

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT  
FRUIT AND VEGETABLE CEREAL FROM STRAWBERRY  
AND RED SPINACH USING BAKING METHOD**



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2023**

## PLAGIARISM STATEMENT

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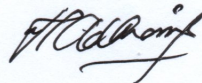
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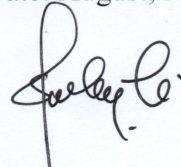


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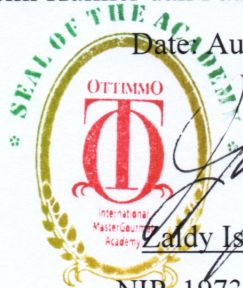
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SPINACH USING BAKING METHOD**

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## PREFACE

Praise to God Almighty because on this occasion I was able to complete my Culinary Innovation and New Product Development Report titled as “Fruit and Vegetable Cereal from Strawberry and Red Spinach using Baking Method”. Completion of this report intended to fulfill the requirements for participating in an internship and a diploma degree of Study Program of Culinary Arts, Ottimmo International Master Gourmet Academy.

I also take this opportunity to express my gratitude to:

1. Arya Putra Sundjaja, S.E. as advisor.
2. Zaldy Iskandar, B.Sc as director of Ottimmo International Culinary Arts and Patisserie Academy.
3. Heni Adhianata S.T.P., M.Sc as head of Culinary arts study program.

I apologize if there are errors or inconsistency in the use of my words or sentence. I realize that this report is far from perfection and I am open to any suggestion and criticism upon this report. Hopefully, the following report is helpful for the readers. Thank you.

Surabaya, August 9<sup>th</sup> 2023



Valencia Averil Gracelynn

## **ABSTRACT**

Cereal is a type of food that are made from processed grains, such as wheat, oats, corn, rice, or barley that are known as popular ready-to-eat breakfast that was consumed globally for centuries. Cereal is usually eaten during breakfast and is often served with milk and can also be served with yogurts or sweeteners. In order to follow a trend towards healthier eating habits and consuming nutritious food, strawberry and red spinach are used as ingredients of healthy cereal.

Strawberry and Red Spinach cereal contained real fruit and vegetable which is a very nutritious healthy food options. It is rich in vitamin and mineral as well as antioxidant and have many benefits in health. Strawberry and red spinach cereal are low in calories, of which is good for those who are trying to live a healthy lifestyle. Therefore, strawberry and red spinach cereal is an innovative product which uses real fruit to complete daily nutrition.

**Keywords:** Cereal, Strawberry, Red spinach

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