*Visoka škola strukovnih studija za informacione i komunikacione tehnologije*

# Dokumentacija

Smer : Internet tehnologije (Web programiranje)

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Broj indeksa : 66/17

Predmet : Web programiranje 2

## Sadržaj

15. mart 2019.
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# 1. UVOD

## 1.1 Korišćeni programski jezici

Za izradu sajta su korišćeni sledeći programski i markup jezici: HTML5, CSS3, JavaScript, XML, Jquery.  Sajt je uradjen u Visual Studio Code-u.
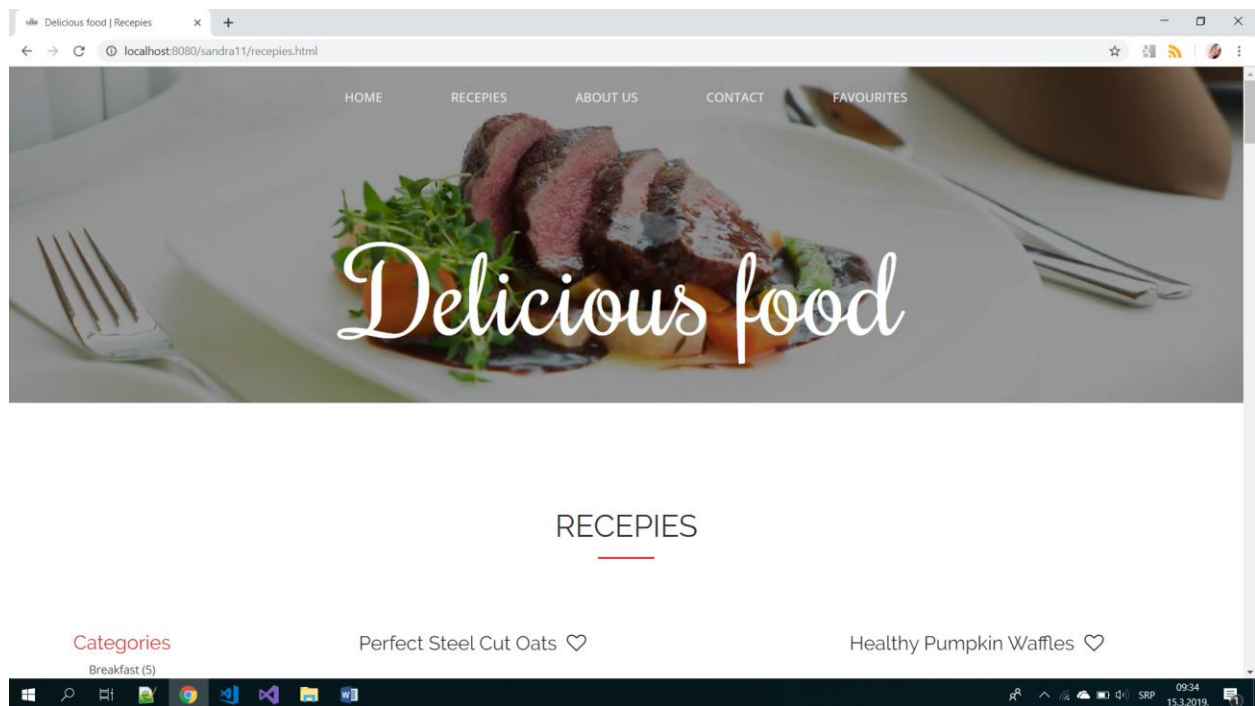
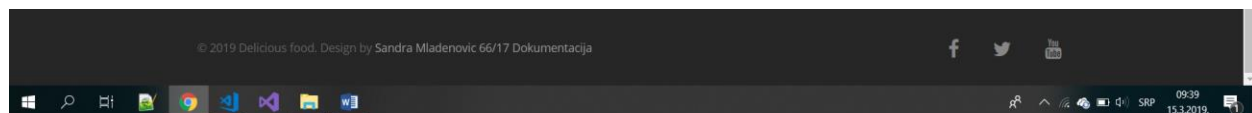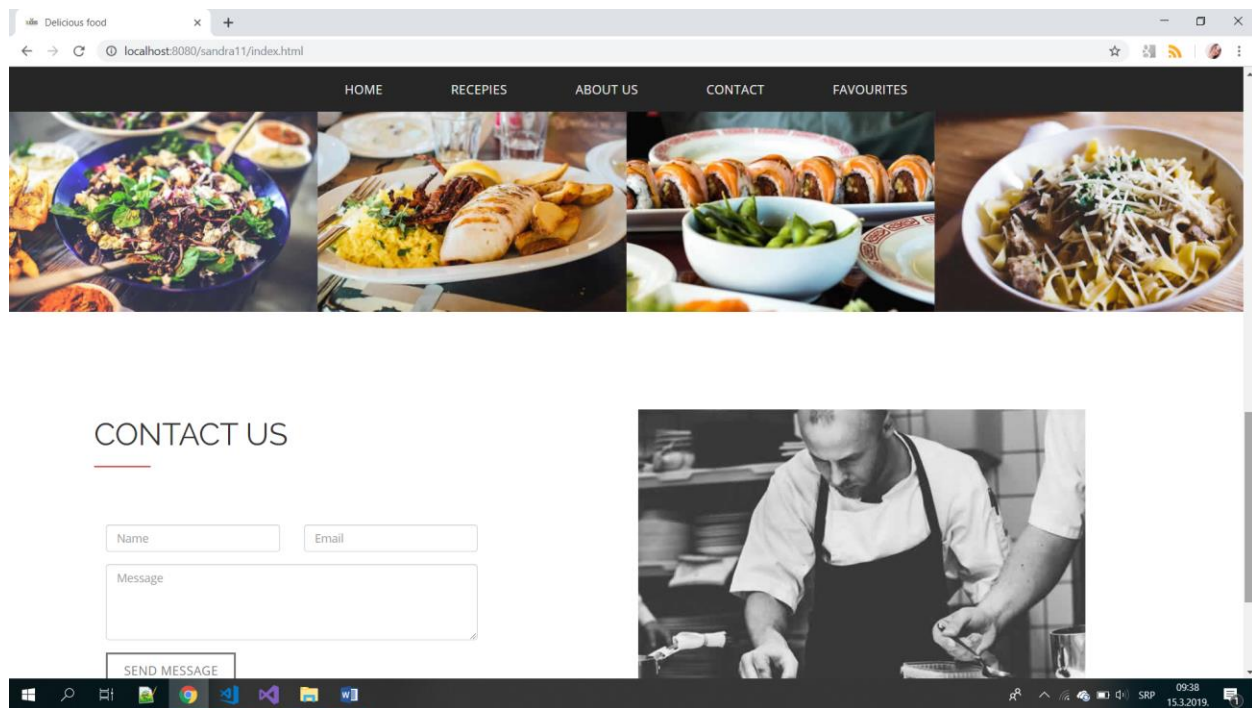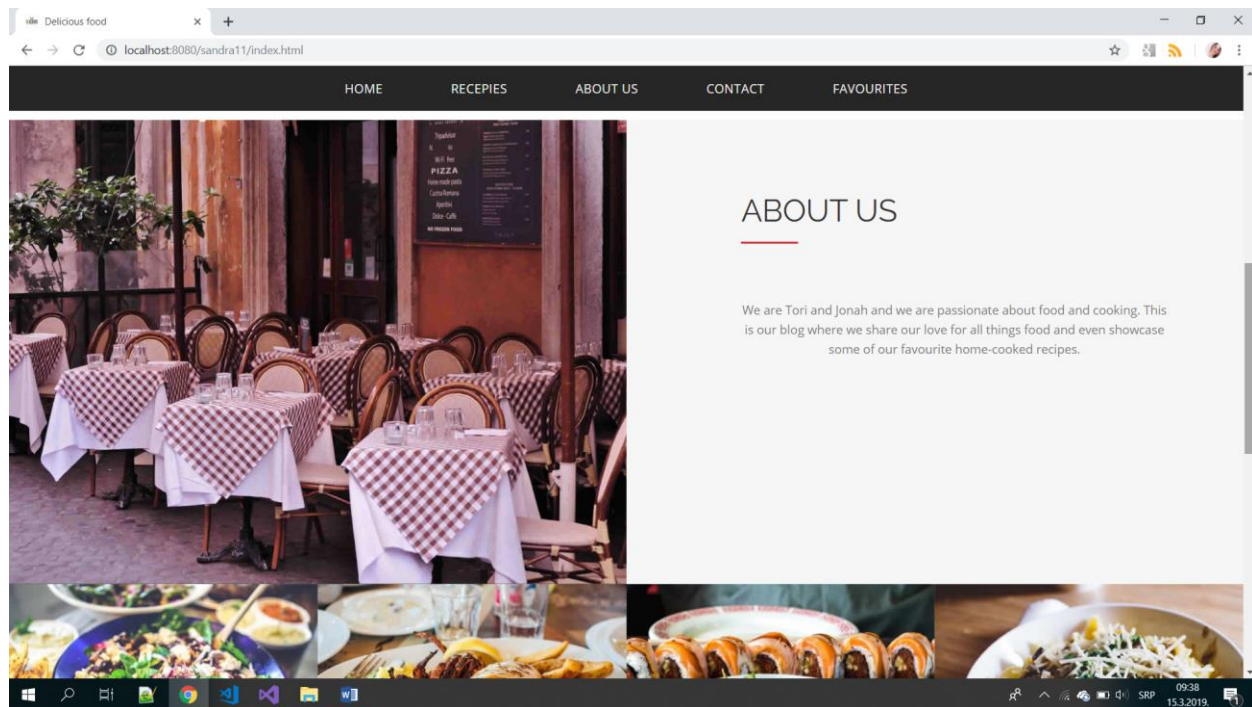## 1.2 Opis funkcionalnosti

Sajt ima sledeće funkcionalnosti:

- *Navigacioni meni*: koji je urađen pomoću JavaScript-a, ispisan dinamički pomoću AJAX-a i JSON-a. Nalazi se na  svim stranicama.
- *Forma za slanje poruke* : nalaze se na strani index.html, odrađena je forma sa validacijom preko JS-a sa dodatkom CSS-a.
- *Objekti-recepti :* na stranici recepies.html se nalaze objekti recepata koji su ispisani dinamički pomoću  AJAX-a i JSON-a.
- *Click efekat:* Na recepies.html stranici, klikom na dugme Read More se pojavljuje dodatni tekst o receptu. Nakon drugog klika, sadržaj se vraća u početno stanje.
- *Index.html:* Na ovoj stranici se nalaze podaci about us, slajder koji se sastoji od četiri slike koje su učitane dimamički preko AJAX-a i JSON-a. Na ovoj stranici se takođe nalazi i kontakt forma preko koje korisnik može da pošalje poruku. Obezbeđeni su regularni izrazi za formu. U footeru svake stranice se nalaze linkovi koji vode do stranice o autoru sajta i dokumentacije.
- *Recepies.html:* Na ovoj stranici se nalaze objekti recepata. Za svaki recept se inicijalno prikazuju naslov, slika i kratak opis. Klikom na dugme Read More, objekat se proširuje i možemo u tom slučau videti više informacija o receptu. Takođe pored naziva recepta nalazi se dugme, gde klikom na njega korisnik dodaje određeni recept u svoje favorite. Sa leve strane objekata nalazi se blok u kome je omogućeno filtriranje i sortiranje. Filtriranje je moguće po kategorijama koje su učitane dinamočki, a sortiranje u opadajućem i rastućem redosledu, takođe učitano dinamočki. Takođe postoji i mogućnost pretrage po nazivu recepta(dinamički).
- *Author.html:* Na ovoj stranici se nalaze osnovne informacije o autoru sajta.
- *Favourites.html:* Na ovoj stranici se nalaze proizvodi koje je korisnik dodao u svoje favorite. Korišćen je LocalStorage za ovu funkcionalnost.

## 1.3 Template

Korišćen je free CSS i HTML template. Link https://www.free-css.com/free-css-templates/page235/gusto.

