

RESEARCH AND DEVELOPMENT FINAL PROJECT

BATATO

**(Utilization of Indonesia Local Ube *Ipomoea Batatas* 'cilembu' high in Beta Carotene as
Tortilla)**



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CULINARY ARTS STUDY PROGRAM

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RESEARCH AND DEVELOPMENT FINAL PROJECT

“BATATO”

(Utilization of Indonesia Local Ube Ipomoea Batatas ‘cilembu’ high in Bata carotene as Tortilla)

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PREFACE

First of all I want to thank God for His love and grace so that I can complete the report of Research and Development. The aim this research and development is to fulfill the requirements of diploma 3 graduation at ottimmo international. Besides it, doing this research and development give me a new experience and help me think about things that I have never thought before. On this occasion I will make a healthy and suitable food for all people, from children to adults. I hope this food can be well developed and be accepted by my customers.

Also I would like thank Ms. Yusi Erni Wulan, SE., MSA. as my advisor lecturer who had guided me from the beginning of making this final report until I could finished it well.also did not forget to thank my family, especially my parents who always supported me, also to the chefs and assistant chefs who also helped me patiently and the last for my friends who always faithfully helped me at all times.

Surabaya, June 2019

Leony Evanjelista Ramba

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 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 plagiarised to other student and/or person.

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6th, August 2019

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EXECUTIVE SUMMARY

BATATO is a type of tortilla made from cilembu flour. The word BATATO itself stand for the word batata tortilla. Batatas is the scientific name for sweet potato. Cilembu sweet potato is more special than other types of tuber, because Cilembu sweet potatoes have a sweet taste like honey. Cilembu sweet potato has a characteristic color of a bright orange which contains high beta-carotene. Cilembu sweet potato are also rich of vitamin A, vitamin C, vitamin B6, high in antiokxidants.

BATATO is a tortilla that the main ingredients use cilembu flour that been mixed with some sugar, salt, baking powder, oil, milk powder then be cooked. Sweet Potato Cilembu is the right choice for those of you who are on a diet program or as a snack for the little one because it does not contain fat and cholesterol. The American Dietetic Association recommends adding sweet potatoes to your diet. "Sweet potatoes provide more energy than alternatives to flourless vegetables, making it a tremendous source of fuel for daily activities, especially athletic performance (*anonymous, 2018*).

BATATO will be packaged in vacuum plastic. In 1 vacuum plastic it wil contain 10 pcs of tortilla.

Keyword: BATATO, Cilembu sweet potato, Tortilla.

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