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APPENDIX

1. Approval Recipe

Recipe Name : ~~Wonton Noodle~~ (Chicken Keluwih Noodles)
TITLE OF C&D : Utilization of Kluwih Fruit For Healthy Noodle Using The Drying Method
Yield : 1 Portion
Main Ingredients : 50 gr Kluwih Flour
Ingredients :

- 50 gr Kluwih Flour
- ~~20~~ 10 gr Corn Starch
- ~~10~~ 10 gr Rice Flour
- ½ tsp Xanthan Gum
- 1 tbsp Tapioca Flour
- 1 tbsp Corn Starch
- ~~1 Egg Yolk~~
- ~~100~~ ml Warm Water
- ~~2~~ cloves Garlic
- Cooking Oil
- 200 gr Chicken Breast Fillet
- ~~20~~ 20 gr Tapioca flour
- 100 gr Ground Chicken Meat
- 3 pcs Pokchoy
- ~~3 pcs Wonton Skin~~
- 2 tbsp Soy Sauce
- 2 tbsp Oyster Sauce
- 2 tbsp Sesame Oil
- Salt
- White Pepper
- White Sugar
- ~~50~~ gr Fried Shallots
- 3 pcs Spring Onion

Method :

1. For Noodles mix kluwih flour, corn starch, rice flour, tapioca flour and salt. And then mix well the xanthan gum and egg yolk into warm water, put in the middle of the mixed flour, add oil and mix well using fork.
 2. Knead until smooth and then wrap the dough, rest for 30 minutes. Process with noodle machine and rest the noodle 10 minutes.
 3. For Topping, bring water to boil and cook chicken breast. For the broth we can use to cook wonton.
 4. Chopped the chicken breast, sautee chopped garlic add the chicken breast, oyster sause, soy sause, seasoning with salt, pepper, and sugar.
- ~~X~~ For wonton mix ground meat, soy sause, oyster sause, sesame oil, tapioca flour and chopped garlic. Season it with salt and pepper.


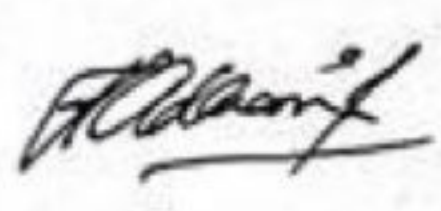
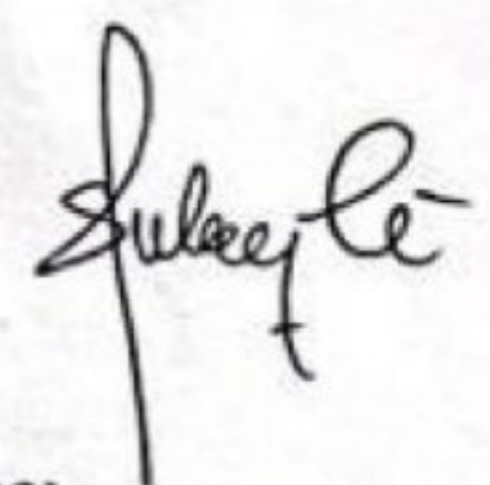
✗ Wrap the wonton fillings and secure with water. Cook wonton in boiling water until floats and set aside, add pokchoy in boiling water for 1 until 2 minutes. Served with boiled noodles.

RECIPE BACKGROUND (50 – 100 WORDS)

Instant noodle have always been a favorite food for all people. Easy serving can make instant noodles the top choice when time is thight. But on the other hand the preservative content in instant noodles is very high, the nutrition is not too emphasized. Many people want to get more benefits from eating noodles because there are already many bad perspectives about instant noodles and other commercial noodles.

Student Name : Rossa Permata Dewi

NIM : 2074130010081

1 st Advisor	2 nd Advisor	3 rd Advisor
 Name: Jessica Hartan, A.Md.Par. Date: March 27, 2023	 Name: Heni Adhianata, S.T.P.,M.Sc Date: March 27, 2023	 Name: Arya Putra Sundjaja, S.E. Date: March 27, 2023

2. Approved Sensory



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 INTERNASIONAL
CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

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

DATE : 4 April 2023
NAME : Rossa Permata Dewi
NIM : 2074130010081
PRODUCT : Wonton kluwih noodle
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	X	√	X	√	X
Panelist 5	X	X	X	X	X
Panelist 6	√	√	√	√	√
Panelist 7	√	√	X	√	√
Panelist 8	√	√	X	√	√
Panelist 9	X	√	X	X	X
Panelist 10	√	√	√	√	√

NOTES :

- Teksture wonton agak lembek dan agak asin
- Ada after taste pahit yang harus di kurangi
- pahit. patah. texture lembek
- After a while the sight isn't very appealing, like it's covered in slurry. The texture is snappy, and the taste is bitter. The seasoning of the noodle is very nice though
- Rasanya sudah bagus mungkin cuma terlalu asin saja



3. Consultation Form



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CONSULTATION FORM CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Name : Rossa Permata Dewi
 Student Number : 2074130010081
 Advisor : Jessica Hartan, A.Md.Par.

