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Projects Process Book
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Web Design I
GDES 256

HTML & CSS

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- 2 Speed Project
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Introduction

Exercises

Five exercises were completed focusing on different HTML and CSS properties learned. For the first set of exercises, a specific article was chosen and then restyled and restructured. Exercise one focused on laying out type; exercise two introduced imagery and tables; the third included a form; the fourth introduced CSS styling to the previous three pages; and the fifth exercise laid out a single page, styled with CSS on a modular grid for web layout.

Exercise I

- Headlines (h1, h2, h3, h4, h5, h6)
- Paragraphs
- Line Dividers
- Bullet Points
- Ordered Lists
- Unordered Lists
- Strong/Emphasis

Cupcakes

A Brief Overview and Explanation

A cupcake is a small cake designed to serve one person, which may be baked in a small thin paper or aluminum cup. As with larger cakes, icing and other cake decorations, such as candy, may be applied.

History

The first mention of the cupcake can be traced as far back as 1796, when a recipe notation of "a cake to be baked in small cups" was written in *American Cookery* by Amelia Simmons. The earliest documentation of the term *cupcake* was in "Seventy-five Receipts for Pastry, Cakes, and Sweetmeats" in 1828 in Eliza Leslie's *Receipts* cookbook.

In the early 19th century, there were two different uses for the name *cup cake* or *cupcake*. In previous centuries, before muffin tins were widely available, the cakes were often baked in individual pottery cups, ramekins, or molds and took their name from the cups they were baked in. This is the use of the name that has remained, and the name of "cupcake" is now given to any small cake that is about the size of a teacup. While English *fairy cakes* vary in size more than American cupcakes, they are traditionally smaller and are rarely topped with frosting or icing.

The other kind of "cup cake" referred to a cake whose ingredients were measured by volume, using a standard-sized cup, instead of being weighed. Recipes whose ingredients were measured using a standard-sized cup could also be baked in cups; however, they were more commonly baked in tins as layers or loaves. In later years, when the use of volume measurements was firmly established in home kitchens, these recipes became known as *1234 cakes* or *quarter cakes*, so called because they are made up of four ingredients: one cup of butter, two cups of sugar, three cups of flour, and four eggs. They are plain yellow cakes, somewhat less rich and less expensive than pound cake, due to using about half as much butter and eggs compared to pound cake. The names of these two major classes of cakes were intended to signal the method to the baker; "cup cake" uses a volume measurement, and "pound cake" uses a weight measurement.

Cupcake Recipes

A standard cupcake uses the same basic ingredients as standard-sized cakes: butter, sugar, eggs, and flour. Nearly any recipe that is suitable for a layer cake can be used to bake cupcakes. The cake batter used for cupcakes may be flavored or have other ingredients stirred in, such as raisins, berries, nuts, or chocolate chips. Because their small size is more efficient for heat conduction, cupcakes bake much faster than a normal layered cake.

Cupcakes may be topped with frosting or other cake decorations. They may be filled with frosting, fruit, or pastry cream. For bakers making a small number of filled cupcakes, this is usually accomplished by using a spoon or knife to scoop a small hole in the top of the cupcake. Another method is to just insert the pastry bag in the middle of the cupcake. In commercial bakeries, the filling may be injected using a syringe. Elaborately decorated cupcakes may be made for special occasions.

Variants

- A *cake in a mug* is a variant that gained popularity on many internet cooking forums and mailing lists. The technique uses a mug as its cooking vessel and can be done in a microwave oven. The recipe often takes fewer than five minutes to prepare.
- A *cake in a jar* is another way of making cupcakes. The baker uses a glass jar instead of muffin tins or cupcake liners.
- A *butterfly cake* is a variant of cupcake, also called fairy cake for its fairy-like "wings". They can be made from any flavor of cake. The top of the fairy cake is cut off or carved out with a spoon, and cut in half. Then, butter cream, whipped cream or other sweet filling (e.g. jam) is spread into the hole. Finally, the two cut halves are stuck into the butter cream to resemble butterfly wings. The wings of the cake are often decorated using icing to form various patterns.
- Elaborately frosted cupcakes may be made for special occasions such as baby showers, graduations, or holidays.
- A *cake ball* is an individual portion of cake, round like a chocolate truffle, that is coated in chocolate. These are typically formed from crumbled cake mixed with frosting, rather than being baked as a sphere.
- A *gourmet cupcake* is a somewhat recent variant of cupcake. Gourmet cupcakes are large and filled cupcakes, based around a variety of flavor themes, such as Tiramisu or Cappuccino. In recent years there has been an upcropping of stores that sell only gourmet cupcakes in metropolitan areas.
- As an alternative to a plate of individual cakes, some bakers place standard cupcakes into a pattern and frost them to create a large design, such as a basket of flowers or a turtle.

Pans and Liners

Originally, cupcakes were baked in heavy pottery cups. Some bakers still use individual ramekins, small coffee mugs, large tea cups, or other small ovenproof pottery-type dishes for baking cupcakes. Cupcakes are usually baked in muffin tins. These pans are most often made from metal, with or without a non-stick surface, and generally have six or twelve depressions or "cups". They may also be made from stoneware, silicone rubber, or other materials. A standard size cup is 3 inches (76 mm) in diameter and holds about 4 ounces (110 g), although pans for both miniature and jumbo size cupcakes exist. Specialty pans may offer many different sizes and shapes.

Individual paper cases, or cupcake liners, may be used in baking. These are typically round sheets of thin paper pressed into a round, fluted cup shape. Liners can facilitate the easy removal of the cupcake from the tin after baking, keep the cupcake more moist, and reduce the effort needed to clean the pan. The use of liners is also considered a more sanitary option when cupcakes are being passed from hand to hand. Like cupcake pans, several sizes of paper liners are available, from miniature to jumbo.

In addition to paper, cupcake liners may be made from very thin aluminum foil or, in a non-disposable version, silicone rubber. Because they can stand up on their own, foil and silicone liners can also be used on a flat baking sheet, which makes them popular among people who do not have a specialized muffin tin. Some of the largest paper liners are not fluted and are made out of thicker paper, often rolled at the top edge for additional strength, so that they can also stand independently for baking without a cupcake tin. Some bakers use two or three thin paper liners, nested together, to simulate the strength of a single foil cup.

Liners, which are also called *paper cases*, come in a variety of sizes. Slightly different sizes are considered "standard" in different countries. Miniature cases are commonly 27 to 30 millimetres (1.1 to 1.2 in) in diameter at the base and 20 millimetres (0.79 in) tall. Standard-size cases range from 45 to 53 millimetres (1.8 to 2.1 in) in diameter at the base and are 30 to 35 millimetres (1.2 to 1.4 in) tall. Australian and Swedish bakers are accustomed to taller paper cases with a larger diameter at the top than American and British bakers.

Cupcake Shops

In the early 21st century, a trend for cupcake shops, which are specialized bakeries that sell little or nothing except cupcakes, developed in the United States, playing off the sense of nostalgia evoked by the cakes. In New York City, cupcake shops like Magnolia Bakery gained publicity in their appearances on popular television shows like HBO's *Sex and the City*.

Crumbs Bake Shop, a publicly traded business running the largest cupcake shop chain in the U.S., reached its peak stock price in 2011. Declining sales, due to competition from locally owned mom-and-pop specialty stores as well as increased competition from grocery stores, caused a sharp decline in the company's prospects and stock price in 2013.

