

**SENSORY ACCEPTABILITY OF JACKFRUIT (*Artocarpus heterophyllus*) -
SWEET POTATO (*Ipomoea batatas*) SPREAD**

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of Cebu Technological University-Daanbantayan Campus
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For The Subject HPC 317-Research in Hospitality for the Degree
BACHELOR OF SCIENCE IN HOSPITALITY MANAGEMENT

LORA MAE R. ROSACEÑA
CARMELL D. SELMA
KAREN MITCHELL S. DUBA
AYESSA TUMAKAY
ABYGAIL BUCAR
RYAN TOBIAS
RITCHIE MAE MONATO
SOFIA MARIE ALDAY
NICOLE CONDINO
JADE CATAM-ISAN

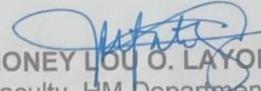
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APPROVAL SHEET

This research paper titled "Sensory Acceptability of Jackfruit (*Artocarpus heterophyllus*)- Sweet Potato (*Ipomoea batatas*) Spread: A Techno-Guide" prepared and submitted by Karen Mitchell Duba, Lora Mae Rosaceña, Carmell Selma, Abygail Bucar, Ritchie Mae Monato, Ryan Tobias, Ayessa Tumakay, Nicole Condino, Sofia Marie Alday, and Jade Catam-isan, in partial fulfillment of the requirements for the subject HPC 317-RESEARCH IN HOSPITALITY for the degree of BACHELOR OF SCIENCE IN HOSPITALITY MANAGEMENT has been examined and is recommended for acceptance for Oral Examination.

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Faculty, HM Department Researches

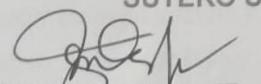

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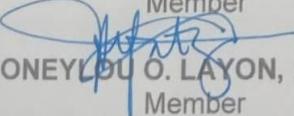

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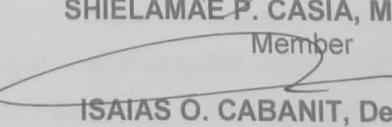
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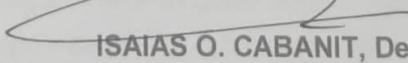
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Chairman


ROGELIO C. SALA, JR., Dev.Ed.D.
Member


HONEY LOU O. LAYON, Ph.D.
Member


SHIELAMA E P. CASIA, MAED-ET
Member


ISAIAS O. CABANIT, Dev. Ed.D.
Member

Accepted and approved in partial fulfillment of the requirements for the degree
BACHELOR OF SCIENCE IN HOSPITALITY MANAGEMENT.

Date of Design Hearing/Rating: Nov. 23, 2023
Date of Oral Presentation/Rating: February 15, 2024


MAILYN T. LEQUIGAN, Ph.D.
Dean, College of Technology & Engineering

**SENSORY ACCEPTABILITY OF JACKFRUIT (*Artocarpus heterophyllus*)-
SWEET POTATO (*Ipomoea batatas*) SPREAD**

ABSTRACT

Authors	:Lora Mae R. Rosaceña :Carmell D. Selma :Karen Mitchell Duba :Ayessa Tumakay :Abygail Bucar :Ryan Tobias :Ritchie Mae Monato :Sofia Marie Alday :Nicole Condino :Jade Catam-Isan	rosacenalaramae02@gmail.com carmellselma8@gmail.com karenmitchellduba32@gmail.com tumakayayessa@gmail.com bucarabygail20@gmail.com ryantobias@gmail.com ritchiemaemonato@gmail.com sofiapepito1312@gmail.com colecondino0@gmail.com jadecatamisan5@gmail.com
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Cebu Technological University-Daanbantayan Campus
College of Technology and Engineering-Bachelor of Science in Hospitality
Management

Dr. Sutero S. Macabudbud Jr.
macabudbud.s18@gmail.com
Thesis Adviser

The study aimed to evaluate the sensory acceptability of Jackfruit- Sweet Potato Spread as basis for an innovative guide. The experimental methods were used employing the laboratory techniques and procedure in formulating the Jackfruit-Sweet Potato Spread. There were 50 respondents selected using the purposive sampling techniques from the Hospitality Management and Technology & Livelihood Education Departments Both students and faculty were considered consumers and experts to evaluate the descriptive preference of the product. Results showed that among all the treatments Formulation 3 was the most preferred formulation of the respondents having an overall weighted mean of 4.20 described as Very Much Preferred. Moreover, the general acceptability of the product was carried out having the general weighted mean of 4.17 described as Acceptable consisting of 250g of Jackfruit + 90g of Sugar + 250g of Water +200g of Sweet Potato +110g condensed milk. It further implied that the incorporation of 200g sweet potato was favorably preferred by the identified respondents and drew wider possibilities that it would be adopted for a techno guide as livelihood activity for the community.

