

APPENDIX

1. Logo Product Design



Picture 1.1 Front Logo Product Design



Picture 1.2 Back Logo Product Design

Calvin Thenu
Venice Class

R&D PROJECT
Approved!

(A New Product)

Coffee Jam

Ingredients

100gr Chocolate Milk

50g Simple Syrup

3tbsp Unsalted butter

2tbsp Coffee flavoring

2tbsp Vanilla flavoring

250gr Chocolate bar

Methods

1. In a saucepan with low heat, melt the butter
2. Add chocolate milk, simple syrup , coffee flavoring and vanilla flavoring into the melted butter and mix well.
3. In another saucepan , make a waterbath to melt chocolate bar
4. Pour in melted chocolate into the mixture
5. Put the jam in a glass jar and let sit for around 8 hours in room temperature
6. The jam is ready to be served when it thickens into jam texture