# ENTREPRENEURSHIP FINAL REPORT ZAZIL BAKERY



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# CULINARY ARTS STUDY PROGRAM OTTIMMO INTERNATIONAL MASTERGOURMET ACADEMY SURABAYA

#### **APPROVAL**

# ENTREPRENEURSHIP FINAL REPORT ZAZIL BAKERY

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#### **PREFACE**

Praise and thank to Allah S.W.T, who have blessed and given health for the successful completion of this report. This report is prepared based on entrepreneurship results conducted by the Author during 6 months. This report is prepared as one of the requirements to complete the Diploma III of Culinary Arts.

In the process of completion of this report, the Author has received much guidance and assistance from various parties. To that end, the Author express their sincere thanks to:

- 1. Miss Irra Chrisyanti Dewi, S.Pd., M.S.M as Advisor and Head of Culinary Arts Study Program who guided, provided guidance and suggestions until the completion of this report.
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- 3. Other parties who wish to be referred to as parents and colleagues, etc. Finally, the Authors hope that this report can be useful for us all.

Surabaya, September 20<sup>th</sup> 2019

**Endar Pradesa** 

**ABSTRACT** 

An Entrepreneur Program is an excellent choice of practice to train people

how to do business, starting from the planning to the financial report post operating. It's a good practice especially for young millennials nowadays that

have so much creativity and innovations.

Though, the average income level is not that high, Indonesian people

especially South Sulawesi people can be considered to be very consumptive,

especially on buying via online. Culinary is intensely growing more in Indonesia,

so many new crazy creations. It's a very good impact because the rate of demand

will be high enough to give possibilities for new food entrepreneurs to emerge

into the market.

As a baking and pastry enthusiast, the owner of Zazil Bakery were

encouraged by the idea of using OTTIMMO's Entrepreneur Program as a starting

line to develop and create his own business. Create and develop business by follow

the trend consumer pattern South Sulawesi People.

Keyword: Entrepreneurship, consumer pattern, Zazil Bakery

ii

#### PLAGIARISM STATEMENT

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Surabaya, September 20<sup>th</sup>, 2019

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# TABLE OF CONTENT

APPROVAL		I
PREFACE		II
ABSTRACT		III
PLAGIARISM STA	TEMENT	IV
TABLE OF CONTI	ENT	V
LIST OF PICTURE	· · · · · · · · · · · · · · · · · · ·	VII
LIST OF TABLE		VIII
CHAPTER I – INTI	RODUCTION	1
1.1 BACKGR	OUND STUDY	2
1.2 PROBLE	M STATEMENT	2
1.3 FOOD EN	VTREPRENEUR OBJECTIVES	2
1.4 THE EXP	PECTED OUTCOME	2
1.5 THE BEN	IEFIT OF FOOD ENTREPENEUR	2
CHAPTER II – BUS	SINESS PLAN OVERVIEW	3
2.1 MARKE	Γ POTENTIAL	3
2.1.1	SEGMENTATION	5
2.1.2	TARGETTING	6
2.1.3	POSITIONING	6
2.2 LOCATION		6
2.3 PRODUC	T & PRICE	8
2.3.1	ROTI MAROS	9
2.3.2	SWEET & SAVORY BREAD VARIATION5	9
2.3.3	ROLL CAKE VARIATION	10
2.4 SALES Pl	ROJECTION	11
2.5 MARKET	TING STRATEGIES	11
2.5.1	PROMOTION	11
2.5.2	REGIONAL CAR DRIVER COOPERATION	11
2.5.3	ONLINE DRIVER DELIVERY	12
2.5.4	MEDIA SOCIAL PROMOTION	12

2.6 SWOT ANALYSIS	
CHAPTER III – IMPLEMENTATION OF ACTIVITIES &	
DISCUSSION	15
3.1 FINANCIAL STATEMENT	15
3.1.1 INVESTMENT COST	5
3.1.2 FIXED COST	16
3.1.3 VARIABLE COST	16
3.1.4 WORKING CAPITAL COST	16
3.2 MONTHLY SALE REPORT	
3.3 PROFIT & LOSS	
CHAPTER IV – CONCLUSION	27
REFERENCES	28
APPENDIX	
Appendix 1 . Logo Design	

# LIST OF PICTURES

Picture 1. South sulawesi Population Based on Age Range	3
Picture 2. Expense per Month of South Sulawesi People	4
Picture 3. Food Consumption Type Of South Sulawesi People	4
Picture 4. Type of Consumption	5
Picture 5. Outlet Front View	7
Picture 6. Zazil Bakery Workplace	7
Picture 7. Unsliced Roti Maros	8
Picture 8. Packaged Roti Maros	9
Picture 9. Bread Variation beef floss, chocolate cream, grated cheese	
topping	9
Picture 10. Chocolate and custard sliced Bread	10
Picture 11. Pandan Roll Cake with rice chocolate and cheese	10
Picture 12.Triple Chocolate Roll Cake	11
Picture 13. Zazil Bakery Instagram	12
Picture 14. Zazil Bakery Logo	29

# LIST OF TABLE

Table 1. Investment Cost	15
Table 2. Fixed Cost	16
Table 3. Variable Cost	16
Table 4. Bread Working Capital	16
Table 5. Cake Working Capital	17
Table 6. January Sale Table	18
Table 7. February Sale Table	19
Table 8. March Sale Table	20
Table 9. April Sale Table	22
Table 10. May Sale table	23
Table 11. June Sale Table	24
Table 12. 6 month Sale Report	25
Table 13. Profit & Loss Table	26