

**RESEARCH AND DEVELOPMENT FINAL PROJECT**

**SCROLL**

**(Steamed Cabbage Roll with Sambal Kacang Merah)**



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# APPROVAL 1

## APPROVAL 1

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## APPROVAL 2

### APPROVAL 2

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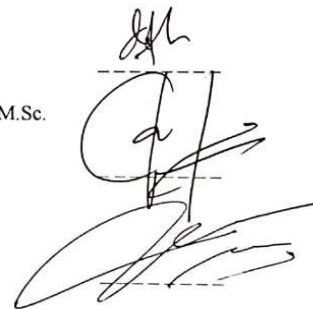
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## PLAGIARISM STATEMENT

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Surabaya, November 29<sup>th</sup> 2021



Gilbert Fredericho Jap

## **PREFACE**

As for the beginning, I want to thank to Almighty God because of His bless and grace, I can finish this Research and Development report. This report provides the readers in creating a new modified product that is steamed veggie roll with red kidney beans and white tofu as the filling and also the sambal with red kidney bean based which can be enjoyed by everyone.

There are many individuals who have generously suggested to improve this research report. Therefore, the writer would like to express his sincere gratitude and respect to :

1. My parents who have supported and provided me to achieve good education and as a family role to help me in personally.
2. Ms. Nurul A. Choiriyah as my RnD mentor who have helped me in so many things in order for me to understand the guideline for making this report.
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4. Ms. Hilda Tjahjani Iskandar as the Head of Culinary Arts Study Program at Ottimmo International.
5. Mr. Zaldy Iskandar as the head Director of Ottimmo International.
6. My dearest friend, Ms. Michelle Yonardy who help me making the design of the logo and product label.

Surabaya, November 29<sup>th</sup> 2021

Gilbert Fredericho Jap

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## **EXECUTIVE SUMMARY**

Scroll is a vegetable roll product that is steamed with red kidney bean and white tofu filling. This vegetable roll can also be enjoyed with the sambal that we produce where the sambal we make is different from other sambal because we use red kidney beans as a based of the sambal. Therefore, red kidney bean is used as the main ingredient of our product.

Scroll will be packaged in a thinwall box. Each portion contains 10 pieces and 1 cup of sambal where 1 portion we sell for IDR 43.000. Our product can be found in several food shops and we will distribute them to minimarket and supermarket. We will also sell our product through social media with a pre-order system.