



## BORANG INVENTORI PROJEK PELAJAR

PERKARA	MAKLUMAT INFORMATION
Program <i>Program</i>	DHM
Jabatan <i>Department</i>	PERLANCONGAN DAN HOSPITALITI
Semester/ Tahun <i>Semester/ Year</i>	EMPAT
Tajuk Projek <i>Project Title</i>	THE INNOVATION AND ACCEPTANCE A NEW NATURAL FRUIT JAM FROM SOURSOP FOR STUDENTS.
Jenis Projek <i>Type of Project</i>	INOVASI
Kategori Kluster Penyelidikan <i>Category/ research Cluster</i>	SAINS SOSIAL
Ahli Kumpulan <i>Group member</i>	<ol style="list-style-type: none"> <li>1. NUR AINA NAZYERA BINTI MOHD TOHIR 990430-01-7722</li> <li>2. NUR AFIFAH BINTI SAZALI 991013-10-7350</li> <li>3. KAVINTHIRAN A/L P.SANDRAN 990520-04-5162</li> <li>4.</li> <li>5.</li> </ol>
Penyelia <i>Supervisor</i>	SURINA BINTI NORDIN 780502-03-5570
Penyelia Bersama <i>Co-Supervisor</i>	
Abstrak <i>Abstract</i>	<p>This research have been carried out to identify the innovation and acceptance of new natural fruit jam from soursop for students Tourism and Hospitality Department of Politeknik Merlimau, Melaka. The research are based on the suitability of the objective, problem statement and the research background. The research are been carried throughout the questionnaires with Hedonic Scale method and randomly answering by 30 students at Tourism and Hospitality Department of Politeknik Merlimau,Melaka. The objective of the research is to create new innovation of jam made by soursop and to encourage people consume the soursop jam because no preservative or coloring use in the ingredients to produce the jam. The data collected by the researcher were analysed according to</p>

	the measure describe using Statistical Packages for Social Sciences (SPSS) 25.0 version. Based on the details that have been analyzed the acceptance towards the soursop jam was accepted by the students. The taste, smell, colour and texture were accepted by the respondent. The texture and smell have a same valid percent which is 60% meanwhile the taste was 50% and the colour was 56.7%. It's show that the jam can be accept by the students.
Keyword <i>Keyword</i> (max 5 word)	soursop honey water
Objektif Projek <i>Project Objectives</i>	i) To create new innovation of jam made by soursop ii) To encourage people consume the soursop jam
Skop Projek <i>Project scope</i>	Kajian ini hanya melibatkan pelajar di Jabatan Pelancongan dan Hospitaliti secara rawak dan dengan itu keputusan kajian tidak boleh digenerilisasikan kepada jabatan lain.

IP No		
Dapatan <i>Finding</i> (500 words max)	Based on method analysis, the total mean score 4.51 and it's show the highest score. This can proven when all the criteria of all question has been answered with highest mean.	
Cadangan untuk kerja-kerja akan datang <i>Suggestion for future work</i> (500words)	As for the recommendation of product for future research, always keep the cleanliness during the process of the jam making, this is because to avoid the cause of cross contamination of the product that might affect the products. Furthermore, to change from sugar to raw honey. The reason is to keep the naturalized of the product. In term of lifespan, the researcher should use the suitable preservative in order to keep the products long lasting to consume.	
Gambar berkaitan projek  <i>Picture related to project (700kb)</i>		
Rating/Level	JABATAN	

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*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.*

