

RESEARCH AND DEVELOPMENT FINAL PROJECT

Mochi Broccoli with Choco Chips



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OTTIMMO MASTER GOURMET ACADEMY
SURABAYA

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5. Miss Irra Christyanti Dewi as Head of the Culinary Arts Study Programme.

Finally, the Authors hope that this report can be useful for us all.

Surabaya,7 Agustus 2019

PLAGIARISM STATEMENT

I certify that this assignment/report is on 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 plagiarised the work of other students and/or persons.

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Surabaya, 7 Agustus 2019

EXECUTIVE SUMMARY

There is so many kind of dessert or appetizer in this world. But there is one kind of food that I interested. Yes, it is mochi that dessert or appetizer from japan that shape like a round dough. This food have so many demand because it have such a small look-liked and there is so many filling to choose. I think its worth to try make mochi dough with some dry vegetables. The vegetables that I used is broccoli stem because broccoli stem is rarely used and broccoli stem have the same nutrients with the broccoli. So I'll try this idea and produce it.

My objective for making this project is to introduce a way to make healthy food using desert and introduce it to people because health is important now days. So many fast food that isn't good if they consumed it to much. From there I must find out the ingredients nutrients, the tools that I need, how to make it, the nutrients fact, product characteristic, the opportunities, marketing aspect, technical aspect, and financial so the mochi broccoli stem is ready to make.

The conclusion for making this I know that mochi broccoli is simple dish with simple ingredients because it make from flour and broccoli with stem. For the nutrients itself it rich of fiber and nutrients that good for prevent cholesterol. For the business plan I would sell it for Rp 21.000,00 for 1 packs. For our mochi broccoli itself have bitter taste yet sweetness.

Keyword: mochi,broccoli,stem

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