

RESEARCH AND DEVELOPMENT FINAL PROJECT

LASAGNA RENDANG KLUWIH



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**OTTIMMO INTERNATIONAL MASTER GOURMET
ACADEMY**

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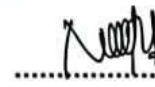
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PREFACE

First of all, the author would like to thank God Almighty for the blessings & guidance to complete this final project RnD entitled "Lasagna Rendang Kluwih" 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 through many ups and downs, in order to complete the writing of this Final project. Therefore, with all humility, on this occasion the author would like to say many thanks to :

1. Mr. Zaldy Iskandar as a Chef and Director of Ottimmo International. Thank you for give me permission to conduct experiments in developing author products.
2. Mrs. Hilda Tjahjani Iskandar as Head of Culinary Arts Study Program. Thank you for the permission, opportunity and guidance.
3. Mrs. Yohanna Prasetio as an advisor. Thank you for taking the time, energy, thoughts, and inputs that are meaningful, to help and guide the author in completing this final project.
4. Wife and the kids, parents, and also the whole family. Thank you for supporting the author all this time and giving all the love.

The author recognize that this report is still not perfect and there are many shortcomings.

Surabaya, 21th October 2022



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EXECUTIVE SUMMARY

Innovation is one thing that cannot be prevented along with the times and demands for a product that did not exist before, one way to innovate is to use new materials that are rarely used before. Although there are certainly innovations that are not acceptable due to several factors that may not be done right at that time.

Kluwih is a local fruit that is similar to jackfruit but smaller in size, by local residents it is usually processed into a lodeh dish. it seems that kluwih has received less attention, especially in the way of processing. The nutritional content of kluwih fruit which is quite high is carbohydrates , fiber, potassium, vitamin C.

Seeing this opportunity, the author had an idea to create a new dish by using kluwih fruit as the base ingredient for lasagna and also combining the local taste of rendang which is world famous as one of the most delicious dishes in the world. it is hoped that this product can be a solution to elevate local products to the international level. With competitive prices ranging from Rp. 50,000 authors hope that this product can compete and survive so that the author's goal is to raise the local fruit of kluwih into an international dish that is liked by all.

Keywords : Kluwih, Lasagna, Rendang

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