

1) Starting Lab 2, you must complete a short (5 question) pre-lab quiz on Moodle. You will need to show your Moodle result for this quiz to the TA *at the beginning* of lab so they know you have completed this quiz and got all the answers correct. Simply start your VirtuaBox in the lab, login to Moodle and have the lab result open for the TA to see. Completing this quiz is to make sure you are coming prepared to lab. Logon to Moodle for more information.

2) Once again, you **must** attend **your assigned** lab session (we will be marking your submission in the lab).

3) You must arrive on time – anyone later than 30 minutes will not be admitted to the lab.

4) Only a valid physician statement will be accepted if you are absent.

5) **NOTE: This lab is more complicated, you need to attempt to complete as much of the lab as possible before coming to the lab.**

## 1. GOALS/OUTCOMES FOR LAB

- To learn how to change the presentation an HTML document using CSS
- To help you analyze an HTML page and decide how to modify it for improved appearance using CSS.

*It will be very useful to go over the Case Study in the examples I provided on the Additional Resource link week 2. The 12 minute video on CSS is also very useful, especially in showing you how to arrange div sections. You will also need to look at the lecture on “Layout” (see week 3).*

## 2. LAB 2 – TASK

1) You are provided a simple eatfood.html document and corresponding images. Your job will be to improve the presentation of the HTML content and structure in an iterative (step-by-step) fashion.

2) You will generate a total of five HTML files and CSS files in this process (fifth one is optional – but try to do it). You should demo each HTML file to the TA. When the TA comes by, have each HTML file open in a different tab so you can show the progression.

3) See next pages for details on how to modify your HTML and CSS files.

## 3. SUBMISSIONS

### 1) [Manual verification by a TA]

You will need to have one of the TAs verify your lab before submission. The TA will look at your various files in their progression. If you have completed the lab assignment before coming to lab, the TA may ask you to make minor modifications to the lab to demonstrate your knowledge of the materials.

The TA will mark your name off a list and ask you to sign that you have been verified.

### 2) Moodle submission

You will see an assignment submission link on Moodle.

1) Create a **folder** named “**Lab2**” and copy all of your lab materials inside (image folder, eatfood\_ex{1,2,3,4,5}.html and eatfood\_ex{1,2,3,4,5}.css). This folder should be compressed (or tar.gz on the VirtualBox machines) and the compressed file submitted. Please follow the instructions in the following video that we used for Lab 1:

<https://www.youtube.com/watch?v=stEOh6ntV5o>

STARTING POINT: **eatfood.html** and **images in image folder**. You are given the following HTML file and associated images. This file has no CSS file. The lab task is to improve the presentation of this HTML document by modifying the HTML slightly at each iteration and creating an associated CSS. We will do this step by step so you can see the process.

## Eating Journal

### Good things to eat and where to find them

#### 09/06/2017: Dosa

Dosas are a favorite in India. They are made from a chickpea and rice batter that is fried on a griddle. In India these are very cheap ... unfortunately, they will cost you in Toronto.



If you like Indian food, check out [Karaikudi](#) in Scarborough.

#### 08/24/2017: Pide

If you haven't tried *Pide*, also known as Turkish Pizza, your life is not complete.



My current favorite Pide Restaurant, is [Mr. Pide](#) in Greektown, Toronto. Order the **Lahmacun** !

#### 08/22/2017: Falafel

One reason to wake up every morning -- Falafels!



If you like falafels, check out [Ali Baba's](#). They have two for the price of one falafel sandwiches on Tuesdays!

#### 07/10/2017: Spicy Pot

Ma la xiang guo is a dish from the Sichuan/Chongqing region of China. You can select a number of different items that are cooked together. This dish uses a special numbing spice (ma) together with spicy chilli (la) cooked until fragrant (xiang) in a big pot (guo).



Unfortunately, I haven't found a good restaurant in Toronto that serves this. You can make it at home using with this [recipe](#).

