

RESEARCH AND DEVELOPMENT FINAL PROJECT
DRIED NOODLE WITH SUBTITUTE
OF CEMPEDAK SEEDS FLOUR
(Tamie)



BY
DARELL RADITYA WIDHI PRAMONO
2074130010017

STUDY PROGRAM OF CULINARY ART
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2022

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Surabaya, 29th November 2022



Darell Raditya Widhi Pramono

APPROVAL 1
CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT
PROJECT

N a m e : Darell Raditya Widhi Pramono
Place, Date of Birth : Surabaya, 9 November 2001
NIM : 2074130010017
Study Program : D3 Seni Kuliner
T I T L E : Dried noodle with substitute of Cempedak Seeds Flour
(Tamie)

This paper is approved by:

Head of Culinary Arts Study Program,

Date: 29th November 2022

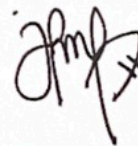


Hilda Tjahjani I., S.E., Ak., CA., M.M

NIP. 19691029 2002 072

Advisor,

Date: 29th November 2022



Latifahtur Rahmah, S.Pd., M.Pd.

NIP. 199402252002070

Director of Ottimmo International MasterGourmet Academy

Date: 29th November 2022



Zakdy Iskandar, B.Sc.

NIP. 19731025 1201 001

APPROVAL 2

**Dried noodle with substitute of Cempedak Seeds Flour
(Tamie)**

Culinary Innovation and New Product Development report
by:

Darell Raditya Widhi

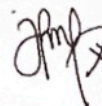
Pramono2074130010017

This report is already
presented and pass the exam
on :

17th November 2022

Examiners:

Examiner 1 : Latifahtur Rahmah. S.Pd, M.Pd



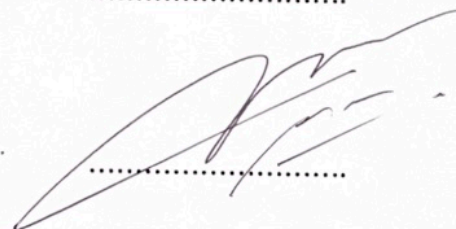
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Examiner 2 : Fransisca Romana. S.TP., M.Sc



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Examiner 3 : Michael Valent. A.Md.Par.



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PREFACE

As for the beginning, I would like to praise and thank God the Almighty for the blessings of his grace and spiritual guidance for me to complete this Research and Development report. The main purpose of this report is to help each student in Ottimmo International to be creative and innovative as we have to create a new product that has never been in Indonesia or the world. One of the reasons why I come up with the idea of making Tamie or dried noodle are because I love to made noodle from scratch, and I want to innovate the new kind of noodle creation.

During the process of completing this report, I received so much guidance and support. By this I would like to express my gratitude to the name below:

1. Ms. Latifahtur Rahmah as my Mentor from the beginning of this story and helped me to find the idea for the product I made.
2. Ms. Hilda Tjahjani Iskandar as the Head of Study Program at Ottimmo International.
3. Mr. Zaldy Iskandar as the Head Director of Ottimmo International
4. Mr. Kenta as a Culinary Chef of Ottimmo
5. My Dearest Friends Ms. Cecilia Thiara, Mr. Kenta Bertu Liono, and Mr. Kimi Michael Adolf Dapu, Mr. Rinto Marsudi who helped me for any kind of suggestion.
6. My lovely Parents who Always Support me in this Project
7. Ms Novi Indah Permata Sari as a Food Nutrition and Food Safety Lecturer

Surabaya, 29th November 2022



Darell Raditya Widhi Pramono

EXECUTIVE SUMMARY

Cempedak was Indonesian fruit that are still family of Jack Fruit. Cempedak have seeter taste than the Jack Fruit a smaller that it. In Indonesia Cempedak was already Found in the last 2000 years ago In land of Sumatra, in Meni want ro tawai Island. Now Cempedak Was easly to Found in Java Island Especiali West jawa, Cempedak has the fruit itself and the Seeds Inside. I will be using this Seed for Research and Development (RnD) to be a new Dish.

Tamie (Dried Noodle) was a type of noodle that being cook into crisp by frying. But in this RnD I will be using Baking technique to Cook the Tamie. I Choose Cempedak Seeds As my RnD because I want to Process some waste into a good food and nutritional food. Because Cempedak Seeds scales have a number of Nutritional contents that quite benefical called Fosfor, Carbohydrate, Calsium, etc. So, in this Rnd I would like to make something new and have a good taste just from a waste.

Keyword: *Tamie, Noodle, Cempedak Seeds.*

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