



hw04: Recipe1

Overview

An existing HTML page with significant content (a recipe) is given but has no markup tags. The task:

- mark up the content (semantically) with the appropriate HTML tags;
- use the HTML validator at <http://validator.w3.org> to ensure the markup is well-written; and
- post the file to Serenity.

Part I – Retrieve the Starter Content

1. Download a copy of the startup file, **hw04_recipe1_start-files.zip** from myCourses.
2. Unzip and rename the included HTML file to: **recipe1.html**.
3. Change the contents of the **<title>** tag so it includes your full name.
4. Validate the file using the validator at: <http://validator.w3.org>.
5. Now, go ahead and preview the file in a browser. Note that it needs a *lot* of help!

Ararat Home Kadayif Yield: 24 servings Ingredients 2 lb Kadayif dough(Shredded Filo) 1 1/2 c Butter, melted 1 qt Half and half cream 1 qt Heavy cream 3/4 c Cornstarch 3/4 c Milk 4 c Sugar 3 c Water Few drop fresh Lemon Juice Directions Cut and fluff 1 lb of Kadayif dough in bowl with hands. Add half melted butter and mix until strands are evenly coated. Spread evenly in lightly buttered 17x13-inch baking pan. Combine half and half and heavy cream in large saucepan. Bring to slow boil over low heat. Combine cornstarch and milk, stirring until cornstarch is dissolved. Slowly add to cream mixture, stirring constantly, until mixture returns to slow boil. Spread hot cream filling over kadayif in pan. Cut and fluff remaining 1 lb. of kadayif in bowl. Add remaining melted butter and mix with hands until strands are evenly coated. Spread over top of cream layer, pressing down firmly to form an even surface. Place on lowest oven rack and bake at 450 degrees F. until golden brown, about 20-25 minutes. If not golden, move pan to top rack and bake 5 to 10 minutes longer. Meanwhile, prepare syrup. Combine sugar and water in saucepan and boil 5 to 10 minutes. Add lemon juice. Cool. Pour cold syrup evenly over kadayif as soon as it is removed from the oven. Cut into squares to serve. source: <http://www.recipesource.com/ethnic/africa/middle-east/armenian/ararat-home-kadayif1.html>

Part II – Adding Structure and Meaning

1. Add **<h1>** tags to the name of the dish at the top of the page.
2. Put the text "Yield: 24 Servings" into a **<p>** element.
3. Make the text "Ingredients" and "Directions" level 2 headers.
4. Put the ingredients into an **unordered** list.
5. Put the directions into an **ordered** list.
6. Make the URL on the bottom of the page a hypertext link.
7. Wrap the updated URL in a **<footer>** element. Be sure to wrap the anchor tag inside of a paragraph tag. It should look like this:

```
<footer>
  <p><a href = "http://...">source: http://...</a></p>
</footer>
```

Note: replace the " . . . " with the rest of the URL.

8. Right after the **<h1>** element, add an **** tag that displays the image file provided. Set the **src**, **alt**, **title**, **height**, and **width** attributes to the appropriate values. The height and width values should be the actual height and width of the image. (How can that be determined?)
9. Add a link at the bottom of the page (after the source link but still inside the footer) titled "My Home Page." For now, set the **href** property of the anchor tag to "#." As before, make sure that you wrap the anchor tag inside a paragraph tag.

10. Preview the page:

Ararat Home Kadayif



Yield: 24 servings

Ingredients

- 2 lb Kadayif dough(Shredded Filo)
- 1 1/2 c Butter, melted
- 1 qt Half and half cream
- 1 qt Heavy cream
- 3/4 c Cornstarch
- 3/4 c Milk
- 4 c Sugar
- 3 c Water
- Few drop fresh Lemon Juice

Directions

1. Cut and fluff 1 lb of Kadayif dough in bowl with hands. Add half melted butter and mix until strands are evenly coated. Spread evenly in lightly buttered 17x13-inch baking pan.
2. Combine half and half and heavy cream in large saucepan. Bring to slow boil over low heat.
3. Combine cornstarch and milk, stirring until cornstarch is dissolved. Slowly add to cream mixture, stirring constantly, until mixture returns to slow boil. Spread hot cream filling over kadayif in pan.
4. Cut and fluff remaining 1 lb. of kadayif in bowl. Add remaining melted butter and mix with hands until strands are evenly coated. Spread over top of cream layer, pressing down firmly to form an even surface.
5. Place on lowest oven rack and bake at 450 degrees F. until golden brown, about 20-25 minutes. If not golden, move pan to top rack and bake 5 to 10 minutes longer.
6. Meanwhile, prepare syrup. Combine sugar and water in saucepan and boil 5 to 10 minutes. Add lemon juice. Cool. Pour cold syrup evenly over kadayif as soon as it is removed from the oven.
7. Cut into squares to serve. Enjoy!

source: <http://www.recipesource.com/ethnic/africa/middle-east/armenian/ararat-home-kadayif1.html>

[My Home Page](#)

11. Test this page with the validator at <http://validator.w3.org>. Do not continue until the page passes validation.

Part III – Testing and Submission

To receive full credit, follow the submission and testing procedures as follows:

1. Make sure that all directories already created in **140** on *Serenity* have correct permissions.
2. Create a subdirectory in **140** named **homework** with correct permissions.
3. At this point, there should be a directory structure like:
abc1234/Sites/140/homework
4. Copy the files to the **homework** directory. Make sure the files have the correct permissions.
5. Finally, test the page. It should be visible using the following URL:
<http://senerity.ist.rit.edu/~abc1234/140/homework/recipe1.html>
6. Test the link between the *recipe1* page and the *home* page. Make sure it works!
7. Open up the **index.html** file in the 140 directory and put a link in it to the **recipe1.html** file. Test to make sure this link works as well.
8. Compress **recipe1.html** and **kadayif.jpg** into a **hw04.zip** file and upload to the dropbox.
9. Place the link from step 5 above in the dropbox comment area. This is how hw04
10. and most future homework assignments will be accessed by your instructor and TA for grading purposes.

HW 04: recipe1

Name:

Category	Weight	Score
Part 1		
<h1> tags added to name	5	0
<p> element added	5	0
<h2> for Ingredients and Directions	5	0
Ingredients in 	10	0
Directions in 	10	0
Hypertext at bottom of page in <footer> tag	10	0
 tag added correctly	10	0
img source, title, alt, height, width have values	10	0
Link at bottom of page set correctly	5	0
recipe1.html validates w/o errors	10	0
Part 2		
Homework directory under 140 OK	5	0
recipe1.html in homework folder	5	0
Link in 140/index.html to recipe1.html works	5	0
Link in dropbox comment area works	5	
TOTAL:	100	0