

Moslashuvchan dizayn

Responsive web design



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Responsive vs Adaptive



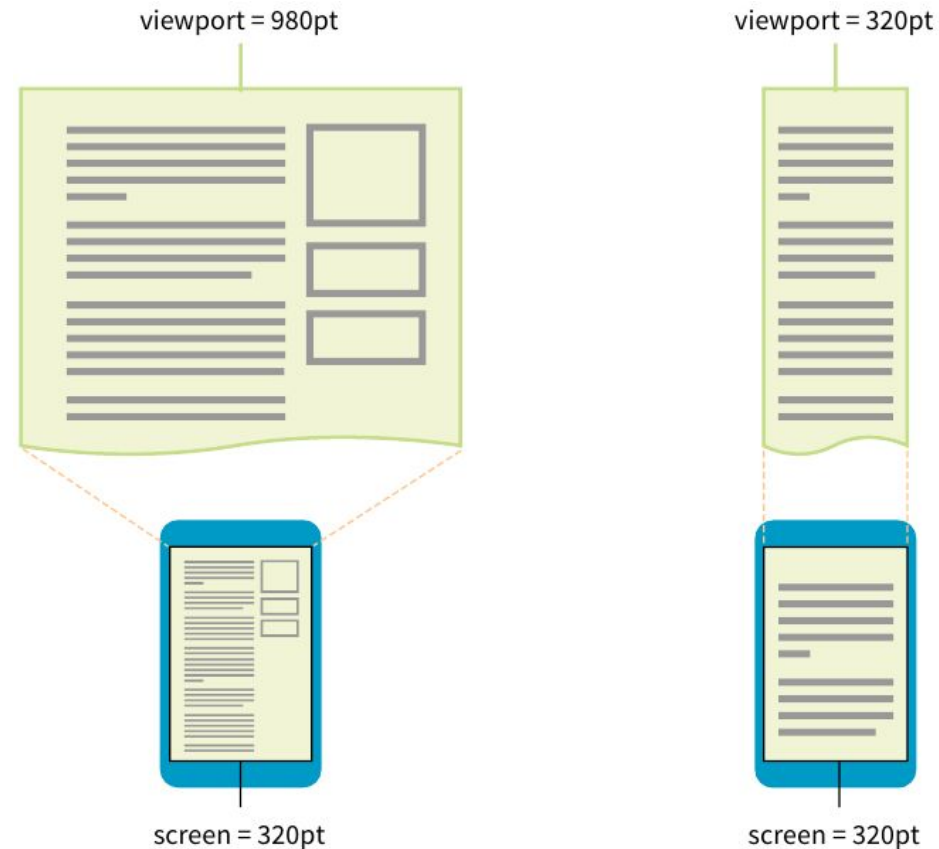
Moslashuvchan dizayn

Moslashuvchan dizayn texnikasining 3ta asosiy komponenti:

- Moslashuvchan setka (flexible grid, fluid layout)
- Moslashuvchan rasmlar (flexible images)
- CSS media so'rovlar (media queries)
- *Qo'shimcha ravishda viewport meta elementi.

Viewport meta elementi

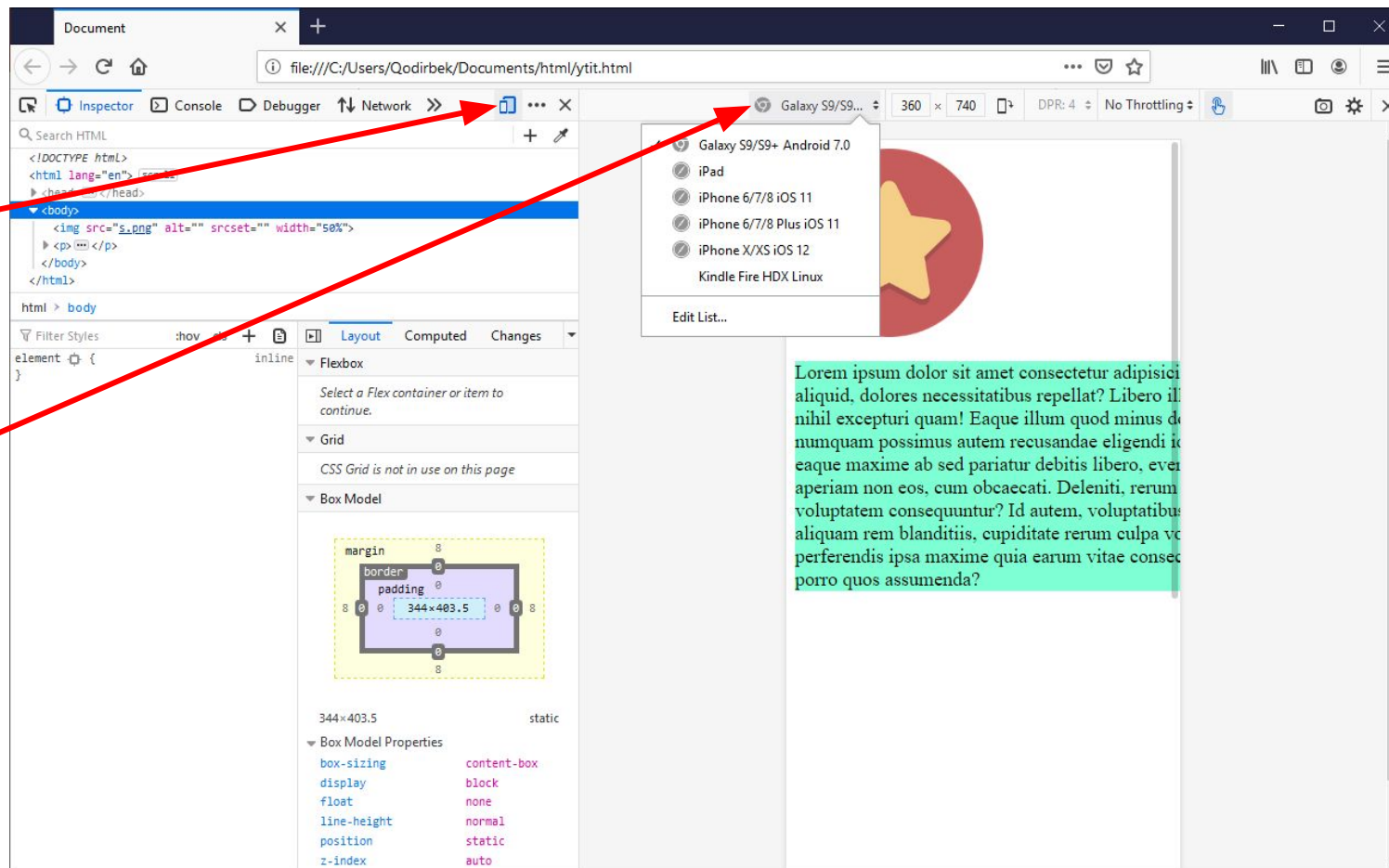
`<meta name="viewport" content="width=device-width, initial-scale=1">`



