

**RESEARCH AND DEVELOPMENT FINAL PROJECT**

**Wochi**

**(Mochi with Watermelonrinds Jam)**



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**STUDY OF CULINARY ART**

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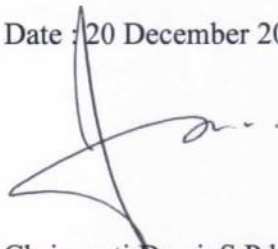
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## PLAGIARISM STATEMENT

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Surabaya, 20 December 2021



Kimberley Agatha Harianto



## 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 Sambal Mbok Yu is because I want to create a delicious condiment combined with Salai lais fish that high in nutrients and have 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 have supported and provided me to achieve good education and as a family role to help me in personally.
2. Ms. Irra Chrisyanti Dewi 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.

Surabaya, 20 December 2021



Kimberley Agatha Harianto

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## **EXECUTIVE SUMMARY**

Wochi is a healthy snack combination between Mochi and our home made Watermelon rinds jam. I come up with this idea looking at how most people loves snacks so much and I also want to make healthy snacks becomes more popular. When you eat this wochi, you will find the sweetness yet freshness taste from the watermelon and the chewiness from the mochi..

Wochi will be pack in a glass jar. Every bottle will contain 100gram of the product and will be sold at IDR40.000. Later, we will develop this Watermelon rinds jam into many variation of healthy snacks and this mochi can be find at gift stores, supermarkets, restaurants, or can be order through our social media.