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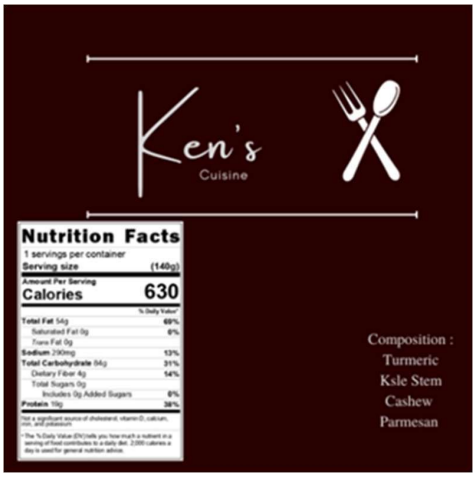
APPENDIX

DESIGN AND LOGO



SUPPLIER LIST

1. Turmeric

Keputran kota Surabaya

2. Kale Stem

Fresh Mart Tambak Rejo, Kota Surabaya

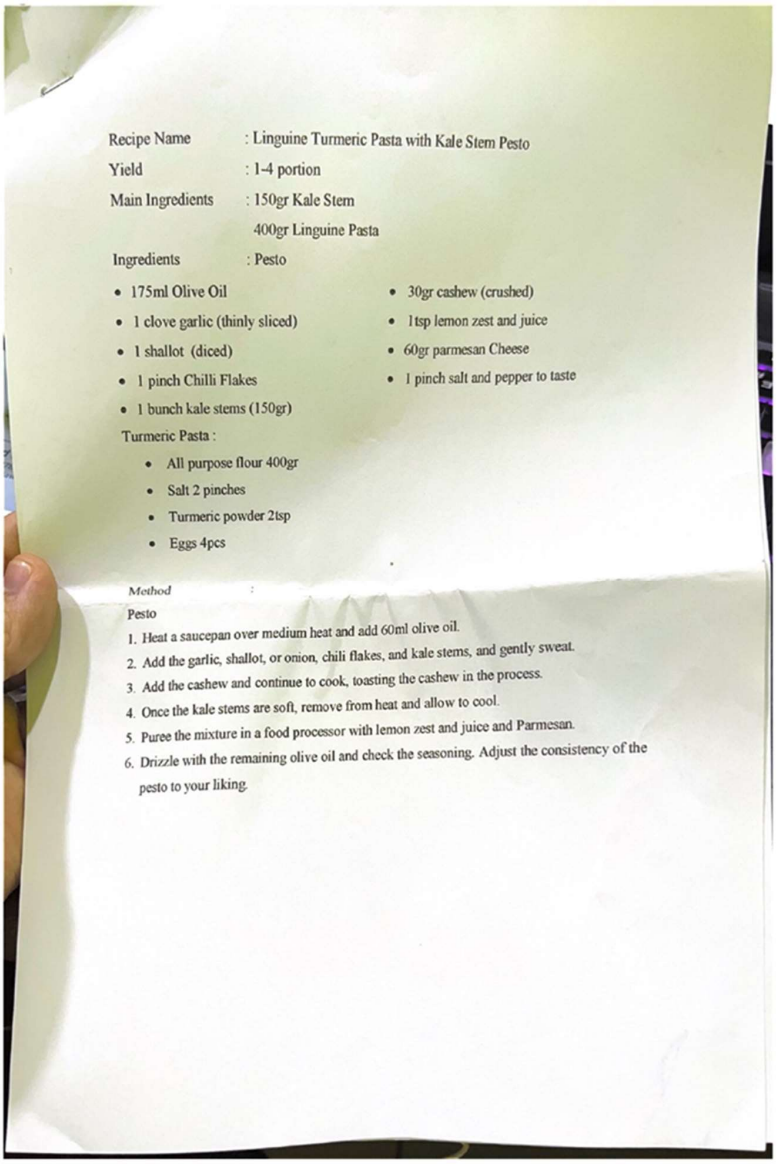
3. Flour and Spices

Lotte Mart Grosir , Kota Sidoarjo

4. Parmesan Cheese

PT Sukanda Djaya , Kota Surabaya

Scanned Recipe and Approval



Recipe Name : Linguine Turmeric Pasta with Kale Stem Pesto
Yield : 1-4 portion
Main Ingredients : 150gr Kale Stem
400gr Linguine Pasta
Ingredients : Pesto

- 175ml Olive Oil
- 1 clove garlic (thinly sliced)
- 1 shallot (diced)
- 1 pinch Chilli Flakes
- 1 bunch kale stems (150gr)
- 30gr cashew (crushed)
- 1tsp lemon zest and juice
- 60gr parmesan Cheese
- 1 pinch salt and pepper to taste

Turmeric Pasta :

- All purpose flour 400gr
- Salt 2 pinches
- Turmeric powder 2tsp
- Eggs 4pcs

Method :

Pesto

1. Heat a saucepan over medium heat and add 60ml olive oil.
2. Add the garlic, shallot, or onion, chili flakes, and kale stems, and gently sweat.
3. Add the cashew and continue to cook, toasting the cashew in the process.
4. Once the kale stems are soft, remove from heat and allow to cool.
5. Puree the mixture in a food processor with lemon zest and juice and Parmesan.
6. Drizzle with the remaining olive oil and check the seasoning. Adjust the consistency of the pesto to your liking.

