

RESEARCH AND DEVELOPMENT FINAL PROJECT

**VESSPHA
(JACKFRUIT SEED PASTA)**



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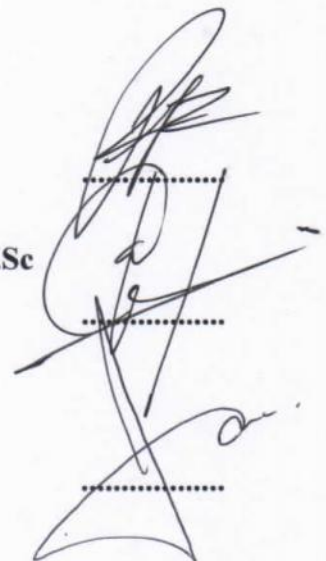
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FRENCEN ODELLIUS

PREFACE

First of all, the author would like to thank God Almighty for His blessings & guidance to complete this Final Project RnD entitled "JACKFRUIT SEED PASTA" Report to fulfill one of the requirements in completing D3 education at the Culinary and Pastry Art Program of Ottimmo International Master Gourmet Academy.

The author has traveled a long journey in the context of completing the writing of this Final Project. Therefore, with full humility, on this occasion, the author should thanks:

1. To Zaldy Iskandar as a Chef. Thank you given me permission to conduct experiments in developing author products.
2. To Hilda Tjahjani Iskandar as supervisor lecture. Which gives the author the marketing knowledge of the writer in completing the research.
3. To my parents who always gave love and support to the author
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5. To all chefs and teaching lecturers of OTTIMMO INTERNASIONAL SURABAYA. Thank you for allowing the author to do research and help the author during my research.

The author recognizes that this report is out of the expectations due to lack of capacity & knowledge, therefore the author is willing to accept all criticism and suggestons from all parties. In conclusion, the author hopes that this report is useful for the author as well as the readers.

Surabaya, December 20th 2021



FRENCEN ODELLIUS

TABLE OF CONTENT

APPROVAL	i
PREFACE	v
TABLE OF CONTENT.....	vii
EXECUTIVE SUMMARY.....	vii
LIST OF PICTURES	ix
LIST OF TABLE	xi
CHAPTER I INTRODUCTION	1
1.1. Background Study	1
1.2 The Objectives Study.....	3
1.3. The Benefits Study.....	3
CHAPTER II INGREDIENTS AND UTENSILS OVERVIEW	4
2.1 Description of the Material to be Used.....	4
2.2 The Tools Used During the Processing.....	6
CHAPTER III NEW PRODUCT PROCESSING SEQUENCE	7
3.1 The Processing Product by Using Picture.....	7
3.2 Complete Recipe Attached.....	13
CHAPTER IV NEW PRODUCT OVERVIEW	17
4.1 The Nutrition (Ingredients).....	17
4.2 The Nutrition (Product).....	18
CHAPTER V BUSINESS PLAN	19
5.1 General Description	19
5.2 Business Scope	20
5.3 Stakeholder	22
5.4 SWOT Analysis	24
5.5 Marketing Aspect	25
5.6 Finacial Aspect	27
5.7 Technical Aspect	34
5.8 Legal Aspect	35

CHAPTER VI CONCLUSION	39
6.1 Conclusion	39
6.2 Suggestion	40
BILIOGRAPHY	41
APPENDIX.....	43

EXECUTIVE SUMMARY

Innovation is something that cannot stop like technology by humans, creating new variants. Diet foods, heavy meals, snacks are commonplace enjoyed by humans, but too much fat and energy can also boomerang for humans because it can cause obesity if not removed in its entirety.

Seeing the available opportunities, the author found a way to maintain the concept of elite food but still healthy, by utilizing wasted goods such as jackfruit seeds as the main platform for introducing the main product. With processing that uses quality ingredients, "JACKFRUIT SEEDS PASTA" is formed as a solution for people who want to live a healthy life with IDR 30,000, any people can taste and enjoy something new innovation which is not exist in other product.

Keywords: Research and Development

LIST OF PICTURES

Picture 1. Main Ingredients of Product	4
Picture 2. Liquid and Dry Ingredients.....	4
Picture 3. Mineral Water.....	5
Picture 4. Salt and Pepper.....	5
Picture 5. Tools for Making Product.....	6
Picture 6. Blender.....	6
Picture 7. Jackfruit in bowl with water.....	7
Picture 8. Jackfruit seed in tray.....	7
Picture 9. Jackfruit seed in blender.....	8
Picture 10. All ingredient in Stainless Bowl.....	8
Picture 11. Dough in Stainless Bowl.....	9
Picture 12. Flatten Dough.....	9
Picture 13. Dough and Knife.....	10
Picture 14. Dry Pasta in Pan.....	10
Picture 15. Pasta in boiling water.....	11
Picture 16. Product before packaging.....	11
Picture 17. Product after packaging.....	12
Picture 18. Recipe attached.....	15
Picture 19. Recipe attached.....	16
Picture 20. Nutrition Fact of Jackfruit Seed Pasta.....	18
Picture 21. Stakeholder.....	22
Picture 22. Break Event Point Formula.....	30
Picture 23. Return of Investment Formula.....	31
Picture 24. Benefit Cost Ratio Formula.....	32
Picture 25. Benefit Cost RatioFormula.....	33
Picture 26. Design Packaging.....	42
Picture 27. Logo Picture.....	45
Picture 28. Product before Packaging.....	45
Picture 29. Product after packaging.....	46
Picture 30. Company Profile Cover	47

Picture 31. Company Profile Unique Selling.....	47
Picture 32. Company Profile Quality	48
Picture 33 Company Profile Business Identity	48
Picture 34. Company Profile Various Product.....	49
Picture 35. Company Profile Closing.....	49

LIST OF TABLE

Table 1. Ingredients Nutrition.....	17
Table 2. Consumer Characteristic.....	25
Table 3. People Segmentation.....	25
Table 4. Variable Cost.....	27
Table 5. Fixed Cost.....	29
Table 6. Overhead Cost.....	29
Table 7. Total Cost.....	30