

**SUBSTITUTING TARO FLOUR TO MAKING THE YEAST PRODUCT
(Chocolate Sponge Bread, Pizza, Bread Boy)**

**RAHMAWATI WAHYU UTAMI
09512131005**

ABSTRACT

Final project aims at: (1) obtaining the right formula on the product chocolate sponge bread, pizza and bread boy with taro flour substitution, (2) determining the proper processing techniques on product chocolate sponge bread, pizza and bread boy with taro flour substitution, (3) determining the proper presentation of the product chocolate sponge bread, pizza and bread boy with taro flour substitution, (4) determining the acceptability of the product chocolate sponge bread, pizza and bread boy with taro flour substitution.

This research was conducted in February 2012-June 2012 in the Laboratory of Boga PTBB FT UNY. The research method was using R & D to the model mix ADDIE and 4D result: (1) analysis of recipes from 3 different sources, (2) designing plan includes a draft formula recipes, the design of the product images, and design presentation, (3) manufacturing and testing of products through 2 stages, the validation phase I and II assessed by faculty validation, and test panelists by 30 (thirty) semi-trained panelists, (4) product exhibition. Method of data collection during the test provides panelists with borang acceptance panelists include taste, color, aroma, texture, and presentation. Test data concluded the panelists then proceeds by the panelists.

The results showed that: (1) the right formula in the manufacture of chocolate sponge taro bread flour is 80%: 20% (wheat flour: taro flour), pizza flour taro 70%: 30% (wheat flour: taro flour) and bread boy taro flour 80%: 20% (wheat flour: taro flour), (2) proper processing techniques on chocolate sponge bread taro flour include: weighing, mixing ingredients (straight dough method), beating, proofing and heating, for processing sponge cake includes the process: mixing ingredients, shaking (sponge technique) and heating, taro flour pizza processing techniques include: weighing, mixing ingredients (straight dough method), beating, proofing, heating, processing techniques taro flour bread boy include: weighing, mixing ingredients (straight dough method), beating, proofing, and heating and for topping breads boy creaming mixing techniques, (3) an appropriate presentation on chocolate sponge bread flour taro were topping butter cream and cherry chunks on top, using a cup cesses as a base of bread and served the rectangular plate, pizza taro flour leaf garnish petersely use and presented with a round plate, bread boy taro flour presentation using transparent plastic for packaging and round plates for fast food places, (4) the assessment by 30 semi-trained panelists for chocolate sponge taro flour bread is 80% received by the panelists, pizza flour taro 100% accepted by the panelists, and the bread boy taro flour 74% accepted by the panelists.