

# CHAPTER I

## INTRODUCTION

### 1.1 Background of the Project

Indonesia is the 5th largest soybean producing country after the United States, China, Brazil and India (Sumarmi, 2022). Various foodstuffs such as vegetables, Cylinderrrs, nuts can be found easily in Indonesia. This is because the territory of Indonesia is suitable for the growth and development of various kinds of plants as food which is produced quite abundantly. One of the legume plants that thrives in Indonesia is soybean. Soybean began to be known in Indonesia since the 16th century (Abidin, 2022). Soybean is a cheap and easy to grow source of protein, vegetable, fat, vitamins and minerals in Indonesia.

In Indonesia, soybeans are widely processed for various kinds of food processing, one of which is processed into tofu. Tofu is a food made from soybeans which contain vegetable protein which is good for health. Tofu is one of the most popular food products in Indonesian society. Tofu contains several nutritional values, such as protein, fat, carbohydrates, calories, minerals, phosphorus, and B complex vitamins. Tofu is a very healthy food and contains substances needed to improve people's nutrition, because it is made from soybeans which are rich in protein content (Muslimin and Ansar, 2010) in Saleh and Sumiratin (2022). Indonesian are accustomed to consuming tofu as a side dish to accompany rice or as a snack. Almost every day dishes made from tofu are used as a meal menu. In general, tofu is served as a side dish with tempeh and vegetables.

Nowadays, people rarely like foods made from soybeans such as tofu. Foods like this, only certain people like tofu or even because they consume it too often, many are getting bored of eating these foods. This is because the appearance and normal taste or less attractive in presentation, Tofu Nessu is the right solution for people who are interested in consuming in an innovative form, such as Tofu Nessu products.

Still want to consume food from processed tofu with interesting innovations and given a mixture of various vegetables of course it has a good taste. Nessu is an abbreviation taken from the names Agnes and Sulaiha Tofu that is processed into Nessu Tofu which is processed together with other vegetables contains nutrients that are good for health.

The final project the author will be running is called Tofu Nessu. Tofu Nessu is a small business or home based business engaged in the culinary field. As seen in the Bengkalis area, many sell processed tofu foods that are packaged using plastic, now for Tofu Nessu author use paper cupcakes which are usually packaged for cakes to make it look attractive and provide innovation to consumers.



**Figure 1.1 Tofu Nessu**  
*Source: Processed Data (2022)*

Business planning is very necessary before starting Tofu Nessu's final project considering that there are still many competitors who produce products that are almost the same as the author. The business planning prior to the Tofu Nessu project was aimed at enabling this project to survive and compete with its competitors and to meet consumer demand for new products. In addition to business planning, production aspects are also needed in this final project, namely how to produce products that are acceptable to consumers According to their

needs and desires. The production aspect is needed in order to always be able to maintain or guarantee the quality of the products produced when they reach the hands of consumers.

Based on the problems above, The author is interested in planning the production of Tofu Nessu products in paper cupcake packaging that offers products, services, health, fast, easy, and practical to the Bengkalis community and to facilitate the community in meeting their needs nutritional and vitamin intake needs. Based on the description above, the writer is interested in doing the final project with the title "**PLANNING AND MAKING OF TOFU NESSU PRODUCT (PRODUCTION ASPECT)**".

## **1.2 Identification of the Project**

Based on the background described above the problem that arises is.

1. How to plan and produce Tofu Nessu?
2. What is the production process for the implementation of the Tofu Nessu business project?
3. How to determine the cost of production in the Tofu Nessu business project?
4. How to manage raw material inventory for the Tofu Nessu business project?

## **1.3 Purpose of the Project**

The objectives of this project are divided into 2 (two) namely general project objectives and specific project objectives. The project objectives are as follows.

### **1.3.1 General Purpose of the Project**

The general objective of the project to be achieved in writing this final project is to find out how to plan and produce Tofu Nessu from the production aspect.

### 1.3.2 Special Project Goals

The specific objectives of the project to be achieved in writing this Final Project are as follows.

1. To find the production process of Tofu Nessu
2. To find out the cost of production of Tofu Nessu products
3. To find the management of raw material inventory for the project  
Tofu Nessu Business

### 1.4 Significance of the Project

Everything that is done must have its benefits, while the benefits of the Tofu Nessu Final Project are as follows.

1. For writers

This writing can be used as additional experience, knowledge and as a guide in completing the Final Project which is one of the requirements to complete an Applied Bachelor in the Department of Commerce Administration. It is hoped that this Final Project can be used as a means to improve the development of creativity and innovation of writers.

2. For Entrepreneurs

This writing can be used as material for consideration in making decisions about planning and making a business that is run, especially in the same field.

3. For Communities

This writing is expected to be one of the additional information and insights for the public regarding the importance of consuming tofu and additional vegetables with the appearance of Tofu Nessues in paper cupcakes packaging.

4. For Other Parties

The results of this paper are expected to help increase the value of income for soybean farmers and tofu traders.

## **1.5 Time and Place of Project Implementation**

The implementation time is from September to October 2022. The location for the final task of planning and producing Tofu Nessu is on Bathin Alam street, Bengkalis District, Bengkalis Regency.

## **1.6 Writing System**

The systematics of writing a project report on Business Planning and Manufacturing of Tofu Nessu Products are as follows.

### **CHAPTER I: INTRODUCTION**

In this chapter, the author explains the background of project implementation, project identification, project objectives and benefits, place and time of project implementation and the systematics of writing project reports in the Final Project.

### **CHAPTER II: LITERATURE REVIEW**

In this chapter, the author describes the theories relevant to the subject of the Final Project, namely explaining the identification of business planning and identification of production.

### **CHAPTER III: METHOD AND ACCOMPLISHMENT PROCESS**

In this chapter the author will describe the project preparation plan with a project implementation flow chart, then proceed with a project implementation plan consisting of a project implementation schedule and process, a project completion plan and a project reporting plan which includes a report on the implementation of project activities. and financial reports on the implementation of project activities. Then proceed with the schedule and estimated costs incurred during the project period, up to the estimated cost of the project report.

**CHAPTER IV: RESULT AND DISCUSSION**

In this chapter the author will describe the project activity profile and project activity implementation reports which include project preparation, project implementation, project completion, project reporting, and financial reports on project activity implementation.

**CHAPTER V: CONCLUSION AND SUGGESTION**

This chapter contains a summary of the results of writing in the previous chapters which are outlined in conclusions and suggestions as suggestions for improvement in the place of writing.