

2024

(01)

# PORTFOLIO



**FRONT-END  
UI/UX**



# INTRODUCTION



Hello !  
I'm Muhammad Iqbalul Khoiri  
Nice to Meet You!

I'm Web Develop and UI/UX , call me Iqbal.  
Hope loved my design and artwork . Thank's  
for your attention

# MY SKILLS



# CONTACT

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# EXPERIENCE

June 2024 - November 2024  
**PTI - SIFEST 2024**  
As Staff

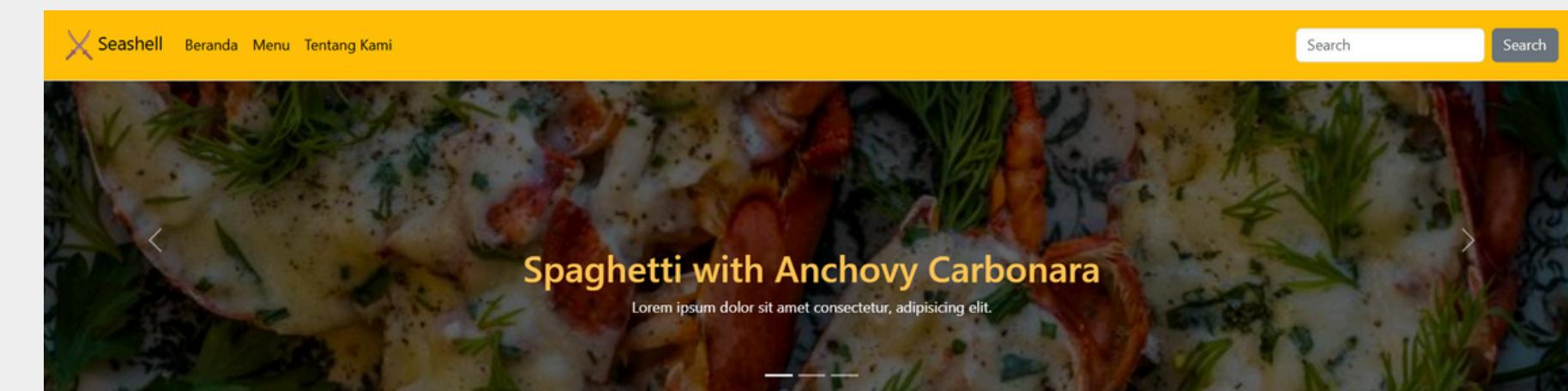
# INTEREST

Design web, Art web

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# PROJECT 01



### Menu Terbaru



**Cioppino with Fennel and Saffron**  
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**Langoustines alla Busara**  
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**Sardinian-Style Paella**  
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**Cioppino with Fennel and Saffron**  
An abundance of seafood and three types of fennel (bulb, seed, and pollen) infuse Boudet's version of this San Francisco fish stew with remarkable flavor, while Calabrian chile paste and crushed red pepper add a subtle layer of heat.

