

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT FINAL PROJECT
SELUANG FISH SOY SAUCE**



**BY
CECILIA THIARA
2074130010052**

**STUDY OF CULINARY ART
OTTIMMO INTERNATIONAL
MASTERGOURMET
ACADEMY SURABAYA
2022**

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Surabaya, September 29th 2022



Cecilia Thiara

APPROVAL 1

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT PROJECT

This paper is approved by:

Name : Cecilia Thiara
Place, Date of Birth : Banjarmasin, 18 September 2002
NIM : 2074130010052
Study Program : D3 Seni Kuliner
TITLE : Seluang Fish Soy Sauce

Head of Culinary Arts Study Program,
Date: November 18th 2022



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


Advisor,
Date: November 18th 2022



Gilbert Yanjar Hadiwirawan, A.Md. Par.
NIP. 19900101 1701 041

Director of
Akademi Kuliner dan Patiseri OTTIMMO Internasional
Date: November 18th 2022




Zady Iskandar, B.Sc
NIP. 19731025 1201 001

PREFACE

First of all, I would like to thank to Buddha for His blessings and guidance to complete this Final Project RnD entitled “ Seluang Fish Soy Sauce ”. 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 is to increase creativity and innovative as we have to create a new product.

Me as the writer has traveled a long journey in the context of completing the writing of this Final Project. Therefore, with full humility, on this occasion, me as the author should thanks :

1. To my parents who always support me to finish this education and also always support me to complete this report.
2. To Chef Gilbert Yanuar Hadiwirawan as my RnD Advisor who have helped me in so many things in order for me to understand the guideline for making this report.
3. To Mr. Zaldy Iskandar as the head Director of Ottimmo International.
4. To Ms. Hilda Tajhjani Iskandar as the Head of Study Program at Ottimmo International Master Gourmet Academy.
5. To all chefs and teaching lecturers of Ottimmo International Master Gourmet Academy Surabaya. Thank you for allowing the author to do research and help the author during my research.
6. To Ivon Destrianawati, Lauren Marcella Ongkowijaya, Kenny Lim, Desliron Fredyner and My Boarding House friends. Thank you for the help and support me to complete this report.

Surabaya, 29th September 2022



Cecilia Thiara

APPROVAL 2
SELUANG FISH SOY SAUCE

Culinary Innovation and New Product Development report by:




CECILIA THIARA

2074130010052

This report is already presented and
pass the exam on :

November 15th 2022

Examiners:

Examiner 1	:	Gilbert Yanuar Hadiwirawan, A.Md.Par.	
Examiner 2	:	Fransisca Romana Titis Suniati, S.TP., M.Sc.	
Examiner 3	:	Hilda Tjahjani Iskandar, S.E., Ak., C.A., M.M.	

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Surabaya, 29th September 2022

Cecilia Thiara

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