STUDENT COPYRIGHT CHECKLIST

(for students to complete and advisors to verify)

1) **Does your solution to the competitive event integrate any music? YES ____ NO ✓**

If NO, go to question 2.

If YES, is the music copyrighted? **YES ____ NO ____**

If YES, move to question 1A. If NO, move to question 1B.

1A) Have you asked for author permission to use the music in your solution and included that permission (letter/form) in your documentation? If YES, move to question 2. If NO, ask for permission (OR use royalty free/your own original music) and if permission is granted, include the permission in your documentation.

1B) Is the music royalty free, or did you create the music yourself? If YES, cite the royalty free music OR your original music properly in your documentation.

CHAPTER ADVISOR: Sign below if your student has integrated any music into his/her competitive event solution.

I, Theresa O'Connor (chapter advisor), have checked my student's solution and confirm that the use of music is done so with proper permission and is cited correctly in the student's documentation.

2) **Does your solution to the competitive event integrate any graphics? YES ✓ NO ____**

If NO, go to question 3.

If YES, is the graphic copyrighted, registered and/or trademarked? **YES ____ NO ✓**

If YES, move to question 2A. If NO, move to question 2B.

2A) Have you asked for author permission to use the graphic in your solution and included that permission (letter/form) in your documentation? If YES, move to question 3. If NO, ask for permission (OR use royalty free/your own original graphic) and if permission is granted, include the permission in your documentation.

2B) Is the graphic royalty free, or did you create your own graphic? If YES, cite the royalty free graphic OR your own original graphic properly in your documentation.

CHAPTER ADVISOR: Sign below if your student has integrated any graphics into his/her competitive event solution.

I, Theresa Oconnor (chapter advisor), have checked my student's solution and confirm that the use of graphics is done so with proper permission and is cited correctly in the student's documentation.

3) **Does your solution to the competitive event use another's thoughts or research? YES ✓ NO ____**

If NO, this is the end of the checklist.

If YES, have you properly cited other's thoughts or research in your documentation? If YES, this is the end of the checklist.

If NO, properly cite the thoughts/research of others in your documentation.

CHAPTER ADVISOR: Sign below if your student has integrated any thoughts/research of others into his/her competitive event solution.

I, Theresa Oconnor (chapter advisor), have checked my student's solution and confirm that the use of the thoughts/research of others is done so with proper permission and is cited correctly in the student's documentation.

TOConnor

Citations & Attributions

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Media Attribution

Images from the interactive farm-to-table map are designed by freepik, brgfx, and macrovector from https://www.freepik.com.

All other images and videos are from https://www.pexels.com and https://www.canva.com/.

Website Development Documentation

12/31 - Initial Setup

- ★ Reviewed the prompt and requirements
- ★ Created a timeline for our project
- ★ Started researching
- ★ Created a basic HTML + CSS rough draft to understand core layout structure (not too detailed with specific webpages- just have index, menu, and about us)
- ★ Created a GitHub repository to collaboratively work on our webpages
- ★ Thought of name/logo ideas
    - **Growth (Name)**→ We chose the name Embêr to symbolize the lingering fire of CO_2 emissions — a reminder of the environmental impact we aim to counter through our clean cooking techniques, low-waste operations, and environmentally conscious menu.
    - **Growth (Logo)**→ We chose a fiery carrot as our symbol — the flame represents Ember, evoking both the fire of CO_2 emissions and the passion driving our mission, while the carrot reflects our commitment to a vegetarian cuisine and environmental sustainability.
- ★ **Questions/Notes**:
    - Should we use one global CSS file or separate files for each page?
        - **Growth**→ We ended up having one central CSS file, and some webpages had extra for specific elements.
    - For Reservations, consider a calendar component for time slots
        - **Growth**→ Used JS to incorporate a calendar + extra features for adding personal information
    - What other languages will be necessary? → JavaScript(JS) for interactivity
        - **Growth**→ Used with calendars, dropdowns, sliders, and transitions of some elements
    - Start thinking about menu organization
        - **Growth**→ Ended up picking Indian, Chinese and Filipino cuisine mash to match all of our demographics personally
    - Using royalty-free images for design→ Don't want copyright
    - What are the types of units we will be using?
        - **Growth**→ We stick to vh/vw for image/container widths and heights, rem/em for fonts, and % for margining/padding - pixels don't scale
    - How will we ensure our web pages are dynamic?
        - **Growth**→Learned to use comparison functions such as min(), max(), and clamp() to ensure dynamic scaling – don't have to use media queries for each viewport size

