

**RESEARCH AND DEVELOPMENT FINAL PROJECT**

**KIMCHI MELON SKIN**



**BY**

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**OTTIMMO INTERNATIONAL**

**MASTERGOURMET ACADEMY**

**SURABAYA**

**2022**

## PLAGIARISM STATEMENT

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



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**APPROVAL 1**  
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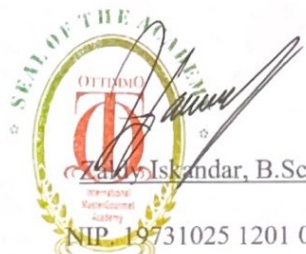
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**DEVELOPMENT KIMCHI MELON SKIN**

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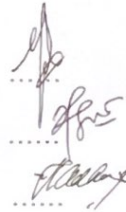
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## PREFACE

Praise and gratitude for the presence of God, because thanks to the nature of Rahman and Rahim I was able to complete Research and Development on time. Thank you, Lord for all the abundance of favors and mercy that you have given to Your servant who is full of shortcomings.

These few lines of sentences hopefully can make my place to say thank you to:

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



Michael Andrian Hartono

## EXECUTIVE SUMMARY

Kimchi from inner melon's skin is an unusual kimchi because the usual ingredients of kimchi is from cabbage. We still can taste this kimchi as usual because the texture is the same. This idea exists because many people in Indonesia does not know the benefit of melon's skin. Melon's skin is good to get rid of pimples, remove blackheads, brighten face, and prevent premature aging.

This kimchi melon will be packaged in a zip platic with sticker that have been designed. Each plastic will contain 150gr and will be sold for Rp. 36.903. Later this kimchi melon will be sold with a pre-order system through our social media.

***Keywords:*** *Kimchi Melon, Kimchi, Melon*

## TABLE OF CONTENT

PLAGIARISM STATEMENT.....	i
APPROVAL 1.....	ii
APPROVAL 2.....	iii
PREFACE .....	iv
EXECUTIVE SUMMARY.....	v
TABLE OF CONTENTS .....	vi
LIST OF TABLES .....	viii
LIST OF FIGURES .....	ix
CHAPTER 1: INTRODUCTION .....	1
1.1 BACKGROUND OF THE STUDY .....	1
1.2 THE OBJECTIVE OF THE STUDY .....	2
CHAPTER 2: INGREDIENTS AND UTENSILS OVERVIEW .....	3
2.1 DESCRIPTION OF THE MATERIAL TO BE USED .....	3
2.2 THE UTENSIL USED DURING THE PROCESSING.....	5
2.3 APPROVED RECIPE .....	6
2.4 PRODUCT PROCESSING SEQUENCE USING FLOWCHART .....	8
2.5 PRODUCT PROCESSING METHOD WITH PICTURE.....	9
CHAPTER 3: NUTRITION AND FOOD SAFETY.....	12
3.1 THE FACTS OF NUTRITION .....	12
3.2 FOOD SAFETY .....	14
CHAPTER 4: FINANCIAL ASPECT .....	16
4.1 PRODUCT COST.....	16
CHAPTER 5 CONCLUSION AND SUGGESTIONS.....	19
5.1 CONCLUSION.....	19
5.2 SUGGESTION.....	19

5.3 BENEFITS OF STUDY .....	19
BIBLIOGRAPHY .....	20
APPENDIX.....	21



## LIST OF TABLES

Table 1 Nutrition fact.....	13
Table 2 Variable cost .....	16
Table 3 Overhead cost .....	17
Table 4 Cost of production .....	17
Table 5 Start up cost.....	18

## LIST OF FIGURES

Figure 1 Melon main Ingredients .....	3
Figure 2 The material for the kimchi sauce .....	3
Figure 3 All purpose flour.....	4
Figure 4 Turnip.....	4
Figure 5 Leek.....	4
Figure 6 The tools used during the processing.....	5
Figure 7 Flow chart sequence.....	8
Figure 8 Slice melon inner skin.....	9
Figure 9 Mix salt with water .....	9
Figure 10 Put the melon inside .....	9
Figure 11 Fermentated with salt water.....	10
Figure 12 Boil dry kelp and shirataki.....	10
Figure 13 Put in the flour .....	10
Figure 14 Put into the blender.....	11
Figure 15 Cut the leeks and white raddish .....	11
Figure 16 Mix all ingredients.....	11
Figure 17 Nutrition facts .....	12