Developer tools

Qurilmalarda
ko'rinishni yoqish

Qurilmani tanlash

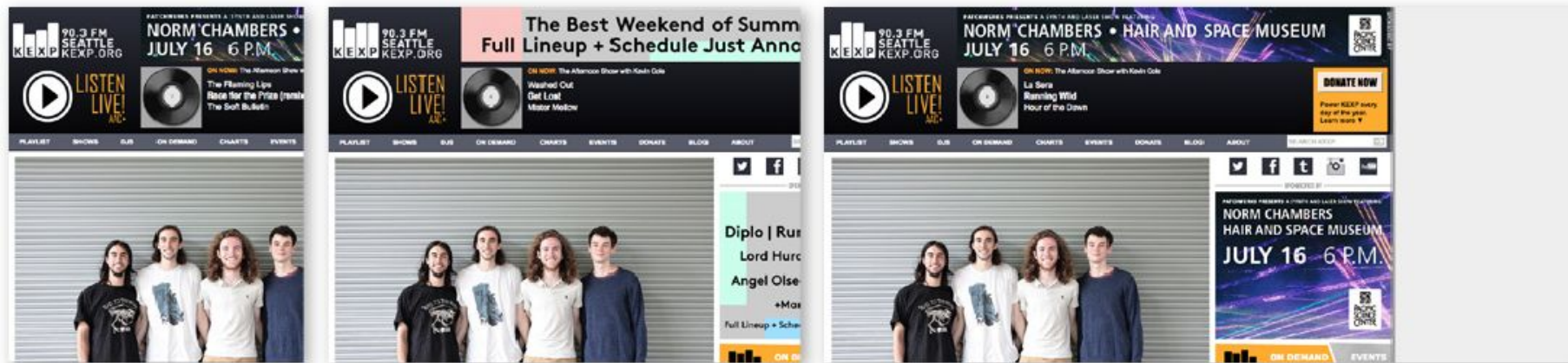
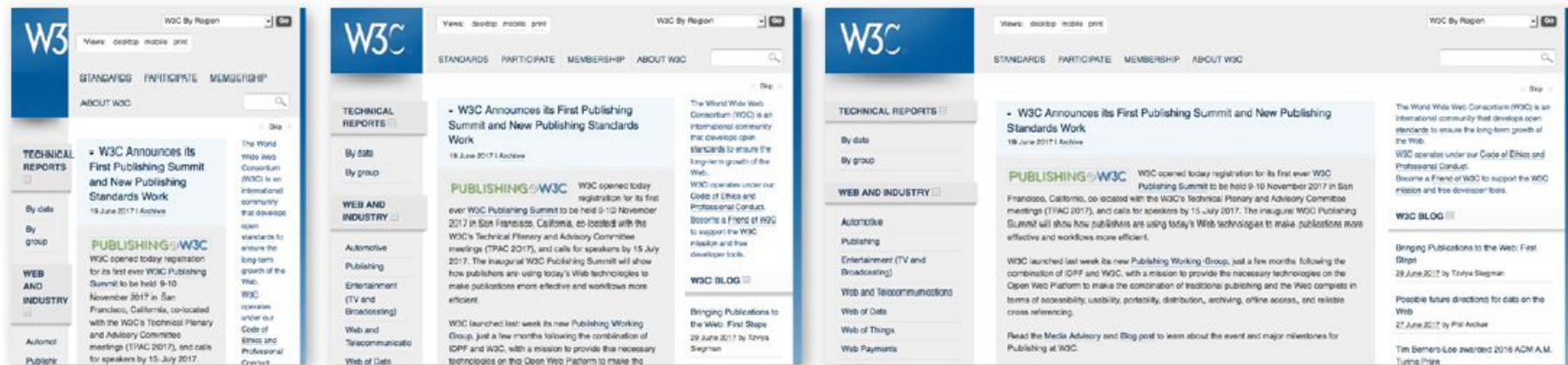


Moslashuvchan setka (flexible grid, fluid layout)

CSS Grid layout

CSS Flex layout

Foizli qiymatlar



Moslashuvchan rasmlar (flexible images)

```
img {  
  max-width: 100%;  
}
```

In this book, Philadelphia Ice Creams, comprising the first group, are very palatable, but expensive. In many parts of the country it is quite difficult to get good cream. For that reason, I have given a group of creams, using part milk and part cream, but it must be remembered that it takes smart "juggling" to make ice cream from milk. By far better use condensed milk, with enough water or milk to rinse out the cans.

