

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT**
**MAKING OF NUGGET FROM DUCK MEAT WITH BETUTU
SPICES**



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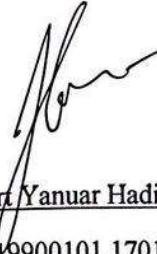
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The image shows three handwritten signatures in black ink, each positioned above a horizontal dotted line. The signatures are stylized and cursive. The first signature is at the top, the second in the middle, and the third at the bottom.

PREFACE

Praise to God Almighty for his blessings because in this occasion I was able to complete my Culinary Innovation and New Product Development report with the topic of “Making of Nugget from duck meat with betutu spices”. The completion of this Culinary Innovation and New Product Development report is intended to fulfil the requirements for participating in an internship.

I also like to express my gratitude to all my lecturer, parents, and friends that has supported me from beginning to end. I apologize if there are any errors in the use of words or sentences in this report. I hope that this report could be useful for the future of food industry. Thank you,

Surabaya, 17 October 2023



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ABSTRACT

Nuggets are a beloved and popular food worldwide, known for their convenience and ease of preparation. Typically made from chicken or fish, nuggets offer a quick and tasty option for meals or snacks. With their crispy coating and tender, juicy interior, nuggets provide a satisfying texture and flavour. Whether enjoyed on their own, dipped in sauces, or added to salads or sandwiches, nuggets offer versatility and endless possibilities. Their universal appeal and adaptability have made nuggets a go-to choice for those seeking a convenient and delicious meal option. Duck is a non-flying domesticated bird. Compared to other birds like broiler chicken, quail, turkey, and pigeon, duck has a more savoury taste. Additionally, duck has nutrients that help strengthen the body's immune system. One of the sources of protein that is required for growth and for the replacement of damaged muscle tissue is red meat. Everywhere in the world, especially during festivals, red meat is a common main course. In addition to staple foods like rice, wheat, corn, cassava, and cereal, red meat is said to be a crucial element for adding wonderful flavour and triggering the appetite. Iron, which is necessary to encourage the blood vessel to produce more red blood cells, is also found in red meat. Betutu, a traditional Balinese chicken dish, has its roots in the culinary traditions of the majority Balinese Hindus. It was originally prepared as an offering for Hindu religious ceremonies. However, over time, betutu has gained popularity across different religious backgrounds in Bali, including Christianity, Islam, and Buddhism. It is considered a neutral and halal culinary option. The dish is prepared using a combination of spices known as "genep" or "jangkep." Chicken nuggets and duck meat nuggets offer distinct differences in flavour, texture, and overall culinary experience. Chicken nuggets, being the more common and widely consumed option, have a milder taste with a subtle blend of savoury flavours.

Keyword : *Nugget, Duck, Betutu, Spices*

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