

NAAN MUDHAVAN

ASSIGNMENT DOCUMENT

COURSE TITLE : DIGITAL MARKETING

COLLEGE CODE : 1105

COLLEGE NAME : GOJAN SCHOOL OF BUSINESS AND TECHNOLOGY

NM ID :5EB4BE7D9BD4C21A5BB44D6691FEEB63

NAME : KAMALESH J

REGISTER NUMBER : 110520106317

YEAR : 4TH YEAR

DEPARTMENT : ELECTRONICS AND COMMUNICATION ENGINEERING

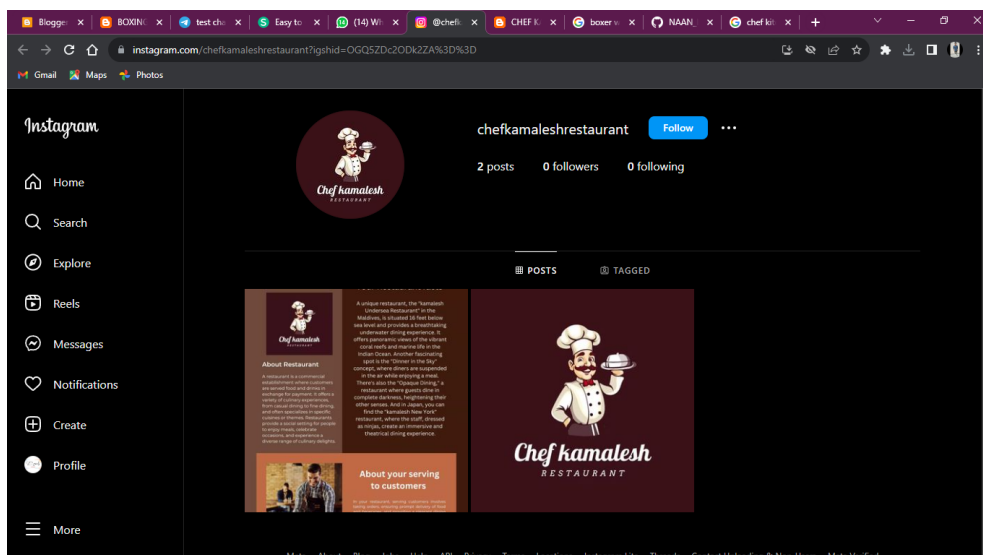
1. Create a blog or website using Blogspot and Wordpress. Customize the theme design and post new article with 500 words.

Link: <https://chefkamaleshrestaurant.blogspot.com/2023/10/chef-kamalesh-restaurant.html?m=1>



2. Create a New Facebook Or Social Media Business Page and post one social media poster for your Brand

Link: https://www.instagram.com/arun_icecream2023?igshid=OGQ5ZDc2ODk2ZA%3D%3D



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



4.Create email newsletter design using MailChimp or canva tool.

Link: <https://chefkamaleshrestaurant.blogspot.com/2023/10/news-letter.html?m=1>

NEWSLETTER



About Restaurant

A restaurant is a commercial establishment where customers are served food and drinks in exchange for payment. It offers a variety of culinary experiences, from casual dining to fine dining, and often specializes in specific cuisines or themes. Restaurants provide a social setting for people to enjoy meals, celebrate occasions, and experience a diverse range of culinary delights.

Your Restaurant facts

A unique restaurant, the "kamallesh Undersea Restaurant" in the Maldives, is situated 16 feet below sea level and provides a breathtaking underwater dining experience. It offers panoramic views of the vibrant coral reefs and marine life in the Indian Ocean. Another fascinating spot is the "Dinner in the Sky" concept, where diners are suspended in the air while enjoying a meal. There's also the "Opaque Dining," a restaurant where guests dine in complete darkness, heightening their other senses. And in Japan, you can find the "kamallesh New York" restaurant, where the staff, dressed as ninjas, create an immersive and theatrical dining experience.



About your serving to customers

In your restaurant, serving customers involves taking orders, ensuring prompt delivery of food and beverages, and providing a pleasant dining experience. Waitstaff greet and seat guests, present menus, take orders, and answer questions. They also deliver meals, refill drinks, and attend to any special requests or concerns. Excellent customer service, attention to detail, and professionalism are key aspects of serving in a restaurant, enhancing the overall dining experience.