

BIBLIOGRAPHY

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<https://eprints.umm.ac.id/35865/>

APPENDIX

1. Design and Logo



Figure 15 Final Product



Figure 16 Logo

2. Supplier list

1. Cilembu sweet potato, skim milk, yogurt starter, cornflakes from superindo manukan, located in Jl. Manukan Dalam No.48, Manukan Kulon, Kec. Tandes, Kota SBY, Jawa Timur 60185
2. Mint and sugar from mba yuni pasar citraland
3. Packaging from tobaku , located in Jl. Raya Dukuh Kupang No.57A, Pakis, Kec. Dukuhpakis, Kota SBY, Jawa Timur 60225

3 Scanned Approved Recipe

Recipe Name: Sweet Potato yogurt

Yield: 2 pcs

Main ingredient: Cilembu

Ingredient	Quantity
Water	50ml
Skim Milk	200ml
Cilembu	100g
Yogurt starter	½ tbsp.
Sugar	1 tsp.
Cornflakes	2gr
Mint leaf	2gr

Method

1. Prepare all the ingredient and utensil
2. Sterile the jar in a heating water for 10 min/until boiling
3. Peel. Wash and cut the sweet potato
4. Mix with water and skim milk
5. Blend until smooth
6. Filter the extract
7. Simmer the extract, add sugar until mix
8. Move to a clean container 45ml
9. Add starter starter mix well
10. Cover and keep at room temp for 4-5 hours
11. Last add the cornflakes and garnish with mint leaves

Student name: Shihatul Mufarohah

Advisor name: Chef Yohana Prasetyo

Date & time of submission 29/4/22 (11.00)

Figure 17 Recipe

RECIPE BACKGROUND (50 – 100 WORDS)

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APPROVAL TABLE (filled by advisor)

CHECK LIST	POINTS	APPROVAL
WASTE MANAGEMENT	20	X
PROCESSING METHOD	20	✓
UNIQUE INGREDIENTS	20	✓
PRODUCT OUTLOOK	20	X
HEALTH & NUTRITION	15	✓
NEW MODIFICATION	5	✓
TOTAL		60

*approval min. 50 points


NOTES (filled by advisor)

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Figure 18 Approved Recipe

4. Sensory Analysis



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

DATE : 6 June 2022
NAME : Shihatul Mufarohah
NIM : 2074130010058
PRODUCT : Sweet potato yogurt
ADVISOR : Yohanna Prasetyo, S.Sn., A.Md.Par.

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

NOTES :





Figure 19 Approved Sensory Test

5. Consultation Form








Akademi Kuliner & Pastry
OTTIMMO
INTERNASIONAL

CONSULTATION FORM
RESEARCH AND DEVELOPMENT
FINAL PROJECT

Name: Siti Nur Hafidha

Student Number: 2021130010050

Advisor: Chef Yuliana Prasetyo

No	Date	Topic Consultation	Name/ Signature
1	14/04 2022	Cost management	
2	16/04 2022	Cost management	
3	17/04 2022	Profession product	
4	18/04 2022	R&D	
5	22/05 2022	R&D	






No	Date	Topic Consultation	Name/ Signature
6	23/05 2022	R&D	
7	24/05 2022	Pengolahan R&D	
8	24/05 2022	Pengolahan R&D	
9	25/05 2022	Pengolahan R&D	
10	26/05 2022	Pengolahan R&D	

Figure 20 Consultation Form