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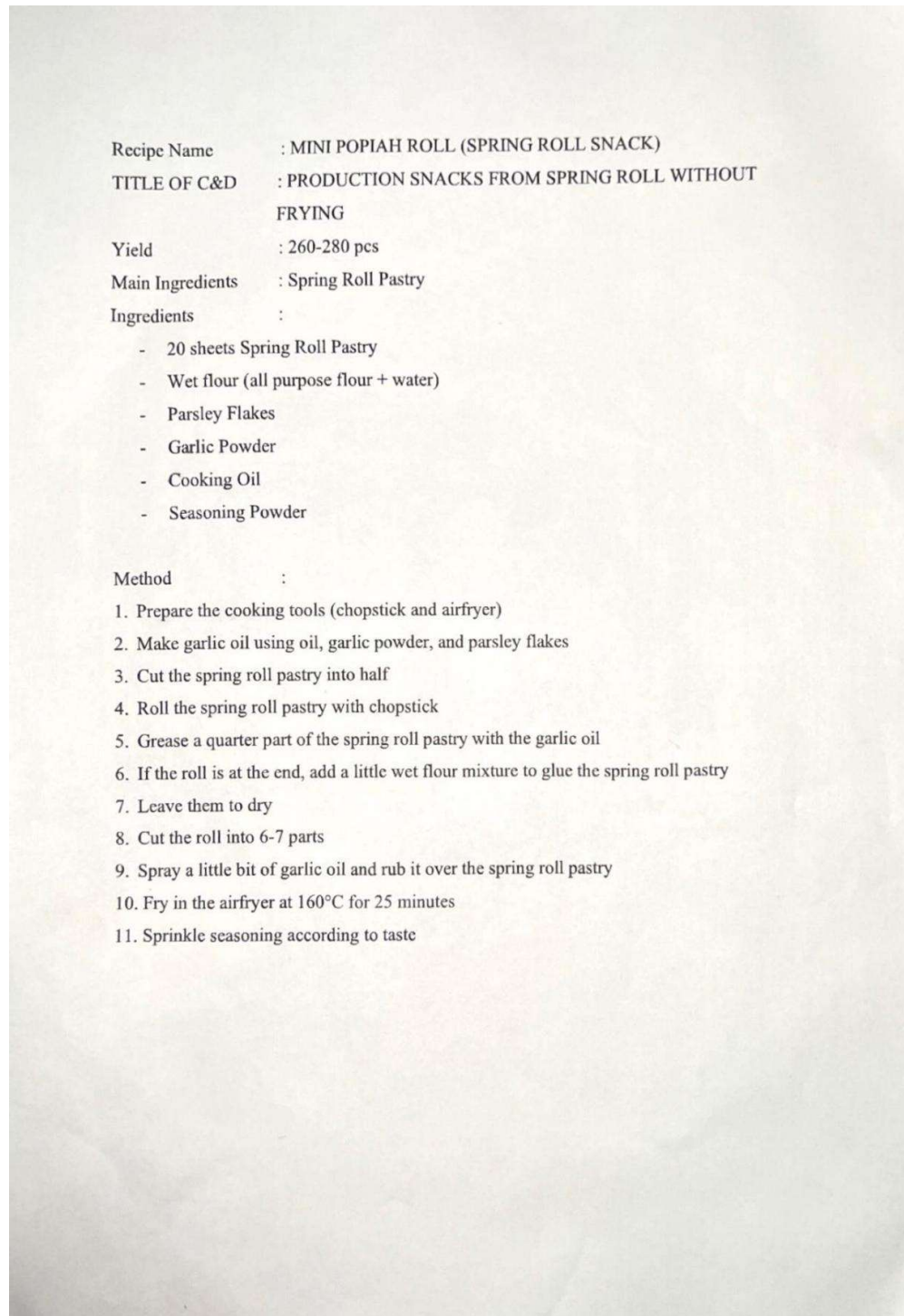
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APPENDIX

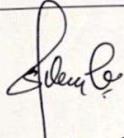
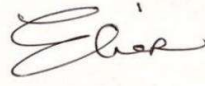

1. Approved Recipe




RECIPE BACKGROUND

When I went to Malaysia, I found a snack called popiah roll from the eureka brand, then I tried to buy it and turned out I really liked the taste and had never found this snack in Indonesia. So, I thought I wanted to make this snack as similar as possible to the Malaysian snack. The plan, the flavors that I want to produce are salted egg, sour cream, cheese, curry, etc. Then, because I want to reduce eating fried foods, that's why I want to make this snack not fried so it's lower in calories and little oil use.

Student Name : Jocelyn Olivia Soegiono
NIM : 2174130010049

1 st Advisor	2 nd Advisor	3 rd Advisor
 Name: Atya P.S. Date: 12/09/2023	 Name: Elwan Date: 22/09 '23.	 Name: Anthony Scripto Date: 12/09/23

2. Approved Sensory

 Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS


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

DATE : 12 May 2023
NAME : Jocellyn Olivia Soegiono
NIM : 2174130010049
PRODUCT : Not fried mini popiah roll
ADVISOR : Arya Putra Sundjaja, S.E.

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

NOTES :

- Dalam 1 kantong ada yg plain. Sepertinya bumbunya kurang rata. Mungkin bisa ditambah varian rasa pedas manis juga
- Kurang tajam sedikit aroma n' rasanya.





Akademi Kuliner & Pastry
OTTIMO
 INTERNATIONAL
 CONSULTATION FORM
 CULINARY INNOVATION AND
 NEW PRODUCT DEVELOPMENT

3. Systematic Process Documentation

No	Date	Topic Consultation	Name/ Signature
1.	24/3/23	Konsul Judul & Produk	<i>KA</i> Chef Arya
2.	28/3/23	Konsul Produk	<i>KA</i> Chef Arya
3.	11/5/23	Konsul Recipe	<i>KA</i> Chef Arya
4.	12/5/23	Mencoba Produk	<i>[Signature]</i> Chef Anthony
5.	12/5/23	Mencoba Produk	<i>KA</i> Chef Arya
6.	15/7/23	Konsul Proposal	<i>[Signature]</i> Ms. Einar

Name : Jocelyn Olivia Soegiono
 Student Number : 21141300100249
 Advisor : Chef. Arya, Putra Sundryo, SE

No	Date	Topic Consultation	Name/ Signature
7.	15/7/23	Konsul Proposal	<i>KA</i> Chef Arya
8.	15/7/23	Konsul Proposal	<i>[Signature]</i> Chef Anthony
9.	29/7/23	Konsul untuk sidang	<i>KA</i> Chef Arya
10.	22/9/23	Konsul Revisi Proposal	<i>[Signature]</i> Ms. Einar
11.	22/9/23	Konsul Revisi Proposal	<i>[Signature]</i> Chef Anthony
12.	22/9/23	Konsul Revisi Proposal	<i>KA</i> Chef Arya

4. Systematic Process Documentation

- 1) Prepare the ingredients to make spring roll pastry



- 2) Put all the ingredients in the blender



- 3) Blend until the dough is smooth



- 4) Pour the dough in a bowl



- 5) Spread the dough on the pan using a brush and cook over low heat



- 6) Wait until the dough is slightly cooked



- 7) Spring roll pastry is ready, the texture is soft and elastic



- 8) Cut the spring roll pastry into half



9) Grease a quarter part of the spring roll pastry with the garlic oil



10) Roll with chopsticks



11) If the roll is at the end, add a little wet flour mixture to glue the spring roll pastry



12) Spray a little bit of garlic oil and rub it over the spring roll pastry, then fry in an air fryer at 160°C for 25 minutes

