

## Practicum: 3:

Date: 19.08.2025

### 1. Name of Practicum: Static HTML Webpage

### 2. Procedure ( Say)

1. Begin with a standard HTML5 structure.
2. Use <h1>, <p>, <b>, and <img> tags to display personal details and an image.
3. Use <a> tags to simulate website and social media links.
4. Use headings and paragraphs to format text.
5. Use the <table> tag with <tr>, <th>, and <td> elements.
6. Use an ordered list (<ol>) to present technical skills.
7. Use an unordered list (<ul>) for general items.
8. Complete and save the document.

### 3. Actual Resources Used ( Say )

Resources	Tool & Version
Operating System	<b>Macos 15.6 Sequoia</b>
Programming Language	<b>HTML ( Markup Language)</b>
Software Development Kit	<b>Not Applicable</b>
Libraries	<b>Not Applicable</b>
Graphics/Animation Tool	<b>Not Applicable</b>
Front-end Tool	<b>1.VS Code ( v 1.103.1) 2. Google Chrome ( v 139.0.7258.67)</b>
Back-end Tool	<b>Not Applicable</b>
Virtual Lab	<b>Not Applicable</b>
Specific Hardware	<b>Not Applicable</b>

Simulation/Emulation	<b>Not Applicable</b>
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#### **4. Actual Procedure Followed:**

##### Planning & Requirements Gathering

- Identified the purpose of the webpage
- Listed the required features.
- Chose the theme, layout style, and color scheme.

##### Setting Up the Development Environment:

- Installed/used a code editor (VS Code).
- Created a project folder and subfolders for HTML and images.

##### Designing the Structure:

- Wrote the basic HTML skeleton.
- Added headings, paragraphs, images, and hyperlinks as per the design.

##### Testing & Debugging

- Opened the webpage in multiple browsers (Chrome, Edge, etc.) to check compatibility.
- Fixed layout issues and corrected broken links or missing images.

##### Finalizing & Deployment

- Reviewed the webpage for errors and typos.
- Saved and organized all files in the correct folders.
- The Tags used for the forms .

#### **5. Observations:**

- Different tags were used to give different output and perform different tasks in html document.
- These pages source code has been verified by <https://validator.w3.org/> and found errors of CSS not being used.
- Noticed how different tags rendered on the webpage.
- `<td>` displayed table data, while `<th>` emphasized header content with bold styling.
- Changing the type attribute in the ordered list (`<ol>`) affected the numbering style (e.g., numeric, alphabetic, Roman numerals).
- The `<head>` section is used for metadata, title, and linking styles/scripts, while the `<body>` contains visible content.
- Semantic tags like `<header>`, `<nav>`, `<section>`, and `<footer>` improve readability and accessibility.
- Lists (`<ul>`, `<ol>`, `<li>`) help in presenting information in an organized manner.
- The main thing of this practicum is adding tags to the webpage and it shows perfectly.

## 6. Source Code:

### I)Lilly's Kitchen:

```
' <!DOCTYPE html>
<html>
<head>
  <link rel="preconnect" href="https://fonts.googleapis.com">
  <title>MOMSWITHFORMS</title>
  <link rel="icon" href="mom.png">
  <link rel="preconnect" href="https://fonts.gstatic.com" crossorigin>
  <link href="https://fonts.googleapis.com/css2?family=DM+Serif+Text:ital@0;1&display=swap"
rel="stylesheet">

  <style>
    body{
      font-family: "DM Serif Text", serif;
      padding-left: 5%;
      font-weight: 400;
      font-style: normal;
    }
  </style>
</head>

<body bgcolor="eeabc4">
  <font face="America Typewriter" size="4px">
  <center><h1>LILLY's Kitchen</h1></center>
  <center><h2>Hello Everyone.This is V.Lilly Grace Dorucs.<br>Today I am gonna share my
recipes.</h2></center>
  <font size="4px"><a href="mailto:headhunter1608@email.com"></a>
  <a href="tel:9949728819"></a></font>
  <h3>
    The recipes I'm sharing with you are,
  <table>
    <tr>
      <th>Sno</th>
      <th>Recipe name</th>
    </tr>
    <tr>
      <td>1</td>
      <td><a href="#chickenfry" style="color:#461220;">Chicken Fry</a></td>
    </tr>
    <tr>
      <td>2</td>
      <td><a href="#gulabjamun" style="color:#461220;">Gulab Jamun</a></td>
    </tr>
    <tr>
      <td>3</td>
      <td><a href="#mangolassi" style="color:#461220;">Mango Lassi</a></td>
    </tr>
  </table>
  </h3>
  <h2>Recipe 1: CHICKEN FRY.</mark></h2>
  
  <h3><ins>List of products:</ins></h3>
  <ul>
  <li>Chicken 500gms(boneless)</li>
  <li>Ginger Garlic Paste</li>
  <li>INDIAN Masalas</li>
```

- <li>Rice Flour and All-Purpose Flour</li>
- <li>Oil</li>
- <li>Indian Masalas,</li>
- <li> There are so many masalas in India.For a perfect marination,Mix these things.</li>

</ul>  
<table border>

<th>S1.No</th>	<th>Product Name</th>	<th>Quantity</th>
<td>1</td>	<td>Garam Masala</td>	<td>3 table spoons</td>
<td>2</td>	<td>Chill Powder</td>	<td>2 Table spoons</td>
<td>3</td>	<td>Coriander powder</td>	<td> 2 Table Spoons</td>
<td>4</td>	<td>Curd</td>	<td>4 Table Spoons</td>
<td>4</td>	<td>Turmeric Powder</td>	<td>2s Tabel Spoons</td>

<h4><div>After making this marination mixture and add salt for taste and squeeze lemon juice with no seeds in it. </div></h4>

<h2> Procedure:</h2>

- <li> Take garlic, ginger and curry leaves in a blender. </li>
- <li>Grind to a coarse puree without adding water.</li>
- <li>Take chilli powder, coriander powder, cumin powder, pepper powder, garam masala powder, turmeric powder and salt in a bowl.</li>
- <li>Add the ground garlic and curry leaves puree.</li>
- <li>Add lemon juice,Add all purpose flour.</li>
- <li>Add in rice flour,Mix well.</li>
- <li>Add in water,Make it into a thick paste.</li>
- <li>Add in chicken cubes and Mix well.</li>
- <li>Mix well and leave this to marinate for 1 to 2 hours</li>
- <li>After 2 hours,Deep fry the chicken cubes in hot oil.Cook until the chicken cubes turn into golden brown colour.</li>

