### Layout Builder

A Paragraphs Killer?

### oomph



### John E. Picozzi

**Senior Drupal Architect** 







401-228-7660 72 Clifford Street, Providence, RI 02903 oomphinc.com oomph.is/jpicozzi jpicozzi@oomphinc.com





### Kathy Beck

#### **Senior UX Engineer**

- I've been working at Oomph since 2014
- I started working in Drupal when it was at version 4.7
- I'm helping lead Oomph's Accessibility Initiative
- I co-organize Oomph's Monthly Outings





401-228-7660 72 Clifford Street, Providence, RI 02903 oomphinc.com oomph.is/kbeck kbeck@oomphinc.com





### Overview



# In one corner... Paragraphs



#### **Create Basic page**

Home » Node » Add content

Basic Info \*

**Flexible Content** 

**Buy Bar** 

#### **FLEXIBLE CONTENT**

**Add Product Features Add Accordion Add Bar Chart Add Column Group Add Content Feed Add Content Reference** Add Hero Add Iframe **Add Image** Add Row **Add Testimonial** Add Video Add WYSIWYG

to Flexible Content

Flexible content, custom landing/basic page designs.





#### **SIMPLE**

One-button automatic operation. Small enough to take anywhere. Rechargeable lithium ion battery with secure WiFi data transfer. Completes a scan within minutes.





### The Leica BLK360

An imaging laser scanner is the result of uncompromising dedication to a minimalistic aesthetic and the simplification of reality capture.

**CONFIGURE & BUY** 

(2) Need help? Contact Sales



## ELEVATE REAL

Leica Geosystems



#### **BATTERY**

The BLK360 features a removable and rechargable li-ion battery that last for 40+ full scans (imagery,

lacor scan thormall



#### CONTROLS

Almost everything in the BLK360 is managed for you. Imagery, thermal panorama, HDR are all set to default

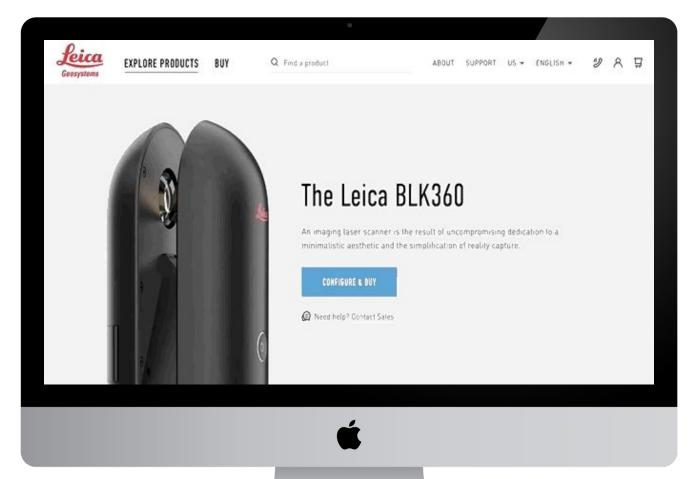


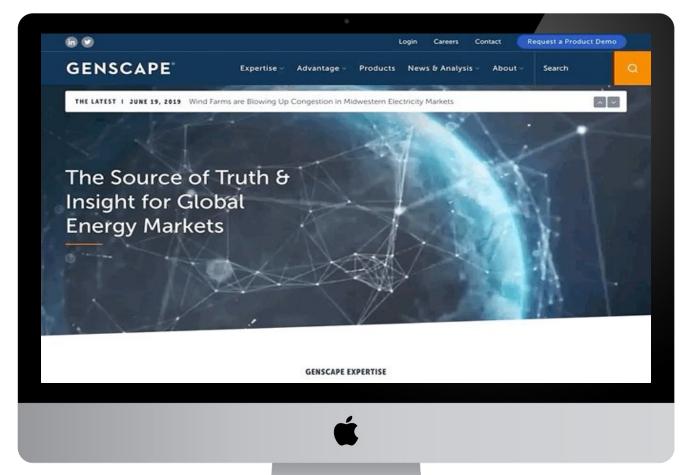
#### WIFI HOTSPOT

The BLK360 acts as its own WiFi hotspot; there is no need for you to have WiFi on a jobsite

