

RESEARCH AND DEVELOPMENT FINAL PROJECT

LELE BAYAM SPRINKLES

(LEBAY'S)



OTTIMMO

by:

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APPROVAL 1

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PROJECT**

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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 acknowledge 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, expect 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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Surabaya, 30 December 2021



Gisela Ayu M W

PREFACE

As for the beginning, The writer 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 Ottimmo to be creative and innovative as we have to create a whole new product that never been in Indonesia. One of the reasons why the writer come up with the idea of making side dish Lele Bayam Sprinkles is because the writer want to create a uniqe catfish and spinach and that have many health benefits.

In the process of completing this report, the writer received a lot of help, advice and support from various parties. By this, the writer would especially say thank you to the names below:

1. My beloved parents who have supported me during the making of this product
2. Mr. Zaldy Iskandar as Academy Director of Ottimmo International MasterGourmet Academy.
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EXECUTIVE SUMMARY

LeBays is catfish and spinach leaves that the writer process into sprinkles or can be used as a side dish. The writer process it with premium ingredients and our main ingredient is catfish, catfish taken from fish farming in our home. Which means catfish feed is clean and rich in vitamins. Why the writer use catfish and spinach leaves is because the combination of these two ingredients is very rich in vitamins and both of our ingredients are very often found in the market.

This idea came about because the witer wanted the Indonesian people to know about other processed catfish and spinach leaves, such as sown lebay. LeBay will be bottled and the top will be sealed. Each package containing 35 grams of product will be sold at a price of IDR 7,500.

This Lebays can be found at gift stores, supermarkets, or can be ordered through a social media (Instagram and Facebook) and e-commers. Lebays can be enjoyed by all people and all ages. In the future the writer will develop LeBay's into several variants.