

**RESEARCH AND DEVELOPMENT FINAL PROJECT**  
**PANGSIT KIMCHI**  
**(Pangsit Made From Kimchi Mixture)**



**BY**  
**JUAN RAFAEL GOTAMA**  
**2074130010043**

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

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Surabaya, December 16<sup>th</sup> 2022



Juan Rafael Gotama

**APPROVAL 1**  
**CULINARY INNOVATION AND NEW PRODUCT**  
**DEVELOPMENT PROJECT**

Name : Juan Rafael Gotama  
Place, Date of Birth : Samarinda, 17 October 2002  
NIM : 2074130010043  
Study Program : D3 Seni Kuliner  
TITLE : Pangsit Kimchi

**This paper is approved by:**

Head Culinary Arts Study Program,  
Date: December 16<sup>th</sup> 2022



Hilda Tjahjani Iskandar, S.E., Ak., C.A., M.M

NIP. 19691029 2002 072

Advisor,

Date: December 16<sup>th</sup> 2022



Hilda Tjahjani Iskandar, S.E.,

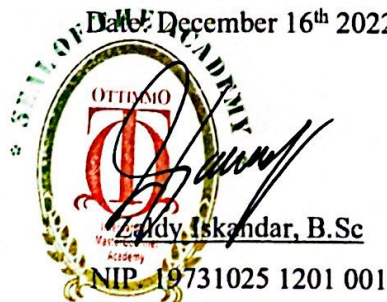
Ak., C.A., M.M

NIP: 19691029 2002 072

Director of

Akademi Kuliner dan Patiseri OTTIMMO Internasional

Date: December 16<sup>th</sup> 2022



Zady Iskandar, B.Sc  
NIP. 19731025 1201 001

**APPROVAL 2**  
**PANGSIT KIMCHI**  
**(PANGSIT MADE FROM KIMCHI MIXTURE)**

Culinary Innovation and New Product Development report by:

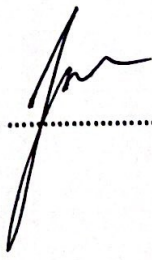
**Juan Rafael Gotama**  
**2074130010043**

This Report is already presented and pass the exam on:  
13 December 2022

Examiners:

Examiner 1 : Hilda Tjahjani Iskandar, S.E., Ak., C.A., M.M.  .....

Examiner 2 : Yudianto Oentario, S.E., M.M.  .....

Examiner 3 : Gilbert Yanuar Hadiwirawan, A.Md.Par.  .....



## **PREFACE**

First of all, I would like to thank God for all his blessing by his grace for guiding me to complete the Research and New Development report by myself. The purpose of this report is to encourage people to be creative, innovative and make new product that they never make before. By making new product, people can create healthy foods that will be beneficial in the future generations.

During the process of completing this report, I would like to thanks my parents and family who gives opinion and suggestion to think about the new product idea for the RnD, Mrs. Hilda Tjahjani Iskandar as my RnD mentor to who always gives me guidance and suggestion during the trial and also when making this report and also help me to understand the guidelines of the report, Mrs. Hilda Tjahjani Iskandar as the Head of Culinary Arts Programme at Ottimmo International Academy, Mr. Zaldy Iskandar as the Director of Ottimmo International Academy.

Finally, I hope that this Research and New Development report will be useful for readers in the future generations.

Surabaya, December 16<sup>th</sup> 2022



Juan Rafael Gotama

## EXECUTIVE SUMMARY

Kimchi, is a traditional Korean side dish of salted and fermented vegetables, such as napa cabbage and radish. Many people in Indonesia now is very hype about korean menu. Especially kimchi. In this recipe i gonna turn this kimchi to be a Pangsit, the common food of Indonesian that can be enjoyed anytime in anyplace without difficulty. This Pangsit Kimchi is very convenient to be carried everywhere you want. This Pangsit have multiple benefit from strengthen immune system to reduce risk of heart disease by upping the levels of antioxidants in your body. Pangsit Kimchi will be packed in small plastic box as a frozen products and will be sold for Rp.9000 per pcs. This product will be developed in supermarket, social media, and store that sell frozen food as well.

***Keywords:*** *Kimchi, Pangsit, Korean.*

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