Georgetown Cupcake was the first cupcakery to open in Washington, D.C. The cupcake shop gained widespread publicity after the 2010 premier of TLC's *DC Cupcakes*, a six part reality show about the shop and its owners, sisters Sophie LaMontagne and Katherine Kallinis. Based in Beverly Hills, California, Sprinkles Cupcakes is owned by Candace Nelson, who is also a star judge on the Food Network's *Cupcake Wars*, and her husband, Charles Nelson. Sprinkles is the first cupcake shop to debut a cupcake ATM, which could hold up to 350 cupcakes at one time.

Cupcake Themes

Cupcakes are sometimes used to celebrate and illustrate specific events or themes.

- A periodic table of cupcakes is a collection of decorated cupcakes arranged in order to represent the elements of the periodic table. Cupcakes are sometimes flavoured and coloured and usually iced with the appropriate atomic number and chemical symbol. The first person to bake and ice a set of cupcakes organised and coloured to represent the elements of the periodic table was Ida Freund in 1907. Ida Freund was the first woman to hold a post as a university chemistry lecturer in the UK. She used the cupcakes as a pedagogical tool to engage and amuse her female students at Cambridge University. Based on her original idea, periodic table cupcakes have become a popular and fun way to celebrate chemistry at school bake sales and events aiming to promote public engagement with science.

See also

- Petits fours, individual-sized or bite-sized cakes made by cutting a large sheet cake and frosting the pieces
- Muffins, cupcake-sized quickbreads
- Tea cake, a broad class of breads and cakes served with tea
- Embossing mat
- Bun, small pieces of bread or pastry
- Icing (food)
- Kue mangkok, Indonesian traditional cupcake

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External Links

- "The Cupcake Revival" at BBC Magazine

Exercise 2

- Imagery
- Links
- Tables
- Lists

Cupcake Variants and Pricing Table

Standard, Gourmet, and Bouquets Cupcake Pricing



Banana Chocolate Gourmet Cupcake

Cupcake Variants

Standard	Gourmet	Bouquets
Vanilla	Banana Chocolate	4" Pot Standard
Red Velvet	Rose Buttercream	6" Pot Standard
Lemon	Cookies n' Cream	8" Pot Standard
Chocolate	S'mores	10" Pot Standard

Cupcake Pricing Table

Count	Standard	Gourmet	Bouquets
12	\$20	\$30	\$25
24	\$30	\$50	\$35
36	\$40	\$70	\$45
48	\$50	\$90	\$55

To go back to the main page, click [here](#)

[Original Wikipedia Source for Cupcake Content](#)

Exercise 3

- Forms
- Landing Page
- Drop Down
- Radio Buttons
- Submit Button

The screenshot shows a web browser window with a title bar and various icons. The main content is a form titled "Join Our Community!" with the subtitle "Subscribe to Receive Monthly Newsletters and a New Cupcake Recipe Every Sunday". The form includes fields for First Name, Last Name, Date of Birth, Email Address, Gender (with radio buttons for Female and Male), Address (with fields for Street Address, Suite/Apt. Number, City, State, and Zip), Favorite Cupcake Flavors (with checkboxes for Chocolate, Vanilla, Red Velvet, Banana Chocolate, Lemon, Salted Caramel, and an "Other" field), and Comments/Recommendations (with a text area and Save Profile/Clear buttons). The entire form is contained within a large rectangular box.

The screenshot shows a web browser window with a title bar and various icons. The main content is a confirmation message: "Congratulations!" followed by "You have just subscribed to our monthly newsletter and weekly cupcake recipe.". Below this, there are two links: "To go back to the main page, click [here](#)" and "To fill out another form, click [here](#)". The entire message is contained within a large rectangular box.

Exercise 4

- CSS Styling
- Background Color
- Linking Fonts
- Custom Bullet Points
- Drop Shadows
- Styling Tables and Forms

The screenshot shows a web page with a pink header and footer. The main content area has several sections: 'HISTORY' with a paragraph about the origin of cupcakes; 'CUPCAKE RECIPES' with a standard cupcake recipe; 'Variants' with descriptions of mug cakes, fairy cakes, butterfly cakes, cake balls, and gourmet cupcakes; and 'PANS AND LINERS' with information on cupcake liners and patty cases.

The screenshot shows a web page with a pink header and footer. The main content area has sections: 'CUPCAKE SHOPS' with a paragraph about the history of cupcake shops; 'CUPCAKE THEMES' with a paragraph about periodic tables of cupcakes; 'See also' with links to various baking terms; and 'References' with a numbered list of sources from Ida Freund to Cindy Clark.

Cupcake Variants and Pricing Table

Standard, Gourmet, and Bouquets Cupcake Pricing



Banana Chocolate Gourmet Cupcake

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Original Wikipedia Source for Cupcake Content

Join Our Community!

Subscribe to Receive Monthly Newsletters and a New Cupcake Recipe Every Sunday

Form

First Name

Last Name

Date of Birth

Email Address

Gender Female Male

Address

Street Address

Suite/Apt. Number

City

State Zip

Favorite Cupcake Flavors

Chocolate Vanilla Red Velvet Banana Chocolate Lemon Salted Caramel
 Other (Please State Here)

Comments/Recommendations

Congratulations!

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To go back to the main page, click [here](#)

To fill out another form, click [here](#)

Exercise 5

- Modular Grid
- Web Layout
- Divs
- Floats
- Header
- Footer

Cupcakes

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Banana Chocolate Gourmet Cupcake

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Form

Subscribe to Receive Monthly Newsletters and a New Cupcake Recipe Every Sunday

First Name please enter your name
Last Name please enter your last name
Date of Birth
Email Address
Gender Female Male

Address
Street Address
Suite/Apt. Number
City
State Zip

Favorite Cupcake Flavors
 Chocolate Vanilla Red Velvet Banana Chocolate Lemon Salted Caramel Other (Please State Here)

Comments/Recommendations
 leave your comment here

Save Profile | Clear |

Thank you for visiting the site! Click for Original Wikipedia Source of Cupcake Content

Introduction

Speed Project

This project involved designing a landing page with Adobe Illustrator for a car sweepstakes. The imagery and body copy were provided; the goal was to design the web layout using those assets in a readable and visually pleasing way. The grid was to be implemented, as well as hierarchy with type, links, buttons, and a form.

Speed Project

Landing Page

This landing page for the new 2016 Toyota Prius uses multiple design elements including the red color taken from the imagery, the horizontal bars separating the body from the header and footer, and use of hierarchy with the typeface Din. A modular web layout was considered during this process for alignment, structure, scale, and placement of elements.

The screenshot shows a web browser displaying the official landing page for the 2016 Toyota Prius. The page features a large, vibrant red Toyota Prius in the background. The header includes the Toyota logo and the slogan "Let's Go Places". A prominent red bar at the top contains the text "PICTURE YOURSELF IN A NEW 2016 TOYOTA PRIUS". Below this, a detailed description of the car's design is provided, followed by a call-to-action: "Enter for chance to win a new 2016 Toyota Prius of your choice!". The entry form includes fields for First Name, Last Name, Address, City, Zip Code, Email Address, Confirm Email Address, and Date of Birth. There are also three checkboxes for receiving announcements, being 18 years old, and reading the official rules. A large red button labeled "ENTER NOW" is centered below the form. To the right of the form, there is a section titled "Share this page!" with social media sharing icons. At the bottom of the page, a red banner encourages users to "ENTER TODAY AND JOIN FOR MORE SWEEPSTAKES AND GIVEAWAYS." Small print at the very bottom notes copyright information for Toyota Motor Sales, U.S.A., Inc.

