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## APPENDIX

### 1. Approved Recipe



#### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

##### APPROVAL RECIPE

Recipe Name : SOY & LENTILS TORTILLA CHIPS  
TITLE OF C&D : UTILIZATION OF SOYBEAN AND LENTILS AS THE  
MAIN INGREDIENT FOR MAKING HIGH PROTEIN  
TORTILLA CHIPS  
Yield : 200 g per serving  
Main Ingredients : Soybean & Lentils  
Ingredients :  
– 60 g Soy Bean Flour – 8 g Paprika Powder  
– 60 g Red Lentils Flour – 4 g salt  
– 60 ml Water  
– 8 g Garlic Powder  
– 8 g Onion Powder




Method :

1. Preheat the oven to 190°C. Line a baking sheet with parchment paper.
2. Combine lentils, soybean flour, water, garlic powder, onion powder, paprika, and salt. If the mixture is too dry, add a little more water, one tablespoon at a time, until the dough comes together
3. Transfer the dough onto a clean floured surface. Roll out the dough into a thin, even layer
4. Use a knife to cut the rolled-out dough into chip sized triangles.
5. Place the cut-out tortilla chips onto the prepared baking sheet.
6. Bake in the preheated oven for 10-12 minutes
7. Allow the chips to cool slightly on the baking sheet before transferring them to a wire rack to cool completely



**CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT**

Student Name : Eric Shon Jie  
NIM : 2274130010054

| Advisor  | 1 <sup>st</sup> Examiner  | 2 <sup>nd</sup> Examiner   |
|--|---|--|
| <br>Name: Gilbert Yanuar Hadiwirawan<br>Date: 27 Maret 2024 | <br>Name: Novi Indah Permata Sari<br>Date: 28 Maret 2024 | <br>Name: Jessica Hartan<br>Date: 28 Maret 2024 |

## 2.Approved Sensory



Akademi Kuliner & Patiseri  
**OTTIMMO**  
 INTERNASIONAL  
CULINARY ARTS GASTRONOMY MANAGEMENT

### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

**DATE** : 06 Mei 2024

**NAME** : Eric Shon Jie

**NIM** : 2274130010054

**PRODUCT** : UTILIZATION OF SOYBEAN AND LENTILS AS THE MAIN  
 INGREDIENTS FOR MAKING HIGH PROTEIN TORTILLA CHIPS

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

| PANELIST     | SIGHT     | SMELL     | TEXTURE   | TASTE     | OVERALL   | TOTAL      |
|--------------|-----------|-----------|-----------|-----------|-----------|------------|
| Panelist 1   | 5         | 5         | 5         | 5         | 5         | 25         |
| Panelist 2   | 4         | 4         | 4         | 4         | 4         | 20         |
| Panelist 3   | 3         | 4         | 2         | 3         | 4         | 16         |
| Panelist 4   | 4         | 4         | 4         | 4         | 4         | 20         |
| Panelist 5   | 4         | 4         | 2         | 3         | 3         | 16         |
| Panelist 6   | 5         | 4         | 2         | 4         | 3         | 18         |
| Panelist 7   | 4         | 4         | 2         | 4         | 3         | 17         |
| Panelist 8   | 3         | 3         | 1         | 2         | 2         | 11         |
| Panelist 9   | 4         | 4         | 4         | 4         | 4         | 20         |
| Panelist 10  | 5         | 4         | 2         | 4         | 3         | 18         |
| <b>TOTAL</b> | <b>41</b> | <b>40</b> | <b>28</b> | <b>37</b> | <b>35</b> | <b>181</b> |

**NOTES** :

1. all good
2. Sedikit pahit
3. Need more crispiness
4. Kurang gurih dan ada rasa pahit nya sedikit
5. Too hard
6. Tekstur sudah membaik, namun masih kurang crunchy.
7. Kurang Crispy
8. Pahit yang di sisakan terlalu strong dan texture terlalu berpasir sehingga langsung kering
9. -
10. Tekstur sudah oke



3. Consultation Form



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**OTTIMO**  
 INTERNATIONAL  
GRAND AIR CATERING AND BAKERY ART

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

Name : ERIC SHON JIE  
 Student Number : 2274130010054  
 Advisor : Chef Gilbert

| No | Date         | Topic Consultation  | Name/<br>Signature | Advisor<br>Signature |
|----|--------------|---|--------------------|----------------------|
| 1  | 27/3<br>2024 | Ingredients<br>CONSULTATION<br>Chickpea, Soy & Cashew<br>as main ingredient |                    |                      |
| 2  | 27/3<br>2024 | Ingredients &<br>Product consultation                                       |                    |                      |
| 3  | 27/3<br>2024 | Ingredients<br>Consultation   |                    |                      |
| 4  | 3/9<br>2024  | Report correction<br>Examiner 2   |                    |                      |
| 5  | 3/9<br>2024  | Proposal Chapter 4<br>consultation  |                    |                      |
| 6  | 3/9          | Proposal<br>consultation  |                    |                      |

| No | Date         | Topic Consultation               | Name/<br>Signature | Advisor<br>Signature |
|----|--------------|----------------------------------|--------------------|----------------------|
| 7  | 3/9<br>2024  | Report Chapter 4<br>consultation |                    |                      |
| 8  | 3/9<br>2024  | Report Chapter 5<br>consultation |                    |                      |
| 9  | 2/10<br>2024 | Report Chapter<br>4 revision     |                    |                      |
| 10 | 3/10<br>2024 | Report Chapter<br>4 correction   |                    |                      |
| 11 | 3/10<br>2024 | Report Chapter<br>5 Revision     |                    |                      |
| 12 | 3/10<br>2024 | Report Chapter<br>5 correction   |                    |                      |

#### 4. Systematic Process Documentation

1) Sifting the flour



2) Making the dough



3) Roll the dough



4) Bake the dough





5. Correction List



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**OTTIMMO**  
INTERNASIONAL

**CORRECTION LIST PROPOSAL EXAM  
CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT**

Date : 21 June 2024  
Time : 12.00 - 12.30

Name/ NIM : Eric Shon Jie / 2274130010054  
Product : Utilization Of Soybean And Lentils As The Main Ingredient For Making High Protein Tortilla Chips  
Advisor : Gilbert Yanuar Hadiwirawan, A.Md. Par. (19900101 1701 041)

| No | Correction List | Page | Approval |
|----|-----------------|------|----------|
|    |                 |      |          |



Akademi Kuliner & Patiseri  
**OTTIMMO**  
INTERNASIONAL

**CORRECTION LIST PROPOSAL EXAM  
CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT**

Date : 21 June 2024  
Time : 12.00 - 12.30

Name / NIM : Eric Shon Jie / 2274130010054  
Product : Utilization Of Soybean And Lentils As The Main Ingredient For Making High Protein Tortilla Chips  
Examiner 2 : Jessica Hartan, A.Md. Par. (19940923 2201 084)

| No | Correction List               | Page | Approval |
|----|-------------------------------|------|----------|
| 1  | Check all notes in the report | All  |          |



**CORRECTION LIST PROPOSAL EXAM  
CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT**

Date : 21 June 2024  
Time : 12.00 - 12.30

Name/ NIM : Eric Shon Jie / 2274130010054  
Product : Utilization Of Soybean And Lentils As The Main Ingredient For  
Making High Protein Tortilla Chips  
Examiner 1 : Novi Indah Permata Sari, S.T., M.Sc. (19951109 2202 083)

| No | Correction List                                     | Page | Approval |
|----|---|------|----------|
|    | Perbaiki format Penulisan sebanyak<br>sya suselane. |      |          |