**The Ingredient :**

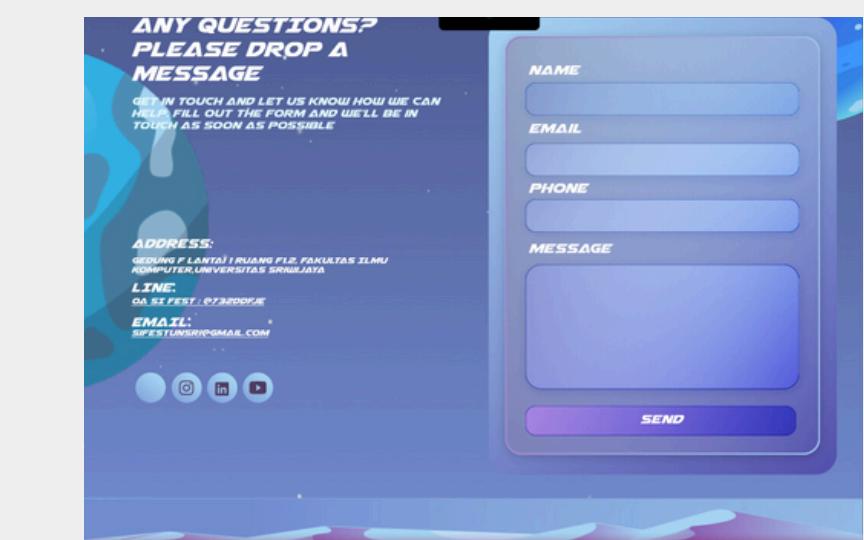
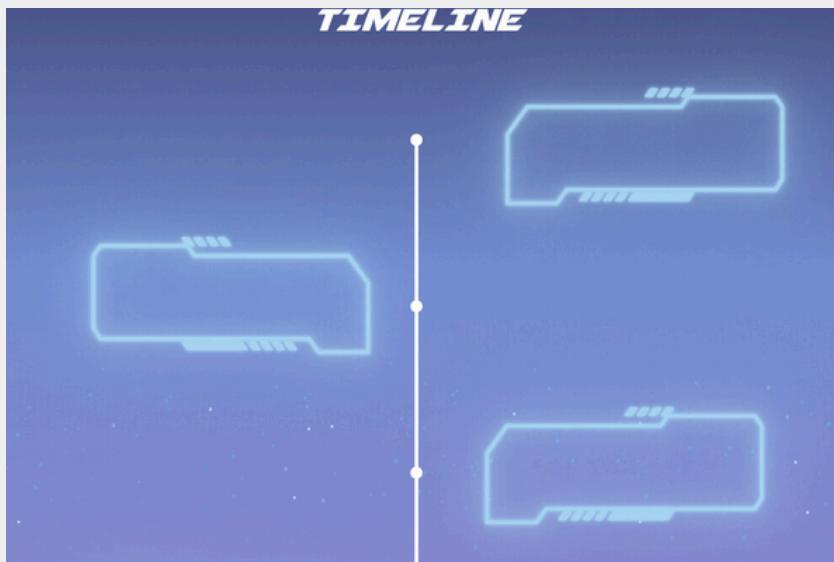
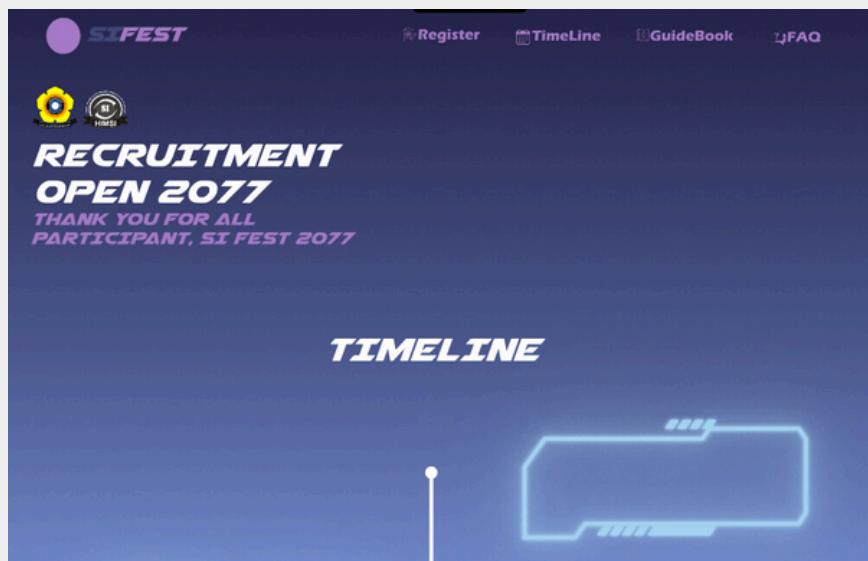
- 1 tablespoon olive oil
- 1 yellow onion, thinly sliced
- 1 fennel bulb (about 12 ounces), core removed and thinly sliced
- 1/2 cup white wine
- 1 cup bottled clam juice or fish stock
- 1/2 cup boiling water
- 5 strands of saffron
- 1 can (28 ounces) crushed tomatoes
- 1 teaspoon Calabrian chile paste
- Kosher salt, to taste
- 1 bay leaf
- 1 teaspoon ground fennel
- 1 teaspoon fennel pollen
- 1/2 teaspoon crushed red pepper
- 1 fresh or frozen Dungeness or yellow crab, cleaned and cut into quarters
- 1 pound peeled and deveined shrimp
- 1/2 pound mild white fish fillet, skinned and cut into 4 pieces
- 1/2 pound clams and/or mussels, scrubbed (mussels de-bearded if needed)