- <li>Drain the cubes from the oil.</li>
- <li>Serve the chicken fry with onions.</li>

<h3><center><strong>This is how I make my Chicken Fry. Hope you liked it.</strong></center></h3>

<h2><strong>Recipe 2:GULAB JAMMUN.</strong></h2>

<h3>Now this is my second recipe.</h3>



<h4><ins><strong> Essentials Needed: </strong></ins></h4>

S.NO:	Ingredients
1	Gulab Jammun Powder
2	Sugar(1kg)
3	Elachi
4	Oil
5	Ghee

<h3><strong>Preparation:</strong></h3>

- <li>First take the Gulab Jammun powder and add water to it.<br>Mix until the powder & water turns into a dough.</li>
- <li>Now from thw dough,make balls from it with the whole dough.</li>
- <li>Take a vessel and 5 cups of water to it.<br>Now start to add sugar to it and start string with a spatulla.<br>Now stir the mixture of water and sugar until it turns into golden brown colour.</li>
- <li>Take another vesel and add oil.<br>Let it heat.</li>
- <li>Now take the balls of gulab jammuns and deep fry the balls in the oil until those balls turns into golden brown.<br>Make sure that those balls are completely fried from inside. </li>
- <li>When the balls gets cooled,add them to the sugar syrup which you have prepared.</li>
- <li>Let the mixture of balls and sugar syrup sit in the refridgator.</li>

<h3><strong><center>This is how to make Gulab Jammun at home.</center></strong></h3>

## **Recipe 3:"Mango Lassi".**

Mango Lassi is a delicious,cooling and refreshing beverage that can help correct liver,as well as poor eyesight.<br>The yogurt in this recipe helps balance the acidity of the mango to aid in digestion.</p>



### **<u>Ingredients:</u>**

S.no	Items
1.	2 cups homemade yogurt
2.	2 medium ripe mangoes
3.	3 Tbsp maple syrup or honey
4.	6 Ice Cubes
5.	1/8 tsp rose water
6.	Cinnamon Powder

### Preparation:</h3>

- <li>Take 2 medium ripe mangoes and cool them for 15-30 mins in the refridgerator.</li>
- <li>After refridgerating the mangoes,take them out and peel and make slices of the mangoes.</li>
- <li>Now take a blender and add "2cups of homemade yogurt,the slices of mangoes,3Tbsp maple syrup,6 Ice cubes.</li>
- <li>Now blend the ingredients until the mango slices are smoothly blended.</li>
- <li>Now add 1/8 tsp rose water into the blender and give it a nice blend again. </li>
- <li>After blending it,We'll be having our mango lassi.</li>
- <li>Now take mango lassi in to a glass and add some Cinnamon Powder on top the mango lassi.</li>

<h4>This is how to make Mango Lassi in my way🥰.<br>Try this recipe in your house.After a long tried day,this is the best refreshment.</h4>

```

<center><u><h3>Hope you guys liked it.</h3></u></center>
<h3><strong><center>Try my recipes and Let me know in the Comments.</center></strong></
h3>
<h3><strong><ins><center>Sign in for comments.</center></ins></strong></h3>
<form align="center">

```

```

<div align="upper right"><label for="Comments"> Comments:</label></div>
<textarea id="text" rows="10" cols="75" placeholder="Let me know"></textarea>
<div align="center">

```

```

<button type="Submit"><a href="signup.html">Submit</a></button>
<button type="Reset">Reset</button>

