

EECS 1012: LAB 03 – HTML and CSS (Sept 23-27, 2019)

A. IMPORTANT REMINDERS

- 1) You **must** attend your **assigned** lab session (we will be marking your submission in the lab).
- 2) You must arrive on time: anyone later than 15 minutes will not be admitted to the lab.
- 3) You must complete the pre-lab mini quiz posted on Moodle in the first 15 minutes of your lab time.
- 4) Each lab including the pre-lab mini quiz is about 2% of your overall grade.

Important note: this lab is more complicated and time consuming; you need to attempt to complete as much of the lab as possible before going to the lab. We no longer accept late submissions.

B. IMPORTANT PRE-LAB WORKS YOU NEED TO DO BEFORE GOING TO THE LAB

- 1) Download this lab files and read them carefully to the end.
- 2) Follow the following link for more understanding of CSS:
 - Demo: https://www.w3schools.com/css/css_intro.asp
 - Color picker: https://www.w3schools.com/colors/colors_picker.asp
 - Complete list of font properties https://www.w3schools.com/cssref/pr_font_font.asp
 - Video on fonts: <https://www.youtube.com/watch?v=yIVPuSyepX0>
 - Complete list of text properties https://www.w3schools.com/css/css_text.asp
 - CSS Box Model: https://www.w3schools.com/css/css_boxmodel.asp
 - HTML layout: https://www.w3schools.com/html/html_layout.asp

C. GOALS/OUTCOMES FOR LAB

- 1) To learn how to change the presentation of an HTML document using CSS,
- 2) To help you analyze an HTML page and decide how to modify it for improved appearance using CSS.

D. TASKS

- 1) You are provided a simple `eatfood.html` document and corresponding images. Your job will be to improve the presentation of the HTML content and structure in an iterative (step-by-step) fashion.
- 2) You will generate five HTML and CSS files in this process. You should demo each HTML file to the TA. For that, please, have each HTML file open in a different tab so you can show the progression.
- 3) See next pages for details on how to modify your HTML and CSS files.

E. SUBMISSIONS

- 4) Manual verification by a TA

You will need to have one of the TAs of your lab to verify your work before submission. The TA will look at your various files in their progression. The TA may ask you to make minor modifications to the lab to demonstrate your knowledge of the materials. The TA will mark your name off a list and ask you to sign that you have been verified.

- 5) Moodle submission

You will see an assignment submission link on Moodle. Create a folder named “Lab03” and copy all of your lab materials inside (image folder, `eatfood_ex{1,2,3,4,5}.html` and `eatfood_ex{1,2,3,4,5}.css`). This folder should be compressed (or `tar.gz`) and the compressed file submitted. Please follow the submission instructions in the following video that we used for previous Lab:

<https://www.youtube.com/watch?v=stEOh6ntV5o>

F. STARTING POINT: `eatfood.html` and images in the image folder.

You are given the following HTML file and associated images. This file has no CSS file. The lab task is to improve the *presentation* of this HTML document by modifying the HTML slightly at each iteration and creating an associated CSS. We will do this step by step so you can see the process.

Eating Journal

Good things to eat and where to find them

09/06/2017: Dosa

Dosas are a favorite in India. They are made from a chickpea and rice batter that is fried on a griddle. In India these are very cheap . . unfortunately, they will cost you in Toronto.



If you like Indian food, check out [Karaikudi](#) in Scarborough.

08/24/2017: Pide

If you haven't tried *Pide* , also known as Turkish Pizza, your life is not complete.



My current favorite Pide Restaurant, is [Mr. Pide](#) in Greektown, Toronto. Order the **Lahmacun** !

08/22/2017: Falafel

One reason to wake up every morning -- Falafels!



If you like falafels, check out [Ali Baba's](#). They have two for the price of one falafel sandwiches on Tuesdays!

07/10/2017: Spicy Pot

Ma la xiang guo is a dish from the Sichuan/Chongqing region of China. You can select a number of different items that are cooked together. This dish uses a special numbing spice (ma) together with spicy chilli (la) cooked until fragrant (xiang) in a big pot (guo).



