

HOME

PROFILE

PORTFOLIO

CONTACT



Hello
I Am Rizky
ui/ux Design

HIRE ME





“

Hello,

My Name Is **Gagah Rizky Mulyawan**

i am a high school graduate currently studying at surabaya state university and have an interest in UI/UX and working on UI/UX projects to practice my skills



Resume



Education

- State Senior High School 1 of Panggul - 2017
Natural Science
- Universitas Negeri Surabaya - 2020
informaticManagement (Current GPA.3.71/4.00)



Skill

- Figma
- Canva



Volunteer Experiences

Himafortic - 2022

Became a Management Skills Training Committee
for Pre-Basic Student Management Skills

HOME

PROFILE

PORTFOLIO

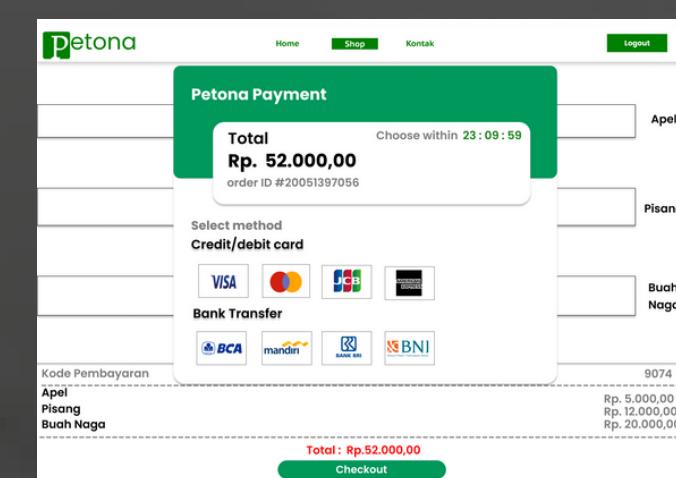
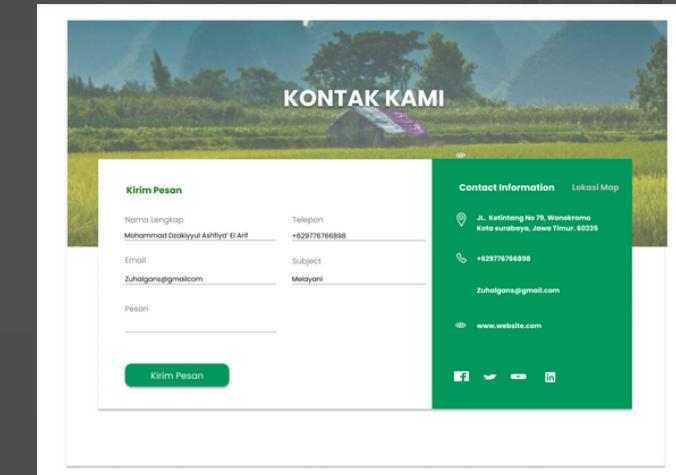
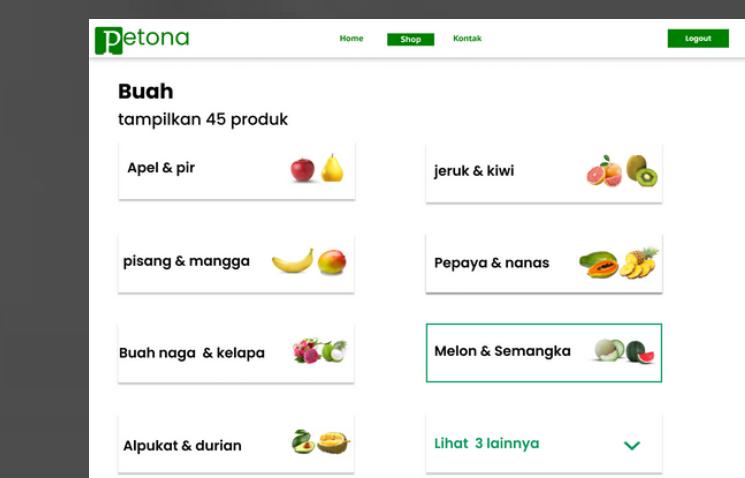
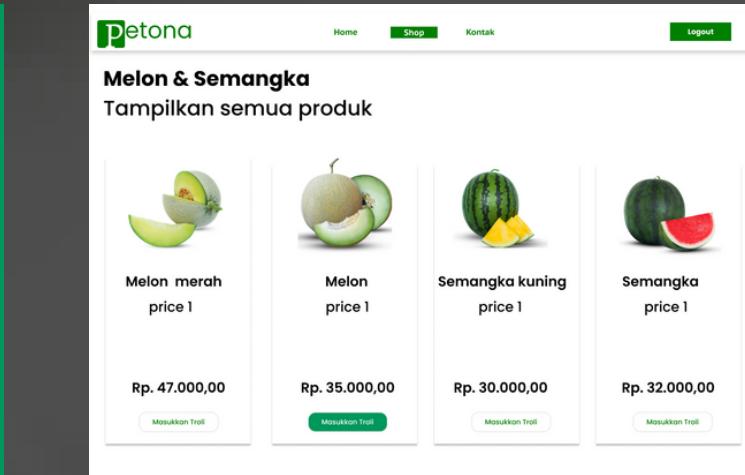
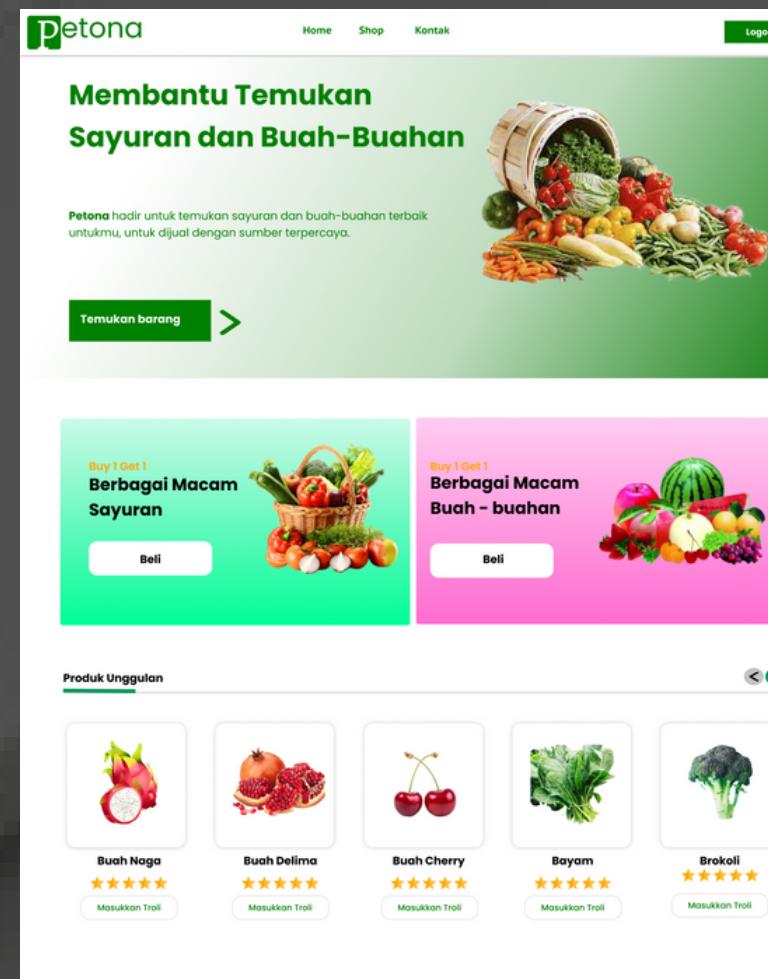
CONTACT

