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APPENDIX

1. Approved recipe

Recipe Name : POTATO JAM SPREAD
TITLE OF C&D : savory jam made with potato and seasoning
Yield : 5 portion
Main Ingredients : 2 medium size potato
Ingredients :

- 2 pcs potato (medium size)	- ¼ tps nutmeg
- 1 ½ tbs corn starch	- ½ tps paprika powder
- 10 ml water	- ½ tps garlic powder
- ½ tbs butter	- ¼ tps onion flakes
- Salt , sugar , black pepper	- ¼ tps mustard

Method :

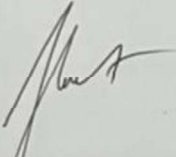
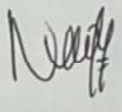
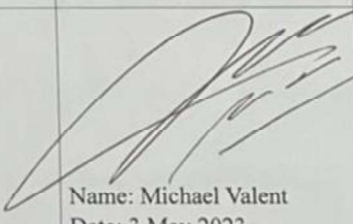
1. Wash and peel the potato skin, then steam until ¾ cooked. Then chill for a while.
2. Cut potato into cubes, then put inside blender with all the seasoning and slurry (corn starch and water), blend until smooth texture.
3. Sautee the blended potatoes with medium heat for 5-7 minute, until it becomes more dense.
4. Chill until it's room temperature, potato spread jam is ready to be serve. Serve with bread, crackers, salad, or even for breakfast.
5. it's not recommended to eat it empty like mash potato, because it's more flavorfull and much more savory.

RECIPE BACKGROUND (50 – 100 WORDS)


Most of the jam made and taste sweet rather than savory, and I use potato to make savory spread jam because potato has a soft texture when it's mashed and instead of consuming white bread which has lots of calories and preservatives and tends to be unhealthy, potatoes can be substituted for white bread as a source of carbohydrates and eaten with other food dishes that are healthier, because the nutrients contained in potatoes include carbohydrates, minerals (iron , phosphorus, magnesium, sodium, calcium, and potassium), protein, as well as vitamins especially vitamins C and B1. In addition, potatoes also contain fat in relatively small amounts, namely 1.0 – 1.5%.

Student Name : Natasha Qiara Sunur

NIM : 2174130010014

1 st Advisor	2 nd Advisor	3 rd Advisor
 Name: Gilbert Yanuar Hadiwijawan Date: 3 May 2023	 Name: Novi Indah Permatasari Date: 3 May 2023	 Name: Michael Valent Date: 3 May 2023

2. Approved Sensory

 Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
ILLUSTRATION BY: GILBERT YANUAR HADIWIRAWAN, A.MD.PAR.


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

DATE : 3 May 2023
NAME : Natasha Qiara
NIM : 2174130010014
PRODUCT : Potato spread jam
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	√	√	X	X	X
Panelist 5	X	√	X	X	X
Panelist 6	X	√	X	X	X
Panelist 7	√	√	√	√	√
Panelist 8	√	√	√	√	√
Panelist 9	√	√	√	√	√
Panelist 10	√	√	√	√	√

NOTES :

- Taste just like a heavily spiced mashed potato
- Kayak bergedel mentah
- Bukan jam, tp mashed potato 😊



3. Consultation Form



OTTIMO
INTERNASIONAL

Akademi Kuliner & Pastry
CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

No	Date	Topic Consultation	Name/ Signature
1.	15/3 2023	Pengenalan Tema	<i>[Signature]</i>
2.	27/3 2023	Bahwas Tujuan, bahan, dll	<i>[Signature]</i>
3.	15/3	idea for Flavoring	<i>[Signature]</i>
4.	23/3	Pembekalan & new ingredients.	<i>[Signature]</i>
5.	25/04	Review sensory krt	<i>[Signature]</i>
6.	27/04	Pembahasan bahan by self ille bisa bahan lain	<i>[Signature]</i>

Name : Natasha Gara Sunur
 Student Number : 2154132010014
 Advisor : chef Gilbert

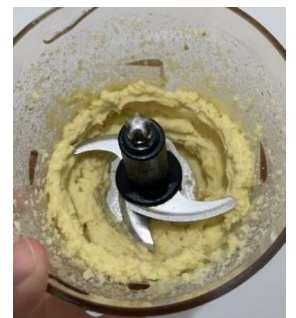
No	Date	Topic Consultation	Name/ Signature
7.	3/05	Revisi Pelengetaan resep.	<i>[Signature]</i>
8.	9/07	Report writing + Pengambilan Judul.	<i>[Signature]</i>
9.	4/07	Consultation Report & Shelf life	<i>[Signature]</i>
10.	12/07	Report Cheesing Bab 4.4.5	<i>[Signature]</i>
11.			
12.			

4. Systematic Process Documentation

1). Steam potato and chill for a while



2). Cut potatoes into small size, put inside the blender



3). Adding dry ingredients



4). Roux



5). Sautee potato mixture



6). Final result product

