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ENGINEERING

COLLEGE : GOVERNMENT COLLEGE OF

TECHNOLOGY

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://foodcourt10.blogspot.com/2023/08/exploring-culinary-delights-of-food.html

Wordpress:

https://shathriyan1911.wordpress.com/2023/10/27/introduction/

Exploring the Culinary Delights of the Food Court: A Gastronomic Adventure

August 23, 2023

Introduction:

Food courts are vibrant hubs of culinary diversity, offering an array of delectable dishes that cater to every palate. These bustling spaces have become more than just places to eat; they're cultural melting pots where flavors from around the world collide. In this blog, we'll take a delightful journey through the world of food courts, exploring their origins, the variety of cuisines they offer, and the unique experience they provide to diners.



The Evolution of Food Courts:

Food courts have come a long way from their humble beginnings. Originally a concept introduced in shopping malls to provide shoppers with convenient dining options, they have evolved into dynamic food destinations that draw in not only

2. Create and design a social media advertisement poster using canva.



Cooking dinner on weeknights could be a challenge when coming home late from work and already hungry. Add kids that need attention and a partner with allergies to the mix and stir, what do you get? a soup of obstacles to cooking weeknight dinners!

We all have different situations, different cooking skills and a different palate of recipes we are familiar with. The reason I started working on IngredientMatcher was mainly because I had a problem with my own weeknight cooking.

Create email newsletter design using Mailchimp or canva tool



cooking challenge

11

MM

01

Cooking, cookery, or culinary arts is the art, science and craft of using heat to make food more palatable, digestible, nutritious, safe



02

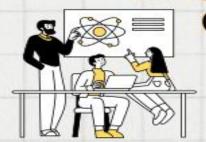
Types of cooking also depend on the skill levels and training of the cooks.

03

Preparing food with heat or fire is an activity unique to <u>humans</u>. Archeological evidence of cooking fires from at least 300,000 years ago exists, but some estimate that humans started cooking up to 2 million years ago.



04



The expansion of agriculture, commerce, trade, and transportation between civilizations in different regions offered cooks many new ingredients.



