

RESEARCH AND DEVELOPMENT FINAL PROJECT

**MINI DONAT BOMBOLINI TEPUNG BIJI
ALPUKAT**



By

Mitchella Beatrice Onasis / 1974130010016

**STUDY OF CULINARY ART
OTTIMMO INTERNATIONAL MASTERGOURMET
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APPROVAL 1

Mini Donat Bombolini Tepung Biji Alpukat

Research and development report by:

MITCHELLA BEATRICE ONASIS

1974130010016

This report is ready to presented :

Advisor,

Date : 20 December,2021



(Nurul Azizah Choiriyah, S.TP., M.Sc)

NIP. 19900215 2002 071

APPROVAL 2

Mini Donut Bomboloni Avocado Seeds Flour

Culinary Innovation and New Product Development report by:

Mitchella Beatrice Onasis
1974130010016

This report is already presented and
pass the exam on :

Monday, 20th December 2021

Examiners:

Examiner 1 : Nurul Azizah Choiriyah, S. TP.,M.Sc

Examiner 2 : Anugerah Dany Pivanto, S.TP. M.P.

Examiner 3 : Yohanna Prasetio, S.Sn.A.Md.Par.



Three handwritten signatures are positioned to the right of the examiner names. Each signature is written over a horizontal dotted line. The top signature is for Nurul Azizah Choiriyah, the middle for Anugerah Dany Pivanto, and the bottom for Yohanna Prasetio.

APPROVAL 3

RESEARCH AND DEVELOPMENT PROJECT

Name : Mitchella Beatrice Onasis
Place, Date of Birth : Blitar, 8 July 2001
N.I.M : 1974130010016
Study Program : D3 Seni Kuliner
TITLE : Mini Donat Bombolini Tepung Biji Alpukat

This paper is approved by :

Head of Culinary Arts Study Program,
Date : December 20, 2021



(Hilda Tjahjani Iskandar)
NIP. 19691029 2002 072

Advisor,
Date : December 20, 2021



(Nurul Azizah Choiriyah S.TP., M.Sc)
NIP. 199002152002071

Director of

Akademi Kuliner dan Patiseri OTTIMMO International

Date : 20 December 2021

(Zaldy Iskandar, B.Sc)

NIP. 197310251201001

PLAGIARISM STATEMENT

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Surabaya, December 20th, 2021



Mitchella Beatrice Onasis

PREFACE

For starters, I would like to express my gratitude to the presence of God Almighty, Jesus Christ for His blessings and spiritual guidance so that I can complete this Research and Development report. The main purpose of this report is to help every student at Ottimmo to be creative and innovative as we have to create new products that have never existed in Indonesia. One of the reasons I came up with the idea of making bomboloni donuts using avocado seed flour as a basic ingredient is because I wanted to make a different donut that doesn't exist in Indonesia that is rich in nutrients and has many health 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. Nurul A. Choiriyah 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.
5. My dearest sister, Ms. Elvina Juliawati who help me making the design of the logo and product label.
6. My dearest friends, Mr. Victor Felix who help me by a lot of guidance and suggestions.

Surabaya, December 20th, 2021.



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EXECUTIVE SUMMARY

Mini Donut Bombolini is a donut bread that has a cream filling. I came up with this idea seeing how most Indonesian people like donuts, but this time I made donuts with a different base, namely using a mixture of flour from avocado seeds, and for people who try it will find a different sensation when eating it, which has a bitter and sweet taste. , because I use coffee and chocolate for the filling. Then people who eat these donuts will be simple because they eat one bite directly.

This Bombolini Mini Donut will be packaged in a cup bowl. Each bowl will contain 6 pieces and will be sold for IDR 35,000. Later these donuts will be able to be ordered through our social media.

Keywords : mini donut, locally food, healthy food