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APPENDIX

1. Approved Recipe

Recipe Name : VEGETARIAN PATTY
TITLE OF C&D : VEGETARIAN PATTY FROM JACKFRUIT SEEDS AS
REPLACEMENT OF BEEF OR CHICKEN MEAT.
Yield : 1 portion
Main Ingredients : 100gr Jackfruit Seeds

Ingredients Vegetarian Patty

- 100gr Jackfruit Seeds
- 100gr Champignon Mushrooms
- 50 gr All-purpose flour
- Garlic
- Salt
- Olive Oi



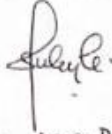
Method Vegetarian Patty

1. Rinse jackfruit seeds
2. Boil jackfruit seeds with salt and garlic(optional) for 30 minutes
3. Sautee mushroom until the water evaporated
4. Peel the jackfruit seeds and put it in the chopper with the mushroom until it as minced beef texture
5. Add all-purpose flour and shape like an ordinary burger patty.
6. Season the patty with salt and pepper
7. Pan fry with oil until golden brown


RECIPE BACKGROUND (50 – 100 WORDS)

Burger is a meat patty that invented in Germany back in 1800s. It is a grilled flat round mass of minced wrapped in 2 slices of buns, lettuce, and sauces like mayo, ketchup, or mustard. Although it is common. Although most burgers use meat, nowadays there are many innovations using vegetables or seeds as an alternative to meat. In this recipe I use jackfruit seeds as a main ingredient. Because jackfruit seeds have a lot of nutrition for the body because they are rich in protein, minerals, etc. Consuming jackfruit seeds can lower cholesterol, healthy digestion, and prevent infection.

Student Name : Tan Billy Tanujaya
NIM : 2174130010022

1 st Advisor	2 nd Advisor	3 rd Advisor
 Name: Jessica Horton Date: 14 Juli 2023	 Name: Heni Achionora Date: 14 Juli 2023	 Name: Arya P. Date: 14 Juli 2023

2. Approved Sensory Test



Akademi Kuliner & Pastry
OTTIMMO
INTERNASIONAL


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

DATE : 2 May 2023
NAME : Tan, Billy Tanujaya
NIM : 2174130010022
PRODUCT : Jackfruit seeds n mushroom patty
ADVISOR : Jessica Hartan, A.Md.Par.

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

NOTES :

- A bit too salty n need to be more patty texture
- A little too heavy on pepper
- Too oily



3. Consultation Form



Students' Culture & Talent
OTTMMO
 INTERNATIONAL
 CONSULTATION FORM
 CULINARY INNOVATION AND
 NEW PRODUCT DEVELOPMENT

Name : Tan Billy Tanjaya
 Student Number :
 Advisor : Jessica Hartung

No	Date	Topic Consultation	Name Signature
	15/03	Ingredients selection	<i>[Signature]</i>
	15/03	Ingredients selection	<i>[Signature]</i>
	15/03	Ingredients selection	<i>[Signature]</i>
	20/03	Product Consultation	<i>[Signature]</i>
	10/05	Proposal Format	<i>[Signature]</i>
	23/03	Product Recipe	<i>[Signature]</i>

No	Date	Topic Consultation	Name Signature
	23/03	Product Recipe	<i>[Signature]</i>
	23/03	Product Recipe.	<i>[Signature]</i>
	25/5.	Product Revision	<i>[Signature]</i>
	25/5	Proposal Revision	<i>[Signature]</i>
	25/5	Proposal Revision.	<i>[Signature]</i>

4. Systematic Process Documentation

1. Boil jackfruit seeds



2. Sautee Champignon mushrooms



3. Put both ingredients in the chopper



4. Add flour and shape it like a patty



5. Pan-fry

