

L
A
M
P
I
R
A
N



KEMENTERIAN PARIWISATA DAN EKONOMI KREATIF/
BADAN PARIWISATA DAN EKONOMI KREATIF
POLITEKNIK PARIWISATA MAKASSAR

Jalan Gunung Rinjani, Kota Mandiri Tanjung Bunga, Makassar 90224
Telepon. (0411) 838456; Faksimile (0411) 838366;
Laman : www.poltekmakassar.ac.id E-mail : email@poltekmakassar.ac.id



Makassar, 04 Juni 2024

No : SPER/144/UM/PTP.3/2024
Hal : Balasan Surat Ijin Penelitian
Lamp : -

Kepada Yth .
Ketua Program Studi Seni Kuliner Politeknik Pariwisata Makassar
Di -
Tempat

Dengan Hormat

Menindaklanjuti surat No.069/PS/V/SKU-2024 tentang Izin Penelitian Dalam Rangka Penyusunan Tugas Akhir Program Studi Seni Kuliner Politeknik Pariwisata Makassar , maka dengan ini kami memberikan ijin untuk melakukan Pra Observasi dan dilanjutkan dengan Penelitian pada bulan Juni 2024 di Laboratorium Dapur Praktik Politeknik Pariwisata Makassar kepada mahasiswa dengan nama terlampir.

Demikian disampaikan, atas perhatian dan kerjasamanya kami ucapkan terima kasih

Direktur,



Dr. Herry Rachmat Widjaja, MM.Par., CHE
NIP. 19660211 199203 1 002



KEMENTERIAN PARIWISATA DAN EKONOMI KREATIF/
BADAN PARIWISATA DAN EKONOMI KREATIF
POLITEKNIK PARIWISATA MAKASSAR

Jalan Gunung Rinjani, Kota Mandiri Tanjung Bunga, Makassar 90224
Telepon. (0411) 838456; Faksimile (0411) 838366;
Laman : www.poltekmakassar.ac.id E-mail : email@poltekmakassar.ac.id



Lampiran Surat No : SPER/144/UM/PTP.3/2024

| NO | NAMA MAHASISWA | NIM | KELAS | JUDUL PENELITIAN |
|----|-------------------------------------|---------|--------|---|
| 1 | Muhammad Rafli | 2133001 | SKU 6A | Pembuatan Dangke Cracker Dengan Metode Dehydrate |
| 2 | Mirza Hairat | 2133003 | SKU 6A | Pembuatan Bakso Ikan Gabus Dengan Penambahan Karagenan |
| 3 | Putri Nabila | 2133004 | SKU 6A | Pemanfaatan Tepung Mocaf (<i>Modified Cassava Flour</i>) Dalam Pembuatan Aneka Puding Dengan Penerapan Metode Au Bain Marie |
| 4 | Haerunnisya Munir | 2133005 | SKU 6A | Pembuatan Kacang Hijau Dalam Pembuatan Kue Tradisional |
| 5 | Yunike cheren Ramba | 2133006 | SKU 6A | Pemanfaatan Kacang Merah Di Baraka Pada Pembuatan Dodol |
| 6 | Nur Awalia Ramadani | 2133008 | SKU 6A | Pengembangan Permen Jelly Berbahan Dasar Tomat Dari Desa Kanreapia Kabupaten Gowa |
| 7 | Muhammad Sevrizal Mulfajar | 2133009 | SKU 6A | Penambahan Buah Patikala (<i>Etilinger Elatier</i>) Dalam Pembuatan Salad Dressing |
| 8 | Nadira | 2133010 | SKU 6A | Pemanfaatan Sari Sorgum Pada Produk Pastry |
| 9 | Rahayu Putri Mentari | 2133011 | SKU 6A | Penerapan Peanut Butter Dan Madu Sebagai Pengikat Dalam Pembuatan Snack Bar |
| 10 | Febrian Batara Puasa | 2133012 | SKU 6A | Karakteristik Pembuatan Sorbet Dari Belimbing Wuluh (<i>Averrhoa Blimbi. L</i>) |
| 11 | Eky putra anugrah | 2133013 | SKU 6A | Analisis Method Sponge Dan Poolish Dalam Pembuatan Roti Brioche |
| 12 | Jordhy I hatimura | 2133014 | SKU 6A | Pemanfaatan Bubuk Daun Kelor (<i>Moringa Oleifera</i>) Dalam Pembuatan Jajanan Tradisional |
| 13 | A. Geri AM | 2133015 | SKU 6A | Pembuatan Ekstrak Vanili |
| 14 | Indriani Alexandra Kollontai Asyhid | 2133016 | SKU 6A | Pemanfaatan Susu Kacang Tanah Pada Produk Pastry |
| 15 | Syahril Putra Hendra | 2133017 | SKU 6A | Pengembangan Ide Bisnis Salai Pisang Berbasis Preserve |
| 16 | Yusril Nawar | 2133018 | SKU 6A | Pemanfaatan Umbi Talas Dalam Pembuatan Produk Pastry |
| 17 | Hilman Septian | 2133019 | SKU 6A | Pemanfaatan Kulit Buh Naga Menjadi Gelling Agent |
| 18 | Reviana Verdianti | 2133020 | SKU 6A | Pemanfaatan Tape Singkong Sebagai Perisa Yoghurt |
| 19 | Faika aulia | 2133021 | SKU 6A | Pemanfaatan Dada Ayam Dalam Pengolahan Mie Basah |
| 20 | putra samsuddin | 2133023 | SKU 6A | Pemanfaatan Buah Avocado Dalam Pembuatan Donat |
| 21 | Tri Saputra | 2133024 | SKU 6A | Pembuatan Dipping Berbahan Dasar Buah Mangga |
| 22 | Muhammad Khaerul | 2133025 | SKU 6A | Pembuatan Dry Rub Berbasis Bumbu Palekko |
| 23 | Miawati Mansur | 2133026 | SKU 6A | Pemanfaatan Ikan Tuing-Tuing (<i>Hirundichthys Oxycephalus</i>) Sebagai Produk Abon |
| 24 | Rahmi Nuralya Azhari | 2133027 | SKU 6A | Pemanfaatan Tepung Beras Merah Dalam Pembuatan Pastry Shell |
| 25 | Ningsih Kartika Tolampi | 2133028 | SKU 6A | Penggunaan Chia Seed Dalam Pembuatan Toast Bread |
| 26 | Fahri Haikal Rahman | 2133029 | SKU 6A | Pembuatan Permen Jelly Dari Wortel |
| 27 | Gladys Trifosa | 2133030 | SKU 6A | Analisis Pengolahan Biji Jali (<i>Coix Lacryma-Jobi L</i>) Menjadi Produk Tempe |
| 28 | Nur Alfadillah | 2133031 | SKU 6A | Pemanfaatan Jantung Pisang Kepok Dalam Pembuatan Nasu Likku |
| 29 | Mehdi Mahdavicikia | 2133032 | SKU 6A | Pemanfaatan Tepung Beras Hitam Pada Pengolahan Kwetiau |