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Exercise 1: (CREATE: eatfood_ex1.html and eatfood_ex1.css)


Try to match the output below as closely as possible – see the annotation for details. This exercise is to set up the basic HTML structure to assist in further modification. The associated CSS is to help you see how the item flow in the document. You need to organize the HTML content by adding in ids, classes, and associate these with `` and various `<div>`. This requires you to modify the HTML page to add in these new elements. In your CSS, create the corresponding *selectors* to set the borders to have a color and border (make it at least 2 pixels thick). The intention of this exercise is to help you see the layout of your sections created using div, span, and classes.

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1) Place a **green** border around all content; add a div class="content" for this.

don't use id or class for 2 and 3

2) The header of the page should have a **red** border.

3) The "Good things to eat" (that is in h2 element) should have its own border that is **orange**.

4) Each journal entry should have a **blue** border.

don't use id or class for 5

5) The dates within these entries should have a **purple** border (consider span element).

6) All paragraphs should have a thin **black** border. This is so you can see the page flow. Note, all images should be within `<p>` elements.

7) Bottom (footer) should have a **yellow** border.

Exercise 2: (CREATE: `eatfood_ex2.html` and `eatfood_ex2.css` by copying from Exercise 1.)

NOTE: The only change to `eatfood_ex2.html` is that it links to `eatfood_ex2.css` instead of `eatfood_ex1.css`.

- i) Modify the CSS based on the annotations on the right.
- ii) Pay attention to the difference between margin and padding.
- iii) Use the `rgb(-, -, -)` notation for the color property in your CCS.

1) Make the body of the HTML page to have a background of "background.gif" (provided).

Add a left and right margin of 10% to all of the main content.

2) Change the div around all the elements (the one with a green border) to have a white background.

3) Change all the entries (all items with a blue border) to have the following background color:

R=196, G=226, B=255

You should also add padding of 5px and a top-margin of 10px.

(Note the difference between padding and margin)

4) comment out paragraph borders.

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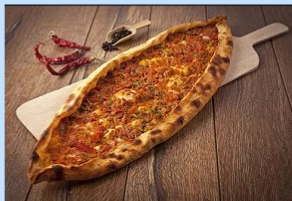
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Exercise 3: (CREATE: `eatfood_ex3.html` and `eatfood_ex3.css` by copying from Exercise 2.)

This exercise will change the alignment of elements using float, overflow, and alignment attributes in the CSS. This should be possible without editing the main HTML page (other than the link to the new CSS). See the annotations for the changes to make. Your webpage should look as close as possible to below.


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The heading text in the red box should appear on the right side of that section of the page.

The journal entries' images should **float** on the right side next to the surrounding text. The image should stay within the bounds of the blue box; that is, it should not bleed into the other content below it. You may need to use the "overflow" attribute to make the float element fit correct.

Exercise 4: (CREATE: `eatfood_ex4.html` and `eatfood_ex4.css` by copying from Exercise 3.)

This exercise will finish the webpage. This last iteration makes small cosmetic adjustments to the border and colors. Again, you will not need to modify the HTML file other than linking in the new CSS.


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Change all fonts in the HTML document to a better font (sans serif) of your choice.

Change border to white. Make the background R=168, G=213, B=255

Change entries border to R=168, G=213, B=255

Change dates' style to have a dashed black bottom border, width 2px.

Remove border of footer and align the text to the centre.

Exercise 5 (advanced layout):

This last exercise is to modify your HTML and CSS to add in a *nav section* (LINKS) to your website that has width 150px. The color of this section can be the same as the entries (that is, Dosa, Pide, Falafel, ...); hence, don't rewrite the styling just use the one for entries. Note that you'll have to consider how to make the section such that the entries adjust correctly as shown below. Try to make your webpage look as close as possible to the one below.

In the navigation section, add the following HTML code:

```
<h1>Links</h1>
<ul>
  <li><a href="http://www.blogto.com/restaurants/">blogTO</a></li>
  <li><a href="http://allrecipes.com/">Recipes</a></li>
  <li><a href="https://www.youtube.com/watch?v=1Wh8RzcQZr4">WWW</a></li>
</ul>
```

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Links

- [blogTO](#)
- [Recipes](#)
- [WWW](#)

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