

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**PURPLE SWEET POTATO COOKIE TOPPED WITH
ROASTED SLICE ALMOND**



**ARRANGED BY
FELICE AUSTIN
2174130010003**

**CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2023**

PLAGIARISM STATEMENT

I certify that this report is my own work, based on my personal study and/or research and that I have acknowledged all material and sources used in its preparation, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this report has not previously been submitted for assessment in any other unit, except where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarised the work of other students and/or person.

With this statement, I am ready to bear the risk/any sanctions imposed to me in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or there is a claim against the authenticity of my work

Surabaya, July 17th 2023



Felice Austin

APPROVAL 1

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT PROJECT**

Name : Felice Austin
Place, Date of Birth : Surabaya, 20 April 2003
NIM : 2174130010003
Study Program : D3
TITLE : PURPLE SWEET POTATO COOKIE TOPPED
WITH
ROASTED SLICE ALMOND

This paper is approved by:

Head Culinary Arts Study Program,
Date: May 15 , 2023

Advisor,
Date: May 15 , 2023

Heni Adhinata, S.TP.,M.Sc

S.E.



NIP. 19900613 1402 016
001

Arya Putra Sundjaja,

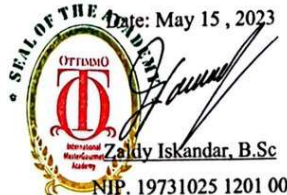


NIP: 19801017 1703

Director of

Akademi Kuliner dan Patiseri OTTIMMO International

Date: May 15 , 2023



Alty Iskandar, B.Sc
NIP. 19731025 1201 00

APPROVAL 2

**PURPLE SWEET POTATO COOKIES TOPPED WITH ROASTED SLICE
ALMOND**

Culinary Innovation and New Product Development report by:

FELICE AUSTIN

2174130010003

This report is already presented and pass the exam on :
(15-08-2023 / 15 August Tuesday 2023)

Examiners:

Examiner 1 : (Arya Putra Sundjaja, S.E.)


.....

Examiner 2 : (Elinar, SST, Par., M. Si. Par.)


.....

Examiner 3 : (Anthony Sucipto, A. Md. Par.)


.....

PREFACE

First and foremost, praise to the Almighty Jesus Christ for his full blessings which allow me to accomplish my Culinary Innovation and New Product Development Report with the topic of “Purple Sweet Potato Cookies Topped With Roasted Almond”. This Culinary Innovation and New Product Development Report is submitted to fulfill the requirement for a diploma degree of Study Program of Culinary Arts, Ottimmo International Master Gourmet Academy.

I realize that this report is far from perfection and there remains many lacks. I am open to any suggestions and critics upon this report in order to make better work in the future. Hopefully, this report could make a difference in the upcoming generation and benefit for both readers and development in culinary art field.

Surabaya, July 17th 2023



Felice Austin

ABSTRACT

These sweet potato cookies are made from natural ingredients made from purple sweet potato flour which has a purple color as much as 75% and there is a mixture of moderate protein flour as much as 25% why do I give medium protein flour so that it has a crunchy and tasty taste when eaten

so it's a mixture of my own cookie ingredients there is also butter, sugar, eggs and baking powder and for the topping itself I give roasted sliced almonds

for the topping itself, I put it when I have divided the dough and I immediately roast the almonds and cookies so that they have a roasted color texture on the almonds

These cookies are very suitable to be eaten while having tea while relaxing and these cookies have many benefits because the sweet potato flour is very beneficial for our health because it has very high fiber and carbohydrates and is very safe for elderly people to eat because these cookies are very useful and has a very high content

Keywords: Purple Sweet Potato Cookies Topped With Roasted Almond

TABLE OF CONTENTS

PLAGIARISM STATEMENT.....	i
APPROVAL 1.....	ii
APPROVAL 2.....	iii
PREFACE	iv
ABSTRACT.....	vi
TABLE OF CONTENTS.....	viii
LIST OF FIGURES.....	x
LIST OF TABLES	xi
CHAPTER I	1
INTRODUCTION.....	1
1.1 Background of study	1
1.2 The Objectives of the study.....	1
CHAPTER II.....	2
LITERATURE REVIEW.....	3
2.1 Sweet Potato Flour	3
2.2 Purple Sweet Potato Cookies Topped With Roasted Almond.....	4
CHAPTER III.....	5
3.1 Time and Place.....	5
3.2 Ingredients and Utensils.....	5
3.3 Processing Methods	6
3.4 Flow Chart.....	7
Chapter IV	8
RESULT AND DISCUSSION.....	9
4.1 Product Result	9
4.2 Nutrition Fact	9
Table 3 Nutrition Value of Purple Sweet Potato Flour per 100 g.....	10
Table 4.2 Nutrition Value of Purple Sweet Potato per 100 g.....	10
4.2.2 Nutrition Calculation.....	10
Table 4.4 Nutrition Value of ingredients used in The Recipe for Purple Sweet Potato Cookies Topped With Roasted Slice Almond	11

4 . 2 . 4 Nutrition Label	12
4.3 Food Safety and Packaging.....	13
4 . 3 . 1 Processing and Storage Temperature.....	13
4 . 3 . 2 Self Life.....	14
4 . 3 . 3 Product Packaging.....	14
Figure 4.2	15
4.4 Financial Aspects	17
4 . 4 . 1 . Product Cost (Variable Cost , Overhead Cost , Fixed Cost).....	17
4.4.2 Selling Price	21
CHAPTER V.....	
CONCLUSION AND SUGGESTION	22
5.1 Conclusion.....	22
5.2 Suggestion.....	22
BIBLIOGRAPHY	
APENDIX	

LIST OF FIGURES

Figure 3. 1 Flowchart Sweet Potato Flour & Cookies	8
Figure 4. 1 Nutrition Fact of Purple Sweet Potato Cookies Topped With Slice Almond.....	13
Figure 4. 2 Jar Cookies.....	15
Figure 4. 3 Plastic Bag 15 x 33 cm	16
Figure 4. 4 Logo	17

LIST OF TABLES

Table 3. 1 Ingredients Calories (kcal) Carbohydrate.....	5
Table 3. 2 Ingredients Calories (kcal) Carbohydrate.....	6
Table 4. 1 Nutrition Table	9
Table 4. 2 Nutrition Value.....	10
Table 4. 3 Nutrition Calculation.....	10
Table 4. 4 Nutrition Value of ingredients used in The Recipe for Purple Sweet Potato Cookies Topped With Roasted Slice Almond	11
Table 4. 5 Start – Up Capital	17
Table 4. 6 Labour Cost.....	18
Table 4. 7 Packaging Cost.....	18
Table 4. 8 Utility Cost	19
Table 4. 9 Raw Material Cost.....	19
Table 4. 10 Rent Cost	20