

RESEARCH AND DEVELOPMENT FINAL PROJECT

DONAT DURIAN

(Unordinary Durian Donut made with Durian's waste)



By :

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1874130010023

STUDY PROGRAM OF CULINARY ART

OTTIMMO INTERNATIONAL

MASTER GOURMET ACADEMY

SURABAYA

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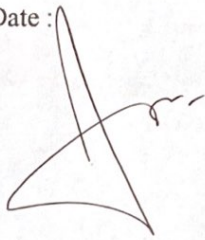
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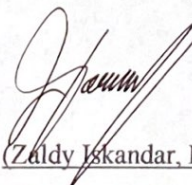
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PLAGIARISM STATEMENT

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, 15 September 2020



Enrico Kreshna

PREFACE

First of all, I would like to thank my God for His blessings and guidance in order for me to complete this RnD report on time. The purpose of this RnD is to teach Ottimmo students to be able to realize their creativity for making a new product that never been in indonesia. The reason why I chose to make Durian Doughut is because I want to use the waste parts of durian to help control the enviroentment.

During the process of completing this report, I recieved so much guidance. So, I would like to express my gratitude to the name below:

1. Parents and family that always help me and give theopinion and suggestion.
2. Ms. Nurul Azizah as my RnD mentor who always gives me guidance during the trial and also when making this report.
3. Mrs. Irra Chrisyanti Dewi as the Head of Culinary Arts Programme at Ottimmo International Academy.
4. Mr. Zaldy Iskandar as the Director of Ottimmo International Academy.
5. Friends who always help me in giving opinions and suggestions.
6. As well as other parties that I may not mention one by one for their help directly or indirectly so that this report can be finished on time.

Surabaya, 17 Maret 2020

Enrico Kreshna

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EXECUTIVE SUMMARY

Donat Durian is a food product that made from the waste part of durian . I choose durian as my main ingredients because many Indonesian people like to consume durian. The reason why I use the waste parts of durian because many people that consume juat the flesh of the durian and the waste parts of the durian can cause a environtmental trouble. In fact, the waste parts of durian have many beneficial to human body.

The waste parts of the durian have many nutritional beneficial for our body. Such as vitamin A, vitamin B1, vitamin B2, Vitamin C, High in Fiber, and low in fat. Some health beneficial that we can also get from the waste parts of durian such as Boosting immune system, Help to overcome constipation, etc. The main content of the durian seed can be a very good probiotic for our body.

Donat Durian uses the waste parts of the durian with a clean and guaranteed process. This make the waste parts of durian still have their best nutrition. Donat Durian is packed using a plastic packaging, one plastic hold for one doughut. One pack of durian doughnuts is contain of 6 pcs of doughnuts that sold for 60.000 rupiahs.