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## APPENDIX

### 1. Approved Recipe



#### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

##### APPROVAL RECIPEE

Recipe Name : DODOL BEETROOT PUMPKIN  
TITLE OF C&D : DODOL BEETROOT PUMPKIN AS AN  
ALTERNATIVE TO HEALTHY FOOD  
Yield : 1-2 portion  
Main Ingredients : 75 gr Beetroot  
Ingredients :  
- 75 gr beetroot - 6 pandan leaves  
- 45 gr pumpkin - 500 ml water  
- 45 gr palm sugar  
- 15 gr arrowroot starch flour  
- 15 gr fiber cream  
- 7 gr rice flour  
- 5 gr palm oil

##### Method :

1. Peel and cut the beetroot. Then boil beetroot with salt and pandan leaves until tender, blander with about 50 ml water. Strain the beetroot to make it softer.
2. Peel and cut the pumpkin. Then Steam the pumpkin until soft then mashed using a fork.
3. Mix fiber cream with 300 ml warm water. In Pan mix fiber cream with pandan leaves and palm sugar, cook until palm sugar dissolves. Strain the fiber cream to separate the pulp from palm sugar and pandan leaves.
4. Cook the fiber cream again with mashed beetroot and pumpkin. Filter and add arrowroot starch flour and rice flour that has been mixed with water, about 150 ml. Cook until the water is reduce, browning and the dodol dough has thickened. Then mix dodol dough with palm oil
5. Packed dodol when it's already cool.




##### Product Description:



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT



Student Name : Angel Natalia Tansil  
NIM : 2274130010004

Advisor	1 <sup>st</sup> Examiner	2 <sup>nd</sup> Examiner
 Name: Elma Sulstiyah Date: 27/03/2024.	 Name: Arya P Date: 27/03/2024	 Name: Anthony S Date: 27/03/2024

## 2. Approved Sensory



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LEASURES ARTS · CATERING · BAKING & PASTRY ARTS

### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

**DATE** : 17 April 2024  
**NAME** : Angel Natalia Tansil  
**NIM** : 2274130010004  
**PRODUCT** : DODOL BEETROOT PUMPIN AS AN ALTERNATIVE TO HEALTHY FOOD  
**ADVISOR** : Elma Sulistiya, S.TP., M.Sc.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	5	2	4	4	4	19
Panelist 2	5	5	4	5	5	24
Panelist 3	5	5	4	4	4	22
Panelist 4	4	4	2	4	4	18
Panelist 5	4	2	4	2	3	15
Panelist 6	4	2	3	2	3	14
Panelist 7	4	4	4	4	4	20
Panelist 8	5	5	5	5	5	25
Panelist 9	5	4	3	4	4	20
Panelist 10	5	5	4	4	4	22
<b>TOTAL</b>	<b>46</b>	<b>38</b>	<b>37</b>	<b>38</b>	<b>40</b>	<b>199</b>

#### NOTES :

1. kenapa ada bau ikan hehe
2. Texture dodol kurang kenyal
3. Sudah sangat baik, tesktur apabila bisa di buat lebih chewy.
4. Texture wise it's firmer than before but it needs to be toned down a little
5. Manisnya ketutup rasa beetroot
6. Tekstur kurang cuwun chewy, dan aromanya terlalu menyengat
7. Nicee
8. Good job
9. Should be firmer
10. -



### 3. Consultation Form



Akademi Kuliner & Pastry

**OTTIMO**

INTERNASIONAL

CONSULTATION FORM

CULINARY INNOVATION AND

NEW PRODUCT DEVELOPMENT

Name : Anggi Nakaria Tansil  
 Student Number : 227191209100094  
 Advisor : Erlina Sulistyoga, S.P., M.Sc.

No	Date	Topic Consultation	Name/Signature	Advisor Signature
7.	16/05/24	Konsultasi: Proposal		<i>Zul Erlina</i>
8.	4/7/24	Konsultasi Matriks Calculation, revisi Proposal		<i>Zul Erlina</i>
9.	10/7/24	Konsultasi Produk Ksult, rona mie giji		<i>Zul Erlina</i>
10	10/7/24	Konsultasi Flavourant	<i>Chef Anthony</i> Chef Anthony	
11.	26/7/24	Konsultasi & ujian akhir.		<i>Zul</i>

No	Date	Topic Consultation	Name/Signature	Advisor Signature
1	8/3/24	Konsultasi, judul. (Teori dr kulit pisang) - Proses pembuatan, Keadan - Jenis pisang	<i>Anthony</i>	
2	13/3/24	Konsultasi bahan baku produk	<i>Erlina Zul</i>	<i>Erlina Zul</i>
3	13/3/24	Konsultasi: produk	<i>Flora</i> Chef Anya	
4	18/3/24	Konsul Produk - Ganti jadi lebih banyak - Maksimalin food waste - Sgk banyak (sulfur, kemas)	<i>Flora</i> Chef Anya	
5.	18/3/24	Konsultasi bahan dan <del>bahan</del> baku Produk	<i>Flora</i> Chef Anya	
6.	18/3/24	Konsultasi filosofi bahan baku produk	<i>Zul</i>	<i>Erlina Zul</i>

#### 4. Systematic Process Documentation

