

LEVEL OF ACCEPTABILITY OF COFFEE BANANA INTO WAFFLE AMONG HOME ECONOMICS STUDENTS AT BESTLINK COLLEGE OF THE PHILIPPINES

ABSTRACT

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Waffles are a well-loved dish in the United States and are also widely enjoyed in the Philippines, especially during breakfast and snack times. However, their usual flavor can sometimes become unexciting. To enhance and reinvent the traditional waffle, the researchers introduced an innovative variation: the coffee-banana waffle. This new product combines the bold taste of coffee with the natural sweetness and nutritional value of bananas, resulting in a more flavorful and nourishing option. This study, entitled “Level of Acceptability of Coffee-Banana Waffle Among Senior High School Home Economics Students at Bestlink College of the Philippines,” seeks to evaluate how acceptable this product is to its intended consumers. This study utilized a descriptive quantitative research design to assess the acceptability of coffee-banana waffles. Data were collected using a survey questionnaire administered to 50 Grade 11 and Grade 12 Home Economics students, selected through cluster sampling. The gathered responses were analyzed using quantitative methods to determine the overall level of product acceptance. The majority of the respondents were 17–18 years old, representing 76% of the participants. In terms of sex, there was an equal distribution, with 50% male and 50% female. Most respondents came from sections HEHRS 1101 and HEHRS 1201, each comprising 22% of the sample. The product received an acceptable rating from the respondents in terms of appearance, taste, and texture. Based on the feedback, the following suggestions and recommendations were made: Adjust the sugar content for better balance. Reduce the amount of vanilla to refine the flavor. Add more bananas to enhance the natural taste. Increase the amount of coffee for a richer flavor profile. Sift the dry ingredients to improve the texture and consistency of the batter. The results showed that the respondents found the coffee banana waffle acceptable in terms of appearance, taste, and texture. Based on their suggestions and recommendations, the following improvements were proposed: Adjust the sugar content to balance sweetness. Reduce the vanilla to refine the flavor. Add more bananas to enhance their natural taste. Increase the coffee content for a richer flavor. Sift the dry ingredients thoroughly to improve texture and lightness.

RECOMMENDED CITATION

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