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APPENDIX

1. Approved Recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPE

Recipe Name : shrimp shell Tomyum Roux
TITLE OF C&D : utilization of shrimp shells to make a Tomyum roux block
Yield : 3 Portion/150 G
Main Ingredients : 150 g shrimp shells
Ingredients :



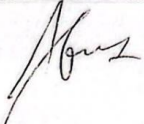
- | | |
|----------------------------------|--|
| - 150 gram shrimp shells | - 5 g Shrimp paste |
| - 5 red chilli | - 1 stalk lemongrass (white part only) |
| - 30 g dried chili | - 1 pcs palm sugar |
| - 5 pcs shallots, peels & sliced | - 5 kaffir lime leaf |
| - 5 garlic ,peels & sliced | - 2 tablespoon lime juice |
| - ¼ galangal peel and chopped | - 1 tablespoon fish sauce |
| - tamarind juice | - 1/2 tablespoon sugar |
| - Salt | - 30 g unsalted butter |
| | - 30 g all-purpose flour |

Method :

1. Rinse off the shrimp shells under cold water to remove any impurities
2. in a dry pan,toast the shrimp shells over medium heat until they turn pink and aromatic. this should take about 2-3 minutes



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Advisor	1 st Examiner	2 nd Examiner
 Name: Elma Sulistiya Date: 28/03/2024	 Name: Yerima Iskandar, S.S Date: 28/03/2024	 Name: Gilbert A.Md. PAR Date: 28/03/2024

2. Approved Sensory



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CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

**CULINARY INNOVATION AND NEW
 PRODUCT DEVELOPMENT
 SENSORY TEST**

DATE : 22 April 2024
NAME : Dwi Andhika Putra
NIM : 2274130010003
PRODUCT : UTILIZATION OF SHRIMP SHELLS TO MAKE A TOMYUM ROUX BLOCK
ADVISOR : Elma Sulistiya, S.TP., M.Sc.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	4	4	4	4	20
Panelist 2	4	4	4	4	4	20
Panelist 3	5	5	5	5	5	25
Panelist 4	4	3	4	3	3	17
Panelist 5	4	4	4	2	3	17
Panelist 6	4	4	4	5	5	22
Panelist 7	4	4	4	2	2	16
Panelist 8	4	3	4	3	3	17
Panelist 9	4	4	4	2	3	17
Panelist 10	5	5	5	5	5	25
TOTAL	42	40	42	35	37	196

NOTES :

1. All good, ketika ujian disajikan dg kuah tomyum nya
2. Overallenak
3. all good
4. No tom yum flavor. Needs more spice
5. Kurang terasa tom yum
6. Enak dan texture sudah pas
7. Tdk ada rasa tomyum, manis, pedas
8. -
9. -
10. good















3. Consultation Form

**CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT**

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OTTIMO
INTERNASIONAL
CREATING ARTS, CULINARY, NUTRITION, PASTRY ARTS

Name : **dwi Andhika Putra**
Student Number : **2279130010003**
Advisor : **elma srisstiya**

No	Date	Topic Consultation	Name/Signature	Advisor Signature
7.	30/7 2024.	Product cost.		 Elma
	11/9 2024	revisi		
	11/9 2024	Revisi		
	11/9 2024	Revisi		
	11/9 2024	Revisi		

No	Date	Topic Consultation	Name/Signature	Advisor Signature
1.	25/03 24	Pemilihan bahan infuse colat. dengan gartic / bahan aromatik lain.	Elma 	Elma 
2	26/03	Ubah udang Jol Jelly. persentase kulit udang sampai habis	.	Elma 
3		Product Consultation		
4.		Judul belum bisa ditem		
5		Packaging		 Elma
6.	29/7 2024.	Nutrition Calculation Nutrition Label		 Elma

Process Documentation

