

ABSTRACT

This study was conducted at the HM Laboratory of BSHM Department in Capiz State University, Pilar Satellite College from May 23-26, 2023. Specially, this study has the following objectives. To determine the sensory qualities of bamboo shoots in terms of appearance, taste, texture, and general acceptability. To find out if there is a significant different in the sensory qualities of bamboo shoot to panutsa among the five treatments in terms of appearance ,taste, texture, and general acceptability. To determine the cost and yield of bamboo shoot to panutsa. The statistical tools used to analyze and interpret the data gathered were the mean, standard deviation, cost and yield analysis and interpret the data gathered were the mean, standard deviation, cost and yield analysis and ANOVA evaluated the said product. And as to the result of cost and yield all treatments, The treatment B (75Percents coconut meat and 25Percents Bamboo Shoots) obtained the highest cost of 17.55 Pesos followed by treatment E (100Percents Bamboo shoot) with the total cost of 16.05Pesos, treatment C (50Percents coconut meat and 50Percents) with the total cost 14.8 Pesos and the treatment A (100Percents coconut meat) got the lowest cost among the five-treatment got 12.3 Pesos. The data implied that the treatment using a greater amount of bamboo shoots had the highest income.