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APPENDIX

1. Approve Recipe

Recipe Name : Purple Yam and Miana Leaves Cereal
TITLE OF C&D : High Antioxidant Cereal made from Purple Yam and Miana
Leaves with Sand Frying Method
Yield : 2 portions
Main Ingredients : Purple Yam and Miana Leaves
Ingredients :

— Purple yam	200 gr
— Miana leaves	20 gr
— Tapioca flour	30 gr
— Fiber cream	10 gr
— Salt	1 gr
— Honey	15 gr

Method of Miana Leaves Powder :

1. Clean the miana leaves
2. Dehydrated the miana leaves for 36 hours
3. Grind the miana leaves
4. Sieves the grinded miana leaves with mesh 80




Method of Purple Yam and Miana Leaves :

1. Steam the purple yam.
2. Mashed the purple yam.
3. Mix the dry ingredient first, such as miana leaves flour, tapioca flour, fiber cream, and salt.
4. Mix the dry ingredient with purple yam and add the honey, then mix well.
5. After it becomes a dough, shape the dough.
6. Dehydrated for 24 hours.
7. Fry with hot cooking sand.

RECIPE BACKGROUND

This cereal made from purple yam and miana leaves that contains anthocyanins. This anthocyanin functions as an antioxidant for the body, besides that it is also useful for increasing vision, as an anti-inflammatory and also as an anti-cancer. This anthocyanin is also useful as a natural food coloring so that this cereal is free from artificial food coloring.

Student Name : Clarissa Anabel Goto
NIM : 21741300101163

1 st Advisor	2 nd Advisor	3 rd Advisor
		
Name : Chef Michael Date : 21 March 2023	Name : Ms. Elinar Date :	Name : Chef Gilbert Date : 21 March 2023

2. Approve Sensory



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 8 May 2023
NAME : Clarissa Anabel Goto
NIM : 2174130010063
PRODUCT : Sereal ubi ungu dan miana
ADVISOR : Michael Valent, A.Md.Par.

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

NOTES :

- Sedikit terasa bertepung



3. Consultation Form



Akademi Kuliner & Pastry
OTTIMMO
 INTERNASIONAL

CONSULTATION FORM
 CULINARY INNOVATION AND
 NEW PRODUCT DEVELOPMENT

Name : Clarissa Anabal Goto
 Student Number : 2724120010065
 Advisor : Chef. Michael Valent

No	Date	Topic Consultation	Name/ Signature
1.	1 Maret 2023	konsultasi produk	 Chef Michael
2	1 Maret 2023	konsultasi produk	 Chef Gilbert
3.	3 Maret 2023	konsultasi produk	 Ms. Navi
4	19 Maret 2023	Konsultasi produk	 Ms. Elinar
5.	20 Maret 2023	konsultasi judul	 Ms. Navi
6.	21 Maret 2023	Approval resep	 Chef Michael

No	Date	Topic Consultation	Name/ Signature
7.	21 Maret 2023	Approval resep	 Chef Gilbert
8.	15 Mei 2023	konsultasi Bab 1	 Chef Michael
9.	15 Mei 2023	konsultasi Bab 2	 Chef Michael
10.	15 Mei 2023	konsultasi Bab 2	 Chef Michael
11.	17 Juli 2023	konsultasi Bab 4	 Chef Michael
12.	17 Juli 2023	Konsultasi Bab 5	 Chef Michael

4. Systematic Process Documentation

1) Dehydrate the miana leaves



2) Measuring the ingredients



3) Mix all of the ingredients



4) Shape and dehydrate the dough



5) Fry the cereal with sand frying method

