

SOCIAL MEDIA PORTFOLIO (MASHI BAKER'S)



FACULTY: FACULTY OF ACCOUNTANCY

PROGRAMME: AC220 - BACHELOR OF ACCOUNTANCY (HONS.)

GROUP : AC220B41

COURSE : PRINCIPLES OF ENTREPRENEURSHIP

COURSE CODE: ENT530

SEMESTER : 4

GROUP MEMBERS: NUR ATHIRAH SYAZANA BINTI SUHAIMI (2021113671)

SITI GHUFAIRATUL ATHIRAH BINTI MOHAMED RAHIM (2021118701)

SUBMITTED TO SIR AHMAD ZUHAIRI ZAINUDDIN SUBMISSION DATE: 29th JANUARY 2022

ACKNOWLEDGEMENT

God Almighty is deserving of all praise.

First and foremost, we are grateful to Almighty Allah SWT for providing us with the power to carry out our social media portfolio.

Next, we'd want to express our deepest appreciation to everyone who helped us complete this project. Sir Ahmad Zuhairi Zainuddin, our outstanding lecturer, deserves our sincere gratitude. All of your contributions to us have been tremendously helpful in completing this project. This project has also increased our knowledge and experience on how marketing through Facebook should be done. Our project would have been incomplete and defective without supervision, and we might not have done it on time.

In addition, we'd want to thank our friends and both of our parents for their spiritual support and encouragement. We learn a lot while working on this project. We collaborate to complete the task and exhibit our teamwork. Finally, we'd want to thank everyone else who helped make this project a reality, whether directly or indirectly.

We hope that this effort has achieved its apex. Furthermore, we anticipate that this project will help us earn points toward a good grade in this course, Principles of Entrepreneurship (ENT530).

Last but not least, we have all given our utmost to complete this project.

Thank you so much.

EXECUTIVE SUMMARY

Mashi Baker's is a tiny firm that relies on its own resources or profits to grow. It sells its goods via an internet platform. The major goals of Mashi Baker's are to promote people to enjoy and buy their cakes as well as to establish a well-known bakery business in Sungai Petani regions, Kedah.

In the realm of the bakery business. Mashi Baker's also offers a selection of cakes and delicacies styles in a variety of choices as well as an inexpensive price for those who have only recently begun to be aware of the existence of Mashi Baker's in the market. Because it is only handled by one person, Marshitah Binti Mohd Razi, therefore making the business a sole proprietorship. All decision making and management control is handled by the owner herself. Only the finest raw materials were utilized in the creation of this product, which was entirely chosen from the best supplier in town that could provide high-quality raw inputs material to provide great cakes.

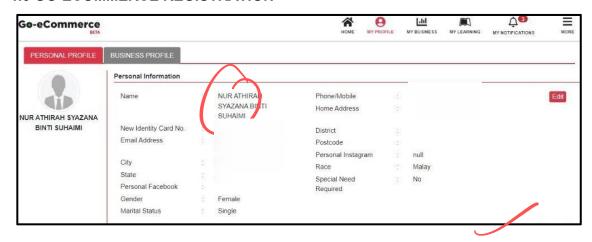
Furthermore, Mashi Baker's began operations in April 2018 and is still relatively new to the market. Despite the fact that Mashi Baker's is still a newcomer, the profit earned over the course of the year is more than RM 7,000. During the pandemic, the business was able to attract more customers mainly from west region in Malaysia solely in Kedah due to an aggressive and effective marketing strategy.

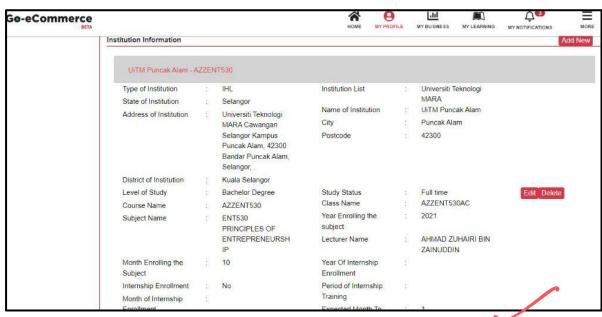
Customer satisfaction is always a top goal for any company. All of our customers who purchased cakes from us had nothing but great things to say about it. They will become addicted to our products once they have purchased them, and they will become their avourite. Mashi Baker's also plans to grow its business to the both west and east regions in Malaysia and soon into new countries in order to increase brand recognition and sales.

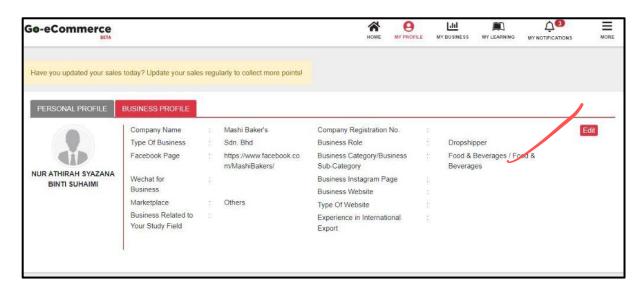
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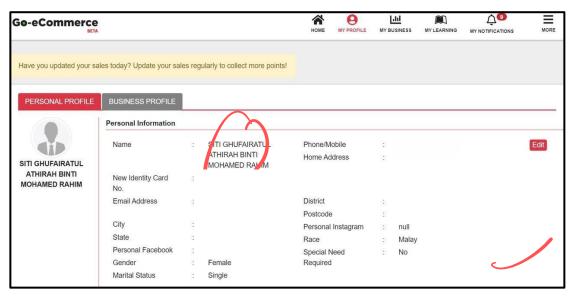
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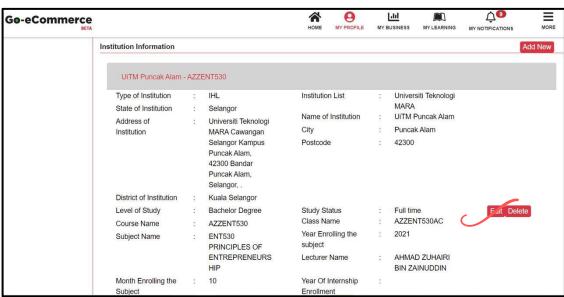
1.0 GO-ECOMMERCE REGISTRATION

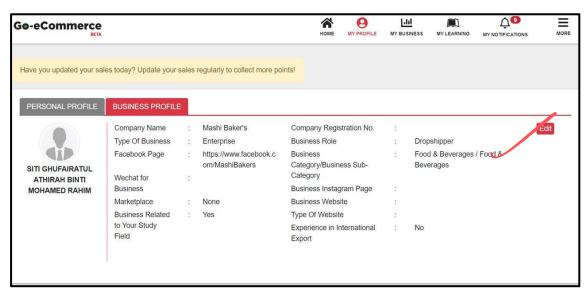














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2.0 MYENT CERTIFICATE



MASMED YOUNG ENTREPRENEUR (MyENT)

SLIP PENDAFTARAN PERNIAGAAN PELAJAR UITM

No. Pelajar : 2021113671

Nama : NUR ATHIRAH SYAZANA BINTI SUHAIMI

Program Pengajian : SARJANA MUDA PERAKAUNAN (KEPUJIAN)

Fakulti : Faculty of Accountancy

Kampus : Selangor

MAKLUMAT PERNIAGAAN

Mod Perniagaan : Online Bidang Perniagaan yg : Bakery

diceburi

Tempoh Berniaga : No. Pendaftaran Perniagaan :

URL Perniagaan : https://www.facebook.com/MashiBakers/

Alamat Premis Perniagaan : No 24 C Penghulu Him 08000 Sungai Petani, Kedah.

Tarikh Mendaftar : 20 Nov 2021
Tarikh Kemaskini : 12 Jan 2022
Tarikh Cetak : 12 Jan 2022

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Sijil ini secara tidak langsung akan terbatal apabila penama menamatkan pengajian atau tidak lagi aktif dalam sistem universiti.

