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APPENDIX

APPENDIX 1. COMPLETE RECIPE ATTACHED

Recipe Name : makgeolli
Yield : 1-10 porsi
Main Ingredients : 100 gr beras (putih,merah,coklat,hitam)
Ingredients :

- 60 gram ragi tape
- 150 ml air

Method :

1. Timbang ke empat macam beras
2. Cuci sampai bersih
3. Rebus beras sampai jadi nasi
4. Letakan di tempat dan tunggu sampai nasi kering
5. Setelah kering masukan air
6. Masukan ragi tape
7. Tutup wadah
8. Tunggu 3 hari
9. Siap disajikan

Student Name : Stephen Kevin
Advisor Name : Chef Gilbert
Date & time of submission : (filled by Academic)

APPENDIX 2. BACKGROUND AND APPROVAL TABLE

RECIPE BACKGROUND (50 – 100 WORDS)

...Saya memilih minuman ini karena jarang ada yang tahu dan menurut saya minuman ini dapat di kembangkan menjadi lebih baik minuman ini merupakan minuman ini khas Korea yang sudah jarang orang tahu dan saya ingin mengembangkan minuman ini agar banyak orang yang tahu.

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		60

*approval min. 50 points

NOTES (filled by advisor)

..... approve

.....

.....

APPENDIX 3 APPROVAL PANELIST TABLE



Akademi Kuliner & Patiseri
OTTIMMO
 INTERNASIONAL
CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

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

DATE : 24 May 2022
NAME : Stephen Kevin Susanto
NIM : 2074130010048
PRODUCT : Makgeolli
ADVISOR : Gilbert Yanuar Hadiwirawan, A.Md. Par

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

NOTES :

- Texture a bit too thick for makgeoli, fermentation taste a bit too strong.
- too fizzi and too thick
- taste oke tapi kalo kebanyakan too much jadinya



APPENDIX 4. CONSULTATION FORM



Akademi Kuliner & Patiseri
OTTIMMO
 INTERNASIONAL

CONSULTATION FORM
 CULINARY INNOVATION AND
 NEW PRODUCT DEVELOPMENT

Name : Stefan Kevin
 Student Number : 207912010048
 Advisor : Chef Gilbert

No	Date	Topic Consultation	Name/Signature
1	29/10 2022	Nutrition	<i>[Signature]</i>
2	29/10 2022	BEP cost	<i>[Signature]</i>
3	29/10	Nutrition	<i>[Signature]</i>
4	29/10	Cost	<i>[Signature]</i>
5	29/10	Flowchart	<i>[Signature]</i>
6	29/10	Cost	<i>[Signature]</i>

No	Date	Topic Consultation	Name/Signature
7	29/10	Recipe Recipe	<i>[Signature]</i>
8	29/10	Recipe	<i>[Signature]</i>
9	29/10	Nutrition	<i>[Signature]</i>
10	29/10	Appraisal	<i>[Signature]</i>

APPENDIX 5. PRODUCT LOGO



APPENDIX 6 PACKAGING DESIGN



APPENDIX 7 PACKAGING