Ordinary fruit creams may be made with condensed milk at a cost of about fifteen cents a quart, which, of course, is cheaper than ordinary milk and cream.



If pure raw cream is stirred rapidly, it swells and becomes frothy, like the beaten whites of eggs, and is "whipped cream." To prevent this in making Philadelphia Ice Cream, one-half the cream is scalded, and when it is very cold, the remaining half of raw cream is added. This gives the smooth, light and rich consistency which makes these creams so different from others.

The time for freezing varies according to the quality of cream or milk or water; water ices require a longer time than ice creams. It is not well to freeze the mixtures too rapidly; they are apt to be coarse, not smooth, and if they are churned before the mixture is icy cold they will be greasy or "broken."

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Media so'rovlar

```
@media [not | only] type [and (feature: value)]... {  
  /* styles for browsers that meet this criteria */  
}
```

```
@media screen and (orientation: landscape) {  
  body {  
    background: skyblue;  
  }  
}
```

```
@media screen and (orientation: portrait) {  
  body {  
    background: coral;  
  }  
}
```



Media turlar

all – barcha turdagi qurilmalar uchun

print – printerlar uchun

screen – kompyuter, planshet, smartfon ekranlari uchun

speech – ekrandagi sahifani o'qiydigan (ovoz bilan) dasturlar uchun

Media xossalar

width	ko'rinish sohasi (viewport) kengligi, min-width , max-width ham ishlatiladi
height	ko'rinish sohasi (viewport) uzunligi, min-height , max-height ham ishlatiladi
orientation	qurilma yo'nalishini aniqlash (portrait , landscape)
aspect-ratio	qurilma tomonlari nisbati (width/height), masalan, aspect-ratio: 16/9
color	displayning bitlari, masalan, color: 8 – qurilma kamida 8 bitli rangni qo'llaydi
resolution	qurilmaning piksellar zichligi (dpi, dpcm)
grid	qurilmaning displayi setkaga asoslanganini aniqlash, terminal oynasiga o'xshash

<https://www.w3.org/TR/mediaqueries-4/>

Ishlatish

HTMLda:

```
<head>
  <link rel="stylesheet" href="styles.css">
  <link rel="stylesheet" href="2column-styles.css" media="screen and (min-width:1024px)">
</head>
```

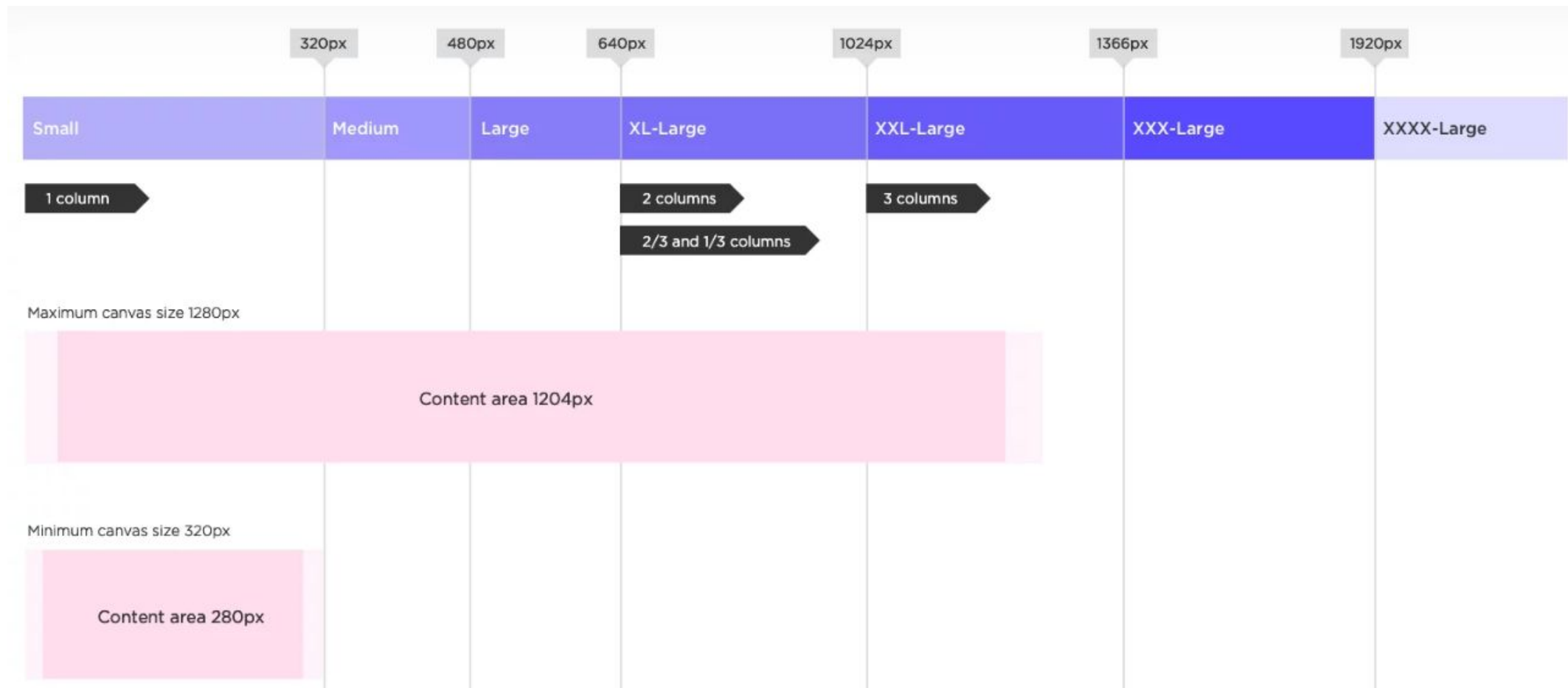
CSSda import orqali:

```
<style>
  @import url("/default-styles.css");
  @import url("/wide-styles.css") screen and (min-width: 1024px);
</style>
```