UI/UX Portfolio

These are projects I worked on in college

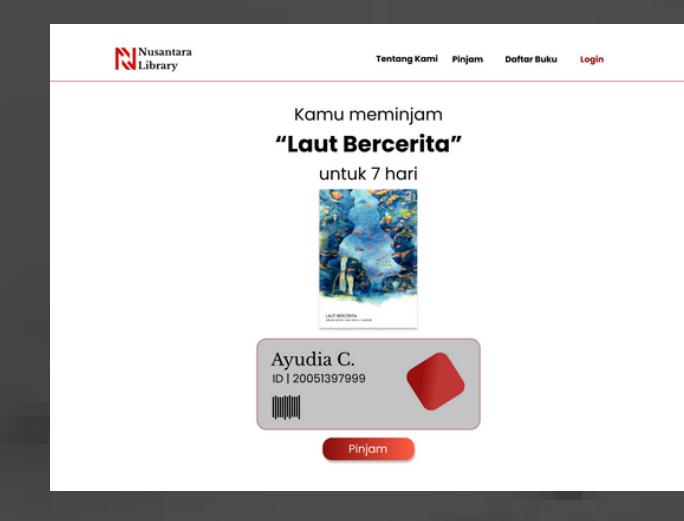
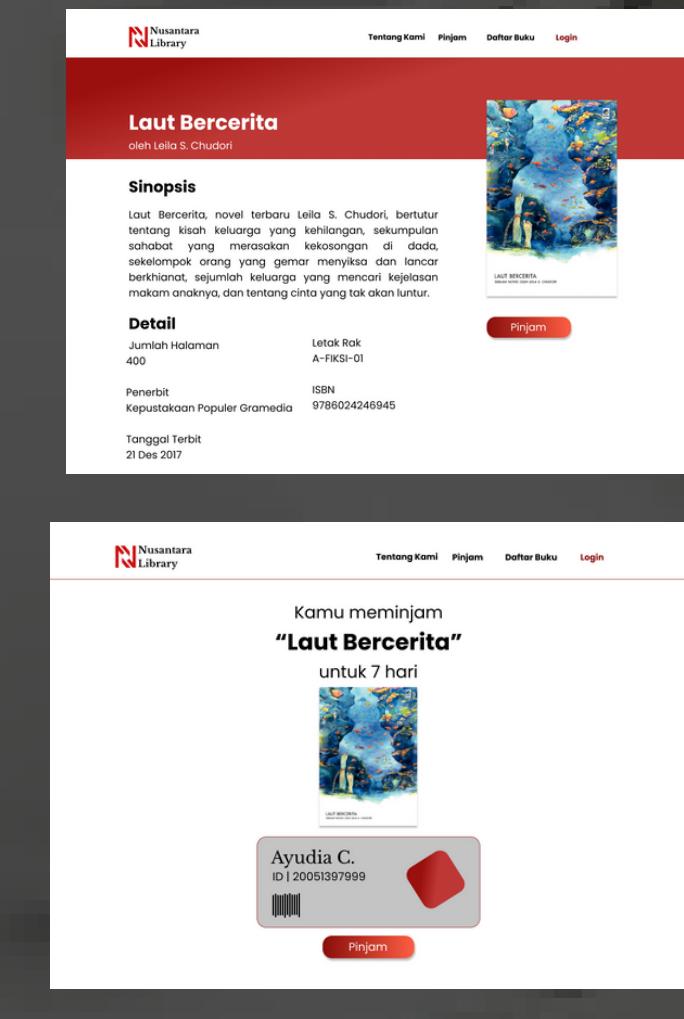
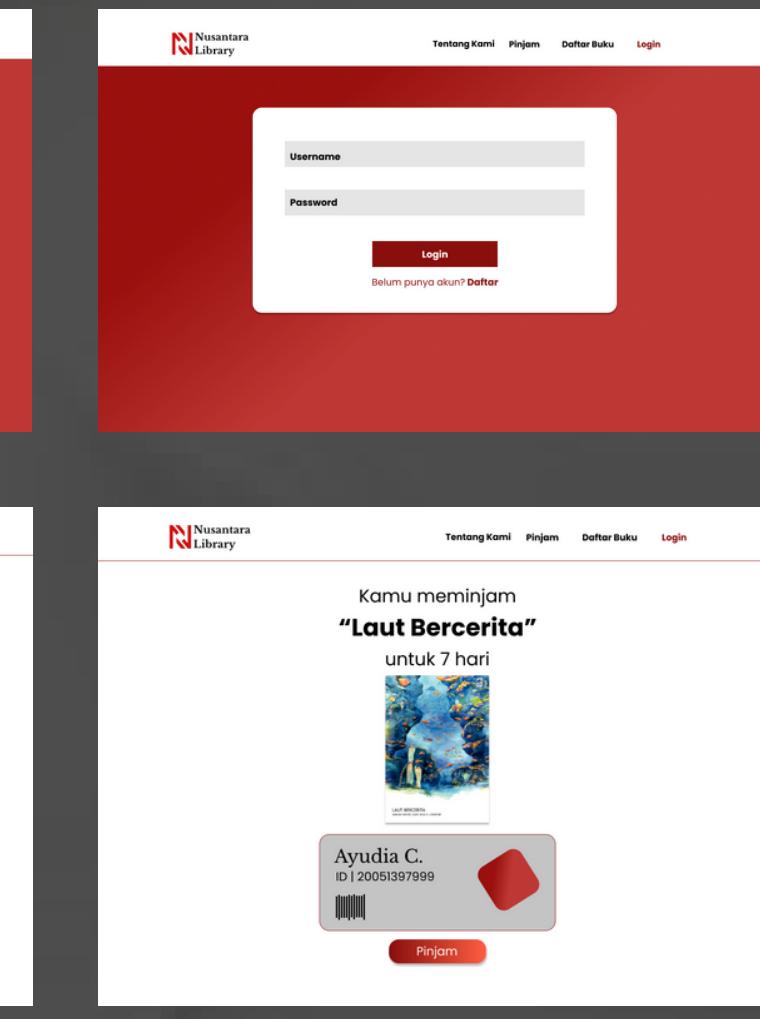
