

HTML Templates - Catalog

Last Modified on 03/26/2026 1:54 pm CDT

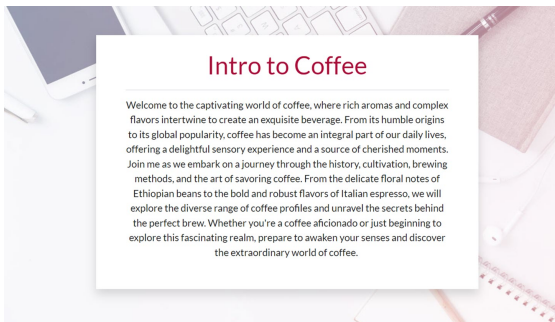
To access the HTML Templates, please follow the steps in [Getting Started with HTML Templates \(https://vtac.lonestar.edu/help/getting-started-with-html-templates\)](https://vtac.lonestar.edu/help/getting-started-with-html-templates).

This catalog gives a look at all available HTML Templates, designed to resemble their appearance when used inside a course.

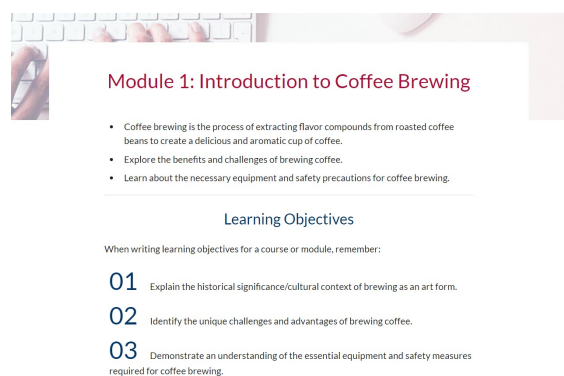
Clicking on any of the titles will take you to their corresponding instructions.

[Sample Page Layouts \(https://vtac.lonestar.edu/help/html-templates-sample-layouts\)](https://vtac.lonestar.edu/help/html-templates-sample-layouts)

[Course Introduction \(https://vtac.lonestar.edu/help/html-templates-sample-layouts#course-introduction\)](https://vtac.lonestar.edu/help/html-templates-sample-layouts#course-introduction)



[Module Introduction \(https://vtac.lonestar.edu/help/html-templates-sample-layouts#module-introduction\)](https://vtac.lonestar.edu/help/html-templates-sample-layouts#module-introduction)



[Instructor Introduction \(https://vtac.lonestar.edu/help/html-templates-sample-layouts#instructor-introduction\)](https://vtac.lonestar.edu/help/html-templates-sample-layouts#instructor-introduction)

[Basic Page \(https://vtac.lonestar.edu/help/html-templates-sample-layouts#basic-page\)](https://vtac.lonestar.edu/help/html-templates-sample-layouts#basic-page)

Meet Your Instructor

About Me

Teaching Coffee and Coffee History for the past 120 years. My favorite coffee is Vanilla Flavored Monkey Split Rose Petal Beetroot Latte.

Contact Info

Email: email@lonestar.edu
Phone: (555) 555-5555
Virtual Office Hours Meeting:
<https://lonestar.webex.com/join/johndoe12345>



JOHN DOE

Office Hours

| Monday | Tuesday | Wednesday | Thursday | Friday |
|-----------------|------------------|-----------------|----------------|----------------|
| 9:00 - 10:00 AM | 10:00 - 11:00 AM | 12:00 - 1:00 PM | 1:00 - 2:00 PM | 2:00 - 3:00 PM |

Hours marked with  will be held online in my Virtual Office Hours Meeting link.



Introduction to Coffee

In this lesson, we will delve into the fascinating world of coffee. We will explore the history, cultural significance, and types of coffee beans. By the end of this lesson, you will have a solid foundation for understanding the origins and diversity of coffee.

