

ABSTRACT

The background to this study is the amount of watermelon skin waste in hotels and the environment, so the authors want to make innovations from watermelon skin waste because in addition to reducing organic waste also because inside the watermelon skin there are many good benefits for the health of the body. This research discusses the use of watermelon skin as the basic ingredient of making crem soup. The authors wanted to create a watermelon skin-based food innovation, but not eliminate or reduce the vitamin content and benefits on the watermelon skin itself. The purpose of this research is to find the right formula to make Watermelon Skin Cream Soup that suits the interests of consumers. The method used in this study was experimental and tested the consumer's response to the innovation of watermelon skin cream soup to 31 consumers by handing out questionnaires. The results of the research conducted show that the appropriate recipe formulation for watermelon skin-based cream soup is to use enough onions, garlic to taste, 1 tbsp butter, 150 ml milk, 150 ml cooking cream, 5 tbsp cornstarch, 120 ml vegetable stock, salt to taste, enough pepper, enough sugar and 350 grams of watermelon skin using the consumer acceptance test with a value scale of 4-5, namely like to really like. So the cream soup made from watermelon skin can be accepted by consumers.

Keywords: Cream Soup, Watermelon Skin