

**VARIATION OF BURGER PATTY UTILIZING
PEN SHELL AND MUSSELS**

An Undergraduate Thesis
Presented to
The Faculty of Hospitality Management
Department
**MARINERS' POLYTECHNIC COLLEGES FOUNDATION
OF LEGASPI CITY (ALBAY) INC.**
Legazpi, City, Albay

In Partial Fulfilment for the
Requirements of the Degree of
**BACHELOR OF SCIENCE IN HOSPITALITY
MANAGEMENT**

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November 2024

RECOMMENDATION FOR FINAL DEFENSE

This undergraduate thesis entitled, "VARIATION OF BURGER PATTY UTILIZING PEN SHELL AND MUSSELS," prepared and submitted by JUSTINE CARL A. MAYHAY, ACE B. OLAVARIO, JOHN ALTAIR C. SALOMON, and JOHN LOUIE STEPHEN M. SONEJA, in partial fulfillment for the requirements of the degree of BACHELOR OF SCIENCE IN HOSPITALITY MANAGEMENT, is hereby submitted to the thesis committee for oral examination.

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In partial fulfillment for the requirements for the degree of BACHELOR OF SCIENCE IN HOSPITALITY MANAGEMENT, this undergraduate thesis entitled "VARIATION OF BURGER PATTY UTILIZING PEN SHELL AND MUSSELS," prepared and submitted by JUSTINE CARL A. MAYHAY, ACE B. OLAVARIO, JOHN ALTAIR C. SALOMON, and JOHN LOUIE STEPHEN M. SONEJA, is hereby recommended for oral examination.

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Upon recommendation of the Oral Examination Committee, this undergraduate thesis entitled, "VARIATION OF BURGER PATTY UTILIZING PEN SHELL AND MUSSELS," prepared and submitted by JUSTINE CARL A. MAYHAY, ACE B. OLAVARIO, JOHN ALTAIR C. SALOMON, and JOHN LOUIE STEPHEN M. SONEJA, is hereby approved in partial fulfillment of the requirements for the degree of BACHELOR OF SCIENCE IN HOSPITALITY MANAGEMENT.

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EDITOR'S CERTIFICATION

This is to certify that this undergraduate thesis entitled, "VARIATION OF BURGER PATTY UTILIZING PEN SHELL AND MUSSELS," prepared and submitted by JUSTINE CARL A. MAYHAY, ACE B. OLAVARIO, JOHN ALTAIR C. SALOMON, and JOHN LOUIE STEPHEN M. SONEJA, in partial fulfillment of the requirements for degree of BACHELOR OF SCIENCE IN HOSPITALITY MANAGEMENT, had been edited by the undersigned.

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The Researchers

ABSTRACT

JUSTINE CARL A. MAYHAY, ACE B. OLAVARIO, JOHN ALTAIR C. SALOMON, and JOHN LOUIE STEPHEN M. SONEJA ““VARIATION OF BURGER PATTY UTILIZING PEN SHELL AND MUSSELS,”
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Burger patties have always been a popular food choice in the Philippines due to their versatility and convenience. As consumer demand grows, innovative and unique food products have emerged. The study explores the development of variation of burger patties utilizing pen shell and mussel. The respondents of the study consist of thirty (30) industry experts composed of food entrepreneurs, cooks/chefs, food technologists, nutritionists/dietitians, fisheries and five consumers. The data collected is acquired through the use of survey questionnaires, which were distributed in person. The study utilized frequency, percentage, and weighted mean in analyzing the data.

The results showed that the variation of burger patty utilizing pen shell and mussels was highly acceptable, as rated by the respondents. The product, in terms of its appearance, texture, aroma, and taste, got an overall weighted mean score of 3.34 and was interpreted as highly acceptable. The results indicated that the product could be further improved by adjust cooking time and temperature to enhance color, enhance the overall smell to make the patty more appetizing when served, All of these got the highest mean scores and were all interpreted as recommended. According to these results, the suggestions need to be taken into account in order to make the final product perfect.

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