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DEPARTMENT : INDUSTRIAL BIOTECHNOLOGY
COLLEGE : GOVERNMENT COLLEGE OF TECHNOLOGY
NAAN MUDHALVAN COURSE: DIGITAL MARKETING
NAAN MUDHALVAN ID : B69F828F1CCB7FC8C6E41DAC8A4ED0AE

ASSIGNMENT ON DIGITAL MARKETING

1. Create a blog or website using blogspot and wordpress. Customizethe theme design and post new article with 500 words.

Blogspot: <https://www.blogger.com/blog/posts/6868828646015489778>

Wordpress: <https://abithatalkiescom.wordpress.com/2023/10/29/food-review/>

FOOD REVIEW

The dining experience at the recently visited restaurant was an amalgamation of culinary mastery and a captivating ambiance. From the moment of entry, the warm, inviting decor set the tone for an exceptional meal. The menu boasted a diverse array of dishes, blending both local favorites and innovative global influences.

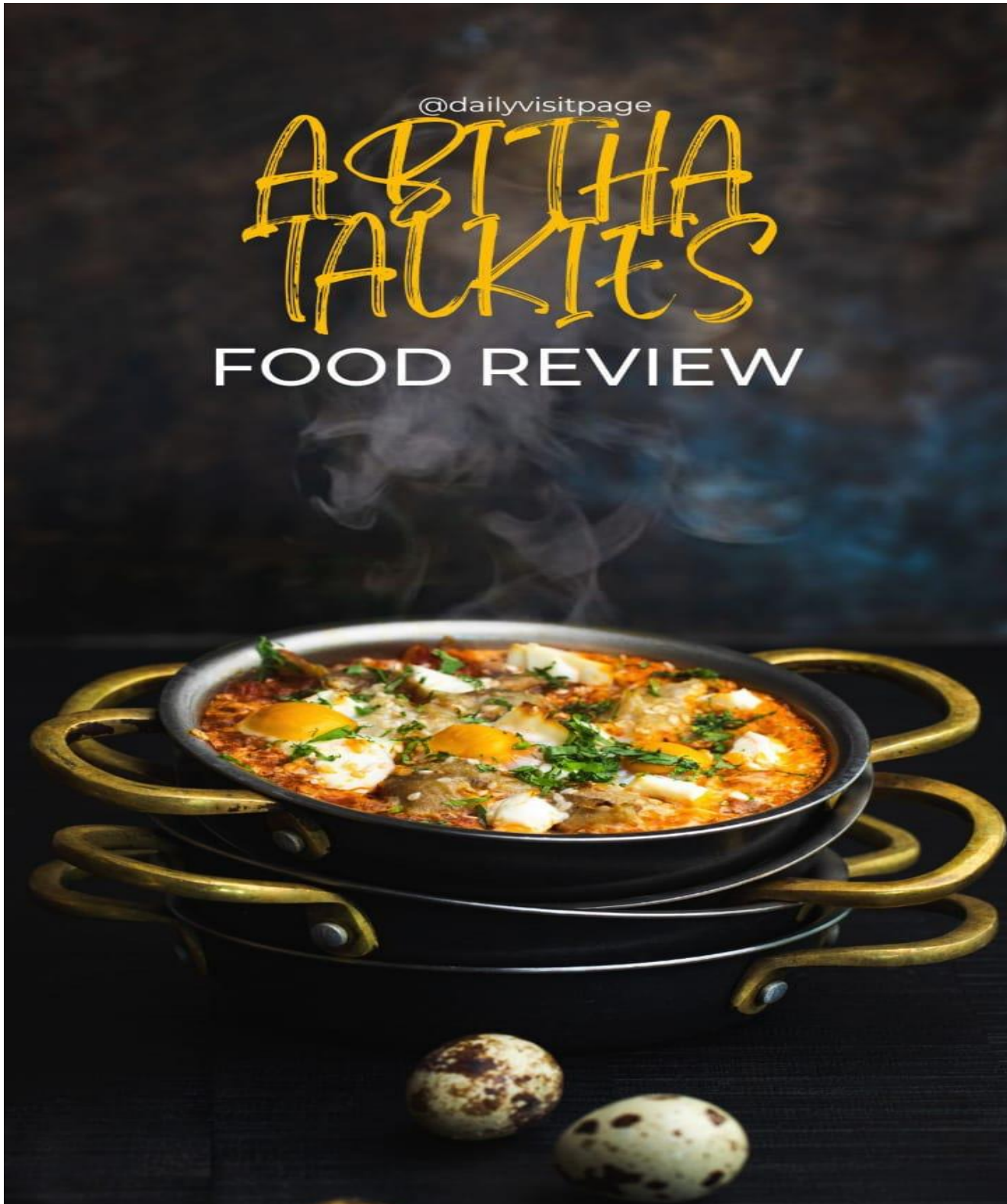
The starter, a medley of artisanal bread paired with assorted dips, teased the palate with distinct flavors. The main course, a succulent grilled salmon served atop a bed of risotto, showcased a perfect balance of tenderness and seasoning, a testament to the chef's expertise. Complementing this, a side of roasted vegetables added depth to the meal.

The dessert, a decadent chocolate lava cake, was a sensational conclusion, offering a symphony of rich, velvety textures and sweet notes, leaving a lasting impression.

Service was impeccable, with the staff demonstrating attentiveness and knowledge about the menu, elevating the overall dining

2. Create a new Facebook business page and post one social media poster for your brand.

<https://www.facebook.com/profile.php?id=61550711559826>



3. Create and design a social media advertisement poster using canva.
<https://abithamarimuthu.blogspot.com/2023/09/infographics.html>



4. Create email newsletter using mail chimp or canva tool.

<https://abithamarimuthu.blogspot.com/2023/09/email-newsletter.html>

ABITHA FOOD ZONE

#1 | SEP 2023

WELCOME TO OUR

Weekly Newsletter

we're so glad you're here!



HEY, HAVE YOU ATE?

A Menu Update

Jajangmyeon, also known as jjajangmyeon, is a popular Korean-Chinese noodle dish that boasts a unique and savory flavor profile. The dish features thick, hand-pulled wheat noodles smothered in a rich and velvety black bean sauce. This sauce is created by stir-frying diced pork or beef with diced onions, black bean paste, and various seasonings. The result is a dark, glossy sauce that's both sweet and savory, with a hint of umami.

Jajangmyeon is typically garnished with julienned cucumbers for a refreshing crunch and often accompanied by a small dish of danmuji (pickled radish) to balance the flavors. It's a hearty and comforting meal that has become a staple in Korean cuisine, enjoyed by people of all ages. Have a delightful Jajangmyeon with a combo of two cuisines.

More people, More Fun!

THIS IS ABITHA, YOUR NEAR CHEF!

We are now open for new and valuable customers with our extension in the remote area near the bridge. Let's together have a sip of wine and discuss together about the whole day with a lot more reason to add up the laughter!.



