

Ok, lets think of a product that I could make an add about. Chat GPT says to prove, for example, wireless earphones. I could go for it.

## **PRACTICE: FACEBOOK AD**

**Enjoy music, enjoy life!**

🎵 With our brand new **iBlue REBEL** wireless earphones, experience sound and music better than ever before:

- **Surround sound, high quality microphone?** ✅!
- **Easy to connect to any device you want?** ✅!
- **Best price quality in the market?** ✅!

Take your music anywhere, anytime. Discover more about them [HERE](#) 🖱️

👉 Example of the photo of the add, imagine the actual add link.



## PRACTICE: EMAIL SEQUENCE

Ok, vamos a practicar ahora hacer secuencias de email. Voy a pensar en un producto al que tendría sentido suscribirse a un newsletter, y a escribir los correos que irían en dicho newsletter. Estaría bien si también tuviese un producto escalable para poder meterlo en un tercer o cuarto e-mail. Hagamos cuatro emails, uno de bienvenida, otro informativo, otro también informativo y por último uno que venda un producto mayor.

Vale, pongamos como ejemplo un curso online. ¿De qué? Pues... podría ser de fitness, aunque me han dicho que me aleje de ese mercado. Ya hice una secuencia de emails sobre el Wall Street Journal, así que periódicos fuera. Pongamos por ejemplo un curso de cocina. Un curso online de cocina. Vale, primero hagamos un pequeño análisis del mercado.

Decidido, secuencia de emails de curso de cocina.

**OK, I'm gonna do an email sequence as practice for an imaginary cooking course. It will start with a welcoming email, a couple of informative-value emails, and end up trying to sell a more advanced course. Lets start then.**

### - FIRST EMAIL:

**Subject: Welcome aboard, future chefs!**

We are so glad you have chosen us to help you grow your skills in the beautiful art of cooking. In our platform you will find everything you need to start becoming the wiz of the kitchen you have always wanted to be:

- ***Hundreds of hours** of content about recipes, classic and gourmet cuisine, teachings and videos, where you will see the process of cooking step-by-step.*
- *Guidance taught by **professional, experienced cooks** from multiple different countries around the world.*
- *All the **tricks, secrets and hidden knowledge** about the world of cooking for you to get started!*

All that and much more, from the very comfort of your home.

What are you waiting for? Click [here](#) and go for it!

## - SECOND EMAIL:

**Subject: Learn to crawl in order to walk** 🧒

Cooking, while fun, can be a hard endeavor. But with our help, you can make it much easier just by doing some preparation!

The link below will lead you to our **FREE** beginners' guide: "*The basics of cooking*". There, you will discover the most important advices and warnings you should know before diving into this amazing journey.

Watch, learn, and impress everyone by becoming the badass cook you know you can be!

🔪 <https://www.facebook.com/sharer/sharer.php?u=> 🔪

## - THIRD EMAIL:

**Subject: Join our new advanced course!** 🔍

Hello, \_\_\_\_\_

We hope you've enjoyed your learning with us across the magical world of cooking. If so... we have ***GREAT NEWS!!***

The **Advanced Cooking Course** is now available to you.

Inside of it, you will dive even deeper into the ins and outs of cooking.

You will discover the secret, special techniques that the best chefs on the market know. The most delicious, satisfactory recipes out there.

All, with the priceless help of our expert teachers.

If you **REALLY** want the chance to become a master cook, [this is your chance.](#)

## BARD CORRECTION:

### - FIRST EMAIL:

**Subject: Welcome aboard, future chefs! Unleash your culinary potential!**

Hi [Name],

Welcome to the exciting world of cooking! We're thrilled you've chosen us to help you start becoming the kitchen whiz you've always dreamed of being:

- *Imagine confidently whipping up restaurant-quality meals at home with our **extensive library of over 200 video courses** taught by experienced chefs from around the globe.*
- *Master **classic and gourmet** techniques, uncover **hidden** cooking secrets, and learn hundreds of delicious recipes – all from the comfort of your own kitchen.*

Ready to embark on your culinary journey? [Click here](#) to explore our courses and get a free bonus recipe guide for signing up this week!

### - SECOND EMAIL:

**Subject: Learn to crawl in order to walk: conquer cooking basics with our FREE Guide!** 🤖

Hi there, \_\_\_\_\_

Cooking can be intimidating, but don't worry! We've got your back. Our **FREE Beginner's Guide: "The Basics of Cooking"** is packed with essential tips and tricks to help you build confidence in the kitchen from day one:

**In this guide, you'll learn:**

- Essential knife skills to chop and prep like a pro.
- Must-know cooking terms to navigate recipes with ease.
- Kitchen tool essentials you'll use all the time.
- Common cooking mistakes to avoid – and how to fix them!

Ready to impress everyone with your culinary skills?

Click here to download your **FREE Beginner's Guide** ➡ [\[www.blablalabla.com\]](http://www.blablalabla.com)

- **THIRD EMAIL:**

**Subject: Ready to level up your cooking? Advanced Course now open!** 🔍

Hi [Name],

We're thrilled you've been enjoying your culinary journey with us! Now, get ready to take your skills to the next level with the all-new **Advanced Cooking Course!**

Go **BEYOND** the basics and:

- Master **professional techniques** like sous vide cooking and plating artistry.
- Unlock the **secrets** to creating restaurant-quality sauces, flavor profiles, and exotic global dishes.
- **Impress** your guests and yourself with dishes you never thought you could create.

Our expert instructors will guide you every step of the way, helping you build confidence as a true culinary master.

⚡ **Don't miss this exciting opportunity!** ⚡

[Click here](#) to learn more and enroll today! ➡ [link to course information]