

CHAPTER 2

PRODUCT OVERVIEW

2.1 Description of Ingredients to be used

1. Radish



Figure 1 Radish

2. Bamboo Shoots



Figure 2 Bamboo Shoots

3. Napa Cabbage



Figure 3 Napa Cabbage

4. Scalions



Figure 4 Scalions

5. Gochugaru



Figure 5 Gochugaru

6. Garlic



Figure 6 Garlic

7. Ginger



Figure 7 Ginger

8. Sugar



Figure 8 Sugar

9. Salt



Figure 9 Salt

10. Fish Sauce



Figure 10 Fish Sauce

11. Pepper



Figure 11 Pepper

12. Mushroom



Figure 12 Mushroom

13. Maizena Flour



Figure 13 Maizena flour

14. Wonton Wrappers



Figure 14 Wonton Wrappers

15. Chicken Bouillon



Figure 15 Chicken Bouillon

16. Oyster Sauce



Figure 16 Oyster Sauce

17. Cooked Water



Figure 17 Cooked Water

2.2 The Utensils Used During the Processing

1. Box



Figure 29 Box

2. Frying Pans



Figure 30 Frying Pan

3. Hand Blender



Figure 31 Hand Blender

4. Scale



Figure 32 Scale

5. Bowl



Figure 33 Bowl

6. Grater



Figure 34 Grater

2.3 Approved and Revised Recipe

Recipe Name : Kimchi Crackers

Yield : 8 person

Main ingredients : Bamboo Shoots

Ingredients :

- 150 gr Daikon radish, shredded
- 150 gr bamboo shoots
- 800 gr cabbage, cut into 1/2 inch pieces
- 5 scallions, cut into 2 inch lengths
- 70 gr gochugaru
- 6 cloves of garlic
- 1 tbsp of grated ginger
- 1 1/2 tbsp sugar
- 38 gr of salt
- 3 tsbp of fish sauce
- 1kg Tapioca Flour

Method

1. Boil the bamboo shoots
2. Clean the cabbages with fresh water
3. Dry cabbage from excess water, salt it and let it rest
4. Combine the ingredient such daikon, garlic, ginger, gochugaru, sugar, and fish sauce
5. Combine the vegetable mixture with bamboo shoots and cabbages.
6. Pack it in the jars
7. Wait for the kimchi to ferment inside of jars
8. After kimchi already fermented well inside the jars, blend it until smooth
9. The kimchi that already blended will be mix with tapioca flour until its mixed well and doesn't stick to the bowl
10. After that, the mixture will be steam until its done.
11. The mixture that already steamed will be cut into pieces and dried in the sun
12. When the mixture of cracker is already very dry, take it and cook it with oven until it expands in size and cook well.

Figure 35 Approved Recipe

12. When the mixture of cracker is already very dry, take it and cook it with oven until its expand in size and cook well

Student Name : Juan Rafael Gotama

Advisor name : Mrs Hilda Tjahjani Iskandar

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Recipe Background

Kimchi, is a traditional Korean side dish of salted and fermented vegetables, such as napa cabbage and Korean radish. Many people in indonesia now is very hype about ~~korean menu~~. Especially kimchi. In this recipe i gonna turn this kimchi to be a cracker that can be enjoyed anytime in anyplace without difficulty. This kimchi cracker is very convenient to be carried everywhere you want. This cracker have multiple benefit from strenghten ~~immune system~~ to reduce risk of heart disease.

APPROVAL TABLE

CHECK LIST	POINTS	APPROVAL
WASTE MANAGEMENT	20	-
PROCESSING METHOD	20	✓
UNIQUE INGREDIENTS	20	-
PRODUCT OUTLOOK	20	✓
HEALT & NUTRITION	15	✓
NEW MODIFICATION	5	✓
TOTAL		100

NOTES

Figure 35 Approved Recipe



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CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 21 November 2022
NAME : Juan Rafael Gotama
NIM : 2074130010043
PRODUCT : Pangsit Kimchi
ADVISOR : Hilda Tjahjani Iskandar, S.E., Ak., C.A., M.M.

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

NOTES :

- Terlalu asin
- Too salty
- Texture a bit soggy, kimchi color a bit dark after fried.



