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APPENDIX

Scanned Recipe and Approval

Recepe Name : konro daging vegan
Yield : 2 portion
Main ingredients : vegan meat
Ingredients :

- 1 kg vegan meat
- 400 g roasted coconut
- 3 g galangal
- 2 g ginger
- 15 clove shallots
- 10 clove garlic
- 12 g candlenut
- 2g cinnamon
- 1g grated nutmeg
- 1g turmeric
- 0,5g cloves
- 4 sheets of salam leaves
- 125g lemongrass
- 34g cumin
- 34g coriander
- 100g kluwak
- Seasoning

Method :

1. Blend coriander, cumin, lemongrass, galangal, ginger, candlenut, shallots, garlic, turmeric and coconut oil
2. Fry the blended spices until cooked
3. Boil the vegan meat then add in salam leaves, cinnamon, cloves, grated nutmeg, the blended spices and roasted coconut.
4. Season the soup and cook for about 15 minutes

Student name : Winson Satryo Budi Susanto
Advisor name : Gilbert Yuniar Hadiwirawan
Date and time submission :

RECIPE BACKGROUND (50 – 100 WORDS)

I chose this recipe because the main ingredient is vegan meat and konro is also one of the most famous food that come from makassar. if we look at the city of Makassar, konro is a traditional dish that is most commonly searched by native and foreigner. In recent years, there has been an increase on the amount of vegan. To better promote and sell the dish I think it is very good to use vegan meat so that more people can try the dish especially vegans.

APPROVAL TABLE (filled by advisor)

CHECK LIST	POINTS	APPROVAL
WASTE MENEGEMENT	20	
PROCESSING METHOD	20	18
UNIQUE INGREDIENTS .	20	20
PRODUCT OUTLOOK	20	
HEALTH & NUTRITION	15	15
NEW MODIFICATION	5	5
TOTAL		58

*approval min. 50 points

NOTES (filled by advisor)

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OTTIMMO INTERNASIONAL

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 5 September 2022
NAME : Winson Satryo Budi Susanto
NIM 2074130010050
PRODUCT : Coto daging vegan
ADVISOR : Gilbert Yanuar Hadiwirawan, A.Md. Par

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

NOTES :

- Enak tapi appearance kurang menarik. Mungkin bisa ditingkatkan lagi.
- Daging vegan terlalu lembek, bila dipadukan dengan kuah daging vegan akan menyerap air lebih banyak dan semakin lembek
- tambah garnis yg baik
- There's one strong spice can't figure out what (cinnamon?), it should be reduced down. The texture of the meat is too soft doesnt have a nice bite

APPROVED

Logo

Consultation form

Akademi Kuliner & Patiseri
OTTIMMO INTERNASIONAL

CONSULTATION FORM
RESEARCH AND DEVELOPMENT
FINAL PROJECT

Name : Winson S.B.S
Student Number : 20741300100 50
Advisor : Gilbert Yanuar Hadiwirawan A.Md.Par.

No	Date	Topic Consultation	Name/ Signature
1	5 Desember 2022	Konsultasi tentang Food Cost	
2	24 Nov 2022	Konsultasi tentang Nutrition value	
3	29 Nov 2022	Konsultasi tentang penyimpanan produk	
4	29 Nov 2022	Konsultasi tentang ketahanan produk	
5	1 Des 2022	Konsultasi tentang pengemasan produk	
6	1 Des 2022	Konsultasi tentang pemilihan bahan yang tepat untuk produk	
7	6 Des 2022	Konsultasi tentang tekstur produk	
8	6 Des 2022	Konsultasi tentang tampilan produk	
9	8 Des 2022	Konsultasi tentang bahan dalam produk	
10	8 Des 2022	Konsultasi tentang fungsi bahan pada resep	