

DIGITAL MARKETING ASSIGNMENT

JANET PRISCILLA A J - 2F679B2FB54EAE38ED44B893540084D

1. Create a blog or website using Blogspot and WordPress. Customize the theme design and post new article with 500 words.
2. Create a New Facebook Business Page and post one social media poster for your brand.
3. Create and design a social media advertisement poster using canva.
4. Create email newsletter design using MailChimp or canva tool.

FACEBOOK BUSINESS PAGE AND MEDIA POSTER :

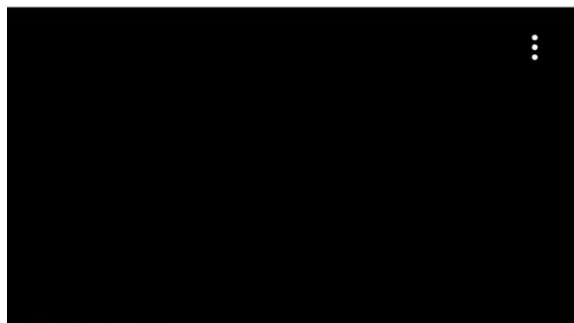
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FACEBOOK ID

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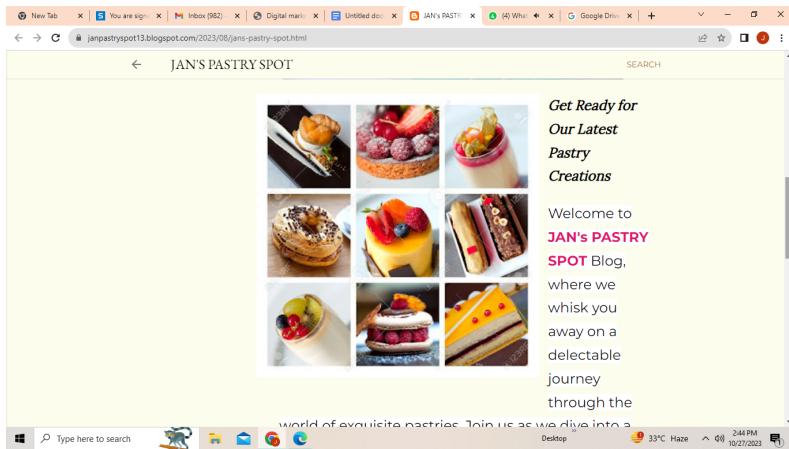
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things and share
them with your
loved ones.*

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✉ argilay05@gmail.com

ADVERTISEMENT POSTER



through the world of exquisite pastries. Join us as we dive into a symphony of flavors, textures, and artistry that defines our passion for baking. Our blog is a haven for pastry aficionados, home bakers, and those with an insatiable sweet tooth. Indulge in a medley of delectable stories, from the heartwarming origins of our beloved pastry shop to the secrets behind our signature creations that leave taste buds dancing with delight. Explore our kitchen with a behind-the-scenes look at the meticulous craftsmanship that goes into each and every treat. Hungry for more? Immerse yourself in our treasure trove of recipes, where we generously share the magic behind some of our most coveted pastries. From the tender flakiness of our crusts to the

origins of our beloved pastry shop to the secrets behind our signature creations that leave taste buds dancing with delight. Explore our kitchen with a behind-the-scenes look at the meticulous craftsmanship that goes into each and every treat. Hungry for more? Immerse yourself in our treasure trove of recipes, where we generously share the magic behind some of our most coveted pastries. From the tender flakiness of our crusts to the luscious fillings that surprise and satisfy, our step-by-step guides invite you to recreate the enchantment in your own home kitchen.

<https://janpastryspot13.blogspot.com/2023/08/jans-pastry-spot.html>

BLOG POST

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JAN'S PASTRY SPOT STEPS TO BAKE A TASTY PASTRY

1. Prepare the Pastry Dough:

In a large mixing bowl, combine the flour and salt. Add the cold, cubed butter to the flour mixture. Use a pastry cutter or your fingertips to gently mix until the mixture resembles coarse crumbs. Gradually add the ice-cold water, a tablespoon at a time, and mix until the dough just comes together. Be careful not to overmix.



