

RESEARCH AND DEVELOPMENT FINAL PROJECT
WATERMELON SKIN PICKLES



Arranged by :

WILSON WINANDY LIEMARTO

1874130010067

STUDY PROGRAM OF CULINARY ART
OTTIMMO INTERNATIONAL MASTERGOURMET ACADEMY
SURABAYA
2020

APPROVAL 1

WATERMELON SKIN PICKLE (Watermelon Skin Pickle to Help Immune System and Skin Care)

Research and Development Report by:

WILSON WINANDY LIEMARTO

1874130010067

This report is ready to presented :

Advisor,

Date : July 10th, 2020



(Yohanna Prasetio, AMd.Par., S.Sn.)

NIP 1988 1018 1701 044

APPROVAL 2

WATERMELON SKIN PICKLE (Watermelon Skin Pickle to Help Immune System and Skin Care)

Research and Development Report by:

WILSON WINANDY LIEMARTO

1874130010067

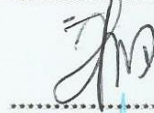
This report is already presented and
pass the exam on
September 7th, 2020

Examiners:


Examiner 1 : Dr. Ir. Fadjar Kurnia Hartati, M.P


.....

Examiner 2 : Latifahtur Rahmah, S.Pd.,M.Pd


.....

Examiner 3 : Yohanna Prasetyo, ST, A.Md. Par


.....


APPROVAL 3

RESEARCH AND DEVELOPMENT PROJECT


Name : Wilson Winandy Liemarto
Place, Date of Birth : Tangerang, July 5th 2000
N.I.M : 1874130010067
Study Program : D3 Seni Kuliner
T I T L E : WATERMELON SKIN PICKLE

This paper is approved by:

Head of Culinary Arts Study Program,
Date: (date when submit the
hardcover)



(Irra C Dewi, S.Pd., M.S.M)
NIP. 19781201 1702 028

Advisor,
Date: (date when submit the
hardcover)


(Yohanna Prasetyo, AMd.Par., S.Sn.)
NIP. 19881018 1701 044

Knowing,

Director of
Akademi Kuliner dan Patiseri OTTIMMO Internasional
Date: (date when submit the hardcover)


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

PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledge all material and sources used in its preparation, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment/report has not previously been submitted for assessment in any other unit, expect where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarised the work of other students and/or persons.

On this statement, I am ready to bear the risky/any sanctions imposed to me in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or you have a claim against the authenticity of my work.

Surabaya, July 10th 2020



(Wilson Winandy Liemarto)

PREFACE

As for the beginning, the writer would like to thank my Holy God, Jesus Christ for his blessings and spiritual guidance in order for the author to complete this Research and Development report. The main purpose for this report is to help each student in Ottimmo to be creative and innovative as we have to create a whole new product that never been in Indonesia. One of the reasons why the author come up with the idea of making watermelon skin pickle is because the author want to create a healthier alternative consumption which can be very beneficial to human's health condition.

During this process of completing this report, the author received so much guidance and support. By this, the author would like to express his gratitude to the names below:

1. Mr. Zaldy Iskandar as the head Director of Ottimmo International
2. Ms. Yohanna as RnD mentor who have helped the author in so many things in order to understand the guideline for making this report
3. Ms. Irra Chrisyanti Dewi as the Head of Study Program at Ottimmo International

EXECUTIVE SUMMARY

The writer choose this product is because the author wants to find a substitute ingredient to make pickles, that people can enjoy with the same taste as a real pickle. The main reason why the writer use watermelon white skin as the main ingredient to make the pickles, is because of its texture and able to fermented properly, the white part of the watermelon, or called rind , is no less healthy than the flesh of a watermelon and also the watermelon white skin is easy to slice into any slices so the writer can get many piece of slice to make the pickles. The content of vitamins in the white part of watermelon is very good for skin health, immunity and nervous system health. The characteristics of this product are, it has a sweet and sour flavor that taste similar to an ordinary pickle but it will taste a bit more fruity. The shape of this product is a long thin strip that has a brown yellow color to it. The objective of this study is to make a new product that use an unusual and innovative ingredient that can be used to create a consumptive product to be sell. And the benefits of this study for the students and the reader is, to motivate them so they can learn to use all kinds of ingredients to make a new food by becoming innovative to process any ingredients. The benefits for Ottimmo is that the students of Ottimmo can expand their knowledge and becoming more creative in making a dish.

Keywords : Watermelon Skin , Research and Development

TABLE OF CONTENT

APPROVAL	i
PLAGIARISM STATEMENT	iv
PREFACE	v
EXECUTIVE SUMMARY	vi
TABLE OF CONTENT	vii
LIST OF PICTURES	viii
LIST OF TABLES	ix
CHAPTER I INTRODUCTION	
1.1 Background of the Study	1
1.2 The Objective of the Study	2
1.3 The Benefits of Study	2
CHAPTER II INGREDIENTS AND UTENSILS OVERVIEW	
2.1 Description of the Material to be Used	3
2.2 The Tools Used During the Processing	4
CHAPTER III NEW PRODUCT PROCESSING SEQUENCE	
3.1 The Processing Product by picture	6
3.2 Complete Recipe Attached	9
CHAPTER IV NEW PRODUCT OVERVIEW	
4.1 The Facts of Nutrition	10
CHAPTER V BUSINESS PLAN	
5.1 General description	14
5.2 Business Scope	15
5.3 Stakeholder	16
5.4 SWOT Analysis	17
5.5 Marketing Aspect	18
5.6 Technical Aspect	18
5.7 Financial Aspect	19
5.8 Legal Aspect	20
CHAPTER VI CONCLUSION	
6.1 Conclusion	22
6.2 Suggestion	22
BIBLIOGRAFI	23
APPENDIX	24
Appendix 1. Packaging Design	24
Appendix 2. Supplier List	25
Appendix 3. Product Logo	26

LIST OF PICTURES

Picture 1. Watermelon Skin	3
Picture 2. Sugar	3
Picture 3. Mineral water	3
Picture 4. Rice Vinegar	4
Picture 5. Glass Jar	4
Picture 6. Mixing Bowl	5
Picture 7. Strainer	5
Picture 8. Electric Scales	5
Picture 9. Fresh Cut Watermelon Skin	6
Picture 10. Seasoning on Watermelon Skin	6
Picture 11. Watermelon Skin Seasoning Liquid	7
Picture 12. Watermelon Skin in The Jar	7
Picture 13. Packaging	8
Picture 14. Nutrition Facts of Watermelon Skin	10
Picture 15. Nutrition Facts of sugar	11
Picture 16. Nutrition Facts of Rice Vinegar	12
Picture 17. Nutrition Facts of Watermelon Skin Pickle	13
Picture 18. Watermelon Skin Pickle Front Side	24
Picture 19. Watermelon Skin Pickle Back Side	24
Picture 20. Watermelon Skin Pickle Packaging Filling	25
Picture 21. Product logo	26

LIST OF TABLE

Table 1. Table of Variable Cost in Food Cost and Packaging Cost	19
Table 2. Fixed Cost with Depreciaton Cost	20