

RESEARCH AND DEVELOPMENT FINAL PROJECT

**Pak'e Blonde (Bittermelon Blondies with Kedondong
Curd)**



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**STUDY OF CULINARY ART
OTTIMMO INTERNATIONAL MASTERGOURMET
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PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledge all material and sources used in its preparation, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment/report has not previously been submitted for assessment in any other unit, expect where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarised the work of other students and/or persons.

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Surabaya, 20 Desember 2021



Michael Gunawan Raharjo

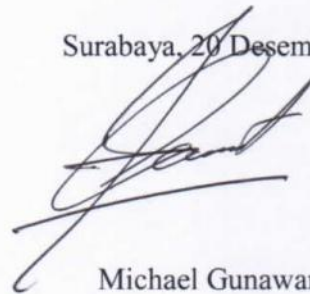
PREFACE

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 Healty Blondie is because I want to create a delicious dessert 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. 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.

Surabaya, 20 Desember 2021



Michael Gunawan Raharjo

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EXECUTIVE SUMMARY

Pak'e blonde e is a blondies that we combine with special ingredients which is bittermelon. I come up with this idea looking at how most of Indonesian really love dessert and also I want to show that bittermelon is good to combined with b londies. When you eat this Blondies, you will not find the bitter taste yet you will find sweet taste from the blondies because it contain stevia sugar and white chocolate

Pak'e Blonde will be pack in a eco green packaging. Every Package will contain one block of blondies will be sold at IDR40.000. Later, we will develop this blondies into many variation and this blondies can be find at gift stores, supermarkets, restaurants, or can be order through our website and social media.