RESEARCH AND DEVELOPMENT FINAL PROJECT

Jack's Jerky
(Utilization of Cassava leaves as Jerky that is good for diet)



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Jack's Jerky

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As a part of the Diploma Curriculum and in order to gain student's practical knowledge in Culinary Art , we are required to make a Research and Development Project as a Final Project . In this project , I would like to express my deepest appreciation to all those who provided me the possibility to complete this report . A special gratitude i give to our lecture, Mr. Zaldy Iskandar, B.Sc. ,that have been contribute to stimulate and encourage us as his student to make this Final Project.

Doing this project very helped us to enhance my knowledge as a student regarding to understand the customer interest toward this new product, with expectations that someday this product will be accepted and useful for others.

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EXECUTIVE SUMMARY

Cassava grows in Africa, the Caribbean, India, Europe, South Pacific, Central and South America, Asia, Florida, Southern Texas, Southern US, Indonesia, and many other places in the world. Cassava are so commonly eaten in Asia especially Indonesia, not often the leaves usually getting wasted, even though the leaves contains Fiber, Vitamin A, B1, Carbohydrate, Essential Amino Acids, and Protein.

Cassava Jerky can be our best opportunity, Because Jerky in Indonesia usually made from beef and pork, and the majority religion in Indonesia Prohibit its followers to eat pork, also with cassava the vegetarian also can eat our jerky, because its made from cassava's leaves. We present you our "Cassava Jerky", our target is not only vegetarian , but also childern and all people with healthy lifestyle . We are aware that people awareness about healthy lifestyle are increasing for the last 10 years , so we're sure that people will easily accept this kind of healthy product.

Our "Jack's Jerky" will sell by distribute it into a supermarket, and sell it in our production environment, also we're going to participating in a bazaar & culinary exhibition. We also sell it by online order via Instagram and Whatsapp.Our product can stored in the room temperature and vaccumed into an airtight