






CHAPTER 2

INGREDIENTS AND UTENSILS OVERVIEW

2.1 Material to be Used

No.	Product Name and Figure	Amount
1.	<p data-bbox="411 689 603 723">Mineral Water</p>  <p data-bbox="411 1160 778 1189"><i>Figure 2.1. 5 Mineral Water</i></p>	75 grams (Boiled Water)
2.	<p data-bbox="411 1196 608 1229">Coffee powder</p>  <p data-bbox="411 1789 767 1818"><i>Figure 2.1. 6 Coffe Powder</i></p>	30 Grams



3.	<p>Granulated Sugar</p>  <p><i>Figure 2.1. 7 Granulated Sugar</i></p>	200 grams
4.	<p>Unsalted Butter</p>  <p><i>Figure 2.1. 4 Unsalted Butter</i></p>	60 grams
5.	<p>Soya Milk</p>  <p><i>Figure 2.1. 5 Soya Milk</i></p>	200 cc

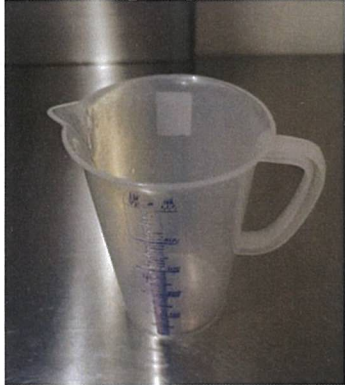


6.	<p>Glucose Syrup</p>  <p><i>Figure 2.1. 6 Glucose Syrup</i></p>	10 cc
7.	<p>Grated Ginger</p>  <p><i>Figure 2.1. 7 Grated Ginger</i></p>	20 grams
8.	<p>Honey</p>  <p><i>Figure 2.1. 8 Honey</i></p>	10 cc

9.	Sago Flour 	35 grams
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Figure 2.1. 9 Sago Flour

2.2 Tool Used during Processing

No.	Product Name and Figure	Function	Material	Dimension
1.	Food Scale  <i>Figure 2.2. 3 Food Scale</i>	Used for weighing the materials used in this product.	Plastic	-
2.	Wooden Spatulla  <i>Figure 2.2. 4 Wooden Spatulla</i>	Used for stirring the ingredients	Wooden	weight 5 cm height 35 cm

3.	<p>Measuring Cup</p>  <p><i>Figure 2.2. 3 Measuring Cup</i></p>	Measure liquid ingredients	Plastic	1 Ltr
4.	<p>Stainless Bowl</p>  <p><i>Figure 2.2. 4 Stainless bowl</i></p>	Container to keep the ingredients before used	Stainless Steel	Diameter 15 cm
5.	<p>Sauce Pan</p>  <p><i>Figure 2.2. 5 Sauce Pan</i></p>	To process the ingredients	Teflon	Diameter 25 cm