

BORANG INVENTORI PROJEK PELAJAR

PERKARA	MAKLUMAT INFORMATION
Program Program	DIPLOMA IN HOTEL MANAGEMENT
Jabatan Department	TOURISM AND HOSPITALITY DEPARTMENT
Semester/ Tahun Semester/ Year	SEMESTER 4
Tajuk Projek Project Title	NATURAL FOOD COLORING
Jenis Projek Type of Project	PRODUCT
Kategori Kluster Penyelidikan	Tanda "/" pada yang berkenaan: Please tick "/" where applicable:
Category/ research Cluster	Sains tulen (Pure Science) Sains gunaan (Applied Science)
	Teknologi dan kejuruteraan (Technology and Engineering)Sains kesihatan dan klinikal (Clinical and Health Sciences)
	/ Sains sosial (Social Sciences) Sastera dan sastera ikhtisas (Arts and Applied Arts)
	Warisan alam dan budaya (Natural Sciences and National Heritage)Teknologi maklumat dan komunikasi (Information and Communication Technology)
Ahli Kumpulan Group member	 Name: Nuryusrina binti Mohd Shah No. Identification card: 14DHM15F2002 Name: Nur Hanisah binti Roslan No. Identification card: 14DHM15F2016 Name: Nur Ain Syafieqa binti Mohammad Zait No. Identification card: 14DHM15F2039
Penyelia Supervisor	Name: Puan Marni binti Md. Zali No. Identification card: 840816-06-5598
Penyelia Bersama Co-Supervisor	Name: Puan Wan Nor Hafiza binti Wan Sulaiman No. Identification card: 820523-12-5018
Absract	The researcher make a natural food coloring from a potential fruits and vegetabable such as mango, dragon fruit and carrot. The purpose of the project is to produce a natural food coloring from mango, dragon fruit and carrot. Second, to investigate the acceptance level of natural food coloring. Nowadays, it is undeniable that all material or objects will look attractive if it has a color, good food, drinks and makeup. Not surprisingly, if a child is attracted to see food or soft drinks sold at supermarket or a grocery store is available in various colors. Food coloring also has a bad effect on hyperactive children, it can cause a difficult child to concentrate. Red 40, yellow 5, and yellow 6 containt chemical benzidene, a human and animal carcinogen permitted in low, presumably safe levels in dyes. The respondent that are selected for this study are student in the Tourism and Hospitality Departments which is student from Diploma Halal Food. Researcher choose students Polytechnic Merlimau Melaka in between 30 people. Most vegetables and fruits dyes contain

	polyphenols with has antioxidant qualities. Not only do they fight cancer and heart diseases but they also prevent aging. Some natural food colors are rich in Bioflavonoids. In descriptive statistics, mean for the color is 3.73 and also is the highest because the respondent really like the color of our natural product. The conclusion is, natural food coloring do not cause the health problems associated with artificial food coloring. In researcher product of natural food coloring is 100% pure from fruits and vegetables.
Keyword Keyword (max 5 word)	Natural, Fruits, Color
Objektif Projek	To produce a natural food coloring from mango, dragon fruits and carrots.
Project Objectives	To investigate the acceptance level of natural food coloring among PMM students.
Skop Projek Project scope	Kitchen Department
IP No	
Dapatan Finding (500 words max)	Descriptive statistics of the questioner. It contain smell, taste, texture and the color. First, for the smell the mean is 3.53 and intrepretation is high. Second, taste the mean is 3.50 and the itrepretation is high. Third, for the texture the mean is 3.70 and the intrepretation is high. Lastly, for the color the mean is 3.73 and the intrepretation is also high. The highest mean for the questioner is 3.73 which is color. The lowest mean for the questioner is 3.50 which is taste. All our respondent is agree with our products. The respondent give a good feedback and the result for intrepretation is all high.
Cadangan untuk kerja-kerja akan datang Suggestion for future work (500words)	Based on respondent, the taste is less attractive than using existing artificial color. Suggestion to improve for the taste it can be add on more sugar to make more sweet. So all the respondent can feel satisfy with the taste. When the researcher makes the blades, researcher need to ensure that amount of correct and sufficient quantities is to be more balanced and attracted. Researchers can also use materials that contain less chemicals to prevent serious illness. Researcher can make other types of fruits or vegetables to make dyes as a natural food colorants. For the sense of smell, researchers who want to use fruits or vegetables as dye need to look for strong fruits scents so that the products made an interesting smell.
Gambar berkaitan projek <i>Picture related to</i> <i>project</i> (700kb)	Figure 1
Rating/Level	Jabatan/ Politeknik/ Kebangsaan/ Antarabangsa
	Departments / Institutes / National / International

* Borang ini perlu diisi oleh pelajar dan dihantar kepada penyelia/ penyelaras projek dalam bentuk hardcopy dan softcopy (borang LAMPIRAN J dan gambar hasil projek dalam format jpeg/bitmap) bersama laporan akhir dan hasil projek.