

RESEARCH AND DEVELOPMENT FINAL PROJECT

JACK FRUIT SEEDS PIE



OTTIMMO

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STUDY OF CULINARY ART

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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 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 I come up with the idea of making Jack Pie is because I want to create a delicious snack with high nutrients and has many healthy benefits.

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 who supported and has been providing for me.
2. Ms. Latifahtur Rahmah as my RnD mentor who helped me in so many ways to understand the guideline for making this report.
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4. Mr. Zaldy Iskandar as the head Director of Ottimmo International.

Surabaya, November 15th, 2021.

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EXECUTIVE SUMMARY

JACK PIE is a pie that is made by Jack fruit seeds flour. I come up with Jack pie is because of the unique idea looking at how rare is this fruit from being used by people even Indonesian loves them and I hope I could bring this product to worldwide market. We will market our product to gift stores, airports, international schools, supermarkets, and restaurants to reach more traffic for our pie. By using influencers and social media is a great way to market digitally and reach even more people.

Jack pie will be packed in a plastic pack. Each pack will contain 2 pies and will be sold at IDR30.000. Our mission is to make the unique pie that is homemade and has a unique touch by adding jackfruit seeds flour and hopefully be the largest pie company in the world. Aiming being a huge pie company we need to make a system that can last long starting from keeping record of everything that comes in and out, inventory checks, waste management, tables, reports and many other to keep the business running smoothly even when we're not in the stores and make everything online so we can keep everything in track.

Keywords: Jack pie, Jackfruit seeds flour, Worldwide market, Pies, Business