Introduction

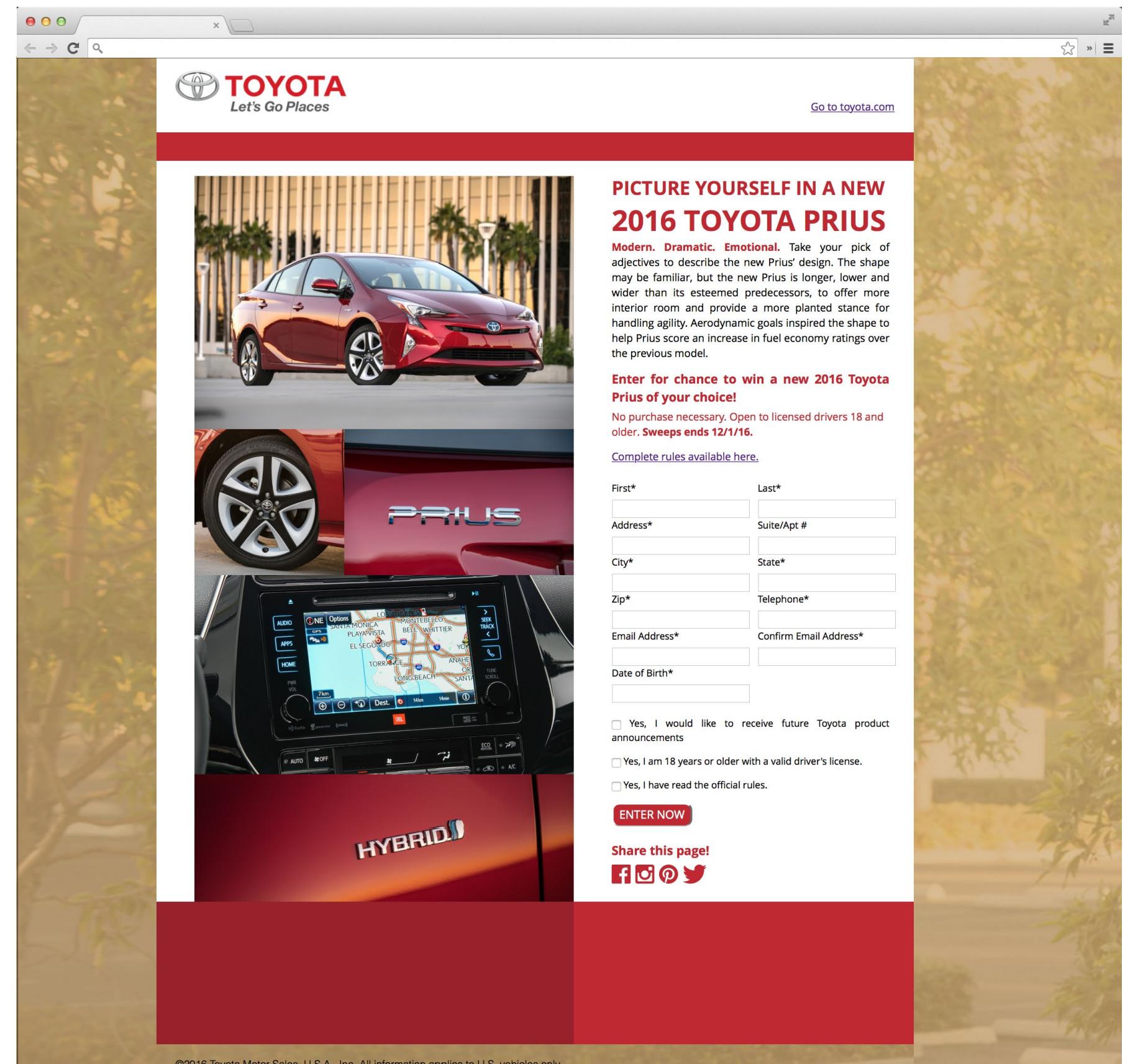
Project I

This project, as an extension of the previous one, asked to code the landing page for the car sweepstakes using a wide assortment of HTML and CSS techniques that were covered in the previous exercises. The same design elements would be translated into the coded web page, but possibly slightly modified to fit the page's parameters and size.

Project I

Coded Landing Page

Translating the designed landing page into code involved some modifications, such as giving the images a border from the white background, changing the background image, increasing the point size of the form's type, and decreasing the line lengths. However, the overall structure and design concept remained the same.



Introduction

Project 2

The purpose of this project was to create an online experience for a restaurant consisting of four to five web pages. The website would appeal to a diverse audience while allowing them to navigate through the pages and complete a functional online component. The overall design should be unified based on the restaurant's atmosphere with technique and aesthetics kept in mind. Starting with the landing page, it must attract and inform the user, offer an interactive component to complete a task, and include an integrated navigation system to move through the site effectively.

Creative Brief

This creative brief provides a brief background of the selected restaurant, Flavor of India. It also analyzes its current existing website and the different links, pages, images, and elements included. Lastly, the creative brief discusses the goals of this project and the changes that will be implemented through the website redesign.

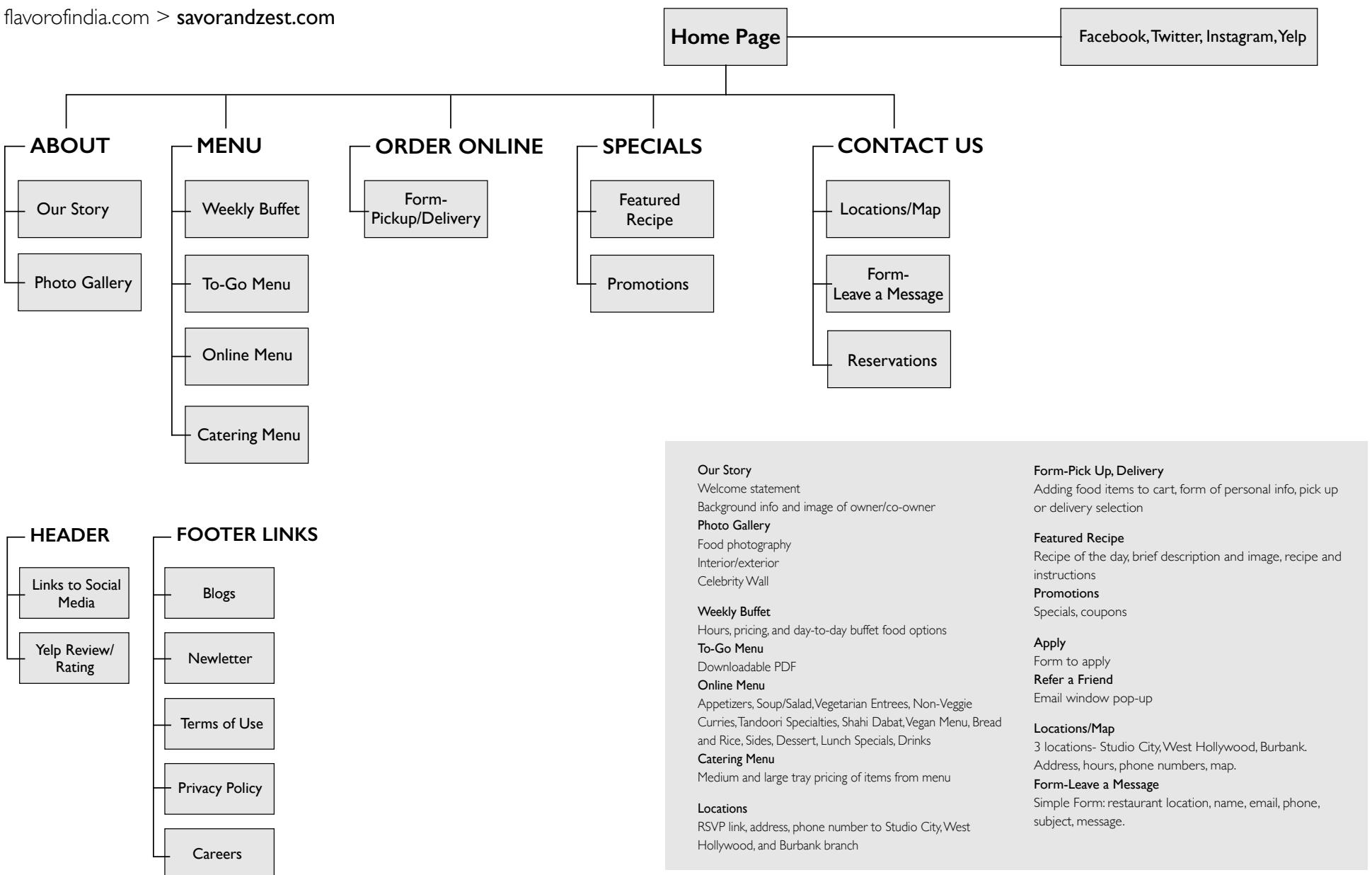
Flavor of India is an Indian restaurant serving a variety of traditional home-style recipes using natural spices, ingredients, and flavors. The family-owned restaurant opened in 1998 by two brothers, Darshan and Sam. Darshan serves as the co-owner and master chef, while Sam is the owner and proprietor of Flavor of India. Their newest location is in Studio City, Los Angeles, and the two others are in Burbank and West Hollywood. The family has goals to expand the restaurant and allow people from diverse backgrounds and cities to appreciate Indian cuisine.

