

**APPROVAL 2**

**RED BEAN EGG TOFU**

Research and development report by:

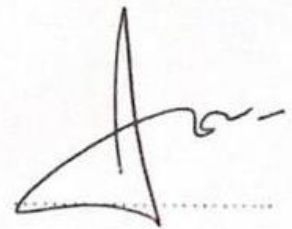
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(3, September 2020)

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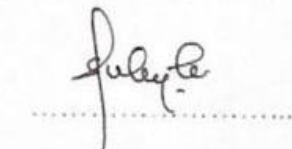
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## **PLAGIARISM STATEMENT**

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 plagiarised the work of other students and/or persons.

Surabaya, 23 September 2020

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## **PREFACE**

As for the beginning, I would like to thank my Holy God, 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 Yoghurio is because I want to make a vegetarian yoghurt that can be consumed by young to old, especially vegetarian people.

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 parent who have supported me and provided me to achieve good education and as a family role to help me in personally.
2. Ms. Irra Chrisyanti Dewi as my RnD advisor who have helped me in so many things in order to understand the guideline for making this report.
3. Ms. Irra Chrisyanti Dewi as the Head of Study Program at Ottimmo International.
4. Chef. Zaldy Iskandar as the Head Director of Ottimmo International.
5. My dearest friends who all help me by a lot of guidance and suggestions.

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## **EXECUTIVE SUMMARY**



People usually underestimate and never taste Red Bean, that is why we chose Red Bean to make people like it indeed, for prestige, the red bean itself is arguably still not able to beat the prestige of other beans used in main dishes in general, such as almonds, peanuts or soybeans, which are mostly accustomed to being available in every cooking ingredient in Indonesian germination.

The sweet taste in red beans makes it often only used to be a mixture of desserts, like Pontianak Miss ice or Singapore ice. But on the other hand, only a few foods that use red beans as the main food. Therefore, we chose red beans as a basic ingredient in tofu so as to be none other than to increase its prestige and also to create new innovations in the world of Indonesian culinary.