### 1.3.1 Index.html

```
<!DOCTYPE html>
<html lang="en">
<head>
```

```html
<meta charset="utf-8">
<meta name="viewport" content="width=device-width, initial-scale=1">
<meta name="keywords" content="delicious,about, contact, tori, healthy" />
<title>Delicious food</title>
<meta name="description" content="Here you will find healthy recepies for
breakfast, lunch, dinner and brunch. We post every week. We hope that you will
enjoy recreating our delicious recepies">
<meta name="author" content="mailto:sandra.mladenovic.66.17@ict.edu.rs">
<meta name="copyright" content="2019. Sandra Mladenovic 66.17"/>
<link rel="shortcut icon" href="assets/img/logo.jpg" type="assets/img/x-icon"/>


<!-- Bootstrap -->
<link rel="stylesheet" type="text/css"  href="assets/css/bootstrap.css">
<link rel="stylesheet" type="text/css" href="assets/fonts/font-awesome/css/font-
awesome.css">

<!-- Stylesheet
    ================================================== -->
<link rel="stylesheet" type="text/css"  href="assets/css/style.css">
<link href="https://fonts.googleapis.com/css?family=Raleway:300,400,500,600,700"
rel="stylesheet">
<link href="https://fonts.googleapis.com/css?family=Open+Sans:300,400,600,700"
rel="stylesheet">
<link href="https://fonts.googleapis.com/css?family=Rochester" rel="stylesheet">

</head>
<body id="page-top" data-spy="scroll" data-target=".navbar-fixed-top">
<!-- Navigation-->
<nav id="menu" class="navbar navbar-default navbar-fixed-top">
  <div class="container">
    <div class="navbar-header">
      <button type="button" class="navbar-toggle collapsed" data-
toggle="collapse" data-target="#bs-example-navbar-collapse-1"> <span class="sr-
only">Toggle navigation</span> <span class="icon-bar"></span> <span class="icon-
bar"></span> <span class="icon-bar"></span> </button>
    </div>

    <!-- Collect the nav links, forms, and other content for toggling -->
    <div class="collapse navbar-collapse" id="bs-example-navbar-collapse-1">
      <ul class="nav navbar-nav" id="nav">
      </ul>
    </div>
    <!-- /.navbar-collapse -->
  </div>
```

```html
</nav>
<!-- Header -->
<header id="header">
  <div class="intro">
    <div class="overlay">
      <div class="container">
        <div class="row">
          <div class="intro-text">
            <h1>Delicious food</h1>
          </div>
        </div>
      </div>
    </div>
  </div>
</header>
<!-- Features Section -->
<div id="features" class="text-center">
  <div class="container">
    <div class="section-title">
      <h2> "Food is an important part of a balanced diet." </h2>
    </div>
  </div>
</div>
<!-- About Section -->
<div id="about">
  <div class="container-fluid">
    <div class="row">
      <div class="col-xs-12 col-md-6 about-img"> </div>
      <div class="col-xs-12 col-md-3 col-md-offset-1">
        <div class="about-text" >
          <div class="section-title">
            <h2>About us</h2>
          </div>
          <p class="us">We are Tori and Jonah and we are passionate
            about food and cooking. This is our blog where we share our
            love for all things food and even showcase some of our
             favourite home-cooked recipes.</p>
        </div>
      </div>
    </div>
  </div>
</div>

<!-- Gallery Section -->
<div id="gallery">
```

```html
  <div class="container-fluid">
    <div class="row" id="logImg">

    </div>
  </div>
</div>
<!-- Contact Section -->
<div class ="team" id="contactUs">
  <div class="container-fluid">
    <div id="row">
      <div class="col-md-6">
        <div class="col-xs-10 col-md-offset-1">
          <div class="section-title">
            <h2>Contact us</h2>
          </div>
          <div class="container">
        <div class="row">
        <div class="col-xs-12 col-md-5">
          <form name="sentMessage" id="contactForm">
            <div class="row">
              <div class="col-xs-12 col-md-6">
                <div class="form-group">
                  <input type="text" id="name" class="form-control"
placeholder="Name" >
                  <p id="errorName"></p>
                </div>
              </div>
              <div class="col-xs-12 col-md-6">
                <div class="form-group">
                  <input type="email" id="email" class="form-control"
placeholder="Email" >
                  <p id="errorEmail"></p>
                </div>
              </div>
            </div>
            <div class="form-group">
              <textarea name="message" id="message" class="form-control"
rows="4" placeholder="Message" ></textarea>
              <p id="errorMessage" ></p>
            </div>
            <div id="messageSent"></div>
            <input type="submit" class="btn btn-custom btn-lg" value="Send
Message" id="btnClick"/>
          </form>
```

```
          </div>
        </div>
      </div>
          </div>
        </div>
      <div class="col-md-5">
        <div class="team-img"><img src="assets/img/chef.jpg" alt="..."></div>
      </div>
    </div>
  </div>
</div>
<div id="footer">
  <div class="container text-center">
    <div class="col-md-6">
      <p>&copy; 2019 Delicious food. Design by <a href="author.html">Sandra
Mladenovic 66/17</a>
      <a href="Dokumentacija6617.pdf">Dokumentacija</a></p>
    </div>
    <div class="col-md-6">
      <div class="social">
        <ul>
          <li><a href="https://www.facebook.com/" target="_blank"><i class="fa
fa-facebook"></i></a></li>
          <li><a href="https://twitter.com/?lang=en" target="_blank"><i class="fa
fa-twitter"></i></a></li>
          <li><a href="https://www.youtube.com/" target="_blank"><i class="fa fa-
youtube"></i></a></li>
        </ul>
      </div>
    </div>
  </div>
</div>
<script type="text/javascript" src="assets/js/jquery.1.11.1.js"></script>
<script type="text/javascript" src="assets/js/bootstrap.js"></script>
<script type="text/javascript" src="assets/js/jqBootstrapValidation.js"></script>
<script type="text/javascript" src="assets/js/contact_me.js"></script>
<script type="text/javascript" src="assets/js/main.js"></script>
</body>
</html>
```

### 1.3.2 Korišćeni CSS

```
body, html {
    font-family: 'Open Sans', serif;
    text-rendering: optimizeLegibility !important;
```

```css
    -webkit-font-smoothing: antialiased !important;
    color: #777;
    font-weight: 400;
    width: 100% !important;
    height: 100% !important;
}
h1, h2, h3, h4 {
    font-family: 'Raleway', sans-serif;
}
h2 {
    font-weight: 400;
    font-size: 38px;
    color: #333;
    text-transform: uppercase;
    position: relative;
    margin-top: 10px;
    margin-bottom: 15px;
    padding-bottom: 20px;
}
h2::after {
    position: absolute;
    content: "";
    background: #d43031;
    height: 2px;
    width: 70px;
    bottom: 0;
    margin-left: -35px;
    left: 50%;
}
h3 {
    font-size: 24px;
    font-weight: 400;
    color: #333;
}
h4 {
    font-size: 24px;
    text-transform: uppercase;
    font-weight: 400;
    color: #333;
}
h5 {
    text-transform: uppercase;
    font-weight: 700;
    line-height: 20px;
}
```

```css
p {
    font-size: 15px;
}
.us{
    text-align: center;
    width: 150%;
}
p.intro {
    margin: 12px 0 0;
    line-height: 24px;
}
a {
    color: #333;
}
a:hover, a:focus {
    text-decoration: none;
    color: #222;
}
ul {
    list-style: none;
}

.btn:active, .btn.active {
    background-image: none;
    outline: 0;
    -webkit-box-shadow: none;
    box-shadow: none;
}
a:focus, .btn:focus, .btn:active:focus, .btn.active:focus, .btn.focus,
.btn:active.focus, .btn.active.focus {
    outline: none;
    outline-offset: none;
}
/* Navigation */
.navbar .navbar-nav {
    display: inline-block;
    float: none;
    vertical-align: top;
}
.navbar .navbar-collapse {
    text-align: center;
}
#menu {
    padding: 20px;
    transition: all 0.8s;
```

```css
}
#menu.navbar-default {
    background-color: rgba(248, 248, 248, 0);
    border-color: rgba(231, 231, 231, 0);
}
#menu.navbar-default .navbar-nav > li > a {
    text-transform: uppercase;
    color: #eee;
    font-weight: 400;
    font-size: 15px;
    padding: 5px 0;
    border: 2px solid transparent;
    letter-spacing: 0.5px;
    margin: 0 40px 0 40px;
}
#menu.navbar-default .navbar-nav > li > a:hover {
    color: #d43031;
}
.on {
    background-color: #262626 !important;
    padding: 0 !important;
    padding: 10px 0 !important;
}
.navbar-default .navbar-nav > .active > a, .navbar-default .navbar-nav > .active
> a:hover, .navbar-default .navbar-nav > .active > a:focus {
    color: #d43031 !important;
    background-color: transparent;
}
.navbar-toggle {
    border-radius: 0;
}
.navbar-default .navbar-toggle:hover, .navbar-default .navbar-toggle:focus {
    background-color: #d43031;
    border-color: #d43031;
}
.navbar-default .navbar-toggle .icon-bar {
    background-color: #FFF;
}
.navbar-default .navbar-toggle:hover>.icon-bar {
    background-color: #FFF;
}
.section-title {
    margin-bottom: 70px;
}
.section-title .overlay {
```

```css
    padding: 80px 0;
    background: rgba(0, 0, 0, 0.7);
}
.section-title p {
    font-size: 22px;
}
.section-title hr {
    margin: 0 auto;
    margin-bottom: 40px;
}
.btn-custom {
    text-transform: uppercase;
    color: #777;
    background-color: transparent;
    border: 2px solid #777;
    padding: 10px 20px;
    margin: 0;
    font-size: 15px;
    font-weight: 500;
    letter-spacing: 0.5px;
    border-radius: 0;
    margin-bottom: 20px;
    transition: all 0.3s;
}
.btn-custom:hover, .btn-custom:focus, .btn-custom.focus, .btn-custom:active,
.btn-custom.active {
    color: #ddd;
    border: 2px solid #d43031;
    background-color: #d43031;
}
/* Header Section */
.intro {
    display: table;
    width: 100%;
    padding: 0;
    background: url(../img/intro-bg.jpg) center center no-repeat;
    background-color: #e5e5e5;
    -webkit-background-size: cover;
    -moz-background-size: cover;
    background-size: cover;
    -o-background-size: cover;
}
.intro .overlay {
    background: rgba(0,0,0,0.4);
}
```

```css
.intro h1 {
    font-family: 'Rochester', cursive;
    color: #fff;
    font-size: 10em;
    font-weight: 400;
    margin-top: 0;
}
.intro span {
    color: #a7c44c;
    font-weight: 600;
}
.intro p {
    color: #fff;
    font-size: 24px;
    font-weight: 400;
    margin-top: 150px;
}
header .intro-text {
    padding-top: 200px;
    padding-bottom: 50px;
    text-align: center;
}
/* Features Section */
#features {
    padding: 120px 0;
}
#features .features-item {
    margin: 0 20px;
}
#features img {
    margin: 30px auto 20px;
}
#features .about-img:before {
    display: block;
    content: '';
    position: absolute;
    top: 8px;
    right: 8px;
    bottom: 8px;
    left: 8px;
    border: 1px solid rgba(255, 255, 255, 0.5);
}
#features p {
    line-height: 24px;
    margin: 15px 0 30px;
```

```css
}
/* About Section */
#about {
    padding: 0;
    background: #f6f6f6;
}
#about h2::after {
    bottom: 0;
    margin-left: 0;
    left: 0;
}
#about .about-text {
    padding: 80px 0;
}
#about .about-img {
    background: #444 url(../img/gallery-bg.jpg) center center no-repeat;
    background-size: cover;
    height: 570px;
}
#about p {
    line-height: 24px;
    margin: 15px 0 30px;
}

/* Gallery Section */
#gallery {
    padding: 0;
}
#gallery .gallery-item {
    margin: 0 -15px;
}
/* Team Section */
.team {
    padding: 120px 0;
}
.team h2::after {
    bottom: 0;
    margin-left: 0;
    left: 0;
}
.team img {
    max-width: 550px;
}
.team .team-img {
    display: inline-block;
```

```css
    position: relative;
}
/* Contact Section */
#contact {
    padding: 100px 0;
    background: #333;
}
#contact .contact-item p {
    font-size: 15px;
    color: #777;
}
#contact .section-title {
    margin-top: 60px;
    margin-bottom: 40px;
}
#contact form {
    padding: 0;
}
#contact h3 {
    position: relative;
    text-transform: uppercase;
    font-size: 18px;
    font-weight: 400;
    color: #aaa;
    padding: 20px 0;
}
#contact h3::after {
    position: absolute;
    content: "";
    background: #d43031;
    height: 2px;
    width: 40px;
    bottom: 0;
    margin-left: -20px;
    left: 50%;
}
#contact .text-danger {
    color: #cc0033;
    text-align: left;
}
label {
    font-size: 12px;
    font-weight: 400;
    font-family: 'Open Sans', sans-serif;
    float: left;
```

```css
}
#contact .form-control {
    display: block;
    width: 100%;
    padding: 6px 12px;
    font-size: 16px;
    line-height: 1.42857143;
    color: #ccc;
    background-color: rgba(255,255,255,.2);
    background-image: none;
    border: 0;
    border-radius: 0;
    -webkit-box-shadow: none;
    box-shadow: none;
    -webkit-transition: none;
    -o-transition: none;
    transition: none;
}
#contact .form-control:focus {
    border-color: #999;
    outline: 0;
    -webkit-box-shadow: transparent;
    box-shadow: transparent;
}
.form-control::-webkit-input-placeholder {
color: #999;
}
.form-control:-moz-placeholder {
color: #999;
}
.form-control::-moz-placeholder {
color: #999;
}
.form-control:-ms-input-placeholder {
color: #999;
}
#contact .contact-item {
    margin: 20px 0 40px 0;
}
#contact .contact-item span {
    font-weight: 400;
    color: #aaa;
    text-transform: uppercase;
    margin-bottom: 6px;
    display: inline-block;
```

```css
}
/* Footer Section*/
#footer {
    background: #262626;
    padding: 40px 0 20px 0;
}
#footer .social {
    margin-top: -5px;
    text-align: right;
}
#footer .social ul li {
    display: inline-block;
    margin: 0 15px;
}
#footer .social i.fa {
    font-size: 24px;
    padding: 4px;
    color: #888;
    transition: all 0.3s;
}
#footer .social i.fa:hover {
    color: #eee;
}
#footer p {
    font-size: 14px;
    color: #666;
}
#footer a {
    color: #999;
}
#footer a:hover {
    color: #eee;
}

.readmore-hidden {
    display:none;
}
.btnSort{
    border: none;
    background-color: #FFF;
    color: #333;
}
#trazi{
    border: none;
    border-bottom: 1px solid #222;
```

```
}
.slikaRecept{
    width: 310px;
    height: 450px;
}
a:hover, .btnSort:hover{
    color: #d43031;
}

#categories, #sortRec{
    margin-bottom: 50px;
}
.trazi{
    margin-top: 50px;

}
.red{
    color: #d43031;
}
.jedanRecept{
    min-height: 760px;
}
#btnHeart{
    background-color: #FFF;
    border: none;
}
```

