

### DESIGN EXHIBITION 2022

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College of Creative Arts, UiTM Kedah Branch



#### **Publisher:**

College of Creative Arts, Universiti Teknologi MARA Kedah Branch, 08400 Merbok, Kedah, MALAYSIA

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Perpustakaan Negara Malaysia

Cataloguing-in-Publication Data

**Editor:** Asrol Hasan, Shafilla Subri, Azhari Md Hashim, Neesa Ameera Mohamed Salim, Faryna Mohd Khalis, Syahrini Shawalludin, Mohd Hamidi Adha Mohd Amin, Abu Hanifa Ab Hamid, Ahmad Fazlan Ahmad Zamri, Mohd Taufik Zulkefli, Zaidi Yusoff, Fadila Mohd Yusof, Izza Syahida Abdul Karim, Muhamad Aiman Afiq Mohd Noor

MINDAREKA HYBRID 2022: Programme Book e ISBN: 978-967-2948-25-4

Cover & layout design : Asrol Hasan Typeface : Roboto Type size : 11/12

#### Printed by:

Perpustakaan Sultan Badlishah, Universiti Teknologi MARA Kedah Branch, 08400 Merbok, Kedah, MALAYSIA







## TEPUNG GOMOI PRODUCT

Design Advisor: DR. SHAFILLA SUBRI

MADAM NURUL ATIKAH ADNAN SIR MOHD SYAZRUL HAFIZI HUSIN

Tepung Gomoi is an all-purpose flour suitable for fried chicken, prawn, mushroom and others. 'Tepung' is a malay word for flour and 'Gomoi' gomoi is a Kedah dialect which means mixed. Produced by ADM Bonda Legacy since 2020. The owner, Pn Azizah Hassan has starts her business at Taman Desa Putra Kangar, Perlis. Because of her interest in cooking, she starts her small business with a support from her family. With a limited of employee, she starts her online business and have a good response from many people. Realizing her small business can go far from what she expected, she continue growing its business across the country by introducing her product, which is Tepung Gomoi. The uniqueness of this product is you do not have to mix with egg coating. Include with special spices, without water mixture, easy and quick to make and durable crunchiness. Therefore, this flour is suitable for any kind of meat, seafood or others. Along with the tagline, "Kerangupan Luar Biasa" which means can bring an incredible crunchiness to your dishes.

The design concept of Tepung Gomoi was a modern minimalist style. It shows in the product packaging. An illustration of the fried food represent the output of the product and persuade the customers to buy the product. Furthermore, it keep simple but full of information so that the customer can easily identify the important information. More than that, the used of the logotypes which is wordmark was to make the product easy to read and will makes the logo of the product catchy and memorable. While the addition of the symbol on the logo was to make the logo represent the product so that people will recognised the logo. The price of the product was affordable so that everyone has a chance to try it. Tepung Gomoi also fits the economic stage at this moment. Before the product price has decide, the product was been compared with other market flour products. The only threat that the product is having is the emerging competitors in the market. Everyone can purchased this product and highly recommended for the housewife to facilitate their work. In the conclusion, my mission and vision was to fix the design problems that the company is having. Besides that, another task to improve the marketing strategies to achieve the goals and the business and make the product widespread in their field.

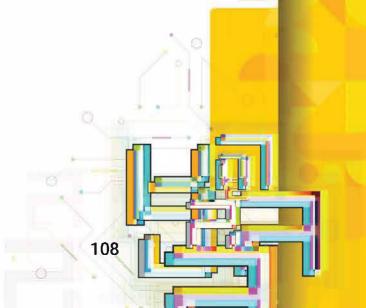






























e ISBN 978-967-2948-25-4

