

BORANG INVENTORI PROJEK PELAJAR

PERKARA MAKLUMAT						
	INFORMATION					
Program <i>Program</i>	DHM					
Jabatan	PERLANCONGAN DAN HOSPITALITI					
Department						
Semester/ Tahun	EMPAT					
Semester/ Year						
Tajuk Projek	ALMOND MILK SUBSTITUTE FOR COCONUT MILK IN COOKING					
Project Title						
Jenis Projek	INOVASI					
Type of Project						
Kategori Kluster Penyelidikan Category/ research Cluster	SAINS SOSIAL					
Ahli Kumpulan	1. MUHAMMAD FAHIM BIN NORAZMAN					
Group member	990728-10-6111					
	2. MOHAMAD AIMAN BIN MOHAMAD AKBAL					
	980320-01-6375					
	3. AMRIITHA A/P KALIYAPPAN					
	990619-01-6432					
	4.					
	5.					
Penyelia	DAYANG KAMARIAH BINTI TAJUL MAULOK					
Supervisor	800311-10-5236					
Penyelia Bersama Co-Supervisor						
Abstrak	Coconut milk as contained creamier milk cooking ingredients. One of the most					
Abstract	common problem is coconut milk contains high levels of calories and fats, consuming too much of milk and eating a carbohydrate-rich diet can result in weight gain (Natalie, 2018). Almond milk is naturally rich in several vitamins and minerals, especially vitamin E, almond milk being dairy free, almond milk contained no fats at all, making it a suitable milk replacement for people with lactose intolerance (Atli Arnarson, 2017). One of the most the purpose to research is to introduce the almond milk as the substitutes of coconut milk in cooking ingredients. The objectives of this product is to study the effects of almond milk in cooking ingredients and to produce the almond milk by the natural ingredients.					

	The researcher choose 30 respondents from Politeknik Merlimau Melaka. The researcher used the quenstionnaire with hedonic scale of 5 and SPSS version 25. Total average mean score 3.81 in high interpretation and the level is high. As a conclusion, the product is accepted because the researcher founded that it can substitute coconut milk to almond milk in cooking ingredients.					
Keyword <i>Keyword</i> (max 5 word)	Almond milk					
Objektif Projek Project Objectives	1)To study the effects of almond milk in cooking ingredients 2)To produce the almond milk by the natural ingredients					
Skop Projek Project scope	Almond milk in cooking					

IP No					
Dapatan Finding (500 words max)	Findings shows that mean score is 3.81 with the interpretation is high and the level is high				
Cadangan untuk kerja-kerja akan datang Suggestion for future work (500words)	Help to reduce obesity among Politeknik Merlimau Melaka students				
Gambar berkaitan projek					
Picture related to project (700kb)					
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.