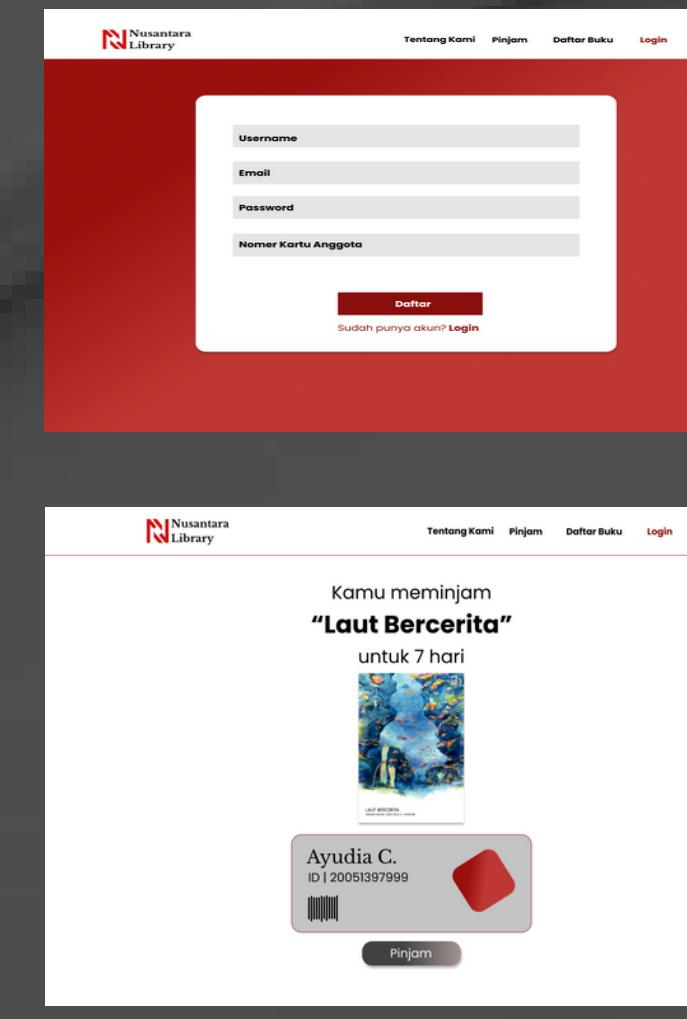
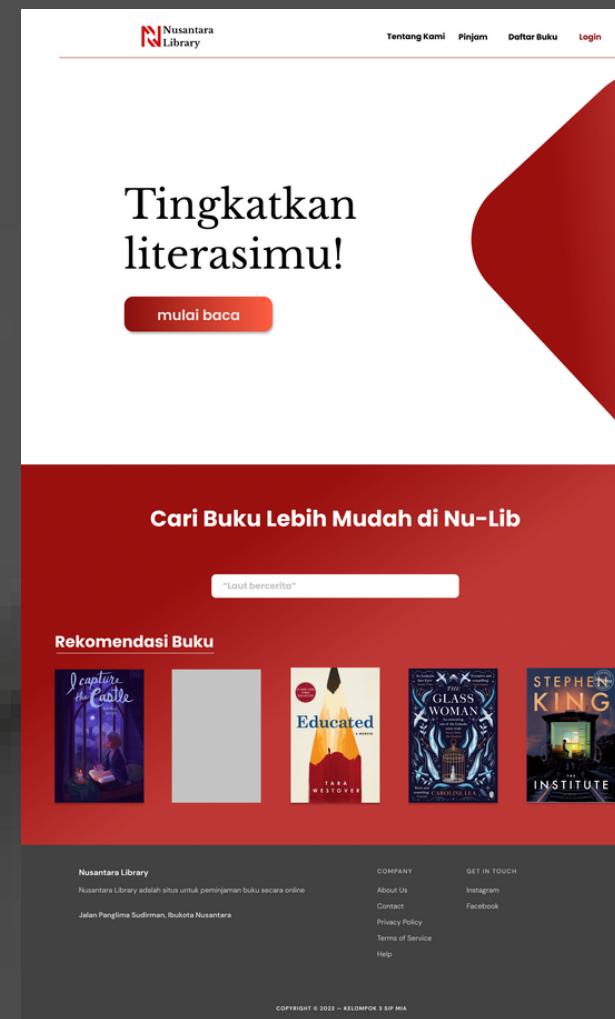
Website Design

