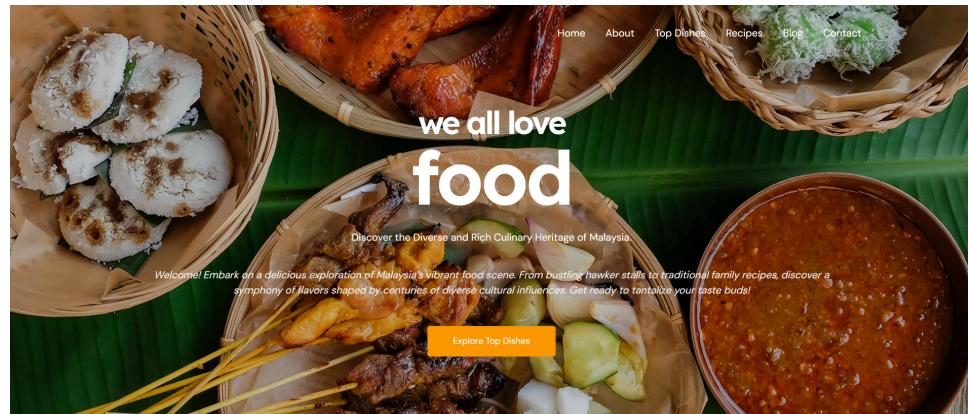
#### 2.1.2 Navigation Menu



A clean and accessible navigation menu is implemented with links for 'Home', 'About', 'Top Dishes', 'Recipes', 'Blog', and 'Contact'. These are one-page anchor links that smoothly scroll the user to the corresponding section on the page, providing a seamless user experience.

## 2.2 Hero Section

### 2.2.1 Hero Image/Slider



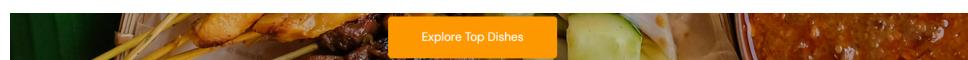
A vibrant, high-quality, full-width image showcasing a variety of Malaysian dishes is used as the background to instantly communicate the website's theme.

### 2.2.2 Introduction



A brief introductory paragraph welcomes visitors and summarizes the website's intent, inviting them to explore Malaysian food culture.

### 2.2.3 Call to Action



A prominent 'Explore Top Dishes' button serves as the primary call to action, encouraging users to begin their journey down the page.

## 2.3 About Section

### 2.3.1 Mission Statement

ABOUT

#### Mission Statement

*Our Passion*

At "Flavors of Malaysia," our mission is to celebrate and share the incredible diversity and richness of Malaysian food with the world. We aim to be your trusted companion in exploring authentic dishes, understanding their unique heritage and inspiring you to bring these tastes into your own kitchen.



Explains the website's core purpose, which is to celebrate and share Malaysian food with the world.

### 2.3.2 History



#### History

*A Culinary History*

Malaysian cuisine is a vibrant tapestry woven from centuries of history. Ancient spice routes brought traders, settlers, and explorers from China, India, the Middle East, and Europe, each contributing to a unique culinary melting pot. From early Malay kingdoms through colonial influences to modern independence, every era has left its delicious mark on the nation's palate, creating a food culture that is as dynamic as it is delicious.

A brief overview of the historical development of Malaysian cuisine is provided.

### 2.3.3 Culinary Influences

#### Culinary Influences

A Fusion of Cultures

The true magic of Malaysian food lies in its harmonious blend of distinct cultural influences. Key among them are:

- **Malay:** The foundation, bringing aromatic herbs and spices like lemongrass, galangal, turmeric, and the beloved use of coconut milk in dishes like Rendang and Laksa.
- **Chinese:** Introducing techniques such as stir-frying and steaming, and popularizing noodles (mee), soy sauce, and various rice dishes.
- **Indian:** Infusing rich curries, flatbreads like Roti Canai, and an array of fragrant spices such as cardamom, cumin, and fenugreek, particularly prominent in Mamak cuisine.
- **Peranakan (Nyonya):** A unique and celebrated fusion of Chinese ingredients with Malay spices and cooking techniques, resulting in distinctive dishes like Nyonya Laksa and Ayam Pongteh.
- **Indigenous (Orang Asli & Bornean):** Contributing unique local ingredients from the rainforests and traditional cooking methods, adding another layer to the nation's diverse foodscape.



