

CHAPTER 2

INGREDIENTS AND UTENSILS OVERVIEW

2.1 DESCRIPTION OF THE MATERIAL TO BE USED



Picture 1. The Material for Cucumber Jelly Drink



Picture 2. The Material for Jicama Yoghurt Pudding

1. Cucumber juice
Cucumber is the main ingredients for the beverage
2. Water
Use to boil and cook all the ingredients
3. Honey
Honey used to give sweetness for the beverage
4. Lime juice
Lime juice used to give acidity for the beverage
5. Lemongrass
Lemongrass used to give spice flavor for the beverage
6. Agar powder
Agar powder as the thickening agent
7. Milk
Milk used to boil and as the mixture for the pudding
8. Jicama juice
Jicama juice used to boil and as the mixture for the pudding
9. Yoghurt plain
Yoghurt is one of the ingredients to make pudding
10. Condensed milk
Condensed milk used as the sweetener for the pudding
11. Sugar
Sugar used as the sweetener for the pudding

2.2 THE TOOLS USED DURING THE PROCESSING



Picture 3. The Tools To Process The Product

1. Grater
Grater used to grate the jicama
2. Sieve
Sieve used to sift jicama
3. Bowl
Bowl used to place sugar and agar powder
4. Cutting board
Cutting board used as a placemat for cutting
5. Knife
Used to peel and cut the jicama and cucumber
6. Sauce pan
Used to boil the drink and the pudding
7. Ladle
Ladle used to stir the ingredients while its being cooked
8. Digital scale
Digital scale used to measure the amount of the ingredients
9. Lunch box
Lunch box used to mold the pudding and for jicama juice
10. Stove
Stove used to cook all the ingredients
11. Peeler
Used to peel cucumber's skin
12. Glass
Glass used to put all the liquid ingredients
13. Blender
Blender used to crushed the cucumber