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PENOLONG NAIB CANSELOR KEUSAHAWANAN UITM

Malaysian Academy of SME & Entrepreneurship Development (MASMED)



MASMED YOUNG ENTREPRENEUR (MyENT)

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Kampus : Selangor

MAKLUMAT PERNIAGAAN

Mod Perniagaan : Online Bidang Perniagaan yg : Bakery

diceburi

Tempoh Berniaga : No. Pendaftaran Perniagaan :

URL Perniagaan : https://www.facebook.com/MashiBakers/

Alamat Premis Perniagaan : NO 24 C Penghulu Him 08000 Sungai Petani, Kedah

Tarikh Mendaftar : 19 Nov 2021
Tarikh Kemaskini : 12 Jan 2022
Tarikh Cetak : 12 Jan 2022

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PENOLONG NAIB CANSELOR KEUSAHAWANAN UITM

Malaysian Academy of SME & Entrepreneurship Development (MASMED)

3.0 INTRODUCTION OF BUSINESS

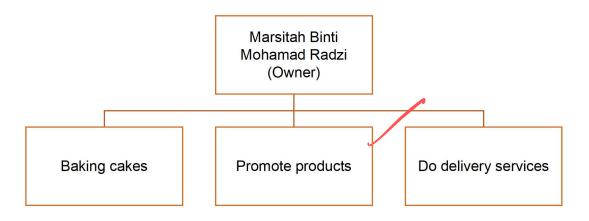
3.1 Name and address of business

Mashi Baker's is a sole proprietorship, which implies that the business is owned and run by one person. There is no legal separation between the owner and the firm entity. For their business, the proprietor chose the domain name Mashi Baker's The business is given her name by the owner, Marsitah Binti Mohamad Radzi. Because of the many options available, such as customized birthday cakes, wedding cakes, and a variety of chocolate and cheesecake editions, the business was developing due to an increase in demand for cakes around the Sungai Petani region in Kedah.

Business background

Name of the business	Mashi Baker's
Business address	No 24 C Penghulu Him 08000 Sungai Petani, Kedah.
Corresponding address	mashibaker's@gmail.com
Telephone number	
Form of business	Sole proprietorship
Main activities	Selling customized birthday and wedding cakes, and a variety of chocolate and cheesecake editions
Name of bank	Bank Islam
Bank account number	

3.2 Organizational Chart



3.3 Mission and vision

Mashi Baker's mission

- To provide their customers with the greatest possible service and to supply them with the best cakes that we could offer. With the primary goal of encouraging more individuals to try new things based on their personal preferences, we will provide a variety of options.
- We are enthusiastic about creating new items that taste fantastic and make every meal more enjoyable. We will never jeopardize the quality of our products or our family values, and we will strive to exceed client expectations one order at a time every day.

Mashi Baker's vision is to be Malaysia's most popular local cake brand. As we all know, there are a lot of local cake sellers these days, so in order to be the best, we must put our customers first.

3.4 Descriptions of products and services

Mashi Baker's specializes in the creation of cakes for our customers. As a result, this business produces a wide range of cakes to suit each occasion that people wish to commemorate. For those special occasions, there are also customized birthday and wedding packages. Pre-orders for those personalized cakes will be taken ahead of time, and customers will be consulted on how the cakes should be designed, topped, and flavoured, among other things. Customers can create their ideal cakes based on their preferences and requirements.

In addition, Mashi Baker's offers a wide range of cake options for its customers to pick from. Each flavour has a distinct taste and experience due to the fact that it is made entirely with love and pleasure. As a result, Mashi's Baker manufactures incredibly moist chocolate cake and cheesecake-inspired flavors. Our signature cake, the super moist chocolate cake, is produced with the best quality ingredients, including the chocolate itself. For the greatest flavour in town, the chocolates are imported from Thailand. The cheesecake edition, on the other hand, has a variety of flavors such as strawberry, pandan, mango, and red velvet cakes. These superlative cakes are all designed to go with the chocolate super moist cake.

Not only that, Mashi Baker's also offers services to customers. Customers who place any type of order will receive delivery services. This covers the unique Wedding/Birthday Cakes and other cake alternatives available on-site at Mashi Baker's. However, it is only available in the Sungai Petani region because it is one of the most limited desserts in town, costing between RM2-RM5. Customers must purchase more than one item from our website in order to receive the free delivery fees and may get a free gift according to terms and conditions.

3.5 Price List

TYPES OF	RM	
Super moist Chocolate Cake	Super moist Mix Cake	20
Pandan/Mango/Red velvet Cheese	ecake and Chocolate Moist Cake	15





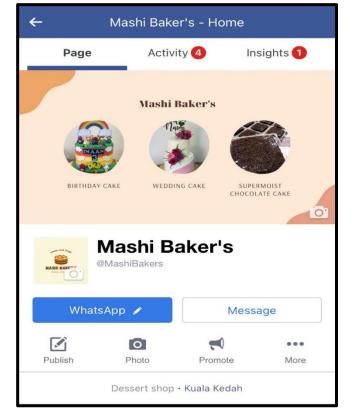
4.0 FACEBOOK (FB)

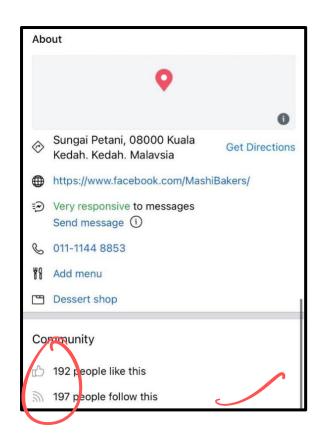
4.1 Creating Facebook (FB) Page

A Facebook page is specifically designed for someone who owns a business and wants to advertise it or communicate with consumers. A Facebook page is a public space where anyone may look for a store or business. We gain likes on Facebook rather than friends. Adults, on the whole, prefer to use Facebook over Instagram. As a result, in order to attract more eastomers, Mashi Baker's makes use of the Facebook page.

Firstly, we created a Facebook Page on behalf of the true Mashi Baker's business. This is to promote the cakes among Facebook users, particularly those in Sungai Petani and close to our business site, in order to increase awareness of the product. We are also aware that nowadays, people are more interested in social media, where they can easily find and search for what they want to buy. Plus, when the Covid-19 pandemic strikes, individuals tend to stay at home and play with their electronic devices. As a result, creating a Facebook page is a good approach for us to market the business on social media and in the Sungai Petani area. Therefore, we created Facebook postings that are related to the business, such as hard sell,

soft sell, and teaser.







