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APPENDIX

1. Scan Resep Asli



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPE

Recipe Name : PURPLE POTATO KWETIAU
TITLE OF C&D : THE UTILITIZATION OF PURPLE POTATO FOR
SUBSTITUTE OF RICE FLOUR IN THE MAKING OF
RICE NOODLES
Yield : 1-2 portion
Main Ingredients : PURPLE POTATO FLOUR
Ingredients :

- 100 gr purple potato flour
- 50 gr rice flour
- 50 gr tapioca flour
- 3 gr oil
- 1 gr of salt
- 200 ml water

Method :

1. Sift rice flour, tapioca flour and purple sweet potato flour, mix. Then add the salt and water little by little while stirring.
2. If it feels like it's not too thick and too runny, stop adding water.
3. While kneading the ingredients, heat the steamer, cover the steamer with a clean napkin so that the water does not drip.
4. Grease a baking sheet with vegetable oil.
5. After smearing, put a spoonful of vegetable mixture into the baking pan, steam for 2-3 minutes. If I use two ladles of vegetables, it depends on each pan.
6. Once cooked, remove from the steamer, soak briefly in a basin filled with water, remove the rice noodles from the baking sheet, repeat this process until finished.
7. Once finished and cool, roll it up and cut it into small pieces. Do it until the end.
8. Kwetiau is ready to use. Before frying or making sauce, douse it with hot water.



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Product Description

Kwetiaw is a type of thin noodle which is usually made from rice or starch. When kwetiaw is made using purple sweet potato flour, there are several advantages of it first: Antioxidant Content : Purple sweet potatoes are a rich source of anthocyanins, which are a type of powerful antioxidant. When used as an ingredient in making kwetiaw, this anthocyanin remains in the finished food. This may provide additional antioxidant benefits for consumers, helping to fight free radicals in the body and reducing the risk of disease.

TRIAL PROGRESS (50 – 100 WORDS)

On my first trial I smelled the distinctive smell of purple sweet potato which was quite disturbing. The level of elasticity is quite chewy like kwetiaw in general. The level of flexibility is not close to kwetiauw in general, so I need to add a little rice flour






TRIAL DOCUMENTATION
(product pictures)



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Student Name : Matthew Alvero .O
NIM : 22741330010060

Advisor	1 st Examiner	2 nd Examiner
 Name: Gilbert . H Date: 28-3-2024	 Name: Nosi Indah . S Date: 28-3-2024.	 Name: Michael Valera Date: 28-3-2024

2. Scan Sensory Test



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CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 22 April 2024

NAME : Matthew Alvero Onasis

NIM : 2274130010060

PRODUCT : THE UTILIZATION OF PURPLE POTATO FOR SUBSTITUTE OF RICE FLOUR IN THE MAKING OF RICE NOODLES

ADVISOR : Gilbert Yanuar Hadiwirawan, A.Md. Par.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	5	4	4	4	4	21
Panelist 2	5	5	5	5	5	25
Panelist 3	2	4	4	4	3	17
Panelist 4	2	4	2	4	4	16
Panelist 5	5	5	5	5	5	25
Panelist 6	4	5	5	5	5	24
Panelist 7	5	5	5	5	5	25
Panelist 8	4	5	5	5	5	24
Panelist 9	2	4	4	4	4	18
Panelist 10	4	4	3	4	4	19
TOTAL	38	45	42	45	44	214

NOTES :

1. Good, texture is good
2. Very good, looking forward to try the product again as a dish
3. Tekstur sudah nice, namun pertipis kwetiauw nya
4. Enak tapi kurang kenyal sebagai kwetiauw
5. All good
6. Sudah enak
7. Kalau bisa lebih di tipis kan lagi untuk ukuran
8. Good job
9. Penampakan perlu di perbaiki
10. teksturnya kurang chewy





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CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : MATTHEW ALVERO O
 Student Number : 227130010060
 Advisor : Chef Gilbert
 :

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1	22/3/24	CONSULT Produk		
2	2/9/24	Konsultasi Resep dan Dekorasi		
3	8/9/24	CONSULT Resep		
4	12/9/24	Bimbingan		
5	29/9/24	CONSULT Bab 1		
6	9/5/24	CONSULT Bab 2		

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7	18/7/24	Bertititngan Gizi		
8	30/7/24	Revisi bab 4-5		
9	2/8/24	CONSULT		
10	9/8/24	Revisi Bibliografi		
11	29/8/24	CONSULT Presentasi		
12	11/9/24	Revisi		

3. Scan Consultation Form Minimal 10x konsultasi

4. Foto Product

