

CULINARY MANAGEMENT

KITCHEN RECIPE BOOK

1st Semester



Culinary Management Study Program
Batam Tourism Polytechnic

KITCHEN

RECIPE BOOK | 1ST SEMESTER

FOREWORD

To Our Beloved Students,

Assalamualaikum warahmatullahi wabarakatuh

It is with great pleasure that I present the preface to this *Kitchen Recipes Book* for the 1st Semester. This book is thoughtfully compiled as a practical learning companion for students of the Culinary Management Program at Batam Tourism Polytechnic. It is designed not only to support hands-on learning in the kitchen but also to deepen understanding of culinary techniques and recipe development, particularly in the field of pastry and bakery.

I would like to extend my heartfelt appreciation to the dedicated lecturers and contributors whose expertise has enriched the contents of this book. Their commitment ensures that every page serves as a valuable guide for students in mastering essential kitchen skills.

May this recipe book inspire creativity, precision, and passion in every culinary journey our students undertake. May it also serve as a stepping stone toward achieving professional excellence in the vibrant world of gastronomy.

Wishing you a joyful and productive learning experience—keep exploring, keep experimenting, and always cook with heart.

Warm regards,

Rosie Oktavia Puspita Rini

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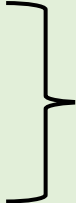


**CULINARY
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BUMBU DASAR MERAH

INGREDIENTS

Shallot	50 gr		Blend
Garlic	30 gr		
Red Chilli	100 gr		
Tomato	50 gr		
Salt	to taste		
Pepper	to taste		

METHODS

1. Preheat Medium sauce pan add cooking oil
2. Put spice paste into the pan and bring to saute
3. seasoning with salt and pepper
4. Serve warm

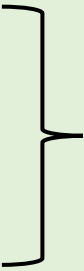


CULINARY MANAGEMENT



BUMBU DASAR KUNING

INGREDIENTS

Shallot	100 gr		Blend
Garlic	50 gr		
Turmeric	20 gr		
Candle nut	30 gr		
Ginger	20 gr		
Salt	to taste		
Pepper	to taste		
Lemon grass	1 stick		
Galangal	10 gr		
Salam laeve	2 pcs		
Kaffir lime leave	2 pcs		
Cardamom	2 pcs		
Star anis	1 pcs		
Cinnamon stick	3 gr		
Clove	2 gr		

METHOD

1. Preheat Medium sauce pan add some cooking oil
2. Put spice paste into the pan and bring to saute until flavoury
3. Put all herbs and spices continue stir
4. Seasoning with salt and pepper
5. Served warm



CULINARY MANAGEMENT



BUMBU DASAR PUTIH

INGREDIENTS

Shallot	100 gr		Blend
Garlic	50 gr		
Candle nut	30 gr ³		
Ginger	20 gr		
Salt	to taste		
Pepper	to taste		
Salam leave	2 pcs		
Galangal	10 gr		
Lemon grass	1 stick		
Cardamom	2 pcs		
Star anis	1 pcs		
Cinnamon	3 gr		
Clove	2 gr		

METHODS

1. Preheat Medium sauce pan add some cooking oil
2. Put spice paste into the pan and bring to saute until flavoury
3. Put all herbs and spices continue stir
4. Seasoning with salt and pepper
5. Served warm



CULINARY MANAGEMENT



ACAR

INGREDIENTS

Carrot	100 gr	}	Cut into Medium Dice
Cucumber	100 gr		
Shallot	100 gr		
Bird eye chilli	80 gr		
Vinegar	150 ml		
Water	100 ml		
Sugar	50 gr		

METHODS

1. Boil water and vinegar set aside
2. Soak vegetable within 15 minutes then put into the liquid
3. let cold over night



CULINARY MANAGEMENT



JARDINIERE VEGETABLE

INGREDIENTS

Carrot	20 gr	}	Cut into Jardinier and Blanch
French bean	20 gr		
Asparagus	2 pcs		
Butter	5 gr		
Salt	to taste		
Pepper	to taste		
Chicken stock	20 ml		
Onion (chop)	10 gr		

METHODS

1. Saute chop onion with butter
2. Add vegetable then adjust with chicken stock
3. Seasoning with salt and pepper



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MASHED POTATO

INGREDIENTS

Potato	150	gr	wash and clean
Onion	10	gr	chop
Fresh milk	50	ml	
Butter	10	gr	
Salt	to taste		
Pepper	to taste		