- Begin experimenting with colors and fonts we will use from Google Fonts

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January - Layout and Design Concepts

★ Finalized our idea of key pages we wanted: Home(Index), Menu, Reserve, About, Sustainability
★ Decided to keep branding earthy and green — a blend of modern and nature.
★ Created a rough guideline of everything we wanted to add to our web pages:
- Home & About ([redacted])
  - Purpose: Showcase the restaurant's ambiance, reputation and provide quick access to reservations.
  - Content:
    - A high-quality background image or video of the restaurant (e.g., plated dishes, restaurant interior, or an elegant dining setting)
    - Tagline or Welcome Message
    - Featured Images: Highlights of the restaurant's ambiance, signature dishes, and dining experience (used Swiper JS for this)
    - Location & Contact Info (Address, phone number, email, embedded Google Map)
- Sustainability ([redacted])
  - Our methods of sustainability description + stats + hydroponic specifics
  - Our goals and sustainability
  - Sustainable sources (farm diagram and map of where we locate our food)
- Menu ([redacted])
  - Similar to Planets to introduce special dishes (Ended up with standard menu)
- Reservations ([redacted])
  - Forms:
    - To make reservations
    - Order from the menu (carryout)

★ Tested early nav-bar design (went for top to bottom on left side of page)
- **Growth**→ Completely changed to top only (left to right) as it was cleaner and more efficient for collapsing with screen size variants (using media queries)

★ Started experimenting with font pairings

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Early February - Technical Planning

- ★ Compared Tailwind CSS vs. Bootstrap for layout frameworks
  - **Growth**→ Ended up not using any, wrote all CSS, HTML, and JS without any frameworks
- ★ Searched for documentations for JS elements we believed would look good on our webpages
  - **Growth**→ Looked up Swiper.js to create icon sliders and a scrollable + automatic section to display images on the index page
- ★ Reviewed JavaScript features we'd need (for the reservations page):
  - Reservation calendar logic
  - Form validation
  - Dynamic ordering/cart system

2/15 - Research Meeting

- ★ Took note of any websites we liked and what elements we liked about them & discussed them amongst ourselves
- ★ Team splits tasks:
  - [redacted]: Menu item ideas
  - [redacted]: Aesthetic design research
    → Explored fonts, image styles, and layout inspirations.
  - [redacted]: Sustainability research (due by 2/20).
- ★ Questions to ask [redacted]:
  - Final due date
  - Copyright list requirements

2/27 - Research Meeting

- Finalized navbar across all web pages + added media query to collapse at a certain screen width
- Added on to research on our sustainability methods

Late February-Early March - General Work Day

- Everyone worked independently on their assigned pages
- Built rough version of:
    - Menu section
    - Index page with Swiper
    - Sustainability section

3/20: Base layout for Reservations page completed (skeleton for booking flow)

3/22: Introduced full Booking section: Reservation + Tour + Carry-Out options

3/23: Debugged some issues with the navbar media queries + collapse button

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Mid-March to Late March - Scaling and Refinements

- Focused on site responsiveness
    - Added responsive elements such as clamp(), min(), max() - replacing our originally set values of pixels → debugged and realized we saw differently on every device
- Incorporated using flexbox for easier dynamic scaling across text and images in a container

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3/29 Farm-to-Table Visual (Sustainability Page)

- Added an interactive farm map showing cows, trees, and grass patches.
- Created awards on Canva and added a hover element
- Made visual engaging while conveying the sustainability message clearly.

