

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT FINAL PROJECT**

Linguine Turmeric Pasta with Kale Stem Pesto



BY

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2022

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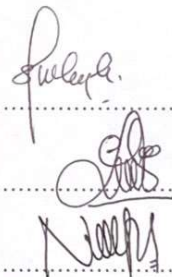
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PREFACE

First of all, I would like to thank to my Holy God Jesus Christ for His blessings and guidance to complete this Project Research and Development report entitled “Linguine Turmeric Pasta and Kale Stem pesto”. This project is known as one of the requirement to complete the Diploma III of Culinary Arts and Baking Pastry in Ottimmo International Master Gourmet Academy. The main purpose of this RnD report is to increase creativity and innovative as we have to create a new product in FnB department.

During this process of completing this RnD report, I received much support. By this I would like to express my gratitude to:

1. To my parents who always support me to finish this education and also always support me to complete this report.
2. To my friends who always support me to finish this Rnd report.
3. To Chef Arya Putra Sundjaja as my RnD Advisor who have helped me in so many things in order for me to understand the guideline for making this report.
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5. To Ms. Hilda Tajhjani Iskandar as the Head of Study Program at Ottimmo International Master Gourmet Academy.

Surabaya, 12 October 2022



Kenta Bertu Liono

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EXECUTIVE SUMMARY

Linguine Turmeric Pasta and Kale Stem pesto is a pasta dish that is used from waste food ingredients like kale stem that is processed into food that is fit to eat. Basically kale stem. Kale stalks are usually thrown away, and there I want to make the food edible and for sure the nutrition better than the basic kale nutrition. even though we use kale stems, we still make the food delicious and nutritious. Turmeric Pasta and Kale Stem Pesto will be packed into food packaging and will contain 150 gr pasta and we will sold at Rp27.000/pack

Keyword : Pasta, Turmeric Pasta and Kale Stem Pesto.