

The Utilization of Breadfruit Flour in Making Cake to Improve the Image of Local Food

ABSTRACT

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The purpose of this research was to: 1) Finding the right recipe to produce white forest pie, mini chocolate cake and roll cake flour made from breadfruit motif resulting in a product which is favored by community. 2) Finding a cake made from flour processing techniques sukun. 3) Finding presentation of the white forest technique pies, mini chocolate cake and roll cake flour made from breadfruit motif of interest 4) Knowing the public acceptance of white forest pie, mini chocolate cake and roll cake flour made from breadfruit motif.

The research was conducted in March-June at the Laboratory of Boga, Boga and Chlothing Technical Education Department, Yogyakarta State University. The method used in the manufacture of this product is ADDIE through several stages, namely, 1) Analyze recipe, 2) Designing new development genoise cake recipe pie combinations (white forest pie), cake creaming technique (mini chocolate cake), sponge cake (cake roll motif) breadfruit flour substitution, 3) Conducting pre-experimental manufacture, subsequent to the manufacture of products for testing its first product (Validation I) and a second product testing (validation II), 4) Conduct a test panelists and exhibitors to find out the customer received the product pengembangan. 5) Perform data analysis of semi-trained panelists and acceptance of society to be descriptive and qualitative products.

The results obtained: 1) the right recipe pie with white forest of breadfruit flour substitution is the ratio of 50:50 (wheat flour: flour breadfruit), the right recipe cake roll motif with breadfruit flour substitution is 50:50 (wheat flour: flour breadfruit) , the right recipe mini chocolate cake with breadfruit flour substitution is 50:50 (wheat flour: flour breadfruit) . 2) if the technique is making genoise white forest pie and baking or grilling method, the technique of making roll though the motive is a sponge cake and baking method or grilling, and though the technique of making a mini chocolate cake is creaming and baking or grilling method 3) Presentation of the forest white pie is made small, given the topping and white chocolate butter cream, mini chocolate cake was given in the form of pastry cream topping and decorated with chocolate, presentation of the cake roll motif is rolled, the center of the patterned box and given a topping of white chocolate butter cream. Based on product acceptance test for cake flour breadfruit products most preferred by the panelists is a product roll cake motif breadfruit flour with 100% of the total percentage of panelists, for genoise cake that is 93% and a mini chocolate cake product that is 93%.