

Acceptability of Chinese Ixora (*Ixora Chinesis Lam.*) Flower Tart

A Research Paper

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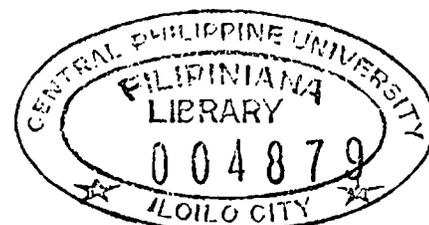
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Abstract

This study aimed to determine the level of acceptability of Chinese Ixora (*Ixora Chinesis Lam.*) Flower Tart, utilized a quantitative research design approach specifically a descriptive survey. The respondents of this study were ninety-nine (99) which were selected through convenience sampling. A researcher-made questionnaire was utilized in this study. Percentage, frequency, mean, the standard deviation was employed for the descriptive statistics and, t-Test and ANOVA were used for the inferential statistics set at a .05 level of significance. The results revealed the levels of acceptability of Chinese Ixora (*Ixora Chinesis Lam.*) Flower Tart in terms of that appearance, aroma, taste, texture, and overall acceptability when grouped according to the profile of age, sex, and classification are highly acceptable. There was no significant difference in the level of acceptability in terms of appearance, aroma, taste, texture and overall acceptability as perceived by the respondents when grouped according to age and sex. The results revealed that female respondents are more participative than male respondents, mostly in the gen. Z. Furthermore, the level of acceptability as perceived by the respondents in terms of appearance, aroma, taste, texture, and overall acceptability plays an essential factor in the product, and level of satisfaction is not affected in all different sensory characteristics and when the respondents are grouped according to age, sex and classification.

Keywords: Chinese Ixora flower, tart, acceptability, significant, experimental, appearance, aroma, taste, texture, overall acceptability, age, sex, classification.