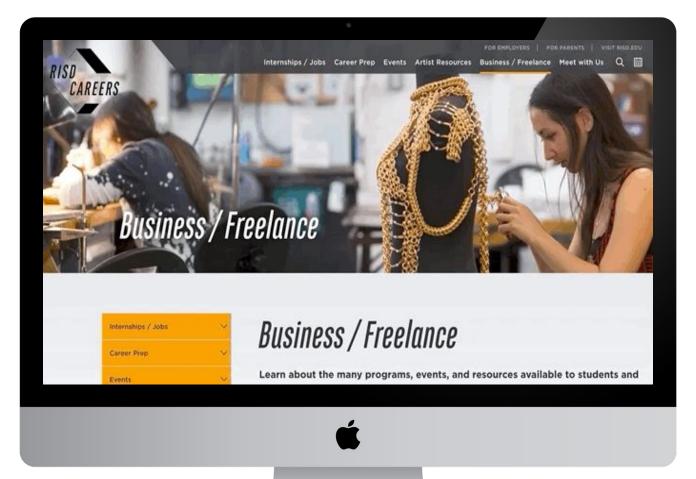
to conture reality













### in the other corner... Layout Builder



Wait...why? (if it ain't broke, after all...)



**▼** CORE It's In Core! **Internal Dynamic Page Cache** Caches pages for any user, **Internal Page Cache** Caches pages for anonymo **V Layout Builder** Allows users to add and arr **Layout Discovery** Provides a way for modules Media Manages the creation, confi



 $\bigcup$ !

你好

You can translate it (way more easily)!

## Hello

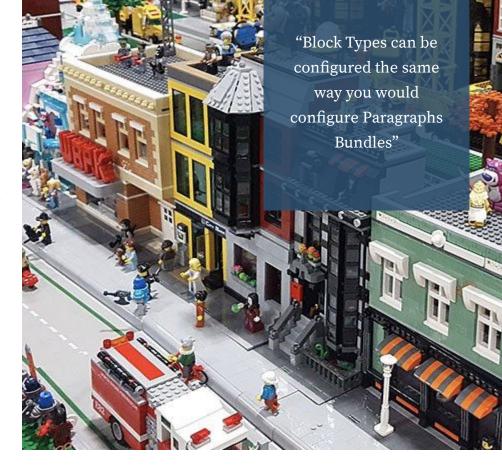
### Bonjour



## Block Types: the new Paragraph Bundles

Block Types are used with Layout Builder

- 1. THEY ARE IN CORE
- 2. THEY ARE REUSABLE
- 3. THEY ARE TRANSLATABLE
- 4. THEY ARE FIELDABLE
- 5. THEY ARE TEMPLATABLE





## Getting Started





Home

Articles

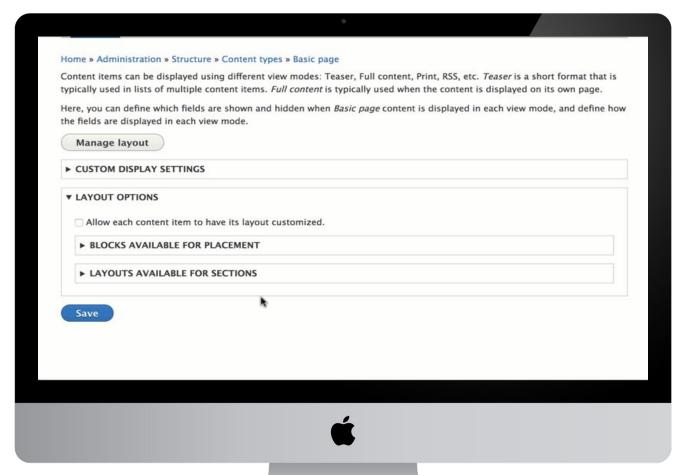
Recipes

Use Umami!

