

Research and New Development Final Project

“ Healthy Crisp ”

(Bacon Made from Rice Paper)



By:

Leonard Yugo S

(1674130010036)

Study Program of Culinary Art

Ottimmo International MasterGourmet Academy

Surabaya

2018

ACKNOWLEDGEMENT

Firstly, I'm grateful to God for the good health and wellbeing He's given to me so that I'm able to complete this project.

I wish to express my sincere thanks to Ms Tri Rezeki Ambarwatie K.S., SS., Msi for sharing valuable guidance and encouragement extended to me.

I'm also grateful to Ms Dr. Ir. Fadjar Kurnia Hartati, MP. And Mr Ryan Yeremia Iskandar, SS as the examiners for the insightful comments and advices.

I would like to thank Mr Zaldy Iskandar, BSc. as the Director of OTTIMMO and Ms Irra Chrisyanti Dewi, S.Pd., M.S.M as the Head of Study Program of OTTIMMO who directly or indirectly help and support.

Last but not least, I also place on record, my sense of gratitude to my family for the unceasing encouragement, support, and attention.

APPROVAL

HEALTHY CRISP

Arranged by:

Leonard Yugo S

(1674130010036)

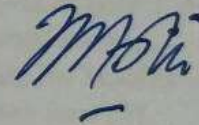
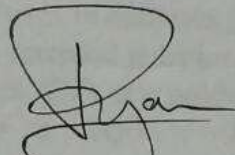
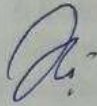
Approved,

Surabaya, August 15, 2018

Advisor

Examiner I

Examiner II



Tri Rezeki
Ambarwatie K.S., SS., Msi
NIP. 197308241402013

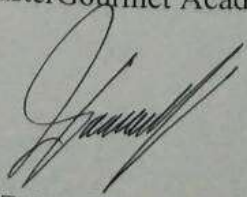
Ryan Yremia Iskandar, SS
NIP. 198212181601023

Dr. Ir. Fadjar
Kurnia Hartati, MP.
NIDN. 0711116601

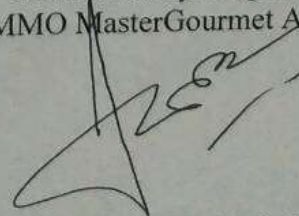
Knowing,

Director of OTTIMMO International
MasterGourmet Academy

Head of Study Program
OTTIMMO MasterGourmet Academy



Zaldy Iskandar, B. Sc
NIP. 197310251201001



Irra Chrisyanti Dewi, S.Pd., M.S.M
NIP. 197812011702028

Executive Summary

Rice paper is a product made of paper-like materials from East Asia made from different plants. Dried starch sheets of various thickness or texture: These edible paper sheets have some properties of pulp paper and can be made from rice starch. They are known as banh trang, used in Vietnamese cuisine.

Edible rice paper is used for making fresh summer rolls (salad rolls) or fried spring rolls in Vietnamese cuisine, where the rice paper is called bánh tráng or bánh đa nem. Ingredients of the food rice paper include white rice flour, tapioca flour, salt, and water. The tapioca powder makes the rice paper glutinous and smooth. It is usually sold dried in thin, crisp, translucent round sheets that are wrapped in cellophane. The sheets are dipped briefly in hot water to soften them, then wrapped around savoury or sweet ingredients.

Veganism is the practice of abstaining from the use of animal products, particularly in diet, and an associated philosophy that rejects the commodity status of animals. This new product will be able to be consumed by veganism because it doesn't contain any animal product.

A healthy diet is a diet that helps to maintain or improve overall health. A healthy diet provides the body with essential nutrition: fluid, macronutrients, micronutrients, and adequate calories. This new product is designed for healthy diet as well because it contains low carbohydrate without using any animal product but tastes like bacon.

Healthy crisp is available for all people with all ages because it is safe to consume but we are especially aiming for vegan people and people who are on a healthy diet. It is available in super markets in big cities. We will see the demand of consumers, if they are interested. If the demand is high we will provide in any convenience store in more cities and provide online shipping. The excellence of our product are bacon made from rice paper which is good for health.

Table Of Contents

| | |
|---|-----------|
| ACKNOWLEDGEMENT | |
| APPROVAL | |
| EXECUTIVE SUMMARY | I |
| TABLE OF CONTENTS | II |
| LIST OF PICTURES | IV |
| LIST OF TABLES | V |
| CHAPTER 1 INTRODUCTION | 1 |
| 1.1. Background | 1 |
| 1.2. Objective | 4 |
| CHAPTER 2 INGREDIENTS AND UTENSILS OVERVIEW | 5 |
| 2.1. Description Ingredients | 5 |
| 2.2. Cooking Utensils and Description | 8 |
| CHAPTER 3 NEW PRODUCT PROCESSING SEQUENCE | 11 |
| 3.1. Process from Scratch until Final Result..... | 11 |
| 3.2. Complete Recipe | 11 |
| 3.3. Processing Method..... | 12 |
| 3.4. How to store and Shelf Life | 13 |
| CHAPTER 4 NEW PRODUCT OVERVIEW | 14 |
| 4.1. Nutritient Fact | 14 |
| 4.2. Characteristics of New Product | 15 |
| CHAPTER 5 BUSINESS PLAN | 16 |
| 5.1. SWOT Analysis | 16 |
| 5.1.1. Strength..... | 16 |
| 5.1.2. Weakness | 16 |
| 5.1.3. Opportunity | 16 |
| 5.1.4. Threats | 17 |
| 5.2. Marketing Aspect..... | 17 |
| 5.2.1. Product | 17 |
| 5.2.2. Target Market | 17 |

| | | |
|------------------|--|-----------|
| | 5.2.3. Marketing Communication Strategy... | 17 |
| | 5.3. Cost Production..... | 18 |
| | 5.4. Overhead Cost..... | 19 |
| | 5.5. Break Event Point | 20 |
| CHAPTER 6 | CONCLUSION | 22 |
| | 6.1. Conclusion | 22 |
| | 6.2. Suggestions | 22 |
| | BIBLIOGRAPHY | 23 |
| | APPENDIX | 24 |

List Of Pictures

| | |
|------------------------------------|-----------|
| Picture 1 Rice paper | 5 |
| Picture 2 Olive oil | 5 |
| Picture 3 Yeast | 5 |
| Picture 4 Soy Sauce..... | 6 |
| Picture 5 Garlic Powder | 6 |
| Picture 6 Liquid Smoke..... | 6 |
| Picture 7 Mapple Syrup..... | 7 |
| Picture 8 Ground Black Pepper..... | 7 |
| Picture 9 Paprika Powder | 7 |
| Picture 10 Oven | 8 |
| Picture 11 Knife | 8 |
| Picture 12 Cutting Board..... | 8 |
| Picture 13 Baking Pan | 9 |
| Picture 14 Bowl | 9 |
| Picture 15 Whisk | 9 |
| Picture 16 Measuring Spoon | 10 |
| Picture 17 Brush | 10 |
| Picture 18 Packaging | 10 |
| Picture 19 Logo Design | 23 |

LIST OF TABLES

| | |
|-------------------------------|-----------|
| Table 1 Nutrition Facts | 14 |
| Table 2 Variable Cost | 17 |
| Table 3 Fixed Cost | 18 |
| Table 4 Overhead Cost | 19 |