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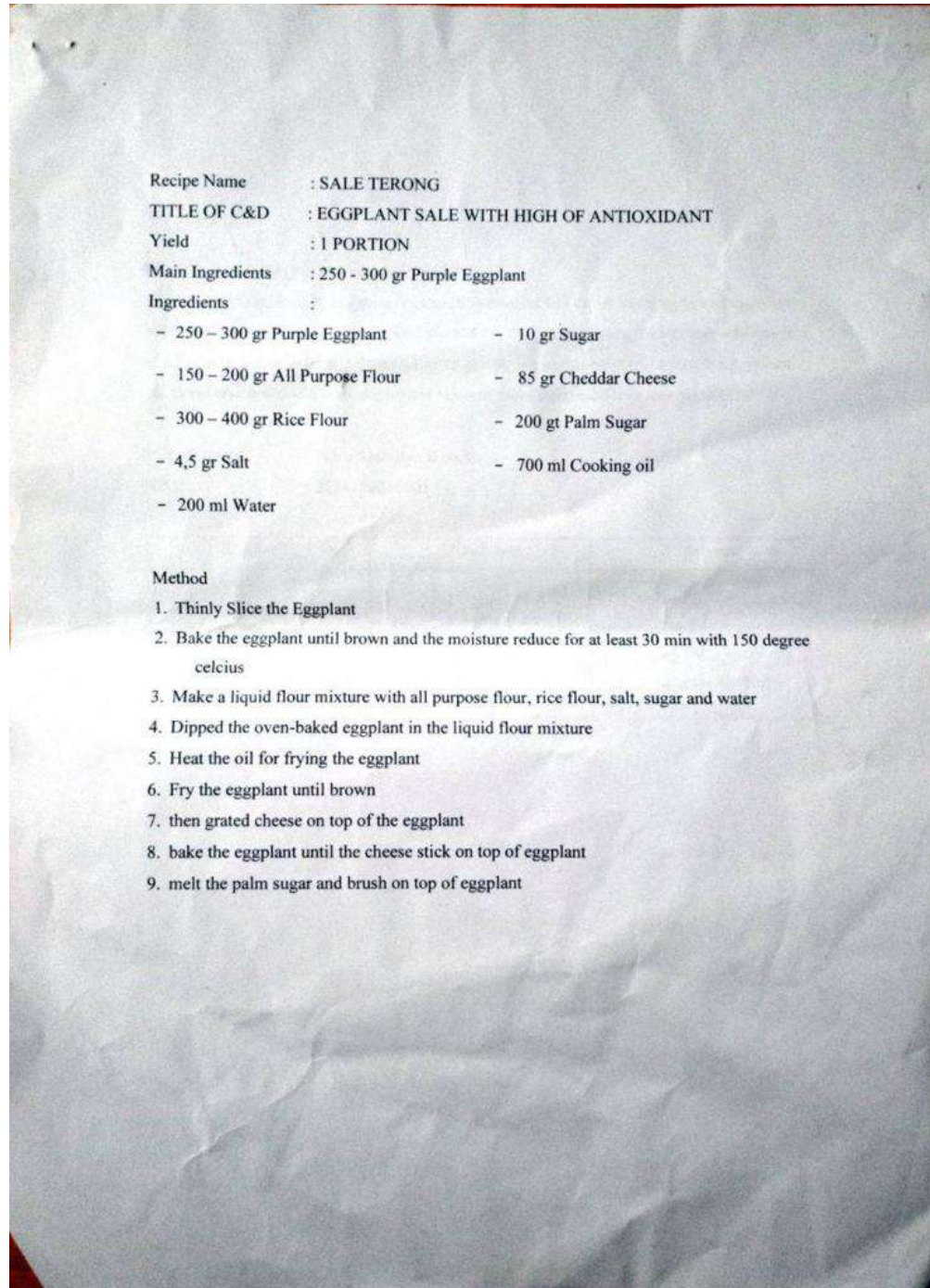
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APPENDIX

1. Approved Recipe




RECIPE BACKGROUND (50 - 100 WORDS)


Why i chose to make sale eggplant because this product has never been made and eggplant has many benefit for example eggplant is good for the bones, stomach digestion, and has lots of antioxidants. Many people doesn't like eggplant, but in this product i make the eggplant has sweet and this could be make people become more interested with this product.

Student Name : Felix Antholyn Basuki

NIM : 2174130010001

1 st Advisor	2 nd Advisor	3 rd Advisor
		
Name: <i>ites</i> Advisor Date: 27/05/2023	Name: <i>Atya P. S.</i> Date: 27/03/2023	Name: <i>Jessica Horban</i> Date: 27/05/2023

2. Approved Sensory

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

DATE : 5 April 2023
NAME : Felix Antholyn Basuki
NIM : 2174130010001
PRODUCT : Sale terong
ADVISOR : Heni Adhianata, S.T.P., M.Sc


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

NOTES :

- Kenapa namanya SALE?
- Ada sedikit bitter Aftertaste.. Tapi masih tolerable
- Keasinan



3. Consultation Form



AKADEMI KULINER & PASTOR
OTTIMO
 INTERNATIONAL
 CULINARY INNOVATION AND
 NEW PRODUCT DEVELOPMENT

CONSULTATION FORM
 CULINARY INNOVATION AND
 NEW PRODUCT DEVELOPMENT

No	Date	Topic Consultation	Name/ Signature
1	10/03/23	Product Consultation	Jessica H.
2	15/03/23	Product Consultation	Hani A.
3	24/03/23	Fevisi Product	Shalva Anya
4	21/03/23	Product Consultation	Jessica H.
5	24/03/23	Revisi Product	Jessica H.
6	21/03/23	Product Consultation	Nickel A.

No	Date	Topic Consultation	Name/ Signature
7	21/03/23	Product Consultation	ANTHONY
8	23/03/23	Sensory Consultation.	Hani A.
9	28/03/23	Product Consultation	Nurrah
10	28/03/23	Product Consultation	

Name : Fevi Nurhain Basri

Student Number : MS. DEPI

Advisor : MS. DEPI

4. Systematic Process Documentation

1. ingredients for eggplant sale



2. the process of reducing water in eggplant sale



3. Making a flour dough for eggplant sale



4. Frying The sale eggplant



5. packaging eggplant sale