## 2. Organizacija

### 2.1 Organizaciona šema
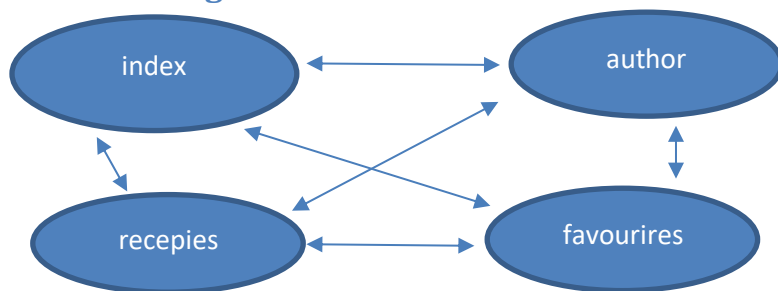


### 2.2 Mapa sajta

```xml
<?xml version="1.0" encoding="UTF-8"?>

<urlset xmlns="https://mladenovicsandraa.000webhostapp.com/sitemap.xml">

<url>

        <loc></loc>

        <lastmod>2018.12.07.</lastmod>

        <changefreq>daily</changefreq>

        <priority>1</priority>

</url>

<url>

        <loc></loc>

        <lastmod>2018.12.07..</lastmod>

        <changefreq>weekly</changefreq>

        <priority>0.9</priority>

</url>

<url>

        <loc></loc>

        <lastmod>2018.12.07.</lastmod>

        <changefreq>yearly</changefreq>

        <priority>0.5</priority>

</url>

<url>

        <loc></loc>

        <lastmod>2018.12.07.</lastmod>

        <changefreq>yearly</changefreq>

        <priority>0.1</priority>
```

```
</url>

<url>

        <loc></loc>

        <lastmod>2018.12.07.</lastmod>

        <changefreq>yearly</changefreq>

        <priority>0.2</priority>

</url>

</urlset>
```

## 2.3 Stranice

### 2.3.1 Index.html
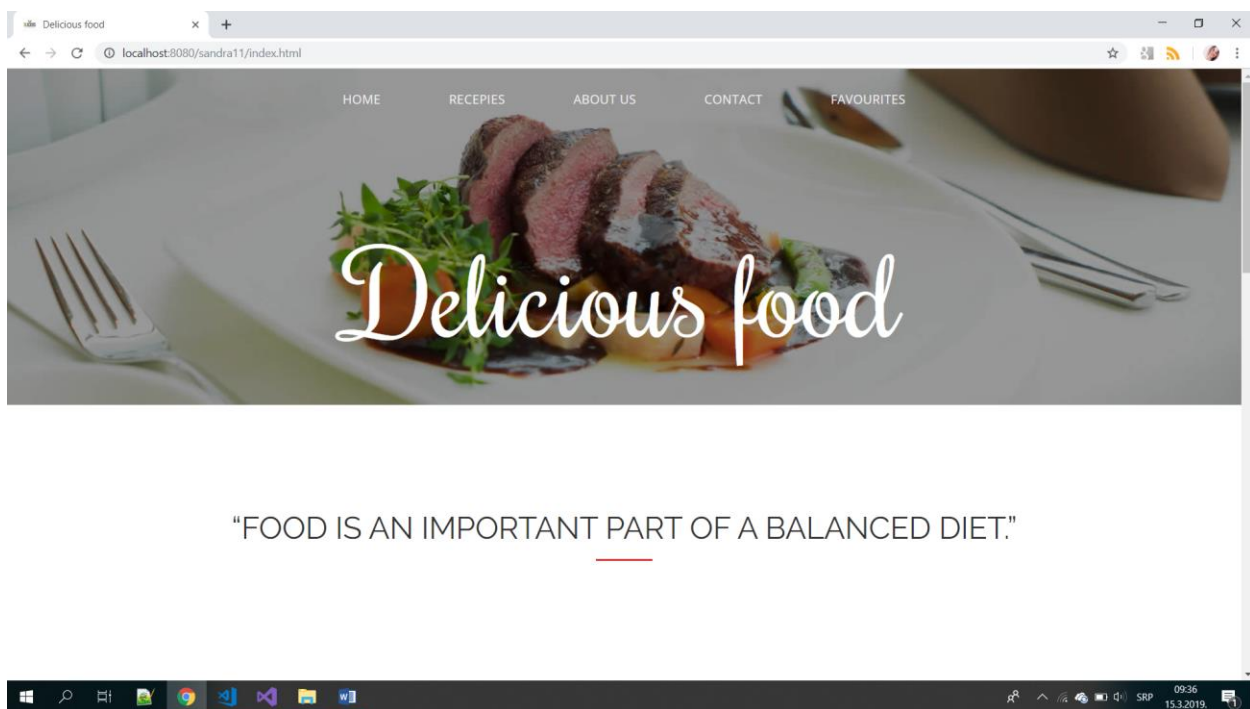


Navigacioni meni je kreniran pomoću JS-a, dinamičkim ispisom preko AJAX-a i JSON-a.  Na dnu Početne stranice se nalazi link koji vodi do stranice o Autoru i Dokumentaciji.

## 2.3.2 recepies.html
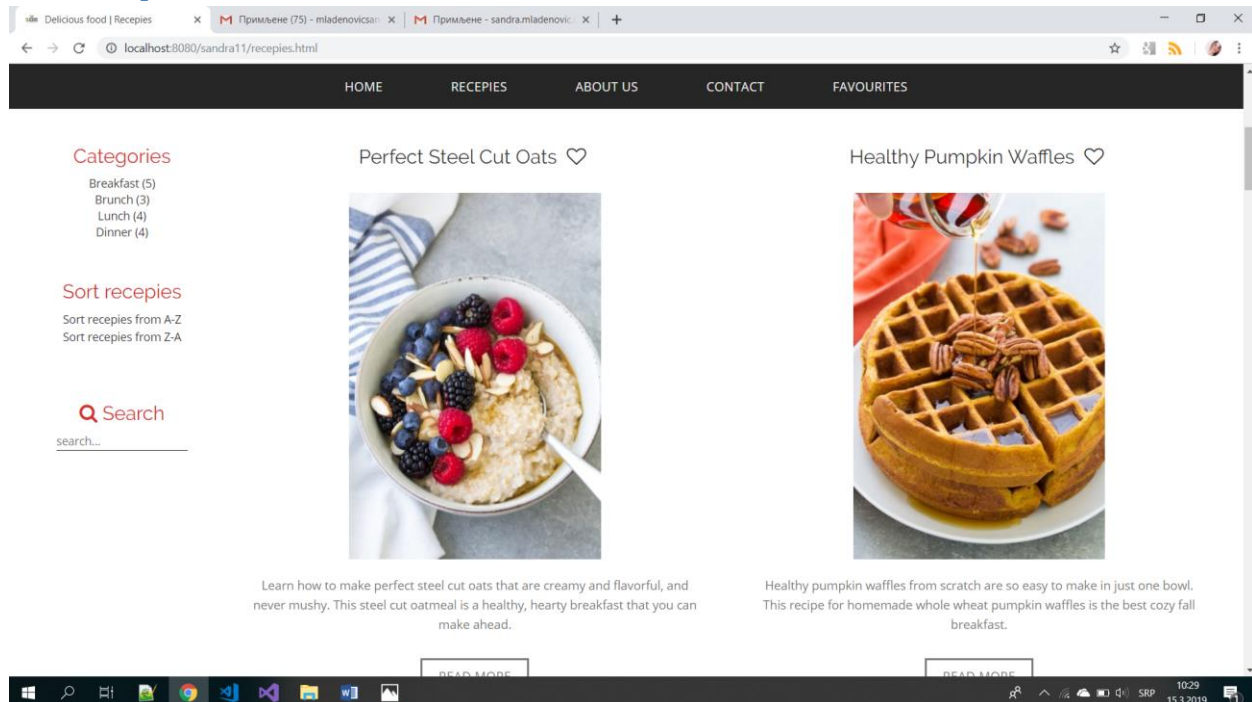


Na stranici Recepies se nalaze objekti sa receptima. Svaki recept ima dodatni opis koji možemo da vidimo klikom na dugme Read More. Sa leve strane se nalaze kategorije recepata, mogućnost filtriranja i sortiranja u opadajućem ili rastućem redosledu. Takođe postoji mogućnost i pretrage recepata po nazivu.

```html
<!DOCTYPE html>
<html lang="en">
<head>
<meta charset="utf-8">
<meta name="viewport" content="width=device-width, initial-scale=1">
<title>Delicious food | Recepies </title>
<meta name="description" content="Healthy and delicious recepies">
<meta name="keywords" content="delicious,recepies, pizza, smoothie, healthy" />
<meta name="author" content="mailto:sandra.mladenovic.66.17@ict.edu.rs">
<meta name="copyright" content="2019. Sandra Mladenovic 66.17"/><link
rel="stylesheet" href="https://cdnjs.cloudflare.com/ajax/libs/font-
awesome/4.7.0/css/font-awesome.min.css"/>
<link rel="shortcut icon" href="assets/img/logo.jpg" type="assets/img/x-icon"/>


<!-- Favicons
    ============================================= -->
<link rel="apple-touch-icon" href="img/apple-touch-icon.png">
<link rel="apple-touch-icon" sizes="72x72" href="img/apple-touch-icon-72x72.png">
```

```html
<link rel="apple-touch-icon" sizes="114x114" href="img/apple-touch-icon-
114x114.png">

<!-- Bootstrap -->
<link rel="stylesheet" type="text/css"  href="assets/css/bootstrap.css">
<link rel="stylesheet" type="text/css" href="assets/fonts/font-awesome/css/font-
awesome.css">

<!-- Stylesheet
    ================================================= -->
<link rel="stylesheet" type="text/css"  href="assets/css/style.css">
<link href="https://fonts.googleapis.com/css?family=Raleway:300,400,500,600,700"
rel="stylesheet">
<link href="https://fonts.googleapis.com/css?family=Open+Sans:300,400,600,700"
rel="stylesheet">
<link href="https://fonts.googleapis.com/css?family=Rochester" rel="stylesheet">

<!-- HTML5 shim and Respond.js for IE8 support of HTML5 elements and media
queries -->
<!-- WARNING: Respond.js doesn't work if you view the page via file:// -->
<!--[if lt IE 9]>
     <script
src="https://oss.maxcdn.com/html5shiv/3.7.2/html5shiv.min.js"></script>
     <script src="https://oss.maxcdn.com/respond/1.4.2/respond.min.js"></script>
   <![endif]-->
</head>
<body id="page-top" data-spy="scroll" data-target=".navbar-fixed-top">
<!-- Navigation
    ========================================-->
<nav id="menu" class="navbar navbar-default navbar-fixed-top">
  <div class="container">
    <!-- Brand and toggle get grouped for better mobile display -->
    <div class="navbar-header">
      <button type="button" class="navbar-toggle collapsed" data-
toggle="collapse" data-target="#bs-example-navbar-collapse-1"> <span class="sr-
only">Toggle navigation</span> <span class="icon-bar"></span> <span class="icon-
bar"></span> <span class="icon-bar"></span> </button>
    </div>

    <!-- Collect the nav links, forms, and other content for toggling -->
    <div class="collapse navbar-collapse" id="bs-example-navbar-collapse-1">
      <ul class="nav navbar-nav" id="nav">
      </ul>
    </div>
    <!-- /.navbar-collapse -->
```

```html
    </div>
</nav>
<!-- Header -->
<header id="header">
  <div class="intro">
    <div class="overlay">
      <div class="container">
        <div class="row">
          <div class="intro-text">
            <h1>Delicious food</h1>
          </div>
        </div>
      </div>
    </div>
  </div>
</header>
<!-- Features Section -->
<div id="features" class="text-center">
  <div class="container-fluid">
    <div class="section-title">
      <h2>Recepies</h2>
    </div>
          <div class="container-fluid">
            <div class="row">
              <div class="col-xs-2">
                      <h3 class="red">Categories</h3>
                      <ul class="list-unstyled mb-0" id="categories">
                            <!-- kategorije -->
                      </ul>
                      <span class="red"></span>
                      <h3 class="red">Sort recepies</h3>
                      <div id="sortRec">

                      </div>
              </div>
              <div class="col-xs-10 bgColor">
                <div class="row" id ="blockRecepies">

                </div>
              </div>
            </div>
          </div>
  </div>
</div>
<div id="footer">
```

```
  <div class="container text-center">
    <div class="col-md-6">
      <p>&copy; 2019 Delicious food. Design by <a href="author.html"
rel="nofollow">Sandra Mladenovic 66/17</a>
      <a>Dokumentacija</a></p>
    </div>
    <div class="col-md-6 col-xs-12">
      <div class="social">
        <ul>
          <li><a href="https://www.facebook.com/" target="_blank"><i class="fa
fa-facebook"></i></a></li>
          <li><a href="https://twitter.com/?lang=en" target="_blank"><i class="fa
fa-twitter"></i></a></li>
          <li><a href="https://www.youtube.com/" target="_blank"><i class="fa fa-
youtube"></i></a></li>
        </ul>
      </div>
    </div>

  </div>
</div>
<script type="text/javascript" src="assets/js/jquery.1.11.1.js"></script>
<script type="text/javascript" src="assets/js/bootstrap.js"></script>
<script type="text/javascript" src="assets/js/jqBootstrapValidation.js"></script>
<script type="text/javascript" src="assets/js/contact_me.js"></script>
<script type="text/javascript" src="assets/js/main.js"></script>
</body>
</html>
```