```

```

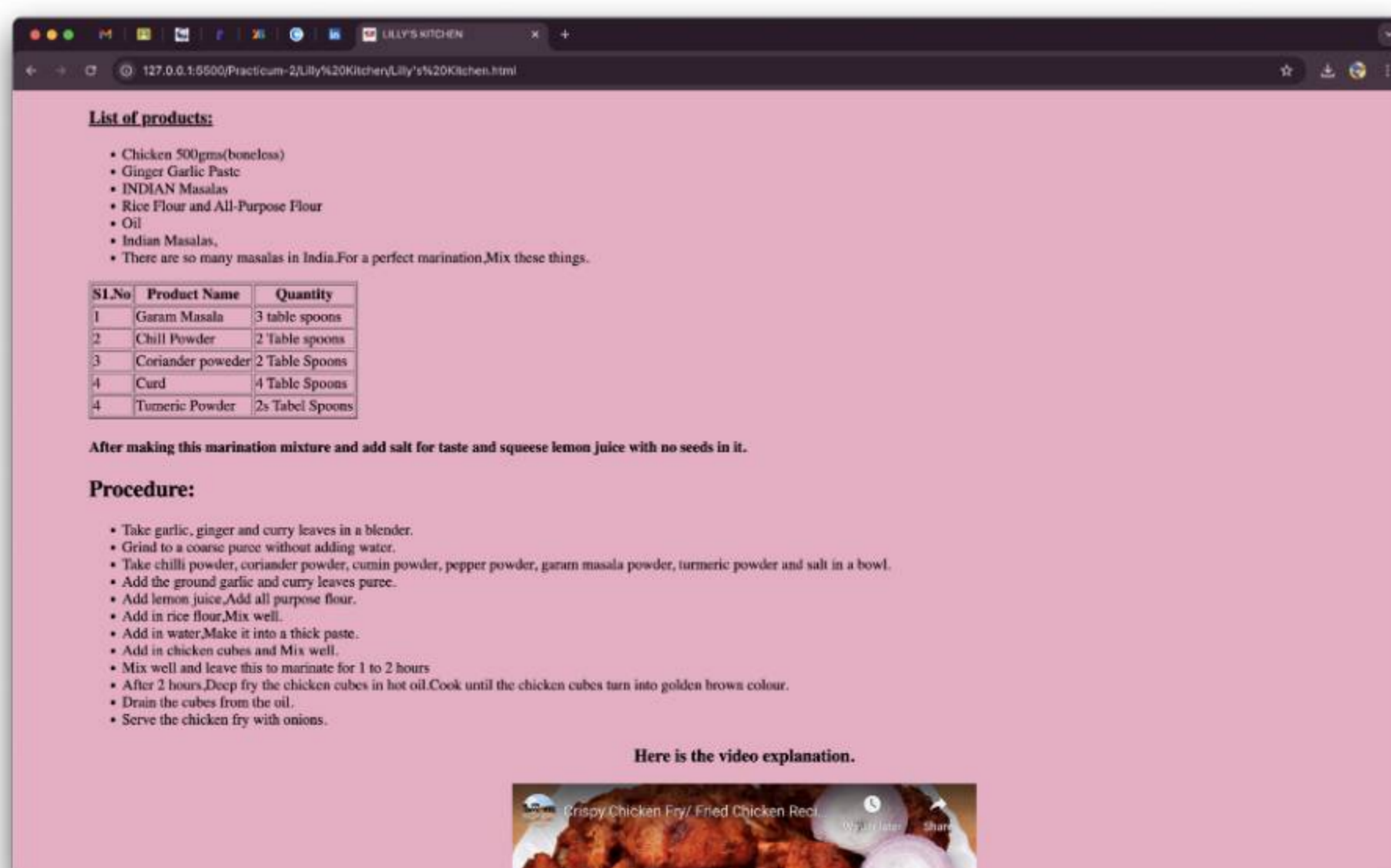
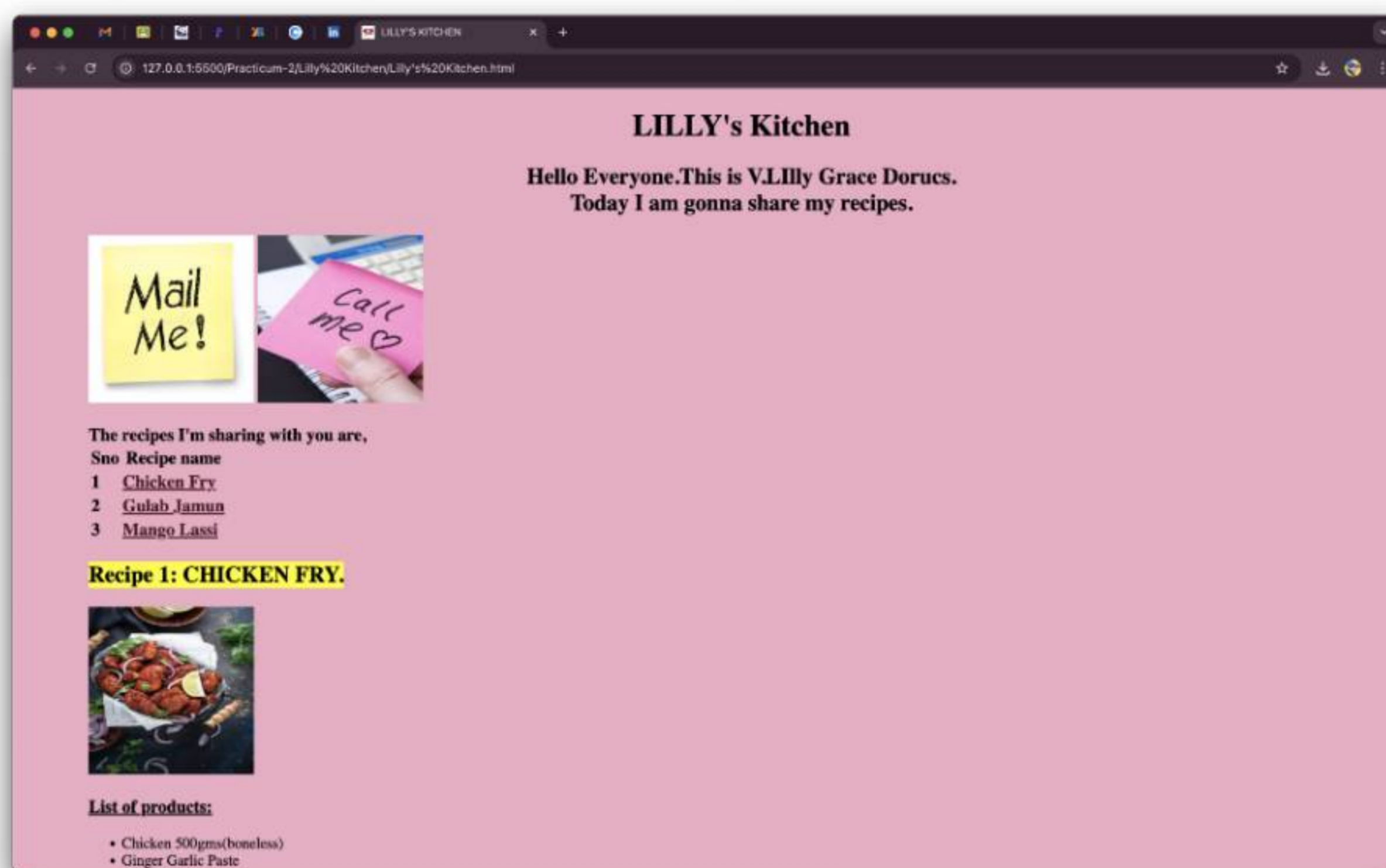
</div>
</form>
</font>
</body>
</html>

```


## 7. Results:


### 7.1 Webpage Output:

i)Lilly's Kitchen,



Here is the video explanation.




Watch on  Youtube

This is how I make my Chicken Fry. Hope you liked it.

**Recipe 2:GULAB JAMMUN.**

Now this is my second recipe.



**Essentials Needed:**

S.NO:	Ingredients
1	Gulab Jammun Powder
2	Sugar(1kg)
3	Elachi


**Essentials Needed:**


S.NO:	Ingredients
1	Gulab Jammun Powder
2	Sugar(1kg)
3	Elachi
4	Oil
5	Ghee

**Preparation:**

- First take the Gulab Jammun powder and add water to it. Mix until the powder & water turns into a dough.
- Now from the dough, make balls from it with the whole dough.
- Take a vessel and 5 cups of water to it. Now start to add sugar to it and start stirring with a spatula. Now stir the mixture of water and sugar until it turns into golden brown colour.
- Take another vessel and add oil. Let it heat.
- Now take the balls of gulab jammuns and deep fry the balls in the oil until those balls turn into golden brown. Make sure that those balls are completely fried from inside.
- When the balls get cooled, add them to the sugar syrup which you have prepared.
- Let the mixture of balls and sugar syrup sit in the refrigerator.


Here is the video explanation.



Watch on  Youtube

**Recipe 3: "Mango Lassi".**

Mango Lassi is a delicious, cooling and refreshing beverage that can help correct liver as well as poor eyesight. The yogurt in this recipe helps balance the acidity of the mango to aid in digestion.



