

ABSTRACT

Food waste often occurs, as observed during the observation process at the hotel by researchers. Food waste is one of the problems in the culinary industry that certainly has a solution. One type of food waste is fruit waste. The purpose of this study is to develop an innovative watermelon-based salad dressing, so that it can be an alternative solution to the problem of fruit waste that often occurs in the hotel industry. Watermelon has 92% water content which will make the texture of the dressing slightly runny and perfect. Vinaigrette dressing is a dressing for salads made from oil, vinegar and other seasonings, the vinegar used is apple cider vinegar because of its slightly sweet and soft taste. The taste of this watermelon vinaigrette dressing is very fresh and suitable to be enjoyed with various salads. In addition to the sweetness of the watermelon, there is an additional sweetness from honey, which makes the salad more delicious without the addition of artificial sweeteners. Researchers used quantitative and experimental methods for this study. Experimental research for product innovation is one of the physically strong methods because it reveals cause and effect to researchers directly. This research develops product innovations that can provide a solution to reduce fruit waste, not only watermelon can be used as the main ingredient of the product to solve the problem, but watermelon is one of the fruits that is often used in the hospitality industry and is easily accessible. explains how to formulate a watermelon-based vinaigrette dressing that uses watermelon as the main ingredient and diluent of the vinaigrette dressing. This research not only explores the formulation of watermelon-based vinaigrette dressing, but also answers and provides solutions to the problem of fruit waste that often occurs in the hospitality industry. The results of the organoleptic test conducted on 32 participants showed that variant B (using 600G watermelon) was preferred by the majority of respondents (56.3%). The research can further expand the innovation with other fruit combinations and is recommended to test a wider market response outside the academic environment.

Keywords: Watermelon, Dressing, Vinaigrette, fruitwaste, Salad