

**RESEARCH AND DEVELOPMENT**  
**FINAL PROJECT**  
**PEUBE CAKE**  
**(Tape Ube Cake)**



**By**  
**SIECILIA SAKSONO**  
**2074130010008**

**STUDY PROGRAM OF CULINARY ART**  
**OTTIMMO INTERNASIONAL**  
**MASTERGOURMET ACADEMY**  
**SURABAYA**  
**2022**

## PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledged all material and sources used in its preparation, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment/report has not previously been submitted for assessment in any other unit, except where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarised the work of other students and/or persons.

On this statement, I am ready to bear the risk/any sanctions imposed to me in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or you have a claim against the authenticity of my work.

Surabaya, November 18<sup>th</sup> 2022



Siecilia Saksono

## APPROVAL 1

### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT PROJECT

Name : Sicilia Saksono  
Place, Date of Birth : Surabaya, 6 January 2002  
NIM : 2074130010008  
Study Program : D3 Seni Kuliner  
T I T L E : Research and Development Final Report PEUBE Cake  
(Tape Ube Cake)

This paper is approved by:

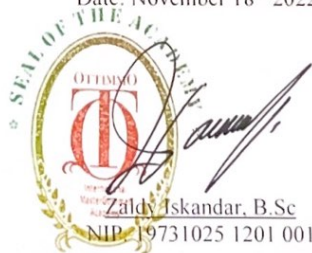
Head of Culinary Arts Study Program,  
Date: November 18<sup>th</sup> 2022

Advisor,  
Date: November 18<sup>th</sup> 2022

Hilda Tjahjani I., S.E., Ak., C.A., M.M.  
NIP. 19691029 2002 072

Heni Adhianata, S.T.P., M.Sc  
NIP. 19900613 1402 016

Director of  
Akademi Kuliner dan Patiseri OTTIMMO Internasional  
Date: November 18<sup>th</sup> 2022



**APPROVAL 2**

**PEUBE CAKE**

Culinary Innovation and New Product Development report by:

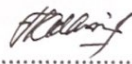


**SIECILLIA SAKSONO**

**2074130010008**

This report is already presented and pass the exam on :

17 November 2022

Examiners:

Examiner 1 :	Heni Adhianata, S.T.P., M.Sc	 .....
Examiner 2 :	Francisca Romana Titis S, S.Tp., M.Sc	 .....
Examiner 3 :	Ryan Yeremia, SS	 .....

## PREFACE

First of all, I want to thank God for his blessings and guidance so that I can finish this Research and Development report. The main purpose for this report is to help students in Ottimmo to be creative and innovative as we have to create a new recipe / a new product that never been in Indonesia. One reason why I come up with the idea of making Peube is because I want to create a healthier and unique version of cake which is one of the food that are very popular for Indonesian citizens and outside Indonesia even in the world.

In the process of completion of this report, I has received much guidance and support. To that end, I would to express my sincere thanks to:

1. My parents and brother who have supported and provided me to achieve good education and as a family role to help me in personally.
2. Ms. Heni Adhianata as my RnD mentor who has help and guided me until the completion of making this report.
3. Hilda Tjahjani Iskandar, S.E., Ak., C.A., M.Mas the Head of Study Program at Ottimmo International.
4. Mr. Zaldy Iskandar as Director of Akademi Kuliner dan Patiseri OTTIMMO International Surabaya.
5. My dearest friends Caithlyn, Evina, James who all help me by a lot of guidance and suggestions.

Surabaya, November 18<sup>th</sup> 2022



Siecilia Saksono

## TABLE OF CONTENT

PLAGIARISM STATEMENT .....	i
APPROVAL 1 .....	ii
APPROVAL 2 .....	iii
PREFACE .....	iv
EXECUTIVE SUMMARY .....	v
TABLE OF CONTENT .....	vi
LIST OF TABLE .....	viii
LIST OF FIGURES .....	ix
CHAPTER 1 .....	1
1.1 Background of Study .....	1
1.2 THE OBJECTIVE OF THE STUDY .....	2
1.3 THE BENEFITS OF THE STUDY .....	3
CHAPTER 2 .....	4
2.1 DESCRIPTION OF THE MATERIAL TO BE USED .....	4
2.2 THE TOOLS USED DURING THE PROCESSING .....	5
2.3 REVISED RECIPE .....	7
2.4. PRODUCT PROCESSING SEQUENCE USING FLOWCHART.....	8
2.5 THE PROCESSING PRODUCT USING PICTURE .....	9
CHAPTER 3 .....	14
3.1 NUTRITIONAL FACT OF THE FINISHED PRODUCT .....	14
3.1.1 Nutritional Facts (per 100gr).....	14
3.1.7 Total Nutrition per Serving .....	17
3.1.8 Total Calories .....	17
3.1.9 The Facts of Nutrition.....	18
3.2 FOOD SAFETY .....	18
3.2.1 PROCESSING AND STORAGE TEMPERATURE.....	18
3.2.2 PRODUCT SHELF LIFE .....	20
3.2.3 PRODUCT PACKAGING (design, labels and materials) .....	20
CHAPTER 4 .....	22
4.1 PRODUCT COST .....	22
4.1.1 Product Cost.....	22
4.1.2 Overhead Cost.....	23

4.1.3 Start Up Cost.....	23
4.1.4 Cost of Production.....	24
4.2 SELLING PRICE.....	24
4.2.1 Cost of Good Manufactured.....	24
4.2.2 Selling Price / Unit .....	24
4.2.3 Profit.....	24
4.2.4 Break Evet Point (BEP).....	24
4.3 PRODUCT COMPETITIVE ADVANTAGES.....	25
CHAPTER 5.....	26
5.1 General summary of the end product.....	26
5.2 Suggestions .....	27
5.3 Benefits of the study.....	27
BIBLIOGRAPHY.....	28
APPENDIX .....	31
DESIGN AND LOGO PACKAGING.....	31
SUPPLIER LIST .....	31
APPENDIX RECIPE .....	33

## LIST OF TABLE

Table 1 Nutritional facts .....	14
Table 2 Product cost .....	22
Table 3 Overhead cost .....	23
Table 4 Start up cost .....	23
Table 5 Cost of production.....	24



## LIST OF FIGURES

Picture 1 Ingredients .....	4
Picture 2 Tools.....	5
Picture 3 Peel off .....	9
Picture 4 Boil purple sweet potato.....	9
Picture 5 grind yeast .....	9
Picture 6 Cold purple sweet potato.....	10
Picture 7 Sprinkle purple sweet potato .....	10
Picture 8 Close with the banana leaf.....	10
Picture 9 Prepare the ingredients .....	11
Picture 10 Smashed tape .....	11
Picture 11 Mixer egg.....	11
Picture 12 Gratted cheese.....	12
Picture 13 Pour the cheese and tape.....	12
Picture 14 Folding.....	12
Picture 15 Melted butter.....	13
Picture 16 Bake cake.....	13
Picture 17 Ready to serve.....	13
Picture 18 Nutrition purple sweet potato .....	14
Picture 19 Nutrition Medium protein.....	15
Picture 20 Nutrition sugar .....	15
Picture 21 Nutrition vanilla flavor.....	15
Picture 22 Nutrition butter .....	16
Picture 23 Nutrition eggs .....	16
Picture 24 Nutrition cheese .....	16
Picture 25 Nutrition facts products .....	18
Picture 26 Packaging .....	20