GOVERNMENT COLLEGE OF ENGINEERING [IRTT]

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Electronics and Communication Engineering

NAAN MUDHALVAN

DIGITAL MARKETING

ASSIGNMENT

NM ID: 7243E2184F2361BBA604E8A70439ABD2

NAME: DINESHKUMAR M

BRAND NAME: ***BAKERY STUDIO***

CATEGORY: ***FOOD SHOP***

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

Link: Blog using Blogspot

https://alltimebakery.blogspot.com/2023/09/bakery-studio.html

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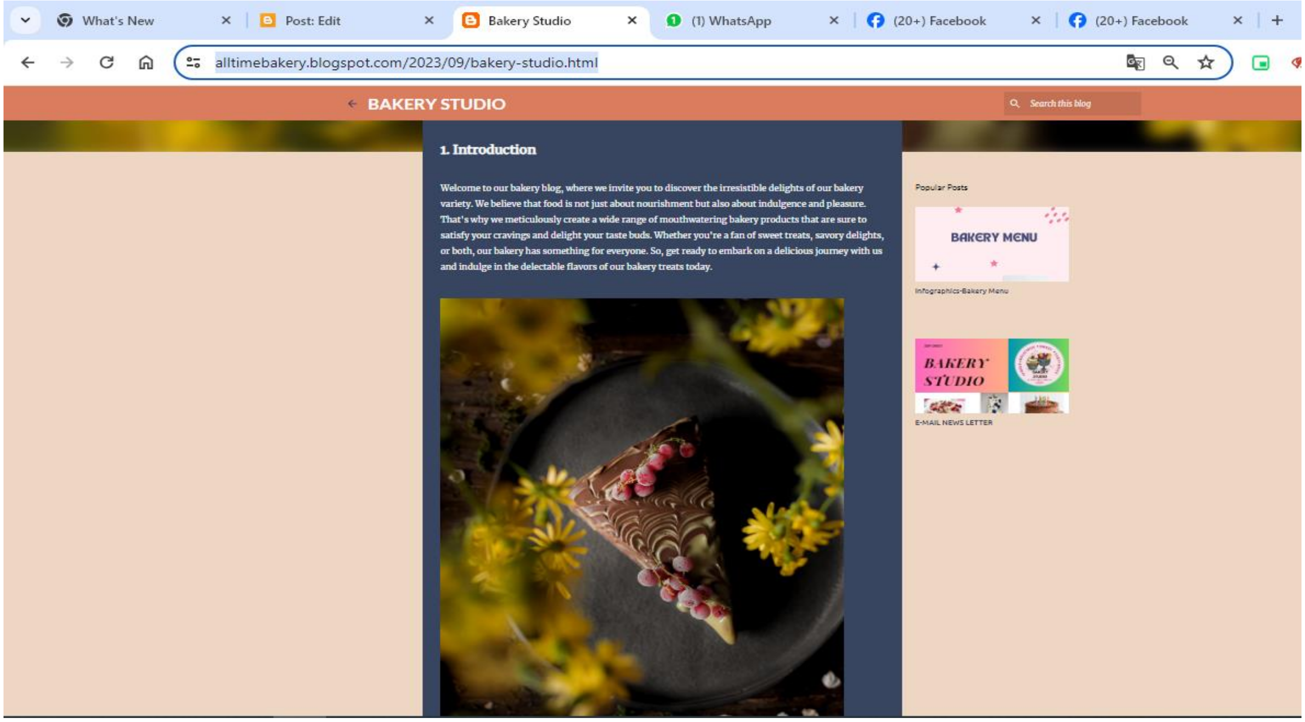

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1. Introduction

Welcome to our bakery blog, where we invite you to discover the irresistible delights of our bakery variety. We believe that food is not just about nourishment but also about indulgence and pleasure. That's why we meticulously create a wide range of mouthwatering bakery products that are sure to satisfy your cravings and delight your taste buds. Whether you're a fan of sweet treats, savory delights, or both, our bakery has something for everyone. So, get ready to embark on a delicious journey with us and indulge in the delectable flavors of our bakery treats today.

