

American University, CSC 435

Homework Assignment 1: Recipe (20pts, 10% of total homework grades).

Due: Thursday, Jan 28th, End of the day.

This assignment tests your understanding of basic HTML and CSS. You will create several files related to a recipe web site for a fictional farm called Maple Farm. Turn in the following files:

- index.html, the first of two web pages (with an optional CSS style sheet file); appearance is up to you
- duck.html, the second of two web pages; must match a particular specified appearance
- recipe.css, the style sheet for pie.html For full credit, your files must be uploaded to our Webster server and must match the guidelines in this document.

Index Page: The first part of your task is to create a creative page of your choosing, stored in a file named index.html. It could be a homepage of a recipe website or your own webpage. Your page must contain at least one link. The file must also be at least 20 lines long and must contain at least 5 different HTML elements in its body. It also may not significantly borrow content from your pie.html. Otherwise, this page can have any appearance you like. If you like, you may use an optional CSS file with this page named index.css and submit it with your other files. Be creative! We may show some students' pages in class.

Roast Duck Recipe Page: The next part is to create a specific recipe page of a roasted duck. The HTML is stored in a file called duck.html. Unlike index.html, this page must match exactly the appearance of the specific webpage (screen shot) attached to this homework.

The width of the screenshot below is based on a browser window width of 1024px (approximately); if your screen is a different size, the width of your page may not exactly match. (Firefox's Web Developer Toolbar add-on can help you resize your browser to any dimension; you could use 1024x768 to compare the images.)

Images

The background images as well as the final duck image and all the icons are provided in the folder images. Please put images in your root folder at the same level of your other files. You can find the w3C validator images here:

Html:

<http://www.w3.org/Icons/valid-xhtml11>

CSS:

<http://jigsaw.w3.org/css-validator/images/vcss>

Text:

The texts of the page is provided in a .txt file in the homework folder. You don't have to type in the texts. Just have to add the appropriate HTML tags. The file name is duck.txt.rtf.

Appearance details:

All headings on the page should use a foreground color of #A4A400 (red=164, green=164, blue=0) and a background color of #F0F0F0 (red=240, green=240, blue=240). The font families for headings are: Lucida Sans Unicode, Helvetica, Arial, or any sans-serif font available on the system (in that order). The page's main heading is aligned to the center of the page body, and uses a 22pt bold font. Other headings on the page are left-aligned and appear in an 18pt normal font. All headings should be underlined

Set the background to white. Text in the body should have a foreground color of #404040 (red=64, green=64, blue=64) and use an 11pt font. The font families for page text are Georgia, Garamond, or any serif font available on the system. Any links on the page should use the color #A4A400 (red=164, green=164, blue=0), matching the color of the page headings.

The names of the six major steps of the recipe directions (such as "Preheat Oven") are strongly emphasized. The quotations from the users appear in an italic font as indented blocks with background color #FFFA8 (red=255, green=255, blue=168). Some words in the last quote are bolded for emphasis.

You can consult CSS fonts here:

<https://developer.mozilla.org/en-US/docs/Web/CSS/font>

Extra features:

You must finish at least two extra features of your page in addition to match the appearance of the page.

1. Background. Set the overall page background to an image. The example given is a silverware image. But you can use any suitable light-back-round image.
2. Change the Pie bullet points with icon images instead of the bullets.
3. Put **the 5 star image icon** (you can find it in your image folder) in front of user inputs.
4. Wide headings: Place 0.25em horizontal spacing between neighboring letters in all headings on the page.

Other features:

Do you have any other features you would like to add to the page? Things to consider are:

1. Add Nav bar to scroll down the page to each linked header.
2. Add more reviews and icons of different stars.
3. Links to shopping websites for ingredients.

4. Maybe provide additional photos of the intermediate steps of the duck roasting.

You can ask for possible features via Piazza forum. But please do not make the page crowded and unpleasant adding features.

