### RESEARCH AND DEVELOPMENT FINAL PROJECT

Cocinar La Papaya

(Pepes made from deep fry papaya skin high of vitamins and fibre)



By:

Andreas Riady 1574 1300 100 65

CULINARY ARTS STUDY PROGRAMME

AKADEMI KULINER DAN PATISERI OTTIMMO INTERNASIONAL

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### DEEP FRY THAILAND PAPAYA SKIN

(Pepes made from papaya skin)

Arranged by:

Andreas Riady

Approved by:

Examiner I

Examiner II

Supervisor

Irra C. D., S.Pd., M.S.M.

Asri P.W, STP., M.Sc

Heni A., STP., M.Sc

NIP. 19781201 1402 014 NIP. 19891025 1402 015 NIP. 19900613 014 016

Director

Zaldy Iskandar, B. Sc

NIP. 19731025 1201 001

Head of Culinary Art Progamme

Irra Chrisyanti Dewi, S.Pd., M.S.M.

NIP. 19781201 1402 014

## **Table of Contents**

COVER PAGE
SIGNATURE PAGEi
EXECUTIVE SUMMARYv
CHAPTER I INTRODUCTION
1.1 Background
CHAPTER II PRODUCT DESCRIPTION
2.1 Product Description
2.2 Materials and Equipments
2.3 Production Method
2.4 Nutrition Values18
2.5 Hazard analysis and Critical Control Points (HACCP)29
CHAPTER III MARKETING STRATEGY30
CHAPTER IV PRODUCT CALCULATION
4.1 Cost of Production36
4.2 Fixed Cost
4.3 Break Event Point (BEP)
CHAPTER V CONCLUSION41
REFERENCES42

# APPENDIX

1. Picture of Product and Attributes of Business	
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2. Original Recipe with Approval Stamp .....

#### **EXECUTIVE SUMMARY**

Papaya fruit which has the latin name *Carica Papaya*, Consist of three parts, the skin, the flesh or the fruit itself, and the seed. Many people usually only consume the flesh or the fruit of papaya, but not many people know that the papaya's skin has many nutrients value that are good for the body. This can be our best opportunity, we try to make a product from papaya's skin which has good taste and affordable. We present you with "*Cocinar La Papaya*" products, which is a short name for Deep Fry Papaya Skin. It's a good choice for people because people nowadays tend to be more curious with non mainstream products, has many nutrients, and affordable. We only use natural packaging which is banana leave as packaging. If want to take away, we use banana leave and oil paper as packaging.

We saw a marketing opportunity of "Cocinar La Papaya" mostly among teenagers and adults who concern about health in Surabaya. Teenagers always want to try something new and especially non mainstream things and affordable. And usually, adults tend to try a healthy product which is affordable. We will begin to promote our products in a few campus cafetarias, junior and senior high school, and shopping centers with a consigment system in a selling price of Rp 10.000,-.