

RESEARCH AND DEVELOPMENT FINAL PROJECT

VEGETARIAN RED BEAN SHITAKE MUSHROOM SAUSAGE



By :

**Ferry Kurniawan
1574130010079**

**STUDY PROGRAM OF CULINARY ART
AKADEMI KULINER DAN PATISERI
OTTIMMO INTERNATIONAL
2017**

RESEARCH AND DEVELOPMENT FINAL PROJECT
“VEGETARIAN RED BEAN SHITAKE MUSHROOM SAUSAGE”

Arranged by :

Ferry Kurniawan (1574130010079)

Approved by:

Supervisor,



Irra Chrisyanti Dewi,
S.Pd., M.S.M
NIP. 19781201 1702 028

Examiner I



Heni Adhianata,
S.TP., M.Sc
NIP. 199006131402016

Examiner II



Asri Puspita Wardhani, STP.,
MSc.
NIP. 198910261402017

Director of
Akademi Kuliner dan
Patiseri Ottimmo
International,



Zaldy Iskandar, B.Sc.
NIP. 19731025 1201 001

Head of Study Program
Culinary Art
Akademi Kuliner dan Patiseri
Ottimmo International,



Irra Chrisyanti
Dewi, S.Pd., M.S.M
NIP. 19781201 1702 028

TABLE OF CONTENT

SIGNATURE PAGE	ii
TABLE OF CONTENT	iii
EXECUTIVE SUMMARY	v
CHAPTER I	1
1.1 Background.....	1
1.2 Objective.....	2
CHAPTER II	3
2.1 Product Description	3
2.2 Materials and Equipment	3
2.3 Production Method.....	14
2.4 HACCP.....	19
2.5 Nutrition Value	20
CHAPTER III	24
3.1 Marketing Strategy.....	26
CHAPTER IV	31
4.1 Product Calculation.....	31
4.2 Fixed Cost	33
4.3 Break Event Point (BEP)	34
CHAPTER V	35
5.1 Conclusion	35
5.2 Suggestion.....	35
REFERENCE	36
A.1 Original Recipe with Approval Stamp.....	36

EXECUTIVE SUMMARY

Based on the summary of my product that I make is this vegetarian sausage is a new product that I developed for the vegetarian community. The vegetarian sausage product has been around for a long time but the product has various variants, for my product this time I use red beans with shitake mushrooms.

The content in red beans and shitake mushrooms can increase the carbohydrate content that adequately meet the needs of the body, this sausage can also be consumed for all circles, especially among vegetarians.

This vegetarian sausage has been packed with hygienic and assured of freshness of the product, we use vacuum plastic packaging so that the product can last long and safe for consumption by society. Therefore, this product will be recognized by the wider community, especially the vegetarian community, so many of the summary I made.