

RESEARCH AND DEVELOPMENT FINAL PROJECT

“Nutritious Orange Cassava Crepes Filled with Pumpkin Filling”



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STUDY PROGRAM OF CULINARY ART

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RESEARCH AND DEVELOPMENT FINAL PROJECT
RENCREPE
(Nutritious Orange Breadfruit Crepes Filled with Pumpkin Filling)

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PREFACE

As for the beginning, I would like to thank my Holy God, Jesus Christ for his blessings and spiritual guidance in order for me 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 I come up with the idea of making “Nutritious Orange Breadfruit Crepes Filled with Pumpkin Filling” is because I want to create a healthier alternative consumption which can be very beneficial to human’s health condition.

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

1. My parents who have supported and provided me to achieve good education and as a family role to help me in personally.
2. Ms. Heni Adhianata as my RnD mentor who have helped me in so many things in order for me to understand the guideline for making this report.
3. Ms. Irra Chrisyanti Dewi as the Head of Study Program at Ottimmo International.
4. Mr. Zaldy Iskandar as the head Director of Ottimmo International.
5. My friends, Ms Bernardeth Christa, Ms Suffi Hidayati who help me in so many ideas and suggestions, and who have helped me in motivation and courages.

Surabaya, August 7th,2019.

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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 acknowledged 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, except 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 plagiarized the work of other students and/or persons.

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Surabaya, August 7th,2019.

(materai)

(Christasha Fellycia)

EXECUTIVE SUMMARY

Pumpkin, a fruit that is relatively known as one of the foods commonly used as compote because of its sweet taste. Pumpkin is included in the popular regions of Indonesia, pumpkin is always there in every season. Not only the meat can be eaten or used as a product, but the seeds can also be used for products. This pumpkin is rich in nutrients and is usually a substitute for rice and can be used for diets.

This research, with the aim of finding new alternatives to new creations in plant foods, especially people who do not like pumpkin. Although the pumpkin is hard on the outside, the meat has a soft texture. Rencrepe is made for people who forget the time to eat because of its shape which is similar to snacks / snacks that can be eaten anywhere and anytime. This Rencrepe can also be consumed by all groups from young to old. Rencrepe has a relatively cheap sale price due to easy material income. This Rencrepe will be sold on both online and offline platforms.

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RESEARCH AND DEVELOPMENT NEW PRODUCT

FINAL REPORT

“Nutritious Orange Cassava Crepes Filled with Pumpkin Filling”

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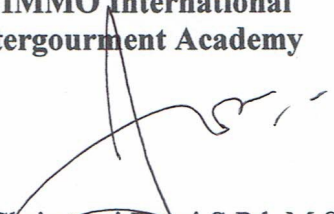
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Surabaya, August 7th, 2019.



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