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APPENDIX

1. Approved Recipe

Recipe Name : KEPOK BANANA TAPE JAM
TITLE OF C&D : THE USE OF KEPOK BANANA TAPE AS AN ALTERNATIVE
TO CASSAVA TAPE IN MAKING JAM
Yield : 1-2 Portion/Jar
Main Ingredients : 250 gr Banana Tape

Ingredients :

- 40 gr Tropicana Sugar
- 120 ml Corn Syrup
- 70 ml water
- 10 ml Condensed Milk

Method :

1. Combine banana tape, sugar, water and salt in a container, stir until Smooth
2. Cook using a non-stick pan for 10 minutes over low heat and add corn syrup, stirring constantly until smooth enough. Then add margarine, continue until cooked for about 10 minutes.
3. Set aside, let it cool completely, and your banana tape jam is ready to use.

KEPOK BANANA TAPE RECIPE

- Ingredients :
- 250 gr Kepok banana
 - 3-4 pcs (5 gr) Tape yeast
 - Banana leaf

Method :




1. Dry the yeast under the sun for about 2-3 hours.
2. Steam kepok banana until half cooked, remove from the steamer and cool until completely cold and the hot steam is gone (cool naturally without a fan) cover it with newspaper or clean cloth.
3. After the banana cold, grind the yeast (using spoon with a note don't touch it with hands directly) then strain.
4. Sprinkle the yeast over the cooled and peeled bananas then arrange in a container that has been covered with banana leaves (bottom and sides) cover it with banana leaf and close the container.
5. Let it ferment for 2-3 days.
6. Put it in the fridge, and the kepok banana tape is ready to be enjoyed.

RECIPE BACKGROUND (50 – 100 WORDS)

This recipe aims to provide a new ideas in processing kepok banana tape into a dish or product. Plus this recipe has the main ingredient kepok banana tape which quite a lot of people don't know about, the advantage of using banana tape is that it contains natural antacids that can help neutralize digestive disorders, besides that the ingredients are also easy to get and are not seasonal, in contrast cassava. This is also supported by jam that makes this recipe universally applicable, from spreads to bread fillings

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NIM : 2174130010034

1 st Advisor	2 nd Advisor	3 rd Advisor
 Name: Arya Putra Sundjaja, S.E Date:	 Name: Elinar, SST.Par., M.Si. Par. Date:	 Name: Anthony Sucipto, A.Md.Par. Date:

2. Approved Sensory



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CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 8 May 2023
NAME : Valentinus Terrence
NIM : 2174130010034
PRODUCT : Kepok banana tape spread
ADVISOR : Arya Putra Sundjaja, S.E.


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

NOTES :

- Kurang halus



3. Consultation Form



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INTERNASIONAL
CREATING THE FUTURE OF RESTAURANTS

CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name Valentius, Teresia

Student Number 21791520100319

Advisor

No	Date	Topic Consultation	Name/ Signature
1	6 th June / 2023	Product Consultation	<i>[Signature]</i>
2	8 th June / 2023	Product Consultation	<i>[Signature]</i>
3	15 th June / 2023	Product Consultation	<i>[Signature]</i>
4	23 rd June / 2023	Review: Saosary	<i>[Signature]</i>
5	6 th June / 2023	Review: Chapter II	<i>[Signature]</i>
6	7 th June / 2024	Review: Solusi Paksiwa	<i>[Signature]</i>

7	16 th July / 2023	Review: Ringkasan Laporan	<i>[Signature]</i>
8	12 th Aug / 2023	Review: Ringkasan Laporan	<i>[Signature]</i>
9	18 th Aug / 2023	Review: Ringkasan Laporan	<i>[Signature]</i>
10	24 th Aug / 2023	Ringkasan Laporan	<i>[Signature]</i>
11			

4. Systematic Process Documentation

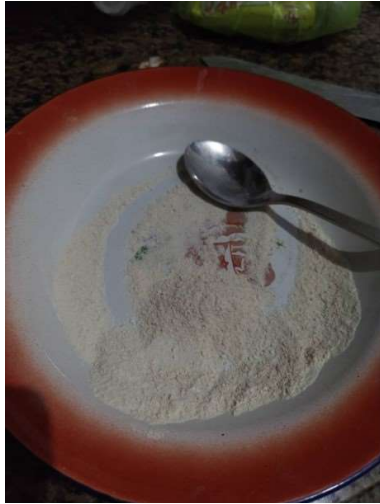
1) Steam the Bananas



2) Peel and cool the steamed kepok banana



3) Grind tape yeast



4) Leavening the banana and put it in a bowl covered with banana leaves



5) Ferment 2-3 days



6) Mashing the Kepok banana tape



7) Add another ingredients, Cook until the texture thickens



8) Served