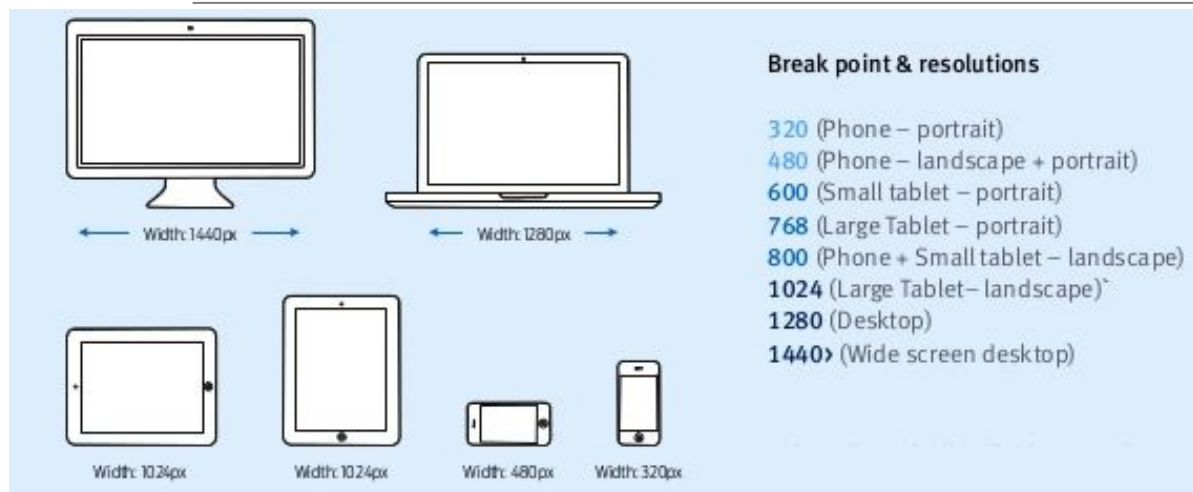
CSSda media so'rov orqali:

```
<style>
@media screen and (orientation: landscape) {
  body {
    background: skyblue;
  }
}
</style>
```

To'xtash nuqtasini tanlash (breakpoint)



To'xtash nuqtasini tanlash (breakpoint)



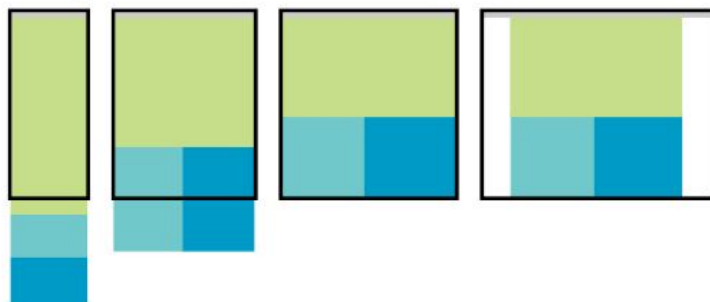
Moslashuvchan dizayn

Muhim bo'lgan elementlar:

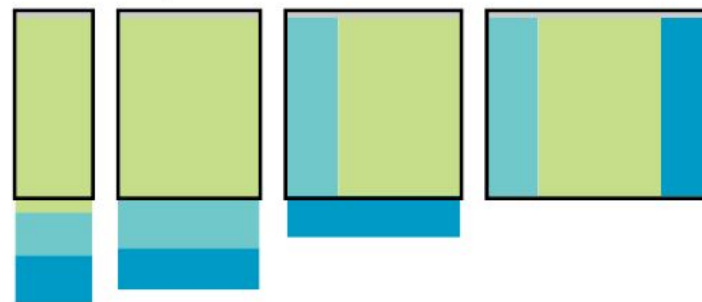
- Kontent ierarxiyasi (Content hierarchy)
- Maket (Layout)
- Tipografiya (Typography)
- Navigatsiya (Navigation)
- Rasmlar (Images)
- Maxsus content (jadvallar, formalar, interaktiv elementlar)

Moslashuvchan maket shablonlari (Responsive layout patterns)

