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**DEPARTMENT** : INDUSTRIAL BIOTECHNOLOGY

**COLLEGE** : GOVERNMENT COLLEGE OF

TECHNOLOGY, COIMBATORE

NAAN MUDHALVAN COURSE: DIGITAL MARKETING

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## ASSIGNMENT ON DIGITAL MARKETING

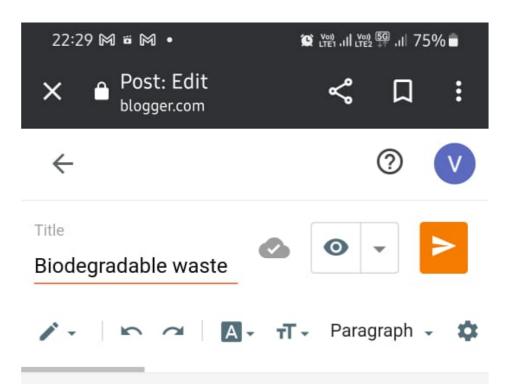
1. Create a blog or website using blogspot and wordpress. Customize the theme design and post new article with 500 words.

**BLOGSPOT:** 

https://vstyhjk.blogspot.com/2023/10/biodegradable-waste.html

## **WORDPRESS:**

https://biodegradablewaste.wordpress.com/2023/10/30/biodegradable-waste/



Biodegradable waste is organic waste material that can decompose naturally, such as food scraps, yard trimmings, and paper products. It can be broken down by microorganisms into simpler, non-toxic substances, making it environmentally friendly and suitable for composting or landfill disposal methods that promote decomposition.

Biodegradable waste types:

Biodegradable waste includes organic materials that can naturally decompose over time. Some common types of biodegradable waste are:

Food Waste: Leftover food, fruit and vegetable scraps, coffee grounds, and eggshells.

Yard Waste: Grass clippings, leaves, branches, and garden trimmings.

Paper Products: Newspapers, cardboard,

2.Create a new facebook business page and post one social media posterfor your brand.

https://m.facebook.com/story.php?story\_fbid=pfbid0AxrkPyLAJxCgfS ypHBbedpTHsCDcYDASedaRyKFDNseWnb5YwJvYsRzQXBNW5gl &id=100058295102859&mibextid=Nif5oz



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

## THANKSGIVING Safety tips



#### SAFE COOKING PRACTICES

Thaw the turkey in the refrigerator, not on the counter, to prevent bacteria growth. Avoid cross-contamination by keeping raw turkey and its juices away from other foods.





### CHILD AND PET SAFETY

Keep children and pets away from the cooking area to prevent accidents and burns. Secure cords from appliances to prevent tripping hazards.



## DEEP FRYER SAFETY

If using a turkey fryer, do so outdoors, away from buildings and flammable materials. Thoroughly dry the turkey before lowering it into the hot oil to prevent splattering.



## 4

## FOOD HANDLING

Wash your hands frequently, especially when handling raw meat or poultry. Use separate cutting boards and utensils for raw meat and vegetables to prevent cross-contamination.



## TRAVEL SAFETY

If traveling, ensure your wehicle is properly maintained before hitting the road. Check weather and road conditions in advance and drive cautiously.



#### POST-MEAL CLEANUP

Clean up spills promptly to prevent slips and falls. Dispose of food waste properly to avoid attracting pests. 3. Create email newsletter design using Mailchimp or canva tool.



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