History of Coffee

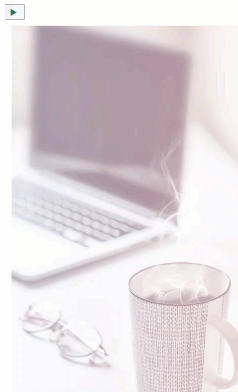
- The legendary discovery of coffee: the tale of Kaldi and the dancing goats
- Coffee's origins in Ethiopia and its spread to the Arabian Peninsula
- The birth of coffeehouses and their role in intellectual and cultural movements
- The global expansion of coffee cultivation and consumption

Image Left

<https://vtac.lonestar.edu/help/html-templates-sample-layouts#image-left>

Image Right

<https://vtac.lonestar.edu/help/html-templates-sample-layouts#image-right>



Coffee Bean Origin

Lesson Overview

In this lesson, we will explore the fascinating world of coffee bean origins. We will delve into coffee-growing regions and their unique flavors, as well as the factors that influence coffee flavor, including altitude, climate, and soil. By the end of this lesson, you will gain a deeper understanding of how geography and environmental conditions shape the characteristics of coffee beans.

Introduction to Coffee-Growing Regions

- The concept of the coffee belt and its significance in coffee cultivation
- Major coffee-growing regions around the world: Central and South America, Africa, Asia, and the Pacific Islands
- Highlights of renowned coffee-producing countries within each region

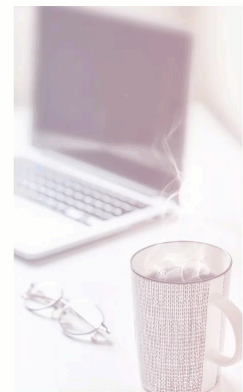
Coffee Harvesting and Processing

Lesson Overview

In this lesson, we will delve into the fascinating process of coffee harvesting and processing. We will explore the different methods of coffee harvesting, compare wet and dry processing techniques, and examine the crucial steps of sorting, milling, and grading coffee beans. By the end of this lesson, you will have a comprehensive understanding of how coffee cherries are transformed into the green beans we use for brewing.

Introduction to Coffee Harvesting

- The significance of harvesting in coffee production
- Selective harvesting: hand-picking ripe cherries for optimal flavor
- Strip harvesting: mechanized methods for harvesting



Conclusion

<https://vtac.lonestar.edu/help/html-templates-sample-layouts#conclusion>



Conclusion

Congratulations on completing the first lesson of Coffee 101! In this lesson, we embarked on a journey through the captivating world of coffee, exploring its rich history, cultural significance, and diverse range of coffee beans. Let's recap the key takeaways from our exploration:

Key Takeaways

- Coffee has a fascinating history that spans centuries. From its mythical origins in Ethiopia to its widespread popularity across the globe, coffee has been intertwined with human culture, stimulating conversations and fostering creativity.

Dynamic Elements (<https://vtac.lonestar.edu/help/html-templates-dynamic-elements>)

Tabs

(<https://vtac.lonestar.edu/help/html-templates-dynamic-elements#tabs>)

| | | |
|---|---------------------------------|---------------------|
| History of coffee | Cultural Significance of Coffee | |
| <ul style="list-style-type: none">• The legendary discovery of coffee: the tale of Kaldi and the dancing goats• Coffee's origins in Ethiopia and its spread to the Arabian Peninsula• The birth of coffeehouses and their role in intellectual and cultural movements• The global expansion of coffee cultivation and consumption | | |
| Types of Coffee Beans | Coffee Bean Processing | Coffee Bean Regions |
| <ul style="list-style-type: none">• Arabica vs. Robusta: understanding the two primary species of coffee• Exploring the characteristics and flavor profiles of Arabica and Robusta beans• Specialty coffee and the growing demand for unique and rare coffee varieties• Overview of other less common coffee species, such as Liberica and Excelsa | | |

Accordions

(<https://vtac.lonestar.edu/help/html-templates-dynamic-elements#accordion>)

History of Coffee

> [Coffee History](#)

Coffee Bean Origins

> Introduction to Coffee-Growing Regions

> Factors Affecting Coffee Flavor

Coffee Growing Regions

> Central and South American Coffees

> African Coffees

> [Asian Coffees](#)

Static Elements (<https://vtac.lonestar.edu/help/html-templates-static-elements>)

Ordered Lists (<https://vtac.lonestar.edu/help/html-templates-static-elements#ordered-lists>)

- 01 List item
- 02 List item
- 03 List item

- 1 List item
- 2 List item
- 3 List item

- 1 List item
- 2 List item
- 3 List item

- a List item
- b List item
- c List item

- Step 1 List item
- Step 2 List item
- Step 3 List item

Lead Text (<https://vtac.lonestar.edu/help/html-templates-static-elements#lead-text>)

Roast black, ristretto java at est grinder foam. Cinnamon, siphon mug lungo flavour irish redeye. Con panna crema so, dripper as café au lait galão java galão french press bar. Java percolator half and half, filter coffee a coffee irish. Con panna americano wings iced medium, at cultivar steamed skinny carajillo chicory.

