

## ABSTRACT

This study was conducted generally to explore the Acceptability of Caranda (*Carissa carandas*) Chiffon cake in terms of color, flavor, texture, aroma and general acceptability. Data were collected from 45 respondents, 40 for the different respondents of each year level of BSHM students and 5 BSHM faculty using a standard deviation, cost and yield analysis, and ANOVA. Findings of the study indicated a strong overall acceptable in terms of five treatments of color, flavor, texture, aroma and general acceptability. Among the profile of the respondents, there is no significant difference among five treatments.

*Keywords:* Acceptability, Caranda (*Carissa carandas*), chiffon cake