### 2.3.3 favourites.html

```
<html>
    <head>
        <meta charset="utf-8">
        <meta name="viewport" content="width=device-width, initial-scale=1">
        <title>Delicious food | Recepies </title>
        <meta name="description" content="Your favourites">
        <meta name="keywords" content="delicious,recepies, pizza, smoothie,
healthy" />
        <meta name="author" content="mailto:sandra.mladenovic.66.17@ict.edu.rs">
<link rel="stylesheet" href="https://cdnjs.cloudflare.com/ajax/libs/font-
awesome/4.7.0/css/font-awesome.min.css"/>
        <link rel="shortcut icon" href="assets/img/logo.jpg" type="assets/img/x-
icon"/>
```

```html
        <!-- Favicons
             ============================================= -->
        <link rel="apple-touch-icon" href="img/apple-touch-icon.png">
        <link rel="apple-touch-icon" sizes="72x72" href="img/apple-touch-icon-
72x72.png">
        <link rel="apple-touch-icon" sizes="114x114" href="img/apple-touch-icon-
114x114.png">

        <!-- Bootstrap -->
        <link rel="stylesheet" type="text/css"  href="assets/css/bootstrap.css">
        <link rel="stylesheet" type="text/css" href="assets/fonts/font-
awesome/css/font-awesome.css">

        <!-- Stylesheet
             ============================================= -->
        <link rel="stylesheet" type="text/css"  href="assets/css/style.css">
        <link
href="https://fonts.googleapis.com/css?family=Raleway:300,400,500,600,700"
rel="stylesheet">
        <link
href="https://fonts.googleapis.com/css?family=Open+Sans:300,400,600,700"
rel="stylesheet">
        <link href="https://fonts.googleapis.com/css?family=Rochester"
rel="stylesheet">
    </head>
    <body id="page-top" data-spy="scroll" data-target=".navbar-fixed-top">
    <!-- Navigation
         ==========================================-->
    <nav id="menu" class="navbar navbar-default navbar-fixed-top">
      <div class="container">
        <!-- Brand and toggle get grouped for better mobile display -->
        <div class="navbar-header">
          <button type="button" class="navbar-toggle collapsed" data-
toggle="collapse" data-target="#bs-example-navbar-collapse-1"> <span class="sr-
only">Toggle navigation</span> <span class="icon-bar"></span> <span class="icon-
bar"></span> <span class="icon-bar"></span> </button>
        </div>

        <!-- Collect the nav links, forms, and other content for toggling -->
        <div class="collapse navbar-collapse" id="bs-example-navbar-collapse-1">
          <ul class="nav navbar-nav" id="nav">
          </ul>
        </div>
```

```html
        <!-- /.navbar-collapse -->
      </div>
    </nav>
    <header id="header">
        <div class="intro">
          <div class="overlay">
            <div class="container">
              <div class="row">
                <div class="intro-text">
                  <h1>Delicious food</h1>
                </div>
              </div>
            </div>
          </div>
        </div>
    </header>
    <div id="features" class="text-center">
        <div class="container">
          <div class="section-title">
            <h2> Place for Your favourites </h2>
          </div>
          <h1 id="emptyFavs"></h1>
          <div class="container-fluid">
            <div class="row">
              <div class="col-xs-4">

              </div>
              <div class="col-xs-12">
                <div id="cardFavs"></div>
              </div>
            </div>
          </div>
        </div>
    </div>

    <!-- footer -->
    <div id="footer">
      <div class="container text-center">
        <div class="col-md-6">
          <p>&copy; 2019 Delicious food. Design by <a
href="http://www.templatewire.com" rel="nofollow">Sandra Mladenovic 66/17</a>
          <a>Dokumentacija</a></p>
        </div>
        <div class="col-md-6 col-xs-12">
```

```
            <div class="social">
              <ul>
                <li><a href="https://www.facebook.com/" target="_blank"><i
class="fa fa-facebook"></i></a></li>
                <li><a href="https://twitter.com/?lang=en" target="_blank"><i
class="fa fa-twitter"></i></a></li>
                <li><a href="https://www.youtube.com/" target="_blank"><i
class="fa fa-youtube"></i></a></li>
              </ul>
            </div>
          </div>

        </div>
      </div>
        <script type="text/javascript" src="assets/js/jquery.1.11.1.js"></script>
        <script type="text/javascript" src="assets/js/bootstrap.js"></script>
        <script type="text/javascript"
src="assets/js/jqBootstrapValidation.js"></script>
        <script type="text/javascript" src="assets/js/contact_me.js"></script>
        <script type="text/javascript" src="assets/js/main.js"></script>
    </body>

</html>
```

### 2.3.4 author.html

```
<!DOCTYPE html>
<html lang="en">
<head>
<meta charset="utf-8">
<meta name="viewport" content="width=device-width, initial-scale=1">
<title>Delicious food</title>
<meta name="keywords" content="author, about, Sandra" />
<meta name="description" content="All informations about author.">
<meta name="author" content="mailto:sandra.mladenovic.66.17@ict.edu.rs">
<meta name="copyright" content="2019. Sandra Mladenovic 66.17"/>
<link rel="shortcut icon" href="assets/img/logo.jpg" type="assets/img/x-icon"/>


<!-- Bootstrap -->
<link rel="stylesheet" type="text/css"  href="assets/css/bootstrap.css">
<link rel="stylesheet" type="text/css" href="assets/fonts/font-awesome/css/font-
awesome.css">
```

```html
<!-- Stylesheet
     ================================================= -->
<link rel="stylesheet" type="text/css"  href="assets/css/style.css">
<link href="https://fonts.googleapis.com/css?family=Raleway:300,400,500,600,700"
rel="stylesheet">
<link href="https://fonts.googleapis.com/css?family=Open+Sans:300,400,600,700"
rel="stylesheet">
<link href="https://fonts.googleapis.com/css?family=Rochester" rel="stylesheet">

</head>
<body id="page-top" data-spy="scroll" data-target=".navbar-fixed-top">
<!-- Navigation-->
<nav id="menu" class="navbar navbar-default navbar-fixed-top">
  <div class="container">
    <div class="navbar-header">
      <button type="button" class="navbar-toggle collapsed" data-
toggle="collapse" data-target="#bs-example-navbar-collapse-1"> <span class="sr-
only">Toggle navigation</span> <span class="icon-bar"></span> <span class="icon-
bar"></span> <span class="icon-bar"></span> </button>
    </div>

    <!-- Collect the nav links, forms, and other content for toggling -->
    <div class="collapse navbar-collapse" id="bs-example-navbar-collapse-1">
      <ul class="nav navbar-nav" id="nav">
      </ul>
    </div>
    <!-- /.navbar-collapse -->
  </div>
</nav>
<!-- Header -->
<header id="header">
  <div class="intro">
    <div class="overlay">
      <div class="container">
        <div class="row">
          <div class="intro-text">
            <h1>Delicious food</h1>
          </div>
        </div>
      </div>
    </div>
  </div>
</header>
<!-- Features Section -->
<div id="features" class="text-center">
```

```html
  <div class="container">
    <div class="section-title">
      <h2> About me </h2>
      <div class="about-text" >
          <p>I am Sandra Mladenovic. I study Web Programming. I am 21 years
old.
        </p>

      <p>
              This website was made only for school project.
        </p>
        <img src="assets/img/autor.jpg" alt="Author image"/>
        </div>
    </div>
  </div>
</div>
<!-- About Section -->


<!-- Gallery Section -->

<div id="footer">
  <div class="container text-center">
    <div class="col-md-6">
      <p>&copy; 2019 Delicious food. Design by <a href="author.html">Sandra
Mladenovic 66/17</a>
      <a href="Dokumentacija6617.pdf">Dokumentacija</a></p>
    </div>
    <div class="col-md-6">
      <div class="social">
        <ul>
          <li><a href="https://www.facebook.com/" target="_blank"><i class="fa
fa-facebook"></i></a></li>
          <li><a href="https://twitter.com/?lang=en" target="_blank"><i class="fa
fa-twitter"></i></a></li>
          <li><a href="https://www.youtube.com/" target="_blank"><i class="fa fa-
youtube"></i></a></li>
        </ul>
      </div>
    </div>
  </div>
</div>
<script type="text/javascript" src="assets/js/jquery.1.11.1.js"></script>
<script type="text/javascript" src="assets/js/bootstrap.js"></script>
<script type="text/javascript" src="assets/js/jqBootstrapValidation.js"></script>
```

```html
<script type="text/javascript" src="assets/js/contact_me.js"></script>
<script type="text/javascript" src="assets/js/main.js"></script>
</body>
</html>
```

