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APPENDIX

1. Approved Recipe

Recipe Name : JACKFRUIT SEEDS CHICKEN MEATBALLS
TITLE OF C&D : CHICKEN MEATBALLS FROM JACKFRUIT SEED STARCH TO
REDUCE WASTE
Yield : 2-3 portion
Main Ingredients : Jackfruit Seed
Ingredients :
- 400gr Chicken Fillet - 1 Whole Egg
- 45gr Jackfruit Seed Starch - 50gr Sugar
- 45gr Tapioca Starch - 8gr Salt
- 1 clove of Garlic - Some Ice Cubes
- 1 clove of Shallot

Method of Jackfruit Seed Starch :

1. Wash and clean the jackfruit seeds using water
2. Slice the seeds. Slicing is done with a thickness level of 2-3 mm
3. Boil about 5 to 10 minutes in boiling water
4. Blend jackfruit seeds so that they are smooth and not lumpy.
5. Strain the puree until remaining precipitation
6. Let the solution settle for about 12- 24 hours
7. Separate the solution from the precipitation
8. Dry under the sun or using dehydrator


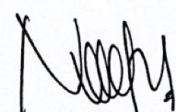
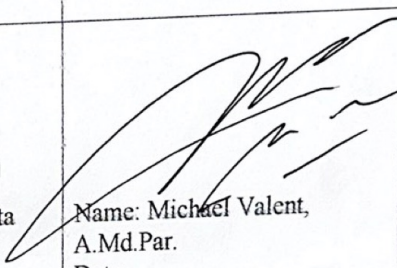
Method of Jackfruit Seeds Chicken Meatballs

1. Put the all the ingredients into meat grinder, until the desired texture
2. Prepare a bowl of water
3. Form the dough into a round
4. Put it in boiling water
5. When it is cooked, drain and put in a bowl of water that you have prepared.

RECIPE BACKGROUND (50 – 100 WORDS)

The reason why I want to use Jackfruit seeds as the main ingredient is so that they do not leave waste and make a food that contains a lot of meat also has other benefits by adding a mixture jackfruit seeds as starch which has many health benefits. One of the benefits of jackfruit seeds that can be found is the content of essential oil which is useful for people who have cholesterol.

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1 st Advisor	2 nd Advisor	3 rd Advisor
 Name: Yohanna Prasetio, S.Sn, A.Md.Par Date: 28/3 '23	 Name: Novi Indah Permata Sari, S.t.,M.Sc Date: 28/3 2023	 Name: Michael Valent, A.Md.Par. Date:

2. Approved Summary



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 8 May 2023
NAME : Jessica Amanda Susanto
NIM : 2174130010045
PRODUCT : Bakso ayam tepung biji nangka
ADVISOR : Yohanna Prasetyo, S.Sn, A.Md. Par


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

NOTES :


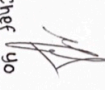

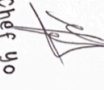
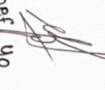

- Mana nangkanya seperti bakso alam pada umumnya




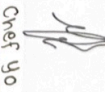
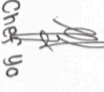
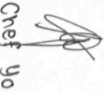
3. Consultation Form


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

CONSULTATION FORM
CONSULTATION FORM
CONSULTATION FORM

No	Date	Topic Consultation	Name/ Signature
1.	28/03/23	Judul + Resep Cnd	MS. Novi 
2.	28/03/23	Judul Cnd	Chef yo 
3.	26/05/23	ISI Proposal : chapter, introduction, background of study, chapter 2	Chef yo 
4.	30/05/23	ISI Proposal : chapter 2, chapter 3, font, tata tulisan.	Chef yo 
5.	17/07/23	ISI Proposal : chapter 5 (conclusion), font	Chef yo 
6.	15/08/23	AccProposal : tata kahan kiri, ganti judul. (yang dilingkari).	Chef yo 

Name : Jessica Amanda Susanto
 Student Number : 2114130010045
 Advisor : Johanna Prasetyo S.Sn, A.Md, Par

No	Date	Topic Consultation	Name/ Signature
7.	16/08/23	Acc Proposal : Nutrition fact, resep + takaran.	MS. NOVI 
8	11/08/23	ISI Proposal : Packaging, product	Chef yo 
9.	21/06/23	ISI Proposal : plagiarism Statement, chapter 3.	Chef yo 
10.	28/05/23	ISI proposal : ingredients review, kutipan.	Chef yo 

4. Systematic Process Documentation

1) Put all the ingredients into meat grinder



2) Grind the ingredients



3) Grind until desired texture



4) Prepare a glass of water and spoon



5) Form the dough into a round



6) Put it in boiling water



7) When it is cooked, the meatballs will start to float

