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## APPENDIX

### 1. Recipe



#### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

##### RECIPE

Recipe Name : CHICKEN BREAST CHIPS  
TITLE OF C&D : UTILIZATION OF CHICKEN BREAST TO MAKE  
HIGH PROTEIN CHIPS  
Yield : 1 PORTION  
Main Ingredients : 150 gr Chicken breast  
Ingredients :

- 15 g Black pepper
- 15 g Coriander powder
- 15 g Garlic powder
- Sugar & salt to taste
- 60g Wholeegg

Method :

1. Chop the 2 slice of chicken breast and add black paper, coriender powder and garlic powder, egg. Mix until smooth
2. Once smooth, place in the heat proof plastic bag .
3. Steam until cooked. Cut in half, put in freezer for about an hour
4. Slice the steamed mixture, and sprinkle salt and sugar. Leave to marinate for an hour.
5. Place on a lined baking sheet, bake in a 160°C oven for 40 minutes.

Product Description

This product is aimed to produce healthy snack from chicken. The high protein content from pure chicken breast will allow consumers to get a protein boost from a snack. It is also healthy because no oil or flour is added.



## CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

### TRIAL PROGRESS (50 – 100 WORDS)

During the trial, the one concern is that crispy because during the first trial the chips were baked for 30 minutes at 165°C, and the result wasn't enough with the additional 10 minutes and the result turns out crispier and the taste also good. In the future other seasoning can be added to improve the chips as well as to create other variants.

### TRIAL DOCUMENTATION








## CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Student Name : Malvin Matthew Chandra

NIM : 2174130010001

Advisor	1 <sup>st</sup> Examiner	2 <sup>nd</sup> Examiner
 Name: Anthony Sucipto Date: 28 march 2024	 Name: Heni Adhinata Date: 28 march 2024	 Name: Jessica Hartan Date: 28 march 2024

## 2. Approval Sensory



Akademi Kuliner & Patiseri  
**OTTIMMO**  
INTERNASIONAL

### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

**DATE** : 13 Mei 2024  
**NAME** : Malvin Matthew Chandra  
**NIM** : 2274130010008  
**PRODUCT** : UTILIZATION OF CHICKEN BREAST TO MAKE HIGH PROTEIN CHIPS  
**ADVISOR** : Anthony Sucipto, A.Md. Par.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	4	4	4	4	20
Panelist 2	5	5	5	5	5	25
Panelist 3	3	2	4	1	2	12
Panelist 4	4	2	4	4	4	18
Panelist 5	4	4	4	2	3	17
Panelist 6	4	4	5	4	4	21
Panelist 7	5	5	4	4	5	23
Panelist 8	5	5	2	3	3	18
Panelist 9	4	4	5	4	4	21
Panelist 10	5	5	2	3	3	18
<b>TOTAL</b>	<b>43</b>	<b>40</b>	<b>39</b>	<b>34</b>	<b>37</b>	<b>193</b>

**NOTES** :

1. Kurang asin, terlalu coklat
2. all good, tp sudah ada produk komersilnya
3. asin dry. rasa aneh
4. Has a bit burnt smell, a bit too grainy and dry. Could add some seasoning sprinkle
5. Kurang asin dan agak pahit
6. Untuk texture sangat enak, namun perlu di tambahkan sedikit rasa
7. -
8. Texture nya terlalu seret di tenggorokan, agak menyakitkan
9. Overall is good just that the taste needs improvement, too peppery
10. -



3. Consultation Form



Academi Kuliner & Pastry  
**OTTIMO**  
 INTERNATIONAL  
INTERNATIONAL CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

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

Name : Haun Matthew Chang  
 Student Number : 22-11130010008  
 Advisor : Anthony Socrates, A. M. B. P.

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1	03/22	Recipe		
2	03/25	<del>Recipe</del>		
3	09/22 2024	PTO Proposal Chick		
4	09/15 2024	Ingredient Review		
5	09/18 2024	Product Review		
6	09/30 2024	NAVIGATION FACTS		

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
7	09/20 2024	Revisi Bab 2		
8	10/08 2024	Revisi		
9	10/09 2024	Revisi Bab 5 dan 9		
10	10/09 2024	Revisi		

#### 4. Product Documentation