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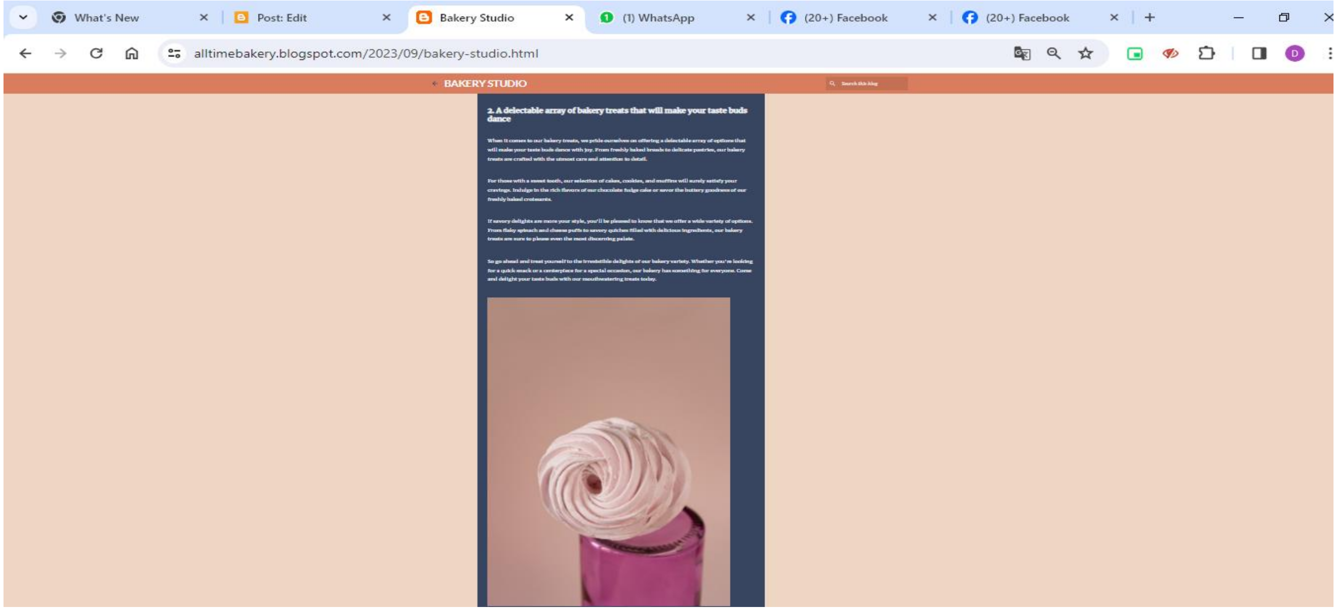
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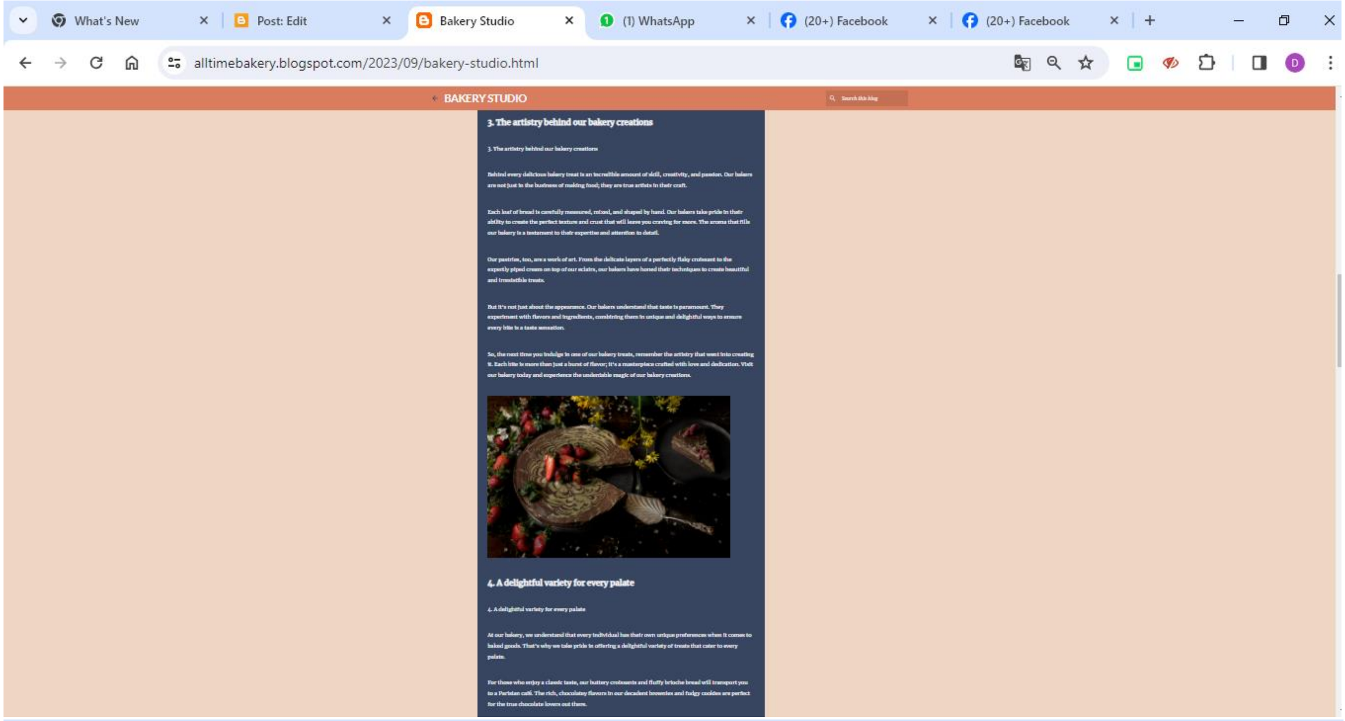
2. A delectable array of bakery treats that will make your taste buds dance

When it comes to our bakery treats, we pride ourselves on offering a delectable array of options that will make your taste buds dance with joy. From freshly baked breads to delicate pastries, our bakery treats are crafted with the utmost care and attention to detail.

For those with a sweet tooth, our selection of cakes, cookies, and muffins will surely satisfy your cravings. Indulge in the rich flavors of our chocolate fudge cake or savor the buttery goodness of our freshly baked croissants.

