HTML&CSS
design and build websites

CHAPTER 3
LISTS

Drei Listen Typen

1

GEORDNET

1. Chop potatoes into quarters
2. Simmer in salted water
3. Heat milk and butter
4. Drain potatoes and mash
5. Mix in the milk mixture

2

UNGEORDNET

- 1kg King Edward potatoes
- 100ml milk
- 50g salted butter
- Freshly grated nutmeg
- Salt and pepper to taste

3

DEFINITION

Sashimi
: Sliced raw fish

Scale
: A device used to accurately measure weight

Geordnete Listen (nummeriert)

HTML

```
<ol>
  <li>Chop potatoes into quarters</li>
  <li>Simmer in salted water for 15-20
      minutes until tender</li>
  <li>Heat milk, butter and nutmeg</li>
  <li>Drain potatoes and mash</li>
  <li>Mix in the milk texture</li>
</ol>
```

RESULT

1. Chop potatoes into quarters
2. Simmer in salted water for 15-20 minutes until tender
3. Heat milk, butter and nutmeg
4. Drain potatoes and mash
5. Mix in the milk mixture

Ungeordnete Listen (Punkte)

HTML

```
<ul>
  <li>1kg King Edward potatoes</li>
<li>100ml milk</li>  <li>50g salted
butter</li>  <li>Freshly grated
nutmeg</li>  <li>Salt and pepper to
taste</li>
</ul>
```

RESULT

- 1kg King Edward potatoes
- 100ml milk
- 50g salted butter
- Freshly grated nutmeg
- Salt and pepper to taste

Definitionslisten

HTML

```
<dl>
  <dt>Sashimi</dt>  <dd>Sliced raw fish
served
      with condiments.</dd>
<dt>Scale</dt>  <dd>Device used to measure
the weight      of ingredients.</dd>
<dd>A technique by which the scales are
      removed from the skin of fish.
</dd></dl>
```

RESULT

Sashimi

Sliced raw fish that is served with condiments such as shredded daikon radish or ginger root, wasabi and soy sauce

Scale

A device used to accurately measure the weight of ingredients

A technique by which the scales are removed from the skin of a fish

Verschachtelte Listen

HTML

```
<ul>
   <li>Mousses</li>
   <li>Pastries</li>
         <ul>
            <li>Croissant</li>
            <li>Milles-feille</li>
            <li>Palmier</li>
            <li>Profiteroles</li>
         </ul>
   <li>Tarts</li>
</ul>
```

RESULT

- Mousses
- Pastries
    - Croissant
    - Mille-feuille
    - Palmier
    - Profiterole
- Tarts

Zusammenfassung

Es gibt drei Arten von Listen: geordnete, ungeordnete, and Definitionslisten.

Zusammenfassung

Geordnete Listen verwenden Nummern.

Zusammenfassung

- Ungeordnete Listen verwenden Punkte

Zusammenfassung

Definitionslisten erstellen

Listen mit Worten und deren Erklärung.

Zusammenfassung

Listen können verschachtelt werden.