



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>	ICE CREAM DODOL
Jenis Projek <i>Type of Project</i>	INOVASI
Kategori Kluster Penyelidikan <i>Category/ research Cluster</i>	SAINS SOSIAL
Ahli Kumpulan <i>Group member</i>	1. NUR FARAH ADLINA BINTI ROSDI 990326-14-6268 2. NUR IZZATI BINTI MD HASHIM 970704-07-5818 3. SITI AISHAH BINTI OTHMAN 971210-01-6062 4. MUHAMMAD IRFAN BIN IKHIZUWAN 991128-14-5883 5.
Penyelia <i>Supervisor</i>	IZATUL SYAZREEN BINTI MOHD ISMAIL 790724-04-5458
Penyelia Bersama <i>Co-Supervisor</i>	
Abstrak <i>Abstract</i>	<p>This research have been carried out to introduce a new innovation of ice cream that contain a traditional malaysian food, dodol as a flavour. The research are based on the suitability of objective and problem statement. The research are been carried out throughout the tourist in Melaka. The objective of the research is To introduced Ice Cream Dodol as new product of tourism industry in Melaka and to study the level of acceptance of Ice Cream Dodol as new product an among tourist in Bandar Hilir, Melaka. The data collected by the researcher were analysed according to the measurers describe using Statistical Package for Social Sciences (SPSS). The finding level shown respondent mean is high with (4.86) for price. Followed by texture (4.82), taste (4.74), packaging (4.66), (4.54) for</p>

	smell and the last and low mean is (4.32) which is colour of the product. The researcher honoured to introduce Ice Cream Dodol into market and accepted by the consumer.
Keyword <i>Keyword</i> (max 5 word)	ICE CREAM
Objektif Projek <i>Project Objectives</i>	To introduced Ice Cream Dodol as new product of Tourism Industry in Melaka and To study the level of acceptance of Ice Cream Dodol as new product an among tourist in Bandar Hilir, Melaka.
Skop Projek <i>Project scope</i>	FOOD / DESSERT

IP No	
<p>Dapatan <i>Finding</i> (500 words max)</p>	<p>Based on the method analysis the total mean score 4.32 and was the lowest interpretation and most of the respondent are disagree with the colour of Ice Cream Dodol. The higher mean score is 4.86 are the high interpretation and the most respondent strongly agree for question 5 which is the price of the product. Besides that, the mean score for question 1, smell is 4.54 that show respondent agree about the smell. Then, the mean score for question 2 is 4.74 for taste and question 6 is 4.66 for packaging. This can be conclude that the respondent are least agree with the colour of the product because it was original and no colouring added.</p>
<p>Cadangan untuk kerja-kerja akan datang <i>Suggestion for future work</i> (500words)</p>	<p>Trying to improved packaging of the product and Trying to open market around Melaka.</p>
<p>Gambar berkaitan projek <i>Picture related to project (700kb)</i></p>	<div data-bbox="431 810 972 2003"> <p>Process of making Ice Cream Dodol</p> <p>Step 1: prepared and measure all ingredient.</p> <p>Step 2: beat the whipping cream until fluffy.</p> <p>Step 5: Pour the dodol little by little into whipping cream mixture and mix it well</p> <p>Step 6: beat it again. Don't over beat because it can cause the cream split</p> <p>Step 7: Scoop into cup equally . Store it in the freezer at least 12 hours .</p> <p>51</p> </div>

Rating/Level	POLITEKNIK	

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