**Ingredients:**

S.no	Items
1.	2 cups homemade yogurt
2.	2 medium ripe mangoes
3.	3 Tbsp maple syrup or honey
4.	6 Ice Cubes
5.	1/8 tsp rose water
6.	Cinnamon Powder

**Preparation:**

- Take 2 medium ripe mangoes and cool them for 15-30 mins in the refrigerator.
- After refrigerating the mangoes, take them out and peel and make slices of the mangoes.
- Now take a blender and add 2 cups of homemade yogurt, the slices of mangoes, 3 Tbsp maple syrup, 6 Ice cubes.
- Now blend the ingredients until the mango slices are smoothly blended.
- Now add 1/8 tsp rose water into the blender and give it a nice blend again.
- After blending it, we'll be having our mango lassi.
- Now take mango lassi in to a glass and add some Cinnamon Powder on top the mango lassi.

This is how to make Mango Lassi in my way 🍌.  
Try this recipe in your house. After a long tired day, this is the best refreshment.


Here is the video explanation.

127.0.0.1:5500/Practicum-3/momswithforms.html

**Preparation:**

- Take 2 medium ripe mangoes and cool them for 15-30 mins in the refrigerator.
- After refrigerating the mangoes, take them out and peel and make slices of the mangoes.
- Now take a blender and add 2cups of homemade yogurt, the slices of mangoes, 3Tbsp maple syrup, 6 Ice cubes.
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**Here is the video explanation.**



**This is how to make Mango Lassi in my way.**  
 Try this recipe in your house. After a long tired day, this is the best refreshment.

**Hope you guys liked it.**  
 Try my recipes and Let me know in the Comments.

**Sign in for comments.**

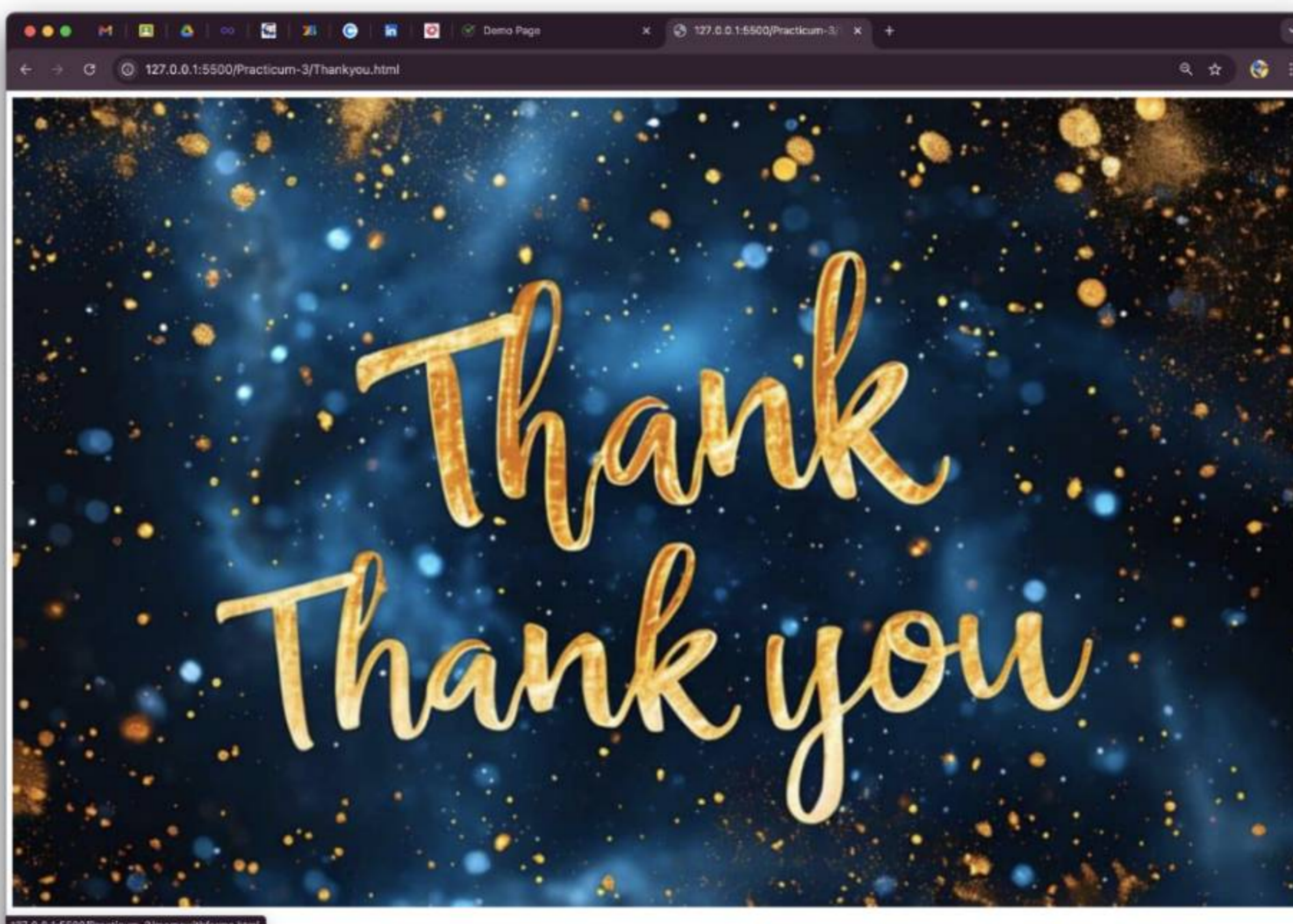
Comments:

