

CHAPTER 2

INGREDIENTS AND UTENSILS OVERVIEW

2.1 DESCRIPTION OF INGREDIENTS

1. 200gr Chicken Breast for main ingredients



Figure 1. Chicken Breast

2. 1/4 Tsp Black Pepper for flavour



Figure 2. Blackpepper

3. 1/2 Tsp Salt for flavour



Figure 3. Salt

4. 1/2 Tsp Garlic Powder for flavour



Figure 4. Garlic Powder

5. 1/2 Tsp Paprika Powder for flavour



Figure 5. Paprika Powder

6. Chilli Powder 1 tbsp



Figure 6. Chilli Powder

2.2 DESCRIPTION OF UTENSILS



Figure 7. Cutting Board for preparation



Figure 8. Knife for chop the chicken



Figure 9. Oven for baking the chicken



Figure 10. Bowl for mix the ingredients

2.3 PRODUCT PROCESSING FLOWCHART



Figure 11. Processing Flowchart

2.4 PRODUCT PROCESSING METHOD

1. Minced the chicken breast until soft

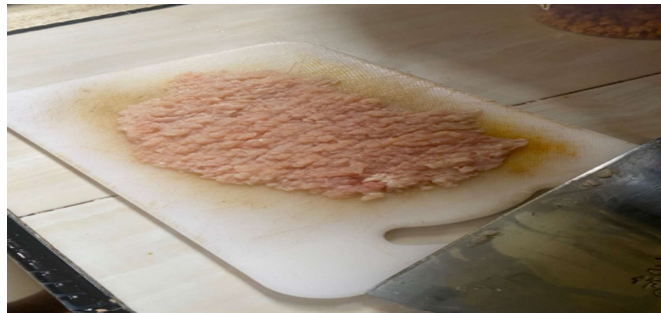


Figure 12. Chopping Chicken

2. Mix the seasoning powder and pour to the minced chicken



Figure 13. Pour the seasoning powder

3. Place the seasoning chicken into the baking paper



Figure 14. Place into baking paper and roll until thin

4. Roll the chicken until thin and place on a tray



Figure 15. Place into oven tray

- Put the chicken into the oven



Figure 16. Place in to the oven

- Set the timer for 45 minutes and baked at 150



Figure 17. Baked at 150 for 45 minutes

- Take out from the oven



Figure 18. Take out from the oven

8. Cut into bite size and this is the result



Figure 19. Final Product