If savory delights are more your style, you'll be pleased to know that we offer a wide variety of options. From flaky spinach and cheese puffs to savory quiches filled with delicious ingredients, our bakery treats are sure to please even the most discerning palate.

So go ahead and treat yourself to the irresistible delights of our bakery variety. Whether you're looking for a quick snack or a centerpiece for a special occasion, our bakery has something for everyone. Come and delight your taste buds with our mouthwatering treats today.



3. The artistry behind our bakery creations

3. The artistry behind our bakery creations

Behind every delicious bakery treat is an incredible amount of skill, creativity, and passion. Our bakers are not just in the business of making food; they are true artists in their craft.

Each loaf of bread is carefully measured, mixed, and shaped by hand. Our bakers take pride in their ability to create the perfect texture and crust that will leave you craving for more. The aroma that fills our bakery is a testament to their expertise and attention to detail.

Our pastries, too, are a work of art. From the delicate layers of a perfectly flaky croissant to the expertly piped cream on top of our eclairs, our bakers have honed their techniques to create beautiful and irresistible treats.

But it's not just about the appearance. Our bakers understand that taste is paramount. They experiment with flavors and ingredients, combining them in unique and delightful ways to ensure every bite is a taste sensation.

So, the next time you indulge in one of our bakery treats, remember the artistry that went into creating it. Each bite is more than just a burst of flavor; it's a masterpiece crafted with love and dedication. Visit our bakery today and experience the undeniable magic of our bakery creations.

4. A delightful variety for every palate

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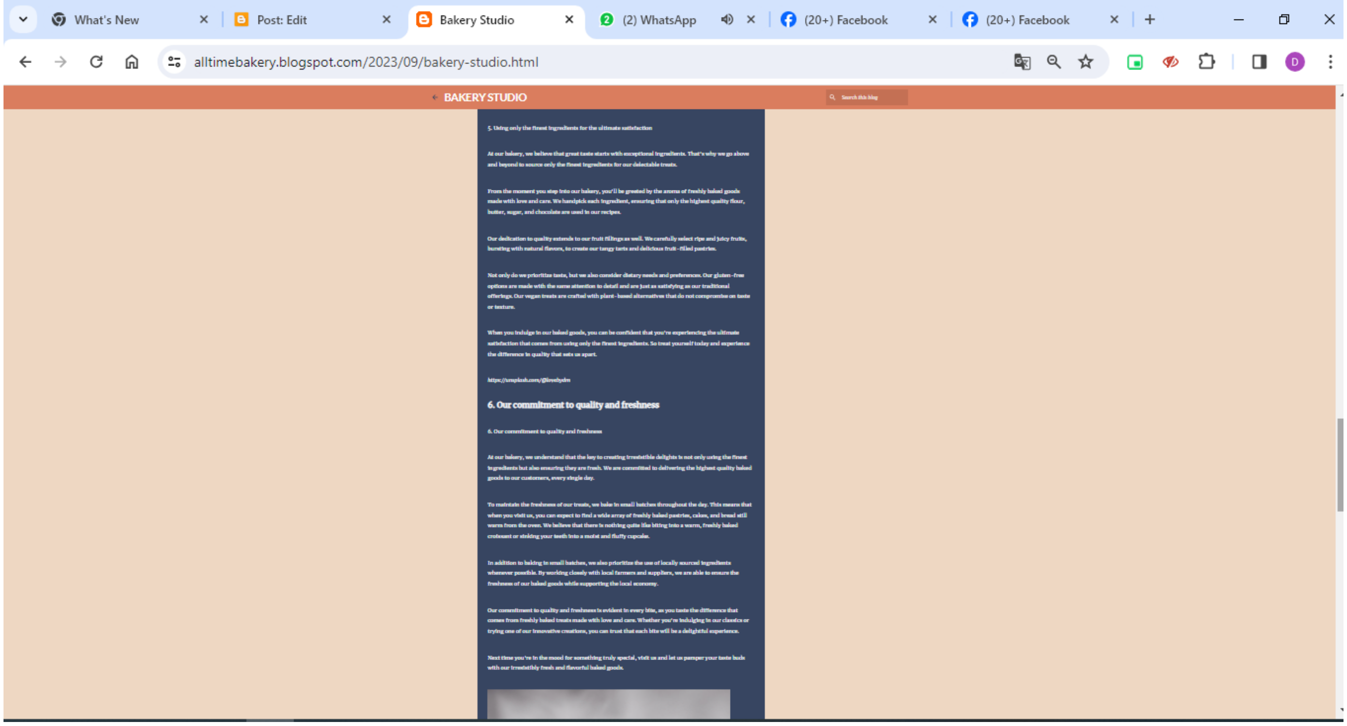
At our bakery, we understand that every individual has their own unique preferences when it comes to baked goods. That's why we take pride in offering a delightful variety of treats that cater to every palate.

For those who enjoy a classic taste, our buttery croissants and fluffy brioche bread will transport you to a Parisian café. The rich, chocolatey flavors in our decadent brownies and fudgy cookies are perfect for the true chocolate lovers out there.



5. Using only the finest ingredients for the ultimate satisfaction

At our bakery, we believe that great taste starts with exceptional ingredients. That's why we go above and beyond to source only the finest ingredients for our delectable treats.