KEMENTERIAN PARIWISATA DAN EKONOMI KREATIF/
BADAN PARIWISATA DAN EKONOMI KREATIF
POLITEKNIK PARIWISATA MAKASSAR

Jalan Gunung Rinjani, Kota Mandiri Tanjung Bunga, Makassar 90224
Telepon. (0411) 838456; Faksimile (0411) 838366;
Laman : www.poltekmakassar.ac.id E-mail : email@poltekmakassar.ac.id



| | | | | |
|----|--|---------|--------|--|
| 30 | Bonaventura Theresia Agatha Azi Bha Teda | 2133033 | SKU 6A | Pembuatan Minyak Kulit Ayam Sebagai Umami Agensi |
| 31 | Hasmawati Mansyur Mustamin | 2133035 | SKU 6A | Mantau Dari Tepung Sorgum |
| 32 | Muhammad Marsyal Said | 2133061 | SKU 6A | Pembuatan Instan Kue Tradisional Dari Tepung Pulu Mandoti |
| 33 | Muh. Alizar Dwi Adjie | 1933087 | SKU 6A | Pembuatan Dry Rub Dengan Bubuk Apel Dan Kapulaga |
| 34 | Lee Ikrimah Ma'ruf | 2033010 | SKU 6A | Pemanfaatan Food Waste Pada Lab.Kitchen Poltekmakassar |
| 35 | Nur Azisah | 2133036 | SKU 6B | Pembuatan Sukade Berbahan Kulit Buah Naga (<i>Mesocarp</i>) |
| 36 | Agus Hardiyanto | 2133037 | SKU 6B | Pembuatan Mie Instan Berbahan Dasar Jewawut |
| 37 | Panji Tristayasa | 2133038 | SKU 6B | Pembuatan Soft Candy Dari Brokoli |
| 38 | Nurul Fikha Putri Emerald | 2133039 | SKU 6B | Pengolahan Tahu Berbahan Dasar Kacang Arab (Chikpea). |
| 39 | Andi Pagombali | 2133040 | SKU 6B | Pemanfaatan Buah Sawo Mentega Dalam Pembuatan Produk Pastry Dengan Menggunakan Creaming Method |
| 40 | Irdha Salsabila Subhan | 2133041 | SKU 6B | Pembuatan Yoghurt Dengan Memanfaatkan Kultur Sari Buah Patikala |
| 41 | Ahmad Aslam | 2133042 | SKU 6B | Pemanfaatan Pati Umbi Talas Sebagai Thickening Agent |
| 42 | Latizah Nur Maharani | 2133043 | SKU 6B | Pembuatan Mille Crepes Tepung Kacang Tunggak |
| 43 | Siti Aisyah Rahmadi | 2133044 | SKU 6B | Pemanfaatan Tinta Cumi (Squid Ink) Menjadi Bumbu Dasar Pengolahan Makanan |
| 44 | Kadek Candrika Dewi | 2133046 | SKU 6B | Pembuatan Pastry Cream Instan Berbahan Tepung Sagu |
| 45 | Nur faina | 2133047 | SKU 6B | Pembuatan Vanilla Cream Sauce Berbasis Sous Vide |
| 46 | Chaterine chandra | 2133049 | SKU 6B | Pemanfaatan Madu Hitam Dalam Pembuatan Nougat |
| 47 | Muh. Gemilang Rabbani | 2133050 | SKU 6B | Pembuatan Roti Berbasis Lokal Dengan Menggunakan Tepung Sorgum |
| 48 | Devi Listia Ningsih | 2133051 | SKU 6B | Mocaf (Modified Cassava Flour) Dalam Pembuatan Pizza Dough |
| 49 | Muhammad Ainun | 2133054 | SKU 6B | Pembuatan Pasta Dengan Penambahan Rumput Laut (<i>Eucheama Cottoni</i>) |
| 50 | Arian putra malawe | 2133055 | SKU 6B | Substitusi Tepung Kentang Dalam Pembuatan Pasta |
| 51 | Muh. Assiddiq | 2133056 | SKU 6B | Snack Bar Berbahan Dasar Pangan Lokal |
| 52 | Andini septiara | 2133057 | SKU 6B | Cuka Asam Jawa |
| 53 | Andi Muhammad David | 2133058 | SKU 6B | Pembuatan Buroconcong Tepung Beras Ketan Hitam |
| 54 | Muh. Fachmi Fauzan Zulhaq | 2133059 | SKU 6B | Pemanfaatan Sawo Manila Dalam Pembuatan Kulfi |
| 55 | Thereciani Lusri maega pangkung | 2133063 | SKU 6B | Substitusi Bahan Umbi-Umbian Ke Dalam Pembuatan Mie |
| 56 | Alif Munawir | 2133064 | SKU 6B | Pengolahan Tepung Gadung Menjadi Produk Cookies |
| 57 | Lu'lu'ah Shafa Kamilah | 2133066 | SKU 6B | Pembuatan Marble Cake Tepung Pisang Kepok |
| 58 | Brilliant gading pongsitandeng | 2133068 | SKU 6B | Penggunaan Buah Sengani Menjadi Hard Candy |
| 59 | Siti Aisyah | 2133069 | SKU 6B | Pengembangan Olahan Nugget Jamur Tiram Dengan Penambahan Jerami Nangka |
| 60 | Zhasa Audyah Cahyani | 2133070 | SKU 6B | Pengolahan Tepung Mocaf Pada Pembuatan Produk Udon |
| 61 | Ahsanul Amal | 2033052 | SKU 6B | Pembuatan Tempe Dari Kacang Merah |
| 62 | Yessi Urfa Devi | 2033058 | SKU 6B | Es Krim Berbasis Rempah |



KEMENTERIAN PARIWISATA DAN EKONOMI KREATIF/
BADAN PARIWISATA DAN EKONOMI KREATIF
POLITEKNIK PARIWISATA MAKASSAR

Jalan Gunung Rinjani, Kota Mandiri Tanjung Bunga, Makassar 90224

Telepon. (0411) 838456; Faksimile (0411) 838366;