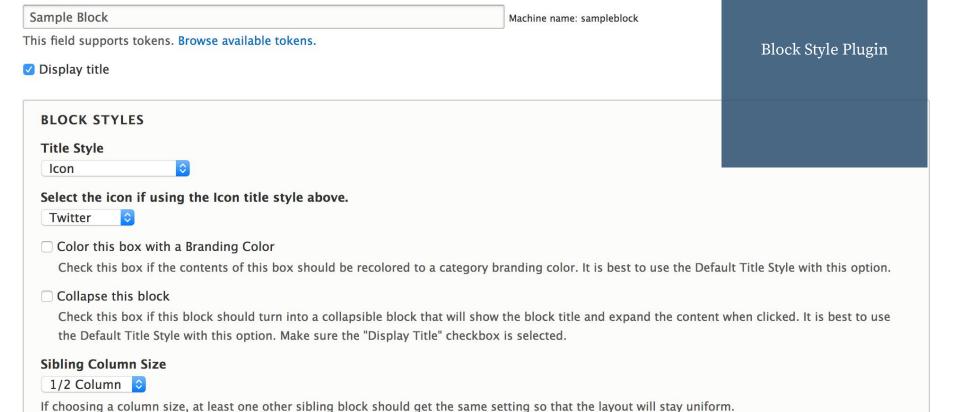


### Helpful Modules











Title \*

#### Layout Builder Modal configuration

Home » Administration » Configuration » User interface

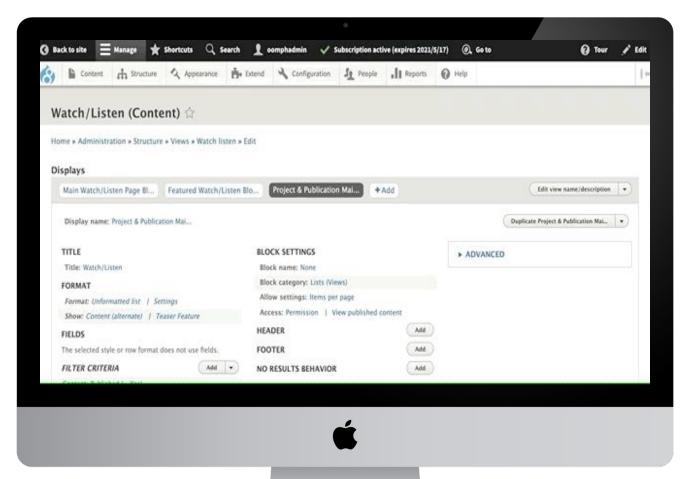
Layout Builder Modal

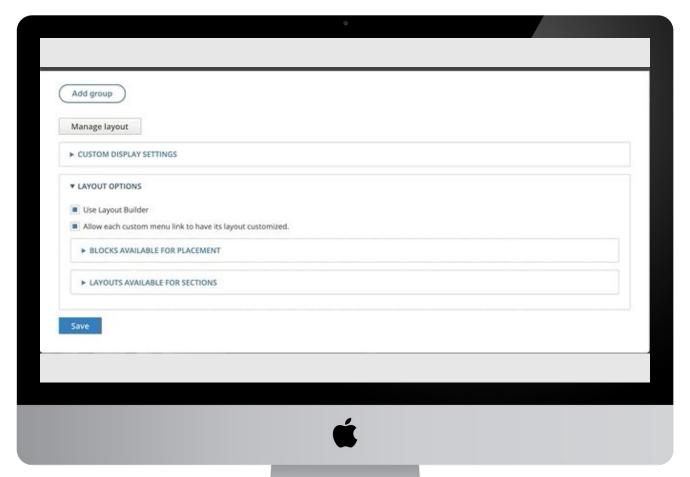
OPTIONS	
Width *	
768	
Width in pixels with no units (e	e.g. "768"). See the jQuery Dialog documentation for more details.
Height *	
auto	
Height in pixels with no units (	(e.g. "768") or "auto" for automatic height. See the jQuery Dialog documentation for more details.
Height *	

Save configuration



For maximum flexibility and confusion, you could use these together, using Layout Plugin Views to configure each row so its fields display in a layout and Views Layout to insert each of those layout-enabled rows into specific regions of yet another layout.







## Advanced Setup

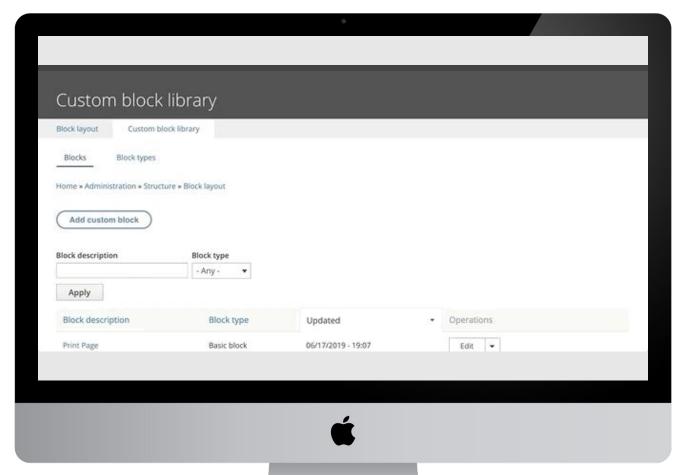


with greaseproof paper.

