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APPENDIX



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 22 April 2024

NAME : Davina Kristie Wijaya

NIM : 2274130010001

PRODUCT : PESTO SAUCE SUBTITUTE WITH PEGAGAN LEAVES AND
MACADAMIA NUTS

ADVISOR : Elma Sulistiya, S.TP., M.Sc.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	5	5	5	2	4	21
Panelist 2	4	2	4	3	4	17
Panelist 3	5	4	5	5	4	23
Panelist 4	5	4	4	4	4	21
Panelist 5	4	4	3	2	3	16
Panelist 6	4	3	2	4	4	17
Panelist 7	5	5	4	5	5	24
Panelist 8	4	4	4	2	3	17
Panelist 9	4	2	4	4	4	18
Panelist 10	5	4	5	5	4	23
TOTAL	45	37	40	36	39	197

NOTES :

1. Tolong diperbaiki rasanya karena masih meninggalkan rasa pahit yang cukup kencang
2. The smell is a bit annoying for me, and has a bit of spicy aftertaste
3. Nicely done
4. Good
5. Untuk produk bisa lebih di perbaiki di rasa
6. Tekstur masih bergerindil
7. All good
8. Rasanya dapat ditingkatkan lagi
9. Aroma perlu ada perbaikan
10. -





CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

monounsaturated fatty acids. Macadamia nuts have been shown to improve various risk factors for cardiovascular disease, including hypercholesterolemia, body weight, oxidative stress, and inflammation. Macadamia nuts may be useful when consumed alone, or in combination with traditional pharmacotherapy to reduce risk of cardiovascular disease.

TRIAL PROGRESS

The trial of making this product was carried out on March 25, 2024. The trial results showed that the sauce i wanted to make was successful. However, it requires the addition of salt, sugar, and ground black pepper to add flavour. In addition, the texture of the sauce that has been made is less smooth so that in the future the sauce must have a smoother texture.

TRIAL DOCUMENTATION



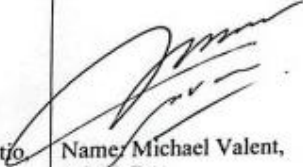




CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

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 Name: Elma Sulistya, S. TP., M.Sc. Date: 28 March 2024	 Name: Yohana Prasetyo A.Md. Par., S.Sn. Date: 28 March 2024	 Name: Michael Valent, A.Md. Par. Date: 28 March 2024



Akademi Kuliner & Pastry
OTTIMO
 INTERNASIONAL
GRAND AIR ESTATE ANGKASAPURBA

CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1.	07/03	konsultasi pemilihan bahan baku produk		Elma
2.	07/03	Perlu panganga & Almond Crispy Panganga		Yohana
3.	07/03	Perlu panganga		
4.	26/03	konsultasi Acarua tambah uga		Elma
5	16/05	konsultasi proposal.		Elma
5.	17/05	konten laporan		Elma

Name : Davino Kristie Wijaya
 Student Number : 2274130001001
 Advisor : Mc. Elma

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7.	13/06	konten laporan		Elma
8.	24/07	konten Nutrition fact		Elma
9.	3/07	konten laporan		Elma
10.	30/07	konten laporan praktik		Elma