The restaurant's website includes many different features including the menu, an option to order online, reservations, contact information, and Yelp reviews. Based on the Yelp reviews and the website's option to make online reservations, it is evident that Flavor of India has a solid customer base with people from various backgrounds and ages. The online menu includes a link to download a PDF of the To-Go Menu, the regular menu with images and prices, weekly buffet, and catering menu. According to the site's photo album, or "Celebrity Wall", the restaurant attracts several celebrities including Dolly Parton, Tyra Banks, Keith Urban, Justin Bieber, and many others. Flavor of India has been successful in spreading the word and promoting itself as a reliable Indian restaurant to many different people. The restaurant has also made it possible for its customers to access a wide variety of information through its website with hopes of maintaining a positive and well-known identity.

My goal for Flavor of India is to re-design its website and apply the new logo and title I created for it. The new logo takes a fresh outlook on Indian cuisine identity by merging the elements of fire, bay leaves, and ampersand together with the new title, Savor and Zest. The logo's motifs and color palette will be consistently applied to the website's main page, and that theme carried through to the remaining pages. My goal is to reorganize and restructure the navigation with omitted, simplified, or added pages. This step will allow for a more user-friendly interface and layout in order to access important information in a logical manner. Similar pieces of information will be grouped together under the main categories of the website while maintaining the most important aspects, such as the online menu and contact information, for users to see. The pages will be highly reliant on photographic imagery and hierarchy of information through typographic color, scale, placement, and grid to increase legibility. It will also be important for Savor and Zest to promote its new identity and re-branding through social media; therefore, this aspect will be emphasized through the site. Access to social media links, customer reviews on Yelp, and contact information will allow users to support the restaurant through their own efforts and word-of-mouth. By pursuing these different goals, Flavor of India will successfully promote itself as Savor and Zest while encouraging more people to taste their traditional Indian cuisine and spreading its cultural value through every prepared dish.