3/30 Homepage & Branding Overhaul

- Final homepage banner image changed (clearer view of restaurant with leafy aesthetic).
- Refined headline: “An Elevated Culinary Experience in New York City”.
- Moved About Us section to homepage

3/31 Visual and Functional Additions

- New 3 Icons Added (clock, globe, sprout) on homepage.
    - Representing timeless flavor, global fusion, and sustainability.

- Updated Contact Popout (under Contact Us nav item):
    - Phone: 123-456-7890
    - Email: emberfinedining@gmail.com
- Replaced homepage header image with cleaner plant-themed banner.
- Confirmed consistent font pairing and theme across all pages.
- Added attribution to images used
- Finished interactive slideshow (slide 3 and facts)
- Added sustainability statistics section

4/1 Final Touches

- Fixed awards in index.html, two main classes (one for row the other for column of images)
- Done scaling all the items
- Citing sources
- Added hover for all awards on the index page
- Added references page for documentation

4/2 Final Touches

- Wrapping up for submission (hosting repository and making url)
- Completing necessary forms (copyright)
- Final aesthetic touch ups
- Fixed navbar bugs when collapsed across web pages
- Added more research to sustainability text boxesW

Research Document

SUSTAINABILITY

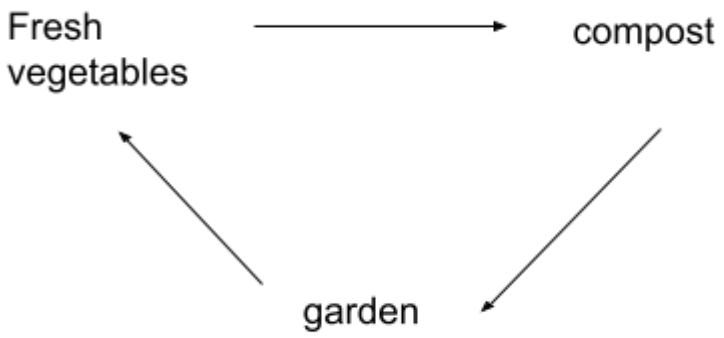
food source ideas

→ *What are the best sources to get produce, ex. Farms, wild, and how do they benefit the environment?*

- Crave Fishbar: NYC's first 100% sustainable seafood restaurant - [redacted]
    - Shares their story and the importance of sustainability
    - Explains sustainable seafood practices
    - Sources food from responsible fishers who protect marine habitats and prevent pollution, disease, and fish escape
    - Highlights local food sourcing
    - Discusses the importance of sustainable seafood
    - Details their sustainability efforts
    - Provides ways for readers to practice sustainability

our application

- Garden in restaurant, grow fruits and vegetables>acres of farm land in upstate New York
    - Use hydroponics: 98% less water usage, higher efficiency and yield, less space due to vertical farming, more sustainable, does not lead to soil degradation, climate does not matter, not dependent on seasons, lower risk of contamination, less food waste. 99% less land usage
    - Nutrients mixed into water include
        - Phosphorus
        - Nitrogen
        - Calcium
- Have lots of indoor plants
- Buy milk, flour, and eggs from local farms
    - By buying our produce from local farms, we lower our carbon footprint by using less transportation. Local farms also tend to use more sustainable practices rather than large scale farms, and the produce is generally fresher.
- Seasonal menu: use currently ripe and locally available food instead of long-distance shipping and freezing
- Compost bins behind restaurant building for food scraps
    - Minimize odor
    - Cost effective
    - Compost for garden
    - Worms to speed up the process
    - Used for root vegetables like carrots, potatoes, onions, and beets



Cycle:

INTERACTIVE SCRIPTS

FARM:

