

DESIGN EXHIBITION 2022

College of Creative Arts, UiTM Kedah Branch



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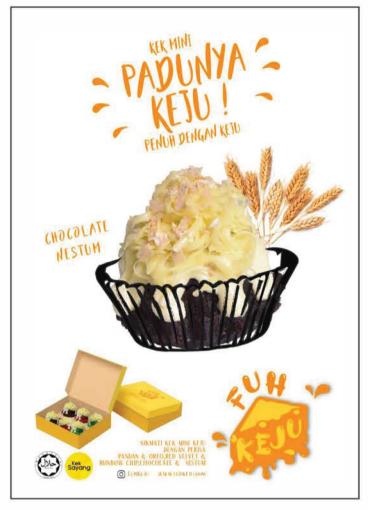


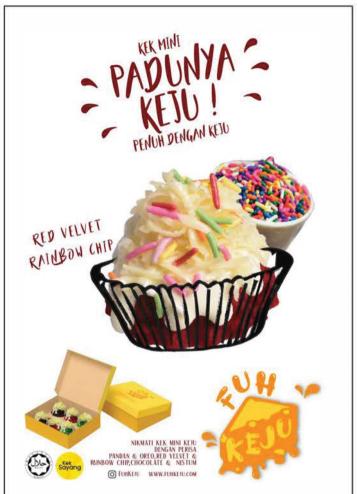


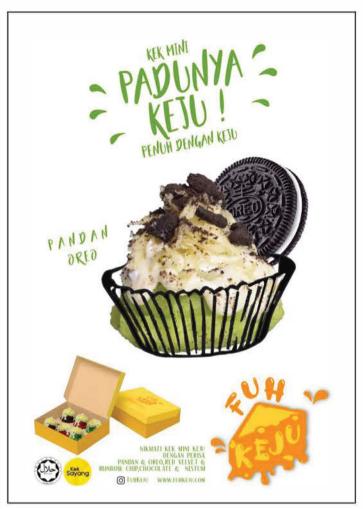
FUHKEJU PRODUCT

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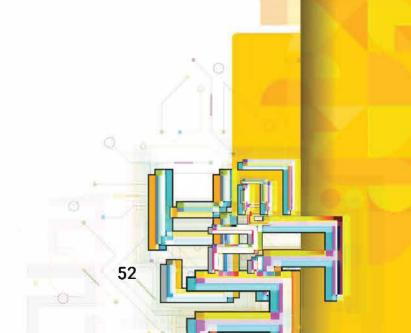
Fuhkeju is mini cake full of cheese. The plan of ZZ Bakery produce this product is to attain and maintain the interest of their customers with variety of its homemade cakes, pastries and other products. The product offer quality taste at the reasonable price. Starting in 2019, ZZ Bakery introducing homemade products namely: "Fuhkeju". They sell the products around Sungai Petani, Kedah with cash of delivery. They also post all over the Malaysia. The market trend has changed from simple cakes to more designed cakes such as character cakes, red velvet cakes, tasty pastries which will be provided by Fuhkeju. The original recipe is from kuih traditional puteri ayu and still retain the original putri ayu shape and original flavour which is pandan flavour. But we're remain other flavours like red velvet cheese and chocholate cheese that suit today's modern tastes. Furthermore, we also placed a variety of topping options to further enhance the taste and taste of the cake. The ingredients that used to make mini cake are flour, cream cheese, sugar, egg. sour cream, cookies, sugar, commercially prepared, regular (includes vanilla), heavy cream, butter, vanilla extract (water, sugar10%), vanilla bean extractives and constarch. The ingredients are blended in the process of making the mini cake and are carried out following the steps to produce the cake step by step. This product is strongly focus on the priorities of children and young people. ZZ Bakery will serve all customers lower, middle and upper income by providing its products with affordable prices and by rendering services that will put a smile on the faces of its customers.ZZ Bakery will continuously do research of market to be up to date of customer preferences and will get feedback from their customers. It is hoped that all customers of Fuhkeju by ZZ Bakery love and support this 100% homemade product. Thank you to everyone who has enjoyed "Fuhkeju" with the positive feedback given.























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