

Digital Marketing

Assignment_1

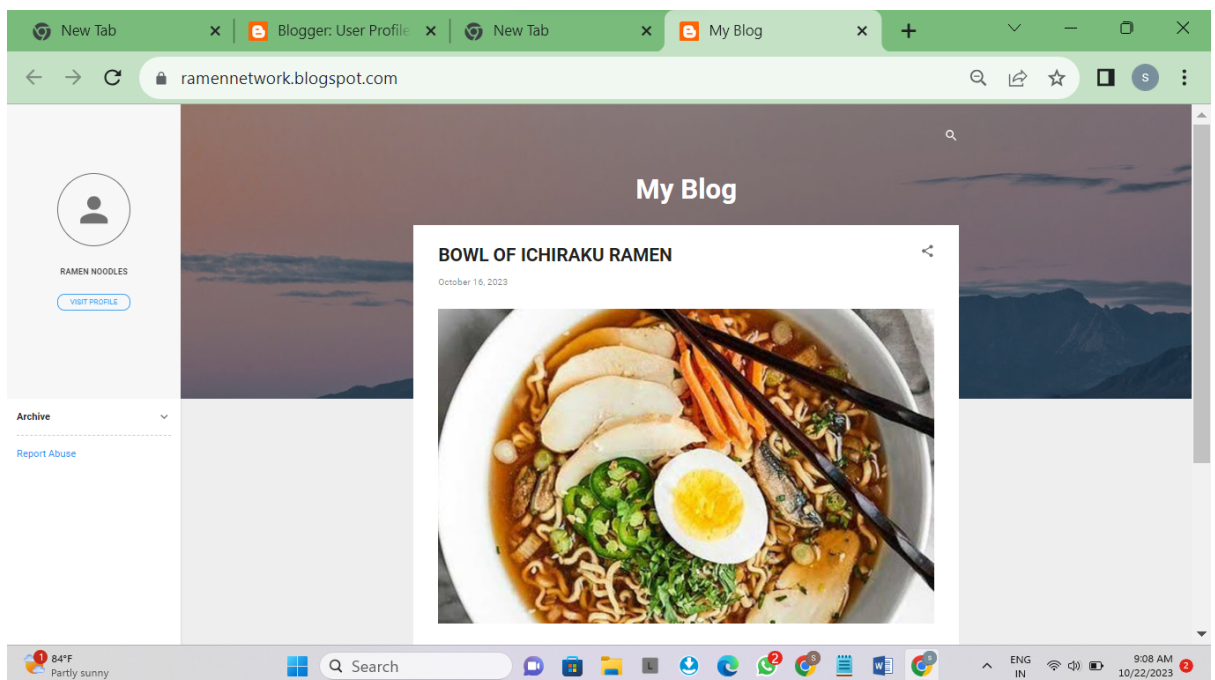
Name : Sandhiya. M (312820106023)

Project Title : Creating an Sponsored Post for Instagram.

NM Id : EB1B3067982D5A8A3A14253A6EEF2B81

1. Create a blog or website using Blogspot and WordPress.
Customize the theme design and post new article with 500 words.

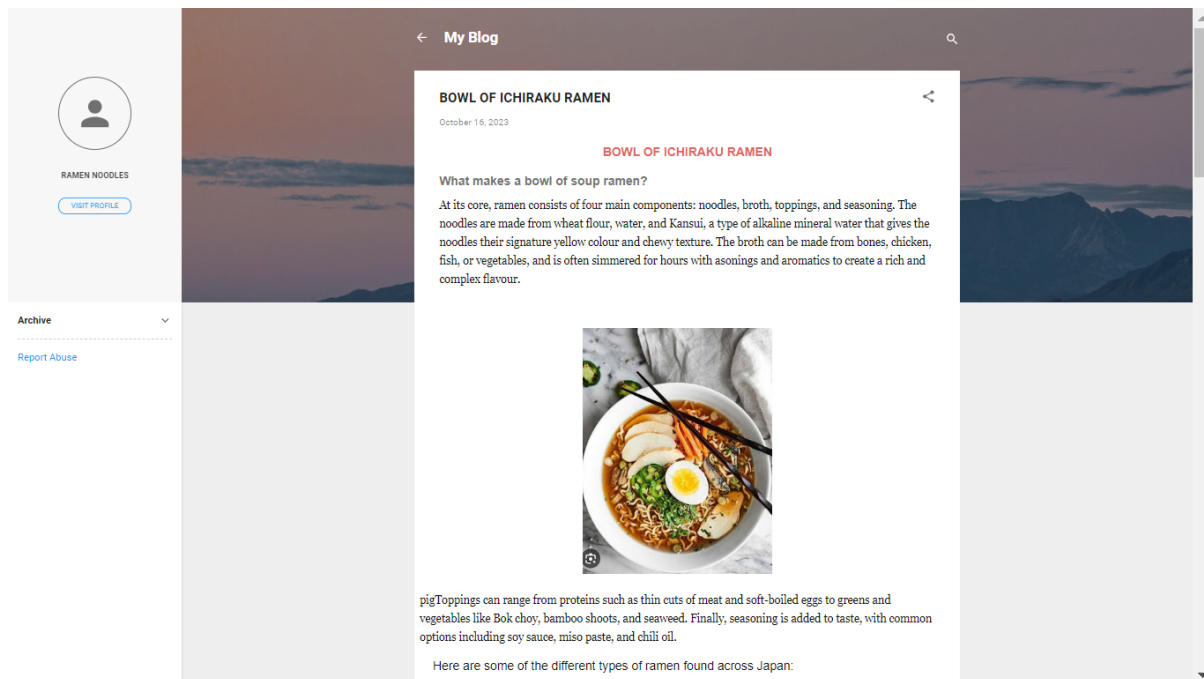
Website Link : <https://ramennetwork.blogspot.com>



Edit with WPS Office

Article or Blog Link :

<https://ramennetwork.blogspot.com/2023/10/bowl-of-ichiraku-ramen.html>



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Toppings can range from proteins such as thin cuts of meat and soft-boiled eggs to greens and vegetables like Bok choy, bamboo shoots, and seaweed. Finally, seasoning is added to taste, with common options including soy sauce, miso paste, and chili oil.

Here are some of the different types of ramen found across Japan:



Kyoto-style Ramen: This style of ramen is characterised by a clear, light broth made from chicken and fish bones, with a hint of yuzu citrus. The noodles are thin and straight, and the toppings are usually minimal, sliced chicken and green onions are most common. The broth has a refreshing flavour, best for those who prefer lighter dishes.

Hakata-style Ramen: Originating from the southern city of Fukuoka, this style of ramen features thin, straight noodles and a rich, bone broth known as Tonkotsu. The broth is creamy and flavourful, with a meaty flavour. The stock is the main star of the dish and toppings are simple such as green onions and meat.

Kitakata-style Ramen: This style of ramen originates from the city of Kitakata in Fukushima Prefecture. It features a light, soy sauce-based broth that is slightly sweet and salty, with straight, medium-thick noodles. The toppings are usually simple, with sliced pork, green onions, and bamboo shoots being the most common.