From the moment you step into our bakery, you'll be greeted by the aroma of freshly baked goods made with love and care. We handpick each ingredient, ensuring that only the highest quality flour, butter, sugar, and chocolate are used in our recipes.

Our dedication to quality extends to our fruit fillings as well. We carefully select ripe and juicy fruits, bursting with natural flavors, to create our tangy tarts and delicious fruit-filled pastries.

Not only do we prioritize taste, but we also consider dietary needs and preferences. Our gluten-free options are made with the same attention to detail and are just as satisfying as our traditional offerings. Our vegan treats are crafted with plant-based alternatives that do not compromise on taste or texture.

When you indulge in our baked goods, you can be confident that you're experiencing the ultimate satisfaction that comes from using only the finest ingredients. So treat yourself today and experience the difference in quality that sets us apart.

https://unsplash.com/@lovebydm

6. Our commitment to quality and freshness

6. Our commitment to quality and freshness

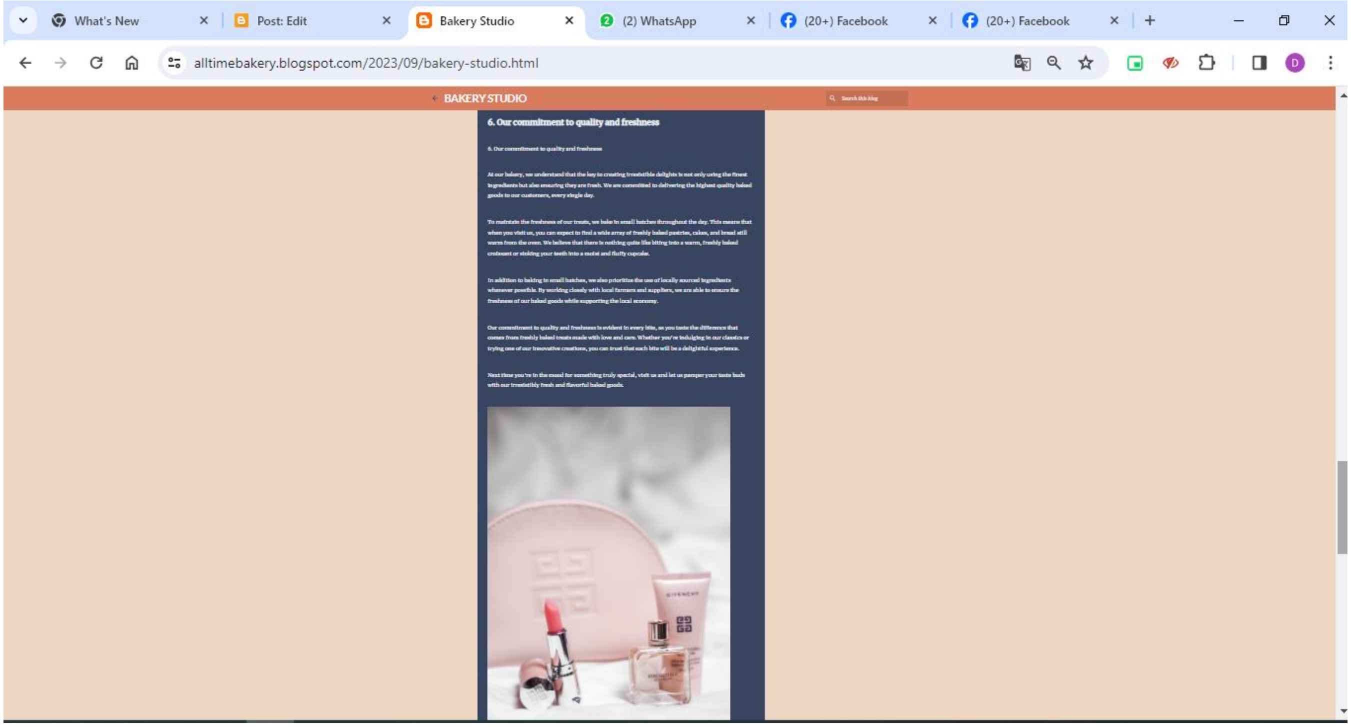
At our bakery, we understand that the key to creating irresistible delights is not only using the finest ingredients but also ensuring they are fresh. We are committed to delivering the highest quality baked goods to our customers, every single day.

To maintain the freshness of our treats, we bake in small batches throughout the day. This means that when you visit us, you can expect to find a wide array of freshly baked pastries, cakes, and bread still warm from the oven. We believe that there is nothing quite like biting into a warm, freshly baked croissant or sinking your teeth into a moist and fluffy cupcake.

In addition to baking in small batches, we also prioritize the use of locally sourced ingredients whenever possible. By working closely with local farmers and suppliers, we are able to ensure the freshness of our baked goods while supporting the local economy.

Our commitment to quality and freshness is evident in every bite, as you taste the difference that comes from freshly baked treats made with love and care. Whether you're indulging in our classics or trying one of our innovative creations, you can trust that each bite will be a delightful experience.

