

## **ABSTRACT**

This study was conducted to determine which treatment of chicken curry bun enhanced with veggies will produce the best appearance, aroma, taste, and texture and which of those are generally acceptable. The treatments tasted were chicken curry filling, pure chicken curry, chicken curry with green onion, chicken curry with camote tops, chicken curry with kangkong tops and chicken curry with pechay. The experimental design used was the Completely Randomized Design (CRD). It has five treatments with three replications. A total of 15 evaluators consisting of teachers, students and community members evaluated the product. Mean and ANOVA were the statistical tools used to analyze the data. The results revealed that the chicken curry with onion leaves produced the best sensory quality of chicken curry buns enhanced with veggies. The analysis of variance showed that there was no significant differences among the five treatments in terms of appearance, aroma, taste and texture of chicken curry buns.