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## APPENDIX

### 1. Approved Recipe

Recipe Name : NUGGET DAUN KELOR  
TITLE OF C&D : THE UTILIZATION OF STEAMED MORINGA LEAVES IN CHICKEN NUGGET AS A MEDIA TO INCREASE CHILDREN'S VEGETABLES CONSUMPTION

Yield : 1-2 portion

Main Ingredients : 200 gr of *Moringa* Leaves

Ingredients :

- 200 gr *Moringa* Leaves
- 200 gr Chicken Thigh Fillet
- 33 gr White Bread, diced
- 29 gr Egg
- 20 gr Spring Onion, sliced
- 46 gr Mayonnaise
- 5 gr Mushroom Stock Powder
- 10 gr Garlic Powder
- Salt to taste
- Some ice cubes

COATING

- 60 gr Flour
- 60 gr Beaten Egg
- 60 gr Bread Crumb

Method :



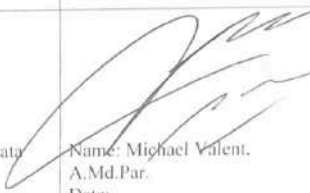
1. Wash the *Moringa* Leaves.
2. Put the chicken and *Moringa* leaves into meat grinder.
3. Add in the ice cubes, white bread, and all the seasonings into the grinder gradually
4. Put the grounded chicken in a container.
5. Steam until cooked around 30 minutes, set aside to cool.
6. Cut the nuggets according to preference, coat with flour, beaten egg, and breadcrumbs.
7. Fry the nugget until golden brown.

RECIPE BACKGROUND (50 – 100 WORDS)

The reason why I want to use *Moringa* leaves as the main ingredient is to increase children's vegetable consumption. *Moringa* leaves also has a lot of benefit, such a high protein content, calcium, vitamin A, vitamin C, iron, antioxidants for the body. Therefore, it is a suitable choice of nutritious vegetable for children to consume.

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NIM : 2174130010047

1 <sup>st</sup> Advisor	2 <sup>nd</sup> Advisor	3 <sup>rd</sup> Advisor
 Name: Jessica Hartan, A.Md.Par. Date:	 Name: Novi Indah Permata Sari, S.L.M.Sc Date:	 Name: Michael Valent, A.Md.Par. Date:

2. Approved Sensory



Akademi Kuliner & Patiseri  
**OTTIMMO**  
INTERNASIONAL

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

**DATE** : 3 May 2023  
**NAME** : Christina Angela Susanto  
**NIM** : 2174130010047  
**PRODUCT** : Nugget daun kelor  
**ADVISOR** : Jessica Hartan, A.Md.Paz.

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

**NOTES** :



### 3. Consultation Form



Akademi Kuliner & Patiseri  
**OTTIMMO**  
 INTERNASIONAL

#### CONSULTATION FORM CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Name : Christine Angela S.  
 Student Number : 2124150210049  
 Advisor : Jessica Hartono

No	Date	Topic Consultation	Name/Signature
1	20/05/23	Product Consultation	
2	21/05/23	Product Consultation	
3	14/05/23	Idea Consultation	
4	22/05/23	Recipe Writing	
5	28/05/23	Recipe Writing	
6	18/05/23	Report Writing	

No	Date	Topic Consultation	Name/Signature
7	20/05/23	Report Writing	
8	11/06/23	Presentation Check	
9	25/08/23	Report Writing	
10	24/08/23	Report Writing	
11	29/08/23	Final Report Writing	
12	28/08/23	Final Report Writing	

#### 4. Systematic Process Documentation

##### 1.) Wash the *Moringa* Leaves



##### 2.) Chicken and *Moringa* in a grinder



##### 3.) Grounded chicken in a container





4.) Steamed Chicken



5.) Cut the Chicken



6.) Put in a freezer until firm



7.) Coat with flour, beaten egg, and bread crumb



8.) Fry the nugget



9.) *Moringa* Chicken Nugget