Let me know

127.0.0.1:5500/Practicum-3/signup.html

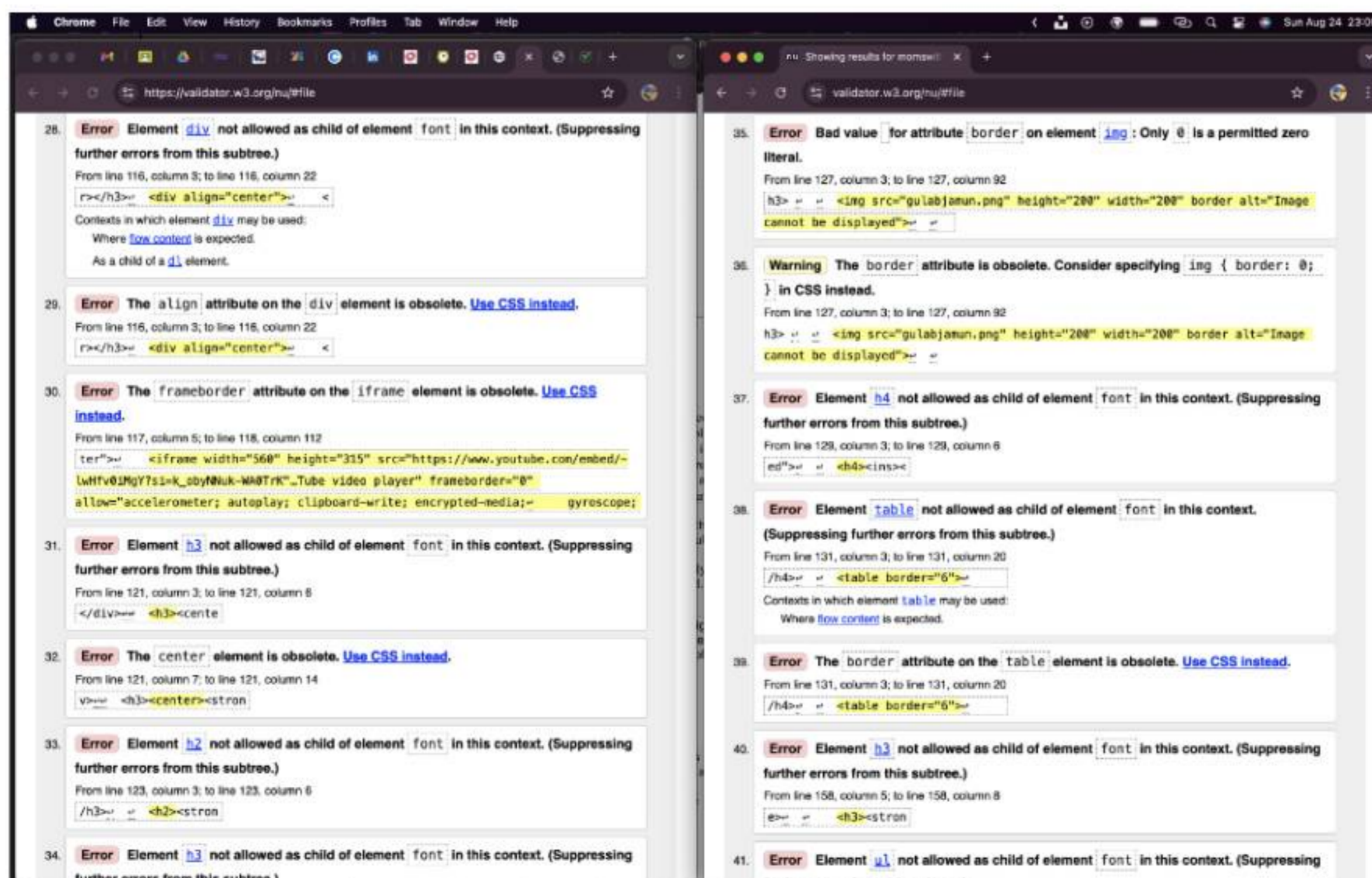
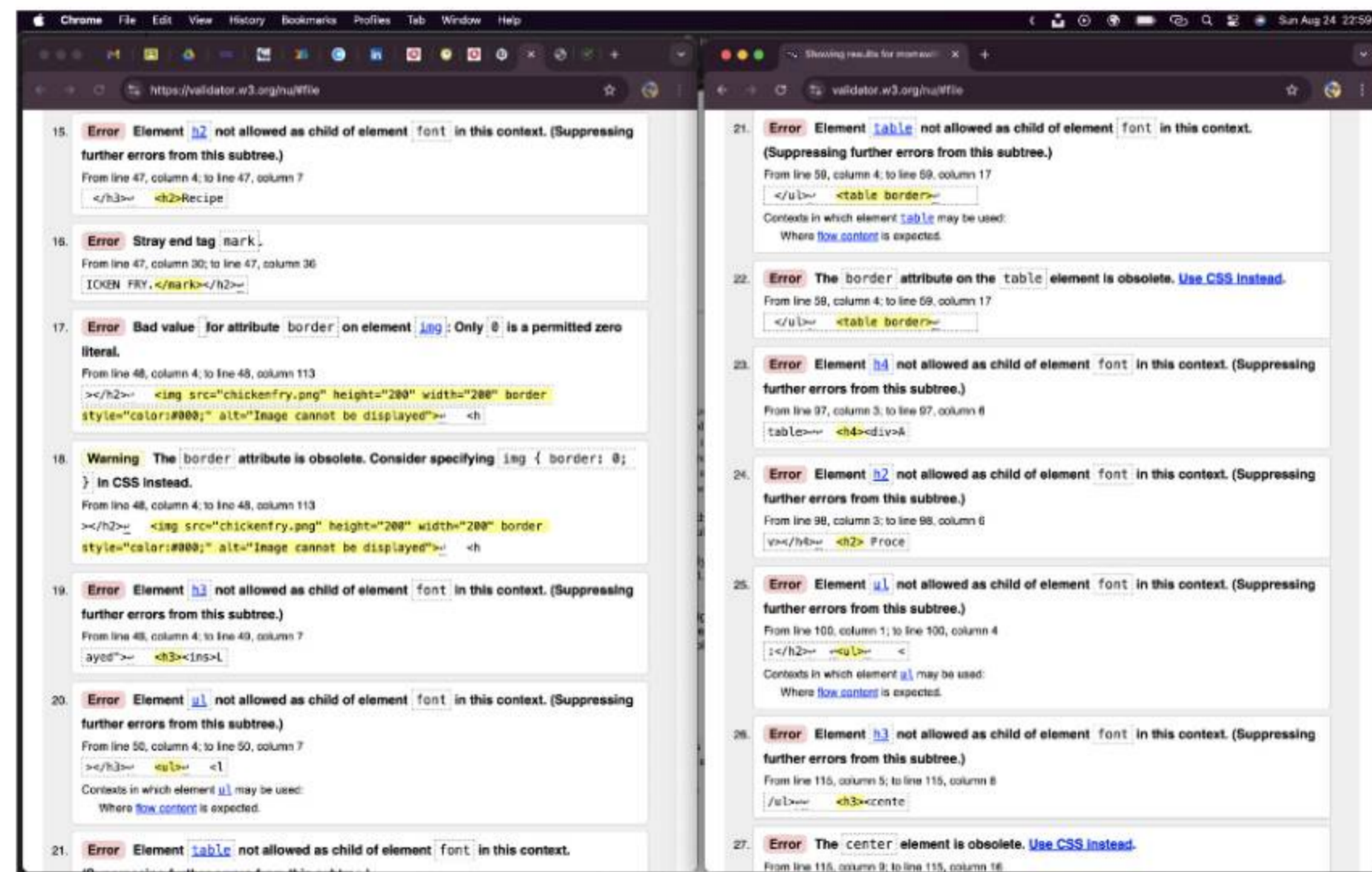
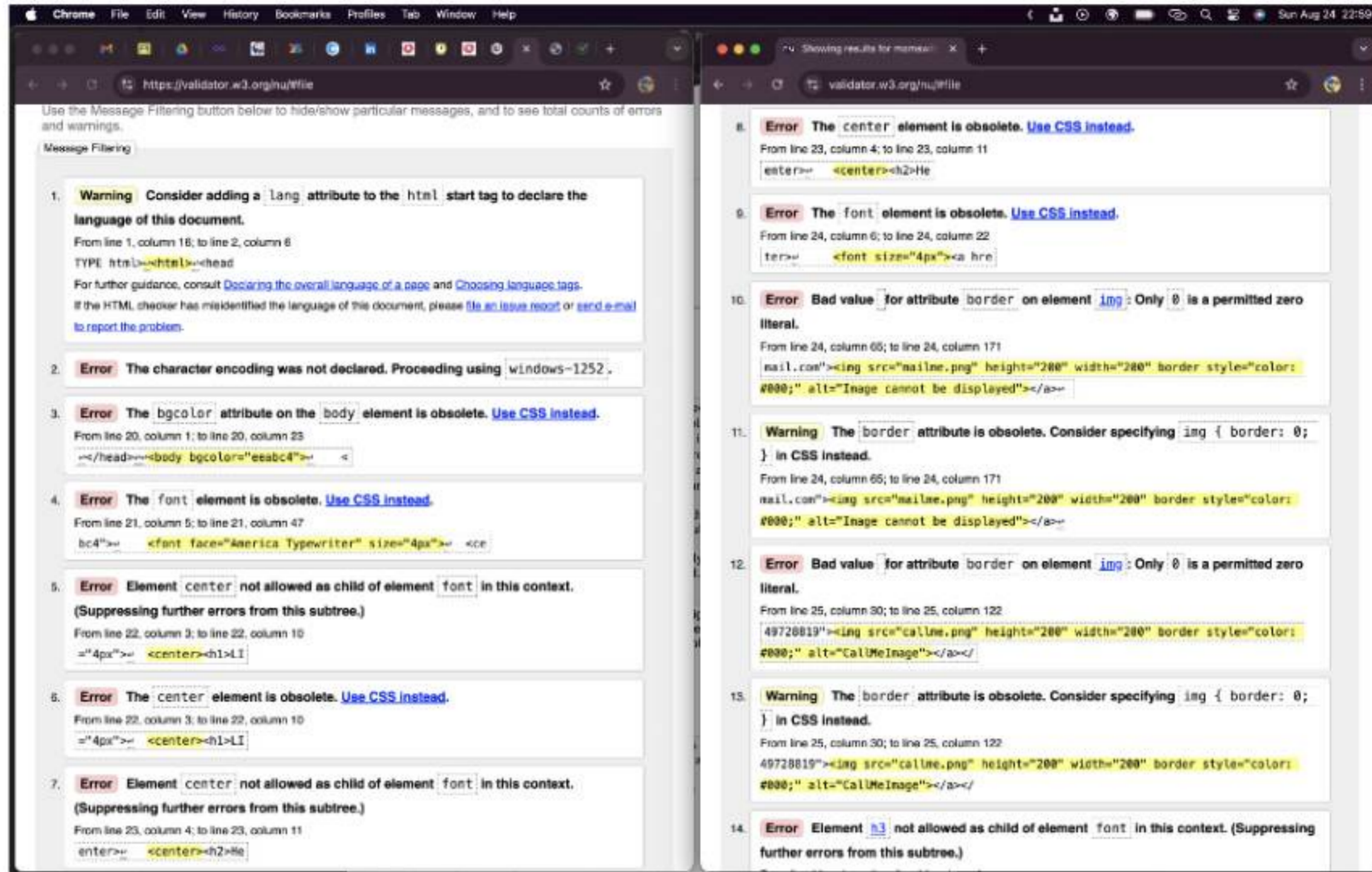
**Signup For Better Results**