Number of likes = 192

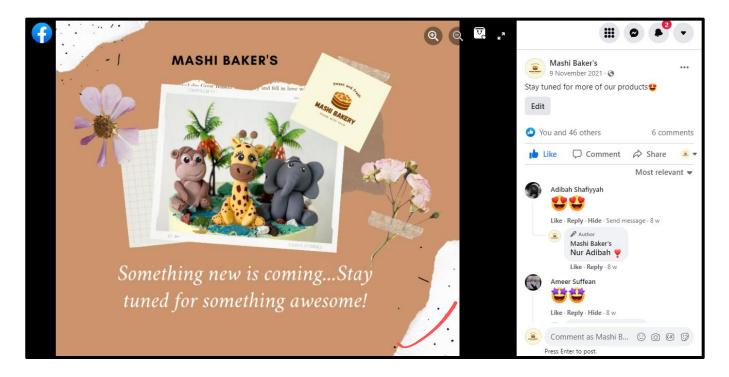
4.2 Customizing URL Facebook (FB) page

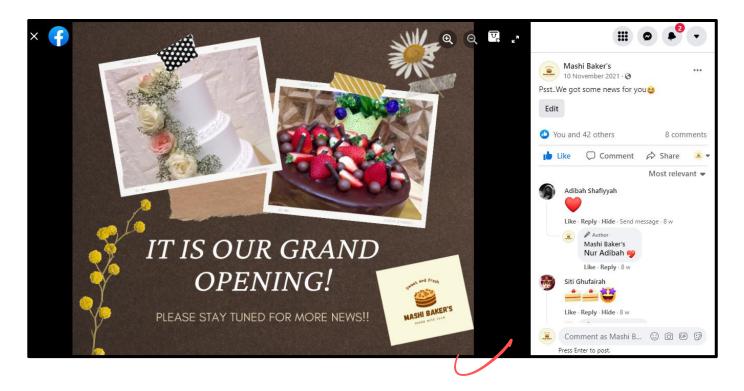
https://www.facebook.com/MashiBakers/

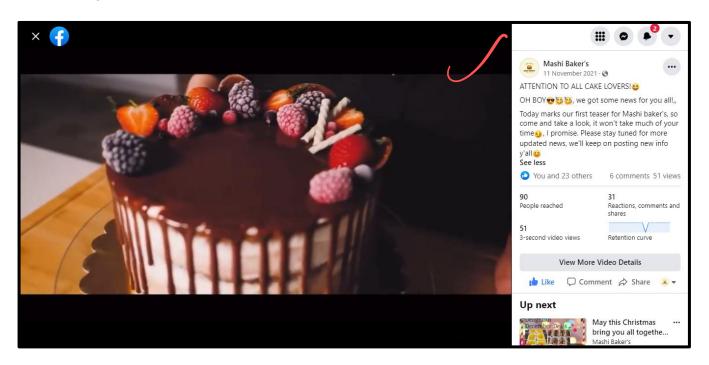


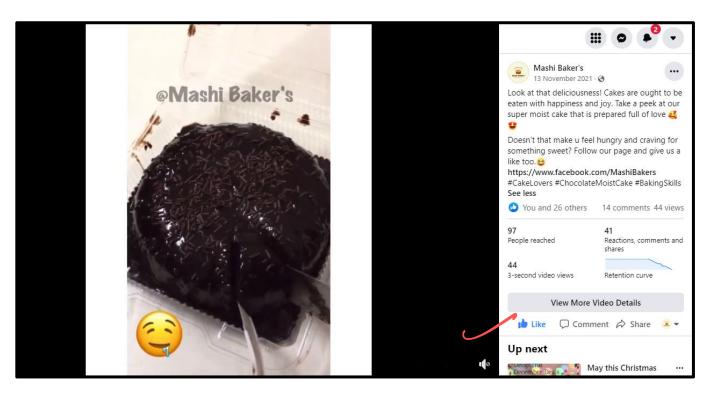
4.3 Facebook (FB) post - Teaser

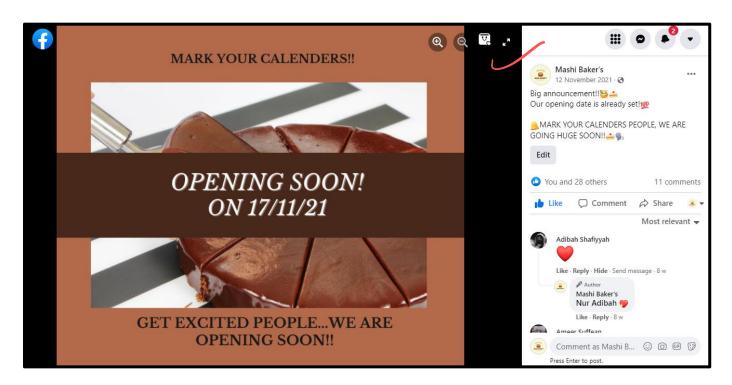
A teaser post is a sort of post that a business employs to give potential customers a sneak peek at their goods. This is done to attract customers' attention and boost their expectations for our services.

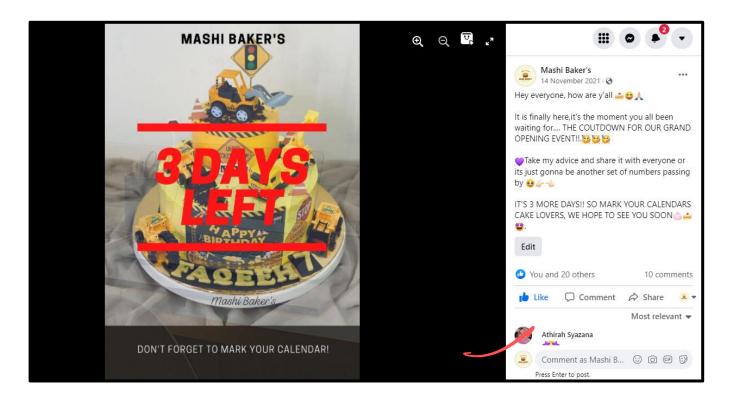


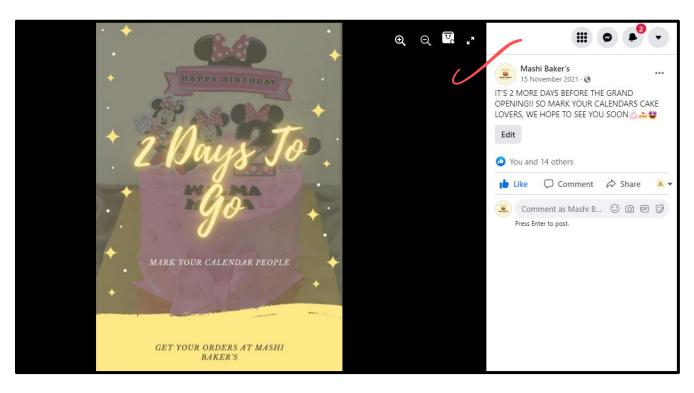


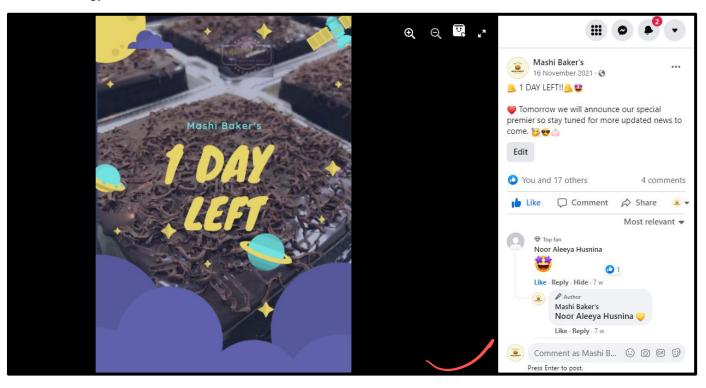


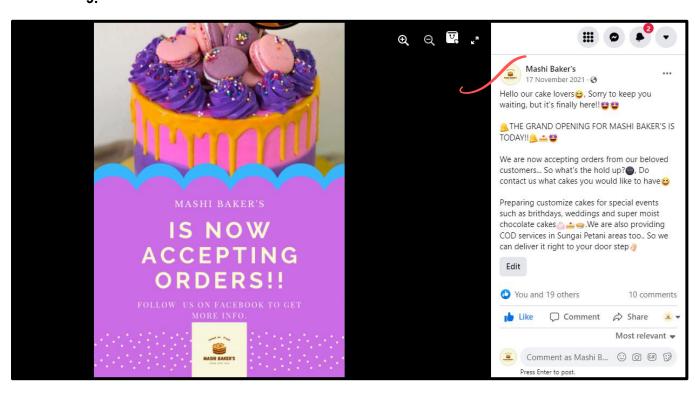












4.4 Facebook (FB) post – Copy-writing (Hard sell)

A hard sale is a marketing tactic in which direct messaging is used. If you adopt a hard sell method, customers will want to acquire the goods right now.

1. Mashi Baker's GREAT DEAL FOR A GREAT CAUSE!! Good afternoon everyone, we got some news for Feeling hungry?.... Craving for something chocolate?.... Want it delivered fast to doorstep?...GOOD NEWS 3 4 4 WE ARE NOW ACCEPTING ORDERS FOR OUR SPECIAL CHOCOLATE MOIST CAKE !! ❖ 😆 😆 Have a blast with family and friends as this cake can be shared with many people, especially big events going on. The quality of our chocolate is extremely good, so of course, the taste of our cakes is more special as it is imported from Thailand.Guaranteed Quality! It will be baked fresh from the oven and delivered to your house within 12 hours. How fast is that?!! 3 1, We bake our chocolate cakes full of love and happiness just for you to enjoy 😂 🥰 Here is the price for super moist cake *= Supermoist Chocolate Cake RM 2 0 We will deliver the first 5 0 orders from customers with a special gift for y'all.. Buy 1 free 1 for the first 50 orders!! Make your order now at https://www.facebook.com/MashiBakers/ it We hope to see you soon 1, 20 Click to purchase 🚢 http://m.me/MashiBakers #chocolatecake #chocolatecakelover Mashi Baker's, Amani Soffea and 13 others 6 comments Like Share Comment

