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## APPENDIX

### 1. Approved Recipe



#### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

##### APPROVAL RECIPEE

Recipe Name : Cured Smoked Shark  
TITLE OF C&D : The Making of Cured Smoked Shark  
Yield : 4-5 Portion  
Main Ingredients : 240 g Shark Fillet  
Ingredients :

- 36 g Salt
- 36 g Sugar
- Rosemary 20 g
- Tarragon 15 g
- Lemon 1pcs (58 g)
- 240 g Shark Fillet

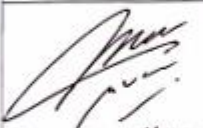

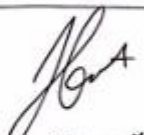
Method :

1. Prepare the shark fillet rinse of the shark fillet then dried them out.
2. By using gravallax method measure the weigh of the shark fillet. Next, Weigh the salt and sugar then . Mix the salt and sugar.
3. Wrap the shark fillet line the bottom part with the mixture of salt and sugar then , Put rosemary and tarragon put the fish on top and cover with the rest of the mix salt and sugar and sliced lemon.
4. Lastly , wrap make sure there is no air inside.
5. Put in chiller 3-4 days,and then dried the shark fillet And smoked the shark fillet.



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

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Advisor	1 <sup>st</sup> Examiner	2 <sup>nd</sup> Examiner
 Name: Michael Valens Date: 28/03/2024	 Name: Elna Sulistyana Date: 28/03/2024	 Name: Gilbert Yanus Hadiwirawan Date: 28/03/2024

## 2. Approved Sensory



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### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

**DATE** : 20 Mei 2024  
**NAME** : Flora Veronika  
**NIM** : 2274130010043  
**PRODUCT** : THE MAKING OF CURED SMOKED SHARK  
**ADVISOR** : Michael Valent, A.Md. Par.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	3	3	4	4	4	18
Panelist 2	5	5	5	5	5	25
Panelist 3	4	4	4	4	4	20
Panelist 4	4	4	4	4	4	20
Panelist 5	4	2	4	4	4	18
Panelist 6	4	4	4	3	4	19
Panelist 7	4	5	4	4	4	21
Panelist 8	2	4	4	4	3	17
Panelist 9	4	4	4	4	4	20
Panelist 10	4	4	4	3	4	19
<b>TOTAL</b>	<b>38</b>	<b>39</b>	<b>41</b>	<b>39</b>	<b>40</b>	<b>197</b>

#### NOTES :

1. texture flavor ok. cuma penampilannya slice nya bs diperbaiki
2. Rasa asinnya mungkin bisa dikurangi sedikit. Overall sudah enak
3. Good
4. -
5. -
6. A bit sour
7. sedikit asin cuma sudah baik
8. Potongan kurang rapi, aroma dan taste sudah membaik dan lebih balance.
9. -
10. -



3. Consultation Form



Academi Kuliner & Pastry  
**OTTIMO**  
 INTERNATIONAL

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

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
	15-03 2024	Ide Pemilihan Produk. Pilihan coral kask slak	Silva 	
	21-03 2024	Cara Pembuatan Produk < proses cured >	gilbert 	
	23-03 2024	Pembuatan Bahan cumi	Alex P11/24 	
	02-04 2023	Textstur dn Rasa		
	25-03 2024	Nama Produk Judd 7thte Pembuatan		
	18-04 2024	Pembuatan Resep	Michaël Valent 	

Name : **Flora Veronika**  
 Student Number : 2394930010043  
 Advisor : **Michaël Valent**

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
	09/08 2024	Product Name	Michael Valent 	
	23/08 2024	Product Packaging	Michael Valent 	
	06-09 2024	Proposal Consultation	Michael Valent 	
	26-09 2024	Proposal Consultation		

#### 4. Systematic Process Documentation

##### 1) cleaning the main ingredients



##### 2) cutting the shark meat (fillet)



##### 3) pet dry the shark fillet



4) wrapping the shark fillet with the mixture salt and sugar, topped with aromatic

