



*Karya Bersama*

# The Art of Food and Pastry

## Our Recipe Book

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## FOREWORD

We are so grateful to Allah, God Almighty for the everlasting blessing to all of us.

This recipe book is the results of the 6<sup>th</sup> semester students of the Hotel Business Program at Universitas Agung Podomoro in Jakarta, Indonesia. This recipe book was prepared and formulated to fulfil the project of a course “Culinary Art”. All the recipes in this book show the modifications and development from students.

We are also thankful for the people, who have made this book possible. From our Chef, lecturer and mentor, Mr. Timotius A. Rachmat, MM (Hos), to the behind-the-scene individuals as editors, lay-outers and cover designers at the International University Liaison Indonesia in Tangerang, Indonesia; Dr. Samuel PD Anantadjaya, Ms. Siti Nurfitriana, MAB and Dr (cand) Irma M Nawangwulan, MBA, CPM (Asia).

This book is surely dedicated to all culinary practitioners around the world....

Jakarta, June 2021,  
Celine Aurelia, Erica, Florencia Wijaya



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