

BIBLIOGRAPHY

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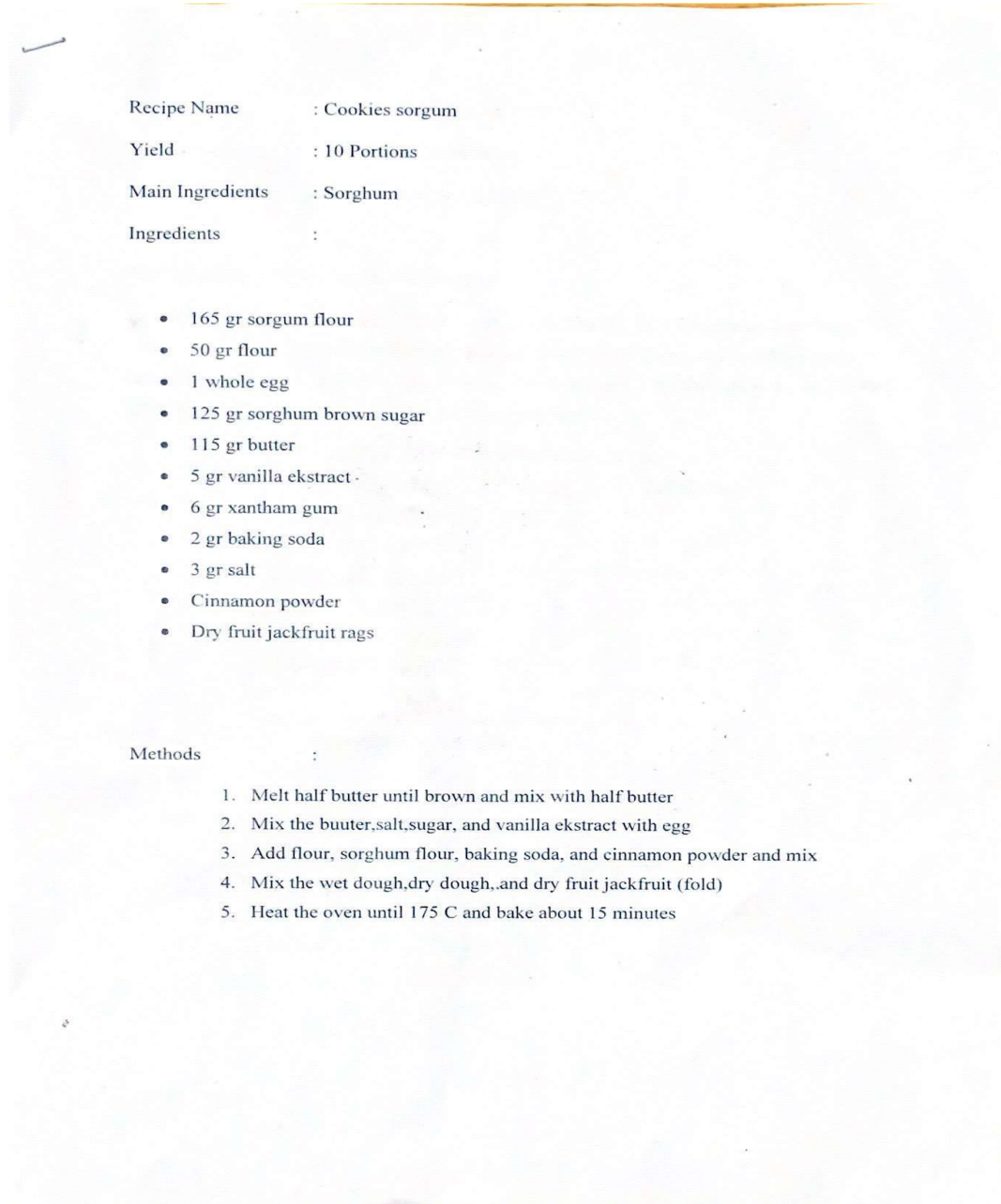
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APENDIX

Scanned approved recipe



Figures 35. Recipe title

Student Name : Christian Wiraguna

Advisor Name : Mrs. Latifahtur Rahmah

Date & Time of Submission : (filled by Academic)

RECIPE BACKGROUND (50-100 WORDS)

Sorghum is a cereal crop that is used as, a basic ingredient for biodiesel energy, and food. This menu is example food preparation from sorgum, I want to highlight the sorgum and why i used sorgum brown sugar because it's low calories and good for diabetes and I why I used jackfruit rags because I want to use the leftover materials.

APPROVAL TABLE (filled by advisor)

CHECK LIST	POINTS	APPROVAL
WASTE MANAGEMENT	20	
PROCESSING METHOD	20	✓
UNIQUE INGREDIENT	20	✓
PRODUCT OUTLOOK	20	
HEALTH & NUTRITION	15	✓
NEW MODIFICATION	5	
TOTAL		

*approval min. 50 points

Latifahtur Rahmah 25/4 2022

NOTES (filled by advisor)

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Figures 36. Approved recipe



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
CELEBRARY ARTS GASTRONOMY BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 7 December 2022
NAME : Christian Wiraguna
NIM : 2074130010010
PRODUCT : Cookies sorgum
ADVISOR : Latifahtur Rahmah, S.Pd., M.Pd

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

NOTES :

- Masih ada rasa pahit dan ketir, coba buat dengan bentuk yang lebih kecil dan tipis supaya menambah tekstur dan mengurangi rasa after taste
- Much better than the first one



Figures 37. Approves Sensory



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OTTIMO
 INTERNATIONAL
 CULINARY INNOVATION AND
 NEW PRODUCT DEVELOPMENT

Name : Chr. Stan Wirasura
 Student Number : 2074130016010
 Advisor : Nely Indah Permata Sari, S.T, M.E

No	Date	Topic Consultation	Name/ Signature
1.	7/6/22	Choosing recipe	Nelly
2.	12/7/22	Revisi recipe	Nelly
3.	16/1/23	Consultation for RnD report	Nelly
4.	19/2/23	Revisi final report	Nelly
5.	15/3/23	Revisi final report	Nelly
6.	8/6/22	Changing recipe	Nelly

No	Date	Topic Consultation	Name/ Signature
7.	9/9/22	Changing recipe	Nelly
8.	15/12/21	consultation revisi recipe	Nelly
9.	19/12/22	consultation revisi RnD report	Nelly
10.	22/12/22	consultation RnD report	Nelly

Figure 38. Consultation Form