

RESEARCH AND DEVELOPMENT FINAL PROJECT

CONG FAN KIWI

Cong Fan Kiwi Juice With Dehydrated Kiwi Skin Tuile



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SURABAYA

2021

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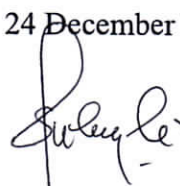
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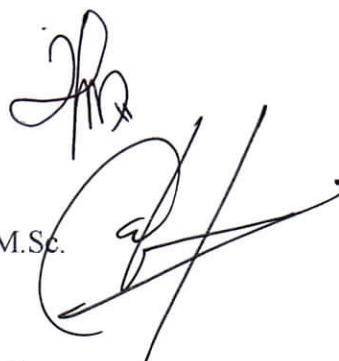

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PLAGIARISM STATEMENT

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Surabaya, November 10th 2021



Vincent

PREFACE

As for the beginning, I would like to thank my Holy 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 Ottimo to be creative and innovative as we have to create a whole new product that has never been in Indonesia. One of the reasons why I came up with the idea of making Cong Fan Kiwi is because I want to modify a dish to become something new and healthy.

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 parents have supported and provided me with a good education and as a family role to help me in personally.
2. Chef Arya Putra Sundjaja, S.E. as my RnD mentor who has helped me in so many things in order for me to 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.
5. My dearest friend, Ms. Ivone Rosalia who help me making the design of the logo and product label.
6. My dearest friends, Mr.Filber Han who help me by a lot of guidance and suggestions.

Surabaya, November 10th 2021



Vincent

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EXECUTIVE SUMMARY

Cong fan kiwi is a dessert cong fan. We change the concept of cong fan from savoury into sweet by using kiwi as the main ingredient. The process of making the cong fan is the same as the original cong fan, the difference is we add some julienne kiwi skin to add some texture. The topping we use kiwi juice and kiwi skin tuile, so the concept will be like a dessert.

Cong fan kiwi will be served using a plastic bowl equipped with stickers and roller labels that have been designed in such a way. Cong Fan Kiwi will be sold for IDR35.000 per bowl (350 g). In the future, this food can also be developed at certain times, such as adding a variety of toppings or others.

Key Word: Cong fan, kiwi, tuile, dessert