77 people reached

2. Mashi Baker's 18 November 2021 at 21:49 - @ ACCEPTING ORDERS FOR CUSTOMIZED Special Occasions must be celebrated in the best way possible! Not only that though ... We are now also available to make customized birthday and wedding cakes for your special occasion!! At a reasonable price too!! Each cake occasion will be charged at RM 200-3 O o depending on how it is customized and topped. Delivery fees is free for frequent and loyal customers who had made an order with us more than 5 times as Any cake design is acceptable! Just tell us your wish for that special person's birthday/wedding. Toppings, Flavour, Fillings, Designs and etc can be negotiated beforehand to make sure that it is the dream cake of your life. And do not worry, the quality of our cakes is high guaranteed even in a short period of time in making it, as we have skilled people in handling the process making. Rest assured 🤎 Contact us at https://www.facebook.com/MashiBakers/ or whatapps on how you want your cake to be customized and we will deliver it right to your house as soon as possible 🎳 🦓 .. We want to make sure your sweet dreams come true with every bite of our cake Here are some examples of the design Click to purchase = http://m.me/MashiBakers #cakedesign #weddingday #birthdaycake Like Comment Share 92 people reached You, Siti Ghufairah and 17 others



Amazing news !! We are accepting orders for our special super moist chocolate cake today, so grab your order now at RM 2 0 only!! 60

To ensure that everyone who eats it enjoys it, an excellent super moist chocolate cake must have specific features. To begin, it must be damp. It will be light and fluffy, without becoming dry. It will also have a strong chocolate flavor while not being overly sweet for the average pudding fan. These effects can be obtained by using the right components in the right

The usage of whole eggs results in a little quantity of fat in chocolate cakes (egg yolk). These cakes are more delicious and richer than angel food cakes. In general, chocolate cakes are made with a batter, foam, and of course chocolate! The flour, egg yolks, and half of the sugar are mixed together to make the batter for that extra moist deliciousness blend with the chocolate taste. Not only is dark chocolate healthy for your brain, but it also benefits your blood circulation, heart, and spirit. Consumption of chocolate cakes lowers the risk of stroke. It contains beneficial elements such as potassium, selenium, and zinc.

Delivering it to your location asap, pm us right away for any inquiries. 💸 🥌 😆

Delivery charge is only RM2-RM5 within Sungai Petani areas and if you buy up to 2 lids/container you will receive free delivery off charge 👞 Hurry up to make your order at

https://www.facebook.com/MashiBakers/ \quad \qq \quad \quad

Click to purchase = http://m.me/MashiBakers

79 people reached

You, Siti Ghufairah and 11 others

#chocolatecake #foodie #chocolatecakelover



4.



flavor. Strawberry cheesecake, which appears to be a popular yogurt and ice cream flavor and has the same sweet tanginess but with fresh strawberry undertones, is another popular flavor.

It may seem far-fetched, but this cake can truly help you become stronger. Milk and eggs are high in protein, and the extra calcium helps bones and teeth work better. Why not prepare some high-protein cakes if you're serious about your fitness? ≅

Come and take your order with a price of RM 11 5 per lid only!! Providing delivery services near SP regions. We will deliver it asap for you within the same day if we receive your order now!! The First 2 0 orders shall have their cakes be delivered in 3 hours!! Together with a free Supermoist chocolate cake slice as a special gift 8 48

Even more, have it with friends and family as its taste is absolutely amazing! You can't miss this chance as our cheesecake editions are made of the highest quality. The Strawberries are imported from New Zealand. Guaranteed Quality 👍 🐸 "

Place your order at our official website now at https://www.facebook.com/MashiBakers

Click to purchase 🚢 http://m.me/MashiBakers

#cake #strawberrvcake ____



OO You, Siti Ghufairah and 15 others



Mashi Baker's

24 November 2021 at 19:37 ·

SPECIAL CLIP OF OUR CUSTOMISED CAKE.
AFTER RESULT [▲]:

We promise you to show the result of our birthday cake. It's been chilled overnight in our fridge to be delivered soon! Look how pretty that is!

♠ ANNOUNCEMENT CAKE DESIGN IS AVAILABLE FOR PRE-ORDER ♠

Tasty, colorful, irresistible, and CUSTOMIZED DESIGN AND TOPPING TOO!!.. Lets us know how you want ur cake to be designed for that special occasion and we will send it to your location soon.

The price for each cake design is

~RM 2 0 0 - 3 0 0 and 1 Strawberry Cheesecake as an exclusive gift for orders in the first 5 hours.Make your decision now! You can't miss it!

Depending on how the cakes are being customized and designed. Please contact us at

https://www.facebook.com/MashiBakers/ or whatapps for more details.

Click to purchase _____ http://m.me/MashiBakers

#cake #foodie





6.

Mashi Baker's

27 November 2021 at 13:21 -

SPECIAL DEAL FOR A MARVELOUS CAUSE!!

OUR BELOVED STRAWBERRY CHEESECAKE IS NOW AVAILABLE IN TOWN FOR PRE-ORDER.

Mashi Baker's signature cake is the well-known Strawberry Cheese Cake itself
∴ At an affordable price of RM SONLY PER LID/CONTAINER!!..

Cheesecake has a sour, sweet, creamy, and tangy flavor. Strawberry cheesecake, which appears to be a popular yogurt and ice cream flavor and has the same sweet tanginess but with fresh strawberry undertones, is another popular flavor. Eat it with friends and share the joy and happiness together in any events you have

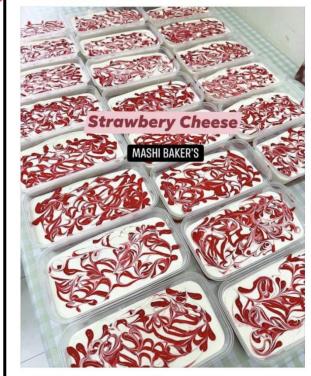
As always, we are providing COD services in the Sungai Petani regions so contact us for more details on our special cake order. Buy 2 lids will get you a free one slice of super moist cake. See you soon and don't forget to like our pages at

https://www.facebook.com/MashiBakers/

Click to purchase =

#cheesecake #cheesecakelovers

http://m.me/MashiBakers



Mashi Baker's, Amani Soffea and 15 others

2 comments

Like

Comment Comment



67 people reached

Boost unavailable





29 November 2021 at 18:31 · 🚱

Hello cake lovers 🚢 😂

SUPERMOIST CHOCOLATE CAKE IN HERE!! It's been a while since we talked about this chocolate cake, isn't it? Well no worries, we are still accepting orders for this special chocolate cake. The price is still the same at RM2 0/ lid so make your order now.

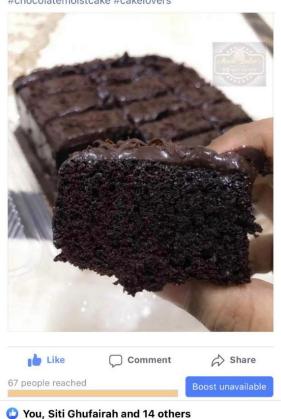
The cake should entirely rise and not resemble a batter. It should be wet, fluffy, and spongy. The cake is more appealing with fewer ingredients and suitable baking processes. The use of high-quality ingredients is always a plus. And with that being said, Our cake fits all of that mentioned criteria, It's irresistible indeed. Grab your order now!

Delivery charges are around Sungai Petani regions only at the range of RM2-RM5. Let's not forget that you can be free charged from delivery fees if you make more than 3 orders for our beloved chocolate moist cake. Amazing deals every day with Mashi baker's isn't

Make your order through our main page at https://www.facebook.com/MashiBakers/ we are always available for any orders made by our customers. See you soon.

Click to purchase 🚢 http://m.me/MashiBakers

#chocolatemoistcake #cakelovers



8.



Mashi Baker's

4 December 2021 at 11:17 . (A)

Its Sale! You Can't Resist! 4 4

The day has come, Are you ready for it? ... Our special red velvet cheese and moist chocolate cake edition shall be available for order today. The delicious taste of cheesecake combined with our signature chocolatey moist cake high of quality is not dared to be missed 29!

•••

The cake should rise completely without resembling a batter. It ought to be spongy, wet, and fluffy. With fewer ingredients and proper baking techniques, the cake is more appealing. It's always a benefit when high-quality ingredients are used. And with that said, our cake meets all of the aforementioned criteria, making it truly enticing. Place your purchase right now!