- ➔ Cow: Our milk is sourced from local cattle that are treated with the utmost care and respect, as they are considered sacred in Indian traditions. The cows live in the local grazelands of upstate New York, minimizing travel costs and our carbon footprint. Our ethical approach to dairy farming ensures healthy and stress-free cows that produce milk of the highest quality.
- ➔ Chicken (eggs): To prioritize the quality of our eggs and the welfare of our chickens, the chickens have free range in addition to coops on our pastures.
- ➔ Palm Tree (coconuts)
- ➔ Calamansi
- ➔ 1. Our Pastures (paragraph) → Our farm, located in upstate New York just 30 miles from the city, is a self-sustaining system where we grow our fresh produce and raise our animals. The healthy cows graze freely on open pastures, allowing them to move naturally and live comfortably. This type of grazing also helps the environment by spreading manure across the land, adding nutrients to the soil. It supports stronger plant growth, helps soil microbes thrive, and even stores more carbon in the ground, making the land healthier. Our farm also includes pastures for raising hens, with clean coops and outdoor areas for foraging. This setup helps maintain healthy chickens and better-quality eggs while allowing us to naturally manage food scraps. In addition to our pasture space, we grow a variety of fruit trees in climate-controlled greenhouses, which allow us to harvest year-round. During the warmer months, our tropical greenhouse supports calamansi trees and coconut trees, which are used in many of our desserts and signature dishes.

Slide 2:

- ➔ Greenhouse: Our greenhouses with hydroponic technology serve as a microbiome of Asia, including ingredients from East, Southeast, and South Asia. The freshness paired

with the sustainability of our food growth creates an ecosystem that makes your mouth water.

- ➔ 2. Innovative Growth (paragraph): Our farm uses advanced hydroponic systems and greenhouses to grow fresh produce efficiently and sustainably. By using vertical hydroponic technology, we reduce land use by up to 99% and water use by 98% compared to traditional farming methods. Hydroponics doesn't rely on soil, so it avoids problems like erosion, tilling, and nutrient runoff. Our enclosed greenhouses also protect nearby land by keeping pests out, eliminating the need for chemical pesticides and harmful runoff. Besides keeping pests out, our crops are also shielded from unpredictable weather and contamination, giving us a consistent year-round harvest. Hydroponic technology also improves our consistency by establishing a controlled environment where we can monitor our plants and deliver them a carefully balanced mix of nutrients—like nitrogen, phosphorus, and calcium—directly through the water. This leads to faster growth and higher crop yields, 240 times greater than traditional farming, while also reducing waste from spoilage, runoff, and overuse of inputs.

RESTAURANT:

- ➔ Truck: Our farm's proximity to our restaurant reduces our CO2 emissions from transportation and removes the need for long distance shipping. It also allows us to serve our customers the freshest food without the need for long term preservation.
- ➔ Chef: Our sustainability practices go beyond just our pastures and hydroponics. Our workers compost all food scraps, which helps eliminate waste in our restaurant. They also use reusable cutlery and green cooking appliances to lower our carbon footprint.
- ➔ 3. Our Restaurant (paragraph): Agriculture and the food supply chain contribute between 21% and 37% of global CO_2 emissions. By sourcing our ingredients directly from a farm located just 30 miles away, we significantly reduce the need for long-distance transportation. This helps us minimize fuel consumption, packaging waste, and refrigeration needs. We are also able to serve our customers fresh food that does not depend on energy-intensive preservation methods. Our staff also actively works to minimize food waste by collecting leftover produce and scraps, which are returned to the farm to be composted. This composting process not only keeps food out of landfills, where it would have released methane—a greenhouse gas over 25 times more potent than carbon dioxide—but also turns waste into something useful for the soil. By closing the loop between our restaurant and farm, we reduce emissions, limit waste, and contribute to a more balanced and environmentally responsible food system.

PROCESS

- ➔ 4. The Compost Cycle (paragraph) Embêr promotes sustainability. At our restaurant, food waste is collected and separated. Dairy waste is disposed of and vegetable waste is thrown into bins and taken back to our farms. Vegetable waste taken from our restaurant is allowed to decompose over time, becoming compost rich in nutrients. Compost made at our farm is applied to soil used in our farms and greenhouses. The nutrient-rich compost allows us to grow the necessary vegetables needed for our restaurant as well as the crops used to feed our livestock! Staying committed to regenerative farming, we collect organic waste from our restaurant and turn it into compost. This compost is used throughout the farm to support plant growth and improve soil without relying on synthetic fertilizers. By recycling nutrients and keeping outside inputs low, we reduce our environmental impact and create a balanced system where animals, plants, and food waste all work together to support long-term sustainability.