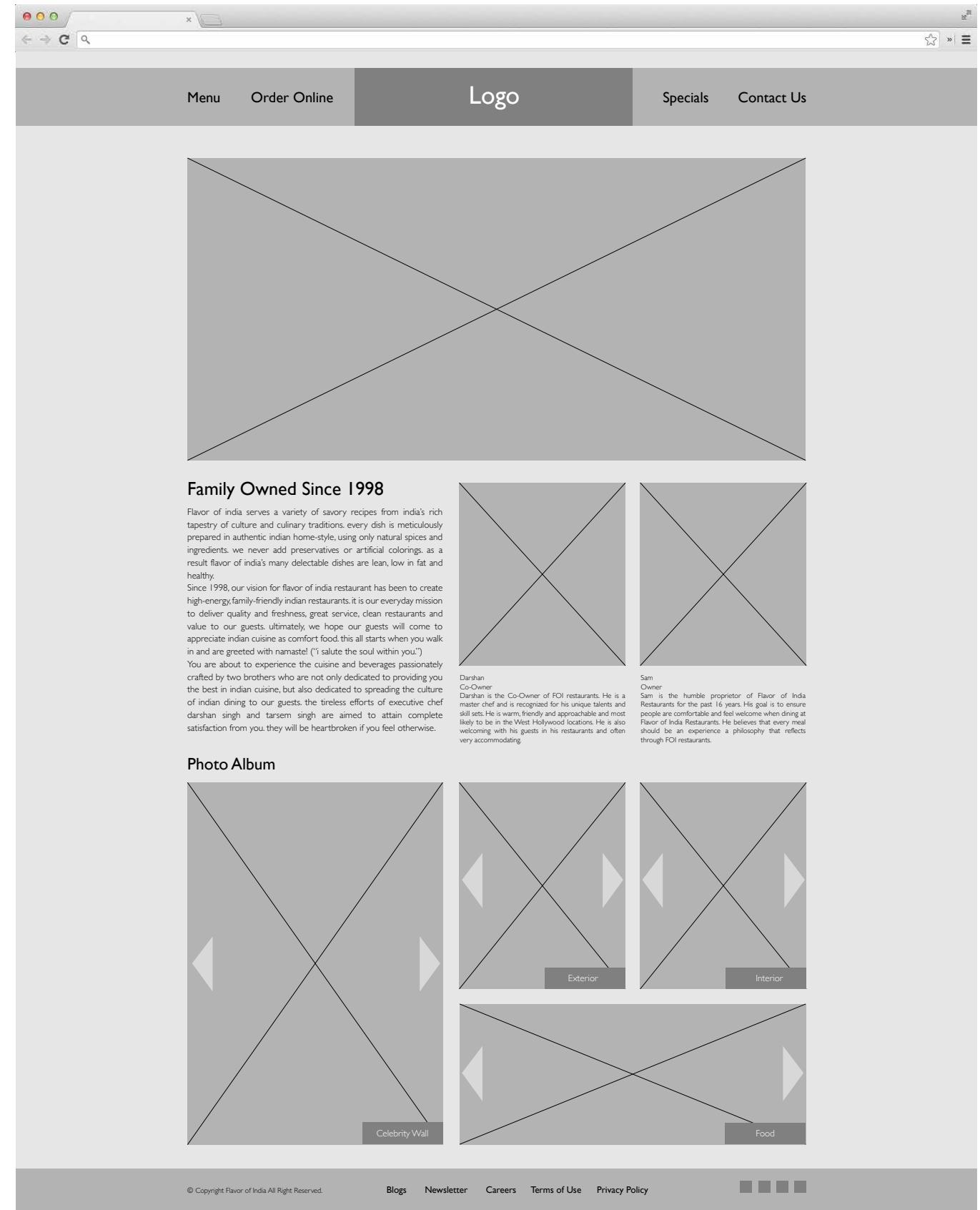
Information Architecture

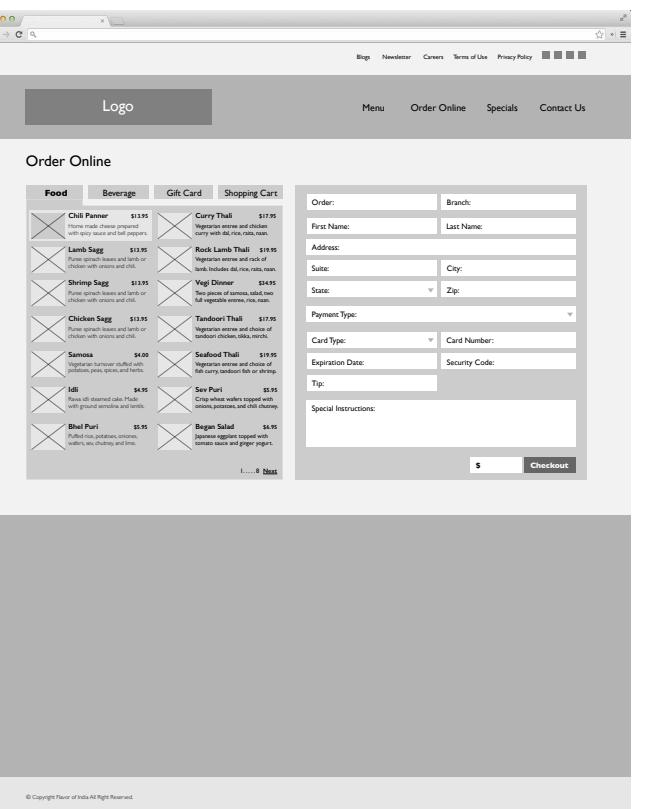
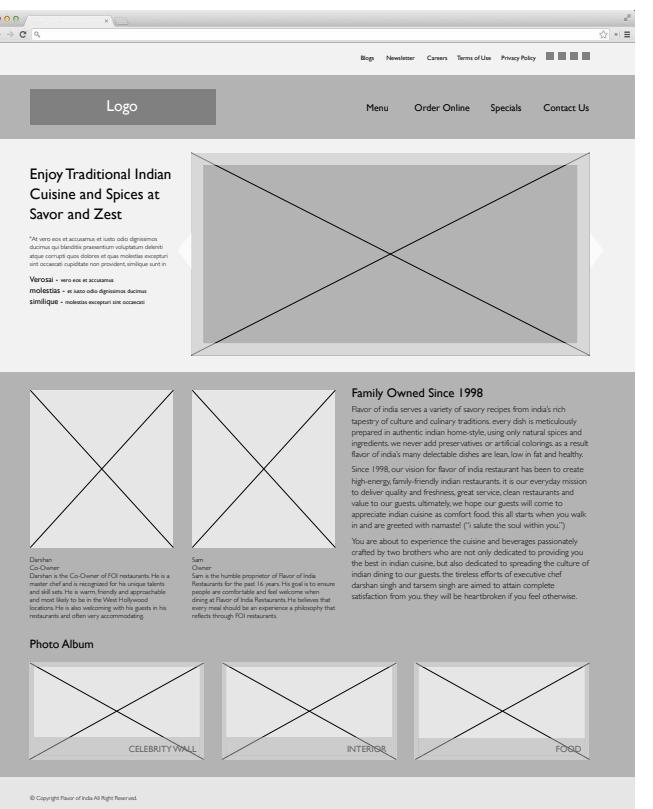
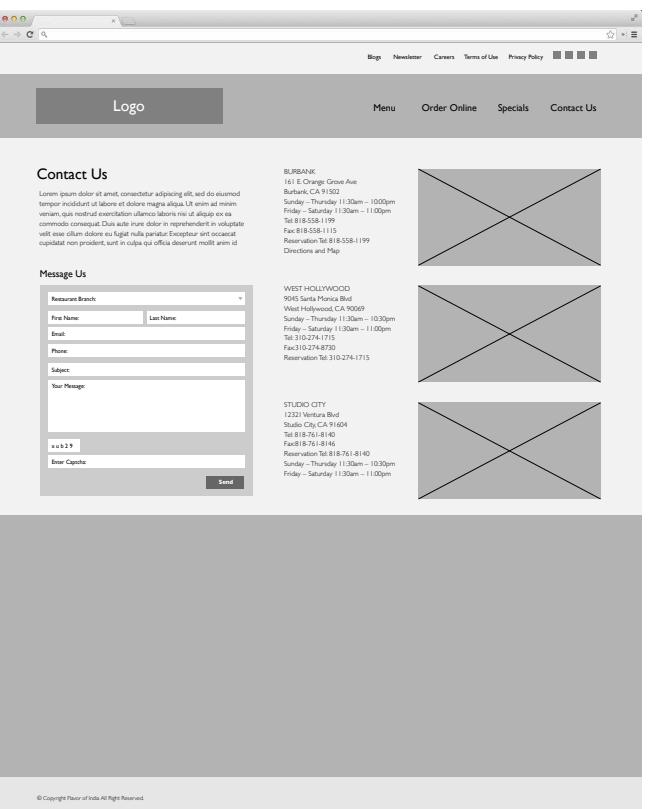
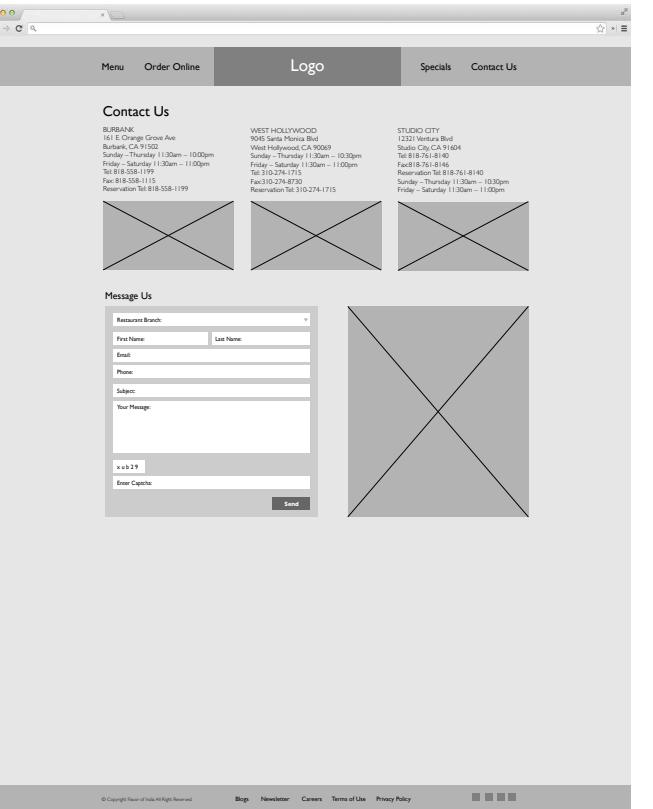
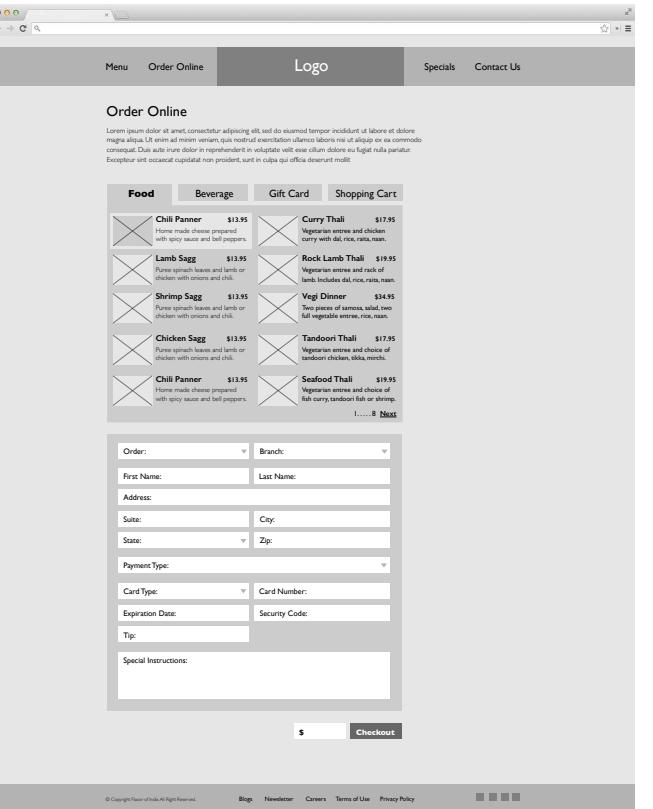
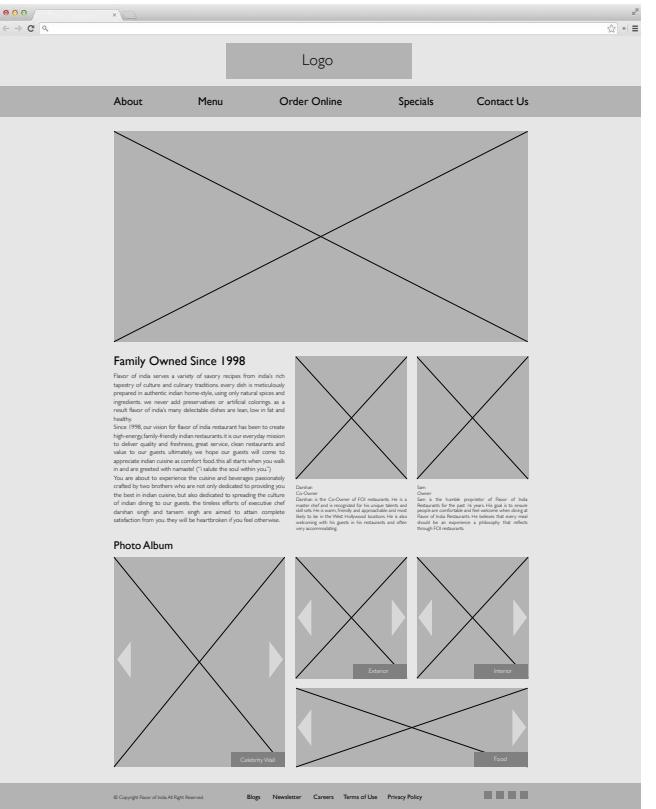
The model illustrates the main components of the new proposed website including the header, footer, navigation bar, and subpages.