Submission and Grading:

For full credit, your page must match the style appearance of the given webpage as attached. However, additional and extra features are allowed. Your page must pass W3C validator without errors. I will click your w3C validation buttons to check your page (both html and css).

Format your .html and .css nicely so that it is pleasant to read. Remember the goal of the recipe is for people to follow instructions and get inspired.

The majority of points will go to duck.html and recipe.css. Index.html will also be looked at but will earn few points.

Feel free to upload your webpage to the free server:

<https://x10hosting.com/>

But do so **ONLY** after the deadline. This is because we don't want to share the code across our class.

Everyone **MUST** finish their own coding. Please put all of your files in a folder and zip it. Name the folder in the following format:

Lastname_firstname_hw1

And upload it onto blackboard.

References:

Please consult with HTML style guide:

http://www.w3schools.com/html/html5_syntax.asp

CSS style guide and rules:

https://google.github.io/styleguide/htmlcssguide.xml#CSS_Style_Rules

Roast Duck from Maple Farm Kitchen



One roast duck
15 Min - Prep time
20 Min - Inactive
60 Min - Cook time
95 Min - Total
4-6 Servings

INGREDIENTS

- 1 1/2 pounds duck, innards and wing tips removed
- Boiling water
- 1 Tbsp Kosher Salt
- 1 Tbsp freshly ground black pepper
- 1 Tbsp Paprika
- 1 Orange, cut in quarters
- 1 Head Garlic, paper removed and top trimmed
- Celery Stalks, cut into 2 "

DIRECTIONS

- Preheat Oven:** Preheat oven to 425 degrees F. (Be sure your oven is very clean or it will smoke!)
- Defrost the duck:**
 - Make sure duck is thoroughly defrosted, if frozen. (Defrost in refrigerator for 2-3 days.)
 - Start a large pot of water (deep enough to submerge a whole duck) on the stove, bringing to a rolling boil.
- Prepare the duck:**
 - Remove duck from the bag. Remove orange sauce packet (if included), giblets and neck from interior. Save giblets and neck for making stock.
 - Remove excess fat from body cavity and neck.
 - Rinse duck inside and out under cool running water. Pat duck dry.
 - With a large sharp fork, prick the skin all over (approach at an angle), being careful not to pierce the meat (if meat is pierced, it will dry out).
 - Carefully put the duck in the pot of boiling water; boil for 10 minutes. This will help render out some of the fat. Remove duck and let cool. Pat duck dry
- Prepare the sauce:**
 - Mix the salt, pepper and paprika. Rub the duck inside and out with the spice mixture. Place the duck on a rack in a roasting pan breast side up.
 - Stuff the orange quarters, whole head of garlic (top trimmed) and cut celery pieces into the cavity of the duck. Fold the neck skin under, covering the cavity. Secure with a skewer.
- Roast:** Place the roasting pan in the oven...
 - After 15 minutes, lower the oven temperature to 350 degrees. After 45 minutes, remove duck from oven.
 - After 45 minutes, remove duck from oven. Remove any fat that may have collected in the bottom of the roasting pan. Carefully turn duck over, place back on rack in roasting pan, and return to oven for 35 minutes.
 - At the end of the 35 minutes, remove duck from oven, remove any fat that may have accumulated, and carefully turn duck back over so breast side faces up.
 - Return to oven. If you have a 5 pound duck, cook for another 15 minutes; for a 6 pound duck, cook for another 20 minutes (total cooking time should add up to about 22 minutes per pound). Be careful not to overcook.
 - Remove the duck from the oven.
- Serve:** Transfer duck to a cutting board and let stand 15 minutes. Remove oranges and celery from cavity and throw away. Remove head of garlic; roasted head of garlic can be used as a great spread for bread.

Reviews



I've never roasted a whole duck before and this was an easy, terrific recipe to start. The cooking time was perfectly calibrated and the duck wasn't greasy at all.

- Wendy



I have never even cooked a turkey. Let alone a duck. But we will see.

- Bill More

LINKS

[Search for other roast duck recipes](#)
[Home](#)