Laman : www.poltekiparmakassar.ac.id E-mail : email@poltekiparmakassar.ac.id



| | | | | |
|----|-------------------------|---------|--------|---|
| 63 | Adjie Wiranata ramadhan | 2033053 | SKU 6B | Preservative Ikan Sardines |
| 64 | Gilang | 2033057 | SKU 6B | Pengolahan Kulit Kopi Cascara Menjadi Soft Cookies |
| 65 | Amanda Zulfadhila | 2033071 | SKU 6B | Pemanfaatan Tepung Kacang Gude (<i>Cajanus Cajan L.</i>) Dalam Pembuatan Kulit Tortilla |

Direktur,



Dr. Herry Rachmat Widjaja,MM.Par.,CHE
NIP. 19660211 199203 1 002

Dokumen ini telah ditandatangani secara elektronik yang diterbitkan oleh Balai Sertifikasi Elektronik (BSrE), BSSN

Lampiran 1 Surat Izin Peneliti

POLITEKNIK PARIWISATA MAKASSAR

Jl. Gunung Rinjani Kota Mandiri, Tanjung Bunga, Makassar
Telp. 0411-838456 kitchenlaboratory.poltekpar@gmail.com Insta @mtbgenk



SURAT KETERANGAN TELAH MELAKUKAN PENELITIAN

Nomor : 056/003-LDP/VII/2024

Yang bertanda tangan di bawah ini, Kepala Laboratorium Dapur Praktik Program Studi

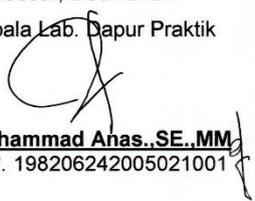
Seni Kuliner menerangkan bahwa :

Nama : Lee Ikrimah Ma'ruf
Nim : 20.33010
Program Studi : Seni Kuliner 6 A
Judul Penelitian : Pemanfaatan *Food Waste* di Lab. Kitchen Poltekpar
Makassar

Bahwa Nama tersebut di atas telah melakukan penelitian di Laboratorium Dapur Praktik pada Bulan April – Juni 2024.

Demikian surat ini kami buat dengan sebenarnya agar dapat digunakan dengan seperlunya. Terima Kasih.

Makassar, 2 Juli 2024
Kepala Lab. Dapur Praktik


Muhammad Anas., SE., MM.
NIP. 198206242005021001

Lampiran 2 Surat keterangan telah melakukan penelitian



**KEMENTERIAN PARIWISATA DAN EKONOMI KREATIF/
BADAN PARIWISATA DAN EKONOMI KREATIF
POLITEKNIK PARIWISATA MAKASSAR**

Jalan Gunung Rinjani, Kota Mandiri Tanjung Bunga, Makassar 90224
Telepon. (0411) 838456, 08111101374; Faksimile (0411) 838366
Situs Web : <https://poltekiparmakassar.ac.id>; E-mail : email@poltekiparmakassar.ac.id



NOTA DINAS

Nomor: UM.00.00/110/PTP-III/KEMPAR/2024

Kepada Yth. : 1. Lily Diana Fitri Hasan, A.Md,S.Sos,MM, CHE Pembimbing 1
2. Muhammad Anas, A.Md., SE, MM, CHE Pembimbing 2
3. Muhammad Musawantoro.,S.Pd.,M.Pd Pembahas
4. Faisal Akbar Zaenal, A.Md.Par,SST.Par,MM Pembahas
Dari : Kepala Sub Bagian Administrasi Akademik
Perihal : Ujian Sidang

Menunjuk Surat Keputusan Direktur Politeknik Pariwisata Makassar Nomor : HK.01.02/128/PTP III/KEMPAR/2024 tentang Dosen Pembimbing Penulisan Tugas/Proyek Akhir Mahasiswa Program Diploma 3 dan Diploma 4 di lingkungan Politeknik Pariwisata Makassar Tahun 2024, maka dengan ini kami meminta Bapak/Ibu untuk membahas seminar proposal atas nama mahasiswa, sebagai berikut:

| No | Hari/Tanggal | NIM | Nama Mahasiswa | PRODI | Waktu | Keterangan |
|----|--------------------|---------|--------------------|-------|---------------|------------|
| 1 | Selasa, 7 Mei 2024 | 2033010 | Lee Ikrimah Ma'ruf | SKU | 17.00 - 18.00 | R 103 |

Demikian kami sampaikan untuk dilaksanakan dengan penuh tanggung jawab, atas perhatian dan kerjasama yang baik diucapkan terima kasih.

Makassar, 22 April 2024
Kasubbag ADAK


MARYAM YUSUF, SE., M.Si
NIP. 19880116 201503 2 003

Tembusan Yth:

1. Direktur POLTEKPAR Makassar (sebagai laporan)
2. Peninggal

Lampiran 3 Nota dinas seminar proposal

**Formulir
Persetujuan Seminar Proposal**

Nama : Lee Ikrimah Ma'rif
NIM : 2033010
Jurusan : Hospitality
Program Studi : Seni Kuliner
Program : D3

Judul Tugas Akhir yang diajukan untuk diseminarkan adalah :

Pemanfaatan Food Waste di Lab.Kitchen Poltekpar Makassar

Makassar, 25 Desember 2024
.....

Menyetujui,
Pembimbing Utama

Lily Dianafitry Hasan, S.Sos., MM., CHE
NIP: 19731102 199703 2 002

Pembimbing Pendamping

Muhammad Anas, SE., MM
NIP: 19820624 200502 1 001

Yang Mengajukan

Lee Ikrimah Ma'rif
NIM: 2033010

Mengetahui,
Kasubbag ADAK

Marvam Yusuf, SE
NIP: 19880116 201503 2 003

Ketua Jurusan

Daniel Adolf Ohwyer, SE., M.Pd
NIP: 19651230 199403 1 001

Ketua Program Studi

Faisal Akbar Zaenal, S.ST.Par., MM
NIP: 198851013 200912 1 005

Formulir Pengesahan Seminar Proposal

Nama : Lee Ikrimah Ma'ruf
NIM : 2033010
Jurusan : Hospitaliti
Program Studi : Seni Kuliner
Program : D3

Judul Tugas Akhir yang diajukan :

Pemanfaatan *Food Waste* Di Lab. *Kitchen* Politeknik Pariwisata Makassar

Penyempurnaan Judul Tugas Akhir Menjadi :

JUDUL:

Pemanfaatan *Food Waste* Di Lab. *Kitchen* Politeknik Pariwisata Makassar

LATAR BELAKANG MASALAH:

Bertujuan untuk menganalisis jenis dan jumlah *food waste* di Lab. *Kitchen* Poltekpar Makassar dan pemanfaatannya

RUMUSAN MASALAH:

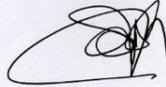
1. Apa saja jenis dan kuantitas *food waste* di Lab. *Kitchen* Poltekpar Makassar?
2. Bagaimana proses pemanfaatan *food waste* berdasarkan jenisnya di Lab. *Kitchen* Poltekpar Makassar?