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## Exercise 1: (CREATE: eatfood\_ex1.html and eatfood\_ex1.css)


Try to match the output below as closely as possible – see the annotation for details. This exercise is to set up the basic HTML structure to assist in further modification. The associated CSS is to help you see how the item flow in the document. You need to organize the HTML content by adding in ids, classes, and associate these with <spans> and various <div>. This requires you to modify the HTML page to add in these new elements. In your CSS, create the corresponding *selectors* to set the borders to have a color and border (make it at least 2 pixels thick). The intention of this exercise is to help you see the layout of your sections created using div, span, and classes.

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1) Place a **green** border account all of the content.

2) Top of the page should have a **red** border.

3) The "Good things to eat" (and h2 element) should have its own border that is **orange**.

4) Each journal entry should have a **blue** border.

5) The dates within these entries should have a **purple** border (consider span element).

6) All paragraphs should have a thin **black** border. This is so you can see the page flow. Note, all images should be within <p> elements.

7) Bottom (footer) should have a **yellow** border.

**Exercise 2:** Create files: eatfood\_ex2.html and eatfood\_ex2.css. **NOTE:** The only change to eatfood\_ex2.html is that it links to eatfood\_ex2.css instead of eatfood\_ex1.css.

- i) Modify the CSS based on the annotations on the right.
- ii) Pay attention to the difference between margin and padding.
- iii) Use the `rgb( - , - , - )` notation for the color property in your CCS.

1) Change the body of the HTML page to have a background of "background.gif" (provided).

Add a left and right margin of 10% to all of the main content.

2) Change the div around all the elements (the one with a green border) to have a white background.

3) Change all the entries (all items with a blue border) to have the following background color:

R=196, G=226, B=255

You should also add padding of 5px and a top-margin of 10px.

(Note the difference between padding and margin)

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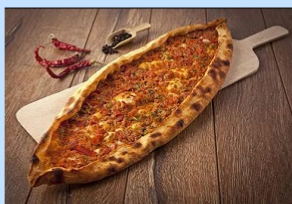
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### Exercise 3: (create files: eatfood\_ex3.html and eatfood\_ex3.css. )

This exercise will change the alignment of elements using float, overflow, and alignment attributes in the CSS. This should be possible without editing the main HTML page (other than the link to the new CSS). See the annotations for the changes to make. Your webpage should look as close as possible to below.


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The heading text in the red box should appear on the right side of that section of the page.

The journal entries' images should **float** on the right side next to the surrounding text. The image should stay within the bounds of the blue box; that is, it should not bleed into the other content below it. You may need to use the "overflow" attribute to make the float element fit correct.

#### Exercise 4: (create files eatfood\_ex4.html and eatfood\_ex4.css)

This exercise will finish the webpage. This last iteration makes small cosmetic adjustments to the border and colors. Again, you will not need to modify the HTML file other than linking in the new CSS.


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Change all fonts in the HTML document to a better font (sans serif) of your choice.

Change border to white. Make the background R=168, G=213, B=255

Change entries border to R=168, G=213, B=255

Change dates' style to have a dashed black bottom border, width 2px.

Remove border of footer and align the text to the centre.



## Exercise 5 (optional – advanced layout):

This last exercise is to modify your HTML and CSS to add in a *navigation section* (LINKS) to your website that has width 150px. The color of this section can be the same as the entries (that is, Dosa, Pide, Falafel, ..). Note that you'll have to consider how to make the section such that the entries adjust correctly as shown below. Try to make your webpage look as close as possible to the one below.

In the navigation section, add in the following HTML code:

```
<h1>Links</h1>
<ul>
  <li><a href="http://www.blogto.com/restaurants/">blogTO</a></li>
  <li><a href="http://allrecipes.com/">Recipes</a></li>
  <li><a href="https://www.youtube.com/watch?v=1Wh8RzcQZr4">WWW</a></li>
</ul>
```

## Eating Journal

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### Links

- [blogTO](#)
- [Recipes](#)
- [WWW](#)

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