The price for special red velvet and moist chocolate cake edition:

RM 1 5 per lid/container

Delivery fees around SP regions:

RM2-RM5 (Sungai petani area)

Grab your order now through our contacts and we will deliver it soon enough! Free delivery for orders of more than 2 lids/container. Don't miss out on this chance, it's once in a lifetime folks 👍 . We hope to see you soon 😘

ORDER ONLINE NOW AT

https://www.facebook.com/MashiBakers DON'T MISS

OUT THIS CHANCE. 4 4

Click to purchase = http://m.me/MashiBakers

#chocolatecake #cheesecake #redvelvetcake



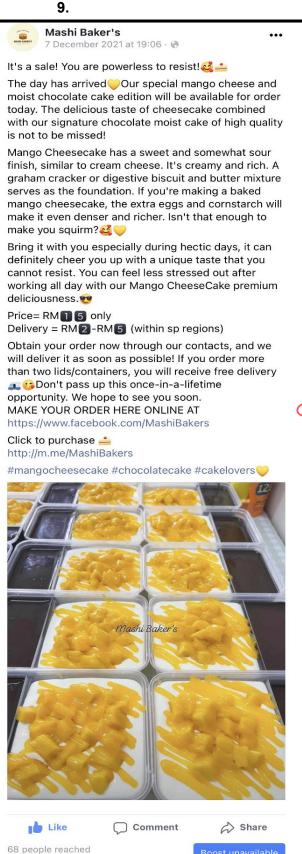
Like

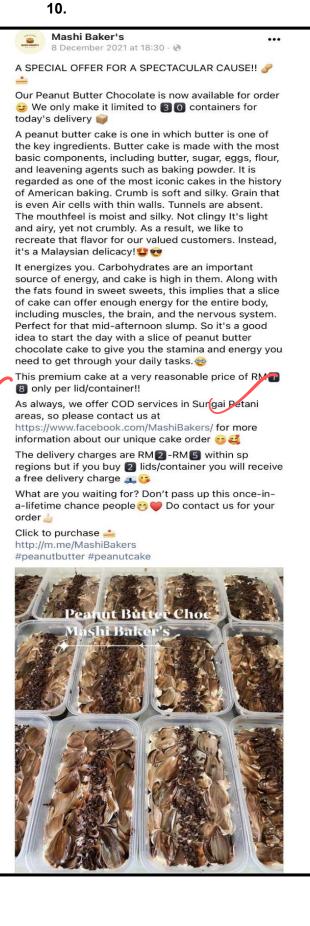
Comment

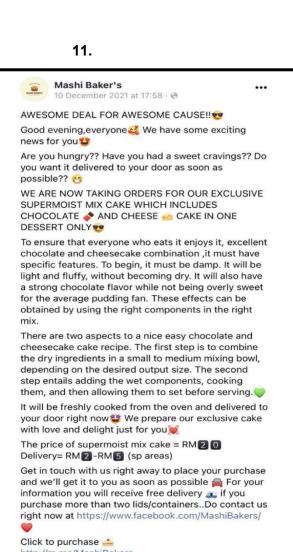
Share

70 people reached

You, Siti Ghufairah and 13 others



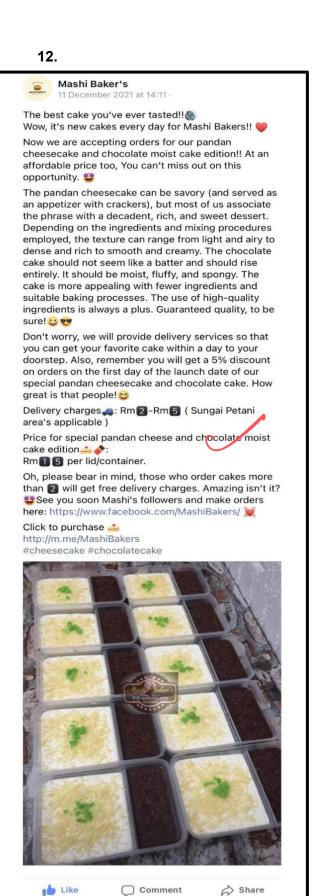




Click to purchase ______
http://m.me/MashiBakers
#chocolatecake #cheesecake #foodie

69 people reached





64 people reached



Mashi Baker's

December 2021 at 12:42 · 🚱

A ready-to-eat slice of heaven =

Have you tried our special super moist mix cake? | It got both the best treats in life 2... Chocolate moist cake and cheesecake all in one!! What a fantastic combination of cake you can think of! 60

Although a cheesecake can be salty (even served with crackers as an appetizer), most of us connect the name with a rich, and sweet dessert. Depending on the ingredients and mixing methods used, the texture can range from light and airy to dense and rich to velvety and creamy. The luscious, chocolatey perfection of the Most Amazing Chocolate Cake. This is the chocolate cake you've always wanted!

Everyone benefits from eating chocolate and cheesecake. It is high in vitamins A, D, B12, and B2, which are necessary for infection prevention, skincare, and protection, as well as the healthy development of our nervous and cardiovascular systems. They also contain animal protein, which strengthens our immune system. Well isn't that good news when we eat this cake combination?

Hurry up and grab your order as we are always available for replies. Sending it to your location as soon as possible (depending on time and region situated) For orders more than 2, Will get free delivery fees , How cool is that!! ≥

Here are some of the details regarding the prices that u should knowe:

Supermoist Mix Cake (chocolate cake and cheesecake) 💸 👛: RM 20 per container

Delivery charges : RM2 - RM5 (Sungai Petani regions only A)

Hope to see you soon cake lovers 💛. Have a good day

ORDER ONLINE CAN BE MADE HERE:

https://www.facebook.com/MashiBakers

We hope to see you soon > ee

Click to purchase 📤

http://m.me/MashiBakers

#cake #cakelovers #mixcake



Like

Comment



57 people reached

14.



Mashi Baker's · Follow 27 December 2021 at 11:37 · 🚱

May this Christmas bring you all together for a great celebration filled with lots of joy, happiness, and of course Cake!

A bite of deliciousness during this Christmas celebration with a great treat.

Mashi Baker's Special Christmas Deal is finally liere, We have exciting news for our cake lovers and this Christmas event is filled with interesting and special deals for you all.

A discount of 10% for each special cakes editions purchase, Not only that, any purchase of more than 2 orders, will get a free delivery charge just like that. The cakes shall be delivered to your doorstep within the day (depending on the availability and request made by the customer within the day). & == |

Here are some of our cake editions that are on special deals (after discount) e :

1) Strawberry Cheese Cake and Chocolate Moist Cake

RM 1 3

2) Mango Cheesecake and Chocolate Moist Cake Set

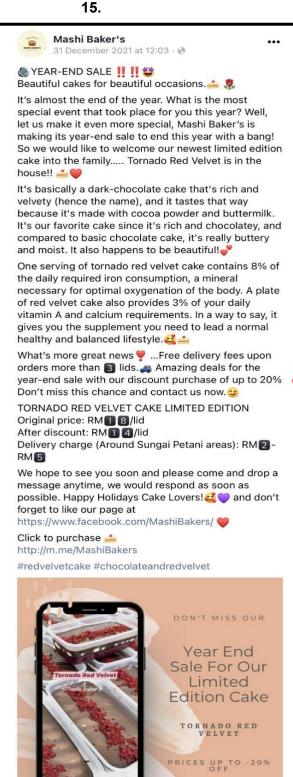
3) Peanut Butter Chocolate Cake RM 11 6 4) Supermoist Chocolate Signature Cake RM 1 8

So don't miss out on this opportunity and take your order now as we are always available for requests from customers. And Merry Christmas from Mashi Baker's, May this holiday bring you joy, happiness, and prosperity. We hope to see you soon and don't forget to like our pages at

https://www.facebook.com/MashiBakers/ for more info

Click to purchase 🚢 http://m.me/MashiBakers

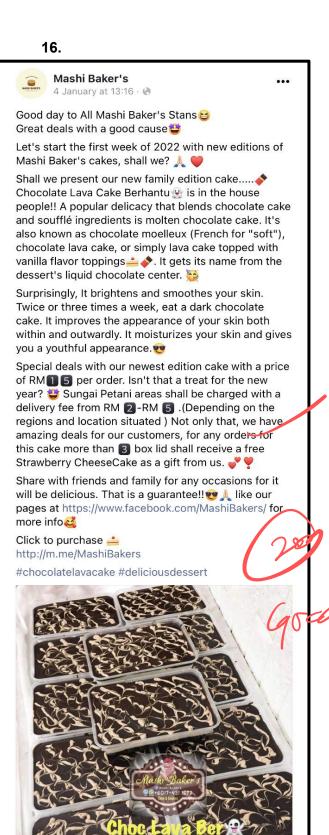
#cheesecake #chocolatecake #cake #cakelovers



