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APPENDIX





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OTTIMO
 INTERNATIONAL
 CONSULTATION FORM
 CULINARY INNOVATION AND
 NEW PRODUCT DEVELOPMENT

No	Date	Topic Consultation	Name/ Signature
1	15/ 3-22	Konsul Ide	<i>[Signature]</i>
2	19/ 3-22	Konsul Ide Topping Kudaci	<i>[Signature]</i>
3	28/ 3-22	Konsul Ide Bolu Pasta	<i>[Signature]</i>
4	30/ 3-22	Konsul Trial I	<i>[Signature]</i>
5	30/ 3-22	Konsul Trial I	<i>[Signature]</i>
6	30/ 4-22	Konsul trial Ide Cake Poni labu	<i>[Signature]</i>

Name : Brittania Nakalle
 Student Number :
 Advisor : Ms Nurul Azizah

No	Date	Topic Consultation	Name/ Signature
7	30/ 3-22	Konsul Trial I	<i>[Signature]</i>
8	19/ 10-22	Bimbingan BAB 1-2	<i>[Signature]</i>
9	20/ 10-22	Bimbingan BAB 3-4	<i>[Signature]</i>
10	21/ 10-22	Bimbingan BAB 5 dan evaluasi	<i>[Signature]</i>

Recipe Name : Cake Tape Kabocha
Yield : 8 pieces
Main ingredients : 500 gr Tape Kabocha

Ingredients :

- 500 gr Tape Kabocha
- 100 gr Palm Sugar + 20 gr stevia
- 6 eggs
- 90 gr pumpkin + 35 gr all purpose flour
- 75 ml multi grain milk
- 100 gr olive oil

Method :

1. Take 1 egg yolk for later use as a spread. Break up the rest and shake it off. Set aside.
2. Mix kabocha tape, and palm sugar. Stir until the palm sugar is dissolved.
3. Add the beaten egg. Stir well.
4. Add flour, milk, olive oil. Stir back.
5. Prepare a baking sheet (I used 2 20x10x3 cm tins), grease them with margarine and line them with parchment paper.
6. Pour the batter into the pan.
7. Bake in the oven for 20 minutes at 160-170°C. Take it out.
8. Brush the surface with egg yolk.
9. Bake again for 30-40 minutes until cooked. Take it out and let it cool to cut.

Student name : Brittnia Natalie
Advisor Name : Nurul Azizah Choiriyah, S.TP., M.Sc
Date & time of submission :

RECIPE BACKGROUND

Kabocha is packed with nutrients related to preventing diabetes, boosting the immune system, preventing cancer, treating inflammation, and promoting heart health. Kabocha also provides vitamins A and C, several B vitamins, fiber, magnesium, potassium, and antioxidants. Kabocha seeds also contain significant amounts of zinc, protein and healthy oils. This cake can also be enjoyed by vegetarians, because it doesn't contain meat.

APPROVAL TABLE

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

NOTES

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Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL

**CULINARY INNOVATION AND NEW
PRODUCT DEVELOPMENT
SENSORY TEST**

DATE : 27 June 2022
NAME : Brittanina Natalie
NIM : 2074130010027
PRODUCT : Prol cake tape labu kabocha
ADVISOR : Nurul Azizah Choirnyah, S.TP., M.Sc

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

NOTES :

