

RESEARCH AND DEVELOPMENT FINAL PROJECT

DTMC

(DREGS TOFU MENTAI CHOUX)



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PROJECT

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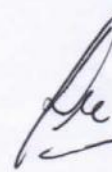
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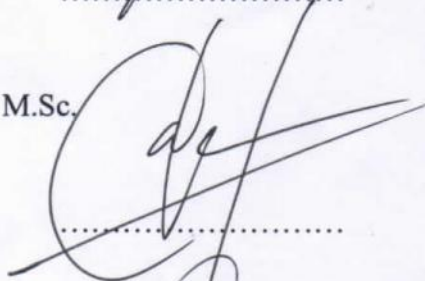
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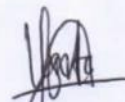
PREFACE

Praise and thank you to God Almighty for His grace and power, this Research and Development report can be completed properly. The author would like to thank profusely and express her gratitude for the guidance, encouragement, advise and support received from the names below:

1. My parents who have supported and provided me to achieve good education and as a family role to help me in personally.
2. Ms. Hilda Tjahjani Iskandar as my RnD mentor who have helped me in so many things in order for me to understand the guideline for making this report.
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4. Mr. Zaldy Iskandar as the head Director of Ottimmo International.
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However, the author also realizes that this paper is inseparable from the shortcomings, both in terms of language form and the other side. Therefore, the author respects constructive criticism and suggestions in order to improve on her future paper. Finally, I hope this paper can be used as a useful experience during the learning process at Ottimmo International MasterGourmet Academy and useful for readers and those who need it for additional knowledge and inspiration, especially in the research and development field.

Surabaya,



Yenita Setianto

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EXECUTIVE SUMMARY

a.

Mentai Choux Tofu Dregs is tofu dregs that we combine with snack ingredients in the form of choux and mentai sauce. I came up with this idea seeing the many tofu factories in Indonesia. Indonesian people really like tofu but still don't know about food from tofu dregs. and I also want to make tofu dregs more popular. When you eat this mentai choux tofu pulp, you will find the spicy and savory taste of the mentai sauce and will not suspect that it is made from tofu pulp.

Dregs Tofu Mentai Choux will be produce daily for 5 days in a week. Since the production process is able to be completed by a day, we will be able to produce 100 cups per day. The number of employee that will be needed is only 2 people. DTMC will start as a home-base small business. The product will be sold online and distributed to local supermarkets and eateries.

Mentai choux tofu dregs will be packaged in aluminum foil. Each portion will contain 150grams of product and will be sold at a price of IDR 45,000. Later, we will develop this mentai choux tofu dregs into many variations and this can be found in supermarkets, or can be ordered through our website and social media

Key woard: dregs tofu,mentai chou