

CHAPTER 2

PRODUCT OVERVIEW

2.1 Description of the ingredients to be used

Table 1. Ingredient list (2 pax)

Ingredient	Quantity	Function
Water	50ml	Simmering the sweet potato
Skim Milk	200ml	Yogurt base
Cilembu Sweet Potato	100g	Main ingredient
Yogurt starter	½ tbsp.	plays a role in producing lactic acid
Sugar	1 tsp.	Sweetener
Cornflakes	2gr	Yogurt complement
Mint leaves	2gr	Garnish

2.2 The utensil used during the processing

Table 2. Utensil

Utensil	Size	Function
Knife	Chef knife	Cutting
Hand Blender and container	Medium	Blending sweet potato and water
Peeler		Peel sweet potato
Sauce pan	Medium	Simmering milk and potato mixture
Strainer	Fine	To strain the mixture from chunks
Air thigh container	Medium	To store the yogurt
Scales		To measure the ingredient
Gastronome	Medium	
Cutting board		Cutting
Measuring spoon		

2.3 Product Processing Sequence Using Flowchart

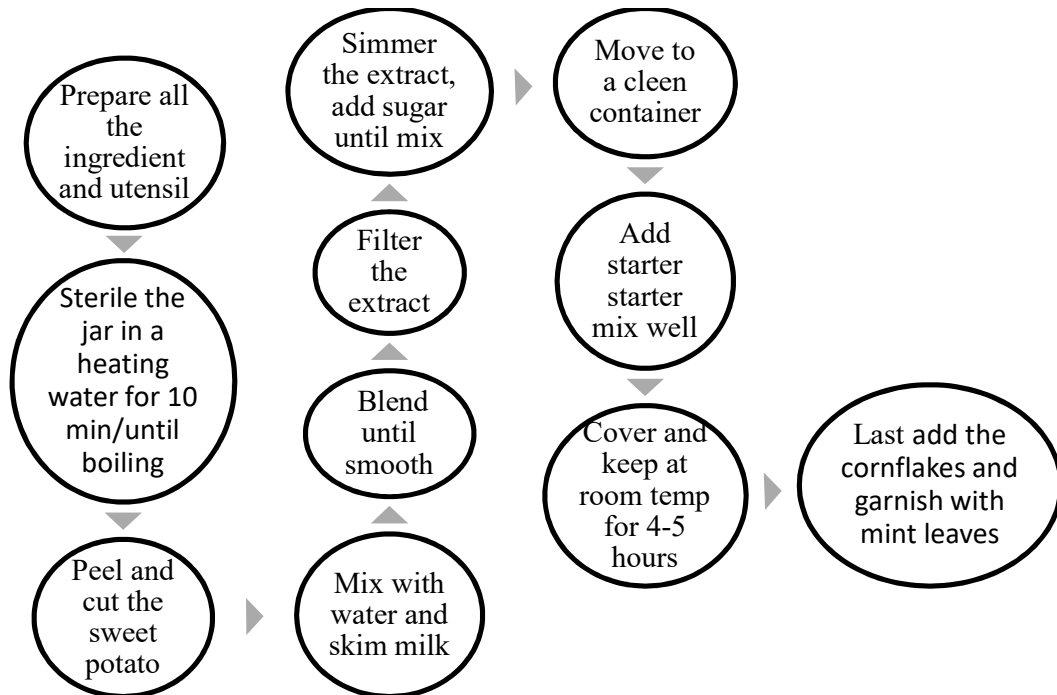


Figure 1 Processing Sequence Using Flowchart

2.4 Product processing method with pictures

1. Prepare all the ingredient and utensil



Figure 2 Utensil



Figure 3 Ingredient

2. Sterile the jar in a heating water for 10 min/until boiling



Figure 4 Sterilizing Jar

3. Peel, wash and cut the potato



Figure 5 Cut The Sweet Potato

4. Mix with the water and skim milk,



Figure 6 Pour The Skim Milk

5. Blender until smooth



Figure 7 Blending Skim Milk And Cilembu

6. Filter the extract



Figure 8 Straining The Extract

7. Simmer the extract, add sugar until mix



Figure 9 Simmering The Extract

8. Move to a clean container



Figure 10 Measuring The Yogurt

9. Add starter mix well



Figure 11 Adding The Yogurt Starter

10. Keep in room temp for 4-5 hours



Figure 12 Fermenting

11. Last add the cornflakes and garnish with mint leaves



Figure 13 Final Product