No	Date	Topic Consultation	Name/ Signature
1	20/03/23	Product Consultation	
2.	20/03/23	Product Consultation	 Arya
3.	20/05/23	Product & Ingredients consultation	 Henri A.
4.	14/04/23	Consultation Chapter 4	 Arya PS
5	11/04/23	Product & Process Consultation	
6	14/04/23	Food Cost Consultation	

No	Date	Topic Consultation	Name/ Signature
7	23/05/23	Consultation Chapter 4	
8	06/06/23	Presentation Consultation	
9	14/06/23	Revision Consultation	
10	22/08/23	Food cost Consultation	

4. Systematic Process Documentation

1) Cut Keluwih Fruit



2) Wash and soak keluwih flesh and keluwih seeds



3) Drying keluwih with Dehydrator



4) Dry Keluwih



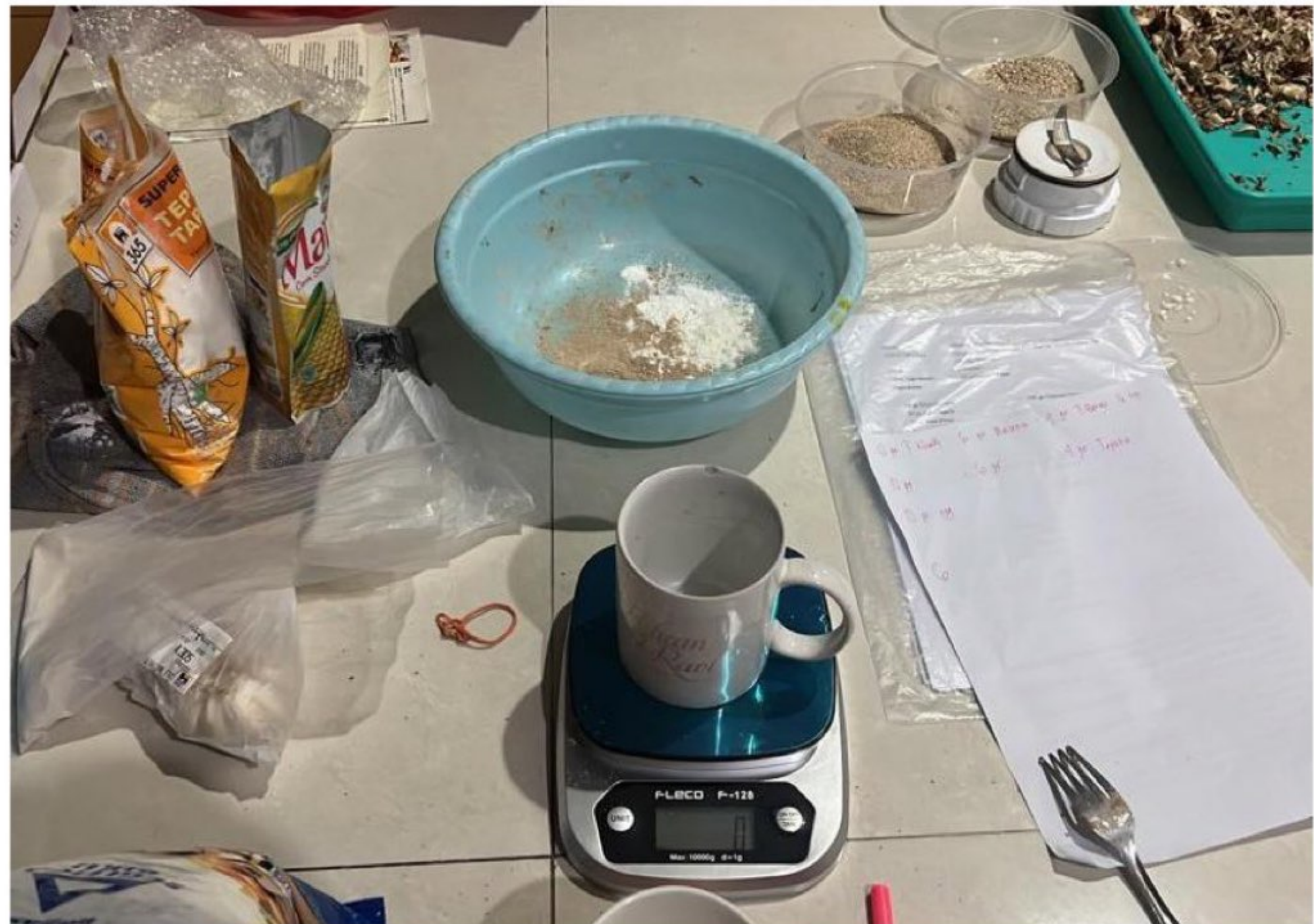
5) Grinding and Sift Dry Keluwih



6) Keluwih Flour



7) Making Chicken Keluwih Noodles



8) Mixing and kneading



9) Rolling and Cutting the Dough



10) Noodles Ready to Boil



11) Boiling The Chicken Breast



12) Sauteeing Chopped Garlic



13) Stir-frying Shredded Chicken



14) Chicken Toppings



15) Boiling Pockchoy



16) Assembling



17) Chicken Keluwih Noodles