Petona is a Website Marketplace of various such materials kinds of vegetables and fruits



Website Design

Nusantara Library is a website for searching and borrowing books efficiently



Website Design

Restry is a website that provides various kinds of food recipes

CARI RESEPMU DISINI

Yang Paling Dicari

- Iga Bakar
- Ayam Geprek
- Gulai Kambing
- Rawon

Tentang kami
Restry adalah website resep makanan, khas nusantara, yang bisa diakses secara gratis untuk semua masyarakat Seluruh Indonesia

Punya Rekomendasi?
Kirim Disini...

COPYRIGHT © 2022 - KELompok 5 PEMWEB SIB

M W F I

Cari makanan

Sign Up **Login**

Username

Email

Password

Daftar
Sudah punya akun? [Login](#)

Sign Up **Login**

Email

Password

Login
Belum punya akun? [Signup](#)

Anda memilih kategori

- Daging
- Sup
- Ayam
- Ikan Seafood
- Sambal
- Tahu/Tempe
- Telur
- Nasi

Olahan Masakan Telur

Kategori Lainnya

- Daging
- Sup
- Ayam
- Ikan Seafood
- Sambal
- Tahu/Tempe
- Nasi

Resep Telur Ceplok Balado

Bahan :

- 5 butir telur ayam segar
- minyak goreng
- Bumbu Balado:
- 4 sdtr minyak goreng
- 2 lembar daun jeruk purut
- 1 lembar daun kunyit, potong dan ikat
- 2 sdm air jeruk nipis

Haluskan:

- 5 buah cabe merah besar
- 10 buah cabe rawit merah
- 5 buah bawang merah
- 3 siung bawang putih
- 1 buah tomat, potong-potong
- 1 sdt gula pasir
- 2 sdt garam

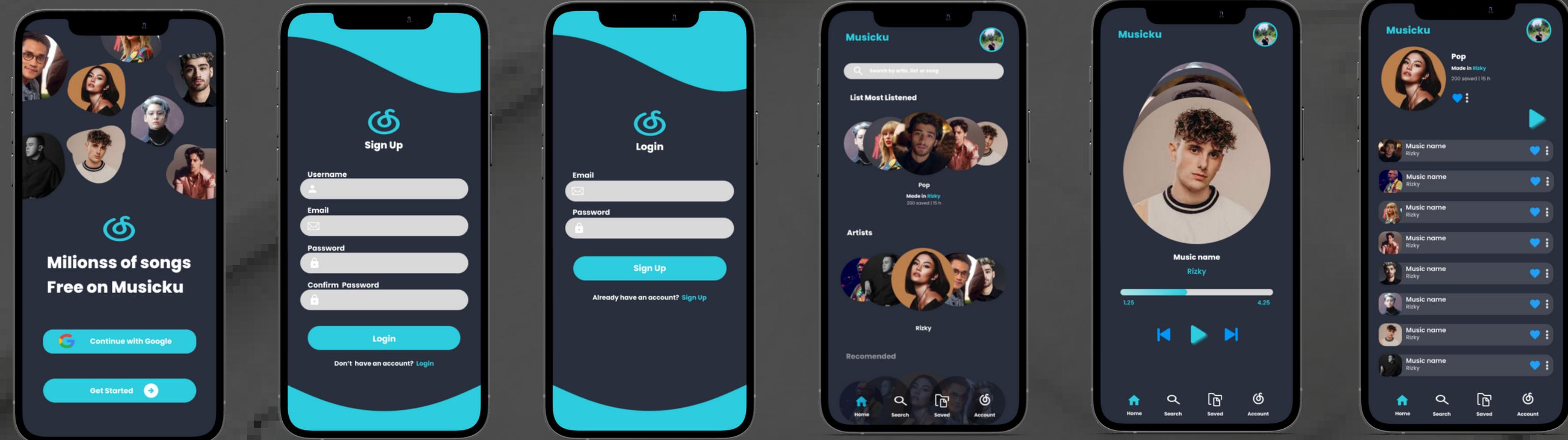
Cara Membuat Telur Ceplok Balado:

Panaskan minyak banyak dalam wajan. Pecahkan telur lalu goreng hingga kekuningan dan permukaannya kering. Angkat dan tiriskan. Kerjakan yang sama dengan sisanya telur.

Bumbu Balado: Panaskan minyak dalam wajan, tumis Bumbu halus hingga layu dan matang. Masukkan daun jeruk, daun kunyit, dan air jeruk, aduk hingga mendidih dan seluruhnya matang. Masukkan telur goreng, didikikan sebentar lalu angkat. Sajikan dengan nasi hangat.

Mobile App Desain

Musicku is an application for playing various kinds of music



Contact



Gagah Rizky



rizkyawan9_



082229132583



gagahrizky179@gmail.com