

RESEARCH AND DEVELOPMENT FINAL PROJECT

TOFU WASTE PASTA

(High Protein, Low Cards, and High Fiber for Dietary Program and Muscle Growth)



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**STUDY PROGRAM OF CULINARY ART
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2017

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PREFACE

Gratitude to the God, so i can complete this proposal. As a part of the Diploma Curriculum and in order to get practical knowledge in Culinary Art, we are required to make a Research and Development as Final Project. In this project report we have included detail of ingredients, cooking methods, nutrition facts, marketing strategy, and also product calculation.

Doing this project report helped us to enhance our Creativity and knowledge regarding the work in to the attitude of consumer towards this new product, whether it can be acceptable or not.

Finally, we would like to thank our lecture Mr. Zaldy Iskandar, Ms. Irra Chrisyanti Dewi, Ms. Heni Adhianata, and Ms. Asri for their help in supervise our product and making this report.

TABLE OF CONTENT

COVER PAGE	i
SIGNATURE PAGE	ii
PREFACE	iii
TABLE OF CONTENT	iv
LIST OF PICTURE	vii
LIST OF TABLE	vii
EXECUTIVE SUMMARY	viii
CHAPTER I INTRODUCTION	
1.1 Background.....	1
1.2 Objective.....	2
CHAPTER II PRODUCT DESCRIPTION	
2.1 Product Description.....	3
2.2 Materials and Equipment	3
2.2.1 Tofu Waste	3
2.2.2 Flour	4
2.2.3 Cornstarch	4
2.2.4 Xamthan Gum	5
2.2.5 Oil	5
2.2.6 Water	6
2.2.7 Egg	6
2.2.8 Gas Stove	7
2.2.9 Kitchen Digital Scale	7
2.2.10 Rolling Pan	8
2.2.11 Kitchen Knife	8
2.2.12 Mixing Bowl.....	9
2.2.13 Saucepan.....	9
2.3 Production Methods.....	10
2.3.1 Procedure.....	10
2.3.2 Hygiene and Sanitation Procedures.....	12
2.4 Nutrition Value	13
2.4.1 Nutrition Calculation	13
2.4.2 Material's Nutrition Raw Description	15
2.4.2.1 Tofu Waste	15
2.4.2.2 Flour	15
2.4.2.3 Cornstarch	16
2.4.2.4 Oil.....	16
2.4.2.5 Water	17
2.4.2.6 Egg	17
2.4.2.7 Xamthan Gum	17
2.5 Hazard Analysis and Critical Control Points (HACCP).....	18
CHAPTER III MARKETING STRATEGY	
3.1 Business Analysis.....	19
3.1.1 Introduction of Industry.....	19

3.1.2	Short Term Objective.....	19
3.1.3	Long Term Objective.....	19
3.1.4	Opportunity.....	20
3.2	Market Environment Analysis.....	20
3.2.1	Industrial Analysis.....	20
3.2.1.1	Threat of New Entry.....	21
3.2.1.2	Supplier Power.....	21
3.2.1.3	Buyer Power.....	21
3.2.1.4	Threat of Substitution.....	22
3.2.1.5	Competitive Rivalry.....	22
3.3	Marketing Strategies.....	22
3.3.1	Segmentation, Targeting, Positioning.....	22
3.3.2	Marketing Mix.....	23
3.3.2.1	Product.....	24
3.3.2.2	Pric.....	24
3.3.2.3	Place.....	24
3.3.2.4	Promotion.....	24
3.3.2.5	People.....	24
3.3.2.6	Process.....	25
3.3.2.7	Physical Evidence.....	25
3.3.3	TOWS Matrix.....	25
3.3.4	Competitive Advantage.....	26
3.4	Human Resource Management.....	26
3.4.1	Eksternal Influence.....	26
3.4.1.1	LU and Government.....	26
3.4.1.2	Demographic.....	26
3.4.1.3	Economy.....	28
3.4.1.4	Technology.....	28
3.4.2	Internal Influence.....	28
3.4.2.1	Work Procedure.....	28
3.4.2.2	Organitation Culture.....	28
3.4.2.3	Working Environment.....	28
3.4.3	Task Breakdown.....	29
3.4.4	System Operation.....	29
3.4.4.1	Working Hour.....	29
3.4.5	Recruiting, Selecting, and Interview.....	29
3.4.5.1	Recruiting.....	29
3.4.5.2	Selecting.....	30
3.4.5.3	Interview.....	30
3.4.6	Training.....	30
3.4.7	Performance Appraisal.....	30
3.4.7.1	Reward.....	31
3.4.7.2	Punishment.....	31
3.4.7.3	Compensation.....	31
CHAPTER IV PRODUCT CALCULATION		
4.1	Cost of Production.....	32

