

## **ABSTRACT**

The experimental study was conducted to determine the general acceptability of cookies made from breadfruit flour. It has five replications each. To gather the responses of the evaluators, an evaluation sheet was used. The parameters included for evaluation were appearance, aroma, texture, and taste. There were fifteen evaluators to evaluate the samples. They were composed of 5 instructors, 5 students of Capiz State University Sigma Satellite College and 5 members of the community. The statistical tools used to analyze and interpret the data gathered were Mean and ANOVA.

The study found out that the five treatments are very acceptable but the proportion of cookies made from 25% bread fruit flour and 75% all-purpose flour and the cookies made from 100% all-purpose flour got the highest mean score. It was also found that only aroma and taste have significant differences.