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APPENDIX

1. Approved Recipe

Recipe Name : STRING BEAN AND MUNG BEANS PATTY
TITLE OF C&D : UTILIZATION OF STRING BEANS AND MUNG BEANS FOR HEALTHY PATTY WITH PAN SEAR METHOD
Yield : 2-3 portion
Main Ingredients : STRING BEANS AND MUNG BEANS
Ingredients :

- 50gr Mung Beans	- 15gr Tapioca Starch
- 60gr Beans	- 15gr Wheat Flour
- 80gr Carrot	- 45gr Bread Crumbs
- 2 egg	- 3 Bun Buggers

Seasoning :

- 45gr BBQ Sauce	- Sugar
- 30gr Sesame Oil	- Blackpaper
- 15gr Thyme	- Salt
- 15gr Rosemary	- Mushroom Bouillon Powder
	- 1 Clove of Garlic

Method :

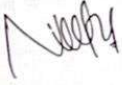

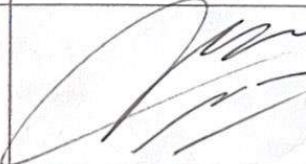
1. Wash the Mung Beans, Carrot, and Beans
2. Boiled the Mung Beans, Chopped the Carrots, and Chopped the Beans
3. Juicer the Carrots until smooth
4. Mix the Eggs with Bbq Sauce, Sesame Oil, Thyme, Rosemary, Sugar, Blackpaper, Salt, and Mushroom Bouillon Powder, The Sieve Tapioca Starch, and Wheat Flour
5. Cooked Mung Beans, the smooth String Beans and Carrots, mixed all of the ingredients.
6. The patties already to serve.

RECIPE BACKGROUND (50 – 100 WORDS)

The reason I chose to make burgers from Bean and Mung Beans is that in addition to being healthier than burgers in general, these burgers can also be consumed by some people who have allergies with beef or something like that, and these burgers can be consumed by anyone from small children to elderly. Besides that I want to make a new innovation, namely Spinach and Mung Beans Burgers which of course do not exist anywhere so that people who are curious can certainly try this burger made by me.

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NIM : 2174130010024

1 st Advisor	2 nd Advisor	3 rd Advisor
		
Name: Date:	Name: Date:	Name: Date:

2. Approved Sensory



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CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 4 April 2023
NAME : Olyvia Alexander Sutedjo
NIM : 2174130010024
PRODUCT : Patty buncis, brokoli, wortel, ayam
ADVISOR : Novi Indah Permata Sari, S.T., M.Sc

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

NOTES :

- Rasa brokoli terlalu strong
- Rasanya seperti balsem
- A bit too much herbs.. Herby aftertaste
- Ada rasa herbs yang cukup kuat , tolong di tinjau ulang dan di kurang sedikit rasa herbs tsb .





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CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : olyvia alexander
 Student Number :
 Adviser : Ms. Novi

No	Date	Topic Consultation	Name/ Signature
1	7/2 2023	Topic	
2	21/3 2023	Product	
3	24/3 2023	Final Product	
4		Final Product	
5	24/5 2023	Final Product.	
6	29/5 2023	Revisi chapter II	

No	Date	Topic Consultation	Name/ Signature
1	15/6 2023	Revisi Bibliography	
2	12/7 2023	Chapter III	
3	17/7 2023	Revisi II	
4	20/7 2023	Revisi Format Proposal	

3. Consultation Form

4. Systematic Process Documentation

- 1) Heat the water



- 2) Input the Mung Beans, boil until soft



- 3) Strain the Mung Beans and leave until cool



4) Prepare the Carrots and the String Beans



5) Chopped the String Beans



6) Juicer the Carrots until smooth



7) Mixed all of the ingredients



8) Make the Healthy Patty

