

## **FOODIE FAVES**



JIAN TYRONE B. SIBULON  
ERIKA MAY ARANZANSO  
JOHN REY L. NAGALES  
APPLE JANE ORMILLA  
BON JHOVE BALINAS  
JAMAICA GERONIMO  
CHANDA GRACE ZIA  
TRISHA SUEDO

**BACHELOR OF SCIENCE IN INFORMATION TECHNOLOGY  
(BSIT)**

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## Introduction

Food is an important part of our life. With the rise of technology, many people now use websites and social media to find and share recipes. Also, Filipino dishes are not always easy to find online in one organized place. This inspired our group to create a website called Foodie Faves, a simple and easy-to-use site that shares various Filipino food recipes.

Foodie Faves is a basic website made using HTML and CSS. It is designed to showcase popular Filipino dishes. The site includes three main sections: Home, Menu, and About. Each recipe has its own page so users can easily follow the instructions.

The website is static, which means all content is fixed and does not change. It does not include advanced features like user login or comments. It only uses HTML and CSS, and all recipes are pre-packed manually.

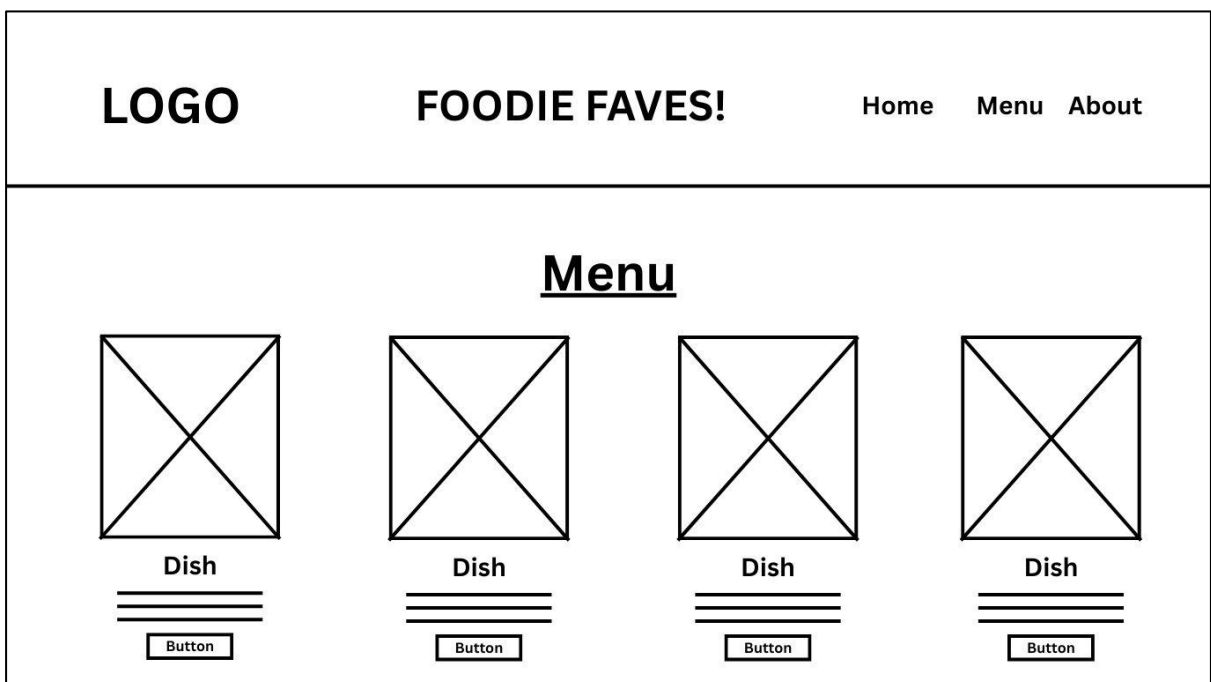
This project helps promote Filipino culture through food. It also helps our group improve our skills in basic web development. Most importantly, it gives users a fun and easy way to learn how to cook Filipino dishes.

