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APPENDIX

1. Approve Recipe

Recipe Name	: JELLY CANDY FROM DATE JUICES AND SPICES
TITLE OF C&D	: THE UTILIZATION OF SPICES AS A NATURAL FLAVORING AND DATE JUICE AS A NATURAL SWEETENER FOR GUMMY CANDY
Yield	: 2-3 portion
Main Ingredients	: Date, Ginger, Turmeric, Gelatin, Water
Ingredients	:
Kurma Juices:	Liquid Spices:
- 8 pes Dates	- ½ Segment Of Ginger
- 350 ml Water	- ½ Segment Of Turmeric
	- 150 ml Water
Jelly Candy:	
-½ Glass Of Cold Water	
-4 tsp Gelatin	
-Date Juices	
-Liquid Spices	
Method	:
1. Remove 8 kurma from the seeds. Then put it in a pot with 250 ml of water and boil it on low heat for 20 minutes. Strain it and, transfer to a bowl and with same dates, put it in the pot again and add 100 ml of water, boil it again for 5 minutes. Strain and press the kurma until the juice from the dates runs out.	
2. Take ½ segment of ginger and turmeric, peel the skin, then put it in a pot containing 150 ml of water and boil it for 10 minutes. Transfer it to a bowl.	
3. Add ½ cup cold water to a saucepan, then add 4 tablespoons of gelatin, stir gently until evenly distributed and don't turn on the stove yet. Then put the date Juices and liquid spices into the pot, stir until evenly distributed. When it's even, turn on medium-low heat for 20	




20 minutes. When it's been 20 minutes, put it in the mold and put it in the refrigerator for one hour. Then it's ready to be enjoyed

4. RECIPE BACKGROUND (50 – 100 WORDS)


This recipe is more aimed at children with reduced artificial sweeteners to maintain the immune system in children, especially since children's immune systems are weak. Using natural sweeteners and flavorings is an alternative way to keep children's immunity stronger for daily activities. Moreover, the dish is in the form of jelly candy which is very popular with many children. Coincidentally with my invention, this is herbal jelly candy with spices and kurma juice. With ginger, turmeric, kurma which have the benefit of improving digestion and increasing appetite in children, and kurma can support children's brain development which makes children have strong immune systems.

Student Name : Muhammad Aucky Adhisa

NIM : 2174130010051

1 st Advisor	2 nd Advisor	3 rd Advisor
 Name: Jessica Hartan Date: 27 March 2023	 Name: Heni Adhianata. Date: 27 / 03 / 2023 .	 Name: Arya P.S. Date:

2. Approve Sensory:

 Akademi Kuliner & Pastry
OTTIMMO
INTERNASIONAL


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

DATE : 5 April 2023
NAME : Muhammad Aucky Adhisa
NIM : 2174130010051
PRODUCT : Permen jelly dari kurma
ADVISOR : Jessica Hartan, A Md Par.


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

NOTES :

- Add sweetness
- Taste kurang manis dikit
- Smell isn't very pleasing, taste is almost bland
- Kurang rasa kurma nya
- Enak, tapi kurang manis
- Terlalu kenyal, agar ditambah kurma nya agar rasa kurma dan manis kurmanya terasa saat dimakan









3. Consultation Form







OTTIMMO
INTERNASIONAL
CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : Muhammad Azzahy Adhisa
 Student Number :
 Advisor : Chef Jessica Horton

No	Date	Topic Consultation	Name/Signature
1	06/03/23	Product Consultation	 Jessica
2	13/03/23	Product Testing	 Jessica
3	20/03/23	product consulp	
4	17/07/23	Revisi laporan konsultasi	
5	21/07/23	Revisi laporan sidang konsultasi	
6	21/07/23	Revisi laporan sidang konsultasi	

No	Date	Topic Consultation	Name/Signature
7	21/07/23	Revisi Nutrition laporan konsultasi	
8	21/07/23	Revisi Flowchart konsultasi	
9	21/07/23	Revisi writing Guidelines	
10	21/07/23	Revisi Abstract dan Cost	

4. Systematic Process Documentation:

- (1) Put dates in a pot with 250 ml of water and boil it on low heat for 20 minutes.



- (2) Strain it, transfer it to a bowl and the remaining dates, put in the pot again and add 100 ml of a water, boil it again for 5 minutes.



- (3) Take 4 gram of ginger and turmeric, peel the skin, then put in a pot with 150 ml of water and boil it for 10 minutes. And then transferred it to a bowl.



- (4) Put 125 cc cold water into a pot, then 50 gram gelatine, stir gently until evenly distributed and don't turn on the pot yet. Then put the date juices and spices liquid into the pot, stir until evenly distributed. When it's even, turn on medium to low heat for 20 minutes. Put it in the mould and put in the fridge overnight.