2. Shape the Dough:

Gather the dough into a ball and divide it into two equal portions. Shape each portion into a disc, wrap them in plastic wrap, and refrigerate for at least 30 minutes to firm up.



3. Roll Out the Dough:

a. Preheat your oven to 375°F (190°C). b. On a floured surface, roll out one of the dough discs into a circle about 1/8 inch thick. Use a rolling pin to help you achieve an even thickness.



4. Assemble and Fill:

a. Transfer the rolled-out dough to a pie or tart pan, pressing it into the bottom and sides. Trim any excess dough hanging over the edges. b. Add your preferred filling, such as fruit or savory, depending on your preference. For sweet pastries, consider using fruit, jam, or chocolate. For savory pastries, you can use ingredients like cheese, vegetables, or meat.



5. Bake and Enjoy:

Excess sugar and salt in the diet can be harmful to health. Limit consumption of sugary foods and drinks, as well as processed foods that contain high levels of salt.

Alba Castro



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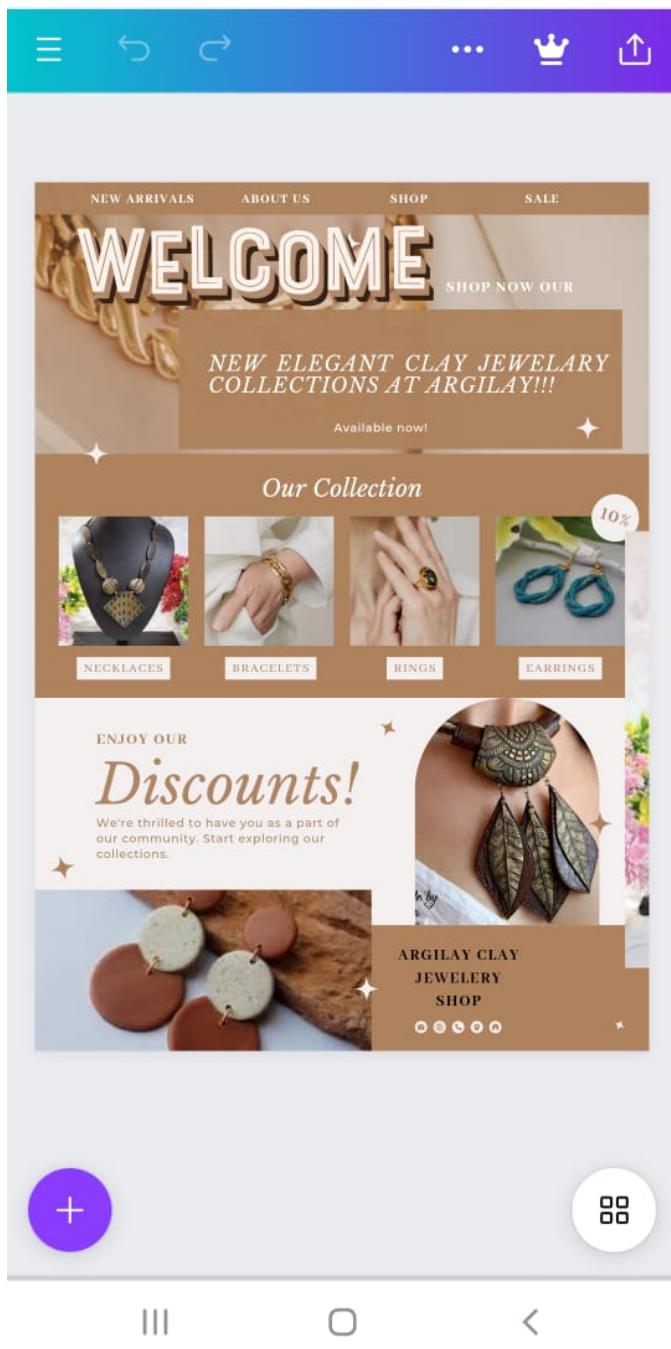
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