

RESEARCH AND DEVELOPMENT FINAL PROJECT

VEGAN COTO



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SURABAYA

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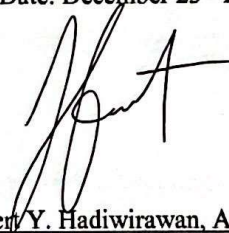
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APPROVAL 2

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PREFACE

First of all, I would like to thank to my Holy God Jesus Christ for His blessings and guidance to complete this Project Research and Development report titled "Vegan Coto". This project is known as one of the requirement to complete the Diploma III of Culinary Arts and Baking Pastry in Ottimmo International Master Gourmet Academy. The main purpose of this RnD report is to increase creativity and innovative as we have to create a new product in FnB department. One of the reasons why I come up with the idea of making Vegan Coto because I want to make a new innovation of Coto.

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. Mr. Gilbert Yanuar Hadiwirawan as my RnD Advisor who have helped me in so many things in order for me to understand the guideline for making this report.
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. My friends who always support me to finish this Rnd report.
5. My Parents who always support me in this project.

Surabaya, December 23rd 2022



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EXECUTIVE SUMMARY

Coto with Vegan Meat is a traditional Makassar dish that is modified to use no animal product so that it can be consumed by vegetarian people. Coto is a dish that is made from offal and beef boiled in a soup of spices for a long time. The dish is not very healthy and that's why auhtor wants to make it consumable for vegetarian people and the nutrition better than the traditional coto dish. Coto with Vegan Meat will be packed into food packaging and will contain 150 gr coto and we will sell at Rp12.105/pack

Keywords : *Coto, Vegan Meat.*

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