

**RESEARCH AND DEVELOPMENT FINAL PROJECT**  
**CHICKEN CURRY WITH CHICKEN COLLAGEN CASING**



**BY**

**OMAR NADEEM**

**2074130010002**

**STUDY PROGRAM OF CULINARY ARTS**  
**OTTIMMO INTERNATIONAL**  
**MASTERGOURMET ACADEMY**  
**SURABAYA**  
**2022**

## PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledged all material and sources used in its preparation, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment/report has not previously been submitted for assessment in any other unit, except where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarized the work of other students and/or persons.

On this statement, I am ready to bear the risk/any sanctions imposed to me in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or you have a claim against the authenticity of my work.

Surabaya, December 13<sup>th</sup> 2022



Omar Nadeem

## APPROVAL 1

### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT PROJECT

Name : OMAR NADEEM  
Place, Date of Birth : Jakarta 07 April 2002  
NIM : 2074130010002  
Study Program : D3 Seni Kuliner  
TITLE : Chicken Curry with Chicken Collagen Casing

#### This paper is approved by:

Head of Culinary Arts Study Program,  
Date: December 13<sup>th</sup> 2022



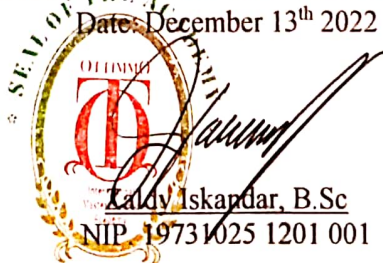
Hilda Tjahjani Iskandar, S.E., Ak., C.A., M.M.  
NIP. 19691029 2002 072

Advisor,  
Date: December 13<sup>th</sup> 2022



Heni Adhianata, S.T.P., M.Sc  
NIP. 199006131402016

Director of  
Akademi Kuliner dan Patiseri OTTIMMO Internasional  
Date: December 13<sup>th</sup> 2022



Cady Iskandar, B.Sc  
NIP. 19731025 1201 001

## APPROVAL 2

(CHICKEN CURRY WITH CHICKEN COLLAGEN CASING)




Culinary Innovation and New Product Development report by:

**OMAR NADEEM**

**2074130010002**

This report is already presented and  
Pass the exam on:  
Surabaya, November 22<sup>nd</sup> 2022

Examiners:

Examiner 1	:	Heni Adhianata S.T.P,M.Sc	
Examiner 2	:	Novi Indah Permata Sari S.T.M.Sc	
Examiner 3	:	Ryan Yeremia Iskandar	

## 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 chicken curry with chicken collagen casing accompanied by recipes and product photos. This report was made as much as possible with the help of lecturers and friends. For that, the writers 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 writers 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, December 13<sup>th</sup> 2022



Omar Nadeem

## EXECUTIVE SUMMARY

Collagen is the most abundant protein in the human body, found in the bones, muscles, skin, and tendons. Collagen forms a scaffold that provides strength and structure within the body. Collagen is a protein that the body produces. It plays an essential role in the structure and function of skin, cartilage, bones, and connective tissue. Daily collagens supplements can help make your bones denser, slowing the aging process that makes them brittle and helping your body to produce new bone.

Here the writer will use chicken as the base of the collagen casing why choose this product, the result will be a thin layer of film that is flexible and has a bit of stretch capability to fold or cover the filling, Total calories per recipe are 706.6. The recipe produces 24 pieces or 12 packs (2pieces each), so each piece has 29.44 calories or 58.88 per pack Selling price Rp.8.500 / pack

**Keywords:** *Chicken, collagen, snack to go.*

## TABLE OF CONTENTS

PLAGIARISM STATEMENT .....	i
APPROVAL 1 .....	ii
APPROVAL 2 .....	iii
PREFACE.....	iv
EXECUTIVE SUMMARY .....	v
LIST OF TABLE.....	viii
LIST OF FIGURES .....	ix
CHAPTER 1 .....	1
INTRODUCTION .....	1
1.1. Background Of The Study .....	1
1.2. The Objectives Of The Study .....	2
CHAPTER 2 .....	3
PRODUCT OVERVIEW .....	3
2.1. Description Of The Ingredients To Be Used .....	3
2.2 The Utensil Used During The Processing.....	4
2.3. Product Processing Sequence Using Flowchart.....	4
Figure 1 flowchart.....	4
2.4. Product Processing Method With Pictures .....	5
CHAPTER 3 .....	9
NUTRITION AND FOOD SAFETY .....	9
3.1. Nutritional Fact Of The Finished Product .....	9
3.2. Food Safety .....	10
CHAPTER 4 .....	11
FINANCIAL ASPECT .....	11

4.1. Product Cost.....	11
4.2. Product Selling Price .....	11
4.3. Product Competitive Advantages .....	12
CHAPTER 5 .....	13
CONCLUSIONS AND SUGGESTIONS .....	13
5.1. Conclusion .....	13
5.2. Suggestion for Future Development .....	13
5.3. Benefit of Study .....	13
APPENDIX.....	15
2. Supplier list.....	16
3. Scanned approved recipe .....	17
4. Sensory Analysis .....	19
5. Consultation Form .....	20



## LIST OF TABLE

Table 1 Ingredient list.....	3
Table 2 Utensil list .....	4
Table 3 Nutrition fact table .....	10
Table 4 Cost list .....	11

## LIST OF FIGURES

Figure 1 Flowchart .....	4
Figure 2 Utensils .....	5
Figure 3 Ingredient .....	5
Figure 4 Boiling the chicken .....	5
Figure 5 Slow cook the chicken .....	6
Figure 6 Add the gelatin .....	6
Figure 7 Add glucose and mix .....	6
Figure 8 Measure and let dried .....	7
Figure 9 Dried collagen casing .....	7
Figure 10 Shred chicken .....	7
Figure 11 Cook filling .....	8
Figure 12 Final product.....	8
Figure 13 Nutrition fact ,.....	9
Figure 14 Logo .....	15
Figure 15 Final product.....;	15
Figure 16 Nutrition label .....	15
Figure 17 Nutrition label .....	16
Figure 18 Side view final product .....	16
Figure 19 Recipe .....	17
Figure 20 Approved recipe .....	18
Figure 21 Approved Sensory test .....	19
Figure 22 Consultation form .....	20