# 3. Kodovi

## 3.2 CSS

### 3.2.1 Moj CSS

```css
body, html {
    font-family: 'Open Sans', serif;
    text-rendering: optimizeLegibility !important;
    -webkit-font-smoothing: antialiased !important;
    color: #777;
    font-weight: 400;
    width: 100% !important;
    height: 100% !important;
}
h1, h2, h3, h4 {
    font-family: 'Raleway', sans-serif;
}
h2 {
    font-weight: 400;
    font-size: 38px;
    color: #333;
    text-transform: uppercase;
    position: relative;
    margin-top: 10px;
    margin-bottom: 15px;
    padding-bottom: 20px;
}
h2::after {
    position: absolute;
    content: "";
    background: #d43031;
    height: 2px;
    width: 70px;
    bottom: 0;
    margin-left: -35px;
    left: 50%;
}
h3 {
    font-size: 24px;
    font-weight: 400;
    color: #333;
}
```

```css
h4 {
    font-size: 24px;
    text-transform: uppercase;
    font-weight: 400;
    color: #333;
}
h5 {
    text-transform: uppercase;
    font-weight: 700;
    line-height: 20px;
}
p {
    font-size: 15px;
}
.us{
    text-align: center;
    width: 150%;
}
p.intro {
    margin: 12px 0 0;
    line-height: 24px;
}
a {
    color: #333;
}
a:hover, a:focus {
    text-decoration: none;
    color: #222;
}
ul {
    list-style: none;
}

.btn:active, .btn.active {
    background-image: none;
    outline: 0;
    -webkit-box-shadow: none;
    box-shadow: none;
}
a:focus, .btn:focus, .btn:active:focus, .btn.active:focus, .btn.focus,
.btn:active.focus, .btn.active.focus {
    outline: none;
    outline-offset: none;
}
/* Navigation */
```

```css
.navbar .navbar-nav {
    display: inline-block;
    float: none;
    vertical-align: top;
}
.navbar .navbar-collapse {
    text-align: center;
}
#menu {
    padding: 20px;
    transition: all 0.8s;
}
#menu.navbar-default {
    background-color: rgba(248, 248, 248, 0);
    border-color: rgba(231, 231, 231, 0);
}
#menu.navbar-default .navbar-nav > li > a {
    text-transform: uppercase;
    color: #eee;
    font-weight: 400;
    font-size: 15px;
    padding: 5px 0;
    border: 2px solid transparent;
    letter-spacing: 0.5px;
    margin: 0 40px 0 40px;
}
#menu.navbar-default .navbar-nav > li > a:hover {
    color: #d43031;
}
.on {
    background-color: #262626 !important;
    padding: 0 !important;
    padding: 10px 0 !important;
}
.navbar-default .navbar-nav > .active > a, .navbar-default .navbar-nav > .active
> a:hover, .navbar-default .navbar-nav > .active > a:focus {
    color: #d43031 !important;
    background-color: transparent;
}
.navbar-toggle {
    border-radius: 0;
}
.navbar-default .navbar-toggle:hover, .navbar-default .navbar-toggle:focus {
    background-color: #d43031;
    border-color: #d43031;
```

```css
}
.navbar-default .navbar-toggle .icon-bar {
    background-color: #FFF;
}
.navbar-default .navbar-toggle:hover>.icon-bar {
    background-color: #FFF;
}
.section-title {
    margin-bottom: 70px;
}
.section-title .overlay {
    padding: 80px 0;
    background: rgba(0, 0, 0, 0.7);
}
.section-title p {
    font-size: 22px;
}
.section-title hr {
    margin: 0 auto;
    margin-bottom: 40px;
}
.btn-custom {
    text-transform: uppercase;
    color: #777;
    background-color: transparent;
    border: 2px solid #777;
    padding: 10px 20px;
    margin: 0;
    font-size: 15px;
    font-weight: 500;
    letter-spacing: 0.5px;
    border-radius: 0;
    margin-bottom: 20px;
    transition: all 0.3s;
}
.btn-custom:hover, .btn-custom:focus, .btn-custom.focus, .btn-custom:active,
.btn-custom.active {
    color: #ddd;
    border: 2px solid #d43031;
    background-color: #d43031;
}
/* Header Section */
.intro {
    display: table;
    width: 100%;
```

```css
    padding: 0;
    background: url(../img/intro-bg.jpg) center center no-repeat;
    background-color: #e5e5e5;
    -webkit-background-size: cover;
    -moz-background-size: cover;
    background-size: cover;
    -o-background-size: cover;
}
.intro .overlay {
    background: rgba(0,0,0,0.4);
}
.intro h1 {
    font-family: 'Rochester', cursive;
    color: #fff;
    font-size: 10em;
    font-weight: 400;
    margin-top: 0;
}
.intro span {
    color: #a7c44c;
    font-weight: 600;
}
.intro p {
    color: #fff;
    font-size: 24px;
    font-weight: 400;
    margin-top: 150px;
}
header .intro-text {
    padding-top: 200px;
    padding-bottom: 50px;
    text-align: center;
}
/* Features Section */
#features {
    padding: 120px 0;
}
#features .features-item {
    margin: 0 20px;
}
#features img {
    margin: 30px auto 20px;
}
#features .about-img:before {
    display: block;
```

```css
    content: '';
    position: absolute;
    top: 8px;
    right: 8px;
    bottom: 8px;
    left: 8px;
    border: 1px solid rgba(255, 255, 255, 0.5);
}
#features p {
    line-height: 24px;
    margin: 15px 0 30px;
}
/* About Section */
#about {
    padding: 0;
    background: #f6f6f6;
}
#about h2::after {
    bottom: 0;
    margin-left: 0;
    left: 0;
}
#about .about-text {
    padding: 80px 0;
}
#about .about-img {
    background: #444 url(../img/gallery-bg.jpg) center center no-repeat;
    background-size: cover;
    height: 570px;
}
#about p {
    line-height: 24px;
    margin: 15px 0 30px;
}

/* Gallery Section */
#gallery {
    padding: 0;
}
#gallery .gallery-item {
    margin: 0 -15px;
}
/* Team Section */
.team {
    padding: 120px 0;
```

```css
}
.team h2::after {
    bottom: 0;
    margin-left: 0;
    left: 0;
}
.team img {
    max-width: 550px;
}
.team .team-img {
    display: inline-block;
    position: relative;
}
/* Contact Section */
#contact {
    padding: 100px 0;
    background: #333;
}
#contact .contact-item p {
    font-size: 15px;
    color: #777;
}
#contact .section-title {
    margin-top: 60px;
    margin-bottom: 40px;
}
#contact form {
    padding: 0;
}
#contact h3 {
    position: relative;
    text-transform: uppercase;
    font-size: 18px;
    font-weight: 400;
    color: #aaa;
    padding: 20px 0;
}
#contact h3::after {
    position: absolute;
    content: "";
    background: #d43031;
    height: 2px;
    width: 40px;
    bottom: 0;
    margin-left: -20px;
```

```css
        left: 50%;
}
#contact .text-danger {
    color: #cc0033;
    text-align: left;
}
label {
    font-size: 12px;
    font-weight: 400;
    font-family: 'Open Sans', sans-serif;
    float: left;
}
#contact .form-control {
    display: block;
    width: 100%;
    padding: 6px 12px;
    font-size: 16px;
    line-height: 1.42857143;
    color: #ccc;
    background-color: rgba(255,255,255,.2);
    background-image: none;
    border: 0;
    border-radius: 0;
    -webkit-box-shadow: none;
    box-shadow: none;
    -webkit-transition: none;
    -o-transition: none;
    transition: none;
}
#contact .form-control:focus {
    border-color: #999;
    outline: 0;
    -webkit-box-shadow: transparent;
    box-shadow: transparent;
}
.form-control::-webkit-input-placeholder {
color: #999;
}
.form-control:-moz-placeholder {
color: #999;
}
.form-control::-moz-placeholder {
color: #999;
}
.form-control:-ms-input-placeholder {
```

```css
color: #999;
}
#contact .contact-item {
    margin: 20px 0 40px 0;
}
#contact .contact-item span {
    font-weight: 400;
    color: #aaa;
    text-transform: uppercase;
    margin-bottom: 6px;
    display: inline-block;
}
/* Footer Section*/
#footer {
    background: #262626;
    padding: 40px 0 20px 0;
}
#footer .social {
    margin-top: -5px;
    text-align: right;
}
#footer .social ul li {
    display: inline-block;
    margin: 0 15px;
}
#footer .social i.fa {
    font-size: 24px;
    padding: 4px;
    color: #888;
    transition: all 0.3s;
}
#footer .social i.fa:hover {
    color: #eee;
}
#footer p {
    font-size: 14px;
    color: #666;
}
#footer a {
    color: #999;
}
#footer a:hover {
    color: #eee;
}
```

```css
.readmore-hidden {
    display:none;
}
.btnSort{
    border: none;
    background-color: #FFF;
    color: #333;
}
#trazi{
    border: none;
    border-bottom: 1px solid #222;
}
.slikaRecept{
    width: 310px;
    height: 450px;
}
a:hover, .btnSort:hover{
    color: #d43031;
}

#categories, #sortRec{
    margin-bottom: 50px;
}
.trazi{
    margin-top: 50px;

}
.red{
    color: #d43031;
}
.jedanRecept{
    min-height: 760px;
}
#btnHeart{
    background-color: #FFF;
    border: none;
}
```

