

State Polytechnic of Jember. Department of Agricultural Technology. Technology Food of Technology Studies Program. Report of Practical Training.

## **PRODUCTION AND MARKETING OF BROWNIES CASSAVA**

### **STEAMED**

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### **ABSTRACT**

Individual Project was implemented in Processing Laboratory of State Polytechnic of Jember. The purpose of this project is finding the formulation in manufacturing of brownies mocaf steamed, practicing skills and abilities of students in Individual project brownies mocaf steamed production, providing opportunities for students to develop their independence of program managers to conduct business analysis, introduce their products to the general public and able to market their products, and as stock in fostering an entrepreneurial spirit, personal formation superior fit profession and encourage the creation of innovative creativity in opening new business opportunities.

Brownies mocaf steamed production is a product of material preparation stage of the process, heating, shaking, mixing (stirring), pouring on a baking sheet (printing), steaming, cooling, packaging. Brownies Mocaf steamed have produced an attractive appearance, color dark brown, soft brownies and taste preferred by consumers.

Keywords: Brownies mocaf, Marketing, Production.

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