

**ACCEPTABILITY OF CASSAVA CAKE ENRICHED WITH
DIFFERENT TOPPINGS**

A Project Report

Presented to

the College of Agriculture, Resources, and Environmental Sciences

Central Philippine University

Jaro, Iloilo City

In Partial Fulfillment

of the Requirements for the Degree

BACHELOR OF SCIENCE IN AGRICULTURE

By

GIAN ALFRED B. QUIMBA

March 2019

ACCEPTABILITY OF CASSAVA CAKE ENRICHED WITH DIFFERENT TOPPINGS

Gian Alfred B. Quimba

ABSTRACT

This study was conducted at the College of Agriculture, Resource and Environmental Sciences laboratory room, Central Philippine University, Jaro, Iloilo on February 4, 2019. This study was conducted to determine the acceptability of cassava cake enriched with different toppings. There were five experimental treatments composed of 5 different toppings namely cheese, cacao, coconut, mango and pineapple and the control treatment, the plain cassava cake. Each treatment was replicated three times. The prepared cakes were evaluated by a taste panel according to a set of criteria. Members of the taste panel were given 3 minutes to evaluate and rate the samples for hedonic rating scale, food action rating and descriptive analysis. Results revealed that as to the overall acceptability, cassava cake topped with cheese, coconut, mango and pineapple were rated as like moderately (7), while cassava cake topped with cacao and the plain one were rated as like slightly (6). Both of the ratings are on the acceptability range of Hedonic rating scale. For the return of investment, plain cassava cake had the highest ROI followed by the coconut topped cassava cake. The use of different toppings has effects on the overall acceptability of the product as shown in the descriptive analysis. Based on the overall acceptability, food action rating and product description findings, cheese, coconut, mango and pineapple are the recommend toppings for cassava cake. However, considering the overall acceptability and return of investment, coconut is the most recommended.