

Dillenia Kitchen: Restaurant with Basic Product Innovated by IPB's Teaching Staff

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Do you want to try healthy fast food? Dillenia Kitchen is ready to serve. Dillenia Kitchen is a cafe with a healthy and tasty menu, created from innovative research results from IPB's teaching staff. Nearly 80 percent of the food stuff is derived from the results of IPB's innovation. These include analog rice, corn noodles, brown rice, white rice, organic vegetables and herbal drinks. The organic rice is obtained from the farmers in the National Forest of Mount Halimun with assistantship from IPB's lecturers.

According to Management of Dillenia Cafe, Ir. Fatimah, an alumna of the Faculty of Agriculture IPB in Batch 18, Dillenia kitchen is a restaurant with the goal to bring IPB's research results directly closer to consumers. Thus, it will give the best contribution to the society.

The lecturers who are members of the Dillenia Kitchen are among others, Prof. Dr. Slamet Budiyanto, Prof. Dr. Ani Mardiasuti and Dr. Drh. Umi Cahyaningsih.

Further, Ir. Fatimah said, on the first floor of Serambi Botani are innovated products of raw materials, while in Dillenia Kitchen are the menus ready to eat.

The name Dillenia itself comes from the Latin name of sempur plant. The name is intentionally used because Sempur is an icon of Bogor town. Likewise, Dillenia Kitchen is also expected to become another icon of Bogor town.

The food prices offered are relatively affordable, ranging from IDR.27,500 to IDR 71,500. The target is to health-conscious consumers. Another advantage of Dillenia Kitchen is that it lists the caloric values, which is of low calories. Additionally, the menus are not available anywhere else. Products are made from local materials, yet modernized.

Besides the main menu, there are healthy herbal beverages such as reeds drink, which is efficacious for inner heat in, and cinnamon apple. Dillenia kitchen provides 50 seats, located on the 3rd floor of the Botany Square, Bogor. (Mtd)