

ABSTRACT

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Title :

*SUBSTITUTE BREADCRUMBS ON MAKING CHICKEN NUGGET USING
INSTANT OATMEAL FLOUR, MUNGBEAN FLOUR, CHICKPEA FLOUR,
AND CORN FLOUR*

Chicken nugget is a snack that makes from chicken and a lot of spices. Usually chicken nugget will be covered with breadcrumbs. Author want to make something new, that why author substitute with another 4 flour there are Chickpea flour, Mungbeans flour, Oatmeal flour, and Corn flour. The experimental method that the author uses is organoleptic test, hedonic test, and physical test. From the results of this experimental, the authors can find out that there is no significant difference in the color of chickpea flour nuggets, the texture of corn and chickpea flour nuggets there is no significant difference, and the taste of oatmeal flour nuggets has no significant difference. Author also can find out, that the most preferred nuggets are nuggets with corn flour. In conclusion, nuggets using oatmeal flour, mung bean flour, chickpea flour, and corn flour can produce flavors, textures, and colors that are acceptable to the public.

Keyword : Chicken, Nugget, Oatmeal, Mung bean, Corn, Chickpea, Breadcrumbs, Flour, Substitute.