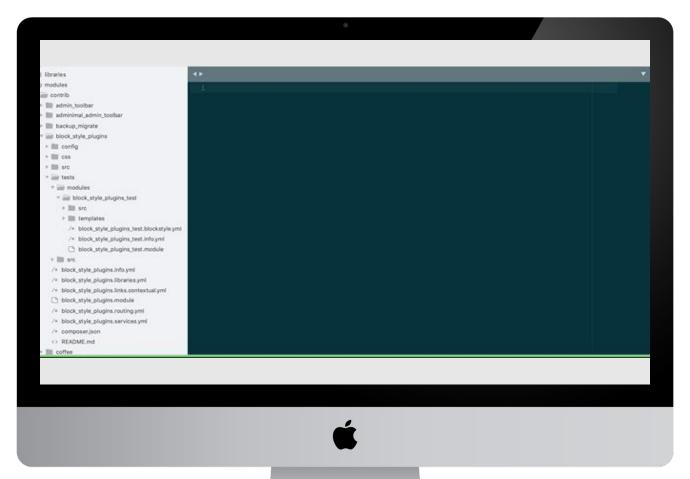
- 2 Preheat the oven to 350°F/180°C.
- 3 Break approximately 1/3rd of the chocolate bar off and chop into small pieces. Roughly chop 2/3rds of the pecan nuts and mix together with the chopped chocolate. Set aside.
- 4 For finishing the brownies, chop or crush the remaining pecan nuts and walnuts, mix together and set aside.
- Melt the remaining chocolate by bringing a couple inches of water to the boil in a small saucepan that is suitably sized for holding a heatproof bowl in the pan opening. Do not allow the bottom of the heatproof bowl to touch the water. Place the chocolate into the bowl to melt, stirring occasionally to ensure the chocolate has fully melted. Once melted, set aside and allow to cool slightly.
- 6 Whilst the chocolate is melting, begin to sieve the plain flour, coconut flour, and cocoa powder into a large mixing bowl and mix. Once mixed, stir in the baking powder and sugar.
- 7 Once the chocolate has cooled a little, begin to slowly stir the vanilla essence, sunflower oil, soya milk, and melted chocolate into the flour and cocoa mix.
- 8 Now stir in the previously chopped chocolate and pecan nuts, ensuring they are stirred evenly into the mixture.
- 9 Pour the mixture into the baking tin and spread evenly with a spatula.
- 10 Sprinkle the chopped pecan nuts and walnuts across the top and bake in the centre of the oven for 18 to 23 minutes.
- 11 Remove from the oven and allow to cool for 45 minutes. Carefully use the edges of the greaseproof paper to lift the brownie out of the tin and place onto a chopping board. With a sharp knife, gently cut into evenly sized pieces.
- 12 Serve on their own or with some vegan cream or ice cream.



