

# EECE1012

## *Net-Centric Introduction to Computing*

# JavaScript

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# review:

## ❖ **web**

- client/server, request/response
- web browser, url, http, web server, **html**

## ❖ **html**

- content, structure, semantics

## ❖ **CSS**

- appearance

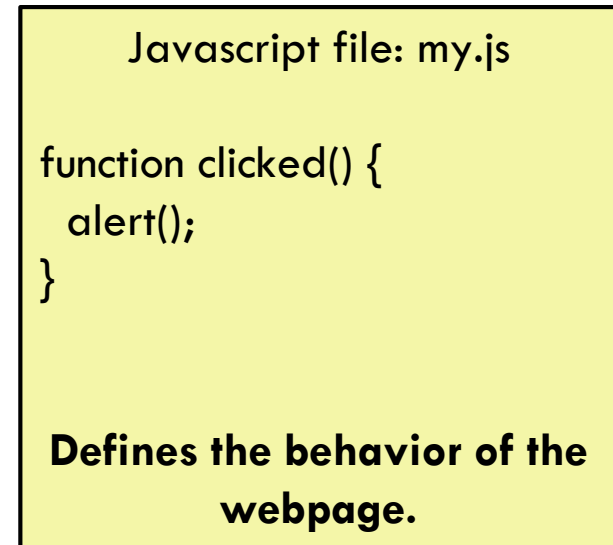
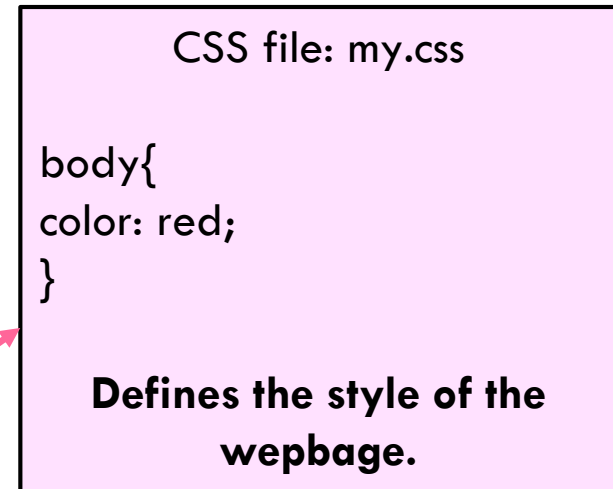
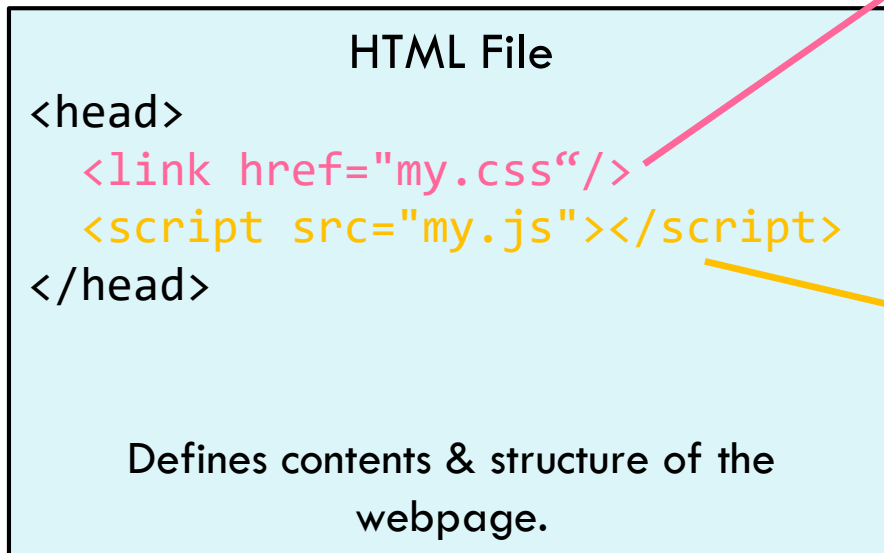
## ❖ **JavaScript**

- behaviour

# js overview

- ❖ a lightweight programming language
  - (scripting language)
- ❖ responds to user actions like clicks and key presses
  - (event-driven)
- ❖ vs Java
  - JS is interpreted, Java is compiled
  - JS has more relaxed syntax and rules
    - fewer and "looser" data types
    - errors often silent (few exceptions)

# html+css+js



# lab 3

## My Computational Thinking Kit

Problem01

Problem02

Problem03

Problem04

Problem05

Problem06

Problem07

Problem08

Problem09

Problem10

☐ Design

☐ JavaScript Solution

☐ Another Solution

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# lab 3

## My Computational Thinking Kit

Problem01

Problem02

Problem03

Problem04

Problem05

Problem06

Problem07

Problem08

Problem09

Problem10

I'm looking for a type of pancake originating from the Indian subcontinent, made from a fermented batter. It is somewhat similar to a crepe in appearance.

☒ Design

<https://en.wikipedia.org/wiki/Dosa#Preparation> dosa wiki

### Nutrition [\[edit\]](#)

Dosa is high in carbohydrates and contains no added sugars or saturated fats. As its key ingredients are rice and black gram, it is also a good source of protein.<sup>[10]</sup> The fermentation process increases the vitamin B and vitamin C content.<sup>[11]</sup> There are also instant mix products for making dosa which usually contain higher amounts of rice.

### Preparation [\[edit\]](#)

A mixture of rice and black gram that has been soaked in water is ground finely to form a batter. Some add a handful of fenugreek seeds soaked along with the rice. The proportion of rice to lentils is generally 4:1 or 5:1. The batter is allowed to ferment overnight. After the overnight fermentation, the batter is mixed with water to get the desired thickness. The batter is then ladled onto a hot tava (griddle) greased with oil or ghee (clarified butter). It is spread out evenly with the base of a ladle or bowl to form a pancake. It can be made either to be thick like a pancake, or thin and crispy. A dosa is served hot, either folded in half or rolled like a wrap. It is also usually served with chutney and sambar. The mixture of black grams and rice can be replaced with highly refined wheat flour or semolina.



Rice batter



Batter poured on a tava griddle



Batter being spread uniformly



After being cooked for some time

☒ JavaScript Solution



☐ Another Solution

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# javascript

- **general syntax:**

statement;

statement;

.....

- **example:**

grade=12;

if () {} else {}

# event example:

## onclick event

```
<button onclick="myFunc()"> Click Me </button>
```

```
<script>
```

```
function myFunc() {  
    alert("Lucky Me!");  
}
```

```
</script>
```



# manipulating the html doc

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- ❖ document.getElementById
  - returns an **object**
- ❖ by **.notation**, we can access different **properties** of that **object**
  - property examples:
    - innerHTML
    - style

```
document.getElementById("p3").innerHTML="Hello World";
```

# manipulating the html doc

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- ❖ document.getElementById
  - returns an **object**
- ❖ by **.notation**, we can invoke different **methods** of that **object**
  - method examples:
    - setAttribute()
    -

```
document.getElementById("i3").setAttribute("src","myPic.jpg");
```