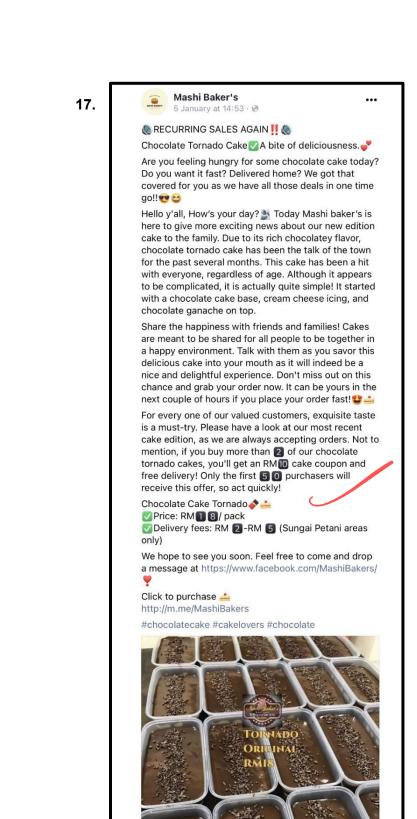
Comment

Like

43 people reached



⇔ Share



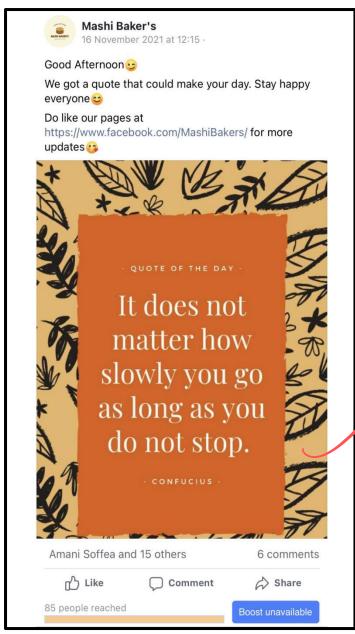
4.5 Facebook (FB) post – Copy-writing (Soft sell)

A soft sell post is a style of advertising that promotes a product through hidden signals. It's also a non-aggressive method that may or may not lead to a company sale, but it can help establish brand loyalty among consumers. Through the soft sale, our customers will be able to increase their knowledge, confidence and awareness of our offerings through product and services.

1. Mashi Baker's 10 November 2021 at 11:41 · Good morning and have a blessing day everyone 😊 Do like our pages at https://www.facebook.com/MashiBakers/ for more updates 😘 show me what's right is right keep me on it strengthen me with it bless me with it Ameen ······ (·•·) ······ Mashi Baker's, Amani Soffea and 33 others 2 comments Like Comment Share 103 people reached

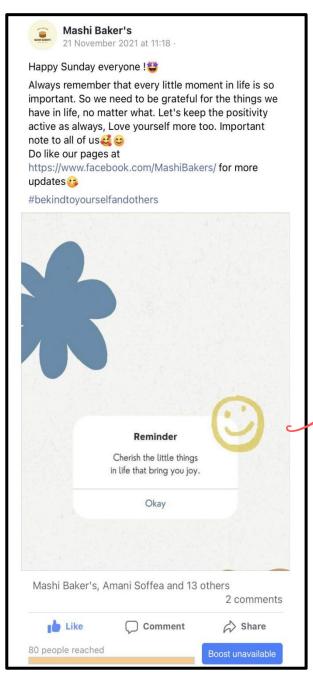
2. Mashi Baker's 12 November 2021 at 14:06 · Salam jumaat Reminder for ourself Do like our pages at https://www.facebook.com/MashiBakers/ for more updates 😘 IT'S NOT SELFISH TO LOVE YOURSELF, TAKE CARE OF YOURSELF, AND TO MAKE YOUR HAPINESS A PRIORITY.
IT'S NECESSARY Mashi Baker's, Amani Soffea and 22 others 8 comments Share Like Comment 99 people reached Boost unavailable

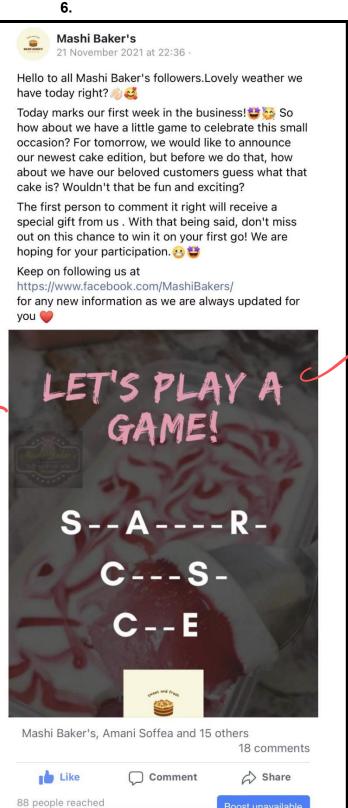
3. 4.





5. 6.







Mashi Baker's

Hello to our cake fans!! How's your dayyy? Let's know each other based on our fav cakes!!

Do you know that your fav cake can reveal a lot about you? == Well isn't that interesting

Everyone are born with unique and different personality . So why don't you take a look on how that describe you based on your FAVOURITE CAKE.

Comment below on which is your fav cake. Do follow us at https://www.facebook.com /MashiBakers/ for more updates

#cake #foodie #cakelovers

8.



Mashi Baker's

24 November 2021 at 11:09 -

BEFORE RESULT:

What you see here is the cake being chilled in the refridgerator.Cake needs to chill out as well .

Here are some of the steps taken to bake this cake.

1.Decide how much time to bake depending on the type of cake

2.Remove the cake from the oven once it fully cooked 3. After crumby coat, put the cake in the refridgerator overnight for better texture and taste.

4. After chilling process, we will decorate the cake with the custom design, then it is served! 4

Cool steps isnt it? As in literally too 🖨. Pls stay tuned for the result of our special cake order!We will announce it on

https://www.facebook.com/Mash Bakers/ as soon as possible. 🚢 🤩 #cake #foodie

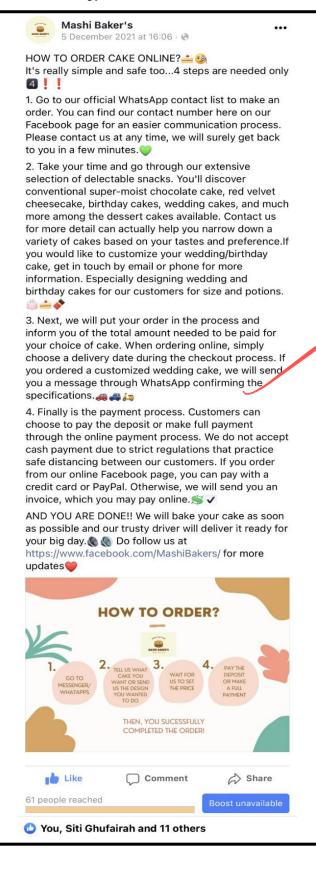


Like

Comment

Share

87 people reached



10. i)



HOW TO REDUCE YOUR STRESS.

We care for your well-being so here are some suggestions that can help us relieve tremendous pressure. Managing our stress level is very important in order for us to have a balanced emotional and spiritual mindset. And in turn, allows us to be more healthy and productive in doing everyday activities.

1. Eating sweet food such as cakes. 4 = Believe it or not, the cake is actually can relieve stress. Cakes brighten up an occasion and bring with them not just a delicious flavor but also a sense of celebration that can last a lifetime. Cakes are more than simply another food item that can be devoured on occasion; they are a mood and a reason to celebrate in and of themselves. A cake is either the beginning or the finish of any event. Whatever the occasion, it would not be complete without a cake. But there's a whole new reason to buy and consume cakes. A recent study found that they help people relax. Eating cakes can help a person cope with stress and depression. Many things in life are out of our reach, but cake isn't one of them. You have sole possession of the slice in your hand. Take a bite! Endorphins are released when sugar is consumed. Endorphins are joyful hormones. Do you want us to say anything else? A healthy diet can be boring. Include a slice of cake every now and then. 👛 🤎

2. Excercise. 🖎 🦜

Physical activity can help you reduce your overall stress levels and improve your mental and physical well-being. Exercising on a regular basis can improve your mood by reducing the tension, anxiety, irritability, and moderate sadness that commonly accompany stress. It can help you have a better night's sleep, which can be harmed by stress, depression, and anxiety. It can also make you feel more confident. Physical activity can also help in diverting your attention away from your troubles. Exercise encourages you to concentrate on your body rather than your mind because it involves repetitive activities. While exercising, focussing on the rhythm of your motions provides many of the same benefits as meditation. Concentrating on a single physical job can boost your energy and optimism. This concentration might help you relax and think clearly.