This part details the key cultural influences (Malay, Chinese, Indian, etc.) that have shaped the nation's food, presented in an easy-to-read bulleted list.

## 2.4 Top Dishes Section

### 2.4.1 Featured Dishes, Images, and Details

#### Must-Try Malaysian Delights



##### Nasi Lemak

Often called Malaysia's national dish, Nasi Lemak is a fragrant and flavorful delight. At its heart is rice cooked in rich coconut milk and pandan leaf, served with a spicy-sweet sambal, crispy fried anchovies, roasted peanuts, cooling cucumber slices, and typically a hard-boiled or fried egg. It's a harmonious blend of textures and tastes that offers a complete, satisfying meal any time of day.

##### Satay

Satay features skewers of seasoned, tender meat (commonly chicken or beef) grilled to perfection over charcoal, imparting a delightful smoky aroma. Marinated in turmeric, lemongrass, and other spices, it's served with a rich, sweet, and slightly spicy peanut dipping sauce, alongside chunks of cucumber, raw onion, and ketupat (rice cakes).

##### Asam Laksa

A tangy and spicy fish-based rice noodle soup, Asam Laksa is a Penang specialty bursting with flavor. Its rich broth, made with poached mackerel, tamarind (asam), chili, and lemongrass, is garnished with shredded cucumber, onions, pineapple, mint, and a sweet shrimp paste (hae ko), creating a truly complex and addictive taste.

##### Roti Canai

A beloved Malaysian flatbread, Roti Canai is known for its flaky, crispy exterior and soft, chewy interior. Skillfully twirled and cooked on a griddle, this versatile bread is a popular breakfast or snack, commonly served with a side of dhal (lentil curry), fish curry, or chicken curry for dipping.

##### Chicken Rice

A deceptively simple yet profoundly flavorful dish, Malaysian Chicken Rice (often Hainanese style) features succulent poached chicken, aromatic rice cooked in chicken broth and pandan leaves, and a tangy chili-ginger dipping sauce. Often accompanied by a light chicken broth soup, the tender chicken and fragrant rice make it a comforting classic.

Five iconic dishes are featured. Each includes a high-quality image and a detailed description covering its ingredients, flavors and why the dish is special.

## 2.5 Recipes Section

### 2.5.1 Popular Recipes, Ingredients and Instructions with Images

#### Popular Recipes

Cook Your Favorite Malaysian Dishes

##### Recipe 1: Simple Chicken Curry (Kari Ayam)

A classic Malaysian chicken curry that's rich, aromatic, and surprisingly easy to make. Perfect with rice or roti canai.



Step 1: Heat olive oil in a skillet over medium heat. Sauté onion until lightly browned.

##### Ingredients:

- 3 tablespoons olive oil
- 1 small onion, chopped
- 2 cloves garlic, minced
- 3 tablespoons curry powder
- 1 teaspoon ground cinnamon
- 1 teaspoon paprika
- 1 bay leaf
- ½ teaspoon grated fresh ginger root
- ½ teaspoon white sugar
- salt to taste
- 2 skinless, boneless chicken breast halves – cut into bite-size pieces
- 1 tablespoon tomato paste
- 1 cup plain yogurt
- ¼ cup coconut milk
- ½ lemon, juiced
- ½ teaspoon cayenne pepper

[Download Recipe as PDF](#)

##### Recipe 2: Beef Rendang

A rich and aromatic slow-cooked dry curry, Beef Rendang is a festive favorite, packed with complex spices.



Step 1: Prepare the chilies. Using scissors, cut the dried chilies into small pieces, removing the seeds. Place in a bowl and cover with hot water. Soak for 30 minutes until they're softened.

