

RESEARCH AND DEVELOPMENT FINAL PROJECT
“HIGH CALCIUM FISH NOODLE”



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STUDY PROGRAM OF CULINARY ART
OTTIMMO INTERNATIONAL
SURABAYA
2019

RESEARCH AND DEVELOPMENT FINAL PROJECT

HIGH CALCIUM FISH NOODLE

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ACKNOWLEDGMENT

This work would not have been possible without guidance and assistance from various parties. To that end, the authors express their sincere thanks to :

1. Ms. Aprilia Nurcahyaning Rahayu, S.Pd.,M.kes as Advisor who has provide guidance and suggestions during and until the completion of this project.
2. Ms. Irra C Dewi, S.Pd.,M.S.M as Head of the Culinary Arts Studies Program for the information on the guideline of this entire project.
3. Mr. Zaldy Iskandar, B.Sc as Director of Akademi Kuliner dan Patiseri OTTIMMO International Surabaya.

As my teacher and mentor, they has taught me more than I could ever give the credit for them. They have showed me by their example of what a good chef and person I should become.

Finally, Praise and thanks to God Almighty for the successful completion of this report. The Author can complete the writing of the Research and Development Final Project Entitled “Dried Noddle Fish”. This report is prepared as on of the requirments to complete the Diploma III of Culinary Arts. Finally, the Authors hope that this report can be useful for us all.

Surabaya,

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EXECUTIVE SUMMARY

As we know Indonesia is very well known for their wide ocean and fish supply, we also know that Indonesia is one of the largest fish exporters in the world. Fish have a high nutritional value because they provide high quality protein, rich in essential amino acids, a good source of complex vitamin B, and contain a wide variety of minerals including phosphorus, magnesium, iron, zinc, and even iodine. In the marine industries fish stands out as one of the most cultivated marine animals in the world. Furthermore, due to several technological advancement the quality of the meat and the removal of fish bones during the filleting process has become much more efficient.

There have already been some studies performed to improve the nutritional value of several food products for examples soup, snacks, cookies, and crackers by including fish in them. This concludes that there is a good way to increase fish consumption once people are looking to buy healthy fast food products which are easy to prepare but also has low-calories. Finally, dried noodles are a popular product due to their ease of transportation, ease of preparation, long shelf life, and their delicious taste. Which makes dried noodles one of the most profitable products, also a lot of people have already thought of noodles as a staple food.

Keyword: Food, Fish, and noodles.

TABLE OF CONTENTS

COVER.....	i
RESEARCH AND DEVELOPMENT FINAL PROJECT.....	ii
ACKNOWLEDGMENT.....	iii
EXECUTIVE SUMMARY.....	iv
TABLE OF CONTENTS.....	v
LIST OF PICTURES.....	vi
LIST OF TABLES.....	vii
CHAPTER I INTRODUCTION	
BACKGROUND.....	1
OBJECTIVE.....	1
CHAPTER II INGREDIENTS AND UTENSILS	
INGREDIENTS.....	2
UTENSILS.....	8
CHAPTER III PRODUCT PROCESSING SEQUENCE	
PRODUCTION METHODE	
PRODUCTION.....	13
HYGIENE AND SANITATION.....	14
FINAL RECIPE.....	15
SHELF LIFE.....	17
CHAPTER IV NEW PRODUCT OVERVIEW	
NUTRITION FACT.....	18
PRODUCT CHARACTERISTIC.....	20
CHAPTER V PRODUCT PROCESSING SEQUENCE	
SWOT ANALYSIS.....	21
MARKETING PLAN	
TARGET MARKET OVERVIEW.....	22
MARKET POSITIONING.....	22
MARKETING CONCEPT.....	23
TECHNICAL ASPECT	
LOCATION.....	24
PRODUCTION CAPACITY.....	24
FINANCIAL ASPECT	
VARIABLE COST.....	25
OVERHEAD COST.....	26
FIXED COST.....	26
BREAKEVEN POINT.....	27
CHAPTER VI	
CONCLUSION.....	28
SUGGESTION.....	28
REFERENCE.....	29
APPENDIX.....	30

LIST OF PICTURES

PICTURE 1. MACKEREL FISH.....	2
PICTURE 2. SALT.....	3
PICTURE 3. PEPPER.....	4
PICTURE 4. TAPIOCA FLOUR.....	5
PICTURE 5. RICE FLOUR.....	6
PICTURE 6. COOKING OIL.....	7
PICTURE 7. EGG.....	7
PICTURE 8. SPOON.....	8
PICTURE 9. KNIFE.....	8
PICTURE 10. DIGITAL SCALE.....	9
PICTURE 11. PLATE.....	9
PICTURE 12. BOWL.....	10
PICTURE 13. CUTTING BOARD.....	10
PICTURE 14. FOOD PROCESSOR.....	11
PICTURE 15. PIPING BAG.....	11
PICTURE 16. STOCK POT.....	12
PICTURE 17. GAS STOVE.....	12
PICTURE 18. PROCESSING THE FISH.....	15
PICTURE 19. FISH BONE.....	15
PICTURE 20. MIX.....	15
PICTURE 21. PASTE.....	15
PICTURE 22. WATER AND OIL.....	16
PICTURE 23. PROCESS.....	16
PICTURE 24. NOODLES.....	16
PICTURE 25. FINAL PRODUCT.....	16
PICTURE 26. NUTRITION ON PACKAGE.....	30
PICTURE 27. LOGO.....	30

LIST OF TABLES

TABLE 1. NUTRITION FACTS IN ONE RECIPE.....	18
TABLE 2. NUTRITION FACTS IN ONE SERVING.....	19
TABLE 3. VARIABLE COST.....	25
TABLE 4. OVERHEAD COST.....	26
TABLE 5. FIXED COST.....	26

RESEARCH AND DEVELOPMENT FINAL PROJECT
FISH NOODLE
(High Calcium Fish Noodle)

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ACKNOWLEDGMENT

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