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APPENDIX

Scanned Recipe and Approval

Recipe Name : TAMIE (Dried Noodle) From Cempedak Seeds Flour
Yield : 5 Portion
Main Ingredients : Flour
Ingredients :

For Making Flour :

- 1 kg biji cempedak

For Noodle :

- 250 g All Purpose flour
- 250 g Tepung Biji Cempedak
- 3 g Baking Soda
- 3 g salt
- 200 g Water

Method :

Making The Flour :

1. Wash the Cempedak Seeds until clean
2. Boil the seeds until firm to touch
3. Move the skin over the body of the seeds
4. Put in the food dehydration chamber and wait for 2 days
5. After 2 days bring the seed into the food processors and blend until become soft
6. Strain and blend again in the food processor until you got the Flour texture.

Making the Noodle (TAMIE)

1. Mix All purpose Flour, Cempedak Seeds flour, Baking Soda, Salt together until well mixed
2. Pour the water into it step by step while you mixing the dough
3. After it ready, leave it by covering the bowl for 30-60 minutes
4. After that grind until its noodle shape
5. Boil it until the half cooked and prepare your ring cutter on the baking tray and place the noodle there
6. Bake the noodle for 5 minutes 180 degree
7. Tamie Ready to Serve.

Student Name : Darell Raditya
Advisor Name : Latifatur Rahmah

Figure 31. Recipe Title

Date & time of submission : (filled by Academic) 28 March 2022 / 12.30 WIB .

RECIPE BACKGROUND

Cempedak was the Fruit that came from the land of asia especially Indonesia. It has sweet taste and firm texture. This fruit can be processed become a soup and all the part of the fruit like the seed can be consume. So in this oportunity I will use the seeds as the ingredients for making Tamie (Dried Noodle). So I will Make the seeds Become Flour. The seeds it self have benefits such as prevent cancer, Manage obesity, Good for eyes Health, good for digestion, and Maintain bone Health. I hope, People more understand that there are waste of Fruit that can be produce become Nutritious Food.

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		65

*approval min. 50 points

NOTES (filled by advisor)

.....
.....
.....

Approved
[Signature]
05/04/2022

Figure 32. Scanned Recipe



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

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

DATE : 27 April 2022
NAME : Darell Raditya Widhi Pramono
NIM : 2074130010017
PRODUCT : Tamie dengan tepung biji cempedak
ADVISOR : Latifahtur Rahmah, S.Pd., M.Pd

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

NOTES :

- Need more seasoning in sauce
- Warna kurang appetizing
- Tamie kurang gurih dan tekstur mie kurang mengembang
- Lebih gurih dan renyah yaa.. terlalu keras



Figure 33. Scanned Approval

Supplier List


1. Cempedak

Keanu Fruits. Jakarta , Tokopedia

2. Flour, Salt, Water

Tobaku, Jl. Diponegoro No.116, Lemah Putro, Kec. Sidoarjo, Kabupaten







Consultation Form



Akademi Kuliner & Pastry
OTTIMMO
INTERNASIONAL
RESEARCH AND DEVELOPMENT

CONSULTATION FORM
RESEARCH AND DEVELOPMENT
FINAL PROJECT

Name : Darell Paditya Widhi P
 Student Number : 207913001001 F
 Advisor : Latifaturrahmah

No	Date	Topic Consultation	Name/Signature
1	14/04/2022	Financial Aspect	
2	20/04/2022	Recipe	
3	22/03/2022	Concept	
4	26/03/2022	Nutrition	
5	17/04/2022	BEP / Revenue.	
6	17/04/2022	konsultasi perbaikan resep.	






No	Date	Topic Consultation	Name/Signature
7	17/04/2022	Nutrition fact Laby Nurrisi Packaging	
8	19/04/2022	Revisi	
9	20/04/2022	Approval I Revisi 2	
10	20/04/2022	Packaging	
11	20/04/2022	Tanda tangan Laporan	

Figure 34 Consultation Form

Logo

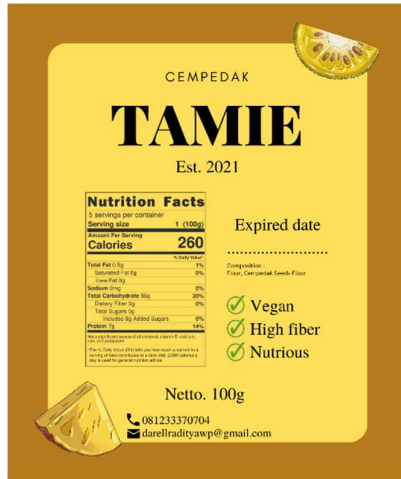


Figure 35. Fixed Logo