Alasan Penyempurnaan Judul Tugas Akhir :

Usulan dari pembahas dan pembimbing pada saat seminar proposal

Makassar, April 2024

Pembahas 1



Lily Dianafitry Hasan, S.Sos., MM., CHE.
NIP. 19731102 199703 2 002

Pembahas 2



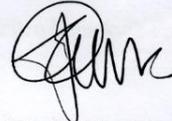
Muhammad Anas, SE., MM., CHE.
NIP. 19820624 200502 1 001

Pembahas 3



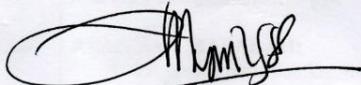
Muhammad Musawantoro, S.Pd., M.Pd.
NIP. 19730404 200502 1 001

Pembahas 4



Faisal Akbar Zaenal, SST.Par., MM.
NIP. 19851013 200912 1 005

Mengetahui,
Kasubbag ADAK



Marwan Yusuf, SE.
NIP. 19880116 201503 2 003

Mahasiswa



Lee Ikrimah Ma'ruf
NIM. 2033010

Lampiran 5 Pengesahan Seminar Proposal

PANDUAN ADMINISTRASI PENYELESAIAN TUGAS AKHIR

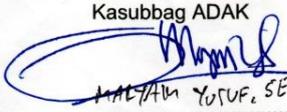
Kunjungan Perpustakaan

Ketentuan :

- Mahasiswa diwajibkan mengunjungi perpustakaan minimal sebanyak 10 kali kunjungan

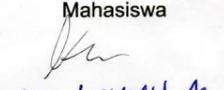
| No | Kunjungan | | Uraian Kegiatan | Bahan Bacaan Yang Dibaca | Paraf | |
|----|-----------|----------|-----------------|--------------------------|-----------|----------------|
| | Hari | Tanggal | | | Mahasiswa | Petugas Perpus |
| 1 | Selasa | 28/06/24 | Mengunjungi TA | Jurnal terdahulu | Lee | [Signature] |
| 2 | Rabu | 29/6/24 | Mengunjungi TA | Jurnal terdahulu | Lee | [Signature] |
| 3 | Kamis | 30/6/24 | Mengunjungi TA | Jurnal terdahulu | Lee | [Signature] |
| 4 | Rabu | 1/6/24 | Mengunjungi TA | Jurnal terdahulu | Lee | [Signature] |
| 5 | Kamis | 6/6/24 | Mengunjungi TA | Jurnal terdahulu | Lee | [Signature] |
| 6 | Selasa | 11/6/24 | Mengunjungi TA | Jurnal terdahulu | Lee | [Signature] |
| 7 | Rabu | 12/6/24 | Mengunjungi TA | Jurnal terdahulu | Lee | [Signature] |
| 8 | Kamis | 13/6/24 | Mengunjungi TA | Jurnal terdahulu | Lee | [Signature] |
| 9 | Rabu | 19/6/24 | Mengunjungi TA | Jurnal terdahulu | Lee | [Signature] |
| 10 | Kamis | 20/6/24 | Mengunjungi TA | Jurnal terdahulu | Lee | [Signature] |

Makassar, 20/06/2024

Kasubbag ADAK

 M. YUSUF, SE
 NIP - 198301162015052003

Ka. Unit Perpustakaan

 M. NUR HAFID
 NIP - 197712032009021002

Mahasiswa

 LEE KRIMAH M.
 2033010

Lampiran 6 Kunjungan Perpustakaan

Formulir Persetujuan Ujian Sidang

Nama : Lee Ikrimah Ma'ruf
NIM : 2033010
Jurusan : Hospitaliti
Program Studi : Seni Kuliner
Program : D3

Judul Tugas Akhir yang diajukan untuk diseminarkan adalah :

Pemanfaatan Food Waste Di Lab. Kitchen Politeknik Pariwisata Makassar

Makassar, 2024

Menyetujui,
Pembimbing Utama

Lilly Dianafitry Hasan, S.Sos., MM.,
CHE
NIP. 19651231 199203 1 262

Pembimbing Pendamping

Muhammad Anas, SE., MM
NIP. 19820624 200502 1 001

Yang Mengajukan

Lee Ikrimah Ma'ruf
NIM. 2033010

Mengetahui,
Kasubbag ADAK

Marvam Yusuf, SE.
NIP. 19880116 201503 2 003

Ketua Jurusan

Daniel Adolf Ohvver, SE., M.Pd
NIP. 19651230 199403 1 001

Ketua Program Studi

Faisal Akbar Zaenal, S.ST.Par., MM.
NIP. 19851013 200912 1 005

LAMPIRAN PEMANFAATAN FOOD WASTE



DATA JENIS DAN KUANTITAS FOOD WASTE
PADA LAB KITCHEN POLITEKNIK MAKASSAR

| Jenis Food Waste | Senin | Selasa | Rabu | Kamis | Jum'at | Total |
|------------------|-------|--------|------|-------|--------|-------|
| - Sayur-sayuran | | | | | | |
| - Kulit-bakuan | | | | | | |
| - Daging/tulang | | | | | | |
| - Cuka | | | | | | |
| - Seafood | | | | | | |
| - Daging-bekas | | | | | | |
| - Lemak/minyak | | | | | | |
| - Makanan beku | | | | | | |
| - Susu/tep | | | | | | |
| - Yaku | | | | | | |
| - Kulit-padian | | | | | | |

KUANTITAS FOOD WASTE

| Tanggal | Senin | Selasa | Rabu | Kamis | Jum'at | Total |
|------------|-------|--------|------|-------|--------|-------|
| 21/11/2023 | 13 | 8 | 10 | 10 | | |
| 22/11/2023 | 7 | 8 | 9 | | | |
| 23/11/2023 | | | 9 | | | |
| 24/11/2023 | | | 9 | 16 | 12 | |
| 25/11/2023 | 2 | 28 | 45 | | | |