Figure 36 Sensory Test

2.4 Product Processing Sequence Using Flowchart

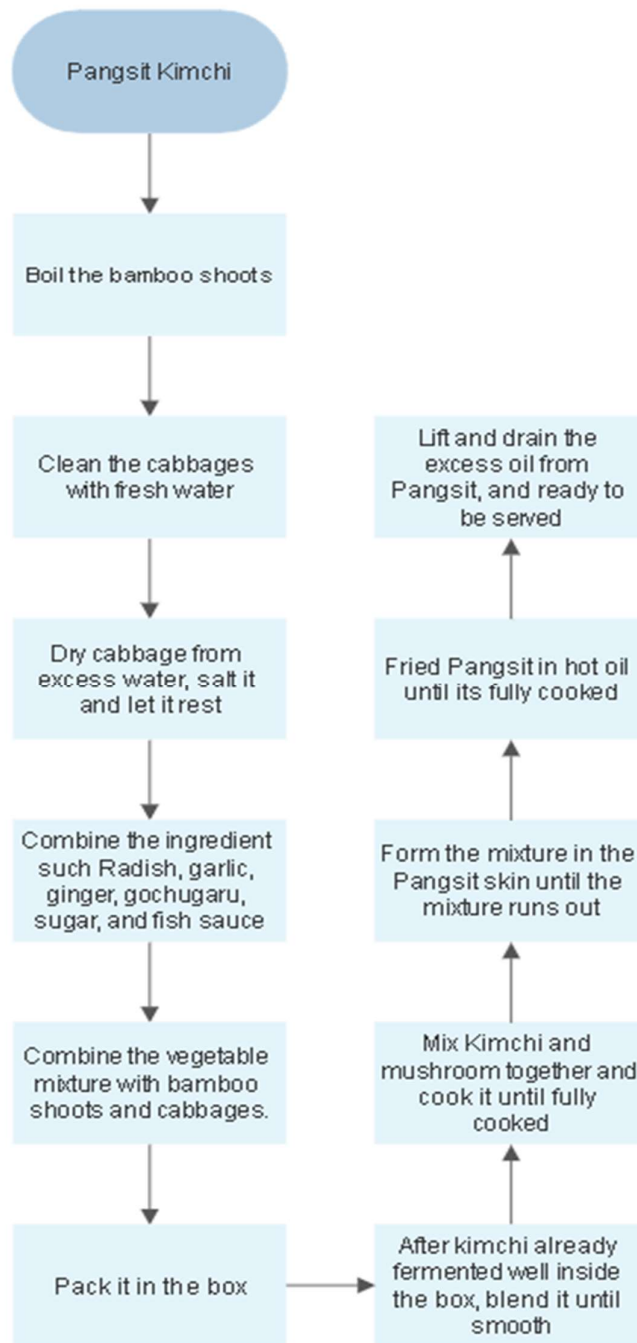


Figure 40 Flowchart

2.5 Product Processing Method with Picture

1. Boil The Bamboo shoots



Figure 18 Boil The Bamboo shoots

2. Cabbages with fresh water



Figure 19 Clean Cabbages with fresh water

3. Dry Cabbages from excess water, salt it and let it rest



Figure 20 Dry Cabbages from excess water, salt it and let it rest

4. Combine all ingredients such Radish, garlic, ginger, gochugaru, sugar, and fish sauce



Figure 21 Combine all ingredients such Radish, garlic, ginger, gochugaru, sugar, and fish sauce

5. Combine the vegetable mixture with bamboo shoots and cabbages.



Figure 22 Combine the vegetable mixture with bamboo shoots and cabbages.

6. Pack it in the box



Figure 23 Pack it in the box

7. After kimchi already fermented well inside the box, blend it until smooth



Figure 24 After kimchi already fermented well inside the box, blend it until smooth

8. Mix Kimchi and mushroom together and cook it until fully cooked



Figure 25 Mix Kimchi and mushroom together and cook it until fully cooked

9. Form the mixture in the Pangsit skin until the mixture runs out



Figure 26 Form the mixture in the Pangsit skin until the mixture runs out

10. Fried pangsit in hot oil until its fully cooked



Figure 27 Fried pangsit in hot oil until its fully cooked

11. Lift and drain the excess oil from Pangsit, and ready to be served



Figure 28 Lift and drain the excess oil from Pangsit, and ready to be served