## Wireframe

### Home Page

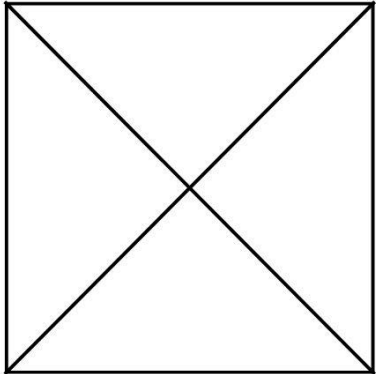


### Menu Page



### About Page

<b>LOGO</b>	<b>FOODIE FAVES!</b>	Home Menu About
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## About Us

Welcome to Foodie Faves

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### Footer

<b>LOGO</b>	<b>FOODIE FAVES!</b>	Home Menu About
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**LOGO**





### Recipe Page

## Dish

**Ingredients:**

- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_

**Instruction:**

- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_

Button

## CODE HTML

```

<!DOCTYPE html>
<html lang="en">
<head>
  <meta charset="UTF-8">
  <meta http-equiv="X-UA-Compatible" content="IE=edge">

  <title>FOODIE FAVES</title>
  <link rel="stylesheet" href="style.css">
  <link rel="stylesheet" href="https://cdnjs.cloudflare.com/ajax/libs/font-
awesome/6.7.2/css/all.min.css" integrity="sha512-
Evv84Mr4kqVGRNSgIGL/F/aIDqQb7xQ2vcrdlwxfjThSH8CSR7PBEakCr51Ck+w+/U6swU2l
m1vVX0SVk9ABhg==" crossorigin="anonymous" referrerpolicy="no-referrer" />
</head>
<body>

  <section id="Home">
    <nav>
      <div class="logo">
        
      </div>

      <div class="text">
        <h1>FOODIE FAVES!</h1>
      </div>

      <ul>
        <li><a href="#Home">Home</a></li>
        <li><a href="#Menu">Menu</a></li>

```

```

        <li><a href="about.html" target="_blank">About</a></li>
    </ul>
</nav>

<div class="main">

    <div class="men_text">
        <h1>Foodie Finds, <br><span>Filipinized!</span></h1>
    </div>

    <div class="main_image">
        
    </div>

</div>

<p>Welcome to Foodie Faves! Your ultimate source for delicious Filipino recipes!
    From the beloved adobo to the savory goodness of sinigang, we've got all your Pinoy
    food cravings covered.
    Whether you're a seasoned chef or a newbie, you'll find easy-to-follow recipes that
    bring the flavors of the Philippines right to your kitchen!
</p>
</section>
<div class="menu" id="Menu">
    <h1><span>Menu</span></h1>

    <div class="menu_box">
        <div class="menu_card">

            <div class="menu_image">
                
            </div>

            <div class="menu_info">
                <h2>Chicken Adobo</h2>
                <p>Filipino Chicken Adobo is a popular Filipino dish made by simmering
                chicken in a savory, tangy sauce of soy sauce, vinegar, garlic, bay leaves, and pepper. It's
                easy to make and delicious with rice.</p>
                <a href="chicken adobo.html" class="menu_btn" target="_blank">Recipe</a>
            </div>
        </div>

        <div class="menu_card">

            <div class="menu_image">
                
            </div>

            <div class="menu_info">
                <h2>Pork Adobo</h2>

```

<p>A classic Filipino dish made with pork stewed in soy sauce, vinegar, garlic, bay leaves, and peppercorns. This dish is known for its savory, slightly tangy, and aromatic flavor.</p>

<a href="pork adobo.html" class="menu\_btn" target="\_blank">Recipe</a>

</div>

</div>

<div class="menu\_card">

<div class="menu\_image">



</div>

<div class="menu\_info">

<h2>Sinigang</h2>

<p>A popular Filipino sour soup made with pork ribs or belly, vegetables, and tamarind as the main souring agent. This comforting dish has a tangy and savory broth.</p>

<a href="sinigang.html" class="menu\_btn" target="\_blank">Recipe</a>

</div>

</div>

<div class="menu\_card">

<div class="menu\_image">



</div>

<div class="menu\_info">

<h2>Lumpia</h2>

<p>A crispy and flavorful Filipino spring roll filled with ground pork, vegetables, and seasonings, served with a sweet and sour dipping sauce.</p>

