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APPENDIX

1. Approved Recipe

Recipe Name : SORGHUM GYOZA
TITLE OF C&D : UTILIZATION OF SORGHUM FLOUR AS GYOZA SKINS,
SUBSTITUTING ALL PURPOSE FLOUR AS A DIETARY FIBER
ALTERNATIVE
Yield : 5-7 portion
Main Ingredients : 120 gr Sorghum Flour
Ingredients :
- 120 gr Sorghum Flour
- 60 gr Wheat Gluten flour
- 105 ml Full cream milk
- Sugar ,salt & white pepper to taste
- 100 ml Oil
- 1 tbsp Sesame oil
- 1 tbsp Soy sauce
- 200 gr peeled and chopped prawns
- 1 ½ tbsp Chicken stock
- 1 tsp Cornstarch
- ½ Chopped carrot
- 1 Chopped scallion
- 200 ml Water
- 2 Cloves chopped garlic




Method :

1. Mix sorghum flour, wheat gluten flour, milk, a pinch of sugar, salt, white pepper. Mix until it becomes a dough and grind it using a machine according to the desired thinness, and form it into a round shape.
2. Chopped Shrimp, add stock, carrot pieces, scallions, cornstarch, garlic, soy sauce, salt, sugar, white pepper, sesame oil. Mix the filling until the texture becomes thick and sticky.
3. To make dumplings, place a teaspoon of filling in the center of a gyoza packet. Moisten the edges with water and fold them, then press the edges and bend them slightly so that they cover the filling.
4. Heat the oil in a large non-stick frying pan over high heat. Add the gyoza and cook for about 2 minutes or until the bottoms are starting to turn golden brown. Pour in enough water to come a quarter of the way up the sides of the gyoza. Cover with a lid and steam for 4-5 minutes. Cook until everything is cooked.
5. Move the gyoza from the pan to a plate and drizzle with sesame oil and scallions.


RECIPE BACKGROUND (50 – 100 WORDS)

Gyoza is one of the foods that originates from Japan and has a unique cooking technique and delicious taste, with the basic ingredients of the skin being made from all purpose flour. Here I am trying to make gyoza skins using sorghum flour, substituting all purpose flour partially to become an alternative for diet, and also healthier option. Besides that a lot of all purpose flour is also imported from abroad so the use of sorghum flour can be an alternative to wheat flour so we don't always import it, but began to use ingredients from their own country.

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Name: Iren Adhiana Date: 27/03/2023	Name: Argo P.S. Date: 27/03/2023	Name: Jessica H. Date: 27/03/2023

2. Approved Sensory

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


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

DATE : 5 April 2023
NAME : Stefan Jonathan Sinarli
NIM : 2174130010020
PRODUCT : Sorgum gyoza
ADVISOR : Heni Adhianata, S.T.P., M.Sc


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

NOTES :

- Kurang lembut kurang gurihhh
- Untuk isian gyoza rasanya enak. Tapi kulitnya masih ada yang belum matang sempurna, sedikit keras dan bertepung. Tetapi secara keseluruhan masih bisa diterima









3. Consultation Form









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OTTIMMO
INTERNASIONAL
CELEBRATING ARTS, CATERING, BAKING & PAstry ARTS

**CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT**

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 Student Number : 2174150010020
 Advisor : Henri Adhyanata, S.T.P., M.Sc

No	Date	Topic Consultation	Name/ Signature
1	10/03/23	Product Idea Consultation	 Jessica H.
2	13/03/23	Product Development Consultation	 Jessica H.
3	15/03/23	Ingredient's consultation	 Henri A.
4	15/03/23	Product development Consultation	 Angra
5	24/03/23	Revisi product	 Angra
6	24/03/23	Revisi Product	 Jessica H.

No	Date	Topic Consultation	Name/ Signature
7	27/03/2023	Sensory Consultation	 Henri A.
8	25/04/2023	Revisi product	 Henri Adhyanata
9	1/5/2023	Proposal C=D	 Henri A.
10	12/5/23	Proposal Chapter 1-3	 Henri A.
11	11/7/23	Chapter 4	 Henri A.
12	14/7/23	Chapter 5	 Henri A.

4. Systematic Process Documentation

1) Based ingredients for gyoza skin (sorghum gyoza)



2) Filling ingredients



3) Milk and Wheat gluten flour



4) Gyoza skin dough



5) Gyoza skin dough after grinding



6) Gyoza skin dough after being cut into a round shape



7) Blending filling ingredients



8) Pan frying the gyoza



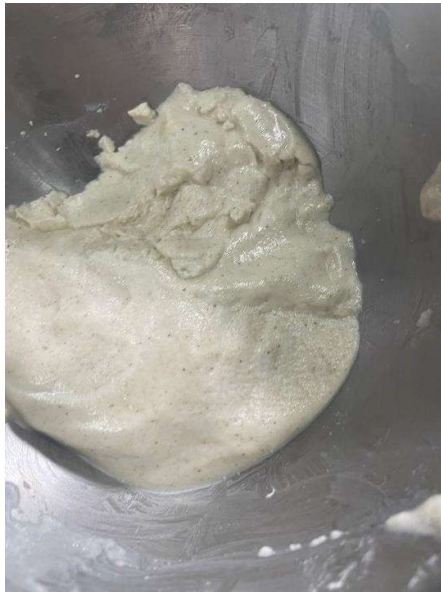
9) Sorghum gyoza



10) Gyoza skins stored for a week



11) Fail trial



12) Fail trial

