

**RESEARCH AND DEVELOPMENT FINAL PROJECT**

**SAVORY RONDE**



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**APPROVAL 1**

**SAVORY RONDE**

**(main course dish)**

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**APPROVAL 2**

**SAVORY RONDE**

**(main course dish)**

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This report is already presented and

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Examiner 1 :

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## **PLAGIARISM STATEMENT**

I certify that this assignment and report is my own work, based in my personal research and study. This project was written by me and in my own words, except for quotations from published and unpublished sources which are clearly indicated and acknowledged as such. I am conscious that the incorporation of material from other works or a paraphrase of such material without acknowledgement will be treated as plagiarism.

I also certify that this report has not been submitted before either at Ottimmo International or elsewhere.

Surabaya, 19 March 2020

Jesslyn Ignacia Moelijono

## **PREFACE**

As for the beginning, I would like to thank 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 more 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 Savory Ronde is because I always wanted to able to change or upgrade a dish into something more remarkable.

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

1. My parents who have supported and provided me a good education and as a family role to help me in personally.
2. Chef Gilbert as my RnD mentor who have helped me finish and 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.
6. My dearest friends and colleagues.

Surabaya, 13<sup>th</sup> April, 2020.

Jesslyn Ignacia Moelijono

## **EXECUTIVE SUMMARY**

What if we can switch desert into a main dish? That's what came out of my mind when I think of a brand new dish. Main dish needs to be very nutritious. To attract people to taste your new dish, it must be very unique. Ronde is a Chinese traditional hot desert. It is chewy in the outside and got something in the inside, usually it's peanut or beans, served in a bowl of hot sweet ginger. People really loves ronde, especially during winter, they search for something hot after having a dinner.

I wanted to make something different about ronde. I thought of making ronde into a main course meal. At first, it would be very strange, but it would be very lovely food to be enjoy together with families. I name this main course ronde as Savory Ronde, because doesn't taste sweet at all. The desert ronde has a round shape, meanwhile, my Savory Ronde will be oval. The chewy part will be made of sweet potato and chicken thighs for the inside. It will be serve in a hot soup.

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