Lampiran 8 penimbangan sampah harian di Lab. Kitchen Poltekpar Makassar

40 08

PERUNTUKAN PEMBELIAN BARANG

PERANGKAT DAFTAR: 008 000 000 000
 PERANGKAT: 008 000 000 000
 PERANGKAT: 008 000 000 000

KEMENTERIAN KESEHATAN RI
 DIREKTORAT JENDERAL BINA SARANACARA

No. 0000000000

Lampiran 9 Data Potensi Food Waste per order bahan

| No | Uraian | Volume | Unit | Uraian | Volume | Unit | Uraian | Volume | Unit |
|----|--------|--------|------|--------|--------|------|--------|--------|------|
| 1 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 2 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 3 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 4 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 5 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 6 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 7 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 8 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 9 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 10 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 11 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 12 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 13 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 14 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 15 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 16 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 17 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 18 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 19 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 20 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 21 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 22 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 23 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 24 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 25 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 26 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 27 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 28 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 29 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 30 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 31 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 32 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 33 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 34 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 35 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 36 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 37 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 38 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 39 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 40 | ... | ... | ... | ... | ... | ... | ... | ... | ... |

08

| | | | | | | | | | |
|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|
| 41 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 42 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 43 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 44 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 45 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 46 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 47 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 48 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 49 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 50 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 51 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 52 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 53 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 54 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 55 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 56 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 57 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 58 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 59 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 60 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 61 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 62 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 63 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 64 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 65 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 66 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 67 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 68 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 69 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 70 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 71 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 72 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 73 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 74 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 75 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 76 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 77 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 78 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 79 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 80 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 81 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 82 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 83 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 84 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 85 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 86 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 87 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 88 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 89 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 90 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 91 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 92 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 93 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 94 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 95 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 96 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 97 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 98 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 99 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 100 | ... | ... | ... | ... | ... | ... | ... | ... | ... |

08

| | | | | | | | | | |
|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|
| 101 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 102 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 103 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 104 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 105 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 106 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 107 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 108 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 109 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 110 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 111 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 112 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 113 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 114 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 115 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 116 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 117 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 118 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 119 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 120 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 121 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 122 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 123 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 124 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 125 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 126 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 127 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 128 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 129 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 130 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 131 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 132 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 133 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 134 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 135 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 136 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 137 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 138 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 139 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 140 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 141 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 142 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 143 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 144 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 145 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 146 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 147 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 148 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 149 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 150 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 151 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 152 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 153 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 154 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 155 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 156 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 157 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 158 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 159 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 160 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 161 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 162 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 163 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 164 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 165 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 166 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 167 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 168 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 169 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 170 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 171 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 172 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 173 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 174 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 175 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 176 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 177 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 178 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 179 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 180 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 181 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 182 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 183 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 184 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 185 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 186 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 187 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 188 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 189 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 190 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 191 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 192 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 193 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 194 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 195 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 196 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 197 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 198 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 199 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 200 | ... | ... | ... | ... | ... | ... | ... | ... | ... |

| | | | | | | | | | |
|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|
| 201 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 202 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 203 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 204 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 205 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 206 | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| 207 | ... | ... | ... | ... | ... | | | | |

BDO Per 100 grams



| | | | |
|--|--|---------------------------------|--|
| DISH : CHINESE SPINACH AND PEANUT SALAD | | DATE OF TEST : | |
| YIELD : 4 PORTIONS | | CATEGORY : 02/DP-09/2017 | |
| PORTION SIZE : | | VOLUME : 000 | |

| QUANTITY : | INGREDIENTS : | PROCEDURE : |
|------------|---|--|
| 500 gr | Spinach, tough ends removed | <ol style="list-style-type: none"> Bring a large pot of water to a boil. Add spinach and cook over medium heat until cooked through, about 2 minutes. Drain spinach and set aside to cool. Add oil and peanuts to a wok (or small skillet). Heat over medium heat and stir with a spatula continuously, until the skin of the peanuts turns dark brown and the edges turn golden brown. Turn off heat immediately and transfer peanuts to a plate to cool. Combine black vinegar, light soy sauce, sugar, and salt in a small bowl, mix well, and set aside. When spinach is cool enough to handle, squeeze extra water out of it with both hands. Chop spinach into pieces about 8 centimeters (3 inches) in length and transfer to several small serving bowls. Right before serving, top spinach with peanuts and drizzle with the vinegar sauce. Garnish with sesame seeds and serve immediately. |
| 1 tsp | Raw peanuts | |
| 1 tsp | Peanut oil (or vegetable oil) | |
| 7 tsp | Chinese black vinegar | |
| 1 tsp | Light soy sauce | |
| 2 tsp | Sugar | |
| 1/4 tsp | Salt | |
| 2 tsp | Minced ginger (optional) roasted white sesame seed for decoration | |

| Qty | Item | Price | Total |
|-----|-----------|-------|-------|
| 1 | Spinach | 7.5% | 7.5% |
| 2 | Peanut | 100% | 100% |
| 3 | Oil | 100% | 100% |
| 4 | Vinegar | 100% | 100% |
| 5 | Soy sauce | 100% | 100% |
| 6 | Sugar | 100% | 100% |
| 7 | Salt | 100% | 100% |
| 8 | Ginger | 100% | 100% |
| 9 | Sesame | 100% | 100% |
| 10 | Sesame | 100% | 100% |



| | | | |
|---|--|---------------------------------|--|
| DISH : TRADITIONAL EGG DROP SOUP | | DATE OF TEST : | |
| YIELD : 6 PORTIONS | | CATEGORY : 02/DP-09/2017 | |
| PORTION SIZE : | | VOLUME : 000 | |

| QUANTITY : | INGREDIENTS : | PROCEDURE : |
|------------|-----------------------------------|---|
| 1 tsp | Peanut oil (or vegetable oil) | <ol style="list-style-type: none"> Heat oil in a big pot until warm. Add ginger and white part of green onion. Stir a few times until fragrant. Add ground chicken. Stir and cook until the surface turns white. Add sake and salt. Keep cooking until the chicken is almost cooked through. Add chicken stock and 2 cups water. Turn to high heat. Cook until bringing to a boil. Add frozen corn and peas. Continue to cook until bringing to a boil again. While boiling the soup, combine potato starch with 1/4 cup water in a small bowl. Skim the foam from top of the soup if you want it to look prettier (optional). Turn off heat. Sift potato starch slurry into the soup. Mix well. Put a spoon (or a fork) against one end of the bowl with one egg in it. Slowly drizzle egg into the soup in a swirling motion. Mix the soup again and taste it with a small spoon (be careful, the soup is very hot). If the soup is not as thick as you'd like, mix in a bit more potato starch slurry and add it into the soup. Add more salt to adjust seasoning if necessary. Serve warm. |
| 1/4 tsp | Ginger | |
| 2 tsp | Chicken, chopped | |
| 200 gr | Ground chicken (or ground turkey) | |
| 1 tsp | Rice wine | |
| 1 tsp | Salt or to taste | |
| 500 ml | Chicken stock (*see footnote 1) | |
| 340 gr | Frozen corn (*see footnote 2) | |
| 50 gr | Frozen peas (optional) | |
| 2 tsp | Potato starch | |
| 3 pcs | Eggs (or 4 egg whites), beaten | |

