



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>	PRODUCING A NEW PRODUCT FROM OIL AND STUDY THE LEVEL OF ACCEPTANCE OF COCONUT OIL STICK
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. SYED OMAR BIN SYED MOKHDZAR 991218-10-6247 2. NUR HANNA BINTI ABD SAMAD 991113-04-5222 3. ADIBAH FAIQA BINTI MD ROSLI 990717-14-6804 4. AINUR SYAZANA BT ROSLI 990812-10-5322 5.
Penyelia <i>Supervisor</i>	NORMALA BT SULAIMAN 800116-01-5980
Penyelia Bersama <i>Co-Supervisor</i>	
Abstrak <i>Abstract</i>	Oil is the most important ingredient to use for cooking in this universal. Researchers found problems arising among travelers to bring oil to travel anywhere. The objective of this study was to find out the acceptance of coconut oil stick among tourist community and to study the potential of coconut oil stick in the market with students and lecturers of Politeknik Merlimau, Melaka as respondents. The hedonic scale is used to obtain data on Coconut Oil Stick level. A total of 35 respondents are students of Diploma in Food Service (Halal Practices) (DHF), Diploma in Tourism Management (DUP) and Diploma in Hotel Management (DHM), with 10 students for each of the courses while the remaining 5 respondents are lecturers. Additionally, the data analysed from the

	<p>social package data systems (SPSS) version 25 is to get the whole answer that involves questions of taste, colour, texture and smell. In the study, mean statistics were used to analyse the data obtained. Usage in the formula of frequency method and mean value distribution to measure respondents' perceptions. Furthermore, the results of this survey found that the mean taste, colour, texture and smell were 4.09, 4.11, 4.14 and 4.66. As a conclusion, this product has received a good response from the respondent to accept our product which is 'coconut oil stick'.</p>
<p>Keyword <i>Keyword</i> (max 5 word)</p>	Easy to prepare
<p>Objektif Projek <i>Project Objectives</i></p>	<ol style="list-style-type: none"> 1. To produce new product from oil and study the acceptance of coconut oil stick among student of Department of Tourism and Hospitality 2. To study the acceptance of coconut oil stick among tourist community 3. To study the potential of coconut oil stick in the market
<p>Skop Projek <i>Project scope</i></p>	Students of DHF, DUP, DHM Department in Tourism And Hospitality

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<p>Dapatan <i>Finding</i> (500 words max)</p>	<p>Table 4.1 shows about the descriptive statistics of question in questionnaire. Overall mean value are 3.60. The interpretation is high. Mean score for taste is 4.09. Mean score for colour is 4.11. Mean score for texture is 4.14 and mean score for smell is the highest at 4.66.</p>
<p>Cadangan untuk kerja-kerja akan datang <i>Suggestion for future work</i> (500words)</p>	<p>Varied the Coconut Oil Stick product and upgrade the size of the packaging.</p>
<p>Gambar berkaitan projek <i>Picture related to project (700kb)</i></p>	<div data-bbox="435 787 974 1984"> <p>3.2 PRODUCTION FLOWCHART</p> <ol style="list-style-type: none"> 1) Make 600g of grated coconut from two 2) Mix the grated coconut with water (1450g) and blend it 3) Filter the mixture to get the coconut milk (1355g) 4) Add 30g of Pandan leaves and 1452g of coconut milk into the pan and take the temperature reading 5) Simmer the ingredients for one hour until it changes color and produces crust and liquid oil 6) Filter 43g of the produced coconut oil 7) Take 15g of the coconut oil and mix with g 0.5 of beeswax 8) Double boil the mixture using low heat and stir it until well mixed 9) After the ingredients has been melted, let it sit for 5 minutes and pour it into a 15g bottle 10) Wait until it solidifies and close the lid 11) The final product is done <p>Diagram 3.2: Flowchart of coconut oil stick</p> <p>3.3 PRODUCT COSTING</p> <p>3.3.1 Cost of Ingredients</p> </div>

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.

