

RESEARCH AND DEVELOPMENT FINAL PROJECT
HEALTHY VEGETARIAN SNACK
(NUGGET AMPAS TAHU VEGETARIAN)



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2022

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Surabaya, November 21st 2022



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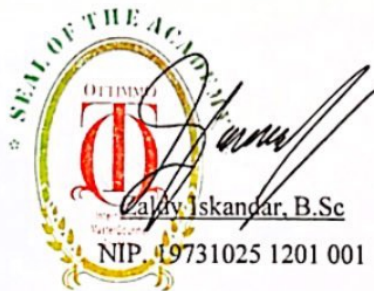
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(SOYBEAN DREGS NUGGET)

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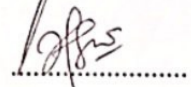
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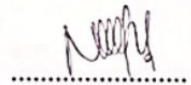
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PREFACE

As for the beginning, I would like to thank my God , Jesus Christ for his blessings and spiritual guidance in order for me to complete this Research and Development report on time. The main purpose for this report is to help each student in Ottimmo to be creative and innovative as the author have to create a whole new product that never been in Indonesia. One of the reasons why I come up with the idea of making Nugget Ampas Tahu is because I want to create a delicious and a new dish made from ampas tahu as leftovers food with a western food. During this process of accomplishing this report, I received so much guidance and support. By this, I would like to express my gratitude to the names below:

1. My parents who have supported and provided me to achieve good education and as a family role to help me personally.
2. Mr. Gilbert Yanuar Hadiwirawan as my advisor who has helped me in so many things in order for me to understand the guideline for making this report.
3. Ms. Hilda Tjahjani Iskandar as the Head of Study Program at Ottimmo International.
4. Mr. Zaldy Iskandar as the head Director of Ottimmo International.
5. Myself who have put so much effort in the whole process of making this report.

Surabaya, November 21st 2022



Christian Boediono

EXECUTIVE SUMMARY

Nuggets ampas tahu are vegetarian snacks that are high in vitamins and protein. These nuggets ampas tahu have a goal so that everyone can break the stigma that nuggets are unhealthy food, therefore nugget ampas tahu are made and processed in a fairly healthy method. Not only that, these nugget ampas tahu can also be enjoyed by vegetarians who want to understand how good nuggets taste.

The advantage of nugget ampas tahu is that the main ingredient is unique from food waste, but can be made into healthy and nutritious food. The price of this tofu dregs nugget is IDR 13,000 / portion, at a price that many people can enjoy a snack full of nutrition that is healthy and of course delicious.

Keywords: *Ampas Tahu, Vegetarian Snacks, Nuggets*

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