

RESEARCH AND DEVELOPMENT FINAL PROJECT

POPEE

“potato peel filled sausage”



Arranged By:

Kevin Hoogie (1774130010077)

**STUDY PROGRAM OF CULINARY ART
AKADEMI KULINER DAN PATISERI OTTIMMO INTERNASIONAL
OTTIMMO INTERNATIONAL
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PREFACE

First of all I would like to thank God, chef Zaldy Iskandar and chef Arya Putra Sunjaya as the supervisor. They have made this Research and Development (RND) more successful. The paper report entitled "Popee" done in the right calculated time. The purpose in writing this research and development project report is to fulfill the requirement before entering internship in the next semester that given to each student in the semester 5.

This Research and Development project, intends to discuss the history on making sausage, the method making sausage, the ingredients and tools, the nutrition facts, market strategies, and the benefits for our body.

In arranging the report the writer faces so many challenge and obstacle, but with many help of Counseling Lecturer the writer could pass the entire obstacle.

Because of that the writer say thank you and hope that this project can continue furthermore. The writer realized that this report still imperfect in arrangement and so the content. Then the writer hope all the criticism from the lecturer can help the writer in perfecting the next report. Last but not least hopefully this report can fulfill all the data from my research and development project.

Executive Summary

These days, weight loss products are the most consumed product, from training programs to diet menus. Considering all the fats and calories in ordinary sausage products, I decided to make weight loss friendly sausage. Based on ingredient that low in fat and calorie but high in positive benefits such as vitamins and other good substance. Based from potato skin, this menu is not only for weight loss but also vegan product.

There are many sausage types in the market, but none of them is proven healthy. Oppositely many believe that consuming sausage daily is causing cancer and many other decease.

In this Product for research and development I decided to create healthier sausage, using sausage skin that is vegan friendly. Usually sausage skin is based from gelatin that is made from cattle bone marrow or skin. And we chose a vegan sausage skin that is made from fruit skins and any other vegetarian substance. And for the sausage fillings we made it from potato peel. Considering that potato peel is very high in B vitamin, vitamin C, iron, calcium, potassium and many other good substances. Potato peel can give you good benefits for your health. Potato peel don't contain no fats, cholesterol and no sodium, potato peel is good for weight loss and supports your diet plan. And for the packaging we will use sealed plastic bag to prolong their freshness. Our Target market will be Vegan consumer, people who is in diet program, family, kid, elderly, etc. I decided to introduce this product via conventional markets and also modern market to reach the upper class consumer. Not forgetting this modern world, I will introduce this product by online like Instagram and etc.

Contents

RESEARCH AND DEVELOPMENT FINAL PROJECT	ii
POPEE	ii
PREFACE	iii
Executive Summary.....	iv
INTRODUCTION.....	1
1.2.2 Red Bean.....	3
2.1.2 Red Bean.....	6
2.1.3 Garlic.....	7
2.1.4 Onion.....	7
2.1.5 Paprika Powder	8
2.1.6 Salt	8
2.1.7 Pepper	9
2.1.8 Water.....	10
2.1.9 Collagen Sausage Skin.....	11
2.1.10 Parsley.....	11
2.1.11 Potato Starch	12
2.1.12 Flour.....	12
2.2 The Tools Used During The Processing.....	13
2.2.1 Steamer Pot	13
2.2.3 Meat Processor.....	14
2.2.4 Kitchen Digital Scale	14
2.2.5 Spoon	15
2.2.6 Bowl Gastronome	15
2.2.7 piping bag.....	16
2.2.8 Piping Bag Nozzle	16
2.2.9 Freezer.....	17
2.2.10 Vacuum Bag Machine.....	17
2.2.11 Stove	18

2.2.12 Cooking Tong	18
2.2.13 Cooking String	19
NEW PRODUCT PROCESSING SEQUENCE	20
3.1 Procedure.....	20
3.2 The Recipe Potato Peel Sausage	21
NEW PRODUCT OVERVIEW.....	24
4.1 The Fact of Nutrients	24
4.1.1 Nutrient Potato Peel	35
4.1.2 Nutrient Kidney beans	35
4.1.3 Nutrient Flour	36
4.1.4 Nutrient Potato Starch.....	25
4.1.5 Nutrient Parsley	37
4.1.6 Nutrient Garlic	26
4.1.7 Nutrient Onion.....	38
4.1.8 Nutrient Salt.....	38
4.1.9 Nutrient pepper	39
4.1.10 Nutrient Bell pepper.....	28
BUSSINESS PLAN	31
5.1 Business Analysis.....	31
5.1.1 Introduction of Industry	31
5.1.2 Short Term Objective.....	32
5.1.4 Opportunities.....	32
5.2 Market Environment Analysis.....	33
5.2.1 Industrial Analysis	33
5.2.1.1 Threat of New Entry	33
5.2.1.2 Supplier Power.....	33
5.2.1.3 Buyer Power.....	33
5.2.1.4 Threat of Substitution.....	33
5.2.1.5 Competitive Rivalry	34

5.3 Marketing Strategies.....	34
5.3.1 Segmentation, Targeting, positioning	34
5.4 Marketing Mix.....	34
5.5 SWOT Analysis.....	35
5.6 Technical Aspect	36
5.6.1 SOP (Standard Operational Procedures).....	36
5.7 Financial Aspect	37
5.7.1 Variable Cost	37
5.7.3 Fixed Cost.....	38
5.7.4 Break Even Point	38
5.7.5 Profit Per Month	39
Conclusion & Suggestion.....	40
6.1 Conclusion.....	40
6.2 Suggestion.....	40
REFERENCE.....	41
APPENDIX.....	43

LIST OF PICTURE

Picture 1. Potato Skin	5
Picture 2. Red bean	6
Picture 3. Garlic	7
Picture 4. Onion	8
Picture 5. Paprika powder	9
Picture 6. Salt	10
Picture 7. Pepper	12
Picture 8. Water	13
Picture 9. Sausage skin	14
Picture 10.parsley	15
Picture 11.potato starch.....	16
Picture 12.flour.....	17
Picture 13. Steamer pot.	18
Picture 14. Spatula	19
Picture 15. Meat processor.....	20
Picture 16. Digital scale	21
Picture 17. Spoon	22
Picture 18. Gastronomy	23
Picture 19. Piping bag	24
Picture 20. Piping bag nozzle	25
Picture 21. Freezer	26
Picture 22. Vacuum bag machine	27
Picture 23. Stove	28
Picture 24. Cooking tong	29
Picture 25. Cooking string	34
Picture 26. Nutrient flour	34
Picture 27. Nutrient potato starch	35
Picture 28. Nutrient parsley	35
Picture 29. Nutrient garlic.....	36
Picture 30. Nutrient onion.....	36
Picture 31. Nutrient salt.....	37
Picture 32. Nutrient pepper	37
Picture 35. Nutrient bell pepper	38
Picture 36. Logo	38
Picture 37. Product	52
Picture 38. Product	52

LIST OF TABLE

Table 1. SWOT	44
Table 2. Variable cost	45
Table 4. Overhead cost	46
Table 5. Fixed Cost	47