**RESEAR­CH AND DEVELOPMENT FINAL PROJECT**

**MUSHBEAN**

**(Vegetarian Mushroom Soybean Burger Patty)**



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Surabaya, October 28th, 2021

Joshua Tatuil Gosal

**PREFACE**

First of all, the author would like to thank God Almighty, for His blessings & guidance to complete this Final Project RnD entiled "Mush Bean" Report to fulfill one of the requirements in completing D3 education at the Culinary and Pastry Art Program of OTTIMMO International Master Gourmet Academy.
 The author has traveled a long journey in the context of completing the writing of this Final Project. Therefore, with full humility, on this occasion, the author should thanks:

1. To Zaldy Iskandar as a Chef. Thank you given me permission to conduct experiments in developing author products.
2. To Irra C. Dewi as supervisor lecture. Which gives the author the marketing knowledge of the writer in completing the research.
3. To my parents who always gave love and support to the author
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5. To all chefs and teaching lecturers of OTTIMMO International Surabaya. Thank you for allowing the author to do research and help the author during my research.

The author recognizes that this report is out of the expectations due to lack of capacity & knowledge, therefore the author is willing to accept all critism and suggestons from all parties. In conclusion, the author hopes that this report is useful for the author as well as the readers.

Surabaya, October 28th, 2021

Joshua Tatuil Gosal

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**EXECUTIVE SUMMARY**

 Nowadays, there are a lot of variety of food. Some are good for human body and some are not. Healthy food is a necessary in the food consumption, and there are not many healthy foods that taste good. And especially in tropical country like Indonesia where average people doesn’t really eat healthy and exercise daily.

By looking at this opportunity, the author took the initiative to make healthy food that has delicious taste with many benefits. Because healthy food is known by its bad taste. However, the author have a new innovation by replacing meat burger patty with mushroom and soybean cake in the contents of our burger patty products” MushBean”.

Keywords: MushBean, Research and Development

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