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**What does the abbreviation HTML stand for?**

a. Hypertext Markup Language.

b. High Text Markup Language.

c. Hypertext Markdown Language.

d. None of the above.

ANS: Hypertext Markup Language

**What is the smallest header in HTML by default?**

a. h1

b. h2

c. h6

d. h4

ANS:h6

**What are the types of lists available in HTML?**

1. Ordered, Unordered Lists.
2. Bulleted, Numbered Lists.
3. Unnamed Lists.
4. None of the above.

ANS: Ordered , Unordered Lists

**How to create an ordered list in HTML?**

1. <ul>
2. <ol>

C. <href>

d. <b>

ANS: <ol>

**HTML files are saved by default with the extension?**

1. .html
2. .h

c .ht

d None of the above

ANS:.html

**We enclose HTML tags within?**

1. { }
2. < >
3. ! !
4. None of the above

ANS: <>

**What is the effect of the <b> tag?**

1. It converts the text within it to bold font.
2. It is used to write black-colored font.
3. It is used to change the font size.
4. None of the above.

ANS: It converts the text within it to bold font.

**What is the correct syntax to write an HTML comment?**

1. <!-- Comment -->
2. // Comment
3. # Comment
4. /\* Comment \*/
5. ANS: <!-- Comment -->

**Colors are defined in HTML using?**

1. RGB Values
2. HEX Values
3. RGBA values
4. All of the above

ANS: All of the above

**Which property is used to set colors in HTML?**

1. color
2. background-color
3. font-color
4. text-color
5. ANS: font-color, background-color
6. **write a code to execute Hello World ?**

**ANS:**

**<html>**

**<Head>**

**<title>MY FIRST DOCUMENT</title>**

**</head>**

**<body>**

**<h1>Hello World</h1>**

**</body>**

**</html>**

1. **Write a code to show difference in headings?**

**ANS:**

**<html>**

**<head>**

**<title> Headings</title>**

**</head>**

**<body>**

**<h1>hello world</h1>**

**<h2>hello world</h2>**

**<h3> hello world</h3>**

**<h4>hello world</h4>**

**<h5> hello world</h5>**

**<h6> hello world</h6>**

**</body>**

**</html>**

1. **Write a code to write paragraphs in a webpage?**

**ANS:**

**<html>**

**<head>**

**<title>Paragraphs</title>**

**</head>**

**<body>**

**<p1> Chocolate** is a [food](https://en.wikipedia.org/wiki/Food) made from roasted and ground [cacao seed](https://en.wikipedia.org/wiki/Cacao_seed) kernels that is available as a liquid, solid, or paste, either on its own or as a [flavoring agent](https://en.wikipedia.org/wiki/Flavoring_agent) in other foods. Cacao has been consumed in some form since at least the [Olmec](https://en.wikipedia.org/wiki/Olmec) civilization (19th-11th century BCE), and the majority of [Mesoamerican](https://en.wikipedia.org/wiki/Mesoamerican) people ─ including the [Maya](https://en.wikipedia.org/wiki/Maya_civilization) and [Aztecs](https://en.wikipedia.org/wiki/Aztec) ─ made chocolate beverages. **</p1>**

**<p2>** The seeds of the [cacao tree](https://en.wikipedia.org/wiki/Cacao_tree) have an intense [bitter](https://en.wikipedia.org/wiki/Bitter_(taste)) taste and must be [fermented](https://en.wikipedia.org/wiki/Fermentation_(food)) to develop the flavor. After fermentation, the seeds are dried, cleaned, and roasted. The shell is removed to produce cocoa nibs, which are then ground to [cocoa mass](https://en.wikipedia.org/wiki/Cocoa_mass), unadulterated chocolate in rough form. Once the cocoa mass is liquefied by heating, it is called [chocolate liquor](https://en.wikipedia.org/wiki/Chocolate_liquor). The liquor may also be cooled and processed into its two components: [cocoa solids](https://en.wikipedia.org/wiki/Cocoa_solids) and [cocoa butter](https://en.wikipedia.org/wiki/Cocoa_butter). [Baking chocolate](https://en.wikipedia.org/wiki/Baking_chocolate), also called bitter chocolate, contains cocoa solids and cocoa butter in varying proportions, without any [added sugar](https://en.wikipedia.org/wiki/Added_sugar). **</p2>**

**</body>**

**</html>**