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APPENDIX

1. Approved Recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPEE

Recipe Name : MILLET FLAKES
TITLE OF C&D : UTILIZATION OF MILLET POWDER AS THE MAIN INGREDIENTS FOR MAKING HIGH PROTEIN AND CALCIUM CEREAL
Yield : 1-2 portion
Main Ingredients : 100 gr Foxtail Millet Powder
Ingredients :
– 3 pcs dates, seedless and fine chop
– 25 gr mix nuts powder and raisin : almond, cashew, sunflower seed
– 15 ml of honey
– 15 gr of brown sugar
– 200 ml water
– Salt

Method :

1. Roast the millet for a few minutes, 5-6 minutes then grind the millet to a powder and mix the dry ingredients of millet and ground nuts.
2. Add palm sugar, honey, dates, raisins and a pinch of salt.
3. Mix all ingredients by slowly adding water
4. Use a tray lined with baking paper and greased with butter.
5. Place the mixed ingredients on the tray and spread them out thinly.
6. Preheat the oven to 160 Celsius and put the baking tray with the mixed ingredients in the oven.
7. Bake for 15 minutes.
8. After 15 minutes, take the millet out of the oven and let it cool down.
9. Break the millet flakes into small pieces.



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Product Description

Millet flakes are cereals derived from seeds, raisins, nuts and dates that are rich in nutrients such as protein, carbohydrates, fiber, vitamins, antioxidants and minerals. It provides a crunchy and delicious texture that will be enjoyed by children and all ages. Gives you a powerful day.

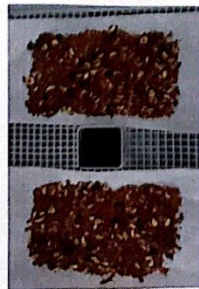
Millet flakes with complex carbohydrate content millet flakes aim to provide sustained energy intake, millet is rich in protein, calcium and vitamins to help children's growth and development, high fiber content helps nourish the digestive tract. Helps improve focus and concentration due to the vitamin B complex contained in millet.

An energy-packed breakfast rich in protein, vitamins, minerals, fiber and antioxidants. Gluten-free and low in sugar, it is a great choice for children and adults.

TRIAL PROGRESS

For the initial experiment, millet seeds were roasted and boiled with dates until the water was reduced. To create a delightful contrast and pleasant texture between the chewy millet and crunchy nuts, the mixture was then combined with nuts and raisins. The mixture is placed on baking paper and dried for half a day in a dehydrator. However, the texture of the millet in this initial attempt was hard and fibrous when swallowed due to the addition of sugar and drying, and the flavor of the dates was still lacking.


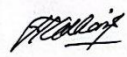
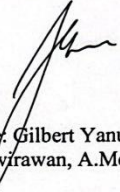
TRIAL DOCUMENTATION





CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Student Name : Marcelinus Rizki Saputra
NIM : 2274130010027

Advisor	1 st Examiner	2 nd Examiner
 Name: Anthony Sucipto, A.Md. Par. Date: 28/3 / 2024	 Name: Heni Adhianata, S.TP., M.Sc. Date: 28/3 / 2024	 Name: Gilbert Yanuar Hadiwirawan, A.Md. Par. Date: 28/3 / 2024

2. Approved Recipe



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OTTIMMO
 INTERNASIONAL
CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 24 April 2024

NAME : Marcelinus Rizki Saputra

NIM : 2274130010027

PRODUCT : UTILIZATION OF MILLET POWDER AS THE MAIN INGREDIENTS
 FOR MAKING HIGH PROTEIN AND CALCIUM CEREAL

ADVISOR : Anthony Sucipto, A.Md. Par.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	4	4	4	4	20
Panelist 2	4	4	4	4	5	21
Panelist 3	3	4	3	3	3	16
Panelist 4	5	5	5	5	5	25
Panelist 5	5	5	5	5	5	25
Panelist 6	2	2	2	2	2	10
Panelist 7	4	5	5	5	5	24
Panelist 8	3	4	2	2	2	13
Panelist 9	4	5	5	5	5	24
Panelist 10	4	4	4	4	4	20
TOTAL	38	42	39	39	40	198

NOTES :

1. Enak
2. Enak dan texturenya sudah ok
3. -
4. all good
5. Good
6. Goodjob
7. A bit grainy
8. krng manis, ada texture yang krng ok, terlalu keras, ada bitter after taste
9. -
10. nice





Akademi Kuliner & Pastry
OTTIMO
 INTERNASIONAL
STRADA 478, GUNUNG MANGRUK, KARAS, JABAR

CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : Marcellina Rael Sapuella
 Student Number :
 Advisor : Chef Anthony Sucipto

No	Date	Topic Consultation	Name/Signature	Advisor Signature
1	8/3/24	Konsultasi "Judul", dan abstrak bentuk snack bag (cookies)	Anthony	
		diskusi bahan milled: Soya, pasta, gula, dan lain-lain. dan perbandingan gula untuk baking. (to review)	Gilbert	
	22/3/24	diskusi milled dan snack, berbagai kandungan dan nutrisi	Elina	
4.	27/3/2024	kuantitas dan metode pengemasan produk	Elina	
5	27/3/2024	Konsultasi recipe		
6	22/5/2024	Konsultasi bab 1-3		

No	Date	Topic Consultation	Name/Signature	Advisor Signature
7	27/5/2024	revisi bab 1-3		
8		Konsultasi dan revisi bab 4-5		
9		Konsultasi revisi	Gilbert	

3. Consultation Form

4. Systematic Process Documentation

