4.7 CSS Display and Position



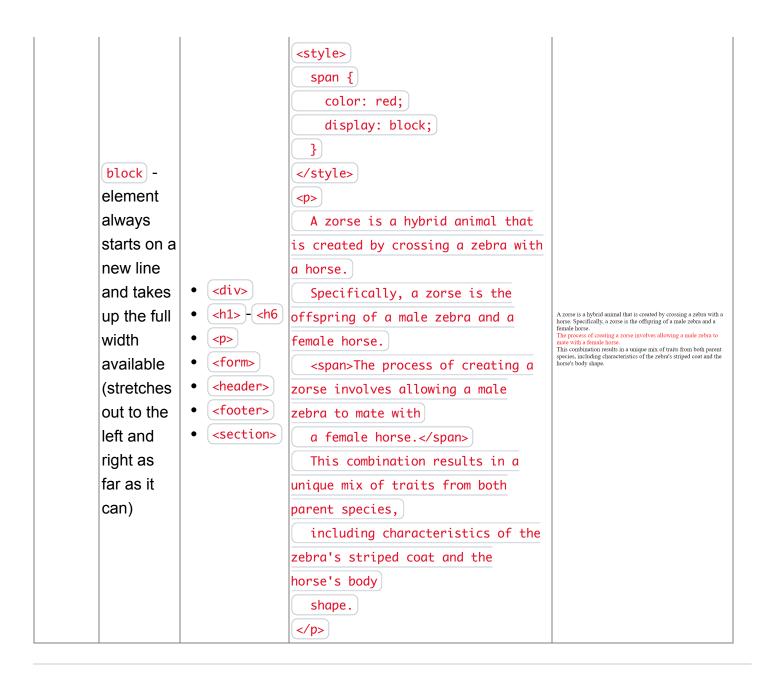
small tv - answered by Vance Cyro Jao

Displaying elements

- The display property is the most important CSS property for controlling layout.
- The display property specifies if/how an element is displayed.
- Every HTML element has a default display value depending on what type of element it is. The default display value for most elements is block or inline.

Tag	Attribute	Examples elements	Sample code	Preview
display	none - hides an element by removing it from the layout and making it invisible	• <script> • <style></td><td><pre>span { color: red; display: none; } </style> A zorse is a hybrid animal that is created by crossing a zebra with a horse. Specifically, a zorse is the offspring of a male zebra and a female horse.</pre></td><td>A zorse is a hybrid animal that is created by crossing a zebra with a horse. Specifically, a zorse is the offspring of a male zebra and a female lozes. This combination results in a unique mix of traits from both parent species, including characteristics of the zebra's striped coat and the horse's body shape.</td></tr></tbody></table></script>		

	<pre> The process of creating a zorse involves allowing a male zebra to mate with a female horse. This combination results in a unique mix of traits from both parent species, including characteristics of the zebra's striped coat and the horse's body shape. <pre> <style></pre></th><th></th></tr><tr><td>inline - element does not start on a new line and only takes up as much width as necessary</td><td>span { color: red; display: inline; } A zorse is a hybrid animal that is created by crossing a zebra with a horse. Specifically, a zorse is the offspring of a male zebra and a female horse. The process of creating a zorse involves allowing a male zebra to mate with a female horse. This combination results in a unique mix of traits from both parent species, including characteristics of the zebra's striped coat and the horse's body shape.</td><td>A zorse is a hybrid animal that is created by crossing a zebra with a horse. Specifically, a zorse is the offspring of a male zebra and a female horse. The process of creating a zorse involves allowing a male zebra must with a female horse. This combination results in a unique mix of traits from both parent species, including characteristics of the zebra's striped coat and the horse's body shape.</td></tr></tbody></table></style></pre></pre>
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The position Property

• The position property specifies the type of positioning method used for an elements.

Tag	Attribute	Sample code	Preview
position	positions an element according to its normal flow within the document,	<style></td><td>Begin by selecting the milk of your choice, such as cow's, goat's, or sheep's milk. Heat the milk in a pot or saucepan to around 180-185°F (82-85°C). Stir occasionally to prevent sticking or skin formation. This step denatures proteins and eliminates harmful bacteria. Yogurt is a dairy product created by fermenting milk with live bacterial cultures, resulting in a creamy, tangy, and nutritionally rich food. After heating, let the milk cool to about 110-115°F (43-46°C) at room temperature for 20-30 minutes. This prevents heat from damaging live bacterial cultures. Gently remove any skin formed on the surface.</td></tr><tr><td></td><td>without any</td><td><u>}</u></td><td></td></tr></tbody></table></style>	