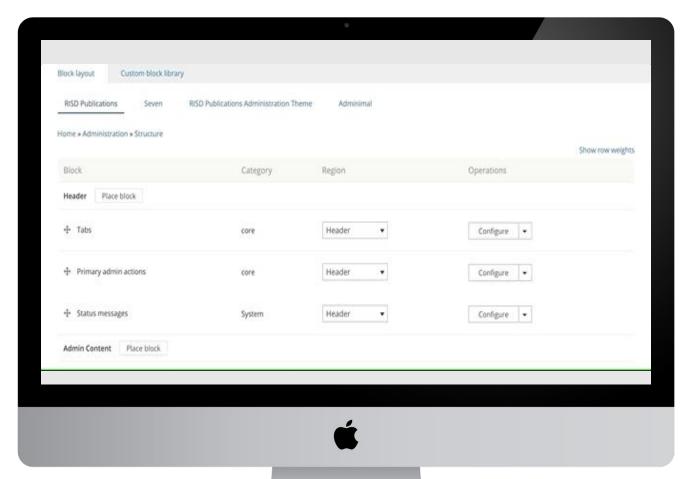








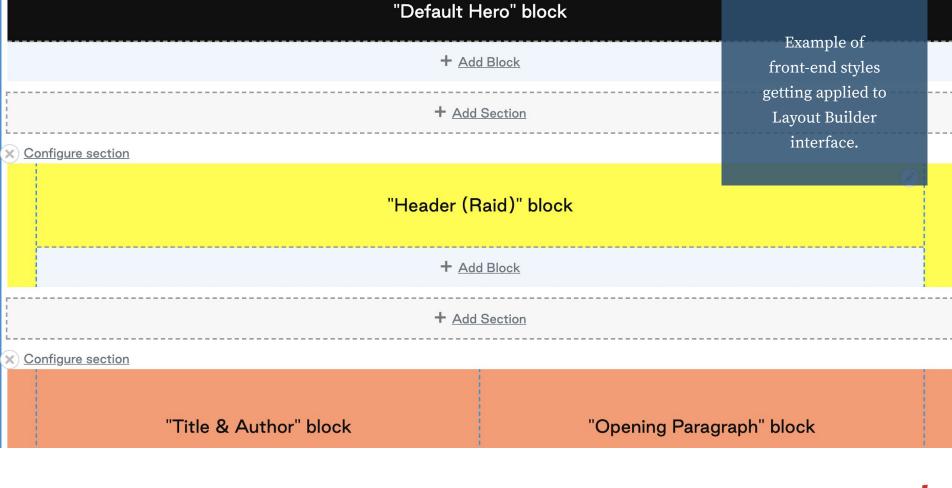
oomph



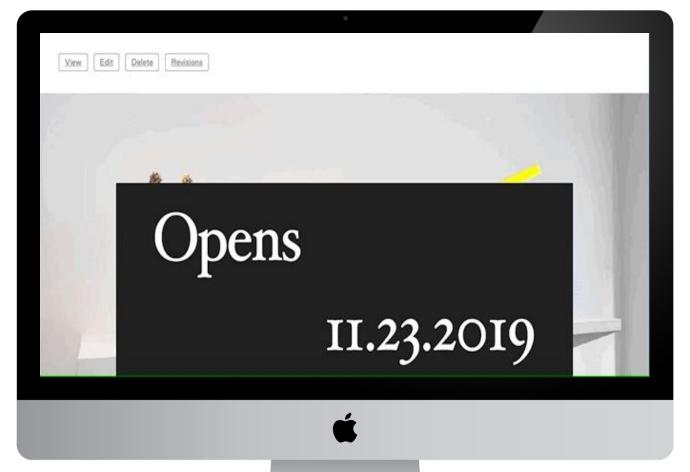


## Tips & Tricks









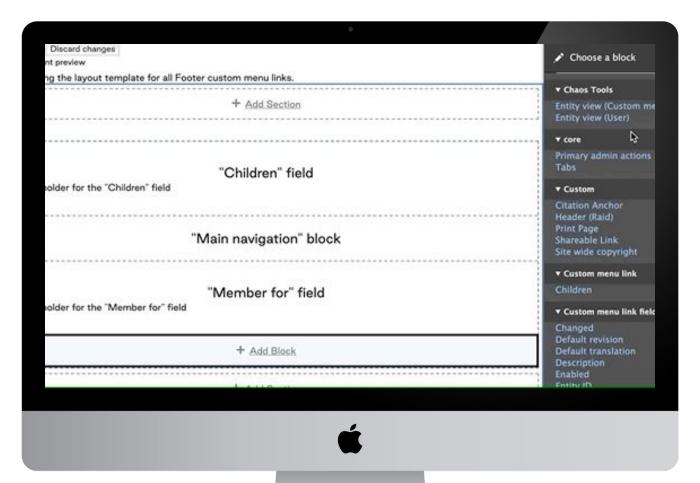


#### Manage display

Default Home » Ad	dministration » Str	Manage form display  Simple  ucture » Block layout » Custom b	Manage display block library » Edit <i>Video</i>	» Manage display		Blocks can use Layout Builder		
						Show row weights		
Field		Label		Format				
♣ Vide	90	- Hidden - ▼		Rendered entity •	Rendered	d as Hero 🌣		
Disabled								
<b>⊕</b> Bod	у	Above ▼		Default <b>▼</b>				
▼ LAYOUT OPTIONS  ☐ Use Layout Builder								



Save



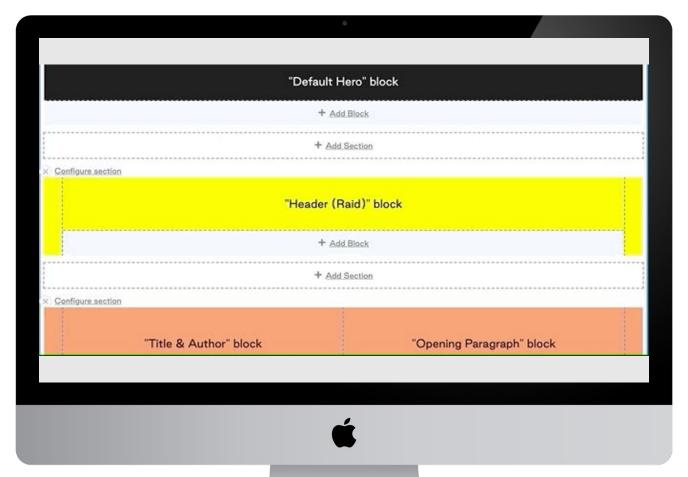
### 99

# With great power there must also come — great responsibility!

Uncle Ben — from *Spider-Man* 

### The Future







Thank You! Thank you for listening. If you have any questions feel free to contact us.

















oomphinc.com @oomphinc

kbeck@oomphinc.com

jpicozzi@oomphinc.com

oomphinc.com @oomphinc