

**RESEARCH AND DEVELOPMENT FINAL PROJECT
STEAMED CAKE WITH YAM**



BY

SHINTA KHURNIAWAN

2074130010057

**STUDY OF CULINARY ART
OTTIMMO INTERNATIONAL
MASTERGOURMENT ACADEMY
SURABAYA**

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October 20th, 2022



Shinta Khurniawan

APPROVAL 1
CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT PROJECT

Name : Shinta Khurniawan
Place, Date of birth : Bekasi, August 18th, 2002
NIM : 2074130010062
Study Program : D3 seni kuliner
TITLE : Steamed cake with Yam

This paper is approved by :

Head of Culinary Art study Program,

Date : November 8th 2022



Hilda T Iskandar, S.E.,Ak.,C.A.,M.M

NIP. 196910292002072

Advisor,

Date : November 8th 2022



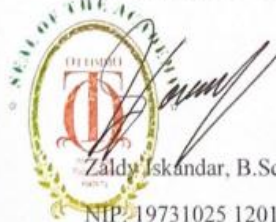
Yohanna Prasetio, S.Sn.,A.Md.Par.

NIP. 198810181701044

Director of

Akademi Kuliner dan Patiseri OTTIMMO International

Date : November 8th 2022



Zaldy Iskandar, B.Sc

NIP:19731025 1201 001

APPROVAL 2

STEAMED CAKE WITH YAM

Culinary Innovation and New Product Development report by :

Shinta Khurniawan




2074130010057

This report is already presented and

pass the exam on :

November 8th 2022

Examiners :

Examiner 1	:	Yohana Prasctio ,S .Sn.,A.MD.Par.	
Examiner 2	:	Yudianto Oentario, S.E., M.M	
Examiner3	:	Dahlia Elianami ,S.T.P ., M.Sc	

PREFACE

First, Author would like to thank my God for his blessings and spiritual guidance in order for me to complete this culinary innovation and new product development. The main purpose for this report is to help student in Ottimmo to be creative and innovative as we have to create a new product that never been in Indonesia. One of the reasons why Author come up with the idea of making Steamed sponge cake with Yam uwi is because the Author want make healthy dessert and low calorie by replacing flour with yam uwi that create healthy product 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. Ms. Yohanna as mentor who have helped me in so many things in order for me to understand the guideline for making this report.
2. Hilda T Iskandar , S.E.,Ak.,C.A.,M.M. as the Head of Study Program at Ottimmo International.
3. Mr. Zaldy Iskandar as the head Director of Ottimmo International.
4. My parents who have supported and provided me to achieve good education.

Sutabaya, October 20th, 2022



Shinta Khurniawan

EXECUTIVE SUMMARY

Steamed Yam Cake is a gluten free snack that creatively made with homemade yam uwi flour and also spinach powder. It is a healthier and also lower in calories for a better snack choices. It is suitable for people who loves sweets without any guilty feeling of being fat.

The author choose yam Uwi as a main ingredients because it has a lot of benefits and not many people creatively use this ingredients to make a new pastry products.

Steamed Yam Cake will be packed in a single silver package with a brand of “Daily Bakes”. Every cup will be sold at IDR 15.070. Later, it could be found on some e-commerce (Shopee, Tokopedia, Bli-Bli, and many more), supermarket, and also people can order through social media.

Keywords: *Uwi yam, Steamed cake, Low calorie*

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