

RESEARCH AND DEVELOPMENT FINAL PROJECT

**LUMPIA CAKALANG ASAP KHAS SEMARANG (Lumpia
With Smoked Skipjack)**



By

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The image shows three handwritten signatures in black ink, each positioned above a horizontal dashed line. The top signature is a stylized, cursive 'A'. The middle signature is a cursive 'D'. The bottom signature is a cursive 'A'.

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Surabaya, July 10th, 2020



Lionel Aaron Boediono

PREFACE

For starter, I would like to thank the 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 Ottimmo to be creative and innovative as we have to create a whole new product that never been in Indonesia. The reason I want to create Lumpia cakalang is because it has never been made before and I think smoky flavor would work really well with Lumpia .Also I want to create Lumpia with more health benefit .

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:

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4. Mr. Zaldy Iskandar as the head Director of Ottimmo International.

Surabaya, July 10th, 2020.



Lionel Aaron Boediono

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EXECUTIVE SUMMARY

Lumpia Cakalang is a Lumpia that uses cakalang fish instead of the traditional chicken .I come out with this idea looking at the market of how most people enjoy the smokey flavour of smoked skipjack and it got me thinking that including that smokey flavour in lumpia is a great idea ,which turns out it was .I want Lumpia Cakalang to be one of the trademark food in my hometown Semarang .When you eat the lumpia you will taste the strong smoky flavour of the smoked skipjack combined with the signature added herb and spice that will please your tastebud .

Lumpia Cakalang will be packed in plastic container which each container will include 5 lumpia with sauce and it will be sold for IDR65.000 .Later, this lumpia can be found at supermarket ,restaurant ,food stall ,or can be ordered through our online store and social media .