4.1.1 Variable Cost.....	32
4.1.1 Variable Cost Table.....	32
4.1.2 Overhead Cost Table.....	33
4.2 Fixed Cost.....	33
4.3 Break Event Point (BEP)	33
CHAPTER V.....	35
REFERENCES.....	36
APPENDIX.....	38
A. Pictures of Product and Logo Design.....	38
B. Original Tofu Waste Pasta Recipe.....	38

LIST OF PICTURE

Picture 1 Tofu Waste	3
Picture 2 Flour.....	4
Picture 3 Cornstarch.....	4
Picture 4 Xamthan Gum.....	5
Picture 5 Oil.....	5
Picture 6 Water.....	6
Picture 7 Egg.....	6
Picture 8 Gas Stove.....	7
Picture 9 Kitchen Digital Scale.....	7
Picture 10 Rolling Pan.....	8
Picture 11 Kitchen Knife.....	8
Picture 12 Mixing Bowl.....	9
Picture 13 Saucepan.....	9
Picture 14 Measuring Ingredients.....	10
Picture 15 Mixing Dry Ingredients.....	10
Picture 16 Tofu Waste Pasta Dough.....	10
Picture 17 Tofu Waste Pasta Noodle Shapes.....	11
Picture 18 Boiling Pasta.....	11
Picture 19 Ziplock Palstic Packaging	11
Picture 20 TWOS Matrix.....	23
Appendix Picture 1.1 Vacuumed Cashew Apples Jerky Meat.....	51
Appendix Picture 1.2 Character Design.....	51
Appendix Picture 1.3 Uniform Design.....	51
Appendix Picture 1.4 Packaging Design.....	52
Appendix Picture 1.5 Website Layout Design.....	52
Appendix Picture 1.5 Flyer Design.....	53

LIST OF TABLE

Table 1 Each 100 gram Nutrition Fact	14
Table 2. Nutrition Fact Each Recipe	14
Table 3. TWOX Matrix.....	26
Table 4. Performance Appraisal	31
Table 5. Variable Cost.....	32
Table 6. Overhead Cost.....	33
Table 7. Fixed Cost.....	33

EXECUTIVE SUMMARY

The development of industry today has contributed greatly to the Indonesian economy. The small industry like tofu industry there are so many developing in urban and rural areas with utensil and standard processing. The developing of small industry increase the dangerous impact for people's lives, because every household industry dont pay attention about factory layout and waste disposal system. In order to reduce this tofu waste, then we get inspiration to make Tofu Waste Pasta. Tofu also known as bean curd, made from soybeans, water, and a coagulant, or curdling agent and then pressing the resulting curds into soft white blocks.

Tofu also known as bean curd, made from soybeans, water, and a coagulant, or curdling agent and then pressing the resulting curds into soft white blocks. There are so many benefits contain in tofu waste that are source of protein, low of cholesterol, anti cancer, source of calcium. *Tofu Waste Pasta* can be an alternatif for people on diet and muscle formation, because this product is so high of protein, low in carbohydrate, high fiber and low GI. Our products is so unique and produced not like the others pasta. We use only the choosen ingredients, which have a good nutrients for people who wants to have a healthy lifestyle. To presenting our product more wider, we are not only located and selling our products in strategic place,

We will do promoting our product that are spreading brochures about *Tofu Waste Pasta*, pairing ads on billboards that have strategic places. We are attract the attention of costumer with our packaging. *Tofu Waste Pasta* will be design with unique concept. The price that we are offering is Rp. 20.000,- for special price of Rp. 18.000,- for agents.