

## ABSTRACT

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*This study discusses the use of cassava as an additional ingredient in making beef katsu products. This research is based on the background because cassava has a greater nutritional content than using other ingredients, this is confirmed according to Gardjito(2013) that cassava contains 146kcal/ 100g calories, 1,2g protein, 0,3g fat, 34g carbohydrates. Apart from macro nutrients, cassava also contains various vitamins and minerals that are good for your health. Experimental method is a demand from the development of science and technology in order to produce a product that can be enjoyed by the community safely and in learning involves students by experiencing and proving themselves the process and results of the experiment. The results of the study showed that the appropriate recipe foemulation fpr beef katsu, 50gr Beef, 5gr Salt, 30gr Tempura Flour, 2 Chicken Egg, 30gr Panir Flour, 50gr Cassava, 10gr flour and 8gr pepper. For the consumer acceptance test with a scale value of 1-4, namely very dislike too really like. So cassava an additional ingredient in making beef katsu can be accepted and concumend by comsumer.*

*Key word : Modifications, Beef Katsu, Cassava*