Some people experience an immediate boost in their mood following meditation. Those sensations don't go away; in fact, they tend to build up over time. As you stick to a steady workout schedule, you'll probably notice an increase in your sense of well-being. Regular meditation improves your health in a variety of ways, in addition to lowering your stress levels. Improving your general health may assist to reduce stress levels in the long run. You'll experience less stress if you improve your physical well-being and heart health.

4. Read a Book

Reading fiction is more effective at relieving stress than listening to music, drinking tea, or going for a stroll, according to research. In fact, reading was shown to reduce stress levels by 68 percent. Your pulse rate decreases and muscles relax as your brain is absorbed in the story. Reading is a great technique to focus your energies and enhance your concentration because your brain has so much work to accomplish. Reading anything having a "strong narrative arc" lasts longer than the time you spend reading it. The story will be stored in your brain, providing you with something to come back to later. Start a new book on Monday and you'll have a whole new universe to explore for the rest of the week!

Guys, it's so important to keep our mental health in check. Please do seek medical professional help if you are having serious mental health. Let us be positive and happy~! 00 0

Do follow us at

https://www.facebook.com/MashiBakers/ for more updates # #cakelovers #stressrelief #stressrelieftips





For generations, we've eaten cakes at special occasions and celebrations, but there's a lot more to these delectable delicacies than you may think. From what the original cakes looked like to where the trend for tiered cakes came from, we've assembled five amusing and interesting facts about our favorite topic.

- 1. National Cake Day is on November 26th, and it's a delectable treat for all! This day, cake takes the place of pie as the dessert of choice. Regardless of their age, most birthday cakes are topped with candles. Cake dishes up a piece or two for showers, marriages, retirements, and anniversaries. 69
- 2. Cake is derived from Middle English kake, which is most likely a derivation from Old Norse (compare the modern Norwegian kake, as well as Icelandic and Swedish kaka). It is also linked to the German term Kuchen, which means cake.
- 3. The modern wedding cake evolved from a number of different ethnic traditions. A loaf of wheat or barley was broken over the bride's head to bring good fortune to the marriage in Ancient Rome, which was one of the first traditions.
- 4. In 1785, the term "birthday cake" was first used. The first birthday cake was a cake that was offered as a gift on someone's special day.
- 5. Icing is a sweet, thin liquid that hardens when it cools. Icing is typically used to garnish donuts and cinnamon rolls, but it is also used to decorate pound cakes such as Lemon Pound Cake.

There you go. Isn't it interesting to know about cakes? We get to learn new things every day. Keep following us on Facebook to know more at

https://www.facebook.com/MashiBakers/ * #food





1. National Cake day is on November 26th.

- 2. Cake originated from Middle English word "kake".
- 3. The first known Wedding Cake were actually bread treat.
- 4. The first reference to 'Brithday Cakes' came in 1785.









69 people reached





HOW TO MAKE A SIMPLE CAKE? 4 0

Baking a cake from scratch may be daunting, but with the appropriate recipe, it can be both stress-free and enjoyable. In spite of that, today we would like to share our famous recipe on how to bake a simple yet savory chocolate cake.

Step 1 ✓

Preheat the oven to 350 degrees C. Butter a 10 by 3-inch round pan, then grease the parchment paper that lines the bottom and edges of the pan. (If you're feeling lazy, just butter the pan, line the bottom, and lightly flour the sides.)

Step 2 V

In a big mixing basin, place a large sifter or sieve. Sift together the flour, cocoa, baking powder, baking soda, and salt.

Step 3 🗸

Whisk in the sugar until it is completely dissolved.

Step 4 🗸

Combine the eggs, milk, oil, and vanilla in a separate large mixing basin.

Step 5 v

Gradually add the wet ingredients to the dry ingredients, whisking constantly until the batter is smooth and free of lumps.

Step 6

Carefully pour in the hot water while stirring constantly. (Be careful with the hot water if you have small children!)

Step 7 ✓

Pour the batter into the pan that has been prepared. Bake for 50 minutes in the center of the oven, or until a wooden skewer inserted in the center comes out clean and the cake springs back when softly touched.

Step 8 ✓

Remove from the oven and let the cake stand for 10 minutes. Run a butter knife around the cake to gently release. Peel off the parchment paper from the sides. Invert the cake, peel off the bottom piece of parchment, and cool on a wire rack.

This cake is all about celebration, and it's a go-to chocolate dessert. It's delicious without being excessively sweet, and it's not too rich yet insanely wet. It's practically difficult to mess up, and it's so simple to create. Hopefully, our Mashi's followers can make use of this simple recipe dessert that can be enjoyed by all. Do follow us at

https://www.facebook.com/MashiBakers/ for more information #cake #howtomakecake

13.



Our Beloved Customer. 💛 🤒

In Mashi Baker's, we are very delighted to serve and provide joy to our customers as it is our main goal. So it is important to point out we took great pride in making sure that our cakes are best served and baked for them to enjoy. Any occasion that is celebrated is also a cherishable moment for Mashi Baker's as well. Here are some of the customers who made orders from us.

When youngsters celebrate their birthdays all around the world, the occasion is commemorated with a birthday cake. A birthday party without a birthday cake is unthinkable for many people, both children, and adults. Having one's birthday celebrated by family and friends instills in a child healthy feelings of safety and security. Every child feels loved as a result of the birthday celebration practice. A child's favorable feelings are carried with him or her throughout his or her life as a result of happy birthday parties. Hence, our sweet children here are happily celebrating their birthday celebrations with a smile on their faces. We make sure that the emotions and messages about our cakes are conveyed to the children. A special event like this must have the utmost attention and requires us to do more effort in producing the cake. Any cake for this celebration is based on the children's most favorable design and preference. They get to choose whatever themes and designs that they wished to have for their special day. With this, Children are able to remember their birthday celebration every year fondly. ****** 3. 3.

The wedding cake tradition dates back to Roman times when a dinner cake was crumbled over the bride's head to bring good luck. The wedding cake is a sign of fertility and good fortune. It also provides good fortune to anyone who consumes it. To signify a long-lasting, prosperous, and happy marriage, the wedding cake should be constructed with an abundance of highquality ingredients. With that being said, Mashi Baker's takes delight in making sure that our wedding cakes are able to deliver the good fortune in a long-lasting marriage to the couple. We also prepare wedding cakes based on the likings of our clients too. Setting an appropriate appointment date where we can meet each other and discuss the themes and designs of the cake they require. Making their dream cake come true for their big day. 👛 🤵 🧸

Therefore, what we bake will always come into consideration of what our dear customer's needs and wants. Whatever the occasion it may be, we will deliver the greatest value to you. Do like our page at https://www.facebook.com/MashiBakers/ for more info





Mashi Baker's

28 December 2021 at 18:46 - @

Cake Decoration Ideas for the special Holidays

Making your own Christmas cake is only half the fun; you also have to figure out how you want to decorate it. We have all the ideas you need, whether you choose snowy-white royal icing with a marzipan layer, a more contemporary design, a family-friendly topping, or something super-quick and uncomplicated. Continue reading to learn about some of our favorite methods to design a traditional Christmas cake or any cakes in particular.

Here are some suggestions that you can use:

1)Simple icing sugar or cherries.

Warm apricot jam and toss nice glacé cherries on top of your cake. . Cut forms out of fondant icing that has been rolled out (stars, snowballs, snowflakes, holly) Before arranging your shapes on top of the cake, brush it with warmed apricot jam.

2) Christmas Tree Decorations.

This Christmas Cake with Tree Decorations transforms a regular Christmas cake into a winter wonderland. Pipe trees out of various hues of green icing, then sprinkle nonpareils on top to make them look like they've been dusted with snow. This simple winter cake is a lovely way to bring the beauty of the season into your house for a December birthday or Christmas event with friends and family.

3) Drippy White Glaze.

