





BORANG INVENTORI PROJEK PELAJAR

PERKARA	MAKLUMAT INFORMATION
Program <i>Program</i>	DHF
Jabatan <i>Department</i>	PERLANCONGAN DAN HOSPITALITI
Semester/ Tahun <i>Semester/ Year</i>	LIMA
Tajuk Projek <i>Project Title</i>	TEMPOYAK DAUN FROZEN
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"> 1. SHARIFAH NURSHAHIRAH BINTI SYED AZMAN 950412-06-5484 2. MOHAMAD AZWAN BIN MOHD SADHAN 990124-01-7011 3. NURAIN FARZAN BINTI ISKANDAR 960715-10-5198 4. 5.
Penyelia <i>Supervisor</i>	NORMALA BINTI SULAIMAN 800116-01-5980
Penyelia Bersama <i>Co-Supervisor</i>	
Abstrak <i>Abstract</i>	This research have been carried out to identify the acceptance of Tempoyak Daun Frozen in among Jabatan Pelancongan & Hospitality at Politeknik Merlimau Melaka. The research are based on the suitability of the objective, problem statement and the research background. The research are been carried out as a amenities to guest at Jabatan Pelancongan&Hospitality. The objective of the research is to study the accepted towards for taste 17 acceptance for agree, for method 15 acceptance for agree, for packaging 17 acceptance for agree and same goes to the texture 15 for agree Tempoyak Daun Frozen JPH Politeknik Merlimau, Melaka and to provide that traditional meal is in same level with restaurant. The data collected by the researcher were analysed according to the

	measurers describe using Statistical Packages for Social Sciences (SPSS). The findings level from the guest person is high with (4.07) mean score, which is taste (3.90) for method (4.20), for packaging (4.23), for texture (4.33) and writing is easy to understand (4.20) and the overall mean score is 100%. Menu tradisional can attract community to like this meal.
Keyword <i>Keyword</i> (max 5 word)	Tempoyak
Objektif Projek <i>Project Objectives</i>	<ul style="list-style-type: none"> - To study the acceptance of 'Daun Tempoyak Frozen' products among student Diploma in Foodservice Halal Practice(DHF), Department of Tourism and Hospitality Polytechnic Merlimau, Melaka. - To promote a new product of frozen. - To identify nutrition contents of each value in the Daun Tempoyak.
Skop Projek <i>Project scope</i>	Student of DHF from Department Of Tourism And Hospitality

IP No		
Dapatan <i>Finding</i> (500 words max)	From the survey researcher had done, researcher have calculate the mean value for the taste, method, packaging and texture. For taste, the researcher scores a high level of acceptance of 4.07 mean which is 17 respondents agree like the taste of the Tempoyak Daun Frozen very much. For method, the researcher scores a high level as well, a score of 3.90 mean with 15 respondents like the method of the very much. For Packaging the researcher scores a high level of acceptance of 4.20 mean which is 17 respondents agree like the packaging the Tempoyak Daun Frozen very much. Same goes to the texture, Tempoyak Daun Frozen receive high level of 4.23 mean which 15 respondents agree and like the texture of the Tempoyak Daun Frozen very much. Overall, the respondents result mostly quite similar for all of Section B.	
Cadangan untuk kerja-kerja akan datang <i>Suggestion for future work</i> (500words)	for me the products that are produced need to improve in terms of packaging easier	
Gambar berkaitan projek <i>Picture related to project (700kb)</i>		

		
Rating/Level	JABATAN	

**

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.