<a href="lumpia.html" class="menu\_btn" target="\_blank">Recipe</a>

</div>

</div>

<div class="menu\_card">

<div class="menu\_image">



</div>

<div class="menu\_info">

<h2>Letchon</h2>

<p>A festive dish consisting of a whole roasted pig with crispy golden skin and juicy, flavorful meat. Often served at celebrations and fiestas.</p>

<a href="letchon.html" class="menu\_btn" target="\_blank">Recipe</a>

</div>

</div>

<div class="menu\_card">

<div class="menu\_image">



</div>

```

<div class="menu_info">
  <h2>Pancit</h2>
  <p>A noodle dish often served at birthdays and celebrations. Variations include
Pancit Canton (stir-fried egg noodles) and Pancit Malabon (thicker noodles with
seafood).</p>
  <a href="pancit.html" class="menu_btn" target="_blank">Recipe</a>
</div>
</div>
<div class="menu_card">

  <div class="menu_image">
    
  </div>

  <div class="menu_info">
    <h2>Bicol Express</h2>
    <p>A spicy dish from Bicol made from pork, shrimp, or fish cooked in coconut
milk and chili peppers.</p>
    <a href="bicolexpress.html" class="menu_btn" target="_blank">Recipe</a>
  </div>
</div>
<div class="menu_card">

  <div class="menu_image">
    
  </div>

  <div class="menu_info">
    <h2>Kare-Kare</h2>
    <p>A rich Filipino stew made with oxtail, tripe, and pork hock, cooked in peanut
sauce and served with bagoong (fermented shrimp paste).</p>
    <a href="karekare.html" class="menu_btn" target="_blank">Recipe</a>
  </div>
</div>
<div class="menu_card">

  <div class="menu_image">
    
  </div>

  <div class="menu_info">
    <h2>Laing</h2>
    <p>A dish from Bicol made with dried taro leaves cooked in coconut milk, chili,
and shrimp paste.</p>
    <a href="laing.html" class="menu_btn" target="_blank">Recipe</a>
  </div>
</div>
<div class="menu_card">

  <div class="menu_image">
    

```



```

</div>

<div class="menu_info">
  <h2>Menudo</h2>
  <p>A tomato-based stew made with pork, liver, potatoes, carrots, and peas,
commonly served during holidays and special occasions.</p>
  <a href="menudo.html" class="menu_btn" target="_blank">Recipe</a>
</div>
</div>
<div class="menu_card">

  <div class="menu_image">
    
  </div>

  <div class="menu_info">
    <h2>Puto Bumbong</h2>
    <p>A purple rice cake traditionally steamed in bamboo tubes, often served
during Christmas with grated coconut and brown sugar.</p>
    <a href="putobumbong.html" class="menu_btn" target="_blank">Recipe</a>
  </div>
</div>
<div class="menu_card">

  <div class="menu_image">
    
  </div>

  <div class="menu_info">
    <h2>Sisig</h2>
    <p>A sizzling dish made from chopped pork face and ears, seasoned with
vinegar, chili, and sometimes topped with an egg.</p>
    <a href="sisig.html" class="menu_btn" target="_blank">Recipe</a>
  </div>
</div>
<div class="menu_card">

  <div class="menu_image">
    
  </div>

  <div class="menu_info">
    <h2>Caldereta</h2>
    <p>A rich and hearty beef stew cooked with tomato sauce, liver spread, and
vegetables.</p>
    <a href="caldereta.html" class="menu_btn" target="_blank">Recipe</a>
  </div>
</div>
<div class="menu_card">

  <div class="menu_image">