##### Ingredients:

- Beef Rendang Paste
  - 25 dried chilies
  - 6 lemongrass (white part only), sliced
  - 2 inch galangal, sliced
  - 2 inch ginger, sliced
  - 6 garlic cloves
  - 1 onion, cubed
- Spices
  - 1 cinnamon stick
  - 1 star anise
  - 4 cloves
  - 4 cardamom pods
  - 1 lemongrass, bruised
- Main
  - 2.2 lb (1 kg) beef chuck, cut into 2-inch cubes
  - 10 kaffir lime leaves, thinly sliced
  - 2 tablespoon coconut sugar
  - 2 teaspoon salt
  - 1 tablespoon concentrated cooking tamarind
  - 1 can (400 ml) coconut milk, of 14 oz

[Download Recipe as PDF](#)

### Recipe 3: Cucur Udang

Crispy and savory prawn fritters, a popular Malaysian teatime snack, best enjoyed with a sweet chili dipping sauce.



Step 3: Prepare julienned carrots, sliced shallots, chopped scallions and bean sprouts. Add them into the batter and gently mix well.

#### Ingredients:

- ½ tsp active dry yeast
- ¼ tsp sugar
- 200 ml water
- 150 g all-purpose flour
- ¼ tsp salt
- ½ tsp baking powder
- ½ tsp turmeric powder
- ½ tbsp shrimps (dried)
- 20 g carrot(s)
- 15 g scallions
- 25 g bean sprouts
- 1 shallot(s)
- 8 prawns
- 400 ml oil

[Download Recipe as PDF](#)

Three detailed recipes for popular Malaysian dishes have been included on the site. Each recipe provides clear ingredients and step-by-step instructions. A scrollable image carousel with captions is used to display images for the cooking steps, fulfilling the "with images" requirement.

#### 2.5.2 Downloadable PDF

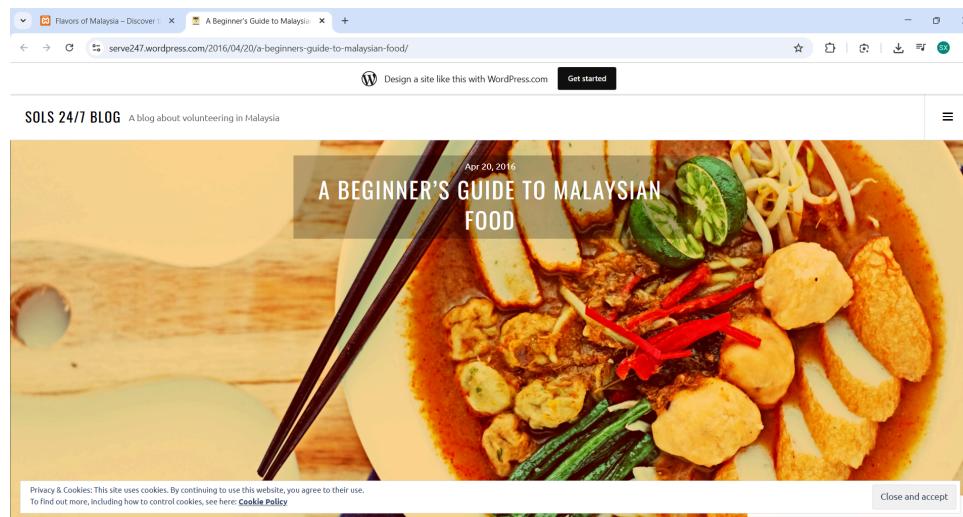
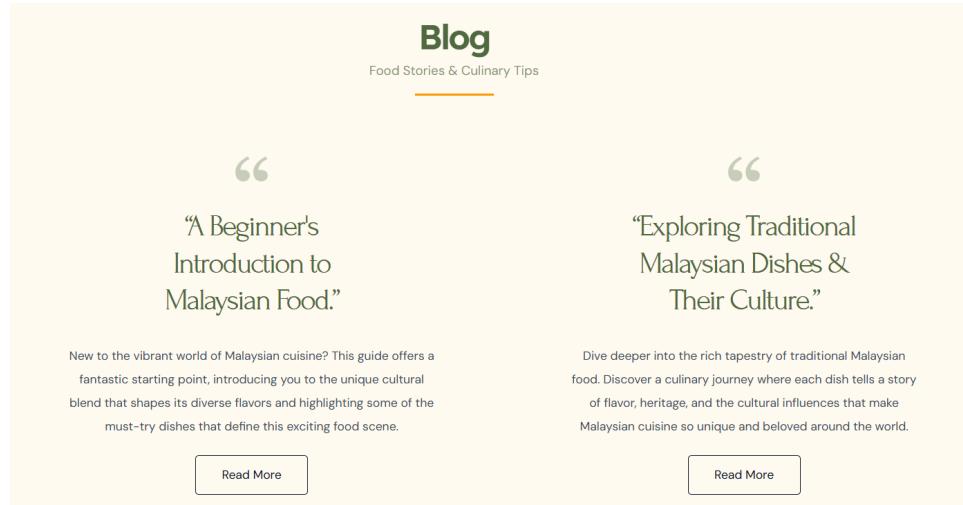
[Download Recipe as PDF](#)