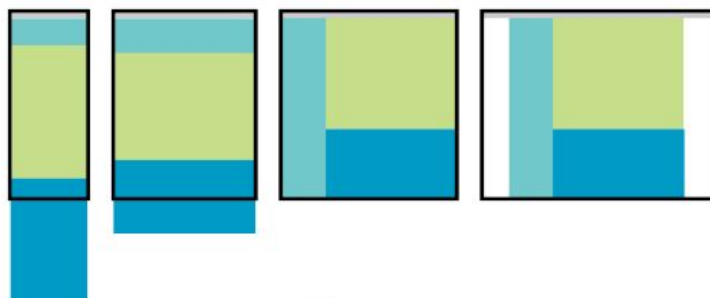
Mostly fluid



Column drop



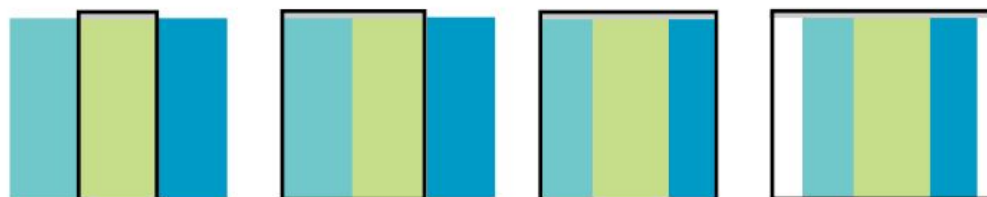
Layout shifter



Tiny tweaks



Off canvas



Tipografiya

Philadelphia Ice Creams

Comprising the first group, are very palatable, but expensive. In many parts of the country it is quite difficult to get good cream. For that reason, I have given a group of creams, using part milk and part cream, but it must be remembered that it takes smart "juggling" to make ice cream from milk. By far better use condensed milk, with enough water or milk to rinse out the cans.

Ordinary fruit creams may be made with condensed milk at a cost of about fifteen cents a quart, which, of course, is cheaper than ordinary milk and cream. The cream for Philadelphia Ice Cream should be rather rich, but not double cream.

If pure raw cream is stirred rapidly, it swells and becomes frothy, like the beaten whites of eggs, and is "whipped cream." To prevent this in making Philadelphia Ice Cream, one half

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Tipografiya

Muhim bo'lgan xossalar:

- shrift oilasi
- shrift o'lchami
- qator uzunligi
- element chegarasi atrofidagi masofalar

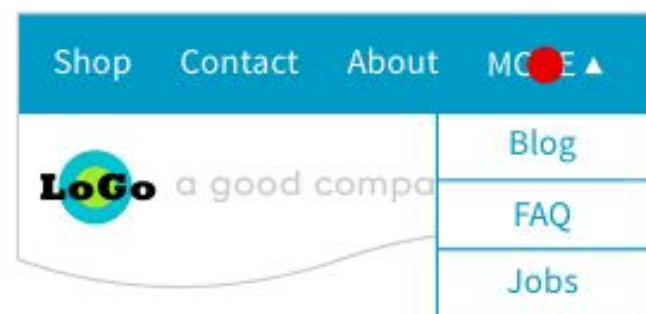
Shuningdek, *vw*, *vh* o'lchov birliklaridan foydalanish mumkin.