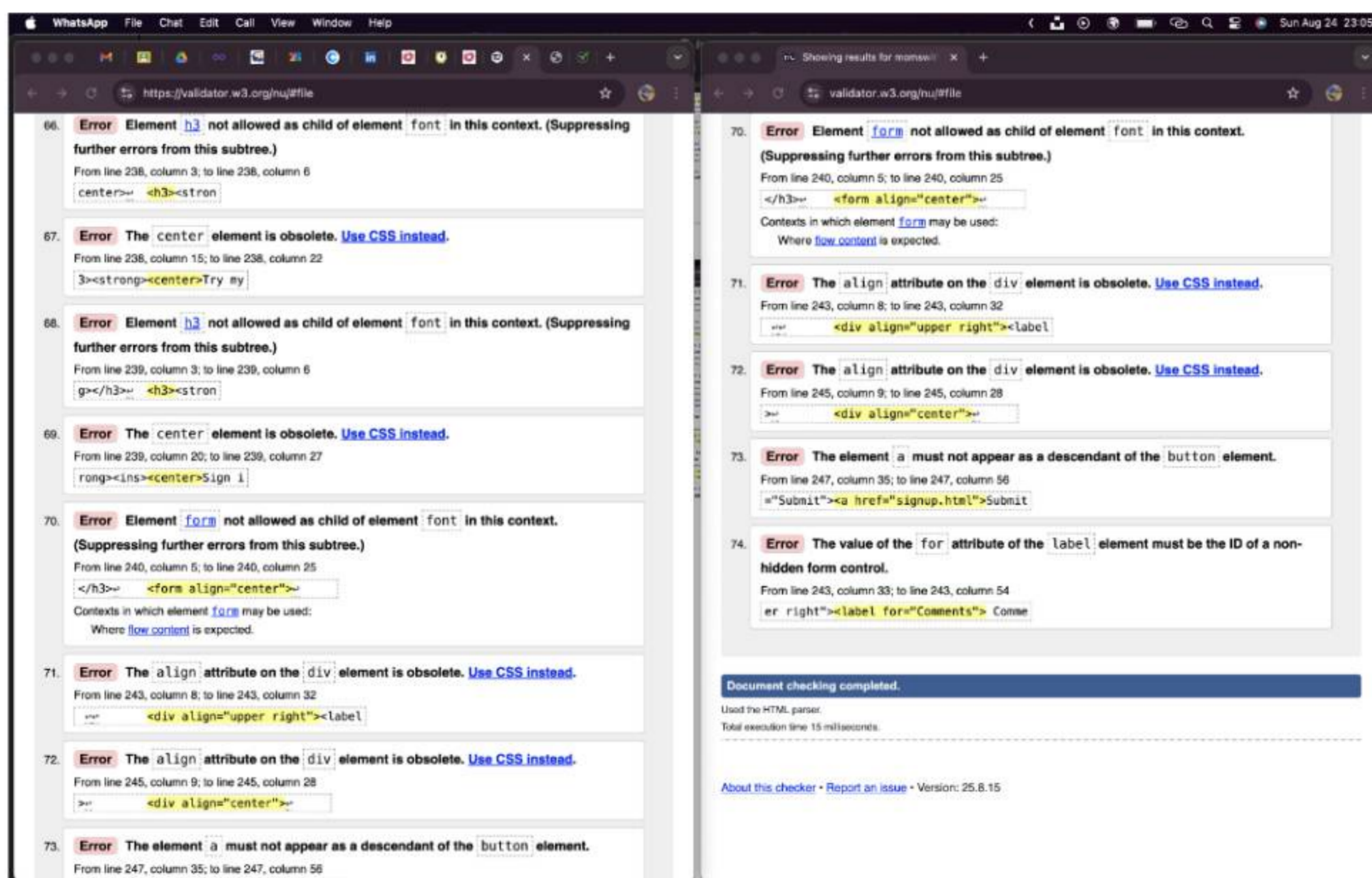
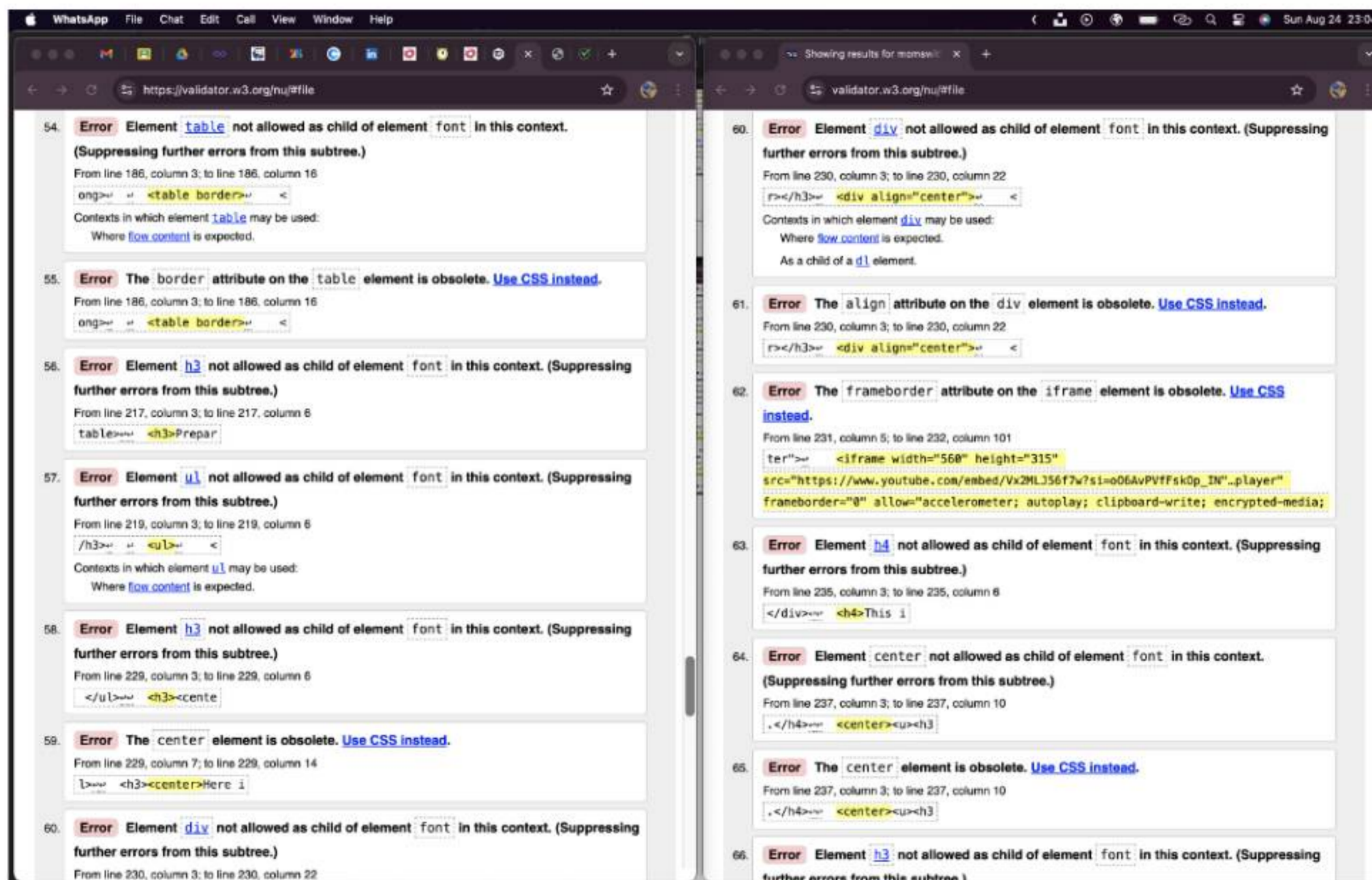
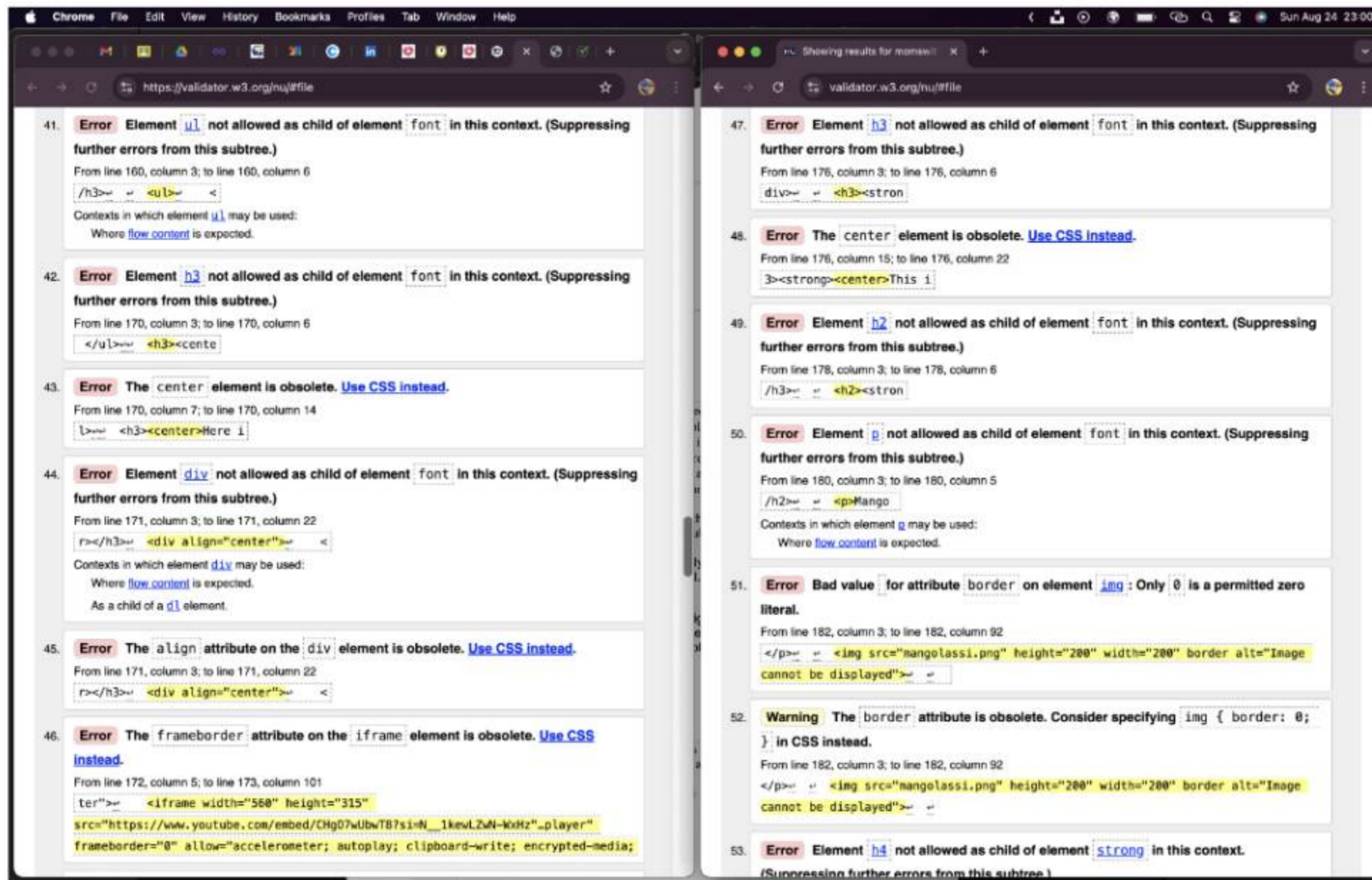
Name:	<input type="text"/>
Select the Gender:	<input type="radio"/> Male <input type="radio"/> Female
Email:	<input type="text"/>
Phone:	<input type="text"/>
Password:	<input type="password"/>
Confirm Password:	<input type="password"/>
<input type="submit" value="Submit"/>	



