



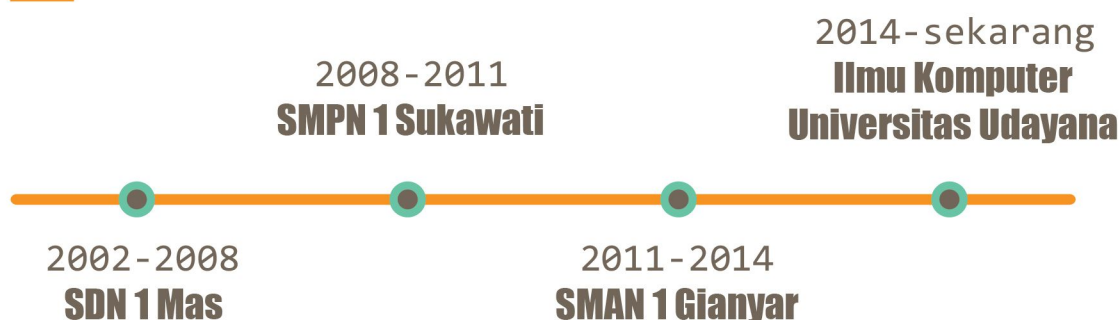
KADEK DIMAS ANGGARAJAYA

Curriculum Vitae

PROFILE

Nama : Kadek Dimas Anggarajaya
Tempat, Tgl Lahir : Gianyar, 29 Oktober 1996
Jenis Kelamin : Laki - laki
Agama : Hindu
Status : Belum Kawin
Alamat : Br. Tarukan, Desa Mas, Ubud
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EDUCATION



SKILL

- Photoshop
- Adobe Illustrator
- Adobe Premier
- HTML
- PHP
- Codeigniter

EXPERIENCE

- Branding startup Shushi
- Membuat Mockup web parktopia.com
- Membuat logo untuk gerakan Buku Mengelana
- Membuat video dokumenter KKN

PORTOFOLIO

1. BRANDING STARTUP SHUSHI

Logo



Kartu Nama



Infografis



Stiker Produk Shushi



Stiker Depan



Stiker Belakang

PORTOFOLIO

➤ Brosur Resep



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Seaweed Salad

Ingredients :

- SHUSHI Green Gracilaria Seaweed or SHUSHI White Gracilaria Seaweed
- 1 tbsp awase miso
- 1 tbsp soy sauce
- 1 tsp mirin
- 1 tbsp white roasted sesame seeds
- 1 tbsp sesame oil
- 1 tsp rice vinegar
- 1 tsp yuzu juice
- 1 red chilli, finely sliced
- pinch of sea salt

Methods :

1. Wash and boil the fresh seaweed for 5 minutes. After that, directly move seaweed to cold water, to keep texture and color of seaweed good.
2. Draining the seaweed, place on a serving dish.
3. Prepare the dressing. This is as easy as combining the miso, soy sauce, mirin, sesame seeds, sesame oil, rice vinegar, yuzu juice, chilli and salt in a bowl and stirring with a whisk. The mixture should not be too thick and should have a delightful aroma.
4. Slice seaweed into appropriate bite sized pieces, Place in a bowl and pour over the dressing. Stir, and add a smattering of additional sesame seeds on top and chill before serving.



Seaweed Kuah Pindang

Ingredients :

- 500 grams ShuShi green gracilaria seaweed or ShuShi white gracilaria seaweed
- 1/4 cup grated charcoal grilled coconut
- fried red kidney beans
- Kuah Pindang Sauce
- 200 mL kuah pindang (Balinese Fish Stock)
- 3 teaspoons minced green bananas (pisang batu cincang)
- 2 teaspoons terasi (dried shrimp paste), toasted
- 6 bird eyes chillies
- a small amount of raw sugarcane
- seasalt if you need it as I don't add any salt

Methods :

1. Wash and boil the fresh seaweed for 5 minutes. After that, directly move seaweed to cold water, to keep texture and color of seaweed good.
2. Draining the seaweed, place on a serving dish.
3. In a mortar and pestle, process terasi, green banana, chillies, sugar and salt (if you need it) until smooth. Then combine with grated grilled coconut and kuah pindang
4. Pour mixture of kuah pindang sauce and coconut on to the serving dish. Garnish with fried red kidney bean

➤ Mockup web Shushi

Untuk melihat dan menggunakan secara langsung mockup website Shushi, bisa mengunjungi link berikut ini : <https://marvelapp.com/2c907a7>

2. MEMBUAT MOCKUP WEBSITE PARKTOPIA.COM

Untuk melihat dan menggunakan secara langsung mockup website parktopia.com, bisa mengunjungi link berikut ini : <https://marvelapp.com/34cd460>

PORTOFOLIO

3. MEMBUAT LOGO GERAKAN BUKU MENGELANA