Navigatsiya

Top navigation



Priority +

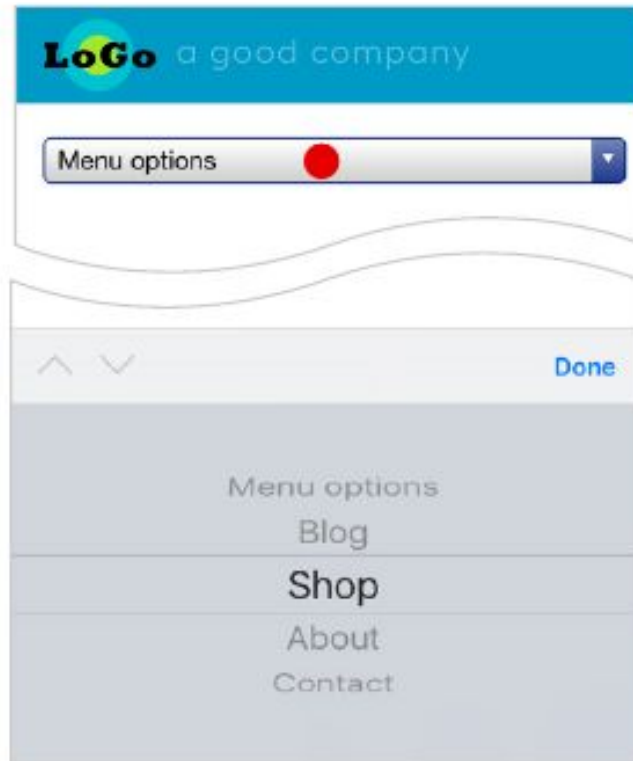


KEY

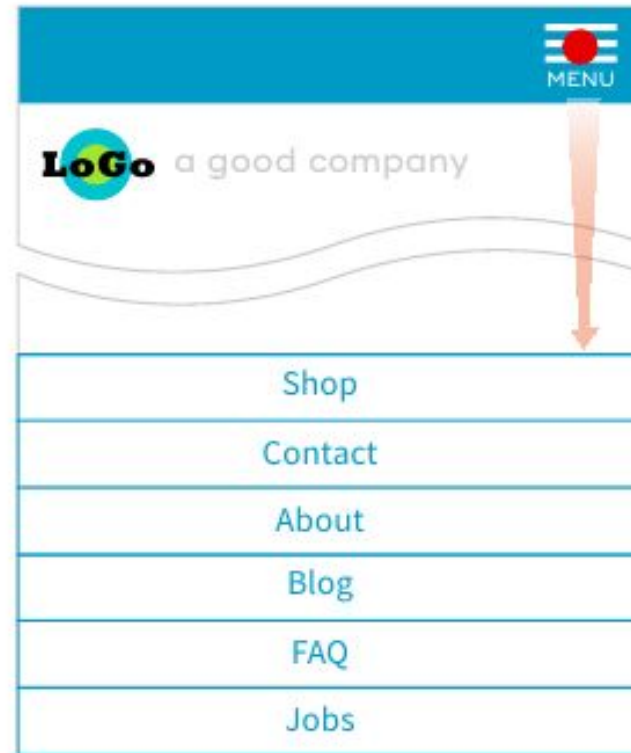


Navigatsiya

Select menu



Link to footer menu

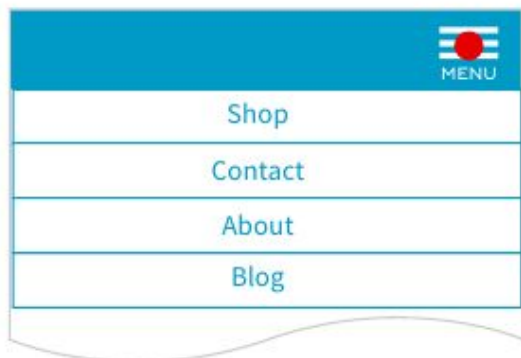


Accordion sub-navigation



Navigatsiya

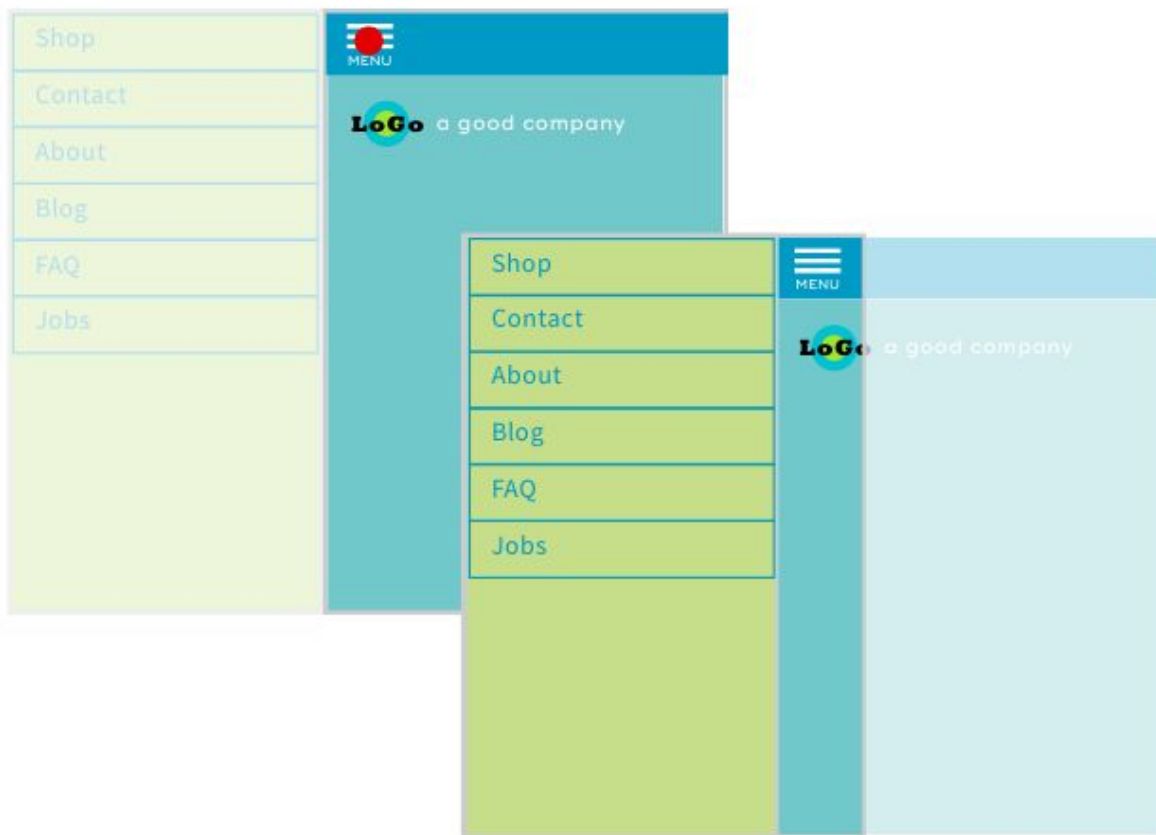
Overlay toggle (covers top of screen)



Push toggle (pushes content down)

