

RESEARCH AND DEVELOPMENT FINAL PROJECT

SWEET POTATO YOGURT



BY

SHIHATUL MUFAROHAH

2074130010058

STUDY PROGRAM OF CULINARY ARTS

OTTIMMO INTERNATIONAL

MASTERGOURMET ACADEMY

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Shihatul Mufarohah

APPROVAL 1

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT PROJECT

Name : SHIHATUL MUFAROHAH
Place, Date of Birth : Surabaya, 14 October 2001
NIM : 2074130010058
Study Program : D3 Seni Kuliner
TITLE : Sweet potato yogurt

This paper is approved by:

Head of Culinary Arts Study Program,
Date: November 21st 2022



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

Advisor,
Date: November 21st 2022



Yohanna Prisetio, S.Sn., A.Md, Par
NIP 19881018 1701 044

Director of
Akademi Kuliner dan Patiseri OTTIMMO Internasional
Date: November 21st 2022



Zandy Iskandar, B.Sc
NIP. 19731025 1201 001

APPROVAL 2

SWEET POTATO YOGURT

Culinary Innovation and New Product Development report by:

SHIHATUL MUFAROHAH




2074130010058

This report is already presented and

Pass the exam on:

Surabaya, November 1st 2022

Examiners:

Examiner 1	:	Yohanna Prasetio, S.Sn, A.Md, Par	198810181701044	
Examiner 2	:	Fransisca Romana Titis Suniati, S.TP. M.Sc.	0712038804	
Examiner 3	:	Novi Indah Permata Sari, S.T., M.Sc	199511092202083	

PREFACE

First of all, the writer would like to express my gratitude to Allah SWT for His blessings and grace that the writer was able to complete this Research and Development report. The main purpose of this report is to help students to be more innovative and creative in creating "new menus".

The report discusses Sweet Potato Yogurt accompanied by recipes and product photos. This report was made as much as possible with the help of lecturers and friends. For that, the writer do not forget to thank all those who have helped in the completion of this report.

However, it is undeniable that in the preparation of this report, of course, the writer have many shortcomings. Therefore, the writer allows readers to provide constructive criticism and suggestions. Hopefully this thesis can make a positive contribution to the development of the world of education or for those who want to do further research, Thank You.

Surabaya, November 21st 2022



Shihatul Mufarohah

EXECUTIVE SUMMARY

Here the writer will use cilembu sweet potato as the main ingredient of the product, namely cilembu sweet potato yogurt, why the writer chose this type of cilembu sweet potato, a local sweet potato that only exists in Indonesia. The unique taste, texture, and benefits make Cilembu sweet potato loved by many people. In fact, in other countries, sweet potatoes as unique as Cilembu have not been found. The process is quite easy, first after you measure and peels the potatoes, you need to boil them to extract the sweet potatoes and put them in the milk to make yogurt, then after that you place them in an airtight container. until the nails are warm, then add *Lactobacillus Bulgaricus* and close the jar for your 6 and store it away from the sun.

The end result will be a smooth yogurt with the consistency of cornflakes and mint for garnish, the base yogurt will be smooth, slightly creamy, not too sour on the sweet side, and crunchy from the corn flakes. The product itself will be in a sealed glass case, and will be decorated with a stylish logo, product weight and design. The packaging itself will make it easier for people to eat on the go, and is suitable for consumption by anyone. Total calories 145 with the price 17. 500.

Keywords: *Cilembu, Yogurt, Cilembu Sweet Potato Yogurt.*

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