

CHAPTER III

METHODS

3.1 Time and Place

Culinary innovation and product development was done from Maret to April 2023. Location of product is at home kitchen lawang seketeng v no.62 .
Time 1 pm .

3.2. Ingredients and Utensils

3.2.1 Ingredients

The ingredients and functions of the ingredient used in this study presented in the table 3.1.

Table 3. 1 Ingredients for cancer prevention indonesia traditional herbal drink

No	Ingredienst	Quantity	Function
1	Clove	1g	Source of antioxidant
2	Turmeric	128g	Source of antioxidant
3	Cardamon	6g	Source of antioxidant
4	Honey	25g	Source of antioxidant
5	Water	800ml	Boil all the ingredients

3.2 Utensils

The utensils and functions used in this study presented in the table 3.2

Table 3. 2 The Utensils and Functions Used in Study Presented

No	Utensils	Function
1	Spoon	Stiring honey
2	Wooden spatula	Stiring seasoning
3	Grater	Turmeric grater
4	Knife	Cutting
5	Cutting board	Place mat while cutting ingredients
6	Bowl for seasoning	Put seasoning
7	Pan	Boiled

3.3 Processing Methods

The processing method of this study are presented below :

1. First wash the turmeric then peel the skin of the new turmeric , grate the turmeric .
2. Add in 800ml of water into the pot and then add turmeric , clove and cardamon .
3. Bring to a boil , around 15 – 20 minutes .
4. Let the mixture cooks down . Once cooled , stir in 3 tbs of honey , and it's ready for consumption .

3.4 Flow Chart

The flowchart of processing methos is presented in Figure 3.1.

