

**CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT  
PROJECT**

**V'S CHIPS**

**(WATERMELON SEED CHIPS WITH SWEET AND SPICY SAUCE)**



**By**

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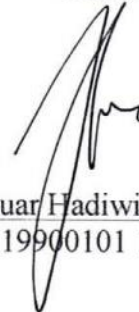
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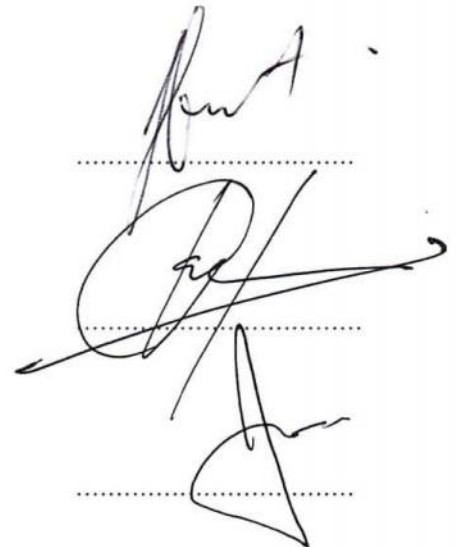
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## PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledged all material and sources used in its preparation, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment/report has not previously been submitted for assessment in any other unit, except where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarised the work of other students and/or persons.

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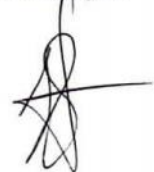
## PREFACE

For the start, I would like to thank God for the opportunity and time that is given to me to finish this Culinary Innovation and New Product Development Project report. The main purpose for this report is to help every student in Ottimmo to get critically creative and innovative, as we have to make a new product that has not been created yet. One of the reasons I came up with the idea of making V's Chips is because I wanted to create a healthier which is nutritious and delicious.

Without the help, guidance, and support of various people, I wouldn't be able to finish this report. By this, I would like my gratitude to the names listed below:

1. My parents who have always been there for me and supported me in my education.
2. Mr. Gilbert Yanuar Hadiwirawan as my Culinary Innovation and New Product Development advisor who has guide me to finish this report.
3. Ms. Hilda Tjahjani Iskandar as the Head of Culinary Arts Study Program at Ottimmo International.
4. Mr. Zaldy Iskandar as the head Director of Ottimmo International.
5. My dearest friends who helped me with giving ideas and suggestions.
6. My lecturers who guided me in every step to finish this report.

Surabaya,



Vanessa Stevania Pradipta

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## **EXECUTIVE SUMMARY**

V's Chips is chips that are paired with an Indonesian sweet and sour sauce. I come up with this idea looking at how much Indonesian people like light and spicy snacks. I wanted to show people that we could manage food waste and use it to create something delicious. These chips will be crunchy, sweet and sour at the same time.

The seeds that are waste have many nutritional benefits for the body. Such as magnesium, zinc, folate, calcium, iron and vitamin B12. Watermelon seeds can also boost our immune system, helps lower blood pressure, etc. It can help people improve their memory which reduce the risk of getting Alzheimer.

V's Chips will be packed in an eco-friendly zip packaging. Every pack will contain 150g and will be sold at Rp. 30.000. We will really pay attention during the manufacturing process for the hygiene and sanitation of the kitchen and products. Hopefully, in the future we can expand the business by selling the chips in the market.