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APPENDIX

1. Sensory Test

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

DATE : 26 July 2023
NAME : Danny Agus Wahyudi Mulyana
NIM : 2174130010043
PRODUCT : Gummy Mother
ADVISOR : Gilbert Yansar Hadwirawan

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

NOTES :

1. Not too bad, potongan kacangnya terlalu besar
2. Mungkin bisa diberi pewarna biar menarik





Akademi Kuliner & Pastry
OTTIMMO
 INTERNATIONAL
PERKEMBANGAN KEMAMPUAN MANAJEMEN

CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

No	Date	Topic Consultation	Name/ Signature
1.	30/3/2023	Product	
2.	22/3/2023	Product and recipe	
3.	01/4/2023	Bab 1 (Introduction)	
4.	05/4/2023	Bab 1	
5.	06/4/2023	Bab 2 (Literature review)	
6.	10/4/2023	Bab 2 (Methods)	

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 Advisor : *Gilbert Yonar Haryono A. M. Per*

No	Date	Topic Consultation	Name/ Signature
7	01/5/2023	Bab 3 (Process) (recipe)	
8	08/5/2023	Bab 3 (Flow chart)	
9	20/5/2023	Bab 4	
10	15/6/2023	Bab 5	

2. Consultation form

3. Recipes

Recipe Name : GUMMY CANDY MOTHERS
TITLE OF C&D : UTILIZATION OF MORINGA LEAF POWDER AND SPICES IN THE FORM OF GUMMY CANDY FOR BREASTFEEDING
Yield : 2-3 portion
Main Ingredients : carrot , soy milk , moringa powder , katuk leaf powder , ginger , kurma , almond

Ingredients :

Carrot juice:

- 1 pcs carrot (cut)
- 200 ml water

Liquid Spices:

- ½ Segment Of Ginger
- 150 ml water

Gummy :

- 2 tsp sugar
- 5 tsp Gelatin
- Date Juices
- Liquid Spices
- Soy milk 100 ml
- moringa powder ½ tablespoon
- katuk leaf powder ½ tablespoon
- 5-10 pcs kurma (cut into pieces or in half)
- 5-15 pcs almond roasted (cut into half)

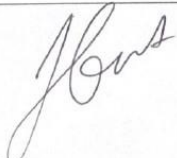


Method :

1. Cut the carrot into small pieces. Then put it in a pot with 200 ml of water and put it in the blender and blend it. Strain it.
2. Take ½ segment of ginger, peel the skin, then put it in a pot containing 150 ml of water and boil it for 10 minutes. Transfer it to a bowl.
3. Add 100 ml soymilk to a saucepan, then add 5 tablespoons of gelatin and put 2 tablespoon of sugar, stir gently until evenly distributed and don't turn on the stove yet. Then put the carrot Juices and liquid spices into the pot, stir until evenly distributed and put in the moringa powder and katuk leaf powder.. When it's even, turn on medium-low heat for 10 minutes. When it's been 10 minutes, put it in the mold and put in the kurma slices and the roasted almond, after that put in the refrigerator for 2-3 hour. After that take it out cut into 5-10 cm square then dehydrate it. Then it's ready to be enjoyed.

RECIPE BACKGROUND (50 – 100 WORDS)

This recipe is more aimed at breastfeeding mothers with ingredients that can boost and good the immune for breastfeeding, especially since breastfeeding mother immune systems are weak and can cause problem with breastfeeding.. Using natural ingredients and flavorings that special for breastfeeding mothers is an alternative way to keep breastfeeding mother immunity stronger for daily activities and for boost in breastfeeding their baby. Moreover, the dish is in the form of gummy which is very popular in all of people and liked by all of people.. Coincidentally with my invention, this is gummy with ingridient for especially breastfeeding mothers.. With the ingridients that used which have the benefit of improving and increasing the produce of breasfeeding, and make strong immune systems.

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

4. Systematic Process Documentation :

- The first process cut the carrot into small pieces put it on the blender and blend it.



- The second process is take ½ segment of ginger, peel the skin, then put it in a pot containing 150 ml of water and boil it for 10 minutes it takes the smell and taste. Transfer it to a bowl.



- The third process is add 100 ml soymilk to a saucepan , many nutrients in soy milk make it a suitable choice for breastfeeding moms, especially those who can't consume cow's milk. However, soy milk's nutrients would also give health benefits to the breastfed baby. Then add 5 tablespoons of gelatin.





- When it's even, turn on medium-low heat for 10 minutes. When it's been 10 minutes, put it in the mold and put in the kurma slices and the roasted almond, after that put in the refrigerator until it finished. After that take it out cut into 5-10 cm square then dehydrate it.





