



Project1 : e-Menu

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Problem Statement:

- ▶ Our aim is to increase the revenue of a food truck by creating an online Menu of their delicacies.
- ▶ People can order online which saves time. Many offers are provided to make the dining experience rewarding.

Requirements

- ▶ Front-End : Developed in HTML, CSS.
- ▶ Web Browsers : Google Chrome, Firefox, Safari, Edge etc.
- ▶ IDE : Notepad++, TextWrangler.

Welcome Page

*Welcome Guys.
Grab the delicacies!!!*

*Have a look at our
Menu*



Main Page

Yum Yummm..

A Restaurant on Wheels!!!

[Home](#) [About](#)



Today's Offers!!



10% OFF on
INDIAN DESSERTS
on your first purchase.



Main Page (Continued..)

Go Ahead, Select your choice of food!!

The image displays four square cards, each representing a different cuisine:

- Indian Cuisine:** An orange card featuring a traditional Indian meal (rice, dal, bread) with the text "shutterstock Spicy & Tasty Indian Cuisine".
- Italy:** A card showing a colorful collage of Italian landmarks like the Colosseum and St. Peter's Basilica, with the word "ITALY" at the bottom.
- Mexican Food:** A blue card with a sombrero and maracas, advertising "extra SPICY MEXICAN FOOD Tacos - Burritos HOT & DELICIOUS".
- Thai Cuisine:** A pink card featuring a mortar and pestle with various ingredients, with the text "shutterstock Authentic THAI CUISINE".

**5\$ OFF on Pizza
ORDER ONLINE !!**

Code snippet-div animation

```
► .circular1 {  
width: 270px;  
height: 270px;  
border-radius: 8px;  
-webkit-border-radius: 8px;  
-moz-border-radius: 8px;  
background: url(india.jpg) no-repeat;  
transition: all .2s ease-in-out;}.  
► circular1:hover{transform: scale(1.3);}
```

Code snippet –image movement

```
/* configuring positions for slide animation*/  
  
@keyframes slider {  
    0%, 10% {margin-left: 0;}  
    15%, 25% {margin-left: -100%;}  
    30%, 40% {margin-left: -200%;}  
    45%, 55% {margin-left: -300%;}  
    60%, 70% {margin-left: -400%;}  
    75%, 85% {margin-left: -500%;}  
    90%, 99.9% {margin-left: -600%;}  
    100% {margin-left: 0;}  
  
.slider li:first-child {  
    animation: slider 20s ease-out infinite;  
    -webkit-animation: slider 20s ease-out infinite;}  
  
/* pause animation on mouse over */  
  
.slider:hover li:first-child {  
    animation-play-state: paused;  
    -webkit-animation-play-state: paused;}
```

Indian cuisine

Indian Cuisine



Indian cuisine encompasses a wide variety of regional and traditional cuisines native to India. Given the range of diversity in soil type, climate, culture, ethnic group and occupations, these cuisines vary significantly from each other and use locally available spices, herbs, vegetables and fruits. Indian food is also heavily influenced by religious and cultural choices and traditions.

Staple foods of Indian cuisine include pearl millet, rice, whole-wheat flour, and a variety of lentils, such as masoor, toor, urad, and mong. Lentils may be used whole, dehusked—for example, dhuli moong or dhuli urad—or split. Split lentils, or dal, are used extensively. Some pulses, such as channa or cholae, rajma, and lobiya are very common, especially in the northern regions. Channa and moong are also processed into flour.

Starters



Samosa

Breads



Kulcha

Main Course



Malai Kofta

Rice



Biryani

Desserts



Gulab Jamun



Italian Cuisine

Italian Cuisine



Italian cuisine has developed through centuries of social and political changes, with roots stretching to antiquity. Significant changes occurred with the discovery of the New World and the introduction of potatoes, tomatoes, bell peppers and maize, now central to the cuisine but not introduced in quantity until the 18th century. Italian cuisine is noted for its regional diversity, abundance of difference in taste, and is one of the most popular in the world, with influences abroad. Italian cuisine is characterized by its simplicity, with many dishes having only four to eight ingredients. Italian cooks rely chiefly on the quality of the ingredients rather than on elaborate preparation. Ingredients and dishes vary by region. Many dishes that were once regional, however, have proliferated with variations throughout the country. Cheese and wine are a major part of the cuisine, with many variations and Denominazione di origine controllata (DOC) (regulated appellation) laws. Coffee, specifically espresso, has become important in Italian cuisine.

Salads



[Tomato Salad](#)

Appetizers



[Garlic Bread](#)

Pasta



[Greekpasta](#)

Pizza



[Margherita](#)

Desserts



[Apple Pie](#)



Mexican Cuisine

Mexican Cuisine



Mexican cuisine is primarily a fusion of indigenous Mesoamerican cooking with European, especially Spanish, elements added after the Spanish conquest of the Aztec Empire in the 16th century. The staples are native foods, such as corn, beans, avocados, tomatoes, and chili peppers, along with rice, which was brought by the Spanish. Europeans introduced a large number of other foods, the most important of which were meats from domesticated animals (beef, pork, chicken, goat, and sheep), dairy products (especially cheese), and various herbs and spices. Vegetables play an important role in Mexican cuisine. Common vegetables include zucchini, cauliflower, corn, potatoes, spinach, swiss chard, mushrooms, jitomate (red tomato), green tomato, etc. Other traditional vegetable dishes include chile rellenos, huitalcoche (corn fungus), huauzontle, and nopalitos (cactus leaves) to name a few. European contributions include pork, chicken, beef, cheese, herbs and spices, as well as some fruits. Tropical fruits such as guava, prickly pear, sapote, mangoes, bananas, pineapple and cherimoya (custard apple) are popular, especially in the center and south of the country.

Salads



Bean Salad

Appetizers



Tacos

Bread



Tortillas

Main Course



Salsa Chicken

Desserts



Roti Gluay



Thai Cuisine

Thai Cuisine



Salads



Crab Salad

Soup & Stew



Coconut Soup

Appetizers



Pork Satay

Main Course



Peanut Pork

Desserts



Roti Gluay



Thai cuisine is the national cuisine of Thailand. Balance, detail, and variety are of paramount significance to Thai chefs. Thai cooking places emphasis on lightly prepared dishes with strong aromatic components and a spicy edge. It is known for its complex interplay of at least three and up to four or five fundamental taste senses in each dish or the overall meal: sour, sweet, salty, bitter, and spicy. Australian chef David Thompson, a prolific chef and expert on Thai food, observes that unlike many other cuisines, Thai cooking rejects simplicity and is about "the juggling of disparate elements to create a harmonious finish". Thai chef McDang characterises Thai food as demonstrating "intricacy; attention to detail; texture; color; taste; and the use of ingredients with medicinal benefits, as well as good flavor", as well as care being given to the food's appearance, smell and context. Thai cuisine is one of the most popular cuisines in the world. In 2011, seven of Thailand's popular dishes appeared on the list of the "World's 50 Most Delicious Foods (Readers' Pick)"—a worldwide online poll of 35,000 people by CNN Travel. Thailand had more dishes on the list than any other country.

Code Snippet : CSS

```
▶ html#Indian{  
    background-image:url("background1.jpg");  
    background-size:cover;  
    background-repeat:no-repeat;  
    padding:30px;}  
▶ .pimg{  
    height:150px;  
    width:150px;  
    margin-left:auto;  
    margin-right:auto;  
    border-radius:8px;  
    -webkit-transition: width 2s, height 2s;transition :width 2s, height 2s ease-in-out;}.  
pimg:hover{transform : scale(1.2);}
```



QUERIES??