Next time you're in the mood for something truly special, visit us and let us pamper your taste buds with our irresistibly fresh and flavorful baked goods.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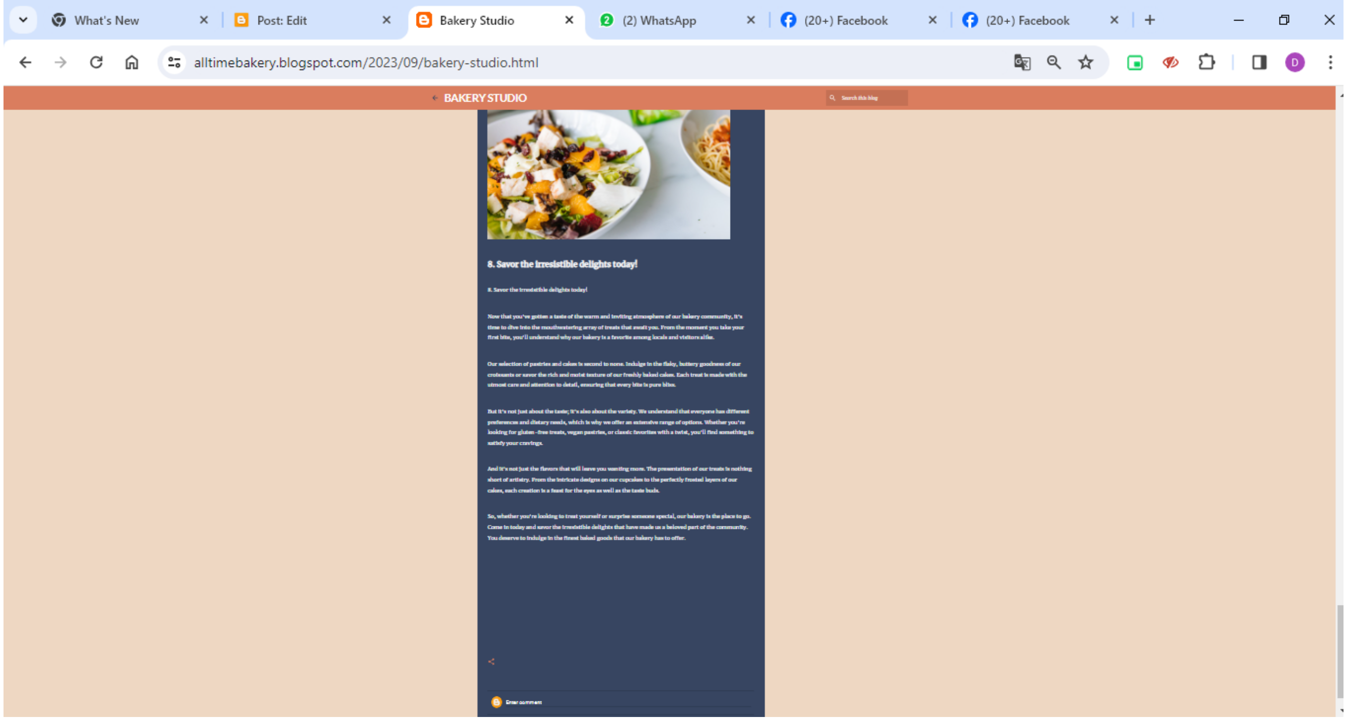
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8. Savor the irresistible delights today!

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Now that you've gotten a taste of the warm and inviting atmosphere of our bakery community, it's time to dive into the mouthwatering array of treats that await you. From the moment you take your first bite, you'll understand why our bakery is a favorite among locals and visitors alike.

Our selection of pastries and cakes is second to none. Indulge in the flaky, buttery goodness of our croissants or savor the rich and moist texture of our freshly baked cakes. Each treat is made with the utmost care and attention to detail, ensuring that every bite is pure bliss.

But it's not just about the taste; it's also about the variety. We understand that everyone has different preferences and dietary needs, which is why we offer an extensive range of options. Whether you're looking for gluten-free treats, vegan pastries, or classic favorites with a twist, you'll find something to satisfy your cravings.

And it's not just the flavors that will leave you wanting more. The presentation of our treats is nothing short of artistry. From the intricate designs on our cupcakes to the perfectly frosted layers of our cakes, each creation is a feast for the eyes as well as the taste buds.

So, whether you're looking to treat yourself or surprise someone special, our bakery is the place to go. Come in today and savor the irresistible delights that have made us a beloved part of the community. You deserve to indulge in the finest baked goods that our bakery has to offer.

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2.Create a New Facebook Business Page and post one social media poster for your brand.

