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APPENDIX

1. Approved Recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPE

Recipe Name : Lentils Kwetiao
TITLE OF C&D : HIGH DIETARY FIBER KWETIAO FROM LENTIL
Yield : 1 portion
Main Ingredients : lentil flour
Ingredients :

- 25 grams rice flour
- 5 grams oil
- 60 grams tapioka flour
- 40 grams lentil flour
- 260 grams water

Method:

- 1.Mix all the ingredients in a bowl
- 2.Strain the batter to another bowl
- 3.Pour 100 ml batter(it depends how big the baking dish)
- 4.Steam around 2-3 minutes the batter in the pot filled with water
- 5.After steam take the batter and slice it become kwetiao

Product Description

Kwetiao Lentil is made from lentil flour. My purpose in making this product is to increase dietary fiber in the kwetiao. The advantages of my product are that it contains dietary fiber that has functions such as controlling body weight or obesity, controlling diabetes, preventing gastrointestinal disorders, preventing colon cancer, reducing cholesterol levels, and reducing cardiovascular disease.



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

TRIAL PROGRESS (50 – 100 WORDS)

During the first consultation, my ideas were rejected by the advisor because the product was a recipe modification, not an innovation. After a few days, I got the idea to make kwetiao from lentil flour after discussing it with my examiner. I also did a kwetiao trial at my house. During the trial, there were several failures, such as the wrong flour composition, but in the end, the Kwetiao product was successfully created based on the trial results.

TRIAL DOCUMENTATION








CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Student Name : Vincent Alexander Wijaya

NIM : 2174130010037

Advisor	1 st Examiner	2 nd Examiner
 Name: Michael Valent Date: 17 /07 /2024	 Name: Elma Sulistiya Date: 17/07/2024	 Name: Arya Putra Sundjaja Date: 17/07/2024

2. Approved Sensory



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PROFESIONAL - BERKUALITAS - BERKREATIFITAS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 06 Mei 2024
NAME : Vincent Alexander Wijaya
NIM : 2274130010037
PRODUCT : HIGH DIETARY FIBER KWETIAO FROM LENTIL
ADVISOR : Michael Valent, A.Md. Par.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	5	5	5	4	4	23
Panelist 2	4	4	4	4	4	20
Panelist 3	4	4	4	4	4	20
Panelist 4	4	3	4	4	4	19
Panelist 5	5	4	4	4	4	21
Panelist 6	4	4	4	4	4	20
Panelist 7	4	4	3	4	4	19
Panelist 8	4	3	3	3	3	16
Panelist 9	5	4	4	4	4	21
Panelist 10	4	4	4	4	4	20
TOTAL	43	39	39	39	39	199

NOTES :

1. tidak ada beda antara 2 sampel yang diberikan (sebaiknya di beri label)
2. Lembut, udah oke
3. -
4. Ok
5. Nice
6. Kurang gurih, namun sudah pas
7. bagian atas dry
8. -
9. Oke
10. good















4. Consultation Form










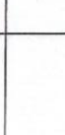


Akademi Kuliner & Pastry
OTTIMO
 INTERNATIONAL

CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : Vincenz Alexander Wijaya
 Student Number : 2174130810034
 Advisor : Mirzael Valent A. Md Par

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1	20/07/2021	Konsultasi ide	 Elma	
2	15/05/2021	Konsultasi proposal	 Elma	
3	13/05/2021	Konsultasi & proposal bab 1-3	 Elma	
4	01/07/21	Konsultasi wawancara Preddik	 Elma	
5	22/06/2021	Konsultasi PPT	 Elma	
6	23/06/2021	Revisi Penulisan Revisi Bab 1 - Bab 3	 Elma	

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7		Konsultasi hasil wawancara	 Elma	
8		Konsultasi hasil Nutrisi	 Elma	
9		Konsultasi hasil Food Cost	 Elma	
10		Konsultasi bab 5	 Elma	
11		Konsultasi Revisi Objektif	 Elma	

4. Systematic Process Documentation
1) Ingredients of kwetiau lentil



2) Making the batter



3) Steam the kwetiau

