

ABSTRACT

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Mariners' Polytechnic Colleges, Panganiban Drive, Naga City
"Acceptability of Food Products from Squash"

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Keyword: Squash Cake and Squash Jam

The study aimed to determine the acceptability level of Squash Cake and Squash Jam. Specifically, it aimed to answer the following questions: 1. What are the processes in preparing Squash Cake and Squash Jam? 2. What would be the possible price of Squash Cake and Squash Jam? and 3. What is the preferred packaging of Squash Cake and Squash Jam?

Fifty respondents evaluated the Squash Cake and Squash Jam using sensory evaluation tool. Data were subjected to descriptive statistical treatment.

Findings of the study were: 1.) The process of baking Squash Cake. The researchers followed the steps. First, the researchers sifted the dry ingredients and placed in a large bowl. The researchers creamed the butter, added the sugar gradually until soft and fluffy, added the eggs one at a time added the vanilla, and continued beating. Second, the researchers mixed together all the dry ingredients, all-purpose flour, baking soda, baking powder and salt. Third, the researchers mixed the dry ingredients into the butter mixture. Fourth, fold in the grated squash and beat until just blended. Fifth, the researchers placed the batter in the baking pan lined with wax paper and baked it for 30 minutes. Then the researchers let it cool and packed. The process of making Squash Jam. The researchers followed the steps. First, the researchers boiled the squash until it became very soft and drained the remaining water. Second, the researchers brought the sugar and water to boil until it became thick. Third, they added in the squash, cooked and stirred together until it got a thick, jelly like substance. Fourth, the researchers let it cool and put the mixture into jars and placed it inside the refrigerator. 2.) Across the three trials for the Squash Cake with the frequency ranging from 10 to 21, Trial 1 ranked first with the price P299.28 and with the cake box packaging. Suggested retail price for Squash Cake was from P 299.28 - P 256.40 per whole cake at

1,050 grams. Across the three trials for the Squash Jam with the frequency ranging from 12 to 24, Trial 2 ranked first with the price P102.96 and with the Jam bottle packaging. Suggested retail price for Squash Jam can be sold from P 91.52 - P 116.68 per packaging with 500 ml. 3.) Cake Box ranked first among the listed possible packaging for Squash Cake. Cake Box was the most preferred for packaging because it makes the cake protected from air-borne diseases and prevents from spoilage. It also helps in minimizing the pollution for it is an eco-friendly material that can be reused and recycle. Jar ranked first among the listed possible packaging for Squash Jam. It was the most preferred for it enables the product to be clean, fresh and safe from any bacterial diseases and this helps in improving the intended shelf life in storing jam. 4.) Trial 1, Appearance ranked as the highest with a weighted mean of 2.8. Aroma ranked second with a weighted mean of 2.7 and Palatability ranked last with a weighted mean of 2.64 which were all interpreted as Moderately Acceptable. Trial 2, Aroma ranked as the highest with a weighted mean of 2.5 which was interpreted as Moderately Acceptable as well as the Appearance with a weighted mean of 2.3 while Palatability was interpreted as Fairly Acceptable with a weighted mean of 1.96 which ranked last. Trial 3, Appearance, Aroma and Palatability were all interpreted as Moderately Acceptable. Palatability ranked as the highest with a weighted mean of 3.12, Aroma ranked as the second with a weighted mean of 2.86 and Appearance ranked as third with a weighted mean of 2.82. Overall, data show that among the three trials, the researchers noted that the Appearance of Squash Cake was most acceptable in Trials 1 and 3 while Palatability was most acceptable in Trials 1 and 3. However, Aroma was consistently acceptable in all trials. Trial 3 was moderately acceptable among the trials that were conducted. For Squash Jam. Trial 1, Palatability ranked as the highest with a weighted mean of 3.38, Appearance ranked second with a weighted mean of 3.5 while Aroma ranked last with a weighted mean of 3.3 which were all interpreted as Highly Acceptable. Trial 2, Appearance, Aroma and Palatability were interpreted as Moderately Acceptable. Appearance ranked as the highest with a weighted mean of 3, Aroma ranked as second with a weighted mean of 2.86 and Palatability ranked as third with a weighted mean of 2.62. Trial 3, Palatability was interpreted as Moderately Acceptable which ranked as the highest with a weighted mean of 3.34. Aroma ranked second with a weighted mean of 2.54 and Appearance ranked last with a weighted mean of 2.46 which were both interpreted as Fairly Acceptable. Overall, data show that among the three trials, the researchers noticed that aroma of Squash Jam was most acceptable in Trials 1 and 2. Palatability was most

acceptable in Trials 1 and 3. However Appearance was consistently acceptable in Trials 1 and 2. Trial 1 was Highly Acceptable among the trials that were conducted by the researchers.

The conclusions of the study were: 1.) Measuring and following all the procedures properly will result to a good finished product. Trial and Error are used in making the Squash Cake and Squash Jam in order for the researchers to know what were the things that needs to be improved. Creativity and Patience are the key factors to have good food products. 2.) The Squash cake can be sold in the suggested retail price per whole cake. The Squash Jam can be sold in the suggested retail price per packaging.

3.) Cake Box is the most suitable packaging material for Squash Cake and Jar is the most suitable packaging material for Squash Jam. 4.) In Squash Cake, Trial 3 is the Highly Acceptable among the three trials and in Squash Jam; Trial 1 was Highly Acceptable by all the respondents along Appearance, Aroma and Palatability.