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# PROJECT 02

Freelance SI-FEST \*

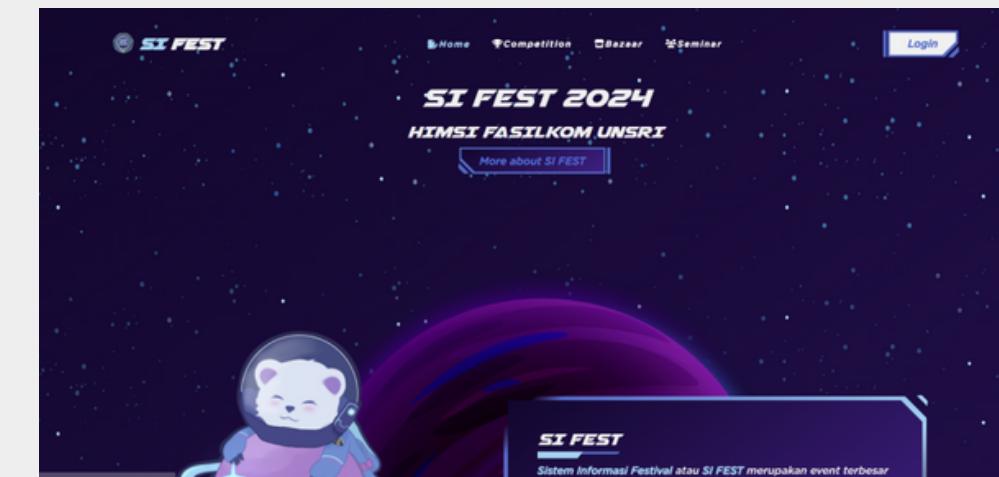
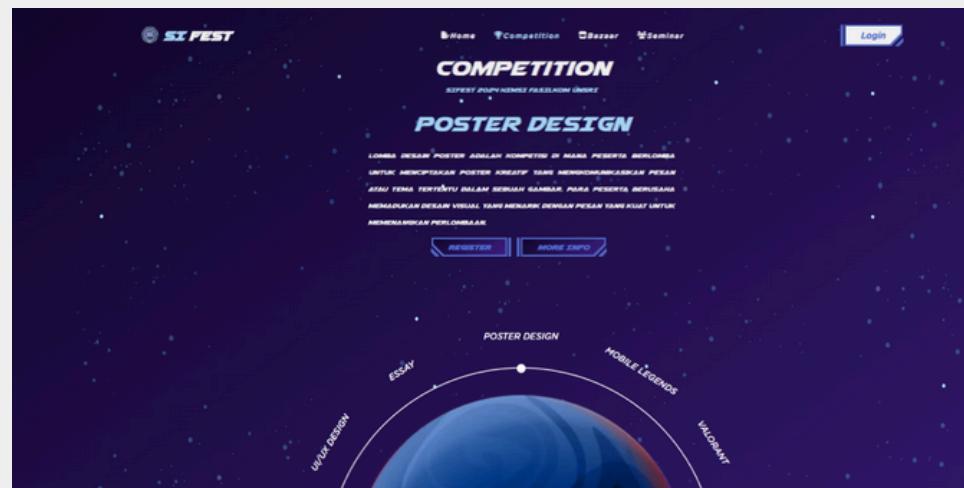
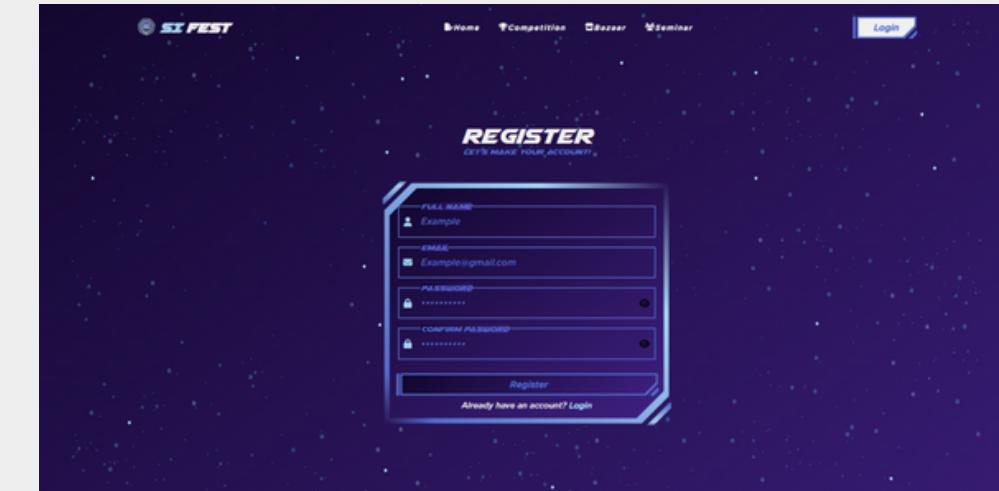
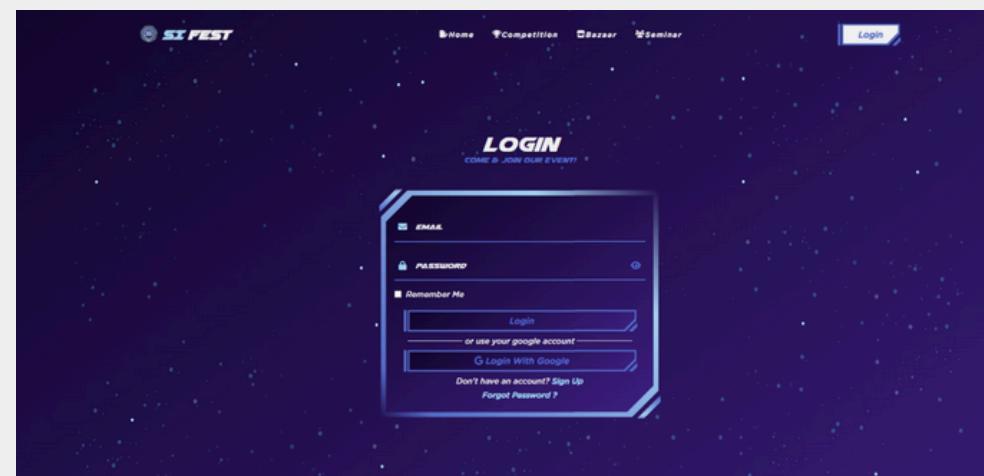


