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# APPENDIX

## 1. Approved Recipe



### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

#### APPROVAL RECIPEE

Recipe Name : MASHED MIXED YUM  
TITLE OF C&D : THE ADVANTAGE OF YAM AND SWEET POTATOES  
AS A HEALTHY QUICK MEAL

Yield : 1-2 portion

Main Ingredients :  
- 328 g Purple Yam  
- 328 g Sweet Potato

Ingredients :  
- 328 g Purple Yam  
- 328 g Sweet Potato  
- 25 g Turmeric  
- 35 g Ginger  
- 40 g Lemongrass  
- 70 g Sugar  
- 100 g Groundnut

Method :  
1. Slice the yam and sweet potato for about 2 cm thickness  
2. Dehydrate the yam and sweet potato at 55°C for 24 hours  
3. Blend the yam and sweet potato until the texture looks like a flakes  
4. Grind all the ginger, turmeric and lemongrass until smooth like a powder  
5. Mince the groundnut with knife or a chopper  
6. Add the sugar




#### Product Description

The mashed mixed yum is a healthy instant meal inspired by a mashed potato but we make it more classic and traditional and that is one of the main reasons why we use yam and sweet potato instead of potato. This product is known as a complete



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Student Name : Mochammad Wi'dan Romadhon  
NIM : 2274130010050

Advisor	1 <sup>st</sup> Examiner	2 <sup>nd</sup> Examiner
 Name: Arya Putra Sundjaja, S.E Date: 27 March 24	 Name: Yohanna Prasetio, A.Md. Par., S.Sn Date: 28 March 24	 Name: Elma Sulistiya, S.TP., M.Sc. Date: 28 March 24

## 2. Approved Sensory



Akademi Kuliner & Patiseri  
**OTTIMMO**  
 INTERNASIONAL  
CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

**DATE** : 03 Juni 2024

**NAME** : Mochammad Wildan Romadhon

**NIM** : 2274130010050

**PRODUCT** : THE ADVANTAGE OF YAM AND SWEET POTATOES AS A  
 HEALTHY QUICK MEAL

**ADVISOR** : Arya Putra Sundjaja, S.E.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	3	3	3	3	3	15
Panelist 2	4	4	4	4	5	21
Panelist 3	4	4	4	4	4	20
Panelist 4	5	5	5	5	5	25
Panelist 5	5	5	5	5	5	25
Panelist 6	4	4	5	4	4	21
Panelist 7	4	4	4	4	4	20
Panelist 8	4	4	4	4	4	20
Panelist 9	4	4	4	4	5	21
Panelist 10	4	4	5	4	4	21
<b>TOTAL</b>	41	41	43	41	43	209

**NOTES** :

1. no comment
2. Good
3. -
4. all good
5. Enak
6. -
7. A bit watery
8. -
9. -
10. Nice





Akademi Kuliner & Pastry  
**OTTIMO**  
 INTERNASIONAL  
LEMBANG BARU CIBINONG - KABUPATEN BOGOR

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

Name : Mochammad Wildana R.  
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 Advisor : Achya Smitadja, S.E.

3. Consultation Form

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
	19/24/07	Product Selection		Mis
	22/24/07	Recipe		Mis
	2/24/09	Product Sensory		Mis
	3/24/09	Product Sensory	Mis Elwa	Mis
	4/24/09	Product Sensory	Mis Elwa	Mis
	27/24/09	Proposition	Mis Elwa	Mis

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
	30/24/09	Proposition	Mis	Mis
	01/24/10	Packaging	Mis	Mis
	07/24/10	Packaging	Mis Elwa	Mis
	08/24/10	Proposition		Mis
	08/24/11	Cooking Demo Presentation		Mis

#### 4. Product Trial