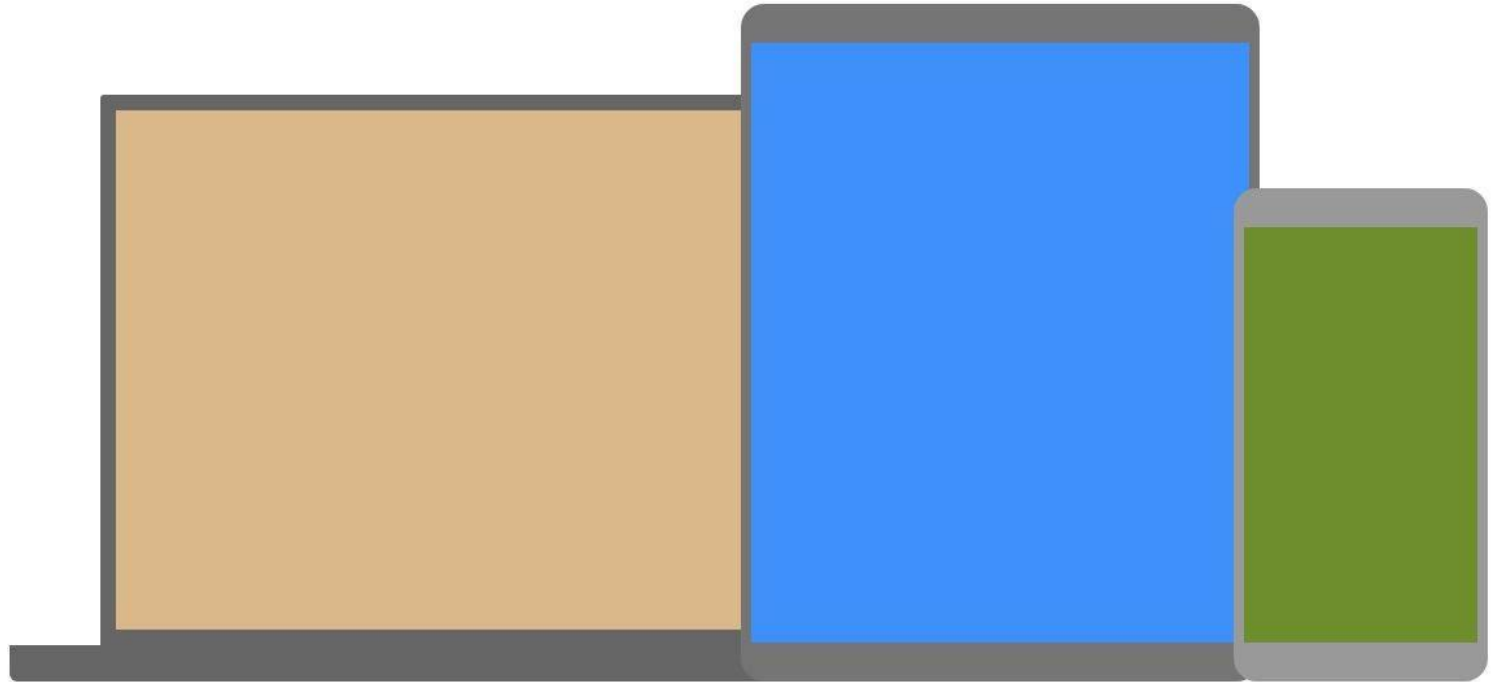


Off-canvas/fly-in



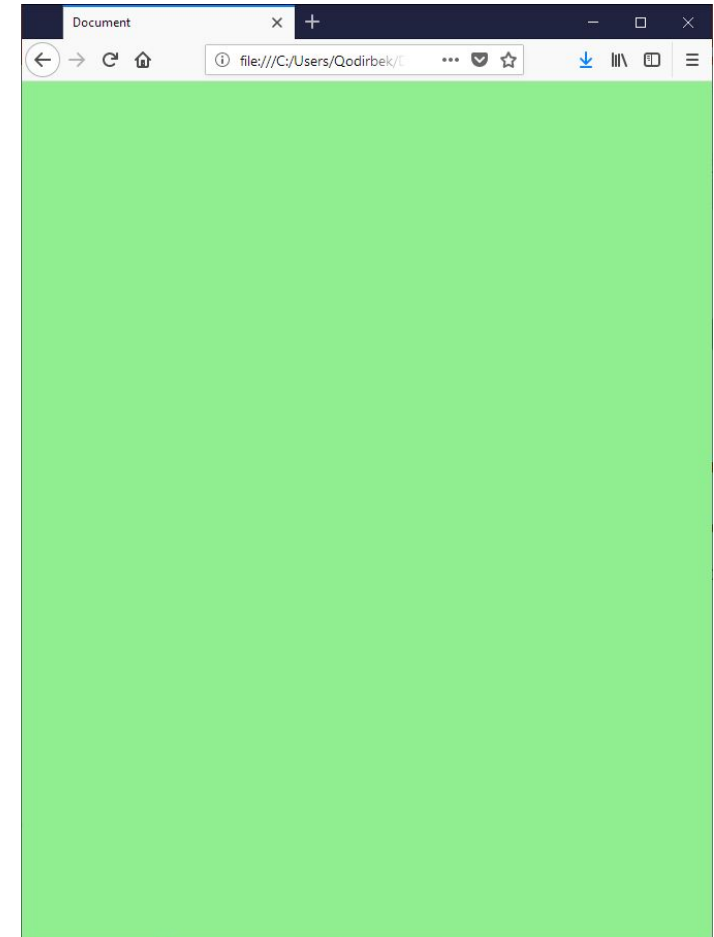
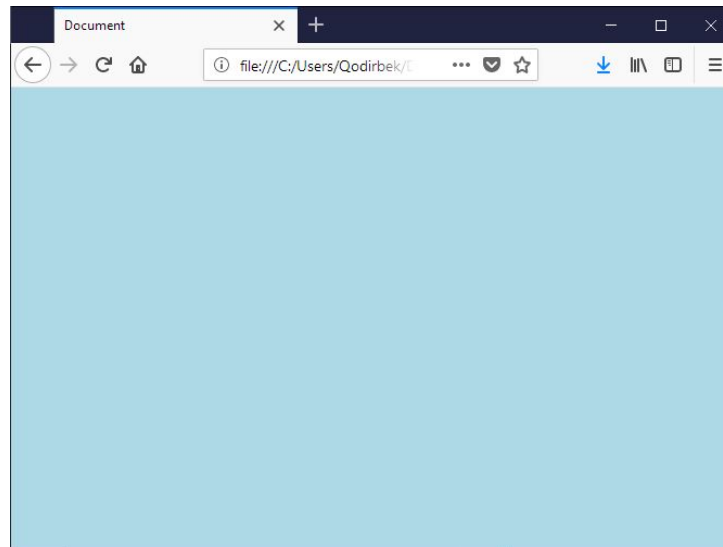
Namunalar (kenglikka nisbatan)

```
body {  
  background-color: tan;  
}  
  
/* maksimal kenglik 992px bo'lganda */  
@media screen and (max-width: 992px) {  
  body {  
    background-color: blue;  
  }  
}  
  
/* maksimal kenglik 600px bo'lganda */  
@media screen and (max-width: 600px) {  
  body {  
    background-color: olive;  
  }  
}
```



