

## **ABSTRACT**

The study was conducted at Capiz State University Sigma Satellite College during the second semester of the School Year 2021-2022. This was conducted to determine the sensory quality of empanada filled with milkfish and mushroom. This study has a five treatment with three replications. Completely Randomized Design (CRD) was the method used in the study. The data were collected using evaluation sheet. It consists of instructors, students and community members. Mean and ANOVA were the statistical tools used to analyze the data gathered. The study found out that the generally accepted treatment in making Empanada Filling was treatment A (100% milkfish) appearance, aroma, taste and texture are variables that were not significantly affected by the amount of milkfish and mushroom.