Footnote :

- I used 2 cups chicken stock plus 2 cups water in the soup, because the ground chicken adds a great flavor and helps create a rich soup. If you want to skip the ground chicken, or if you prefer an extra rich soup, use 4 cups chicken stock instead.
- Use 1 cup for a lighter soup as a side. I prefer using 2 cups to make a rich soup, and serve it as a main dish for a light dinner.

| Qty | Item | Price | Total |
|-----|----------------|-------|-------|
| 1 | Oil | 100% | 100% |
| 2 | Ginger | 100% | 100% |
| 3 | Chicken | 100% | 100% |
| 4 | Ground chicken | 100% | 100% |
| 5 | Rice wine | 100% | 100% |
| 6 | Salt | 100% | 100% |
| 7 | Chicken stock | 100% | 100% |
| 8 | Frozen corn | 100% | 100% |
| 9 | Frozen peas | 100% | 100% |
| 10 | Potato starch | 100% | 100% |
| 11 | Eggs | 100% | 100% |



| | | | |
|------------------------------|--|---------------------------------|--|
| DISH : BEEF RICE BOWL | | DATE OF TEST : | |
| YIELD : 2 PORTIONS | | CATEGORY : 04/DP-AC/2017 | |
| PORTION SIZE : | | VOLUME : 000 | |

| QUANTITY : | INGREDIENTS : | PROCEDURE : |
|------------|--|--|
| 400 gr | Beef (short ribs (or sirloin, or tenderloin), thinly sliced (*see footnote 1)) | <ol style="list-style-type: none"> To slice beef thinly, place fresh beef in the freezer for 20 minutes, or use half-frozen beef. Slice along the grain into 1/16 inch (2mm) thick pieces (or as thin as possible). (*see footnote 3) Cut and prep veggies. Combine light soy sauce, Japanese sake, oyster sauce, mirin, sugar, and black pepper in a small bowl. Mix well and set aside. Heat peanut oil in a large skillet over medium heat until warm. Add onion. Cook and stir until soft, about 3 minutes. Add chicken stock and the mixed sauce. Cook until bringing to a boil. Spread beef slices in the skillet. Cook until bringing to a gentle simmer and immediately turn to low heat. Simmer uncovered until beef turns tender and the sauce thickens, for 40 to 50 minutes. While simmering the beef, bring a pot of water to a boil, add broccoli and carrots. Cook until just soft. Drain and set aside. Add rice to serving bowl. Top with broccoli and carrots on one side, and the beef on the other side. Drizzle with the beef sauce. Serve warm. |
| 2 tbsp | Light soy sauce (*see footnote 2) | |
| 1 tbsp | Japanese sake | |
| 1 tbsp | Oyster sauce | |
| 1 tbsp | Mirin | |
| 1/2 tsp | Sugar | |
| 1/8 tsp | Black pepper powder | |
| 1 tbsp | Peanut oil (or vegetable oil) | |
| 1/2 cup | Onion, sliced | |
| 500 ml | Chicken stock | |
| 1/2 cup | Broccoli or cauliflower (separated and cut to bite size) | |
| 2 pcs | Small carrot, sliced | |
| | Steamed rice | |

| Qty | Item | Price | Total |
|-----|---------------|-------|-------|
| 1 | Beef | 100% | 100% |
| 2 | Soy sauce | 100% | 100% |
| 3 | Sake | 100% | 100% |
| 4 | Oyster sauce | 100% | 100% |
| 5 | Mirin | 100% | 100% |
| 6 | Sugar | 100% | 100% |
| 7 | Pepper | 100% | 100% |
| 8 | Oil | 100% | 100% |
| 9 | Onion | 100% | 100% |
| 10 | Chicken stock | 100% | 100% |
| 11 | Broccoli | 100% | 100% |
| 12 | Carrot | 100% | 100% |
| 13 | Rice | 100% | 100% |

Footnote :

- You can use thinly sliced beef directly if you have it.
- You can use 2 tablespoons soy sauce and 1/4 teaspoon salt as an alternative.
- The beef will fall apart easily during braising if you slice against the grain.



| | | | |
|--|--|---------------------------------|--|
| DISH : TANG YUAN | | DATE OF TEST : | |
| YIELD : Around 12 middle size Tang Yuan | | CATEGORY : 04/DP-PA/2017 | |
| PORTION SIZE : | | VOLUME : 000 | |

| QUANTITY : | INGREDIENTS : | PROCEDURE : |
|------------|--|---|
| 250 gr | For black sesame filling : Toasted black sesame Sugar or as needed Lard or butter, melted | <ol style="list-style-type: none"> To make the black sesame filling : Toast black sesame in a pan or oven (detailed guide can be found here) and then ground them into powder. Smaller particles can be accepted for the filling. Or you might find them directly in store. In a bowl, mix black sesame powder with lard and sugar. Mix well. To make the dough : Mix the glutinous rice flour and water to make the dough. Keep kneading for couple of minutes until the smooth shape the dough into a long log so that you can make similar pieces in the following step. Take one piece and shape it to a ball carefully (tip at Note 1). Then scoop around 1/2 tablespoon to 1 tablespoon black sesame filling into the center. Seal the rice dumpling completely. See Note 2. Shape the balls as round as possible gently. Bring water to a boiling in a pot (the water should be at least 2 cm higher than the balls). Continue cooking for another 2-3 minutes after they float on surface. Scoop out with the soup and serve with sugar, or sweet osmanthus or syrup. |
| 500 gr | For Tang Yuan : Glutinous rice flour Warm water | |
| 250 ml | Warm water | |

| Qty | Item | Price | Total |
|-----|----------------------|-------|-------|
| 1 | Black sesame | 100% | 100% |
| 2 | Sugar | 100% | 100% |
| 3 | Lard | 100% | 100% |
| 4 | Glutinous rice flour | 100% | 100% |
| 5 | Warm water | 100% | 100% |

Notes :

- When shaping the ball, we need to make the bottom thicker while the other parts uniform. If the bottom is too thin, the balls might break during the shaping process.
- If you are not skilled at sealing balls, try to shape the filling into ball too. This will make the process easier.
- If you want the filling to have a liquid texture, increase lard in the filling.