```

```

        
    </div>

    <div class="menu_info">
        <h2>Pochero</h2>
        <p>A Filipino stew made with pork, bananas, potatoes, and vegetables, often
served with a tomato-based sauce.</p>
        <a href="pochero.html" class="menu_btn" target="_blank">Recipe</a>
    </div>
</div>
<div class="menu_card">

    <div class="menu_image">
        
    </div>

    <div class="menu_info">
        <h2>Fried Bangus</h2>
        <p>Fried Bangus is a simple and delicious Filipino dish where milkfish (bangus)
is marinated in vinegar, garlic, and spices, then fried until crispy. It's usually served with rice
and a vinegar dipping sauce.</p>
        <a href="friedbangus.html" class="menu_btn" target="_blank">Recipe</a>
    </div>
</div>
<div class="menu_card">

    <div class="menu_image">
        
    </div>

    <div class="menu_info">
        <h2>Adobong Pusit</h2>
        <p>A variation of adobo using squid, cooked in soy sauce, vinegar, and
garlic.</p>
        <a href="adobongpusit.html" class="menu_btn" target="_blank">Recipe</a>
    </div>
</div>
<div class="menu_card">

    <div class="menu_image">
        
    </div>

    <div class="menu_info">
        <h2>Ginataang Baboy</h2>
        <p>Pork cooked in creamy coconut milk with vegetables.</p>
        <a href="ginataangbaboy.html" class="menu_btn" target="_blank">Recipe</a>
    </div>
</div>
<div class="menu_card">

```

```

<div class="menu_image">
  
</div>

<div class="menu_info">
  <h2>Tapsilog</h2>
  <p>A Filipino breakfast dish consisting of tapa (marinated beef), garlic fried rice,
and a fried egg.</p>
  <a href="tapsilog.html" class="menu_btn" target="_blank">Recipe</a>
</div>
</div>
<div class="menu_card">

  <div class="menu_image">
    
  </div>

  <div class="menu_info">
    <h2>Longganisa</h2>
    <p>Filipino sausages that are usually sweet or garlicky, often served with rice
and fried eggs.      </p>
    <a href="longganisa.html" class="menu_btn" target="_blank">Recipe</a>
  </div>
</div>
<div class="menu_card">

  <div class="menu_image">
    
  </div>

  <div class="menu_info">
    <h2>Pinakbet</h2>
    <p>Pinakbet is a classic Filipino vegetable dish from the Ilocos region. It is often
cooked with pork for extra richness.      </p>
    <a href="pinakbet.html" class="menu_btn" target="_blank">Recipe</a>
  </div>
</div>
<div class="menu_card">

  <div class="menu_image">
    
  </div>

  <div class="menu_info">
    <h2>Bulalo</h2>
    <p>Bulalo is a comforting Filipino beef shank soup, slow-cooked until the bone
marrow melts into the broth, giving it a rich and flavorful taste. It is commonly served in the
cooler regions of the Philippines, like Tagaytay and Batangas.      </p>
    <a href="bulalo.html" class="menu_btn" target="_blank">Recipe</a>
  </div>
</div>

```

```
<div class="menu_card">

  <div class="menu_image">
    
  </div>

  <div class="menu_info">
    <h2>Gising-Gising</h2>
    <p>Gising-Gising, which means "Wake up! Wake up!" in Filipino, is a spicy vegetable dish made with chopped green beans or water spinach (kangkong) cooked in coconut milk and chili peppers. It has a creamy, spicy, and savory taste. </p>
    <a href="gisinggising.html" class="menu_btn" target="_blank">Recipe</a>
  </div>
</div>

<div class="menu_card">

  <div class="menu_image">
    
  </div>

  <div class="menu_info">
    <h2>Dinuguan</h2>
    <p>Dinuguan is a rich, savory Filipino stew made with pork, vinegar, and pig's blood, giving it a dark and thick sauce. It is often served with puto (Filipino rice cake) and has a deep umami flavor. </p>
    <a href="dinuguan.html" class="menu_btn" target="_blank">Recipe</a>
  </div>
</div>

<div class="menu_card">

  <div class="menu_image">
    
  </div>

  <div class="menu_info">
    <h2>Ginataang Halo-Halo</h2>
    <p>Ginataang Halo-Halo is a sweet Filipino dessert. It is creamy, mildly sweet, and perfect for merienda.</p>
    <a href="ginataanghalohalo.html" class="menu_btn" target="_blank">Recipe</a>
  </div>
</div>
</div>

<footer>
  <div class="footer-top">
    <div class="footer-logo-search">
      
    </div>
  </div>
</div>
```

```

<div class="footer-social">
  <a href="#"><i class="fab fa-facebook-f"></i></a>
  <a href="#"><i class="fab fa-instagram"></i></a>
  <a href="#"><i class="fab fa-twitter"></i></a>
</div>

<div class="footer-links">
  <a href="#">Privacy Policy</a>
  <a href="#">Disclaimers</a>
  <a href="#">Contact</a>
  <br>
</div>
<p>&copy; <b>2025 Foodie Faves | Site Credits </b></p>
<div class="back-to-top">
  <a href="#top"><i class="fas fa-arrow-up"></i> <strong>Back To
Top</strong></a>
</div>
</div>
</footer>

</body>
</html>

