

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT**

**HIGH FIBER VEGETARIAN RENDANG MEAT MADE FROM
YOUNG JACK FRUIT, SOY BEAN & OYSTER MUSHROOM**



**ARRANGED BY
AVRIL TIARA LINARDI
2174130010052**

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

2023

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Surabaya, October 17th 2023



Avril Tiara Lnardi

APPROVAL 1

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT PROJECT

Name : Avril Tiara Linardi
Place, Date of Birth : Kota Samarinda, 28 April 2003
NIM : 2174130010052
Study Program : Culinary Arts
TITLE : HIGH FIBER VEGETARIAN RENDANG MEAT MADE FROM
YOUNG JACK FRUIT, SOY BEAN & OYSTER MUSHROOM

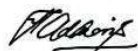
This paper is approved by:

Head Culinary Arts Study Program,,

Date: October 13, 2023

Advisor,

Date: October 13, 2023



Heni Adhianata, S.TP.,M.Sc
NIP. 19900613 1402 016



Heni Adhianata, S.TP.,M.Sc
NIP. 19900613 1402 016

Director of

Akademi Kuliner dan Patiseri OTTIMMO Internasional

Date: October 13, 2023



Zaldy Iskandar, B.Sc
NIP. 19731025 1201 001

APPROVAL 2

**(HIGH FIBER VEGETARIAN RENDANG MEAT MADE FROM
YOUNG JACK FRUIT, SOY BEAN & OYSTER MUSHROOM)**

Culinary Innovation and New Product Development report by:




AVRIL TIARA LINARDI

2174130010052

This report is already presented and pass the exam on :

October 10th 2023

Examiners:

Examiner 1	:	<u>Heni Adhianata, S.TP.,M.Sc</u>	
Examiner 2	:	(Michael Valent, A.Md.Par.)	
Examiner 3	:	(Gilbert Yanuar Hadiwirawa, A.Md.Par.)	

PREFACE

After struggling with a long struggle, this report could be completed with the help of Allah SWT and are very grateful. for the completion of this report. I as the author offer my deepest gratitude to Allah SWT. the Most Guide. We also want to express my gratitude to my advisor and examiners that involved in providing support for the completion of this report..

This paper has are my Culinary innovation and new product development report with the topic of “High fiber vegetarian rendang meat made from yong jack fruit, soy bean & oyster mushroom” this Culinary Innovation and New Product Development Report are made and submitted to fulfill the requirement for diploma degree of study program of Culinary Arts of Ottimmo International Master Gourmet Academy.

My hope is that for this report could provide the greatest benefit and information for anyone who reads it. Inthis regards, i hope that the readers will also forgive if there are may br some deficiencies and errors in this report. I would feel and be also feel happier if there are readers who are willing to provide suggestions and constructive criticism for me regarding this report. Hopefully, this report could also helps in advancing and developing more new Product Innovations for the next upcoming generations.

Surabaya, October 17th 2023



Avril Tiara Linardi

ABSTRACT

One of the cultural legacies of the Minangkabau tribe is the type of meal known as rendang. It is not only a regional dish that CNN has named the greatest in the world; it also represents the culture. Most people mistakenly believe that only beef or buffalo meat is used to make rendang. Rendang really comes in a wide variety that reflects the local environment and natural resources where it is prepared.

However while there are a wide varieties of proteins that could be used in the making of this rendang dish, the demands of a healthier life style, An emerging trend is the creation of meat analogs as meat substitutes are starting to show up. The need for a healthy diet, worries about rising meat prices, the rise in vegetarianism's appeal, and increased consumer interest in associated eating habits including avoiding or consuming less red meat are all being pushed by an increase in consumers.

Young jackfruit, Oyster mushroom and soy beans are an ingredients where it is very easy to search. It is cheap, versatile, and always on season. Therefore with the emerging demands for a vegetarian diet, the innovation of Vegetarian rendang could went got international and further reaching a more wide popularity as it is 100% vegan.

Keywords: Oyster mushroom, Rendang, Vegetarian, Young jackfruit,

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