Wireframes

These wireframe layouts are a visual guide to represent the skeletal framework of the redesigned website. The first concept differs from the second with its logo placement, header, footer, and overall body layout.





Style Tiles

These style tiles consist of fonts, colors, and interface elements that communicate the overall essence and design of the new website. Each concept also has its own color palette affecting the background, navigation, header, footer, image borders, and font styles. The logo was redesigned (flame, bay leaf, and ampersand), and the name of the restaurant was retitled to Savor and Zest.



SAVOR ZEST

Above the fold images (without "Next")



ENJOY TRADITIONAL INDIAN CUISINE AND SPICES AT SAVOR AND ZEST

FAMILY OWNED SINCE 1998

Flavor of India serves a variety of savory recipes from India's rich tapestry of culture and culinary traditions. Every dish is meticulously prepared in authentic Indian home-style, using only natural spices and ingredients.

At vero eos et accusamus et iusto odio dignissimos ducimus qui blanditiis praesentium voluptatum deleniti atque corrupti quos dolores et quas molestias excepturi sint occaecati cupiditate non provident, similiqute sunt in

Color Palette

Food Drink Order:

Blogs Newsletter Careers Terms of Use Privacy Policy

SAVOR ZEST

Above the fold image/album (without "Next")



About Menu Order Online Specials Contact Us

ENJOY TRADITIONAL INDIAN CUISINE AND SPICES AT SAVOR AND ZEST

SAM, OWNER

Sam is the humble proprietor of Flavor of India Restaurants for the past 16 years. His goal is to ensure people are comfortable and feel welcome when dining at Flavor of India Restaurants.

FAMILY OWNED SINCE 1998

Flavor of India serves a variety of savory recipes from India's rich tapestry of culture and culinary traditions. Every dish is meticulously prepared in authentic Indian home-style, using only natural spices and ingredients. We never add preservatives or artificial colorings. As a result, Flavor of India's many delectable dishes are lean, low in fat and healthy.

Color Palette

Food Drink Order:

Blogs Newsletter Careers Terms of Use Privacy Policy

SAVOR ZEST

Family Owned Since 1998

Flavor of India serves a variety of savory recipes from India's rich tapestry of culture and culinary traditions. Every dish is meticulously prepared in authentic Indian home-style, using only natural spices and ingredients. We never add preservatives or artificial colorings. As a result, Flavor of India's many delectable dishes are lean, low in fat and healthy.

Since 1998, our vision for Flavor of India restaurant has been to create high-energy, family-friendly Indian restaurants. It is our everyday mission to deliver quality and freshness, great service, clean restrooms and value to our guests; ultimately, we hope our guests will come to appreciate Indian cuisine as comfort food. "It all starts when you walk in and are greeted with namaste! I'll salute the soul within you."

You are about to experience the cuisine and beverages passionately crafted by two brothers who are not only dedicated providers of Flavor of India cuisine, but also dedicated to spreading the culture of Indian dining to our guests. The tireless efforts of Executive Chef Darshan Singh and Tarsem Singh are aimed to attain complete satisfaction from you. They will be heartbroken if you feel otherwise.

Darshan, Co-Owner

Darshan is the Co-Owner of FOI Restaurants. He is a master chef and is recognized for his unique talents and skills. He is a friendly and approachable individual and most likely to be in the West Hollywood location. He is also welcoming with his guests in his restaurants and often very accommodating.

Color Palette

Food Order:

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SAVOR ZEST

Above the fold images (without "Next")



ENJOY TRADITIONAL INDIAN CUISINE AND SPICES AT SAVOR AND ZEST

FAMILY OWNED SINCE 1998

Flavor of India serves a variety of savory recipes from India's rich tapestry of culture and culinary traditions. Every dish is meticulously prepared in authentic Indian home-style, using only natural spices and ingredients.

At vero eos et accusamus et iusto odio dignissimos ducimus qui blanditiis praesentium voluptatum deleniti atque corrupti quos dolores et quas molestias excepturi sint occaecati cupiditate non provident, similiqute sunt in

Color Palette

Food Drink Order:

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SAVOR ZEST

Above the fold images (without "Next")



About Menu Order Online Specials Contact Us

ENJOY TRADITIONAL INDIAN CUISINE AND SPICES AT SAVOR AND ZEST

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Color Palette

Food Drink Order:

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SAVOR ZEST

Above the fold image/album (without "Next")



ENJOY TRADITIONAL INDIAN CUISINE AND SPICES AT SAVOR AND ZEST

FAMILY OWNED SINCE 1998

Flavor of India serves a variety of savory recipes from India's rich tapestry of culture and culinary traditions. Every dish is meticulously prepared in authentic Indian home-style, using only natural spices and ingredients.

