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## APPENDIX

### 1. Approved Recipe

Recipe Name : KWETIAU SORGHUM  
TITLE OF C&D : Processing Fiber-Rich Sorghum Plants into Kwetiau Noodles by using Steaming Method  
Yield : 2-3 portion  
Main Ingredients : 240 gram Sorghum  
FlourIngredients :  
- 240 gram Sorghum Flour  
- 80 gram Tapioca Starch  
- 10 gram oil  
- 640 gram water  
- 2 gram salt

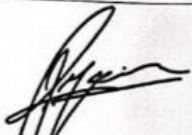
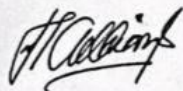

Method :

1. Combine all ingredients in a bowl, stir well
2. Heat a steamer over medium heat, then grease a baking sheet with oil
3. Weigh 150 gr of batter, pour it into the tin, then put it in the steamer
4. Spread out the batter by shaking the pan, steam for 2-3 minutes
5. Remove the kwetiau from the steamer, then brush with oil then remove the kwetiau from the pan
6. Continue steaming the mixture again until finish
- 7 Stack the steamed kwetiaw sheets, then slice into long noodle strands
- 8 The kwetiau is ready to be processed

RECIPE BACKGROUND (50 – 100 WORDS)

Sorghum is a grain plants that contains a lot of fiber. It can even be said that the fiber content in sorghum is 1.3% higher than rice. That means one of the advantages of the sorghum plant is that it is healthier and makes you full longer. And here I want to process this sorghum plant into a food that is much popular in Indonesia, namely Kwetiau

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NIM 2174130010026

1 <sup>st</sup> Advisor	2 <sup>nd</sup> Advisor	3 <sup>rd</sup> Advisor
 Name: Reyn Veremia Iskandar Date: 25-03-2023	 Name: Heni Adhianata Date: 25-03-2023	 Name: Jessica Hartan Date: 25-03-2023

## 2. Approved Sensory



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 INTERNASIONAL  
CELLULERY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

**DATE** : 3 April 2023  
**NAME** : Raphaela  
**NIM** : 2174130010026  
**PRODUCT** : Kwetiau sorgum  
**ADVISOR** : Ryan Yeremia Iskandar, SS

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

#### NOTES :

- Texture agak kurang chewy dan tampilan agak putus2... Kurang bagus visualnya
- Your initial trial have a better kwetiau like texture, with this one you've managed to get rid of the smell and bitter taste of the sorgum but the texture is firmer and snaps easily
- Tekstur berpasir



3. Consultation Form



Akademi Kuliner & Pastry  
**OTTIMO**  
 INTERNATIONAL  
 CULINARY INNOVATION AND  
 NEW PRODUCT DEVELOPMENT

No	Date	Topic Consultation	Name/ Signature
1	2/3/22	Konsultasi Judul	<i>[Signature]</i>
2	2/3/22	Konsultasi Judul	<i>[Signature]</i>
3	2/3/22	Konsultasi Judul	<i>[Signature]</i>
4	3/3/22	Konsul Produk	<i>[Signature]</i>
5	3/3/22	Konsul Produk	<i>[Signature]</i>
6	3/3/22	Konsul Produk	<i>[Signature]</i>

Name : *Raphaella*  
 Student Number : *211413 001002 C*  
 Advisor : *Chef Ryan Ventura*

No	Date	Topic Consultation	Name/ Signature
7	10/3/22	Konsul Produk (Cupcake cornflour)	<i>[Signature]</i>
8	30/5/22	Trial produk 1	<i>[Signature]</i>
9	30/5/22	Trial produk	<i>[Signature]</i>
10	30/5/22	Trial produk	<i>[Signature]</i>



#### 4. Systematic Process Documentation

1. Mix Sorghum flour, Tapioca starch, salt, oil, water



2. Heat a steamer, grease a baking sheet with oil, and pour the batter into the tin



3. Steam for 2-3 minute



4. Stack the steamed kwetiaw sheets, then slice into long noodle strands



5. Cook into fried sorghum kwetiaw