Link: https://www.facebook.com/profile.php?id=61550905082213

Facebook business page

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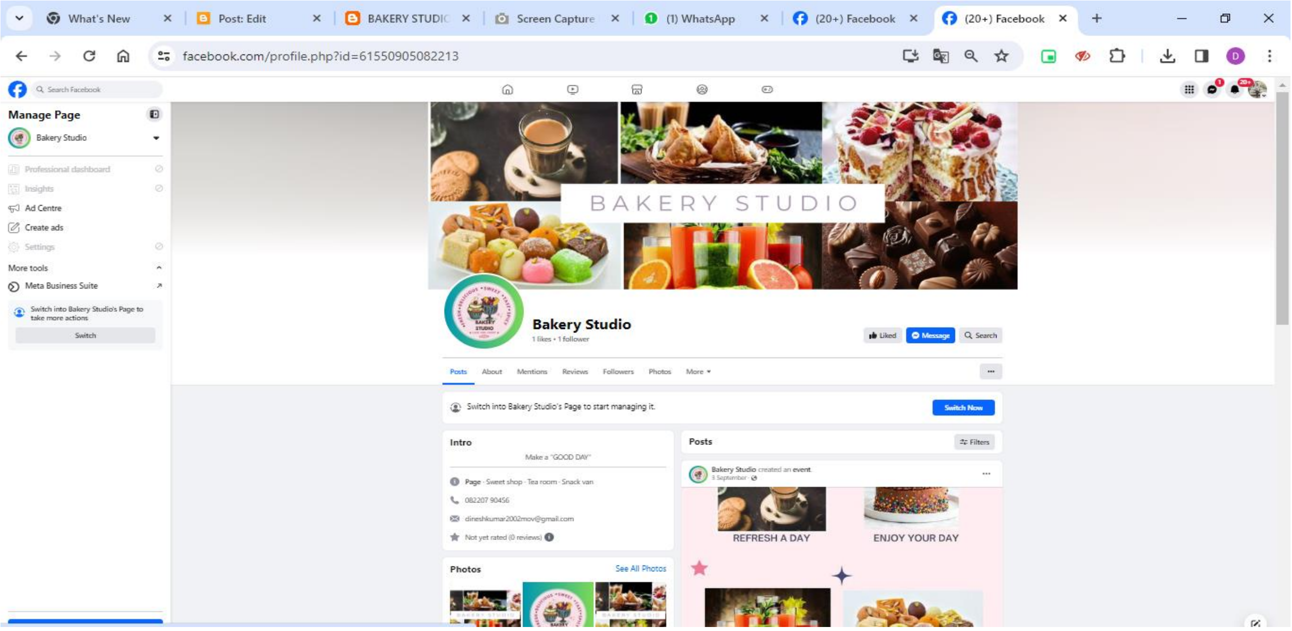
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Switch into Bakery Studio's Page to start managing it.

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082207 90456

dineshkumar2002mov@gmail.com

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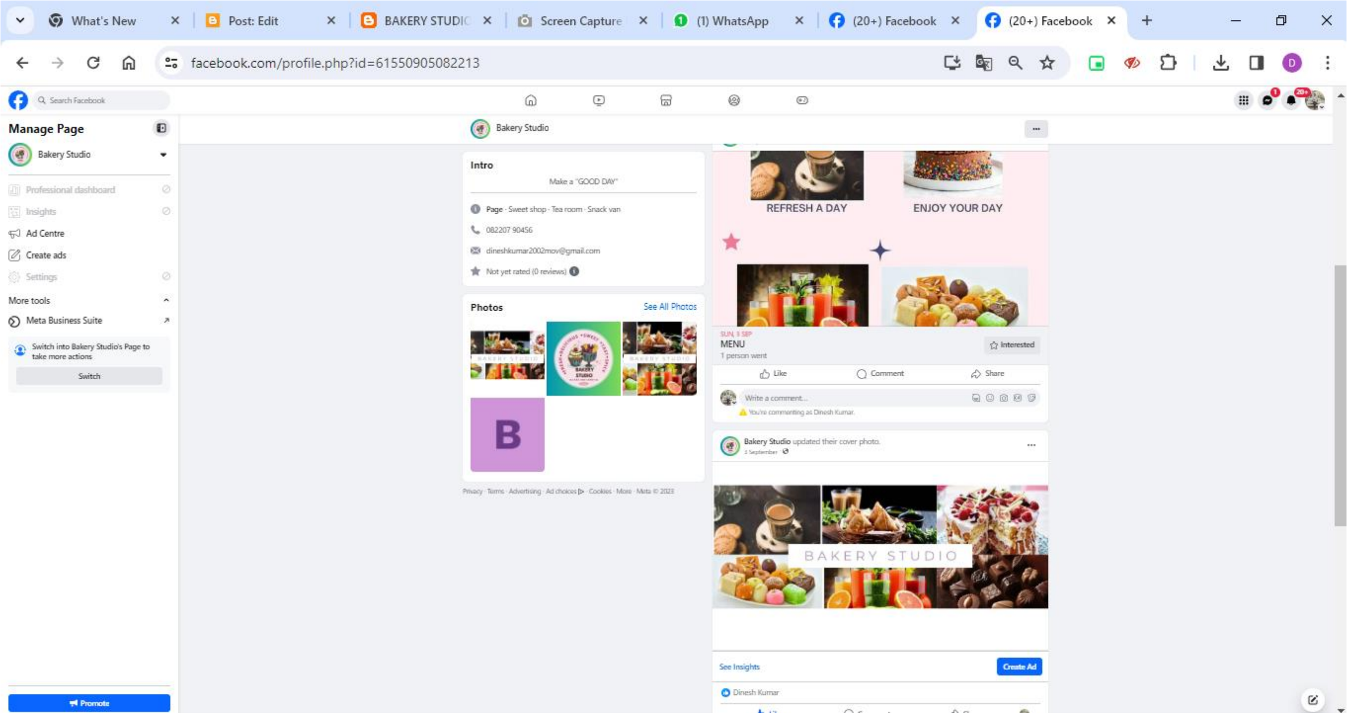
Bakery Studio created an event.