At vero eos et accusamus et iusto odio dignissimos ducimus qui blanditiis praesentium voluptatum deleniti atque corrupti quos dolores et quas molestias excepturi sint occaecati cupiditate non provident, similiqute sunt in

Color Palette

Food Drink Order:

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Design Comps

These design comps, rendered on Adobe Illustrator, apply the design elements from one wire frame and style tile concept. They include the layout, modular grid system, color palette, interface elements, imagery, and body copy related to Savor and Zest.

SAVOR ZEST

Menu Order Online Specials Contact Us

ENJOY TRADITIONAL INDIAN CUISINE AND SPICES AT SAVOR AND ZEST

Family Owned Since 1998

Since 1998, Flavor of India serves a variety of savory recipes from India's rich tapestry of culture and culinary traditions. Every dish is meticulously prepared in authentic Indian home-style, using only natural spices and ingredients. We never add preservatives or artificial colorings. As a result, Flavor of India's many delectable dishes are lean, low in fat and healthy. It is our everyday mission to deliver quality and freshness, great service, clean restaurants and value to our guests. Ultimately, we hope our guests will come to appreciate Indian cuisine as comfort food. This all starts when you walk in and are greeted with namaste! (*"I salute the soul within you"*)

Darshan is the Co-Owner of FOI restaurants. He is a master chef and is recognized for his unique talents and skill sets. He is warm, friendly and approachable and most likely to be in the West Hollywood locations. He is also welcoming with his guests in his restaurants and often very accommodating.

Sam is the humble proprietor of Flavor of India Restaurants for the past 16 years. His goal is to ensure people are comfortable and feel welcome when dining at Flavor of India Restaurants. He believes that every meal should be an experience a philosophy that reflects through FOI restaurants.

Darshan, Co-Owner

Sam, Owner

Photo Album

CELEBRITY WALL

INTERIOR

FOOD

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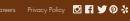
SAVOR ZEST

Menu Order Online Specials Contact Us

Specials

	Butter Chicken \$13.95
Marinated tandoor cooked boneless chicken, prepared in butter, onions, tomatoes, ginger, garlic, and creamy sauce.	
	Chicken Tikka Masala \$13.95
Dolly Porton's favorite, marinated, tandoor cooked chicken cubes served with aromatic fenugreek saffron sauce.	
	Frankie Lunch \$11.95
Your choice of chicken, lamb or vegetarian Frankie. Frankie is very popular Indian sandwich. Served with salad and roti.	
	Lamb Curry \$13.95
Boneless pieces of lamb prepared with tomato, onion, ginger, garlic and freshly ground spices.	
	Chicken Curry Lunch \$11.95
Chicken curry lunch served with dal of the day, rice, naan and salad.	
	South Indian Lunch \$9.95
Comes with samosa, lunch size uttapam and lunch sized masala dosa, served with sambar (lentil soup) and a side of coconut chutney.	

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SAVOR ZEST

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Contact Us

Have Any Concerns? Feel free to leave us a message using this form.

BRANCH: Burbank West Hollywood Studio City

FIRST NAME:
EMAIL AND/OR PHONE:

YOUR MESSAGE:

Submit

Locations

	BURBANK 161 E Orange Grove Ave Burbank, CA 91505 Sunday - Thursday 11:30am - 10:00pm Friday - Saturday 11:30am - 11:00pm T 818 558 1199 F 818 558 1115 Reservation 818 558 1199
	WEST HOLLYWOOD 1232 North La Cienega Blvd. West Hollywood, CA 90049 Sunday - Thursday 11:30am - 10:30pm Friday - Saturday 11:30am - 11:00pm T 310 274 8730 F 310 274 1715 Reservation 310 274 1715
	STUDIO CITY 2321 Highland Ave Studio City, CA 91604 Sunday - Thursday 11:30am - 10:30pm Friday - Saturday 11:30am - 11:00pm T 818 761 8140 F 818 761 8145 Reservation 818 761 8140

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SAVOR ZEST

Menu Specials Checkout Contact Us

Menu Download To Go Menu [pdf]

APPETIZERS	SOUP & SALAD	NON-VEGGIE CURRIES	TANDOORI SPECIALS	DRINKS & DESSERT	SHOPPING CART	CHECKOUT
	Chili Panner \$13.95					
Home made cheese prepared with spicy tomato and bell peppers.						
	Idli \$4.95					
Rava silli steamed cake. Made with ground Amaranth and lentils.						
	Chicken Sagg \$13.95					
Pure spinach leaves and lamb or chicken with onions and chili.						
	Bhel Puri \$5.95					
Puffed rice, potatoes, onions, wafers, sev, chutney, and lime.						
	Shrimp Sagg \$13.95					
Pure spinach leaves and lamb or chicken with onions and chili.						
	Curry Thali \$17.95					
Vegetarian entree and chicken entree with dal, rice, naan, raita.						
	Samosa \$4.00					
Vegetarian turnover stuffed with potatoes, peas, spices, and herbs.						
	Rock Lamb Thali \$19.95					
Vegetarian entree and rack of lamb. Includes dal, rice, naan.						

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SAVOR ZEST

Menu Specials Checkout Contact Us

Checkout

ORDER: Pick Up Delivery BRANCH: Burbank West Hollywood Studio City

FIRST NAME: LAST NAME:

ADDRESS:

ACCOUNT TYPE: Card Cash CARD TYPE:

CARD NUMBER: EXPIRATION DATE: SECURITY CODE:

ZIP:

SPECIAL INSTRUCTIONS:

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SAVOR ZEST

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	Shrimp Sagg Quantity: 1 ± \$13.95
	Bhel Puri Quantity: 2 ± \$5.95
Subtotal: \$19.90	

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Coded Sites

The final coded website mirrored the design comps, even though certain elements were modified to fit each page's parameters. HTML and CSS were used simultaneously to first implement the background, header, footer, and navigation bar on every page. Then, each page was designed individually based on its unique content and purpose. The typefaces used, (Josefin Sans and Lora) linked from Google Fonts, were similar to the ones chosen in the comps (Futura and Mrs. Eaves) and convey the same tone. The color choices remained true to the original concept, as well as the overall design.

- Home: Slideshow, restaurant welcome statement, images and background of owner and co-owner, photo album, footer links.
- Menu: Categories, add to cart, shopping cart, checkout (opens new page).
- Shopping Cart: Add or remove items, totals.

The screenshot shows the homepage of the Savor Zest website. At the top is a navigation bar with the logo "SAVOR ZEST" featuring a stylized flame icon, followed by links for "Menu", "Specials", "Checkout", and "Contact Us". Below the navigation is a large image of a dish, likely fried rice, garnished with a slice of orange. To the right of the image is a box containing the text "Family Owned Since 1998" and a paragraph about the restaurant's history and philosophy. Below this are two portrait photos of the owners: Darshan, the Co-Owner, and Sam, the Owner. Each photo has a caption below it. Further down is a section titled "Photo Album" with three images: a couple, a plate of food, and an outdoor view of the restaurant.