Your flawlessly covered cake and its sharp edges will be ruined when the fondant becomes mushy and sticky. Royal drippy white glaze is the best drippy icing to use on a fondant-covered cake. It's the proper consistency and hardens quickly. Because it's made of icing sugar and egg white, it won't absorb any moisture and won't affect your fondant-covered cake.

4) Traditional White Fondant.

I know that some people hate fondant. There have been just too many awful wedding cake experiences!! However, store-bought fondant is now considerably nicer than it was previously. It basically tastes like a soft, creamy sheet of icing.

wWell there you have it, those are some of the most decorations that can be used for special holidays. Baking cakes with families and friends can be the fun and the happiest moment for all. Please tell us which cake decoration did you used. We are looking forward to it aDon't forget to like our page at https://www.facebook.com/MashiBakers/



Mashi Baker's 1 January at 17:41 · 🚱

SHAPPY NEW YEAR 2022 (8)

OLD OUT, NEW IN! WE WOULD LIKE TO SEND TO YOU OUR BEST WISHES FOR BETTER DAYS IN 2022! " > With the year 2022 rapidly approaching, there's no better way to thank your close friends and family members than with a heartfelt message or a Happy New Year card. The start of a new year is the perfect moment to let go of old grudges and problems and begin a new chapter in your life. People are excited to celebrate the start of something new as the year 2021 draws to a close. However, as the pandemic continues to ride the Omicron wave, celebrations are likely to be muted this year as well. 🐽 😜

Several restrictions have been implemented around the country to slow the spread of the highly contagious Omicron strain of Covid-19. Going out and partying may not be a good idea in this situation, but that doesn't mean you can't celebrate the arrival of 2022. Even in these trying times, we must maintain our courage and hope for better days ahead. As we say our goodbyes to 2021, may the new year offer us all peace and happiness.

With that being said, Mashi Baker's would like to take this golden opportunity to give our genuine wishes to all of our cake lovers who have supported us throughout the year. We wish you a prosperous and healthy new year! We understand that last year was difficult for your family, and we hope that this year will bring you more special moments. Thus, We express our heartfelt condolences and best wishes for better days ahead. 🐹 🙈

Sending virtual loves and hugs to all of our beloved followers. May this year be full of happiness and blessings for us. SODO like our page at https://www.facebook.com/MashiBakers/ for more information available 👛 🦞 #cake #cakelovers





WEDDING CAKE DESIGN WILL REVEAL YOU ARE A INTROVERT, EXTROVERT OR AMBIVERT

An introvert is a person who exhibits traits of the introverted personality type, which implies they prefer to focus on their inner thoughts and ideas rather than what is going on around them. Rather than large groups or crowds, they prefer to spend time with one or two people. While this may be true for some introverts, this personality type encompasses much more. Introverts, interestingly enough, like cakes with simple toppings and patterns. They are more drawn to white cakes since the colour represents their personality, which is introverted and prefers to be alone.

Extroverts have a reputation for being the life of the party. Their outgoing, colourful personality attracts attention, and they have a hard time ignoring it. Interaction is what keeps them going. People with more extroverted personalities are frequently the centre of attention, and they enjoy it. They thrive in social situations and seek out stimulation from others. They would enjoy extravagant cakes with various toppings and designs in this situation since they like how it looks. Furthermore, they enjoy the chocolatey flavour because it offers them a sense of adventure.

An ambivert is a person who possesses both introvert and extrovert characteristics. They are neither genuine introverts (shy) nor extroverts (outgoing) (outgoing). Ambiverts can swing from extroversion to introversion depending on their mood, context, circumstance, goals, and people around them. There must have been a few moments when you acted like an introvert and other times when you acted out like an extrovert. As a result, it's possible that you're an ambivert. For their wedding cakes, Ambiverts are frequently drawn to flowery designs. It is more representative of both extrovert and introvert together, which fits their nature.

9

So which is your favorite cake? Please comment below to share which is yours and di follow us at https://www.facebook.com/MashiBakers/.

#weedingcake #favoritecake





Do you know someone who is constantly in the kitchen (and enjoys it)? Take a look at these fantastic baker's gifts. We've got something for everyone on your list!

A Great Apron

17.

If you're spending a lot of time in the kitchen working with flour, melted chocolate, and batter, you need an apron to stay clean—but not just any apron. Serious bakers, you need an apron that covers you up, fits you well, and has plenty of pockets. Their aprons are fully adjustable at the waist and neck and have plenty of pockets.

Giant Mixing Bowl

The lack of truly large mixing bowls for double batches of cookies and enormous loaves of bread is frequently complained about by frequent bakers. That's why a massive mixing bowl is an ideal present for any baker.

Cake Dome

With a lovely cake dome, you can keep your baked products fresh while also showcasing your skills. This case is fantastic for exhibiting a mountain of cookies, muffins, or other sweets, but it's also great for presenting a layer cake.

Kitchen Scale

Weighing ingredients is essential for precise baking. Invest in a nice kitchen scale to make this process easier. This will make the baking process more enjoyable for the baker themselves.

Wooden Spoon

A wooden spoon or two is a must-have in any kitchen. This handy tool is ideal for whipping up a batch of muffins or mixing chocolate chips into our favourite cookie batter. Give a new set of olivewood wooden spoons to your favorite baker.

Comment below which one would be your choice for that special baker in mind and follow us at https://www.facebook.com/MashiBakers/ for more info!

#cakelover #dessert #chocolatecake





8 Things You Need To Know Before You Frost Your First Cake.

Plan ahead. 💟 🤎

Cake decorating takes time, no matter how experienced you are. It can take hours if there are extensive designs involved. Estimate how much time you will need to ensure that your cake is ready on time.

Prepare your cakes in advance.

It's preferable to store your cake layers in the freezer if you're making them ahead of time. This allows them to last up to a week! Remember to securely wrap them in cling film to avoid freezer burns.

Choose the right type of frosting.

Know what you want to achieve with the frosting before you start. Their sweetness, texture, and stability are all different. Some varieties are better for piping decorations, while others are better for filling cakes.

Don't make the frosting too early.
Depending on the type of frosting you are producing, the storage conditions and time will vary. However, it really is best not to keep them for too long because incorrect storage will degrade their quality over time.

Have all tools and ingredients ready.
Get a clear picture of what you want your cake to look like before you start. Then, before you start icing, gather all of the necessary tools and ingredients. This will save you time looking for the tools you require.

Make some extra frosting.
It's preferable to have extra frosting on hand than to run out in the middle of icing your cake. If this is your first time frosting a cake, you may find that throughout your trial and error, you use more frosting than you should.

Make sure every component goes together.

If you are experimenting with distinctive buttercream flavors and colors, stick to basic flavors like these. The cake will not overshadow the decorations this way.

Invest in the essential tools.

For your first job, make sure you have a turntable, an offset spatula, and a bench scraper on hand. Leveling and sorting tiered cakes are also easier with a serrated knife. Your collection of cake decorating equipment will grow over time, but you won't need all of them to get started.

Like,share, and comment below at https://www.facebook.com/MashiBakers/ for more updates ••

#CakeLovers #KitchenSkills #Frosting



10

5.0 CONCLUSION

In short, ENT530 is a subject requirement for university students, especially UiTM. ENT530 taught us how to build a real business on our own and how to organize the framework. The task of running a real-life business on Facebook was given to the students.

Furthermore, the initiative proved that social media is an essential platform for anyone starting an online business. This research shows how social media can help internet businesses connect with customers, increase product awareness, and boost sales. We were given the duty of generating a teaser, a hard sell, and a soft sell for a sales posting. The company was able to generate more income and reach out to more customers thanks to these sales postings.

In our opinion, an online business might be a beneficial tool for a new start-up company. Despite the fact that it was simply a small company, it provided us with the opportunity to gain experience running a real company. Pandemic Covid-19 makes it tough for a fresh entrepreneur like us to conduct business. Our Facebook page has been really beneficial in terms of promoting and informing others about our enterprise. To increase future sales, We will continue to strengthen the marketing plan and pay close attention to the Facebook page.

Subsequently, we believe that Mashi Baker's has the potential to become a successful local brand and a top bakery business in Malaysia. Not only that we hope that Mashi Baker's succeeds in the future and overcomes all challenges by seeking guidance from other brands' products. This is in order to improve our business and services. As an entrepreneur, we now understand the benefits of online enterprises in today's marketing. Last but not least, we believe that this will make people more aware of Mashi Baker's products and services.

6.0 APPENDICES

