

ACCEPTABILITY OF COLD FOAM ESPRESSO KOKO KRUNCH WITH CHOCOLATE AS A MOCKTAIL BEVERAGE AMONG SENIOR HIGH SCHOOL TEACHER'S AT BESTLINK COLLEGE OF THE PHILIPPINES

ABSTRACT

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Cold Foam Espresso Koko Krunch with Chocolate is a rich mocktail that combines a bold cold espresso base, smooth foam topping, crispy Koko Krunch pieces and a drizzle of chocolate. The beverage offers both energy and indulgence, making it suitable for Senior High School teachers at Bestlink College of the Philippines. By balancing robust coffee flavor with sweet, crunchy elements, it aims to satisfy chocolate and coffee enthusiasts. Originating from the Italian term for “to express,” espresso became popular in the early 1900s through innovations by Luigi Bezzera and Desiderio Pavoni (Weaverscoffee, 2024). This study examined the acceptability of this mocktail among Senior High School teachers at Bestlink College. A descriptive survey design was employed to assess mocktail acceptability. Senior High School teachers at Bestlink College of the Philippines were selected using quota sampling to ensure representation across departments. Participants complete a structured questionnaire evaluating appearance, flavor, texture and aroma on a four-point scale. A checklist summarizes overall acceptance levels. Respondents rated the mocktail’s appearance, taste, texture and aroma, and most found the presentation attractive and the flavor pleasant. Ratings for appearance averaged 3.39, while taste and texture each averaged 3.28. Participants noted the balanced sweetness, smooth foam and distinctive Koko Krunch crunch, and the familiar espresso aroma enhanced enjoyment. Overall acceptance was high, with many teachers highlighting the drink’s straightforward yet appealing characteristics. The mocktail received strong acceptability ratings for aroma, texture and taste. Teachers appreciated its balanced sweetness, relaxing qualities and engaging presentation. High scores across sensory attributes indicated that Cold Foam Espresso Koko Krunch with Chocolate effectively met expectations for a novel mocktail. These findings suggest potential for inclusion in campus beverage offerings and support further product refinement based on teacher feedback.

RECOMMENDED CITATION

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