

BIBLIOGRAPHY

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APPENDIX

Appendix 1. LOGO



Appendix 2. PACKAGING Desain



Appendix 3. PACKAGING DESAIN



Appendix 4. Approved Recipe

Recipe Name : Takoyaki Vegan

Yield : 3 portion

Main Ingredients : Konjac Powder

Ingredients :

- 200 grams of flour
- 10 grams of cornstarch
- 16 grams of seaweed stock
- 5 grams of pepper
- 25gr konjac powder
- 450 ml mineral water
- 5 ml Cooking Oil
- 5 button mushrooms, chopped
- 25 gr carrot, cut into small pieces
- 25 gr scallion, chopped
- 40 gr king oyster mushrooms

Method

1. Prepare a container large enough for the batter. Combine flour, cornstarch, stock powder, and konjac powder in a bowl. Stir for a moment, then add little by little mineral water. Then, stir again until smooth and no lumps.
2. Heat the takoyaki mold on a low heat. Put a little oil in each hole, then spread the oil using a brush over the entire surface of the hole. When the takoyaki mold is hot enough, pour the takoyaki mixture from the center hole first. After a few minutes, add the mushrooms, carrots, and scallions to each of the dough molds.
3. Use a skewer or toothpick to flip the takoyaki slightly. Pour a little flour mixture into each mold so that the takoyaki are completely round. Remove and drain when the surface of the takoyaki starts to turn golden brown.
4. Cook the king oyster mushrooms on the stove for a while then cut into thin strips for sprinkling on top. the last one, if you want you can add sauce.

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RECIPE BACKGROUND


Nowadays, many people choose to be vegetarian, so innovation is needed so that vegan food is varied and not monotonous. For a new vegetarian it is very difficult to get used to only eating vegetables. Therefore, many people make new innovations in cooking, namely by processing flour and mushrooms so that they resemble meat for vegetarians to eat. This processed dish is certainly quite difficult to make, especially if you want a texture and taste that is more similar to meat such as chicken, shrimp, beef, etc. So here I have an idea to make vegan Takoyaki. I chose Takoyaki because, so far I haven't found anyone selling Takoyaki but it's vegan, so I feel this is an innovation that I can develop.

NOTES

Approve









Appendix 6. CONSULTATION FORM


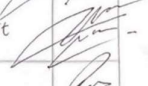




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 INTERNASIONAL

CONSULTATION FORM
 RESEARCH AND DEVELOPMENT
 FINAL PROJECT

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No	Date	Topic Consultation	Name/ Signature
1	10 Okt 2022	Chapter 1	
2	12 Okt 2022	Chapter 2	
3	13 Okt 2022	Chapter 3 nutrition	
4	14 Okt 2022	Chapter 3 food processing	
5	17 Okt 2022	Chapter 3 Packaging	
6	18 Okt 2022	Recipe	

No	Date	Topic Consultation	Name/ Signature
7	18 Okt 2022	Trial takoyaki	
8	18 Okt 2022	flowchart	
9	19 Okt 2022	Recipe	
10	20 Okt 2022	Final Revisi Konsult	
11	21 Okt 2022	Final Konsul	