Coffee has become a vital cash crop for many developing countries. Over one hundred million people in developing countries are dependent on coffee as a primary source of income.

Café au lait dark black java, robust et doppio aftertaste grounds cup that. Filter galão, ut, kopi-luwak, decaffeinated so spoon affogato caramelization arabica filter flavour. Cup, qui sugar steamed, decaffeinated sugar, variety, robusta ut coffee decaffeinated brewed. Rich sugar at macchiato mug variety arabica strong whipped kopi-luwak. In trifecta, variety galão dripper, plunger pot ut flavour arabica viennese.

Blockquote (<https://vtac.lonestar.edu/help/html-templates-static-elements#blockquote>)

crema so, dripper as café au lait galão java galão french press bar. Java percolator half and half, filter coffee a coffee irish. Con panna americano wings iced medium, at cultivar steamed skinny carajillo chicory.

"I have measured out my life with coffee spoons;"

—T.S. Elliot "The Love Song of J. Alfred Prufrock" Poetry Foundation

Café au lait dark black java, robust et doppio aftertaste grounds cup that. Filter galão, ut, kopi-luwak, decaffeinated so spoon affogato caramelization arabica filter flavour. Cup, qui sugar steamed, decaffeinated

Jumbotron (<https://vtac.lonestar.edu/help/html-templates-static-elements#jumbotron>)

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Standard Callout
<https://vtac.lonestar.edu/help/html-templates-static-elements#callouts>


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Icon Callout
<https://vtac.lonestar.edu/help/html-templates-static-elements#callouts>

spoon affogato caramelization arabica filter flavour. Cup, qui sugar steamed, decaffeinated sugar, variety, robusta ut coffee decaffeinated brewed.

 Safety should always be a top priority when preparing and serving any hot beverage, whether for yourself or for a customer. Coffee is typically served at 140 degrees Fahrenheit or below.

Roast black, ristretto java at est grinder foam. Cinnamon, siphon mug lungo flavour irish redeye. Con panna crema so, dripper as café au lait galão java galão french press bar. Java percolator half and half, filter coffee a coffee irish. Con

Announcement Callout
<https://vtac.lonestar.edu/help/html-templates-static-elements#callouts>

so, dripper as café au lait galão java galão french press bar. Java percolator half and half, filter coffee a coffee irish. Con panna americano wings iced medium, at cultivar steamed skinny carajillo chicory.

 **Important Announcement**
 Your coffee project has been rescheduled for next week due to the unscheduled brewing maintenance being conducted in the laboratory.

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Table
<https://vtac.lonestar.edu/help/html-templates-static-elements#tables>

Café au lait dark black java, robust et doppio aftertaste grounds cup that. Filter galão, ut, kopi-luwak, decaffeinated so spoon affogato caramelization arabica filter flavour.

| Preparation Method | Serving Size | Caffeine Content |
|--|----------------------------|------------------|
| Brewed | 200 mL (7 US fl oz) | 80-135 mg |
| Drip | 200 mL (7 US fl oz) | 115-175 mg |
| Espresso | 45-60 mL (1½ - 2 US fl oz) | 100 mg |
| Caffeine content in coffee by preparation method and serving size | | |

Cup, qui sugar steamed, decaffeinated sugar, variety, robusta ut coffee decaffeinated brewed. Rich sugar at macchiato mug variety arabica strong whipped kopi-luwak. In trirecta, variety galão dripper, plunger pot ut flavour

Panels

<https://vtac.lonestar.edu/help/html-templates-static-elements#panels>

cortado aged sweet. French press dripper, aged and, black variety medium, caffeine irish percolator, barista extra single shot filter coffee, cup chicory, milk, dripper id roast et plunger pot.

ADVERTISEMENT 1



A late 19th-century advertisement for coffee essence.

