

RESEARCH AND DEVELOPMENT FINAL PROJECT

MONAINT

(Pineapple's skin syrup)



Arranged by :

Okane jessica (1574130010071)

**CULINARY ART STUDY PROGRAM
AKADEMI KULINER DAN PATISERI
OTTIMMO INTERNASIONAL
SURABAYA**

RESEARCH AND DEVELOPMENT FINAL PROJECT

MONAINT

(Pineapple's skin syrup)

Arranged by :

Okane jessica (1574130010071)

Surabaya,

Approved by:

Supervisor



Irra C. Dewi, S.Pd., M.S.M

NIP. 19781201 1702 028

Examiner 1



Heni adhianata, STP., MSc

NIP. 19900613 1402016

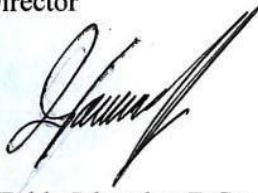
Examiner 2



Asri P. W., STP., MSc

NIP. 19891026 1402017

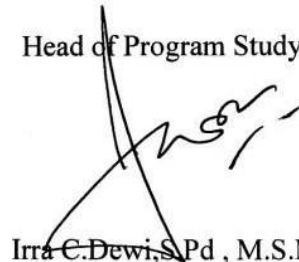
Director



Zaldy Iskandar, B.Sc.

NIP. 1973 1025 1201 001

Head of Program Study



Irra C. Dewi, S.Pd, M.S.M

NIP . 1978 1201 1702 028

TABLE OF CONTENT

COVER PAGE	
SIGNATURE PAGE	
TABLE OF CONTENT	
LIST OF PICTURE	
LIST OF TABLE	
EXECUTIVE SUMMARY	
CHAPTER I	
1.1 Background.....	
1.2 Objective.....	
CHAPTER II	
2.1 Product Description.....	
2.2 Materials.....	
2.3 Equipment and Tools.....	
2.4 Production Methods.....	
2.4.1 Kitchen Layout.....	
2.4.2 Storage.....	
2.4.3 Standard Operational Procedure (SOP).....	
2.4.4 Procedure.....	
2.4.5 Hygiene and Sanitation Procedures.....	
2.5 Material's Nutrition Raw.....	
2.6 Product Nutrition Value.....	
2.7 Hazard Analysis and Critical Control Points (HACCP).....	
CHAPTER III	
3.1 Introduction to industry.....	
3.2 Market Analysis.....	
3.3 SWOT Analysis.....	
3.4 Marketing Mix.....	
3.5 Selling Plans.....	
3.6 Packaging.....	
3.7 Human Resource Management.....	

CHAPTER IV PRODUCT CALCULATION.....
4.1 Cost of Production.....
CHAPTER V CONCLUSION.....
REFERENCES.....
APPENDIX.....
Original Recipe with Approval Stamps.....

PREFACE

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 report we have included detail of product description, ingredients, cooking methods, nutrition facts, marketing strategy, human resource management, and also product calculation.

Doing this project very helped us to enhance our knowledge regarding the work in to the attitude of consumer towards this new product. We expect, someday this product will be successfully sold in the market and and it could be the best choice of customers.

Finally, a special gratitude i give to my lecture Mr. Zaldy Iskandar, and my supervisors Irra Chrisyanti Dewi for helped me to supervise my product, and guide me along the process of making this report.

EXECUTIVE SUMMARY

Pineapple is a very healthy fruit and has a lot of vitamins. Pineapple can be processed into juice, syrup, jam, vinegar, preserves and candies. Its leaves are a source of a remarkable strong and silky fiber that can be processed into cloth and cordage. Even its skin and waste from canning can be pulped and dried for livestock feeds. The domestic demand over the next ten years is conservatively estimated to grow by an average of four to seven per cent every year. Moreover, if small and medium-scale growers and processors enlarge their operation, annual growth of pineapple exports could be higher.