Keywords: Acceptability test, food development, sensory analysis, sweet potato-jackfruit

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This research would not have been done and completed without the help of the following to whom the researchers owe and offer their deepest gratitude and appreciation.

First and foremost, the researchers would like to thank our heavenly Father for giving us strength and knowledge. Without his grace, the success of this study wouldn't be possible at all.

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-The Researchers

DEDICATION

First of all, I would like to dedicate the success of our research to my parents for always supporting me financially and emotionally, for not leaving my side whenever I face hardships and for giving me advices whenever i feel like giving up. My parents are a big part of the success of this research.

-Carmell Selma
Researcher

To my friends, classmate and most especially to my adviser to for helping us finish this study. And most importantly, to the Almighty God our Heavenly Father for his protection and guidance, and for giving me the strength and encouragement to surpass all the struggles. That i have encountered throughout the study. Without his grace, the success of this study wouldn't be possible at all. To my group mates, thank you for giving your best and for your full cooperation in making this research successful and for making our group as one. Thank you group mates.

- Lora Mae Rosaceña
Researcher

I dedicate this to my supportive parents who encourage and inspired me in conducting this study, and to my adviser Dr. Sutero S. Macabudbud Jr. Who was constantly guiding and teaching us to make this study even better. And lastly, to our Almighty God who gives me strength, wisdom, guidance and power of thinking.

- Ryan Tobias

Researcher

I, dedicate this to myself, my Parents, My adviser and to our God Above for providing, supporting, guiding, and helping me for this research to be successful.

- Sofia Marie Alday
Researcher

This research paper is dedicated to my parents who gave their outmost support, and never-ending inspiration throughout the study. They are the ones who provided the resources that were needed in the making of this study. This is also dedicated to my teachers who were behind in making this research possible through guiding me to complete this study, I would also like dedicate this to the students.

- AyessaTumakay
Researcher

This study is wholeheartedly dedicated to my beloved parents, who have been our source of inspiration and give us strength when we thought of giving up, who continually provide their moral, spiritual, emotional, and financial support and lastly i dedicated this book to the Almighty God, Thank you for the guidance, strength, power of mind, protection and skills.

- Nicole Condino
Researcher

This research paper is dedicated to my cherished family, whose steadfast love, unwavering encouragement, and boundless patience have been the cornerstone of my academic pursuit. Your belief in my abilities and unwavering support have fueled my determination and inspired me to push the boundaries of

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- Karen Mitchel Duba
Researcher

This work is dedicated to all those who believe in the transformative power of education, the pursuit of knowledge, and the quest for truth. May this research endeavor contribute meaningfully to our collective understanding and inspire future generations of scholars to embark on their own journeys of discovery. To my esteemed mentors and advisors, your guidance, expertise, and unwavering commitment to excellence have shaped my scholarly journey in profound ways. Your insightful feedback, constructive criticism, and encouragement have been instrumental in refining my ideas and methodologies, and I am profoundly grateful for your mentorship.

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Researcher

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- Abygail Bucar
Researcher

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- Jade Catam-isan
Researcher

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Chapter 1

THE PROBLEM AND ITS SCOPE

INTRODUCTION

Rationale of the study

A spread is a food that is spread with a knife onto bread, crackers, or other bread products. Fruits are perishable, so, for preventing spoilage, it is converted into fruit jam or jelly product to minimize the food spoilage. Fruits are an excellent source of essential vitamins like C, Gallic acid, tannins, and anthocyanins and have many beneficial effects due to bioactive compounds (pigments and phenolic compounds). The fruit spread has a smooth consistency, which is made by crushing fruit and disintegrating the solid chunky leftovers. The fruit juice is mixed with pectin and heated to form the gelatinous spread containing 65% sugar in preparing the fruit Spread (Abhishek Biswas ENERGY (Kcal) 3, 57, 2021).