| | | |
|--|--|--------------------------|
| DISH : TANG ZHONG (MILK BREAD) | | DATE OF TEST : |
| FIELD : 8 mini rolls (shaped as a flower wreath) | | CATEGORY : OS/DP-8K/2017 |
| PORTION SIZE : | | VOLUME : 000 |

| QUANTITY : | INGREDIENTS : | PROCEDURE : |
|--------------|-----------------|---|
| 300 gr | Hard flour | <ol style="list-style-type: none"> In a stand mixer, add all the ingredients of the dough except butter, knead on low speed for 5-7 minutes. And then add butter in; continue kneading for another 5 minutes until you get a smooth, elastic and soft dough. Transfer the dough out to a slightly floured board after 5 minutes and smash it against the operating board, grab it up and smash again. Repeat the process for 2-3 minutes and shape into a round ball. This can help to strong the gluten. Place in a large bowl and cover with a plastic wrapper and set aside for the first rise until it is doubled in size. Transfer the dough out and divide it into two halves. Press each halves to remove the inner bubbles and then shape into a round ball. Then divide one half of the dough into 8 portions and place them one by one in a cake mould. You can make the other half the same or make larger stuffed buns like me. Place the moulds in the oven along with a large bowl of warm water. Set aside for the proofing. When the buns are almost doubled in size, pre-heat the oven to 170 degree C (340 degree F) and brush egg wash and garnish toasted sesame seeds. Top with buns with silver paper when the buns are well colored (optional). Bake for 20 to 25 minutes. Remove out and cool down. |
| 50 gr | Sugar | |
| 2 gr | Salt | |
| 1 pcs | Egg | |
| 160 gr | Milk (3.5% fat) | |
| 1 or 1/2 tsp | Instant yeast | |
| 30 gr | Unsalted butter | |

| No | Particular | BBO | USO | FM |
|----|------------|-----|------|--------|
| 1 | Top of bun | 10% | 0 | 0 |
| 2 | Side | 10% | 0 | 0 |
| 3 | Bottom | 10% | 1.9% | 0.05 g |
| 4 | Side | 10% | 0% | 0 |
| 5 | Side | 10% | 0% | 0 |
| 6 | Side | 10% | 0% | 0 |







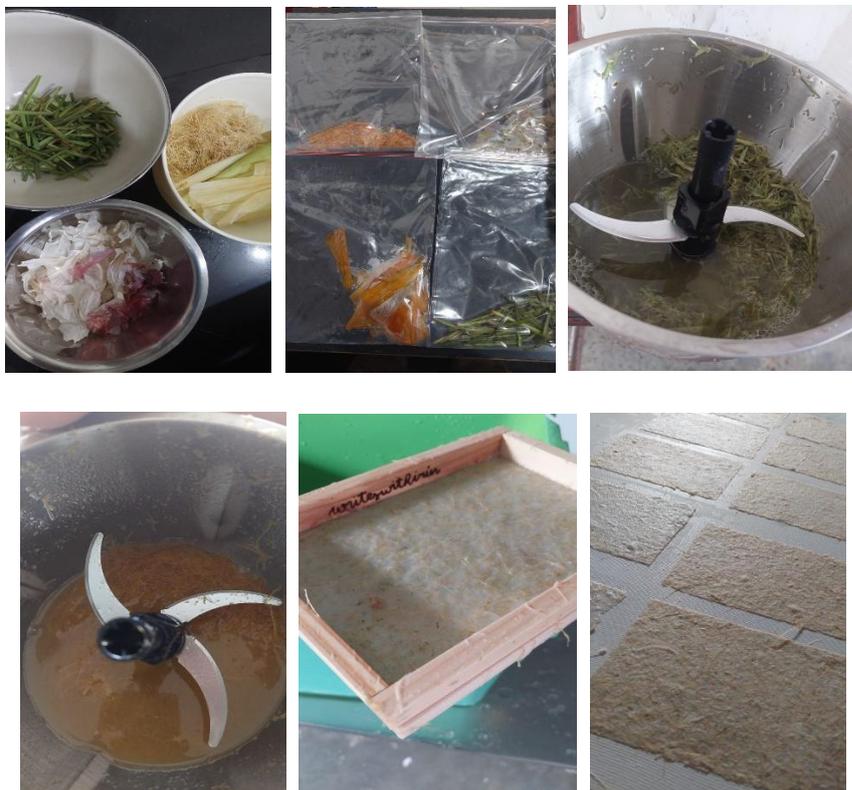

STEP FOR MAKING TANG ZHONG

Lampiran 10 Potensi Food Waste Pada Menu Rotasi



Lampiran 11 Dokumentasi Wawancara Terstruktur

Lampiran proses pembuatan produk pemanfaatan food waste



Lampiran 12 Uji coba pertama
Kertas Dari Pemanfaatan Batang Serai dan Kulit bawang





Lampiran 13 Uji coba kedua
Kertas Dari Pemanfaatan Batang Serai dan Kulit bawang





Lampiran 14 Uji Coba Ketiga
Kertas Dari Pemanfaatan Batang Serai dan Kulit bawang



Lampiran 15 Uji coba pertama
Briket Arang Kulit Buah





Lampiran 16 uji coba kedua
Briket Arang Kulit Buah



Lampiran 17 Uji coba pertama biogas

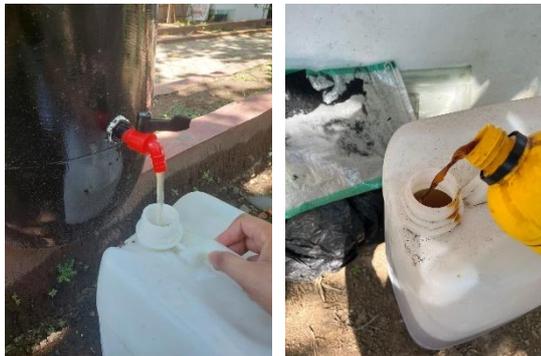


Lampiran 18 uji coba kedua Biogas





Lampiran 19 Pembuatan pupuk organik kering



Lampiran 20 pembuatan Pupuk cair organik



Lampiran 21 pembuatan pakan lele



Digital Receipt

This receipt acknowledges that Turnitin received your paper. Below you will find the receipt information regarding your submission.

The first page of your submissions is displayed below.

