

College of Creative Arts, UiTM Kedah Branch

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GRAPHIC DESIGN & MEDIA DIGITAL

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TASTEELAPIS PRODUCT (FOOD AND BEVERAGES)

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SHAHAR 2019647436 Design Advisor : DR. NEESA AMEERA MOHAMED SALIM , EN. MOHD SYAZRUL HAFIZI HUSIN

TasteeLapis is a layer cake that made from the state of Sarawak in Malaysia. In Malay language it is called "Kek Lapis Sarawak". Layer Cake Sarawak is a cake of multiple layers. It is very well-known and loved among the society because of how it is made and taste. TasteeLapis has good quality ingredients which has been monitored and handled in such good care. It also taste delicious, soft, fluffy, and moist. The cake comes in different varieties, rich taste, unique patterns, and colorful. This product usually will be served during festive and special occasions. Take a bite to this delicious layered cake which will melt in your mouth. The product description of TasteeLapis is homemade layer cake. The USP is it has amazing art and delicious taste which gives satisfaction to the consumer. The tagline for this product is "Every Layer Is a Surprise". In 2018, TasteeLapis began their operation as a small family business. The different between TasteeLapis and other competitors is by how it is produced, sweetness, fluffy and moistness of layer cake. The founder of this TasteeLapis company is Noor Sakinah Roslan. This company is strategically located at Pulau Pinang in Malaysia. TasteeLapis carefully chooses the best quality ingredients and suppliers to ensure the product to be produced in good quality. In addition, the layer cake also has less sugar content and comes with many flavors. The most recommend layer cake are Red Velvet, Chocolate Cheese, Ice-Cream Cheese. All of the layer cakes are baked with love. My plan for the TasteeLapis product, I intend to propose a new set of designs for TasteeLapis. My target audience for this product are adults. This because layer cake are loved by many people especially the adults. Creating eye-catching advertising with the help of photography and creating a TVC can attract attention of customers. TasteeLapis concept is modern, Sarawak-style and colorful. The colors that i used is yellow, dark orange and black. I hope the new direction can help lift up the image of TasteeLapis to be one the best layer cakes in the market. TasteeLapis product has high competition in the market. For example, competitors such as Fiska Kek Lapis, Kek Lapis Warisan, and D'ita Kek Lapis. These competitors also shows that their product hat its own capabilities. As a graphic design student. I have spend my time learning, and improving my design skills from semester 1 till semester 5. I believe I have proposed a set of design for TasteeLapis and I hope it will help to uplift the image of the product. TasteeLapis, every layer is a surprise.







Red Velvet



Chocolate Cheese

Ice-Cream Cheese

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