3 September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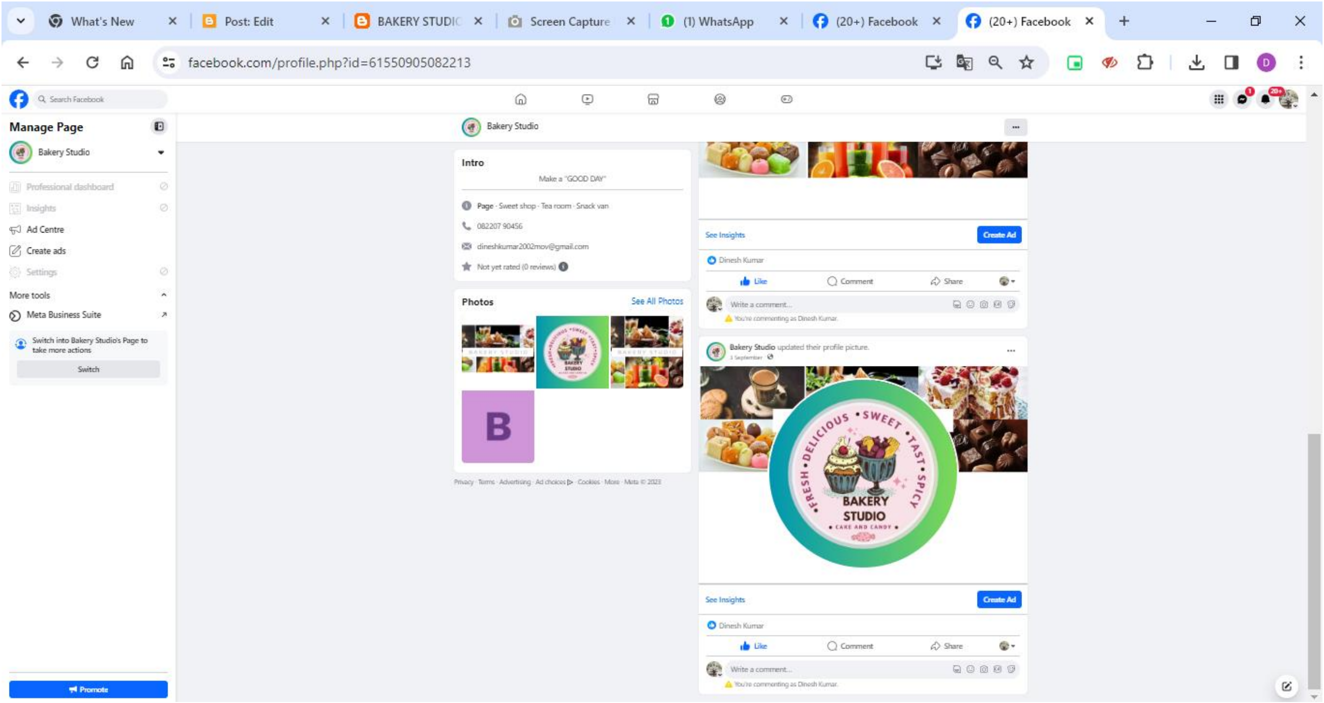
Bakery Studio updated their cover photo.

3 September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Bakery Studio updated their profile picture.

3 September

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3.Create and design a social media advertisement poster using canva. Link:

Social media advertisement using canva

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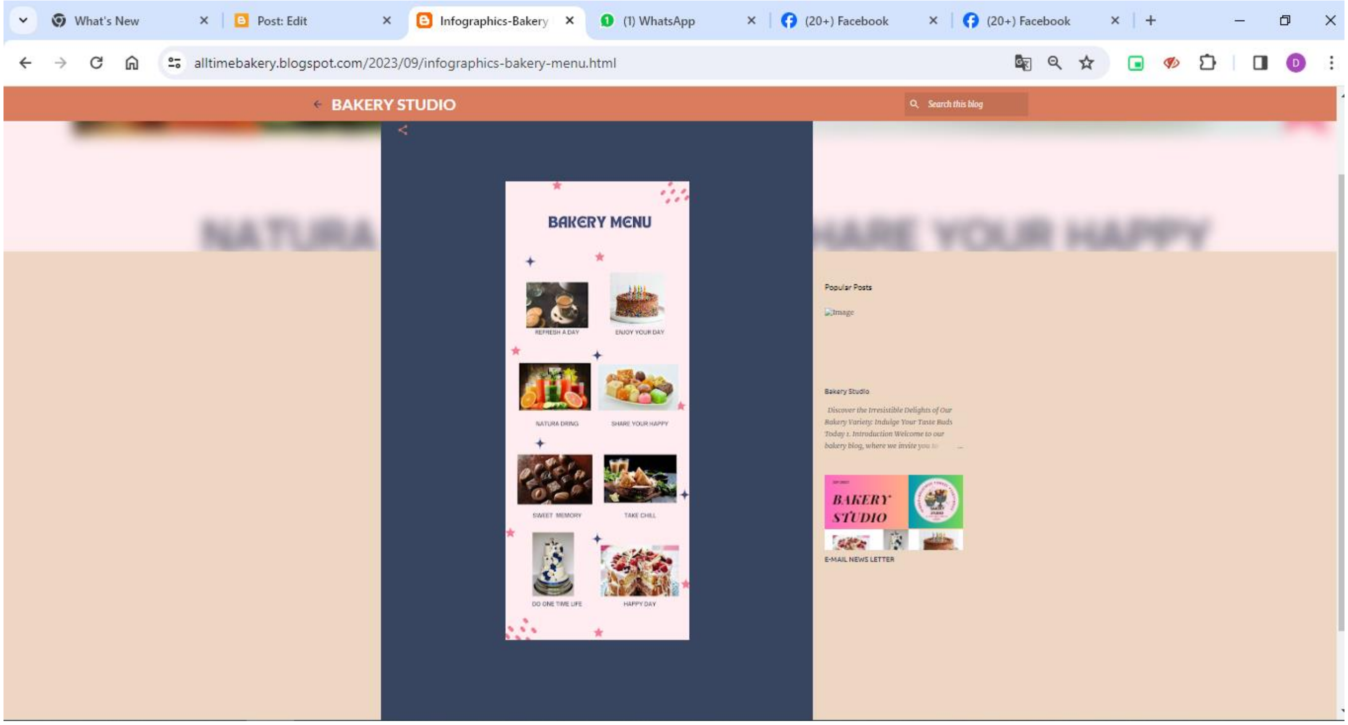
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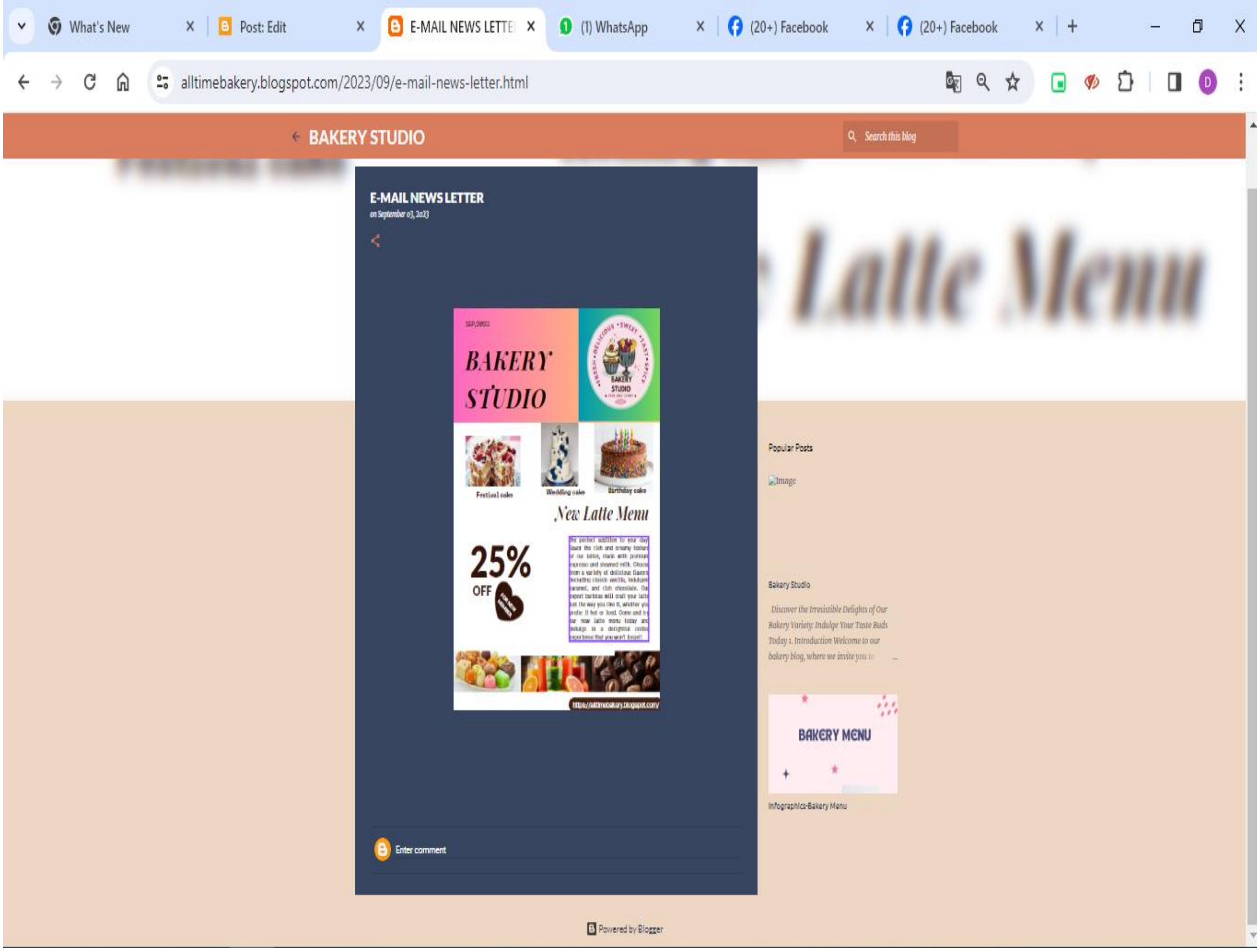
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