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APPENDIX

1. Approved Recipe

Recipe Name : MIE JAMUR OATS VEGETARIAN
TITLE OF C&D : PEMANFAATAN OATS SEBAGAI BAHAN DASAR
PEMBUATAN MIE DENGAN TOPPING JAMUR
Yield : 2-3 portion
Main Ingredients : 200 gr oatmeal
Ingredients :

- 150 gr Quacker Rolled Oats	- 3 tablespoon soy sauce
- 100 gr Rice Flour	- 1 teaspoon white pepper
- 100 gr Tapioca Starch	- 1 teaspoon mushroom powder
- 1 tsp salt	- 100gr button mushroom
- 250 ml boiled water	- 4 tablespoon vegetable oil
- 5 cloves garlic, peeled	- 5 cloves shallot, peeled
- 4 tablespoon sweet soy sauce	- 1 fresh leek




Method :

1. Blend oats in the chopper until smooth and powdery, set aside
2. Boil some water, then add to the mixture
3. Knead the oats and the dry ingredient till becoming a dough
4. Roll the dough and cut it into noodle shape
5. Boil water until 100c
6. Boil until noodles cooked then strain and set aside
7. Blend garlic, shallot in the chopper
8. Sautee the blended ingredients. Add in the mushroom
9. Add the noodle and seasoning.
10. Serve the noodle with the leek as the topping.


RECIPE BACKGROUND (50 – 100 WORDS)

Oats have lots of nutrition and benefit to our health and body. In Indonesia people still not aware about how nutritious and beneficial this food is. High in fibres, vitamin, protein, and others minerals. Inspire me to make this as a substitute of the main ingredients in making a noodle. Besides making a healthy and nutritious food, I wanted to make food that everyone can enjoy even people who has some health problems.

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NIM : 2174130010035

1 st Advisor	2 nd Advisor	3 rd Advisor
 Name: Yohanna Prasetyo, S.Sn, A.Md.Par Date: 27/5/23	 Name: Heni Adhinata, S.T.P.,M.Sc Date: 27/5/23	 Name: Arya Putra Sundjaja, S.E. Date:

2. Approved Sensory

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ESTABLISHED 2010


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

DATE : 4 May 2023
NAME : Angelica Octavira Susanto
NIM : 2174130010035
PRODUCT : Mie oats
ADVISOR : Yohanna Prasetyo, S.Sn, A.Md. Par


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

NOTES :

- Usahakan ukurannya bisa seperti noodle yang panjang









3. Consultation Form







Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
DESIGNER ARTS CATERING BAKING & PASTRY ARTS

CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : Angelica Octavia S
 Student Number :
 Advisor : Yovana Prasetyo

No	Date	Topic Consultation	Name/Signature
1	20/23 3	Recipe consultation	
2	25/23 3	Recipe consultation	
3	27/23 3	Recipe consultation	
4	28/23 3	Recipe consultation	
5	11/23 3	Proposal	
6	12/23 6	Proposal consultation	

No	Date	Topic Consultation	Name/Signature
7	13/23 6	Proposal consultation	
8	14/23 6	ujian proposal	
9	14/23 6	ujian proposal	
10	16/23 8	Penisi + ujian	

4. Systematic Process Documentation

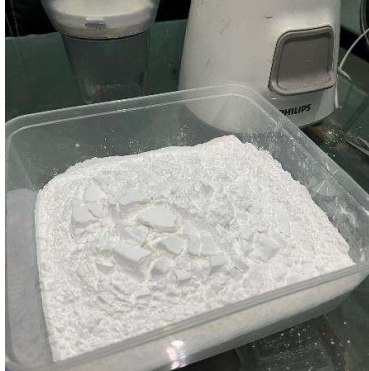
1) Grind the rolled oats till have the consistency of flour



2) boil 250ml of water



3) mixed all the dry ingredients



4) pour the boiled water to the dry ingredients then mix until became a dough



5) knead the dough till smooth



6) cutting and shaping the dough to noodle form



7) cooking the noodle



8) sauteing garlic shallot and mushroom



9) add in the noodles and the seasoning



10) Gluten Free oat noodle