METHODS

1. Steam potato until tender and mashed using potato ricer
2. Saute onion with butter, then add fresh milk seasoning with salt and pepper



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ROAST CHICKEN

INGREDIENTS

Chicken	1	kg	
Salt	to taste		
Pepper	to taste		
Mustard	2	tsp	} For marination
Paprika powder	1/2	tsp	
Garlic	20	gr	
Cooking oil	3	tbs	
Thyme	1/2	tsp	
Rosemary	1/2	tsp	

METHODS

1. Marinate chicken then set aside within 10 minutes
2. Preheat oven 250'C then put in chicken bring to roast for 30 minutes
3. Take out from oven to resting within 10 minutes and basting with butter before re entered into the oven for 180'C within 30 minutes
4. Serve hot with side dishes



CULINARY MANAGEMENT



CHICKEN JUS

INGREDIENTS

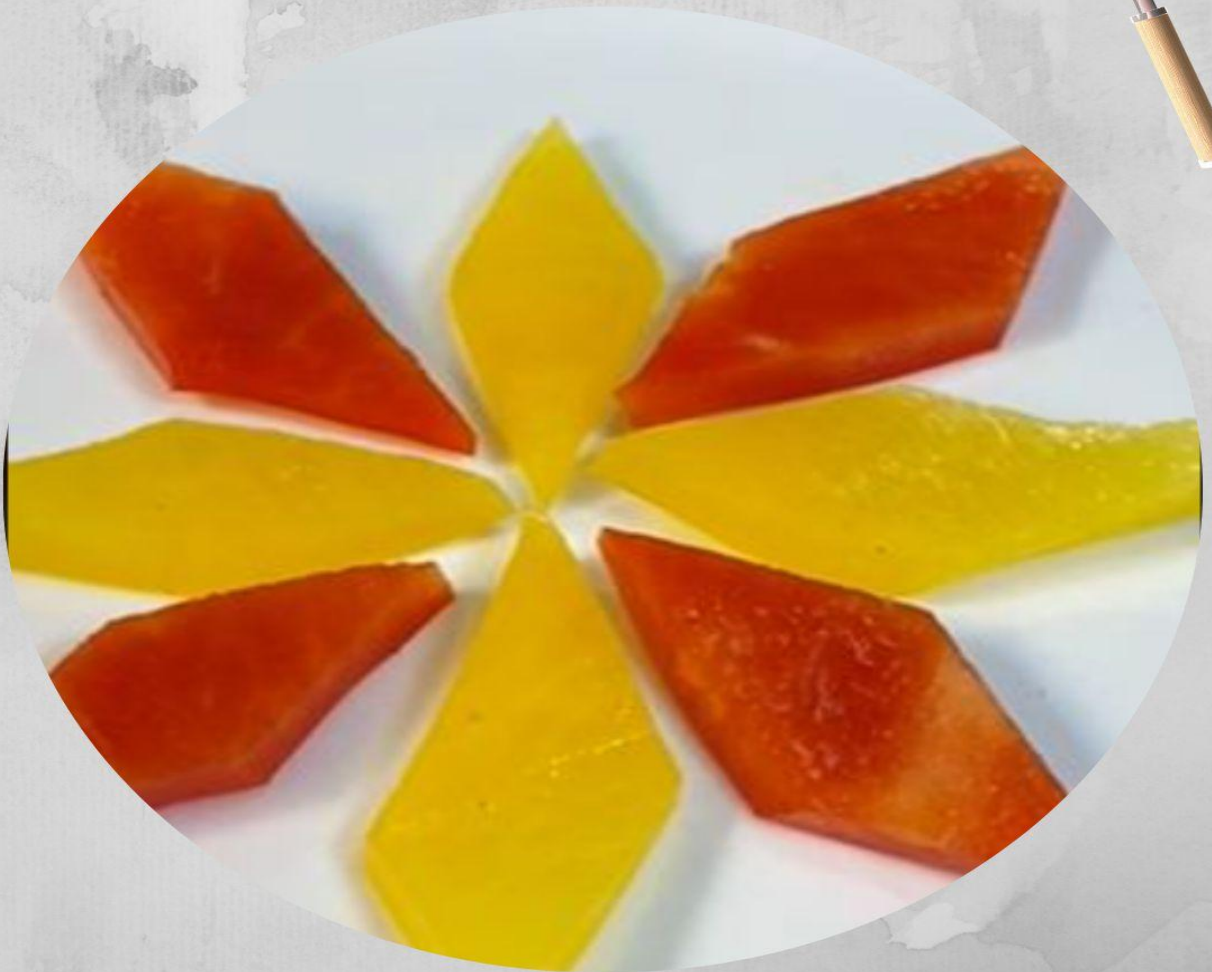
Chicken gravy	100	gr
Roux	80	gr
Salt	to taste	
Pepper	to taste	
Chicken stock	50	gr