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# PROJECT 03

SI-FEST \*

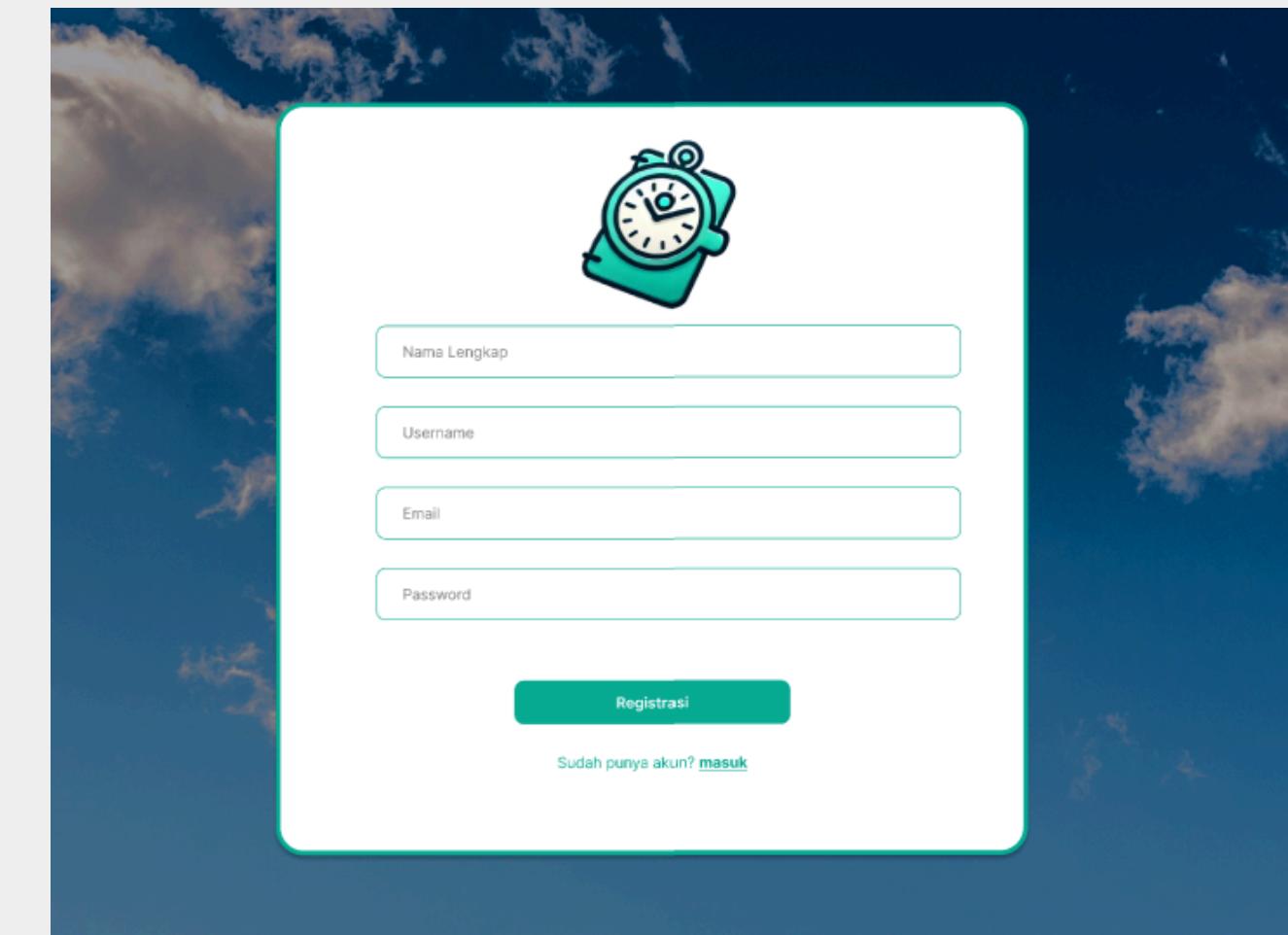
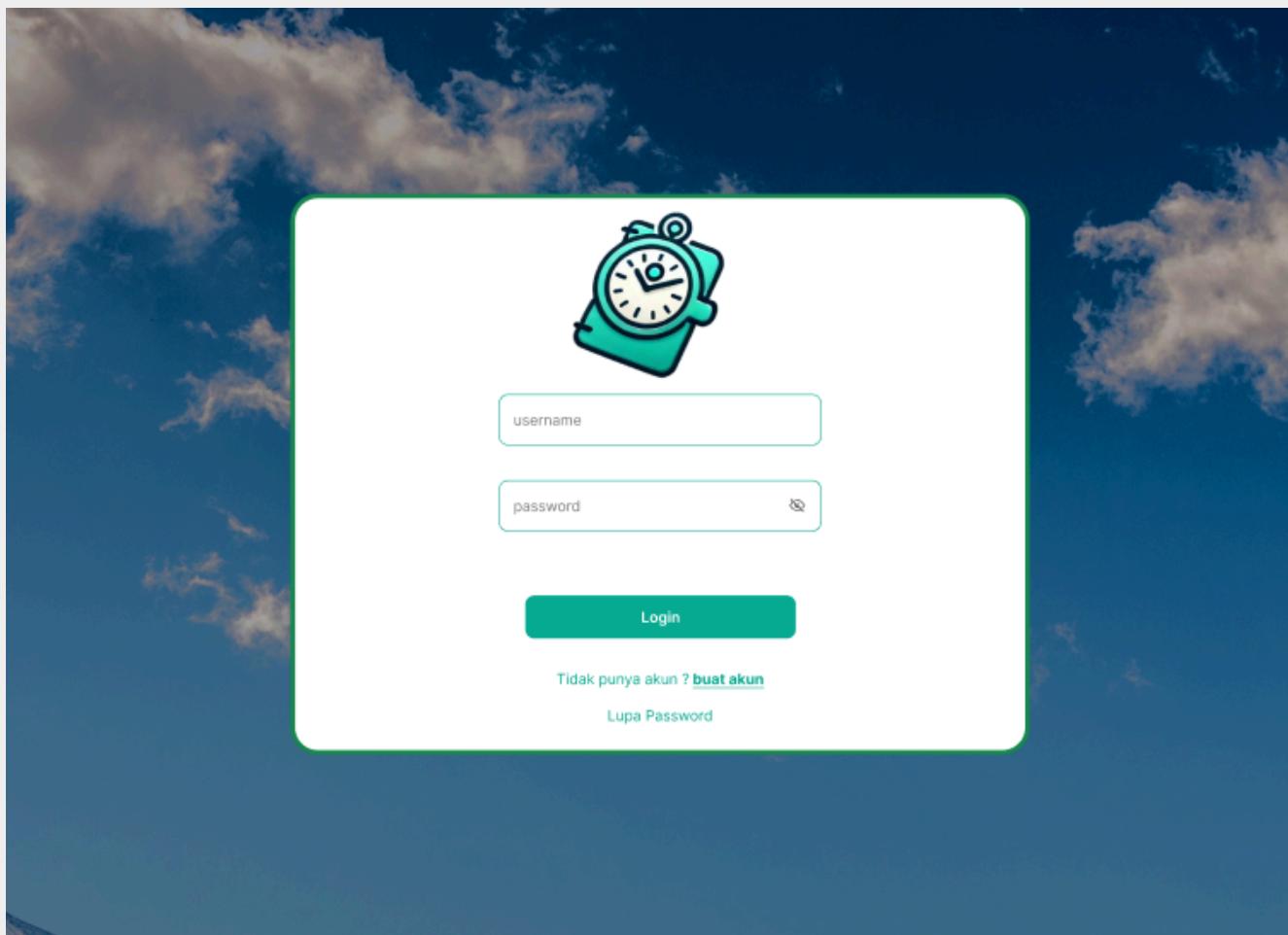


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# PROJECT 04

BuddyPlanner \*



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LET'S WORK  
TOGETHER \*

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