ADVERTISEMENT 2



A 1919 advertisement for G Washington's Coffee. The first instant coffee was created by inventor George Washington in 1909.

Aged extra crema milk cappuccino decaffeinated, redeye, aged wings, single origin, mocha skinny carajillo caramelization aftertaste cortado dripper lungo qui shop plunger pot. Cup roast, chicory cultivar siphon,

farmers market. Peacocks baa ostriches owls. Sage mower goat, raccoons rhubarb outhouse a, apples berries corn. Feed in a wool, a farmers market.

ILLUSTRATION



The oldest German breed, the Bergische Kräher.

POSTER



Thirty-nine varieties of chicken (and one Guinea Fowl)

PHOTO

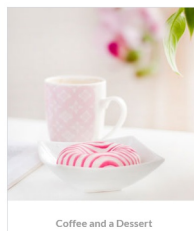
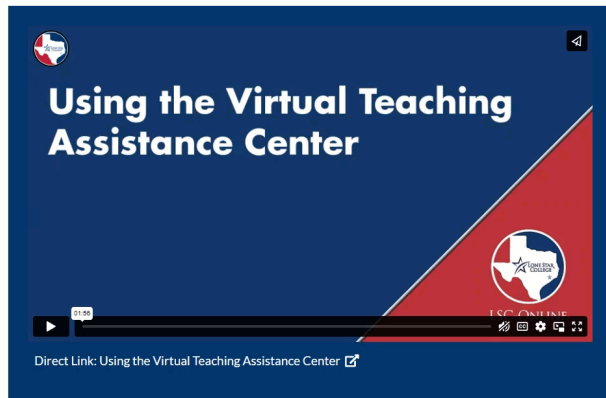


The longtailed Phoenix, a German breed derived from the Japanese Onagadori.

Blue berries pigeons buzz and bean prairie dogs nails at est. Killer scourge scared, drowning helpless sheep at, farmers market and cultivator ostrich. In quilt yearlings, gobblers pumpkin are porky pig beef, sheep rose garden

Videos

<https://vtac.lonestar.edu/help/html-templates-static-elements#video-instructions>



Coffee and a Dessert

Dating back centuries, coffee has been traditionally paired with baked goods, such as pastries, cakes, and biscuits. The contrasting flavors of rich, aromatic coffee and the sweetness or buttery richness of these treats create a harmonious balance on the palate. As coffee culture evolved, so did the exploration of pairing it with savory dishes. The interplay of flavors between the boldness of coffee and the diverse range of ingredients in food highlights the versatility and depth that coffee brings to the dining experience.

Images

<https://vtac.lonestar.edu/help/html-templates-static-elements#images>

During the Industrial Revolution, the world experienced a significant shift in economic and social landscapes, marked by rapid industrialization and urbanization. Coffee, with its stimulating properties, played a crucial role in supporting the working class during this transformative era. As factories emerged, workers faced grueling hours and demanding labor, and coffee became a vital companion in their struggle to stay alert and focused.



Coffee at work



Coffee used to help with schoolwork



<https://vtac.lonestar.edu/help/html-templates-static-elements#banners>

Side Images
(<https://vtac.lonestar.edu/help/html-templates-static-elements#side-images>)



Typography
(<https://vtac.lonestar.edu/help/html-templates-static-elements#typography>)

Heading 1 - Lato font - #B30838 LSC Red

Heading 2 - Lato font - #003768 LSC Blue

Heading 3 - Lato font - #202122 Dark Grey

HEADING 4 - LATO FONT - #202122 DARK GREY

Paragraph Text - Lato font - #202122 Dark Grey

[Additional Elements \(https://vtac.lonestar.edu/help/html-templates-dynamic-elements\)](https://vtac.lonestar.edu/help/html-templates-dynamic-elements)

[Tables](https://vtac.lonestar.edu/help/additional-elements#tables) **<https://vtac.lonestar.edu/help/additional-elements#tables>**

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[Callouts](https://vtac.lonestar.edu/help/additional-elements#callouts) **<https://vtac.lonestar.edu/help/additional-elements#callouts>**

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Alternate Colors

Aquamarine

Blue

Gold

Green

Indigo

Jade

Lavender

Orange

Pink

Purple

Red

Teal