```

## CODE STYLE CSS

```

*{
  margin: 0;
  padding: 0;
  box-sizing: border-box;
  font-family: sans-serif;
}

html{
  scroll-behavior: smooth;
}

section{
  width: 100%;
  height: 100vh;
}

section nav{
  display: flex;
  justify-content: space-around;
  align-items: center;
  position: fixed;
  right: 0;
  left: 0;
  background: rgb(252, 252, 48);
  box-shadow: 0 0 10px rgba(0,0,0,0.5);
}

```

```
    z-index: 1000;
}

section nav .logo img{
    width: 100px;
    cursor: pointer;
    margin: 0;
}

section nav ul{
    list-style: none;
    margin-left: 50%;
}

section nav ul li{
    display: inline-block;
    margin: 0 15px;
}

section nav ul li a{
    text-decoration: none;
    color: #000;
    font-weight: 500;
    font-size: 17px;
    transition: 0.1s;
}

section nav ul li a::after{
    content: "";
    width: 0;
    height: 2px;
    background: rgb(236, 52, 77);
    display: block;
    transition: 0.2s linear;
}

section nav ul li a:hover::after{
    width: 100%;
}

section nav ul li a:hover{
    color: rgb(236, 52, 77);
}

section nav .text{
    font-size: 30px;
    color: rgb(236, 52, 77);
    margin: 0 5px;
    margin-right: 40px;
    cursor: pointer;
}
```

```

    position: fixed;
}

section nav .text h1{
    font-family: mv boli;
}

section .main{
    display: flex;
    align-items: center;
    justify-content: space-around;
    position: relative;
    top: 130px;
}

section .main .men_text h1{
    font-size: 60px;
    position: relative;
    top: -90px;
    left: 20px;
}

section .main .men_text span{
    margin-left: 15px;
    color: rgb(236, 52, 77);
    font-family: mv boli;
    line-height: 22px;
    font-size: 70px;
}

section .main .main_image img{
    width: 600px;
    position: relative;
    left: 70px;
}

section p{
    width: 650px;
    text-align: justify;
    position: relative;
    left: 40px;
    bottom: 150px;
    line-height: 22px;
    font-family: papyrus bold;
}

.menu{
    width: 100%;
    padding: 70px 0;
}

```

```

.menu h1{
  font-size: 55px;
  display: flex;
  align-items:center;
  justify-content: center;
  margin-bottom: 30px;
}

.menu h1 span{
  color: rgb(236, 52, 77);
  margin-left: 15px;
  font-family: mv boli;
}

.menu h1 span::after{
  content: ";
  width: 100%;
  height: 2px;
  background: rgb(236, 52, 77);
  display: block;
  position: relative;
  bottom: 15px;
}

.menu .menu_box{
  width: 100%;
  margin: 0px auto;
  display: grid;
  grid-template-columns: 1fr 1fr 1fr 1fr;
  grid-gap: 15px;
}

.menu .menu_box .menu_card{
  width: 330px;
  height: 520px;
  padding-top: 10px;
  margin-bottom: 20px;
  display: flex;
  flex-direction: column;
  justify-content: space-between;
  box-shadow: 0 0 10px rgba(0,0,0,0.2);
}

.menu .menu_box .menu_card .menu_image{
  width: 300px;
  height: 245px;
  margin: 0 auto;
  overflow: hidden;
}

