**EXECUTIVE SUMMARY**

Catfish is common fish in Indonesia. People usually only eat the flesh and throw away the bones. But a lot of people dont know that the bones is nutritious as well, high in calcium and protein. Calcium is consume to prevent bone sickness in old age. It also can avoided bones cancer as well.

There will be 5 main process of making this dish. First of all you clean the ingredients because catfish arelivin in mud watery place. After it is clean, boil the bones until softened and blender. Mix all the ingredients and start knead. When it is kneaded, shape into a stick to make it easier while eat and fry. Fry the stick shapes until golden brown and start packaging after it is cooled.

The packaging is a standing pouch. In each pax there will be approximately 125 gram of catfish bones stick. The price per pax is IDR 20.000.