

RESEARCH AND DEVELOPMENT FINAL PROJECT

**SOY MILK SILKY PUDDING WITH DRAGON FRUIT
COMPOTE**



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**OTTIMMO INTERNASIONAL MASTER GOURMET
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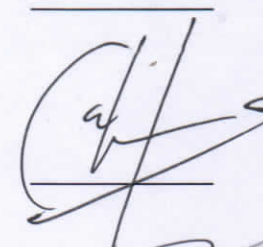
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Surabaya , 25 November 2021



Cathlyn Salim

PREFACE

First, I would like to thank GOD for His grace and blessings that he give me so this final project has complete. Because this report is the requirement to finish my 3 years culinary and pasrty learning at Ottimmo Internasional Master Gourmet Academy.

I have been through a long journey and brainstorm in term of making something new that never been existed before. Accordingly I wanna thanks to :

1. Chef Zaldy Iskandar , you give me a lot of choices and ideas through my journey in Ottimmo .
2. Mrs Irra C Dewi as Supervisor , who teach me about how to do research,food business and more.
3. My Dad and brother , thankyou for always support everything that I choose or take , even if I make a mistake they always tell me how to fix it.
4. Mrs. Hilda Tjahjani Iskandar as my Advisor, she is the one that help me whenever I have a hard time while making Research and Development .
5. Last but not least , all Chefs,Teaching Lecturers and staffs that help me while I'm studying in Ottimmo Internasional. Thankyour for helping me to do and answering all my question about this research and development final project.

I realize that this report will have many lack and mistake due to knowledge,research,and translation,I willingly open to any sugest and critics. In short, I hope that this report will be useful for all readers.

Surabaya, 25 November 2021

Cathlyn Salim

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EXECUTIVE SUMMARY

As the year goes by, more and more variations of new drinks and foods are popping up to become a trend among the public. Starting from the dalgona trend to croffle (croissant waffle). With the hectic trend of certain foods or drinks, this makes the FnB business filled with menus that tend to be monotonous (because everyone sells the same product). The ingredients used are also very monotonous and have no difference (especially in the beverage sector).

This gave me the idea to make a drink using ingredients that people rarely use, so that it looks attractive and healthy. Some people rarely think that Indonesian fruits (especially Dragon fruit) can't be made into interesting drinks, because most people think that fruit will only be juice or smoothie. And also people rarely enjoy Soy Milk mixed with fruit, that's why I made this product so that people want to try it and can make their own trend that is not only delicious but also healthy.

In Food and beverages markets, many people sell silky pudding in any flavour variant, most of them are using essence and not the real ingredients. And I want to make something new in the silky pudding market by using real ingredients, not just artificial flavour, not only offline market also online market (Pre-order system, and market place such as Shopee, Lazada, more)

Keyword: Soy Milk pudding, Dragon fruit

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