### 3.3 JS i jQuery

#### 3.3.1 Moj JS i jQuery

```javascript
let selectedCatID=0;
$(document).ready(function(){
  showRecepies();
  showCategories();
});
function ajaxRecepies(callbackSuccess){
    $.ajax({
        url: "data/recepies.json",
        method: "GET",
        success: callbackSuccess
    });
}
function showRecepies() {

  ajaxRecepies(
      function(recepies){
          printRecepies(recepies);
      }
  );
}
function printRecepies(recepies){
  let html = "";
  if(recepies.length > 0){
      for(let product of recepies){
          html += printSingleProduct(product);
      }
  } else {
      html += "<h3 class='block-4 text-center'>No recepies.</h3>";
  }

  $("#blockRecepies").html(html);
  $(".fav").click(addToFav);
  $('.vise').click(showMore);
}

function printSortButtons(){
  let is=`
  <div id="btnSort">

  <button  data-order="asc" class="el btnSort"> Sort recepies from A-Z</button>
```

```html
    <button  data-order="desc" class="el btnSort"> Sort recepies from Z-A</button>
    <h3 class="red"><i class="fa fa-search trazi" aria-hidden="true"></i>
Search</h3>
    <input type="text" name="trazi" id="trazi" placeholder="search..."/>

</div>
    `
    if(document.getElementById("sortRec") != null)
    document.getElementById("sortRec").innerHTML=is;
    $(".el").click(sortByRecName);
    $("#trazi").blur(search);


}
function addToFav(){
    let id=$(this).data('id');
    alert(id);
    var products = productsInCart();

    if(products) {
        if(productIsAlreadyInCart()) {
            return
        } else {
            addToLocalStorage()
        }
    } else {
        addFirstItemToLocalStorage();
    }

    alert("Cart successfully updated!");

    function productIsAlreadyInCart() {
        return products.filter(p => p.id == id).length;
    }

    function addToLocalStorage() {
        let products = productsInCart();
        products.push({
            id : id
        });
        localStorage.setItem("products", JSON.stringify(products));
    }

    function addFirstItemToLocalStorage() {
        let products = [];
```

```javascript
        products[0] = {
            id : id
        };
        localStorage.setItem("products", JSON.stringify(products));
    }
}

function showEmptyCart() {

    document.getElementById("emptyFavs").innerHTML="<h2>Your cart is currenlty
empty!</h2>";

}

function removeFromCart(id) {
    let products = productsInCart();
    let filtered = products.filter(p => p.id != id);

    localStorage.setItem("products", JSON.stringify(filtered));

    displayCartData();
}

function productsInCart() {
    return JSON.parse(localStorage.getItem("products"));

}


function displayCartData() {

let products = productsInCart();
//console.log(products);
if(!products.length){
 showEmptyCart();
}else{
    ajaxRecepies(
        function(data){
            neki = data.filter(p => {
                for(let prod of products)
                {

                    return p.id==prod.id;

                }
```

```javascript
                return false;
            });
            populateCardPage(neki);
            console.log(neki)
        }
    );


    }
}

function populateCardPage(data){
  //console.log(data);
  let korpa="";
  for(let d of data){
    korpa+=`
    <div class="col-xs-12 col-sm-6 jedanRecept">
    <div class="features-item">
            <h3 class="naslov">${d.recepieName}
            <button class="fav" id="btnHeart" data-id="${d.idO}"><i class="fa
fa-heart-o" aria-hidden="true"></i>
            </button></h3>
          <img src="${d.img.src}" class="slikaRecept"/>
          </div>
          </div>
          <div class="cleaner"></div>
    </div>
    `;
  }

  if(document.getElementById("cardFavs") != null)
  document.getElementById("cardFavs").innerHTML=korpa;


}



function search(){
  var unos=document.getElementById("trazi").value;
  alert(unos);

  ajaxRecepies(
 function(data){
 var somePosts=data.filter(el=>{
 if(el.recepieName.toLowerCase().indexOf(unos.toLowerCase())!==-1){
 return true;
```

```javascript
    }
    });

    printRecepies(somePosts);
    console.log(somePosts);
    }
    );



}


function onFilterByCategory(e){
    e.preventDefault();
    selectedCatID= $(this).data('id');
    //alert(selectedCatID);

    ajaxRecepies(function(recepies){
        var pr=recepies.filter(x=>{
            return x.categorys.categoryId==selectedCatID
        });
        printRecepies(pr);
        console.log(pr);
    });



}

function sortByRecName(){
    let order=$(this).data('order');
// console.log(order);
 ajaxRecepies(
        function(data){
        data.sort(function(a,b) {
        let valueA = a.recepieName;
        let valueB = b.recepieName;
        if(valueA > valueB)
            return order=='asc' ? 1 : -1;
        else if(valueA < valueB)
            return order=='asc' ? -1 : 1;
        else
            return 0;
        });
        if(selectedCatID!=0){
        podaci = data.filter(p=>{
```

```javascript
            return p.categorys.categoryId==selectedCatID;

        });
        printRecepies(podaci);}
        else{
           printRecepies(data);
        };
   });
 }


function printSingleProduct(product){
   return `
   <div class="col-xs-12 col-sm-6 jedanRecept">
   <div class="features-item">
            <h3 class="naslov">${product.recepieName}
            <button class="fav" id="btnHeart" data-id="${product.idO}"><i
class="fa fa-heart-o" aria-hidden="true"></i>
            </button></h3>
         <img src="${product.img.src}" class="img-responsive slikaRecept"
alt="">
         <p>${product.shortDescription}</p>
         <button id="${product.idO}" onclick="readMore()" class="btn btn-custom
btn-lg ReadMore vise">Read more</button>
         <div class="readmore-hidden">
         <h3>Ingredients</h3>
         ${obrada(product.ingredients)}
         <h3 class="ins">Instructions</h3>
         <div class="instructions"
${product.idO}>${obradaInstr(product.instructions)}</div>
         </div>
         </div>
         <div class="cleaner"></div>
   </div>`;
}
function obrada(ingredients){
   let prikazi ="<ul>";
   for(var i = 0; i<ingredients.length; i++){
      prikazi += ingredients[i] + ", ";
   }
   prikazi += "</ul>";
   return prikazi;
}
function obradaInstr(instructions){
   let prikazi ="<ol>";
```

```javascript
    for(var i = 0; i<instructions.length; i++){
        prikazi +="<li>" + instructions[i] + "</li>";
    }
    prikazi += "</ol>";
    return prikazi;
}


function showMore(){
    //alert('bskjla');
    var $sledeciPTag = $(this).next();
    $sledeciPTag.slideToggle();
}

function showCategories(){
    $.ajax({
        url: "data/categories.json",
        method: "GET",
        success: function(categories){
            printCategories(categories);
        }
    })
}

function printCategories(categories){
    let html = "";
    for(let category of categories){
        html += printSingleCategory(category);
    }
    $("#categories").html(html);

    $('.filter-category').click(onFilterByCategory);
}
function printSingleCategory(category, numberOfRecepies){
    return `<li class="mb-1">
        <a href="#" class="d-flex filter-category" data-id="${category.id}">
          <span>${ category.name }</span>
          <span class="text-black ml-auto">(${ category.numberOfRecepies })</span>
        </a>
      </li>`;


}

//ispis menija
window.onload = function(){
```

```javascript
    printSortButtons();

let products = productsInCart();

if(products){

        displayCartData();
}
else{
    showEmptyCart();
}


  $.ajax({
      url: "data/navigation.json",
      data:"get",
      dataType:"json",
      success: function(data){
          navBar(data);
      },
      error: function(error){
          console.log(error);
      }
  });
  function navBar(data){
      logNavBar = "";
      data.forEach(element =>{
          logNavBar += `
              <li>
                  <a class="page-scroll" href
="${element.href}">${element.text}</a>
              </li>
          `;
      });
      if(document.getElementById("nav") != null)
      document.getElementById("nav").innerHTML = logNavBar;
  }
  /* SHOW SLIDER */
  $.ajax({
    url: "data/images.json",
    data:"get",
    dataType:"json",
    success: function(data){
        img(data);
    },
```

```javascript
        error: function(error){
            console.log(error);
        }
});
function img(data){
    logImg = "";
    data.forEach(element =>{
        logImg += `
        <div class="col-xs-6 col-md-3">
        <div class="gallery-item"> <img src="${element.src}" class="img-
responsive" alt=""></div>
        </div>
            `;
    });
    if(document.getElementById("logImg") != null)
    document.getElementById("logImg").innerHTML = logImg;
}


   //DOBIJENO
function main() {

(function () {
    'use strict';

    $('a.page-scroll').click(function() {
        if (location.pathname.replace(/^\//,'') ==
this.pathname.replace(/^\//,'') && location.hostname == this.hostname) {
            var target = $(this.hash);
            target = target.length ? target : $('[name=' + this.hash.slice(1)
+']');
            if (target.length) {
              $('html,body').animate({
                scrollTop: target.offset().top - 40
              }, 900);
              return false;
            }
          }
        });


    // Show Menu on Book
    $(window).bind('scroll', function() {
        var navHeight = $(window).height() - 600;
        if ($(window).scrollTop() > navHeight) {
```

```javascript
            $('.navbar-default').addClass('on');
        } else {
            $('.navbar-default').removeClass('on');
        }
    });

    $('body').scrollspy({
        target: '.navbar-default',
        offset: 80
    });

  // Hide nav on click
  $(".navbar-nav li a").click(function (event) {
    // check if window is small enough so dropdown is created
    var toggle = $(".navbar-toggle").is(":visible");
    if (toggle) {
      $(".navbar-collapse").collapse('hide');
    }
  });

}());


}
  main();
}

//provera
if(document.getElementById("btnClick") != null)
window.document.getElementById("btnClick").addEventListener("click", function(){
  var validno = true;
  var podaci = [];
  var ime = document.querySelector("#name").value.trim();
  var reIme = /^[A-Z][a-z]{2,11}$/;
  if(ime == "") {
    document.getElementById("errorName").innerHTML = "You forgot to wtite your
email.";
    validno = false;
 } else if(!reIme.test(ime)) {
  document.getElementById("errorName").innerHTML = "Not allowed characters are
used.";
    validno = false;
 } else {
    podaci.push(ime);
    document.getElementById("errorName").innerHTML = "";
```

```javascript
    }

  var email = document.querySelector("#email").value;
  var reEmail=/^[a-z]+\.[a-z]+\.([1-9][0-9]{0,3})\.(1[0-8])\@gmail\.com\$/;
  if(email == "") {
    document.getElementById("errorEmail").innerHTML = "You forgot to wtite your
email.";
    validno = false;
 } else if(!reEmail.test(email)) {
  document.getElementById("errorEmail").innerHTML = "Not allowed characters are
used.";
    validno = false;
 } else {
    podaci.push(email);
    document.getElementById("errorEmail").innerHTML = "";
 }


  var poruka=document.getElementById("message").value;
  if(poruka == "") {
    document.getElementById("errorMessage").innerHTML = "Write your message.";
    validno = false;
 } else {
    podaci.push(poruka);
    document.getElementById("errorMessage").innerHTML = "";
 }


});
```

## 3.5 Json

### 4.2 navigation.json

```json
[
    {
        "href":"index.html",
        "text":"HOME"
    },
    {
        "href":"recepies.html",
        "text":"RECEPIES"
    },
    {
        "href":"index.html#about",
        "text":"ABOUT US"
    },
    {
        "href":"index.html#contactUs",
        "text":"CONTACT"
    },
    {
        "href":"favourites.html",
        "text":"Favourites"
    }
]
```