Pasta

Attach the dough hook to the stand mixer and add the flour, salt, eggs and turmeric powder. Mix on speed 1 for 3-5 minutes until the mixture comes together as a ball, adding a spoonful of water at a time if needed or extra flour if the dough is sticky. Alternatively you can knead by hand for 15 minutes. Wrap the dough with plastic wrap and place it in the refrigerator for 30 minutes. Attach the pasta roller accessory to the stand mixer. Divide the dough into 4 pieces and flour each side. Pass one of the pieces through the machine on speed 1 on no.0. Fold the ends towards each other and pass it through again. Continue to pass the dough through, reducing the thickness from no. 0 to 5.

Alternatively you can roll the dough out with a rolling pin on a well-floured surface. Let the past sheets dry for 10 minutes on a floured work space. Attach the pasta accessory and run one sheet through on speed 1. Continue with the rest. Flour the pasta well. Alternatively you can cut the rolled dough into ribbons with the help of a pasta cutter or a knife. To cook: bring a pot of water to boil, add coarse salt and cook for 2-3 minutes.

Student Name : Kenta Bertu Lionio

Advisor Name : Arya Putra Sundjaja

Date & time of submission : (filled by Academic)

ECIPE BACKGROUND (50 – 100 WORDS)

he idea came from a chef of mine who is an amazing chef de partie who is western chef at 'asa Hotel we had kale salad on the menu and always had a bunch of kale stems. We didn't now what to do with. At night shift he made this dish and he served to us as a trainee in that otel. Although Turmeric is native to southern Asia, it is by now diffused throughout the vorld and can be found in many cuisines. In the Italian gastronomy, you'll find turmeric, or curcuma, as it's known in Italian, in many pasta and risotto dishes.

APPROVAL TABLE (filled by advisor)

CHECK LIST	POINTS	APPROVAL
WASTE MANAGEMENT	20	✓
PROCESSING METHOD	20	✓
UNIQUE INGREDIENTS	20	
PRODUCT OUTLOOK	20	
HEALTH & NUTRITION	15	✓
NEW MODIFICATION	5	
TOTAL		55

*approval min. 50 points

NOTES (filled by advisor)

Okay!

Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

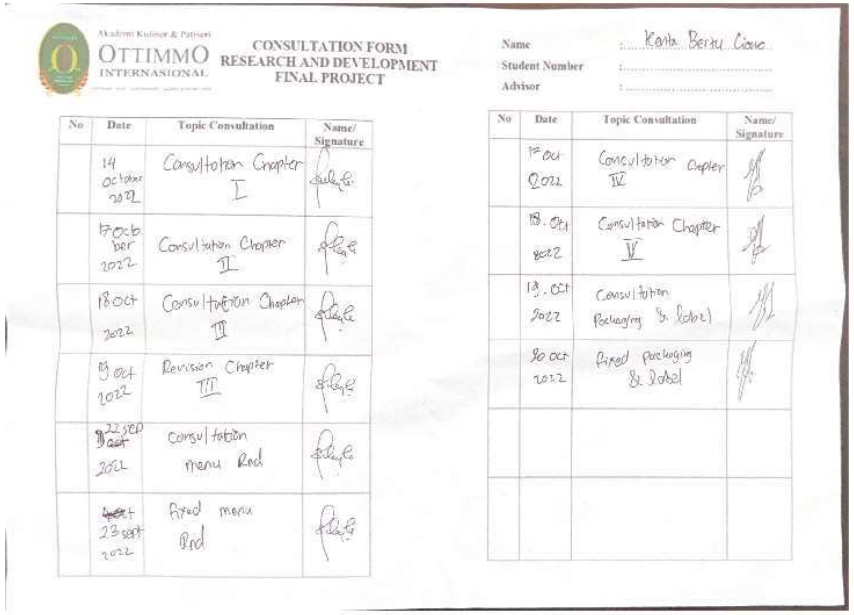
DATE : 27 May 2022
NAME : Kenta Bertu Liono
NIM : 2074130010083
PRODUCT : Turmeric linguine pasta with kale stem pesto
ADVISOR : Arya Putra Sudjaja, SE

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	TOTAL
Panelist 1	√	√	√	√	√
Panelist 2	√	√	√	X	√
Panelist 3	√	√	√	√	√
Panelist 4	√	√	√	√	√
Panelist 5	√	√	√	√	√
Panelist 6	X	√	√	√	√
Panelist 7	√	√	X	X	X
Panelist 8	X	X	√	X	X
Panelist 9	X	X	X	X	X
Panelist 10	√	√	X	X	X

NOTES :

- Tampilan Pasta agak sedikit kurang rapi, terlalu keriting
- Hambar
- Agak oily mungkin bisa dikurangi oilnya
- Rasa kale kurang terasa, lebih dominan kejunya, dari segi tamoilan juga kurang terluhat seperti pesto, sebaiknya sensory berikutnya berikan pesto extra di wadah terpisah supaya bisa dianalisa lebih lanjut

APPROVED



Akademi Kuliner & Pattisseri
OTTIMMO INTERNASIONAL

CONSULTATION FORM
RESEARCH AND DEVELOPMENT
FINAL PROJECT

Name : Karla Bersu Ciano
Student Number :
Advisor :

No	Date	Topic Consultation	Name/ Signature
	14 October 2022	Consultation Chapter I	
	17 October 2022	Consultation Chapter II	
	18 Oct 2022	Consultation Chapter III	
	19 Oct 2022	Revision Chapter III	
	22 SEP 2022	consultation menu Red	
	23 sept 2022	fixed menu Red	

No	Date	Topic Consultation	Name/ Signature
	1st Oct 2022	Consultation Chapter IV	
	18 Oct 2022	Consultation Chapter V	
	18 Oct 2022	Consultation Packaging & Label	
	26 Oct 2022	fixed packaging & label	