

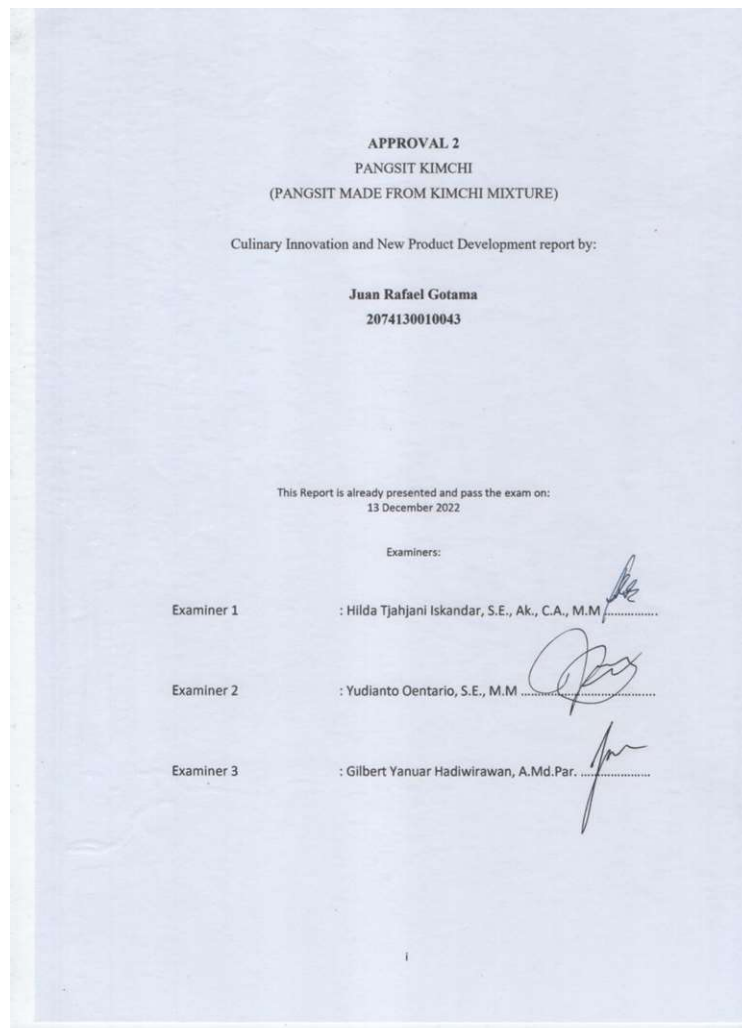
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## APPENDIX



*Desain Sticker Product*



*Approval*



Akademi Kuliner & Patiseri  
**OTTIMMO**  
 INTERNASIONAL

**CONSULTATION FORM**  
**RESEARCH AND DEVELOPMENT**  
**FINAL PROJECT**

Name : Juan Rafael Goleman  
 Student Number : 2074130010043  
 Advisor : Mrs. Hilda Tandani Iskandar

No	Date	Topic Consultation	Name/ Signature
1	1/04/22	konsultasi Produk Membuat keripik kimani	
2	5/04/22	konsultasi Produk Membuat keripik	
3	8/04/22	konsultasi Produk Membuat perubahan Produk	
4	12/04/22	konsultasi Produk Membuat Produk Alternatif	
5	14/04/22	konsultasi Laporan	
6	15/11/22	konsultasi Laporan	

No	Date	Topic Consultation	Name/ Signature
7	1/12/22	konsultasi Laporan	
8	8/12/22	konsultasi Laporan	
9	5/12/22	konsultasi Laporan + Perbaikan	

Consultation Form