### 4.2 recepies.json

```json
[
    {
        "categorys":{
            "categoryId":1
        },
        "recepieName":"Perfect Steel Cut Oats",
        "img": {
            "src":"assets/img/food/Steel-Cut-Oats-700-4583.jpg",
            "alt" :"Perfect Steel Cut Oats"
        },
        "shortDescription":"Learn how to make perfect steel cut oats that are
creamy and flavorful, and never mushy. This steel cut oatmeal is a healthy,
hearty breakfast that you can make ahead.",
        "ingredients":["3 cups water","1 cup almond milk or other milk or water",
            " 1 cup steel cut oats"," 1/8 teaspoon salt"," 1/2 teaspoon vanilla
extract",
            "1 teaspoon pure maple syrup or to taste"," 1/4 teaspoon cinnamon"],
```

```
        "instructions":["Pour the water and milk (if using) into a medium
saucepan. Bring to a boil over medium-high heat.","" Add the oats and salt to the
pan, stir, and reduce the heat to a low simmer.","Cook for 20-30 minutes,
stirring often, until the oats are your desired texture.","" Cook for 20-25
minutes for oats with more chewy texture; cook longer for softer oats, adding
more liquid as needed.","Remove from the heat and stir in the vanilla, maple
syrup and cinnamon.", "Add toppings as desired (see ideas in the post above)."
        ],
        "idO" : "moreOats",
        "button": {
            "id":"btnOats",
            "name":"btnOats",
            "class":"btnMore",
            "value":"More.."
        }
    },
    {
        "categorys":{
            "categoryId":1
        },
        "recepieName":"Healthy Pumpkin Waffles",
        "img": {
            "src":"assets/img/food/pumpkin-waffles.jpg",
            "alt" :"Healthy Pumpkin Waffles"
        },
        "shortDescription":"Healthy pumpkin waffles from scratch are so easy to
make in just one bowl. This recipe for homemade whole wheat pumpkin waffles is
the best cozy fall breakfast.",
        "ingredients":["2 tablespoons unsalted butter", "1 cup pure pumpkin puree
canned or homemade (not pumpkin pie filling)"," 3 large eggs", "2 tablespoons
pure maple syrup or honey"," 1 teaspoon vanilla extract","" 2 3/4 cups milk","" 2
teaspoons ground cinnamon"," 1 teaspoon allspice","" 1/2 teaspoon ground nutmeg",
"1/4 teaspoon ground cloves"," 2 teaspoons baking powder"," 1 teaspoon baking
soda"," 1/2 teaspoon salt"," 2 1/2 cups white whole wheat flour"],
        "instructions":["Preheat waffle iron.","Place the butter in a large bowl
and heat in the microwave to melt the butter.",
            "Add the pumpkin puree and whisk to combine.", "Add the eggs, maple
syrup or honey and vanilla and whisk to combine.",
            "Whisk in the milk.", "Add the cinnamon, allspice, nutmeg, cloves,
baking powder, baking soda and salt. Whisk until well combined.",
            "Whisk in the white whole wheat flour.", "Cook waffles in greased,
preheated waffle iron according to manufacturer's instructions. Mine take about 6
minutes per waffle.",
```

```json
            "Waffles freeze well. Transfer extra cooked waffles to a wire rack to
cool. Once cool, store waffles in a zip-top bag in the freezer for up to 3
months. Defrost and then gently warm/crisp in a toaster or oven on low heat."
        ],
        "idO" : "morePumpkin",
        "button": {
            "id":"pumpkinMafins",
            "name":"pumpkinMafins",
            "class":"btnMorePumpkinMafins btnMore",
            "value":"More.."
        }
    },
    {
        "categorys":{
            "categoryId":1
        },
        "recepieName":"Cranberry Orange Muffins",
        "img": {
            "src":"assets/img/food/cranberry-orange-muffins.jpg",
            "alt" :"Cranberry Orange Muffins"
        },
        "shortDescription":"These cranberry orange muffins are bursting with
cranberries in every bite. This healthy muffin recipe is easy to make in one
bowl!",
        "ingredients":["6 tablespoons unsalted butter", "1/2 cup honey or pure
maple syrup",
            "zest of 1 orange","1/4 cup orange juice","3/4 cup milk dairy,
almond, etc.",
            "2 eggs", "2 teaspoons vanilla extract","1 teaspoon baking soda",
            "1/2 teaspoon baking powder","1/2 teaspoon salt","1/4 teaspoon
cinnamon",
            "2 cups white whole wheat flour","1 1/2 cups cranberries fresh or
frozen (do not thaw), coarsely chopped if desired",
            "turbinado sugar optional"
        ],
        "instructions":["Preheat oven to 350 degrees F. Spray a muffin pan with
nonstick spray (or use paper or parchment liners).",
            "Melt the butter in a large bowl in the microwave. (Or melt the
butter in a pan on the stove and transfer to a large bowl.)",
            "Add the honey, orange zest, orange juice, milk, eggs and vanilla.
Whisk until well combined.",
            "Add the baking soda, baking powder, salt and cinnamon and whisk
until fully incorporated.",
```

```
            "Add the white whole wheat flour and stir gently with a rubber
spatula until almost combined. Fold in the cranberries, reserving a few for the
tops of the muffins if desired.",
            "Spoon the batter into the muffin pan. Press any reserved cranberries
into the tops of the muffins. Sprinkle with turbinado sugar, if desired.",
            "Bake muffins for 16-18 minutes, until a tester inserted into the
center of a muffin comes out with just a few moist crumbs attached.",
            "Let muffins cool in the pan for 10 minutes and then remove to a wire
rack. Serve warm.",
            "Extra muffins can be stored airtight at room temperature for up to 3
days or in the freezer for up to 3 months."
        ],
        "notes":[{
            "note1":"You can make mini muffins in a mini muffin pan. Bake for 10-
12 minutes."
            }
        ],
        "idO" : "moreMafins",
        "button": {
            "id":"orangeMafins",
            "name":"orangeMafins",
            "class":"btnMoreOrangeMafins btnMore",
            "value":"More.."
        }
    },
    {
        "categorys":{
            "categoryId":1
        },
        "recepieName":"Blueberry Spinach Breakfast Smoothie",
        "img": {
            "src":"assets/img/food/blueberry-spinach-breakfast-smoothie.jpg",
            "alt" :"Blueberry Spinach Breakfast Smoothie"
        },
        "shortDescription":"Start your day with this healthy blueberry smoothie
and get in some greens, fruit, oats, and protein-rich yogurt first thing!",
        "ingredients":["3 tablespoons old-fashioned oats",
            "1 cup fresh spinach", "1 cup frozen blueberries",
            "1/3 cup plain Greek yogurt", "¾ cup milk (whichever type you
prefer)",
            "1/8 teaspoon cinnamon (optional)"
        ],
        "instructions":["Place all ingredients in a blender and blend until
smooth. (I like to use my Vitamix blender for a smoother smoothie, affiliate
link.) Serve immediately."
```

```
        ],
        "idO" : "moreBlueberry",
        "button": {
            "id":"bluberrySpinach",
            "name":"bluberrySpinach",
            "class":"btnMoreBluberrySpinach btnMore",
            "value":"More.."
        }
    },
    {
        "categorys":{
            "categoryId":1
        },
        "recepieName":"Easy Broccoli Cheese Quiche ",
        "img": {
            "src":"assets/img/food/broccoli-cheese-quiche.jpg",
            "alt" :"Easy Broccoli Cheese Quiche"
        },
        "shortDescription":"An easy broccoli cheese quiche recipe, made with just
5 ingredients! This broccoli cheddar quiche is a family favorite for dinner,
breakfast or lunch!",
        "ingredients":["2 cups broccoli florets about ½ pound",
            "5 large eggs", "¾ cup milk I used whole milk",
            "½ teaspoon salt", "¼ teaspoon pepper", "1 cup shredded cheddar
cheese",
            "1 9-inch whole wheat pie crust"
        ],
        "instructions":["Preheat oven to 375 degrees F.",
            "Roll out pie crust, if not already shaped, and chill until ready to
use.",
            "Place 1-2 cups water in the bottom of a small pot. Add the broccoli,
cover, and bring to a boil. Cook the broccoli until crisp-tender, about 4
minutes. Transfer broccoli to a colander, rinse with cool water, and drain. Chop
broccoli into small pieces.",
            "In a large bowl, whisk together the eggs, milk, salt and pepper.
Stir in the chopped broccoli and cheddar cheese. Pour into the prepared pie
shell.",
            "Bake quiche for 35-40 minutes, until eggs are set in the center.
Check on quiche starting at 25 minutes and tent with foil if crust is browning
too quickly.",
            "Let stand for 5 minutes before serving."
        ],
        "notes":[{
            "note1":"Leftover slices of quiche reheat well in the microwave."
            }
```

```json
        ],
        "idO" : "moreBCheese",
        "button": {
            "id":"broccoliCheese",
            "name":"broccoliCheese",
            "class":"btnMoreBroccoliCheese btnMore",
            "value":"More.."
        }
    },
    {
        "categorys":{
            "categoryId":3
        },
        "recepieName":"Creamy Avocado Vegetable Burritos",
        "img": {
            "src":"assets/img/food/avocado-burritos.jpg",
            "alt" :"Creamy Avocado Vegetable Burritos"
        },
        "shortDescription":"These Creamy Avocado Vegetable Burritos are a
favorite quick and easy vegetarian meal!",
        "ingredients":["1 tablespoon olive oil", "2 bell peppers (any color),
thinly sliced into strips",
            "1 onion, thinly sliced", "salt and pepper", "½ cup plain Greek
yogurt", "juice of half a lime",
            "¼ teaspoon chili powder", "2 tablespoons chopped cilantro", "15
ounce can pinto beans, rinsed and drained",
            "4 large whole wheat tortillas", "1 cup grated Monterey jack cheese",
"2 small or 1 large avocado, peeled, pitted and chopped"
        ],
        "instructions":["Heat the olive oil in a large skillet over medium heat.
Add the bell peppers and onion and cook, stirring occasionally, until softened.
Season with salt and pepper to taste.",
            "Meanwhile, whisk together Greek yogurt, lime juice, chili powder,
and cilantro in a small bowl.",
            "Warm the beans for a few minutes in a small saucepan over low heat.
Warm the tortillas between paper towels in the microwave.",
            "To assemble the burritos, spread ¼ of the yogurt mixture down the
center of each tortilla. Top with peppers and onions, beans, cheese and avocado.
Fold up burritos and serve."
        ],
        "idO" : "moreAvocao",
        "button": {
            "id":"creamyAvocado",
            "name":"creamyAvocado",
            "class":"btnMoreCreamyAvocado btnMore",
```

```json
                "value":"More.."
            }
        },
        {
            "categorys":{
                "categoryId":3
            },
            "recepieName":"Spinach Pesto and Tomato Flatbread Pizzas",
            "img": {
                "src":"assets/img/food/spinach-pesto-and-tomato-pizza.jpg",
                "alt" :"Spinach Pesto and Tomato Flatbread Pizzas"
            },
            "shortDescription":"These Spinach Pesto and Tomato Flatbread Pizzas with
a crispy flatbread crust are a 30 minute meal from start to finish!",
            "ingredients":["3 cups loosely packed spinach", "1 clove garlic", "½ cup
walnuts or pine nuts",
                "⅓ cup freshly grated Parmesan cheese", "¼ teaspoon Kosher salt", "⅛
teaspoon black pepper",
                "¼ cup extra virgin olive oil", "4 whole grain lavash or other
flatbread (I used two 8x10-inch rectangular lavash)*",
                "1 cup fresh baby spinach, coarsely chopped", "1½ cups grated
mozzarella cheese", "8 ounces cherry tomatoes, halved",
                "¼ cup grated Parmesan cheese", "2 tablespoons pine nuts"
            ],
            "instructions":["Preheat oven to 425 degrees F.", "Place all pesto
ingredients except olive oil in the bowl of a food processor. Process until
finely chopped. With the processor running, add the oil in a steady stream
through the feed tube and process until well combined, scraping down the sides of
the bowl as necessary.",
                "Place lavash on parchment-lined baking sheet. Spread with pesto
sauce. Sprinkle on chopped spinach and mozzarella cheese. Top with tomatoes,
grated Parmesan, and pine nuts.",
                "Bake pizzas for 8-9 minutes, until cheese and flatbread are lightly
golden. If you are using more than one pan, rotate halfway through baking time."
            ],
            "idO" : "morePasto",
            "button": {
                "id":"spinachPasto",
                "name":"spinachPasto",
                "class":"btnMoreSpinachPasto btnMore",
                "value":"More.."
            }
        },
        {
            "categorys":{
```

```json
                "categoryId":3
        },
        "recepieName":"Sweet Potato Noodles with Peanut Sauce",
        "img": {
            "src":"assets/img/food/sweet-potato-noodles.jpg",
            "alt" :"Sweet Potato Noodles with Peanut Sauce"
        },
        "shortDescription":"30 minute sweet potato noodles with a spicy peanut
sauce and chickpeas. An easy and healthy dinner recipe that's vegan and gluten
free.",
        "ingredients":["½ cup creamy peanut butter (I used natural)", "5
tablespoons lime juice (about 2 large limes)", "¼ cup low sodium soy sauce (look
for gluten free if needed)",
            "2 teaspoons minced fresh ginger", "3 cloves garlic, minced", "½
teaspoon crushed red pepper flakes (more or less to taste)",
            "4 medium sweet potatoes", "1 tablespoon extra virgin olive oil", "15
ounce can chickpeas, rinsed and drained",
            "4 green onions, sliced", "¼ cup peanuts"
        ],
        "instructions":["In a medium bowl, whisk together all sauce
ingredients.", "Scrub, peel, and spiralize the sweet potatoes.",
            "In a large skillet or dutch oven, heat olive oil over medium heat.
Add sweet potatoes and cook, stirring occasionally, 5-7 minutes, until softened.
Add chickpeas and cook, stirring, 2 minutes. Stir in peanut sauce and cook for 1
minute. Remove from heat.",
            "Divide noodles and chickpeas between four plates; top with green
onions and peanuts and serve.", "Leftovers reheat well for lunch the next day."
        ],
        "idO" : "morePotato",
        "button": {
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            "value":"More.."
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    {
        "categorys":{
            "categoryId":3
        },
        "recepieName":"Tortellini with Spinach, Onion, and Pine Nuts",
        "img": {
            "src":"assets/img/food/Tortellini-with-Spinach-Onion-and-Pine-
Nuts.jpg",
            "alt" :"Tortellini with Spinach, Onion, and Pine Nuts"
```

```
        },
        "shortDescription":"This simple pasta dish is full of cheesy tortellini,
healthy spinach, and crunchy pine nuts. It's a delicious easy lunch, and is also
great as a cold pasta salad.",
        "ingredients":["1 package fresh tortellini, such as Buitoni brand", "¼
cup pine nuts",
            "extra virgin olive oil", "½ red onion, thinly sliced", "1 clove
garlic, minced",
            "1 bag washed baby spinach", "⅓ cup Parmesan cheese, grated", "salt
and pepper to taste"
        ],
        "instructions":["Set a large pot of water to boil. When the water is
boiling, add the tortellini and cook according to package directions. Drain and
set aside.", "Add the baking soda, baking powder, salt and cinnamon and whisk
until fully incorporated.",
            "Meanwhile, toast the pine nuts by placing them in a small skillet
over medium-low heat. Stir occasionally and watch them closely so they don't
burn. They will take only a few minutes to toast; you'll know they're done when
you begin to smell them and they are just lightly brown.",
            "Heat 2 teaspoons olive oil in a skillet over medium heat. Add the
onion and saute, stirring occasionally, about 5 minutes. Add the garlic and
saute, stirring, one minute. Add the spinach to the pan and cook until wilted,
about 2 minutes, stirring often.",
            "Add the cooked tortellini to the pan with the spinach and onion.
Toss with Parmesan cheese, pine nuts, salt and pepper, and a little more olive
oil, if desired. Pasta can be served warm or chilled."
        ],
        "idO" : "moreTotel",
        "button": {
            "id":"tortenelli",
            "name":"tortenelli",
            "class":"btnMoreTortenelli btnMore",
            "value":"More.."
        }
    },
    {
        "categorys":{
            "categoryId":2
        },
        "recepieName":"Spinach and Quinoa Salad with Apple and Pecans",
        "img": {
            "src":"assets/img/food/spinach-quinoa-salad.jpg",
            "alt" :"Spinach and Quinoa Salad with Apple and Pecans"
        },
```

```json
        "shortDescription":"This Spinach and Quinoa Salad with Apple and Pecans
is my favorite fall salad! It works both as a side dish and a light lunch.",
        "ingredients":["½ cup uncooked quinoa", "½ cup raw pecans", "6 cups fresh
baby spinach",
            "1 large apple, thinly sliced*", "½ cup dried cranberries", "4 ounces
goat cheese", "¼ cup lemon juice",
            "¼ cup extra virgin olive oil", "2 tablespoons honey", "1 ½ teaspoons
Dijon mustard", "¼ teaspoon Kosher salt",
            "a bit of black pepper"
        ],
        "instructions":["To cook the quinoa, bring 1 cup water to a boil in a
small saucepan. Rinse and drain quinoa and add it to the boiling water. Reduce
heat to a low simmer, cover, and cook for 12-15 minutes, until water is absorbed.
Transfer quinoa to a bowl to cool.",
            "Meanwhile, toast the pecans by placing them in a small skillet over
medium-low heat. Cook until fragrant, stirring often. Watch pecans carefully as
they can go from toasted to burned quickly. Set aside.",
            "While the quinoa and pecans cool, make the dressing. Whisk together
all dressing ingredients until well combined. Set aside.",
            "To assemble the salad, place the spinach in a large bowl. Add the
cooled quinoa, apple slices, cranberries, and toasted pecans. Crumble on the goat
cheese. When ready to serve the salad, toss with dressing and serve."
        ],
        "notes":[{
            "note1":"If not serving salad immediately, toss the apple slices with
a little lemon juice. Add dressing to salad right before serving."
            }
        ],
        "idO" : "moreSpinach",
        "button": {
            "id":"spinachAndQuinoa",
            "name":"spinachAndQuinoa",
            "class":"btnMoreSpinachAndQuinoa btnMore",
            "value":"More.."
        }
    },
    {
        "categorys":{
            "categoryId":2
        },
        "recepieName":"Kale Quinoa Salad with Blueberries",
        "img": {
            "src":"assets/img/food/bluberry.jpg",
            "alt" :"Kale Quinoa Salad with Blueberries"
        },
```

```
        "shortDescription":"This Kale Quinoa Salad with Blueberries packs a
nutritional punch! Quinoa, blueberries, and avocado bring lots of flavor to this
healthy make ahead lunch.",
        "ingredients":["1 cup quinoa", "1 large bunch (about 6 cups) kale, tough
stems removed and chopped", "15 ounce can chickpeas, rinsed and drained
(optional)",
            "1 cup blueberries", "4 ounces goat cheese, crumbled", "½ cup sliced
almonds", "1 avocado, peeled, pitted, and chopped",
            "¼ cup extra virgin olive oil", "¼ cup lemon juice", "2 tablespoons
honey", "1 ½ teaspoons Dijon mustard",
            "¼ teaspoon Kosher salt", "a bit of black pepper"
        ],
        "instructions":["Rinse and drain the quinoa. Place quinoa and 2 cups
water in a small saucepan and bring to a boil. Cover, reduce heat to a low
simmer, and cook for about 15 minutes until water is absorbed. Transfer to a
large bowl to cool.",
            "Meanwhile, make the dressing. Whisk together all dressing
ingredients in a large salad bowl. Add the kale and, using your hands, toss it
with the dressing.",
            "Once the quinoa is cool, add it to the bowl with the kale, along
with the chickpeas (if using), blueberries, goat cheese, almonds, and avocado.
Toss gently to combine. Serve."

        ],
        "idO" : "moreKale",
        "button": {
            "id":"kaleSalad",
            "name":"kaleSalad",
            "class":"btnMoreKaleSalad btnMore",
            "value":"More.."
        }
    },
    {
        "categorys":{
            "categoryId":2
        },
        "recepieName":"Mason Jar Broccoli Salads with Kale and Apple",
        "img": {
            "src":"assets/img/food/jarSalad.jpg",
            "alt" :"Mason Jar Broccoli Salads with Kale and Apple"
        },
        "shortDescription":"These easy vegetarian Mason Jar Broccoli Salads with
Kale and Apple are a yummy make ahead lunch option!",
        "ingredients":["¾ cup plain Greek yogurt", "2 tablespoons honey", "1 ½
tablespoons apple cider vinegar",
```

```
            "1 tablespoon lemon juice", "1 tablespoon water", "2 pinches salt",
"a pinch of black pepper",
            "1 teaspoon poppy seeds", "1 medium apple, cut into ½-inch pieces",
"2 teaspoons lemon juice",
            "3 cups chopped broccoli florets", "15 ounce can chickpeas, rinsed
and drained", "1 yellow bell pepper, chopped",
            "¼ cup chopped red onion", "2 cups chopped kale", "¼ cup sunflower
seeds"
        ],
        "instructions":["Whisk together all dressing ingredients. Divide dressing
evenly between four 16-ounce mason jars.",
            "Place apple pieces in a bowl and toss with 2 teaspoons of lemon
juice. (This helps to prevent the apple from browning.) Set aside.",
            "Layer the rest of the salad ingredients in the mason jars, in this
order: broccoli, chickpeas, bell pepper, onion, apple, kale, sunflower seeds.",
            "Place a lid on each jar. Store salads in the refrigerator for up to
3 days. When you are ready to eat the salad, shake it up in the jar to mix in the
dressing. Then you can either eat the salad straight from the jar, or pour it
into a bowl. Enjoy!"

        ],
        "idO" : "moreBroc",
        "button": {
            "id":"broccoliKaleAndApple",
            "name":"broccoliKaleAndApple",
            "class":"btnMoreBroccoliKaleAndApple btnMore",
            "value":"More.."
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    },
    {
        "categorys":{
            "categoryId":4
        },
        "recepieName":"Southwest Quinoa Salad",
        "img": {
            "src":"assets/img/food/southwest-quinoa-salad.jpg",
            "alt" :"Southwest Quinoa Salad"
        },
        "shortDescription":"A healthy Southwest Quinoa Salad with zesty lime
vinaigrette. This cold quinoa salad can be made ahead for meal prep lunches or
dinners.",
        "ingredients":["2 teaspoons olive oil", "2 cloves garlic minced", "1 cup
quinoa well rinsed and drained",
            "1 3/4 cups low sodium vegetable broth or water", "1 cup canned corn
drained", "15 ounce can black beans rinsed and drained",
```

```
            "1 red bell pepper chopped", "4 green onions sliced", "2 tablespoons
minced fresh cilantro",
            "3 tablespoons fresh lime juice", "2 tablespoons olive oil", "1
tablespoon honey", "1 teaspoon chili powder",
            "1/2 teaspoon cumin", "salt and pepper to taste"
        ],
        "instructions":["Heat the 2 teaspoons olive oil in a medium saucepan over
medium heat. Add the garlic and saute until fragrant, stirring, about 1 minute.
Add the quinoa and vegetable broth (or water) and bring to a boil. Reduce the
heat, cover, and simmer until the liquid has been absorbed, about 12-16 minutes.
Remove from the heat.",
            "While the quinoa cooks, prepare the lime vinaigrette. In a small
bowl or jar, combine the dressing ingredients. Whisk (or shake in a jar with a
lid) until well combined.",
            "Transfer the cooked quinoa to a large bowl and stir in the corn,
black beans, bell pepper, green onions and cilantro. Add the dressing and stir
gently to combine. Taste and adjust seasonings as necessary.",
            "Serve salad warm or cold, with guacamole or sliced avocado if
desired."

        ],
        "notes":[{
            "note1":"Quinoa salad can be stored for 3-4 days in the
refrigerator."
            }
        ],
        "idO" : "moreQuinoa",
        "button": {
            "id":"southwestQuinoaSalad",
            "name":"southwestQuinoaSalad",
            "class":"btnMoreSouthwestQuinoaSalad btnMore",
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    {
        "categorys":{
            "categoryId":4
        },
        "recepieName":"Slow Cooker BBQ Pulled Pork Recipe",
        "img": {
            "src":"assets/img/food/slow-cooker-pulled-pork.jpg",
            "alt" :"Slow Cooker BBQ Pulled Pork Recipe"
        },
```

```json
        "shortDescription":"The best slow cooker BBQ pulled pork recipe! Tender
and flavorful pulled pork is so easy to make in your crockpot. Perfect for busy
days.",
        "ingredients":["2.5 pounds pork tenderloin or boneless pork shoulder/pork
butt", "1 cup BBQ sauce",
            "1 tablespoon apple cider vinegar", "1 teaspoon chili powder", "1
teaspoon garlic powder",
            "1/2 teaspoon salt", "1/2 teaspoon black pepper"
        ],
        "instructions":["Place pork in bottom of slow cooker. Add the BBQ sauce
and apple cider vinegar.",
            "Sprinkle the chili powder, garlic powder, salt and pepper over the
pork.",
            "Cover and cook on low for 8-9 hours or high for 5-6 hours, until the
pork shreds easily.",
            "Remove pork to a cutting board and let rest for 10 minutes.",
            "Shred pork and serve on burger buns for sandwiches, or in tacos,
quesadillas, nachos or lettuce wraps."

        ],
        "idO" : "morePork",
        "button": {
            "id":"pork",
            "name":"pork",
            "class":"btnMorePork btnMore",
            "value":"More.."
        }
    },
    {
        "categorys":{
            "categoryId":4
        },
        "recepieName":"White Chicken Chili",
        "img": {
            "src":"assets/img/food/white-chicken-chili.jpg",
            "alt" :"White Chicken Chili"
        },
        "shortDescription":"A big bowl of this White Chicken Chili is just what
you need after a long day!",
        "ingredients":["1 tablespoon olive oil", "½ onion, diced", "½ jalapeño
(seeds removed), minced",
            "1 pound boneless, skinless chicken breasts, cut into 1-inch pieces",
"1 garlic clove, minced",
            "1 teaspoon chili powder", "1 teaspoon ground cumin", "½ teaspoon
salt (plus more to taste)",
```

```
                "¼ teaspoon cayenne pepper", "½ cup frozen corn kernels (no need to
thaw)",
                "Two 15-ounce cans white beans (such as Great Northern or
cannellini), drained and rinsed",
                "1¾ cups chicken broth, store bought or homemade", "¼ cup heavy
cream",
                "Optional Toppings: chopped cilantro, sour cream, grated Monterey
Jack cheese, diced avocado, and/or corn tortilla strips"
        ],
        "instructions":["In a medium soup pot, heat the olive oil over medium
heat. Add the onion and jalapeño and cook, stirring, until the onion has
softened, 2 to 3 minutes.",
                "Add the chicken and cook, stirring occasionally, until it is lightly
browned on the outside and no longer pink on the inside (add more olive oil if
the pot starts to dry out), 4 to 5 minutes.",
                "Toss the minced garlic and spices into the pot and turn a few times
to coat the chicken evenly. Add the corn, beans, and chicken broth and bring to a
boil. Reduce the heat to low and simmer, about 20 minutes.",
                "Break up some of the beans with the back of a wooden spoon to help
thicken the chili. Stir in the cream, garnish with the desired toppings, and
serve!"

        ],
        "idO" : "moreChicken",
        "button": {
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            "name":"chickenChill",
            "class":"btnMoreChickenChill btnMore",
            "value":"More.."
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    },
    {
        "categorys":{
            "categoryId":4
        },
        "recepieName":"Pear, Feta and Walnut Pizza",
        "img": {
            "src":"assets/img/food/pear-feta-and-walnut-pizza.jpg",
            "alt" :"Pear, Feta and Walnut Pizza"
        },
        "shortDescription":"This Pear, Feta and Walnut Pizza is not your ordinary
pizza. The combination of sweet pears, tangy feta and toasty walnuts is out of
this world delicious!",
        "ingredients":["1 ball pizza dough", "extra virgin olive oil", "6 ounces
(1½ cups) grated mozzarella cheese",
```

```json
            "1 medium pear, cored and thinly sliced (bosc or any type you
prefer)", "1-2 ounces feta cheese crumbles",
            "⅓ cup chopped walnuts", "1 teaspoon chopped fresh chives"
        ],
        "instructions":["Place a pizza stone in a 500 degree oven to preheat for
at least 30 minutes.",
            "Meanwhile, roll out pizza dough into a 12 to 14-inch round and place
on a parchment-lined baking sheet. Lightly brush dough with a little bit of olive
oil. Sprinkle on the mozzarella cheese.",
            "Arrange the pear slices on top of the cheese; top with feta and
walnuts.",
            "Reduce oven temperature to 425 degrees F. Slide the parchment and
pizza onto the preheated pizza stone in the oven. Bake pizza for 9-12 minutes,
until cheese and crust are lightly golden brown. Let pizza stand for 5 minutes;
sprinkle on chives, slice and serve."
        ],
        "idO" : "morePizza",
        "button": {
            "id":"pizza",
            "name":"pizza",
            "class":"btnMorePizza btnMore",
            "value":"More.."
        }
    }
]
```