METHODS

1. Mix well chicken gravy with roux
2. Serve hot on roast chicken



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DIAMOND VEGETABLE

INGREDIENTS

Carrot	20 gr	}	Cut into diamond
Eggplant	20 gr		
Tomato	20 gr		
Salt	to taste	}	For marination
Pepper	to taste		
Cooking oil	10 ml		
Thyme	pinch		

METHODS

1. Prepare a pan on medium heat, add cooking oil and pan grill all vegetables
2. Serve to accompany roast chicken



CULINARY MANAGEMENT



CHICKEN CACCIATORE

INGREDIENTS

cooking oil	10 ml	
onion	50 gr	cut in to small dice
chicken	500 gr	cut in to 8 piece and french trimming
salt	to taste	
black pepper	to taste	
rosemary	a pinch	
thyme	a pinch	
mushroom	2 pcs	slice
tomatoes	4 pcs	cut into wedges
tomato paste	1 tsp	
chilli flakes	a pinch	
balsamic vinegar	1 tsp	
olives	2 pcs	

METHODS

1. Marinated chicken with salt, pepper and oil set and sear for a few minutes
2. Saute onion, mushroom, chilli flakes and tomatoes season with salt and pepper then butter
3. Add tomato paste add olives, add balsamic vinegar
4. add chicken braised until well cooked by put into the oven within 15 minutes 200'C
5. Serve with mashed potato and vegetables



CULINARY MANAGEMENT



FISH AND CHIP

INGREDIENTS

Fish	150 gr	fillet	
Salt	to taste		
Pepper	to taste		
Lime	1 pcs		
Egg white	1 pcs	}	Cut into diamond
Flour	80 gr		
Corn starch	30 gr		
Cooking oil	3 tbs		
Water	50 ml		
Soda water	1 can	}	
Potato	200 gr	cut into jardiniere	
Flour	200 gr	for basting	

METHODS

1. Prepare fish fillet cut into finger, marinate with lime, salt and pepper set aside
2. Prepare batter by mixing egg white first until foaming, then put all flour, soda, cooking oil, salt and pepper
3. Preheat oil in medium heat. Basting fish fillet into flour then coat with batters very slowly then bring to deep frying
4. To prepare potato, bring to deep fry in a half cook, strain from the pan. And re fried until golden brown
5. Season potato with salt from the outside



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TAR TAR SAUCE

INGREDIENTS

Mayonnaise	80 ml		
Gherkins	2 gr	}	chop
Capers	2 gr		
Worchestershire sauce	0.5 tsp		
Mustard	0.5 tsp		
Dill	1 gr		minced
Lime juice	a half		only juice
Egg	1 pcs		boil and chop white part

METHODS

1. Mix All Ingredients with Mayonaise



CULINARY MANAGEMENT



PAN SEARED FISH

INGREDIENTS

Fish	80 gr	fillet
Salt	to taste	
Pepper	to taste	
Lemon	3 ml	

METHOD

1. Marinate fish with salt, pepper and lemon juice
2. Pan seared fish in hot pan with litte oil



CULINARY MANAGEMENT



FISH VELOUTE

INGREDIENTS

Fish stock	1 ltr	
Onion	20 gr	fine chop
Flour	10 gr	
Butter	10 gr	
Salt	to taste	
Pepper	to taste	

METHOD

1. Preheat sauce pan and melt butter mix with flour to make roux
2. In another sauce pan saute the onion until fully cook
3. Add fish stock to roux and bring to boil until thick and then put the saute onion



CULINARY MANAGEMENT



CRAB TIAN

INGREDIENTS

Crab meat	20 gr	clean and boil with mirepoix, take the meat only
Corriander	3 gr	minced
Onion	10 gr	cut small dice
Carrot	10 gr	cut into small dice and blanced
Lime	5 gr	take juice only
Salt	to taste	
Pepper	to taste	
Cream	2 tsp	
Green peas	10 gr	
Mustard	0.5 tsp	
Vinegar	1 tsp	
Olive oil	2 tsp	

