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APPENDIX

- Sensory Test

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

DATE : 10 April 2023
NAME : Hany Naztiha Hermawan
NIM : 2174130010061
PRODUCT : Bakso bebek
ADVISOR : Heni Adhianata, S.T.P., M.Sc

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

NOTES :

- Tastier please
- Sedikit keasinan



- Resep Asli

Recipe Name : Duck Meatballs
 TITLE OF C&D : GROUND DUCK MEAT AS A MAIN INGREDIENT FOR MEAT BALLS

Yield : 10 pcs

Main Ingredients : Ground Duck Meat

Ingredients :

- 300gr ground duck meat
- 60gr
- 3 cloves of gralic
- 3 pcs shallot
- 1 whole egg
- 60gr tapioca flour
- 80gr ice cube
- ¼ tsp pepper
- ¼ tsp baking powder
- ½ tsp salt
-
-

Method




1. add in garlic, shallot, pepper, baking powder, salt, and 60gr of the ice cube in to the blender
2. prepare ground duck meat and mix with wet ingredients
3. add in tapioca flour and the rest of the ice cube
4. add in egg until well mix
5. boil the water and set aside for 10 min or untill less steam come out
6. shape the batter into ball shape
7. add into the hot watet
8. boil the water again untill meat balls cooked or the meat balls strat to float

RECIPE BACKGROUND (50 – 100 WORDS)

I chose this recipe because I wanted to make a new innovation using duck meat which is rarely used as processed food, the recipe I use also doesn't contain artificial preservatives, this recipe is also easy to try at home, because it doesn't require special tools, this recipe produces meatballs It can be stored in the freezer and can be processed into various dishes.

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1 st Advisor	2 nd Advisor	3 rd Advisor
 Name: Heni Adhianata S.T.P M.Sc Date: 27 / 03 / 2023	 Name: Arya Putra Sundjaja, S. E. Date: 27 March 2023	 Name: Jessica Hartan, A. Md.Par. Date: 27 March 2023

- Consultation Form



Academi Kuliner & Pastry
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CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

No	Date	Topic Consultation	Name/ Signature
1	20/4	Pemilihan Bahan	<i>[Signature]</i>
2	25/4	Proses	<i>[Signature]</i>
3	28/4	Review	<i>[Signature]</i>
4	7/5	Pemilihan Bahan Baku	<i>[Signature]</i>
5	10/5	Product	<i>[Signature]</i>
6	6/5	Proposal Chapter 1-3	<i>[Signature]</i>

Name : Haniy Nazuha H.
 Student Number : 2174130010061
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No	Date	Topic Consultation	Name/ Signature
7	15/6	Konsultasi Proposal	<i>[Signature]</i>
8	20/6	Revisi Proposal	<i>[Signature]</i>
9	28/6	Konsultasi Proposal 2.	<i>[Signature]</i>
10.	19/7	Konsultasi sidang	<i>[Signature]</i>

- Systematic Process Documentation

1). Blending the aromatic along with baking powder, some of the ice cupe and baking powder.



2). Mixing the ground duck meat with wet ingredients along with tapioca flour and the remaining ice cube.



3). Mix all the ingredients until well combined.



4). Boil the water, once its boiling turn the heat into medium low heat.



5). Put the meatballs into the hot water and turn the heat into medium high heat. Wait until the meatballs start to float and the meatballs is ready.