Submission author: Klarissa Churchill
Assignment title: Experiment 1: Paper Assignment
Submission title: TUGAS AKHIR (FINAL BOSS) LEE IKRIMAH MA'RUF.docx
File name: TUGAS_AKHIR_FINAL_BOSS_LEE_IKRIMAH_MA_RUF.docx
File size: 18.44M
Page count: 150
Word count: 16,579
Character count: 108,149
Submission date: 23-Jul-2024 10:33PM (UTC-0700)
Submission ID: 2421675961



TUGAS AKHIR
PEMANFAATAN FOOD WASTE
DI LAB. KITCHEN POLITEKPAR MAKASSAR

LEE IKRIMAH MA'RUF

PROGRAM STUDI SENI KULINER
JURUSAN HOSPITALITI
POLITEKNIK PARHOSWATA MAKASSAR
KEMENTERIAN PARHOSWATA REPUBLIK INDONESIA
2024

TUGAS AKHIR F7 LEE IKRIMAH MARUF.pdf
ORIGINALITY REPORT

15% SIMILARITY INDEX
14% INTERNET SOURCES
5% PUBLICATIONS
6% STUDENT PAPERS

1 journal.literasisains.id 1%
2 lab.id 1%
3 Submitted to Hoa Sen University 1%
4 j-las.temkomindo.org 1%
5 emihisa.fkm.ul.ac.id 1%
6 fe.unnes.ac.id <1%
7 Submitted to Politeknik Pariwisata Lombok 1%
8 eprints.unm.ac.id <1%
9 eprints.itn.ac.id <1%

10 repository.its.ac.id <1%
11 pt.scribd.com <1%
12 cgi.hasselbom.com.php54.levonline.com <1%
13 docplayer.info <1%
14 repository.stipjakarta.ac.id <1%
15 Submitted to Universitas Pelita Harapan <1%
16 Submitted to State Islamic University of Alauddin Makassar <1%
17 autodoobox.com <1%
18 Submitted to Universitas Sang Bumi Rawa <1%
19 repository.radenintan.ac.id <1%
20 himatemia.eng.unila.ac.id <1%

21 123dok.com <1%
22 Submitted to Universitas Pendidikan Indonesia <1%
23 kursusnggriskita.blogspot.com <1%
24 media.neliti.com <1%
25 jdih.kemnaker.go.id <1%
26 www.scribd.com <1%
27 repository.stp-bandung.ac.id <1%
28 roboguru.ruangguru.com <1%
29 Febi Navita Ella Firdani, Sudarti Sudarti, "Mekanisme Pembuatan Briket Berbasis Limbah Pertanian yang Ramah Lingkungan", Jurnal Teknologi Pertanian Gorontalo (JTPG), 2022 Publication <1%
30 dmc.dompethuafa.org <1%

31 jurnalperhotelan.petra.ac.id <1%
32 repository.uin-alauddin.ac.id <1%
33 repository.uib.ac.id <1%
34 repository.umsu.ac.id <1%
35 repository.uinjambi.ac.id <1%
36 Submitted to Guildford College <1%
37 digilib.uin-suka.ac.id <1%
38 repository.ub.ac.id <1%
39 Hanan Rana Putri Zaidi, Pancawati Hardiningsih, "Kepatuhan Pajak Di Era Digital : Studi Komparasi UMMK Berbasis Konvensional Dan Digital", Journal of Economic, Business and Accounting (COSTING), 2024 Publication <1%
40 jurnal.um-palembang.ac.id <1%

41 Submitted to Trisakti University <1%
42 ejournal.iaingorontalo.ac.id <1%
43 digilibadmin.unismuh.ac.id <1%
44 eprints.ums.ac.id <1%
45 vdocuments.site <1%
46 docslice.us <1%
47 repository.usd.ac.id <1%
48 a-research.upi.edu <1%
49 www.museuprehistoriavalencia.es <1%
50 digilib.iain-palangkaraya.ac.id <1%
51 Jurnal universitas pahlawan.ac.id <1%
52 repository.mercubuana.ac.id <1%

53 repository.uinsu.ac.id <1%
54 allcenotes22.blogspot.com <1%
55 Submitted to Universitas Islam Indonesia <1%
56 Submitted to University of Muhammadiyah Malang <1%
57 repository.iainambon.ac.id <1%
58 link.springer.com <1%
59 www.water-energy-food.org <1%
60 Nunul Azmi Widyasari, Sukarelawati Sukarelawati, Maria Fitriah, "KETERBUKAAN KOMUNIKASI DALAM KONSELING PROGRAM PIK-R CERIA SENTUL", JURNAL KOMUNIKATIO, 2019 Publication <1%
61 eprints.unm.ac.id <1%
62 eprints.uny.ac.id <1%

63 jurnal.fkip.uns.ac.id <1%
64 repository.iainbengkulu.ac.id <1%
65 repository.unhas.ac.id <1%
66 www.gratisdownloadgame23.com <1%
67 de.scribd.com <1%
68 jurnal.radenfatah.ac.id <1%
69 jurnal.umk.ac.id <1%
70 rudipratonouwks.blogspot.com <1%
71 www.slideshare.net <1%
72 Tia Nurul Fauziah, Syarif Hidayat, Pidi Mohamad Setiadi, "Pengenangan E-Modul Pembelajaran IPS Bermuatan Karakter Tanggung Jawab untuk Peserta Didik Sekolah Dasar", COLLASE (Creative of Learning Students Elementary Education), 2024 Publication <1%

73 www.coursehero.com <1%
74 www.idntimes.com <1%
75 www.jppipa.unram.ac.id <1%
76 www.kompasiana.com <1%
77 Christian Cheri, David Cahyadi, Jonathan Arelo Bevan, Willandy Takhta, Ariel Lesmana, Christopher Poernomo, Widiyan Nuganti, "Perbandingan Implementasi Evolutionary Algorithm (EPO, FHO, dan CFA) pada Kasus Travelling Salesman Problem untuk Tempat Pariwisata di Surabaya", Journal of Intelligent Systems and Computation, 2023 Publication <1%
78 eprints.pobeng.ac.id <1%
79 eprints.walisongo.ac.id <1%
80 repository.stiesia.ac.id <1%
81 Angelina, C M Tahara, M Audrey, T Evelyne, V Y San, E Rukmini, "Community education <1%

approaches for food waste reduction in Indonesia: A systematic review", IOP Conference Series: Earth and Environmental Science, 2024 Publication
34 Mohamad Hatta Karunilawan, Luluk Fauziah, "IMPLEMENTASI KEBIJAKAN PERATURAN DAERAH NOMOR 6 TAHUN 2009 TENTANG RENCANA TATA RUANG WILAYAH KABUPATEN SIDOARJO (Studi Aihh Fungsi Lahan Sawah di Kecamatan Wonoayu Kabupaten Sidoarjo)", JKMP (Jurnal Kebijakan dan Manajemen Publik), 2015 Publication <1%
85 repository.kemdikbud.go.id <1%
86 repository.uin-suska.ac.id <1%

Lampiran 22 Turnitin tugas akhir