```



```
.menu .menu_box .menu_card .menu_image img{
  width: 100%;
  height: 100%;
  object-fit: cover;
  object-position: center;
  transition: 0.3s;
}
```

```
.menu .menu_box .menu_card .menu_image:hover img{
  transform: scale(1.1);
}
```

```
.menu .menu_box .menu_card .menu_info h2{
  width: 60%;
  text-align: center;
  margin: 10px auto 10px auto;
  font-size: 25px;
  color: rgb(236, 52, 77);
}
```

```
.menu .menu_box .menu_card .menu_info{
  display: flex;
  flex-direction: column;
  flex-grow: 1;
  justify-content: space-between;
  text-align: center;
  padding: 10px;
}
```

```
.menu .menu_box .menu_card .menu_info p{
  text-align: center;
  position: relative;
  margin-left: 20px;
  margin-right: 20px;
  margin-top: 8px;
  margin-bottom: 20px;
  line-height: 21px;
  flex-grow: 1;
}
```

```
.menu .menu_box .menu_card .menu_info .menu_btn{
  display: flex;
  align-items: center;
  justify-content: center;
  text-decoration: none;
  color:rgb(236, 52, 77);
  background: rgb(252, 252, 48);
  padding: 8px 10px;
```

```

    margin: auto 80px 20px;
    font-weight: bold;
    border-radius: 5px;
    transition: 0.3s;
    transform: 0.2s;
}

.menu .menu_box .menu_card .menu_info .menu_btn:hover {
    background: rgb(236, 236, 40);
    transform: scale(1.05);
}

footer {
    background-color: #fff;
    color: #333;
    font-family: 'Segoe UI', Tahoma, sans-serif;
    border-top: 1px solid #ddd;
    padding: 20px 30px;
}

.footer-top {
    display: flex;
    justify-content: space-between;
    align-items: center;
    flex-wrap: wrap;
    background-color: rgb(236, 236, 40);
    color: black;
    padding: 20px;
    border-radius: 8px;
    margin-bottom: 20px;
}

.footer-logo {
    width: 100px;
}

.footer-social a {
    background-color: white;
    color: rgb(236, 52, 77);
    font-size: 18px;
    padding: 10px;
    border-radius: 50%;
    margin: 5px;
    display: inline-block;
    text-align: center;
    width: 40px;
    height: 40px;
    line-height: 20px;
}

```

```
.footer-social a:hover {
  opacity: 0.8;
}

.footer-links {
  display: flex;
  gap: 20px;
  flex-wrap: wrap;
}

.footer-links a {
  color: #333;
  text-decoration: none;
  font-size: 14px;
}

.footer-links a:hover {
  text-decoration: underline;
}

.back-to-top a {
  color: #e74c3c;
  text-decoration: none;
  font-size: 14px;
}
```

## ABOUT PAGE CODE

```
<!DOCTYPE html>
<html lang="en">
<head>
  <meta charset="UTF-8">
  <meta http-equiv="X-UA-Compatible" content="IE=edge">
  <meta name="viewport" content="width=device-width, initial-scale=1.0">
  <title>FOODIE FAVES</title>
  <link rel="stylesheet" href="style2.css">
  <link rel="stylesheet" href="https://cdnjs.cloudflare.com/ajax/libs/font-
awesome/6.7.2/css/all.min.css" integrity="sha512-
Evv84Mr4kqVGRNSgIGL/F/aIDqQb7xQ2vcrdlwxfjThSH8CSR7PBEakCr51Ck+w+/U6swU2I
m1vVX0SVk9ABhg==" crossorigin="anonymous" referrerpolicy="no-referrer" />
</head>
<body>

  <section id="Home">
    <nav>
      <div class="logo">
        
      </div>

      <div class="text">
```

```

<h1>FOODIE FAVES!</h1>
</div>

<ul>
  <li><a href="FoodieFaves.html" target="_blank">Home</a></li>
  <li><a href="FoodieFaves.html" target="_blank">Menu</a></li>
  <li><a href="about.html">About</a></li>
</ul>
</nav>
<div class="about" id="About">
  <div class="about_main">

    <div class="image">
      
    </div>

    <div class="about_text">
      <h1><span> About</span>Us</h1>
      <h3>Foodie Faves!</h3>
      <p>
        Your go-to destination for authentic and delicious Filipino food recipes! We are a
        passionate group of food lovers dedicated to sharing the rich flavors and culinary traditions
        of the Philippines.
        <br>
        <br>
        From classic dishes like adobo, sinigang, lechon, and lumpia to lesser-known
        regional specialties, we bring you tried-and-tested recipes that celebrate Filipino cuisine.
        Whether you're a home cook looking to perfect your favorite dishes or someone exploring
        Filipino flavors for the first time, we're here to guide you with easy-to-follow recipes and tips.
        <br>
        <br>
        Join us on this flavorful journey as we keep the spirit of Filipino food culture alive—
        one delicious dish at a time!

      </p>
    </div>
  </div>
</div>

<footer>
  <div class="footer-top">
    <div class="footer-logo-search">
      

    </div>
    <div class="footer-social">
      <a href="https://www.facebook.com/" target="_blank"><i class="fab fa-facebook-
f"></i></a>
      <a href="https://www.instagram.com/" target="_blank"><i class="fab fa-
instagram"></i></a>
      <a href="https://x.com/" target=" _blank"><i class="fab fa-twitter"></i></a>
    </div>
  </div>