MENU + THEME

Cooking techniques

→ *What ingredients (oils, seasonings) should be used?*
→ *What methods of cooking (i.e. frying, baking, air frying) should be used?*
→ *How can cross-contamination be prevented in the kitchen?*

Preparation Process

- At Ember, we strive to give our customers the best taste, starting with how our food is prepared. While we are a fusion restaurant focused on innovative taste, we still want each dish to embody what came before it. We use traditional cooking techniques and ingredients to ensure that our dishes maintain bits of identity from the cuisines we fuse. For example, woks and grills are utilized for stir-frying. Dumplings and Dim Sum are prepared by hand to ensure quality.

  For our cutlery and cooking utensils, everything is reusable. Each item is also hand-washed by our staff, whose goal is always sanitation. As per New York City Regulations, we always follow the necessary sanitary processes to ensure our food does not spread harmful bacteria or diseases. Our equipment, such as woks and pans, is frequently washed. Specific pans are also designated for allergens to ensure we avoid cross-contamination. With food hygiene inspections every 6-12 months by the NYC Health Department, we can guarantee your food is prepared with the highest sanitation standards.

Cleanliness:

- We emphasize a clean cooking environment, unlike indian street food
- Sanitation, staff and customer safety are our top priority
- We follow all department of health regulations and inspections on restaurants

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Ingredients

- Calamansi (delicious for flavoring soups and more)
- Red bean and ube (great for deserts)
- Paneer (really great meat alternative–better than tofu)
- Tofu
- Coconut oil (cheaper than some other oils but also healthy and sustainable)

Methods of cooking

- Steaming
    - Provides a healthier alternative to stirfrying in oil
    - Common in Asian countries
- Stir-frying
    - While not healthy, better tasting
    - Maybe using coconut oil or vegetable oil if healthiness isn't a consideration

Cross-contamination

- Be cautious of dairy, peanuts, tree nuts, sesame, soy, and gluten
    - Create an indicator for each of these in the menu
- Ask about allergens while taking orders and alert staff to cook separately in these cases

Style

→ *What cuisines? What dishes?*

Appetizers:

- Lumpiang aloo 🇮🇳🇵🇭
    - https://panlasangpinoy.com/filipino-lumpia-recipe/
    - Potato + pea-filled spring rolls
    - Serve with indian dipping sauces??
- Paneer Siumai 🇨🇳🇮🇳
    - https://www.recipetineats.com/siu-mai-shumai-steamed-dumplings/
    - Steamed dumplings with paneer inside
- Light Calamansi Chaat Salad 🇵🇭🇮🇳
    - Chickpea salad with calamansi dressing (healthy)
- Masala Nian Gao 🇨🇳🇮🇳
    - https://www.recipetineats.com/siu-mai-shumai-steamed-dumplings/
    - Sticky rice cake with spicy masala flavoring
- Jackfruit Siopao or bao buns with chutney sauce 🇵🇭🇨🇳🇮🇳
    - Steamed dumplings with jackfruit inside and mint-coriander sauce
- Aloo Dim Sum 🇮🇳🇨🇳
    - https://asiasociety.org/reference/what-dim-sum-beginners-guide-south-chinas-traditional-brunch-meal

    - Dim sum with samosa aloo filling
    - Served with tamarind chutney

Main dishes:

- Tofu Eggplant Kare Kare 🇵🇭🇨🇳
    - https://panlasangpinoy.com/kare-kare-recipe/
    - Filipino peanut stew with Indian masala served with jasmine rice
    - Can add sichuan peanuts to ad chinese element
- Tofu laing 🇵🇭🇨🇳
    - https://panlasangpinoy.com/kare-kare-recipe/
    - Tofu mixed in sauce of taro leaves and coconut
    - Add indian spicing for extra flavor??
- Stir-Fried Noodles with Paneer and Sweet-Chili Sauce 🇮🇳🇨🇳
    - Stir-fry noodles with vegetables + paneer cooked in sweet chili sauce
    - https://www.wellplated.com/stir-fry-noodles/
- Palak (Spinach) Dumplings 🇮🇳🇨🇳
    - Served with soy-ginger dipping sauce
- Sweet and sour tofu served with Mango Chutney 🇮🇳🇨🇳
    - https://www.modernhoney.com/sweet-and-sour-chicken/
- Gobi Manchurian 🇮🇳🇨🇳
- Tofu Sisig 🇮🇳🇵🇭
    - https://panlasangpinoy.com/pork-sisig/
    - Served with Biriyani(or Pulao) [indian spiced rice]

Desserts:

- ★ Kheer (Rice pudding) D
- ★ Ube coconut mochi 🇵🇭🇨🇳
- ★ Ice cream (vanilla and chocolate)
- ★ Chai Leche Flan 🇮🇳🇵🇭
    - https://panlasangpinoy.com/leche-flan/
    - Caramel custard with chai spices
- ★ Black Sesame Halwa 🇮🇳🇨🇳
    - https://www.indianhealthyrecipes.com/halwa/
    - Halwa made with ghee, jaggery, semolina, and lots of sesame seeds
- ★ Taro coconut kulfi
    - Pureed taro and coconut milk and sweetener (condensed milk) frozen (basically a popsicle)
- ★ Ube naan thing
- ★ Coconut ice cream, ube ice cream
    - Used a lot in India and the Philippines

Drinks:

- ★ Mango Lassi
- ★ Matcha
- ★ Masala Chai
- ★ Matcha chai latte

Theme
→ *(solidify)*
- Spicy food→ Indian, Chinese, and Filipino

AESTHETICS

non-copyright images →
images
- https://pexels.com
- https://unsplash.com

host images for free → https://postimages.org/ (use the direct link when going into attribute of <img src= "**direct link**" alt="blah blah">

fonts→
font pairing: https://fontjoy.com/ (matches any font u want with the subcategories)
title
- https://fonts.google.com/specimen/Playfair+Display
- https://fonts.google.com/specimen/Libre+Baskerville
- https://fonts.google.com/specimen/Lora
- https://fonts.google.com/specimen/Merriweather

Headings
- https://fonts.google.com/specimen/Quicksand
- https://fonts.google.com/specimen/Work+Sans

words
- https://fonts.google.com/specimen/Nunito
- https://fonts.google.com/specimen/Karla

color palette→
primary colors (Main Identity Colors)
Deep Forest Green (h) – Represents nature, freshness, and organic ingredients.
Sage Green (#A3B18A) – A softer, refined green to add a touch of elegance.

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Warm Beige (#EDE4D3) – Neutral and sophisticated, perfect for backgrounds.

secondary colors (Accents & Highlights)
Gold (#D4A373) – Adds a luxurious and high-end feel.
Charcoal Gray (#2B2D42) – Provides contrast while maintaining elegance.
Terracotta (#C76D3A) – A warm, organic tone that complements natural foods.

typography enhancements→

- Pairing Generator: https://fontjoy.com/ (helps find font combinations)
- Icon Fonts: https://fontawesome.com/ (great for UI icons)

fun elements→

scroll effects: https://scrollrevealjs.org/ (free API so we can use it)
open source UI for buttons, and other elements: https://uiverse.io/ (maybe allowed?)
cute icons: https://fontawesome.com/
gradient: https://cssgradient.io/
favicon: https://realfavicongenerator.net/ (like the little thing next to ur tabs when multiple)
brand maker: https://looka.com/
animista: https://animista.net/play/exits (library of animations → don't need JS)
flexbox tool: https://www.w3schools.com/css/css3_flexbox.asp (learn more → eases hassle)

WEB DESIGN

Potential Frameworks:

- Bootstrap vs Tailwind
- React.js

Favorite web features:

- https://stripe.com/ + https://vercel.com/
  - Hover animation of navigation bar
- https://houseofidlies.com/
  - Spinning components as you scroll down
  - Order now link under restaurant name