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Instagram Facebook Twitter Pinterest YouTube



Menu Specials Checkout Contact Us

Menu

APPETIZERS SOUP & SALAD NON-VEGGIE CURRIES TANDOORI SPECIALS DRINKS & DESSERT SHOPPING CART CHECKOUT

 Chili Panner \$13.95 Home made cheese prepared with spicy sauce and bell peppers. Add to cart	 Idli \$4.95 Rawa idli steamed cake. Made with ground semolina and lentils. Add to cart
 Chicken Sagg \$13.95 Puree spinach leaves and lamb or chicken with onions and chili. Add to cart	 Bhel Puri \$5.95 Puffed rice, potatoes, onions, wafers, sev, chutney, and lime. Add to cart
 Shrimp Sagg \$13.95 Puree spinach leaves and lamb or chicken with onions and chili. Add to cart Added to cart!	 Curry Thali \$17.95 Vegetarian entree and chicken curry with dal, rice, raita, naan Add to cart
 Samosa \$4.00 Vegetarian turnover stuffed with potatoes, peas, spices, and herbs. Add to cart	 Lamb Thali \$19.95 Vegetarian entree and rack of lamb. Includes dal, rice, raita. Add to cart

[Next](#)

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Menu Specials Checkout Contact Us

Menu

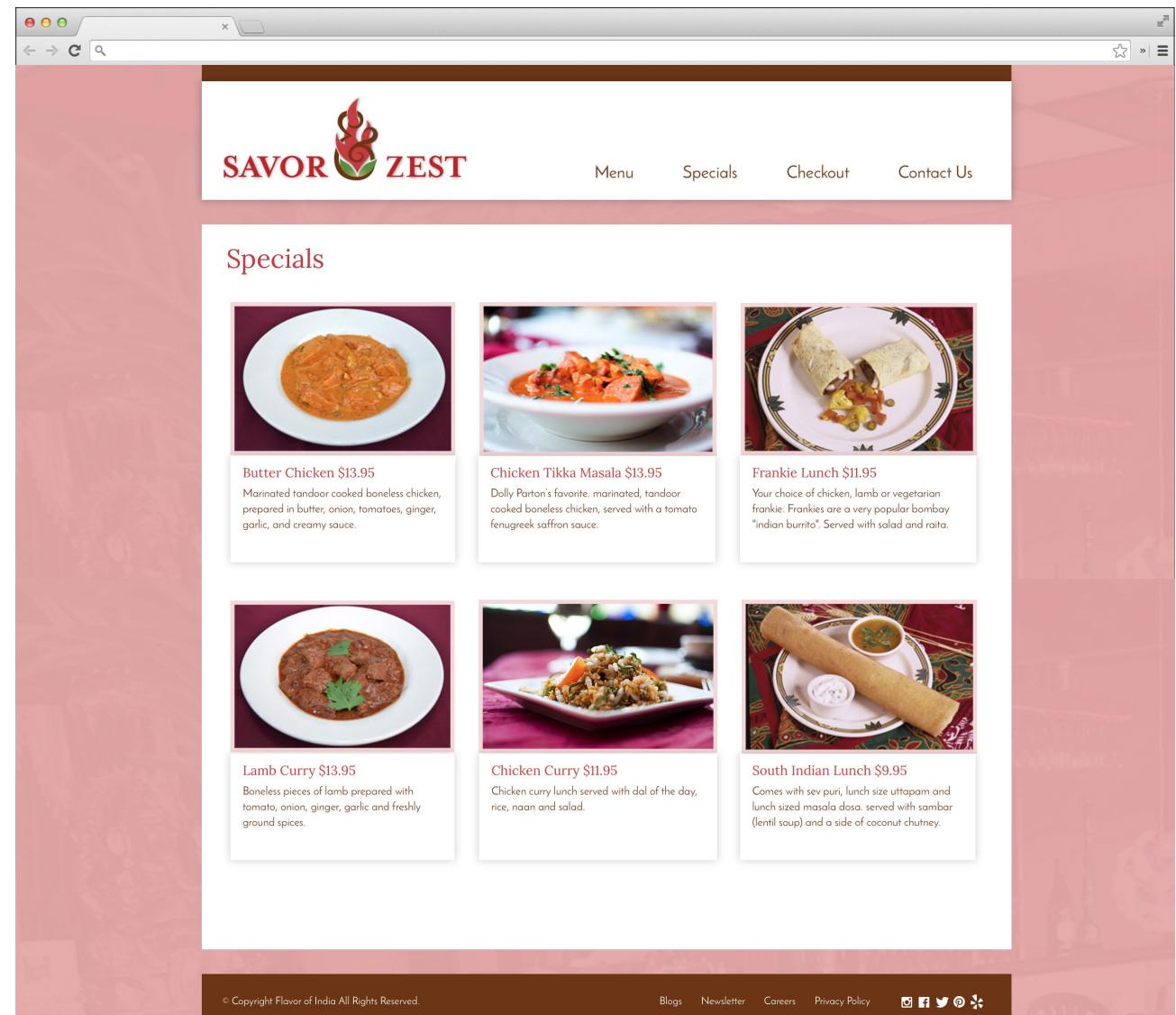
APPETIZERS SOUP & SALAD NON-VEGGIE CURRIES TANDOORI SPECIALS DRINKS & DESSERT SHOPPING CART CHECKOUT

 Shrimp Sagg \$13.95 Quantity: 1 + - Change Remove	Subtotal: \$19.90 Tax: \$1.80 Delivery: Tip: Total: \$21.70
 Bhel Puri \$5.95 Quantity: 1 + - Change Remove	

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Coded Sites

- Specials: Chef selected items, prices.
- Checkout: Link to shopping cart, form (order, branch, personal information, payment type, card, special instructions, submit button), totals.
- Contact Us: Form (branch, personal information, message, submit button), locations (map, address, hours, phone numbers).



SAVOR ZEST

Menu Specials Checkout Contact Us

Checkout

Return to [Shopping Cart](#)

ORDER: Pick-Up Delivery (\$5 charge)

BRANCH: Burbank West Hollywood Studio City

FIRST NAME: LAST NAME:

ADDRESS:

PAYMENT TYPE: Cash Card

CARD TYPE: [Select a Card Type](#)

CARD NUMBER: EXPIRATION: SECURITY:

TIP: TOTAL: \$21.70

SPECIAL INSTRUCTIONS:

[Checkout](#)

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Contact Us

Have Any Concerns? Feel free to leave us a message using this form.

BRANCH: Burbank West Hollywood Studio City

FIRST NAME: EMAIL:

YOUR MESSAGE:

[Submit](#)

Locations

BURBANK

161 E Orange Grove Ave
Burbank, CA 91502
Sunday-Thursday 11:30am-10:00pm
Friday-Saturday 11:30am-11:00pm
T 818 558 1199
F 818 558 1115
Reservations 818 558 1199

WEST HOLLYWOOD

9045 Santa Monica Blvd
West Hollywood, CA 90069
Sunday-Thursday 11:30am-10:30pm
Friday-Saturday 11:30am-11:00pm
T 310 274 1715
F 310 274 8730
Reservations 310 274 1715

STUDIO CITY

12321 Ventura Blvd
Studio City, CA 91604
Sunday-Thursday 11:30am-10:30pm
Friday-Saturday 11:30am-11:00pm
T 818 761 8140
F 818 761 8146
Reservations 818 761 8140

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Conclusion

Website Redesign

This final project of redesigning an existing restaurant's website first required research on the chosen restaurant. This involved its history, background, customer demographics, menu, culture, and overall environment. The next step was to establish a goal for the new website. In the case of Savor and Zest, the goal was to create a more organized system that can be easily navigated. More specifically, the goal was to simplify the online order process to limit the number of subpages and, ultimately, encourage customers to use that service. The final website applied a new logo, color palette, design, and modular structure to achieve its goals. With the five pages that were designed (six including the Shopping Cart), a user can more easily navigate the Savor and Zest website to access all the required information about the restaurant and also have an interactive experience.