METHOD

1. Mix all ingredient in a medium bowl and season to taste
2. Use a round ring cutter shape to serve crab tian



CULINARY MANAGEMENT



CLAM CHOWDER

INGREDIENTS

Onion	10	gr	cut brunoise
Celery stick	5	gr	cut brunoise
Clam	100	gr	poach with bay leave and vinegar
Red capsicum	5	gr	cut into small dice
Green capsicum	5	gr	cut into small dice
Fish stock	500	ml	
Flour	30	gr	} Make roux
Butter	20	gr	
Oregano	pinch		
Fresh milk	100	ml	
Chilli powder	pinch		garnish

METHODS

1. Preheat medium stock pot, saute onion and celery stick with butter in low heat
2. Put clams into stock pot and stir well until the smell come out
3. Add roux and stir gradually then put fish stock and make a thicken consistency bring to boil
4. Seasoning wit salt and pepper
5. Chowder ready to serve with capsicum on top and chilli powder



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EGG BENEDICT

INGREDIENTS

Whole egg	2 pcs	poached
Hollandaise sauce		
Toast bread		slice
Vinegar		for poach
Salt		

METHODS

1. Prepare in a medium sauce pan water, salt, bayleave and vinegar bring to boil
2. Put in egg and stir gradually to coating and round shape
3. Take out from water and strain.
4. Arrange poached egg on top toated bread and hollandaise sauce



CULINARY MANAGEMENT



OMELETTE

INGREDIENTS

Egg 2 pcs beaten

Cooking oil

Onion 2 gr

Capsicum 2 gr

Tomato 2 gr



Cut into small dice

METHODS

1. Preheat small pan with cooking oil, then saute vegetables and followed to add beaten egg
2. Fold and shape the egg into half round in a soft texture



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SCRAMBLE EGG

INGREDIENTS

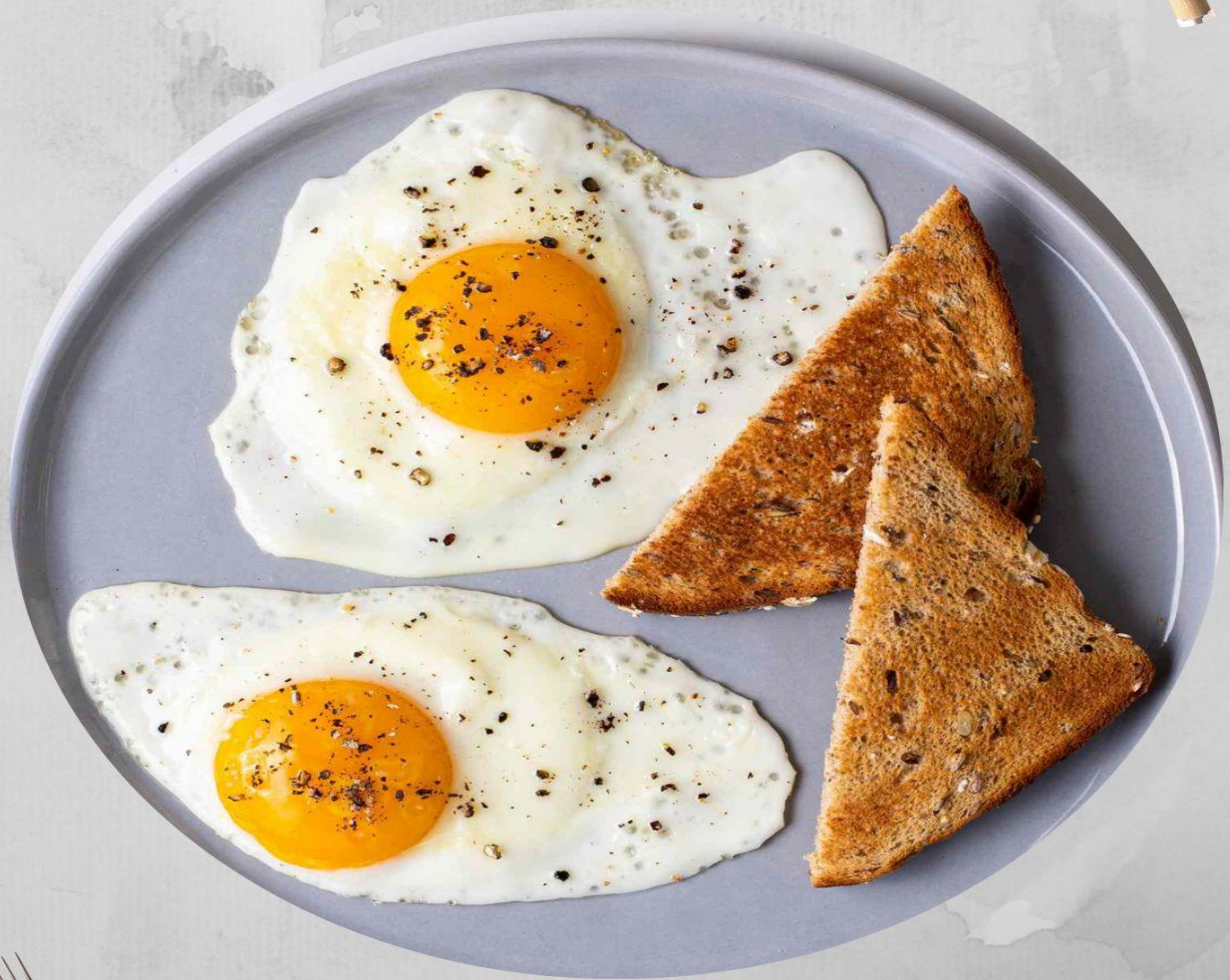
Egg	2 pcs
Butter	5 gr
Fresh milk	2 tbs
Toasted bread	

