

RESEARCH AND DEVELOPMENT FINAL PROJECT

DATE SEEDS COFFEE KOHAKUTOU



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SURABAYA

2022

PLAGIARISM STATEMENT

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Surabaya, December 7th 2022



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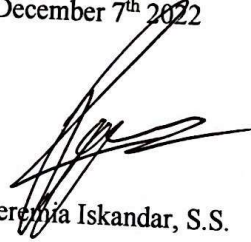


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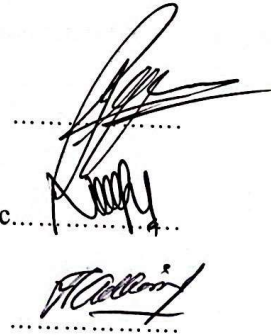
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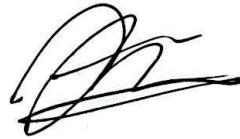
PREFACE

I am writing this report as an assignment from OTTIMMO Mastergourmet Academy. The purpose of this report is to introduce the reader to a new product that I have developed through trial-and-errors that I finished on 22 April 2022 and the panelists approved on 20 May 2022.

I would like to thank Chef Yeremia as my advisor for helping me throughout this project. I would also like to thank all other OTTIMMO's lecturer for their support.

Lastly, I would like to ask that you use this report carefully and responsibly. It is intended for academic purposes only.

Surabaya, December 7th 2022



Justine Priestley Tejakusuma

EXECUTIVE SUMMARY

There is a lot of ingredients when it comes to the culinary world, most of them have already been used in dishes, but there is still a lot of dishes/combinations that we haven't found yet and it is not only a chef's job to find it but all of us can also participate to create new possibilities and potential of an ingredient.

The goal itself is to discover new flavors, experiences that nobody has ever tried before with the intention of expanding the depth of the culinary world. Through trials and errors, varieties of techniques, and past knowledge, we can keep discovering new possibilities and by doing that, I personally wanted to discover more about dates and its seeds, about their benefits and use. I wanted to create a new snack with all of the benefits from dates and its seeds.

Keywords: *Dates, Date Seeds, Kohakutou.*

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