

## WebHelp Certification Project

The following except has been taken from the final project that I submitted for the MadCap Advanced Developer certification.

### Content Organization

The screenshot displays a web help application interface. On the left is a navigation pane with a tree view containing the following items:

- Get Started
  - Useful Italian Phrases
  - Using Online Help
  - Using Help Boolean Search Symbols
  - Appetizer** (highlighted)
  - Appetizer Recipe
- First Course
  - First Course Recipe
- Second Course
  - Second Course Recipe
- Beverages
  - Beverage Recipe
- Desserts
  - Dessert Recipe

Below the tree view is a horizontal scrollbar and a list of navigation options: TOC, Index, Search, Glossary, and Favorites.

The main content area on the right shows the 'Appetizer Overview' page. At the top, it indicates the location: 'Location: Appetizer Overview'. The main heading is 'Appetizer Overview'. The text below reads: 'For Italians, there is no greater means to welcome guests and show respect. Sharing mealtime conversation helps to deepen relationships. Traditionally, antipasto which translates to "before the meal." This introductory course is for appetite. Antipasti can be as simple as stuffed olives or more complex like...'. Below the text are two links: 'View Recipe' and 'Related Topics'. At the bottom of the page, it says 'Certification project for Susan M. Johnson.'.

A red arrow points from the 'Appetizer' item in the navigation pane to the 'Appetizer Overview' page. A red box labeled 'Content Organization' is positioned below the arrow.

## Glossary and Index

Location: [Get Started](#)

### Get Started

Italian food is one of the world's most loved cuisines. At one time, but it now is a staple of many American dinner tables. Dishes can be time. Italians meals, especially celebratory ones, often consist of v

Much of Italian home cooking has grown out of poverty and resource and fish were considered luxuries. The traditional Italian meal has a traditionally modest role of meat in the Italian diet. By offering multiple off the appetite.

Using this online tutorial, you'll learn how to prepare a multiple course are sure to impress all your guests.

- ✓ Appetizer
- ✓ First Course
- ✓ Second Course
- ✓ Dessert
- ✓ Beverage

Location: [Get Started](#)

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# Advanced Features

Location: [Appetizer](#) > [Appetizer Recipe](#)

## Appetizer Recipe

One of the easiest appetizers to make is Prosciutto Wrapped Asparagus. This is a very tasty recipe and is sure to please even the most finicky eaters.

### Prosciutto Wrapped Asparagus

[Watch Video](#)

**Ingredients:**

- Prosciutto (thinly sliced)
- Asparagus (one bunch)

**Preparation:**


1. Wash asparagus and snap off the ends of each asparagus (optional).
2. Cut one thin slice of prosciutto in half. This is a very strong meat so only a half a slice is needed to flavor the vegetable.
3. Place the asparagus in the center of the meat and roll.
4. Repeat rolling all the stalks with prosciutto.
5. Place on a tray with silicon matt.
6. Put the tray in a preheated oven at 450° for 5-6 minutes.
7. Brush the stalks with the fat to provide the flavoring to the asparagus.
8. Place in the oven for an additional 5 minutes. Perform the wiggle test for doneness. Asparagus wiggles, but doesn't droop.

**Tip:** This dish is best served at room temperature.

Certification project for Susan M. Johnson.

*Annotations:* Breadcrumb proxy (points to Location); Watch Video (points to Watch Video); Multimedia (points to Ingredients); Text Effects (points to Prosciutto (thinly sliced)).

## Linguini with Butter, Pecorino, Arugula and Black Pepper



Thumbnail CSS Clip property

**Ingredients:**

- Salt
- 1 pound linguine
- 1/4 cup butter
- 1 1/4 cups very finely grated Romano cheese
- 1 1/2 teaspoons freshly ground black pepper
- 1 cup coarsely chopped arugula

**Preparation:**

1. Bring a large pot of salted water to a boil over high heat.
2. Add the linguine and cook until it is al dente, stirring frequently.
3. Drain, reserving 1 cup of the cooking liquid.
4. Immediately toss the hot pasta in a large bowl with butter to coat. While tossing the linguine, gradually sprinkle the cheese, pepper, and enough of the reserved cooking liquid evenly over the linguine to moisten.

**Note:** This dish is a light dessert.

Certification project

*Annotations:* Thumbnail CSS Clip property (points to thumbnail image); Preparation (points to Preparation section).

Location: [Desserts](#) > [Dessert Recipe](#)

## Dessert Recipe

### Mini Zeppoles



p.caution custom css

**Caution:** The following recipe isn't from Aunt Michelina's kitchen but its quick and easy to make.

**Ingredients:**

- 1 pound refrigerated pizza dough
- Confectioners' sugar
- Vegetable oil

**Preparation:**

1. Cut 1 pizza dough into 1-inch pieces.
2. Roll into balls.
3. Deep fry in 350° vegetable oil, turning as needed until golden (about 5 minutes).
4. Transfer to paper towel-lined plate to drain.
5. Sprinkle generously with confectioners' sugar.

## Useful Italian Phrases

### A

[Antipasto](#)

### B

[Buon appetito](#)

### D

[Dolce per favore](#)

### E

[E squisito!](#)

### I

[il primo piatto](#)  
[il secondo piatto](#)

### P

[Posiamo mangiare](#)

### S

[Salute! Cin cin!](#)

### U

[Una birra per favore](#)

 [Related Topics](#)

Glossary Proxy