According to AK Tiwari (2012), Jackfruit has good gelling capacity, but its potential has not been exploited. The present study aimed to evaluate the physicochemical characteristics of jackfruit and to study their suitability for spread processing. The spread prepared from extracted pulp was packed into glass jars and stored under three temperatures (room temperature ($25\pm5^{\circ}\text{C}$), incubator (37°C) and at cold temperature (7°C) to examine any possible deterioration in physicochemical properties of the spread.

In the study of *Lebot (2010)*. Sweet potato (*Ipomoea batatas*) produces storage roots rich in carbohydrates and β -carotene, a precursor of vitamin A, and

its leaves are rich in proteins. The roots also contain vitamins C, B complex, and E as well as potassium, calcium, and iron. Purple-fleshed ones contain antioxidants such as anthocyanins. In world crop statistics, the sweet potato is ranked seventh, just after cassava, with an annual production around 9 Mt and a cultivated area of 110 Mha (FAO, 2009). According to Loebenstein, G., (2003) sweet potato is the seventh most important food crop in the world in terms of production. They are grown on about 9 million hectares, yielding \sim 140 million tons, with an average yield of about 15 ton/ha (FAOSTAT, 2001; Hahn, S. K. (1977). Sweet potato is indigenous to tropical America from which it was disseminated, first to tropical islands of the Pacific and northern New Zealand, and later to tropical Asia and Africa by Spanish and Portuguese explorers and/or traders after Columbus.

The researchers choose to study the acceptability of jackfruit – sweet potato spread to give new ideas to the industry that we can use different ingredients in producing new product. The researchers will also investigate whether incorporating jackfruit and sweet potato into spread would attract more consumers to these ingredients. The sweet potato spread lies in its nutritional benefits, versatility, flavor enhancement, suitability for various dietary restrictions, visual appeal, seasonal availability, and creamy texture can be a delicious and wholesome option.

REVIEW OF RELATED LITERATURE AND STUDIES

Related Literature

This research aimed to develop a jam using orange-fleshed sweet potato puree (OFSPP) and pineapple pulp (PP) and to assess nutritional, gelling, sensory, and microbiological qualities. Four jam formulations of OFSPP: PP (70%:30, 50%:50%, and 30%:70) and 100% PP were developed and evaluated. Increasing the level of OFSPP resulted in a significant ($P<0.05$) decrease in moisture content (34.39–23.70%), but increased the fat (0.16–0.18%), ash (0.35–0.40%), protein (0.93–1.57%), and carbohydrates (61.70–67.69%) content. The concentration of β -carotene decreased with a reducing OFSPP fraction ($P<0.05$). After 12 weeks of storage, the 50% OFSPP and 50% pineapple jam had a total plate count of 4.50CFU/g, although coliform and mold were not present in all the processed jam samples. The mixed jam with 50% OFSPP: 50% PP had a higher sensory acceptance. These results indicate that food processors could develop OFSP-PP jams as a β -carotene enriched functional food (Afoakwah, N. A., (2023). The antioxidant capacity of jackfruit pulp (JFP) obtained from Western Ghats India was determined by evaluating the scavenging activity using 1,1-diphenyl-2-picrylhydrazyl (DPPH), ferric reducing power assays and N, N-dimethyl-p-phenylenediamine (DMPD) radicalcation decolorization assay. JFP was analyzed for total phenolic content (TPC) and total flavonoids content (TFC).

The ethanol and water are the best solvents for the extracting phenols and flavonoids from the JFP. The antioxidant activities of JFP extracts were correlated with the total phenolic and flavonoids content. The results indicated that the jackfruit pulp is one natural source of antioxidant compounds (Jagtap et al., 2010). The Jackfruit (*Artocarpus heterophyllus*) is a well-known fruit in many

Asian countries. Jackfruit seeds are underutilized and less acknowledged by people, but they have considerable nutritional benefits and can be considered as a potential functional food ingredient. To the best of the authors' knowledge, a large number of studies have been carried out concerning the composition and health implications of jackfruit seeds. However, in broader manner there is a need to explore the information about the commercial production of jackfruit seeds and their incorporation in food products. Products with incorporated jackfruit seed flour possess better nutraceutical appeal, leading to improved consumer acceptability.

The present study attempted to review the health-promoting effects of jackfruit seeds with special emphasis on their applications in the food. It also reveals the valorization of jackfruit seeds in various value-added products along with their effects on the different properties of the products (Waghmare, R., et al., 2019). Shallots and purple sweet potatoes often encounter the falling prices situation, thus their processing as the new product helps to increase the value-added. The purpose of this research was to study the ratios of pounded shallot to mashed purple potato for jam production, the quantity of pectin, and the chemical and physical characteristics of the developed jam. Firstly, the optimum formulation for preparation of jam from purple sweet potato and shallot was sensorial evaluated using a 9-pointed hedonic scale.