The screenshot shows a browser window with the title 'Flavors of Malaysia – Discover' and the tab 'Recipe of Chicken Curry'. The main content is titled 'Recipe of Chicken Curry'. It features a photo of a plate of chicken curry with rice. Below the photo is a descriptive paragraph: 'This Indian-inspired creamy chicken curry recipe is similar to a curry I had in India. The aromatic spices and flavors are a delight to the senses! Delicious with fresh naan and basmati rice.' At the bottom, there is prep and cook time information: 'Prep Time 20 mins | Cook Time 25 mins | Servings: 4 people | Author: Amanda Fetter'. The sidebar on the left is dark, and the overall layout is clean and organized.

A "Download Recipe as PDF" button is provided for each recipe, linking to a custom-formatted PDF file that opens in a new tab.

## 2.6 Blog Section

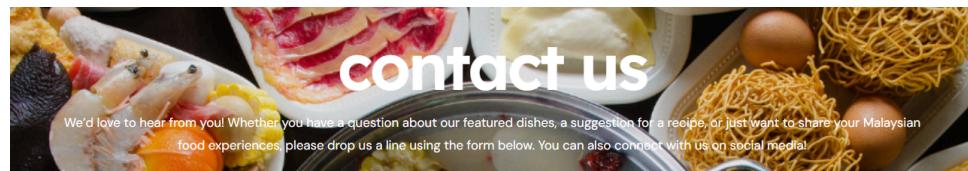
### 2.6.1 Articles and Read More Links



Excerpts for two relevant blog articles are displayed. Each has a "Read More" button that links to an external article page, demonstrating the feature.

## 2.7 Contact Section

### 2.7.1 Contact Form



You can find us at

EMAIL

flavorsofmalaysia@gmail.com

PHONE NUMBER

(+60)11-1077 8126

LOCATION

Jalan Iman, 81310 Skudai, Johor, Malaysia.



Let's get in touch

Your Name

Your Email

Message

Send Message

A simple contact form allows users to send a message directly.

### 2.7.2 Social Media Links



Icons are included to link to the website's social media profiles.

### 2.7.3 Map



An embedded Google Map is included, showing the location of the website's office.

## 2.8 Footer

Home About Top Dishes Recipes Blog Contact



© 2025 Flavors of Malaysia. All Rights Reserved.

### 2.8.1 Footer Menu

Home About Top Dishes Recipes Blog Contact

A secondary navigation menu is included in the footer for user convenience.

### 2.8.2 Social Media Icons



Social media icons are present in the footer for brand consistency.

### 2.8.3 Copyright Information

© 2025 Flavors of Malaysia. All Rights Reserved.

Basic copyright information ("© 2025 Flavors of Malaysia") is displayed.

### **3.0 Conclusion**

In conclusion, this project successfully met all the specified requirements for creating a one-page WordPress website to promote Malaysian food. Through the use of Elementor, a visually engaging, functional and user-friendly website was developed. The project involved content planning, interface design, implementation of interactive features like image carousels and PDF downloads and ensuring a logical information flow. This assignment was a valuable practical exercise in web development and content management using the WordPress platform.