```

```

    </div>
    <div class="footer-links">
      <a href="#">Privacy Policy</a>
      <a href="#">Disclaimers</a>
      <a href="#">Contact</a>
    </div>
    <p>&copy; <b>2025 Foodie Faves | Site Credits </b></p>
    <div class="back-to-top">
      <a href="#top"><i class="fas fa-arrow-up"></i> <strong>Back To Top</strong></a>
    </div>
  </div>

  <div class="footer-bottom">

    </div>
</footer>

</body>
</html>

```

## ABOUT PAGE CSS

```

*{
  margin: 0;
  padding: 0;
  box-sizing: border-box;
  font-family: sans-serif;
}

html{
  scroll-behavior: smooth;
}
section{
  width: 100%;
  height: 100vh;
}

section nav{
  display: flex;
  justify-content: space-around;
  align-items: center;
  position: fixed;
  right: 0;
  left: 0;
  background: rgb(252, 252, 48);
  box-shadow: 0 0 10px rgba(0,0,0,0.5);
  z-index: 1000;
}

```

```
section nav .logo img{  
  width: 100px;  
  cursor: pointer;  
  margin: 0;  
}
```

```
section nav ul{  
  list-style: none;  
  margin-left: 50%;  
}
```

```
section nav ul li{  
  display: inline-block;  
  margin: 0 15px;  
}
```

```
section nav ul li a{  
  text-decoration: none;  
  color: #000;  
  font-weight: 500;  
  font-size: 17px;  
  transition: 0.1s;  
}
```

```
section nav ul li a::after{  
  content: " ";  
  width: 0;  
  height: 2px;  
  background: rgb(236, 52, 77);  
  display: block;  
  transition: 0.2s linear;  
}
```

```
section nav ul li a:hover::after{  
  width: 100%;  
}
```

```
section nav ul li a:hover{  
  color: rgb(236, 52, 77);  
}
```

```
section nav .text{  
  font-size: 30px;  
  color: rgb(236, 52, 77);  
  margin: 0 5px;  
  margin-right: 40px;  
  cursor: pointer;  
  position: fixed;  
}
```

```
section nav .text h1{
  font-family: mv boli;
}

.about{
  width: 100%;
  height: 100vh;
  padding: 70px 0;
}

.about .about_main{
  display: flex;
  align-items: center;
  justify-content: space-around;
  bottom: 60px;
}

.about .about_main .image img{
  width: 500spx;
  height: 500px;
  top: 50px;
  position: relative;
  margin-bottom: 50px;
}

.about .about_main .about_text{
  margin-top: 70px;
}

.about .about_main .about_text h1 span{
  color: rgb(236, 52, 77);
  margin-right: 15px;
  font-family: mv boli;
}

.about .about_main .about_text h1{
  font-size: 55px;
  position: relative;
  bottom: 30px;
}

.about .about_main .about_text h3{
  font-size: 30px;
  margin: 0 0 50px 0;
  font-family: mv boli;
}

.about .about_main .about_text p{
  line-height: 22px;
  margin-right: 30px;
}
```

```

width: 650px;
text-align: justify;
font-family: mv boli;
}

footer {
  background-color: #fff;
  color: #333;
  font-family: 'Segoe UI', Tahoma, sans-serif;
  border-top: 1px solid #ddd;
  padding: 20px 30px;
}

.footer-top {
  display: flex;
  justify-content: space-between;
  align-items: center;
  flex-wrap: wrap;
  background-color: rgb(236, 236, 40);
  color: black;
  padding: 20px;
  border-radius: 8px;
  margin-bottom: 20px;
}

.footer-logo {
  width: 100px;
}

.footer-social a {
  background-color: white;
  color: rgb(236, 52, 77);
  font-size: 18px;
  padding: 10px;
  border-radius: 50%;
  margin: 5px;
  display: inline-block;
  text-align: center;
  width: 40px;
  height: 40px;
  line-height: 20px;
}

.footer-social a:hover {
  opacity: 0.8;
}

.footer-links {
  display: flex;
  gap: 20px;

