

ABSTRACT

This study was conducted at Capiz State University Pilar, Campus on October 2016. Specifically this study has the following objectives; 1.) To determine which treatment of cassava squash crunch gave the acceptable result in terms of appearance, flavor, crispness and general acceptable and 2.) To determine if there is a significant difference treatment in term of flavor, crispness, appearance and general acceptability.

Sensory characteristics of the product were evaluated using a standard score sheet in a 9 point hedonic scale. There were five treatment replicated three times. The panelist were comprised of 30 BSHRM students of Capiz State University, Pilar, Campus. Mean was used to determine the acceptability and among treatment in terms of flavor, crispness, appearance and general acceptability. Analysis of Variance (ANOVA) was used to determine the significant differences of the different treatment in term of flavor, crispness, appearance and general acceptability.

Result of the study revealed that when it comes to flavor and crispness, treatment B (300g squash & 200g Cassava flour) and D (200g squash & 300g cassava flour) were "extremely liked", as to appearance all treatment were "very much liked" and as to its general acceptability all treatments were "very much liked: However all treatment in terms of flavor, crispness and appearance were generally accepted.

It further revealed that there is no significant difference on the different treatments of cassava-squash crunch in term of flavor, crispness, appearance and general acceptability.