

RESEARCH AND DEVELOPMENT FINAL PROJECT

**VEGETARIAN SORGHUM FETTUCCHINE
BOLOGNESE**



By

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**STUDY OF CULINARY ART
OTTIMMO INTERNATIONAL MASTERGOURMET
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RESEARCH AND DEVELOPMENT PROJECT

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PLAGIARISM STATEMENT

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Surabaya, November 22nd 2021



Justin Jeremy Daenglompo

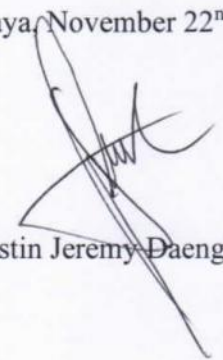
PREFACE

As for the beginning, I would like to thank Jesus 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 Vegetarian Sorghum Fettuccine Bolognese is because I want to create a healthy food that can taste good as well

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. Mr. Gilbert Yanuar Hadiwirawan as my RnD mentor who have helped me in so many things 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.
5. My friend, Ms. Kimberley Agatha who help me making the design of the logo and product label.
6. My girlfriend, Ms. Mitchella Beatrice who help me through the trial and error.

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Justin Jeremy Daenglompo

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EXECUTIVE SUMMARY

The idea to make Vegetarian Sorghum Fettuccine Bolognese is to change the perspective of people that healthy food can be tasty too. On the other hand, to promote sorghum as an alternative food source other than rice, since not many people know about the existence of sorghum.

The main ingredients that I use is different than other pasta. Instead of using all purpose flour, or semolina flour, I use gluten free flour, in this case Sorghum flour. Since it is a vegetarian dish, I don't use meat at all. I swap the minced beef to champignon mushroom as the protein in the sauce.

The product will be packed in a sealed plastic contain 100g of sorghum pasta and 210g of Bolognese sauce. The product will be sold at IDR21.000. The product will be sold as frozen food.

Keywords : healthy food, healthy pasta, gluten-free