```



```

    flex-wrap: wrap;
}

.footer-links a {
    color: #333;
    text-decoration: none;
    font-size: 14px;
}

.footer-links a:hover {
    text-decoration: underline;
}

.back-to-top a {
    color: #e74c3c;
    text-decoration: none;
    font-size: 14px;
}

```

## RECIPE CODE

```

<!DOCTYPE html>
<html lang="en">
<head>
  <meta charset="UTF-8">
  <meta name="viewport" content="width=device-width, initial-scale=1.0">
  <title>Chicken Adobo Recipe</title>
  <style>
    body {
      font-family: Arial, sans-serif;
      margin: 0;
      padding: 0;
      background-color: rgb(252, 252, 48);
      text-align: center;
    }
    .container {
      max-width: 800px;
      margin: 30px auto;
      background: white;
      padding: 20px;
      box-shadow: 0 0 10px rgba(0, 0, 0, 0.1);
      border-radius: 10px;
    }
    h1 {
      color: rgb(236, 52, 77);
      font-family: mv boli;
    }
    .recipe-img {
      width: 100%;
      max-height: 400px;
    }
  </style>

```

```

        object-fit: cover;
        border-radius: 10px;
    }
    .ingredients, .instructions {
        text-align: left;
        margin-top: 20px;
    }
    .ingredients h2{
        color: rgb(236, 52, 77);
    }
    .instructions h2{
        color: rgb(236, 52, 77);
    }
    ul, ol {
        padding-left: 20px;
    }
    .back-btn {
        display: inline-block;
        margin-top: 20px;
        padding: 10px 20px;
        background: rgb(252, 252, 48);
        color: rgb(236, 52, 77);
        text-decoration: none;
        border-radius: 5px;
        transition: background 0.3s;
    }
    .back-btn:hover {
        background: rgb(252, 252, 48);
    }
</style>
</head>
<body>
    <div class="container">
        <h1>Chicken Adobo Recipe</h1>
        

        <div class="ingredients">
            <h2>Ingredients:</h2>
            <ul>
                <li>2 lbs chicken, cut into serving pieces</li>
                <li>1/2 cup soy sauce</li>
                <li>1/2 cup vinegar</li>
                <li>1 cup water</li>
                <li>5 cloves garlic, minced</li>
                <li>1 onion, chopped</li>
                <li>2 bay leaves</li>
                <li>1 tsp black peppercorns</li>
                <li>1 tbsp cooking oil</li>
                <li>1 tbsp sugar (optional)</li>
            </ul>

```

</div>

<div class="instructions">

<h2>Instructions:</h2>

<ol>

<li>Heat oil in a pan and sauté garlic and onion until fragrant.</li>

<li>Add chicken pieces and cook until slightly browned.</li>

<li>Pour in soy sauce, vinegar, and water.</li>

<li>Add bay leaves and black peppercorns.</li>

<li>Simmer for 30-40 minutes until chicken is tender.</li>

<li>Optionally, add sugar to balance flavors.</li>

<li>Serve hot with steamed rice. Enjoy!</li>

</ol>

</div>

<a href="FoodieFaves.html" class="back-btn">Back to Menu</a>

</div>

</body>

</html>