Responsive Web Design

C A 2

CAP782

Master of Computer Application

LOVELY PROFESSIONAL

UNIVERSITY

SUBMITTED BY :   SUBMITTED TO:

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RDE461B50 **[DE461]**

Answer

HTML

```html
<!DOCTYPE html>
<html lang="en">
<head>
    <meta charset="UTF-8">
    <meta name="viewport" content="width=device-width,
initial-scale=1.0">
    <title>Document</title>
    <link rel="stylesheet" href="ritik1032024.css">
</head>
<body>
    <div class="maincontainer">
        <div class="contain">
            <article >
                <div class="omeletteimg">
                    <img src="image-omelette.jpeg" alt="">
                </div>
                <div class="omelette">
                    <h1>Simple Omelette Recipe</h1>
                    <p>An easy and quick dish, perfect for
any meal. This classic omelette combines beaten eggs
                    cooked to perfection, optionally
filled with your choice Of cheese. vegetables, or meats.</p>
                </div>
                <div class="time" class="omelette">
                    <h2>Preparation time</h2>
                    <ul>
                        <li><b>Total:</b> Approximately 10
minutes</li>
                        <li>Preparation:<b></b>5
minutes</li>
                        <li>Cooking:<b></b>5 minutes</li>
                    </ul>
                </div>
                <div class="ingredients" class="omelette">
```

```html
<h2>Ingredients</h2>
<ul>
    <li>2-3 large eggs</li>
    <li>Salt, to taste</li>
    <li>Pepper. to taste</li>
    <li>1 tablespoon of butter or oil</li>
    <li>Optional fillings: cheese, diced vegetables. cooked meats, herbs</li>
</ul>
</div>
<div class="omelette"><hr></div>
<div class="omelette" class="instruction">
    <h2>Instructions</h2>
    <ol>
        <li><b>Beat the eggs:In a bowl, beat the eggs with a pinch of salt and pepper until they are well mixed. You can add a tablespoon of water or milk for a fluffier texture.</b></li>
        <li><b>Heat the pan:</b>Place a non-stick frying pan over medium heat and add butter or oil.</li>
        <li><b>Cook the omelette:</b> Once the butter is melted and bubbling, pour in the eggs. Tilt the pan to ensure the eggs evenly coat the surface.</li>
        <li><b>Add fillings (optional):</b>When the eggs begin to set at the edges but are still slightly runny in the middle, sprinkle your chosen fillings over one half of the omelette.</li>
        <li><b>Fold and serve: As the omelette continues to cook, carefully lift one edge and fold it over the fillings. Let it cook for another minute, then slide it onto a plate.</b></li>
        <li><b>Enjoy:</b>Serve hot, with additional salt and pepper if needed.</li>
    </ol>
</div>
<div><hr></div>
```

```
                  <div class="nutrition" class="omelette">
                      <p>The table below shows nutritional
values per serving Without the additional fillings.</p>

                          <table>
                              <tr>
                                <th>Calories</th>
                                <td>277kcal</td>
                              </tr>
                              <tr>
                                <th>Carbs</th>
                                <td>0g</td>
                              </tr>
                              <tr>
                                <th>Protein</th>
                                <td>20g</td>
                              </tr>
                              <tr>
                                <th>Fat</th>
                                 <td>22g</td>
                               </tr>
                          </table>
                  </div>
              </article>
          </div>
      </div>
</body>
</html>
```

Css

```
*{
   margin: 0;
   padding: 0;
   box-sizing: border-box;
   font-family: Outfit;
}
```

```css
}
:root {
    --Nutmeg: hsl(14, 45%, 36%);
    --DarkRaspberry: hsl(332, 51%, 32%);
    --White: hsl(0, 0%, 100%);
    --LightGrey: hsl(30, 18%, 87%);
    --WengeBrown: hsl(30, 10%, 34%);
    --DarkCharcoal: hsl(24, 5%, 18%);
}
body{
    /* font-size: 16px;
    font-family: Arial, sans-serif; */
    background-color: var(--LightGrey);
}
.maincontainer{
    display: flex;
    width: 100vw;
    max-width: 1440px;
    height: auto;
    background-color:#f3e5d8;

}
.contain{
    display: flex;
    margin: 10% 20%;
    border-radius: 20px;
    background-color: white;
    width: 50%;
    height: 100%;
}
.omeletteimg{
    padding: 20px;
}
.omeletteimg img{
    width: 100%;
    height: auto;
    border-radius: 15px;
}
```

```css
.omelette{
    width: 100%;
    height: auto;
    padding: 20px;
}
h1{
    font-family: "Young Serif";
    font-size: 3rem;
    color: var(--DarkCharcoal);
    margin: 15px 0 10px 0;
}
h2{
    margin-bottom: 15px;
    font-size: 1.5rem;
    font-weight: 500;
    font-family: "Young Serif";
    color: var(--Nutmeg);
}
.ingredients {
    display: flex;
    margin-top: 15px;
    flex-direction: column;
    padding-bottom: 20px;
    border-bottom: 1px solid var(--WengeBrown);


}

.ingredients ul {
    display: flex;
    flex-direction: column;
    gap: 10px;
    margin-left: 30px;
}

.instruction {
    display: flex;
    margin-top: 15px;
    flex-direction: column;
```

```css
        padding-bottom: 20px;
        padding-bottom: 20px;
        border-bottom: 1px solid var(--WengeBrown);


}

.instruction ol li::marker {
    color: var(--Nutmeg);
    font-weight: 600;
}

.instruction ol li {
    margin-right: 8px;
    margin-left: 30px;
}

.instruction ol li span {
    font-weight: 600;
}

.nutrition {
    margin-top: 15px;
}

.nutrition p:nth-child(3),
p:nth-child(4),
p:nth-child(5),
p:nth-child(6) {
    display: flex;
    justify-content: space-between;
    padding: 10px 1.3rem;
    border-bottom: 1px solid var(--LightGrey);

    span {
        font-weight: 700;
        color: var(--Nutmeg);
    }
}
```

```css
.time {
    padding: 1.4rem;
    display: flex;
    margin-top: 15px;
    border-radius: 10px;
    gap: 15px;
    flex-direction: column;
    background-color: #fff7fc;

    h3 {
        color: #943b63;
    }
}

.time ul {
    display: flex;
    flex-direction: column;
    gap: 10px;
    margin-left: 30px;
}

.time ul li span {
    font-weight: 600;
}

table {
    border-collapse: collapse;
    width: 50%;
}

th, td {
    border-bottom: 1px solid black;
    text-align: left;
    padding: 8px;
}

td {
    color: hsl(12, 32%, 25%);
```

```css
    font: 400;
}
@media screen and (max-width:768px) {
    .contain{
        padding: 0;
        margin: 0;
        width: 100%;
    }
    .detail h1 {
        font-size: 2rem;
    }
}
```