Namunalar (orientatsiya)

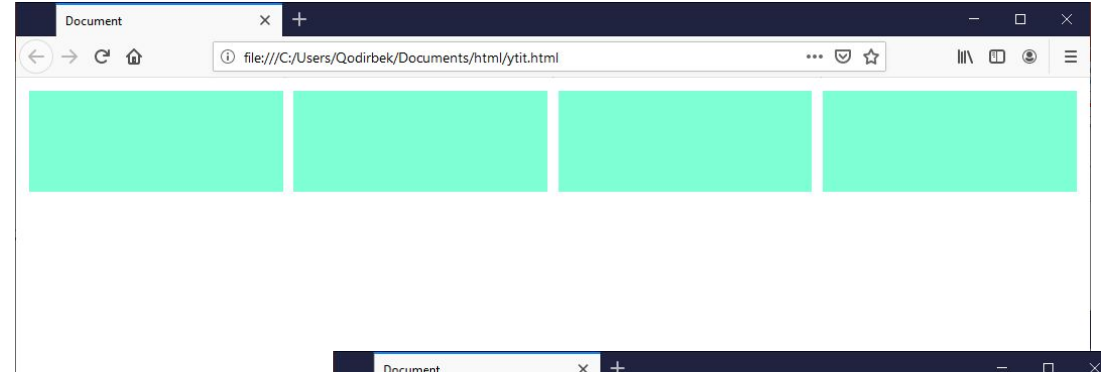
```
body {  
  background-color: lightgreen;  
}  
  
@media only screen and (orientation: landscape) {  
  body {  
    background-color: lightblue;  
  }  
}
```



Namunalar (bloklar)

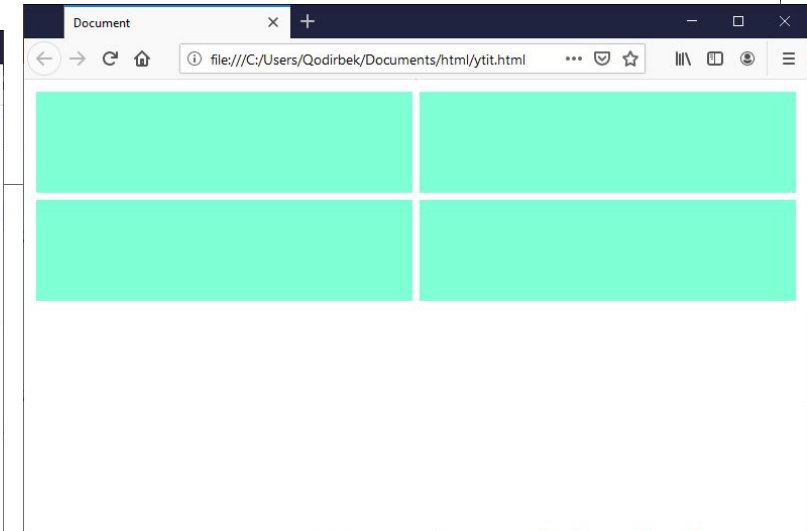
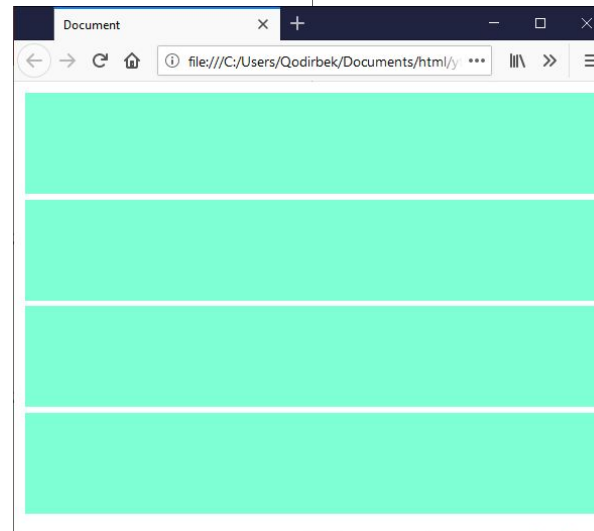
```
.column {  
  float: left;  
  width: 24%;  
  height: 100px;  
  background-color: aquamarine;  
  margin: 0.5%;  
}
```

```
<div>  
  <div class="column"></div>  
  <div class="column"></div>  
  <div class="column"></div>  
  <div class="column"></div>  
</div>
```



```
@media screen and (max-width: 992px) {  
  .column {  
    width: 49%;  
  }  
}
```

```
@media screen and (max-width: 600px) {  
  .column {  
    width: 100%;  
  }  
}
```



Namunalar (menu)

```
.topnav {  
  overflow: hidden;  
  background-color: #333;  
}  
  
.topnav a {  
  float: left;  
  display: block;  
  color: white;  
  text-align: center;  
  padding: 14px 16px;  
  text-decoration: none;  
}  
  
.topnav a:hover {  
  background-color: green;  
}  
  
@media screen and (max-width: 600px) {  
  .topnav a {  
    float: none;  
    width: 100%;  
  }  
  ...  
  <div class="topnav">  
    <a href="#">Home</a>  
    <a href="#">Link 1</a>  
    <a href="#">Link 2</a>  
    <a href="#">Link 3</a>  
  </div>  
}
```



Savollar?