## 4.2 images.json

```json
[
    {
        "src":"assets/img/gallery/01.jpg",
        "alt" : "Recepie picture"
    },
    {
        "src":"assets/img/gallery/02.jpg",
        "alt" : "Recepie picture"
    },
    {
        "src":"assets/img/gallery/03.jpg",
        "alt" : "Recepie picture"
    },
```

```json
    {
        "src":"assets/img/gallery/04.jpg",
        "alt" : "Recepie picture"
    }
]
```

## 4.2 categories.json

```json
[
    {
        "src":"assets/img/gallery/01.jpg",
        "alt" : "Recepie picture"
    },
    {
        "src":"assets/img/gallery/02.jpg",
        "alt" : "Recepie picture"
    },
    {
        "src":"assets/img/gallery/03.jpg",
        "alt" : "Recepie picture"
    },
    {
        "src":"assets/img/gallery/04.jpg",
        "alt" : "Recepie picture"
    }
]
```

## 3.4 XML

### 3.4.1 sitemap.xml

```xml
<?xml version="1.0" encoding="UTF-8"?>
<urlset xmlns="http://delicious.byethost5.com//sitemap.xml">
<url>
    <loc>http://delicious.byethost5.com/</loc>
    <lastmod>2019.1.07.</lastmod>
    <changefreq>daily</changefreq>
    <priority>1</priority>
</url>
<url>
```

```xml
    <loc>http://delicious.byethost5.com/recepies.html</loc>
    <lastmod>2019.1.07.</lastmod>
    <changefreq>weekly</changefreq>
    <priority>0.9</priority>
</url>
<url>
    <loc>http://delicious.byethost5.com/favourites.html</loc>
    <lastmod>2019.1.07</lastmod>
    <changefreq>yearly</changefreq>
    <priority>0.5</priority>
</url>
</urlset>
```

## 4.2 robots.txt

User agent:*

Disallow:/img/

Disallow:*.jpg$