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special
                  </style>
positioning
                  <img src="yogurt.jpg" alt="yogurt" />
behavior.
                  >
                    Begin by selecting the milk of your
                 choice, such as cow's, goat's, or sheep's
                    milk. Heat the milk in a pot or saucepan
                 to around 180-185°F (82-85°C). Stir
                    occasionally to prevent sticking or skin
                 formation. This step denatures
                    proteins and eliminates harmful bacteria.
                  <div>
                    Yogurt is a dairy product created by
                 fermenting milk with live bacterial
                    cultures, resulting in a creamy, tangy,
                 and nutritionally rich food.
                  </div>
                  >
                    After heating, let the milk cool to about
                 110-115°F (43-46°C) at room
                    temperature for 20-30 minutes. This
                 prevents heat from damaging live bacterial
                    cultures. Gently remove any skin formed on
                 the surface.
                  relative -
                  <style>
positions an
                    div {
                                                                                 Begin by selecting the milk of your choice, such as cow's, goat's, or sheep's milk. Heat the milk in a pot or saucepan to around 180-185°F (8.2-8°C). Stir occasionally to prevent sticking or skin formation. This step denatures proteins and eliminates harmful
element
                       background-color: white;
relative to
                       border: 3px solid #73ad21;
its normal
                       position: relative;
                                                                                  Yogurt is a dairy product created by fermenting milk with live
bacterial cultures, resulting in a creamy, tangy, and nutritionally ric
                                                                                 A food.
flow
                       left: 15px;
                                                                                 room temperature for 20-30 minutes. This prevents heat from
position,
                       top: 30px;
allowing it
                    }
to be
shifted from
                    img {
its original
                       width: 125px;
position
                    }
while still
                  </style>
affecting
                  <img src="yogurt.jpg" alt="yogurt" />
the layout
                  >
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of Begin by selecting the milk of your surrounding choice, such as cow's, goat's, or sheep's elements. milk. Heat the milk in a pot or saucepan to around 180-185°F (82-85°C). Stir occasionally to prevent sticking or skin formation. This step denatures proteins and eliminates harmful bacteria. <div> Yogurt is a dairy product created by fermenting milk with live bacterial cultures, resulting in a creamy, tangy, and nutritionally rich food. </div> > After heating, let the milk cool to about 110-115°F (43-46°C) at room temperature for 20-30 minutes. This prevents heat from damaging live bacterial cultures. Gently remove any skin formed on the surface. Yogurt is a dairy product created by fermenting milk with live bacterial cultures, resulting in a creamy, tangy, and nutritionally rich fixed -<style> positions an div { Begin by selecting the milk of your choice, such as cow's, goat's, or sheep's milk. Heat the milk in a pot or saucepan to around 180-185°F (82-85°C). Stir occasionally to prevent sticking or skin formation. This step denatures proteins and eliminates harmful bacteria. element background-color: white; relative to border: 3px solid #73ad21; After heating, let the milk cool to about 110-115°F (43-46°C) at room temperature for 20-30 minutes. This prevents heat from damaging live bacterial cultures. Gently remove any skin formed on the position: fixed; viewport, left: 15px; causing it to top: 30px; stay in a } fixed position img { even when width: 125px; the user } scrolls the </style> page. > Begin by selecting the milk of your choice, such as cow's, goat's, or sheep's

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milk. Heat the milk in a pot or saucepan
                to around 180-185°F (82-85°C). Stir
                    occasionally to prevent sticking or skin
                 formation. This step denatures
                    proteins and eliminates harmful bacteria.
                 <div>
                    Yogurt is a dairy product created by
                fermenting milk with live bacterial
                    cultures, resulting in a creamy, tangy,
                and nutritionally rich food.
                 </div>
                 >
                    After heating, let the milk cool to about
                110-115°F (43-46°C) at room
                    temperature for 20-30 minutes. This
                prevents heat from damaging live bacterial
                    cultures. Gently remove any skin formed on
                the surface.
                 Begin by selecting the milk of your choice, such as cow's, goat's, or
absolute -
                 <style>
                                                                                   dairy product created by fermenting milk with live
litures, resulting in a creamy, tangy, and nutritionally rich
positions an
                    div {
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                                                                              cancel nearing, see the mink coot to about 110-115°F (43-46°C) at room temperature for 20-30 minutes. This prevents heat from damaging live bacterial cultures. Gently remove any skin formed on the surface.
element
                      background-color: white;
relative to
                      border: 3px solid #73ad21;
its nearest
                      position: fixed;
positioned
                      left: 15px;
ancestor or
                      top: 30px;
the
                    }
containing
element,
                    img {
allowing
                      position: absolute;
precise
                      height: 100%;
placement
                    }
and taking
                 </style>
it out of the
                 >
normal flow
                    Begin by selecting the milk of your
of the
                choice, such as cow's, goat's, or sheep's
document.
                    milk. Heat the milk in a pot or saucepan
                to around 180-185°F (82-85°C). Stir
```

```
occasionally to prevent sticking or skin
formation. This step denatures
  proteins and eliminates harmful bacteria.
<div>
  <img src="yogurt.jpg" alt="yogurt" />
  Yogurt is a dairy product created by
fermenting milk with live bacterial
  cultures, resulting in a creamy, tangy,
and nutritionally rich food.
</div>
>
  After heating, let the milk cool to about
110-115°F (43-46°C) at room
  temperature for 20-30 minutes. This
prevents heat from damaging live bacterial
  cultures. Gently remove any skin formed on
the surface.
```

Directional styles

- Elements can be positioned using the top, bottom, left, and right properties.
 - These properties only work when the position property is set to relative, fixed, or absolute.
 - They also work differently depending on the position value.

Positioning text within an element

You can position text over an image using position.

```
.container {
    position: relative;
}

.center {
    position: absolute;
    top: 50%;
    width: 100%;
    text-align: center;
    font-size: 18px;
}
```

```
img {
   width: 100%;
   height: auto;
   opacity: 0.3;
 }
</style>
<body>
 <h2>Image Text</h2>
 Center text in image:
 <div class="container">
   <img
     src="img_5terre_wide.jpg"
     alt="Cinque Terre"
     width="1000"
     height="300"
   />
   <div class="center">Centered</div>
 </div>
</body>
```



The z-index Property

- When elements are positioned, they can overlap other elements.
- The <u>z-index</u> property specifies the stack order of an element (which element should be placed in front of, or behind, the others).
 - An element with a *higher* index is placed above an element with a lower index.
- An element can have a positive or negative stack order:

```
img {
  position: absolute;
  left: 0px;
  top: 0px;
  z-index: -1;
}
```

Additional Material

- References
 - W3Schools