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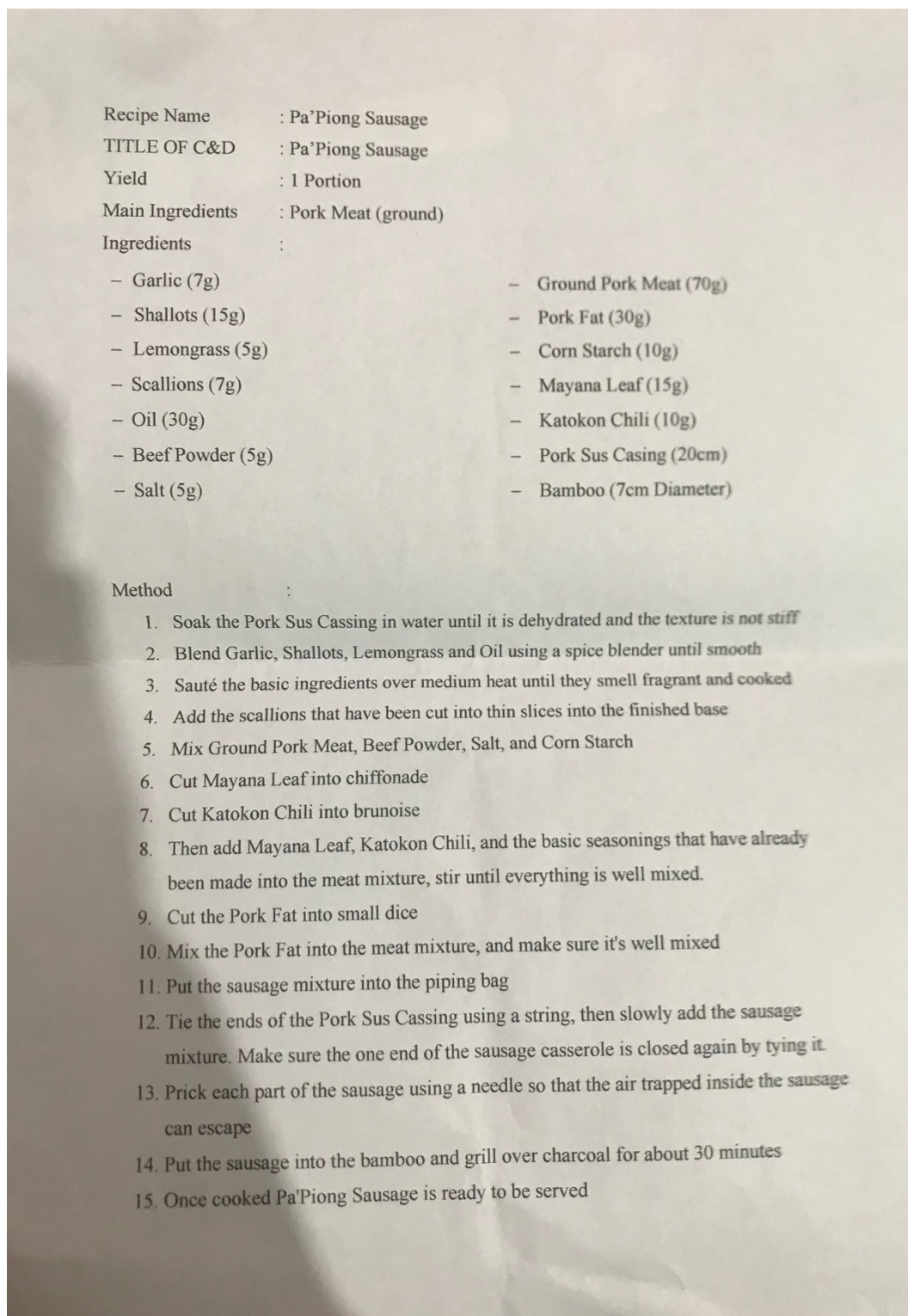
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APPENDIX

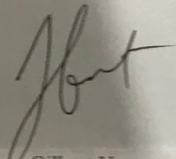
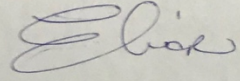
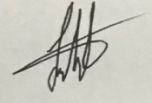
1. Approved Recipe




RECIPE BACKGROUND

As we now know, there are many East Indonesian specialties that are starting to be highlighted by the media. This time I would like to introduce the typical food of Toraja, South Sulawesi, which is very popular there, namely Pa'Piong. Unlike its original form, the author will make Pa'Piong in the form of a sausage. But it does not eliminate the characteristics of this Pa'Piong itself, using the same ingredients and cooking method.

Student Name : Hieronimus Diva Salurante
NIM : 2174130010065

1 st Advisor	2 nd Advisor	3 rd Advisor
 Name: Gilbert Yanuar Hadiwirawan, A.Md.Par. Date:	 Name: Elinar, SST. Par., M.Si.Par. Date:	 Name: Jessica Hartan, A.Md.Par. Date:

2. Approved Sensory



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CUISINARY ARTS · CATERING · BAKING & PASTRY ARTS


**CULINARY INNOVATION AND NEW
PRODUCT DEVELOPMENT
SENSORY TEST**

DATE : 3 May 2023
NAME : Hieronimus Diva Salurante
NIM : 2174130010065
PRODUCT : Sosis pa'piong
ADVISOR : Gilbert Yanuar Hadiwirawan, A.Md.Par.

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

NOTES :

- Sedikit keasinan
- Tekstur kurang kenyal, trll asin dan pedas
- Might be a little too spicy for some people
- Taste a bit too spicy and salty



3. Consultation Form

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GEBANG, JATIS CARINGREJO, KABUPATEN PATI

CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : Heronimus Divas

Student Number : 2174130010065

Advisor : Chef Gilbert Hadiwitawa

No	Topic Consultation	Date	Name/Signature
7	Lanjutan Nata de Coco	04/04	Chef Jels
8	Pemilihan Judul Batu	05/04	Chef Gilbert

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CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : Heronimus Divas

Student Number : 2174130010065

Advisor : Chef Gilbert Hadiwitawa

No	Topic Consultation	Date	Name/Signature
1	Beginning Plan	07/03	Chef Gilbert
2	kombucha as Syrup	08/03	Chef Gilbert
3	kombucha as Syrup	08/03	Chef Jels Chef Jels
4	penerapan nata de ke beberapa buah tropical	13/03	Chef Gilbert
5	penerapan nata de ke beberapa buah tropical	13/03	Chef Jels Chef Jels
6	Penerapan nata de ke beberapa buah -buah tropical	21/03	Chef Jels M. Ginar

4. Systematic Process

1) Making the basic ingredients paste



2) Cutting the additional ingredients



3) Mixing all the ingredients in a bowl



4) Filling the sausage using a piping bag plastic



5) Putting the sausage inside the bamboo



6) Preparing the smoker



7) Smoking the sausage



8) Pa'Piong Sausage