METHOD

1. Preheat small pan with cooking oil, then saute vegetables and followed to add beaten egg which mix with milk
2. Scrambling in a medium heat and soften
3. Served over toasted bread



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FRIED EGG SUNNY SIDE UP

INGREDIENTS

Egg 2 pcs

Cooking oil

METHOD

1. Prepare a small frying pan on a low heat of fire
2. add cooking oil and add eggs bring to cook in medium heat



**CULINARY
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FRIED EGG OVER EASY

INGREDIENTS

Egg 2 pcs

Cooking oil

METHOD

1. Prepare a small frying pan on a low heat of fire
2. add cooking oil and add eggs bring to cook in medium heat



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HARD BOILED EGG AND SOFT BOILED EGG

INGREDIENTS

Egg 2 pcs room temperature

Water

Salt

METHOD

1. preheat boiling water with salt
2. add eggs with tools slowly and bring to boil

1-3 minutes for soft boiled

3-5 minutes for medium boiled

5-8 minutes for hard boiled



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CLUB SANDWICH

INGREDIENTS

Toast bread	50 gr	sliced and toast until brown
Butter	5 gr	spreading
Mayonnaise	5 ml	spreading
Lettuce	5 gr	trim, wash and rinse
Chicken breast	20 gr	grilled and cut into thin slice
Omelette/boiled	2 pcs	prepare into flat shape or using egg slicer
Cucumber	10 gr	peel and cut into thin slice
Tomato	10 gr	wash clean and cut into thin slice
Hard cheese	5 gr	thin sliced
Potato	100 gr	cut into jardiniere for making french fries, see recipe

METHOD

1. Prepare toasted bread and arrange layer by layer with vegetables and other ingredients
2. served with cole slaw and french fries



CULINARY MANAGEMENT



BLT SANDWICH (bacon, lettuce, tomato)

INGREDIENTS

Toast bread	2 Slice	
Butter	5 gr	
Mayonnaise	5 gr	
Lettuce	10 gr	
Bacon/ham	2 pcs	
Tomato	10 gr	
Lettuce	10 gr	
Potato	100 gr	for french fries

METHOD

1. Prepare toasted bread and arrange layer by layer with vegetables and other ingredients
2. served with cole slaw and french fries



CULINARY MANAGEMENT



CUBAN SANDWICH

INGREDIENTS

Sub roll	1 pcs	
Mayonnaise	5 gr	
Mustard	3 gr	
Gherkins	3 gr	
Chicken ham	4 pcs	
Cheese	2 pcs	
Potato	100 gr	for french fries

METHOD

1. Prepare toasted bread and arrange with vegetables and other ingredients
2. served with cole slaw and french fries



CULINARY MANAGEMENT



COLESLAW

INGREDIENTS

White cabbage	20 gr	cut into fine shredded
Carrot	20 gr	cut into fine julienne
Vinegar	3 tsp	
Salt	a pinch	
Mayonaise	2 tbs	see recipe

METHOD

1. Soak and wash vegetables then rinse well
2. tossed with salt and vinegar then mayonaise inside
3. serve to accompany sandwich