# 7.2 Validation Output:

## i)Lilly's Kitchen:





## Test Case Report: Practicum 1

### 1.Lilly's Kitchen

<b>Test Title/Name</b>	Testing Lilly's Kitchen
<b>Module Name</b>	Mom's with Forms
<b>Test Priority</b>	Importance level: Medium
<b>Test Designed By</b>	Jeedi Joshua Chris Vimal
<b>Test Reviewed By</b>	Dr.I.Titus
<b>Test Designed Date</b>	24-08-2025
<b>Test Executed By</b>	Jeedi Joshua Chris Vimal
<b>Test Execution Date</b>	20-08-2025
<b>Test Summary</b>	Recipe webpage displaying <b>Chicken Fry, Gulab Jamun, and Mango Lassi</b> with ingredients, procedures, tables, images, and lists. It demonstrates the use of different HTML tags and includes contact links and some video tags and used Forms tag to allow users to Sign in.
<b>Pre-Requisites</b>	Chrome- Version: 1.103.1  VScode-Version 139.0.7258.128
<b>Dependencies</b>	Not applicable

<b>Test Case ID</b>	<b>Module / Feature</b>	<b>Test Scenario / Description</b>	<b>Input Data</b>	<b>Expected Output</b>	<b>Actual Output</b>	<b>Status (Pass/Fail)</b>	<b>Remarks / Notes</b>
TC001	Loading of Webpage	Check if the page load in the browser	Open lilly.html in browser	Webpage loads with title Lilly's Kitchen	Yes	Pass	
TC002	Recipe Links	Checking if the recipe links are working or not.	Page scrolls/ jumps to Chicken Fry section	Page scrolls/ jumps to Chicken Fry section	Yes	Pass	
TC003	Submit, Reset button	Check the buttons are working perfectly or not.	Check the submit, reset button.	All the buttons are working and directing to the pages.	Yes	Pass	
TC004	Image Display	Check whether the image is provided	View recipe images (e.g., Gulab Jamun, Mango Lassi)	Images load correctly or alt text shown	Yes	Pass	

TC005	Video Display	Check whether the Video is displayed.	Check the Videos is working	Video displayed in correct size and manner	Yes	Pass	
TC006	Videos from Youtube	Check the Youtube video list	Check <iframe> section	Links from the YouTube are directly pasted.	Yes	Pass	
TC007	Checking the form tags	Check the basic forms tags like <label>, <comments>	Verify <label> and <comments> usage	It is shown properly	Yes	Pass	
TC008	Contact Links	Check the contact links and mail links are working	Click "Mail me" "Call me" icon	Opens email app And phone log.	Yes	Pass	
TC009	Validation	Check whether the html code have some error	Validate in W3C	No critical errors	Yes	Pass	

## **8. Results:**

- The required webpages
  - i. Mom'swithforms.
- The ordered list was chosen to present technical skills in a structured, ranked format.
- Successfully created a functional webpage using appropriate HTML tags.
- Correctly applied tags for headings, paragraphs, images, links, tables, and lists.
- Maintained proper HTML structure with `<!DOCTYPE>`, `<html>`, `<head>`, and `<body>` tags.
- Added semantic meaning to content using relevant tags.
- Validated the webpage using W3C HTML Validator with no major errors.
- Successfully added Video and Audio tags to the code.

## **9. INTERPRETATION OF RESULTS:**

### **•Lilly's Kitchen:**

This webpage consists of 3 recipes of my favorite which my Mumma makes for me with Video for Guidance.

## **10. CONCLUSION:**

- Successfully created and tested a functional webpage using HTML.
- Understood the role and usage of different HTML tags.
- Ensured the webpage was W3C standard-compliant after validation.
- Learned the importance of clean and properly structured code.
- Gained hands-on experience in basic web development practice
- Learnt How to add video and image tags.