The result was found that the highest sensory acceptance score by the panelists ($n= 30$) was observed in jam containing purple sweet potato and shallot in the ratio of 25: 75 (w/w). Furthermore, adding of 2% pectin in the selected

formulation received significantly higher sensory scores for texture and overall acceptability than other samples ($p < 0.05$). The optimum formulation of purple sweet potato and shallot jam consisted of crushed shallots, mashed purple potatoes, water, sugar, lime juice, salt and pectin in amounts of 8.29%, 24.87%, 33.16%, 31.17%, 0.50%, 0.01% and 2.00%, respectively (Sai-Ut, S., et al., 2023).

Related Studies

It was revealed in their study that one of relatively less known and underutilized crop, jackfruit are potentially valuable as human and animal food with plenty of health benefits. The researchers come up this idea to utilize jackfruit as ingredient in making spread to have a variation food options for human consumption.

According to Sur, R., et al. (2020), a comparative study was done to determine the most suitable combination of two cultivars of sweet potato for jam preparation. Two best cultivars of sweet potato selected for preparation of jam with varying sugar concentration, one is purple flesh V1 Cultivar (TSP-12-14) and another is orange flesh V2 Cultivar (ST-14), and study the storage life and biochemical constitute of jam during storage period 0 days to 30 days. T1 V1 = 1KG PULP (cv. TSP-12-14) + 1KG SUGAR, T2 V1=1KG PULP (cv. TSP-12-14) + 900 GM SUGAR, T3 V1=1KG PULP (cv. TSP-12-14) + 800 GM SUGAR, T4 V1=1KG PULP (cv. TSP-12-14) + 700 GM SUGAR, T5 V2 = 1KG PULP (cv. ST-14) + 1KG SUGAR, T6 V2=1KG PULP (cv. ST-14) + 900 GM SUGAR, T7 V2 =1KG PULP (cv. ST-14) + 800 GM SUGAR, T8 V2=1KG PULP (cv. ST-14) + 700 GM SUGAR. During observation best results found in T1 V1 = 1 KG PULP (cv.

TSP-12-14) + 1 KG SUGAR T2 V1=1 KG PULP (cv. TSP-12-14) + 900 GM SUGAR, T5 V2 = 1 KG PULP (cv. ST-14) + 1 KG SUGAR, T6 V2=1 KG PULP (cv. ST-14) + 900 GM SUGAR. This 4-sugar concentration performs well.

Moreover, Waghmare, R., et al. (2019) and that the Jackfruit is a well-known fruit in many Asian countries. Jackfruit seeds are underutilized and less acknowledged by people, but they have considerable nutritional benefits and can be considered as a potential functional food ingredient. To the best of the authors' knowledge, a large number of studies have been carried out concerning the composition and health implications of jackfruit seeds. However, in broader manner there is a need to explore the information about the commercial production of jackfruit seeds and their incorporation in food products. Products with incorporated jackfruit seed flour possess better nutraceutical appeal, leading to improved consumer acceptability. The present study attempted to review the health-promoting effects of jackfruit seeds with special emphasis on their applications in the food. It also reveals the valorization of jackfruit seeds in various value-added products along with their effects on the different properties of the products.

As for J Eke-Ejiofor, et al. (2014), the effects of processing on the functional, chemical and pasting properties of jackfruit seed flour were investigated. The values for dispersibility ranged from 75.75% to 85.75% with GJFSF (germinated jackfruit seed flour) being significantly different ($p \leq 0.05$) from the dried (control), autoclaved, boiled and roasted jackfruit seed flour samples. Oil absorption for the samples ranged from 150% to 300% with AJFSF

(autoclaved jackfruit seed flour) and GJFSF being significantly different ($p \leq 0.05$) from the dried (control), boiled and roasted jackfruit.

Furthermore B Dereje, et al., (2020), said producing food products from sweet potato flour are very feasible in worldwide due to wide availability, natural color, high-energy, low-protein, good biological activity in the human diet and low cost, as a result, become a key ingredient for the production of new products in the current global habitation. Sweet potato flours can be used for imparting desired properties, nutritional value, antioxidants, and natural color to processed foods and also used as thickeners and gelling agents.

Lastly, Belay Dereje et al. (2020) found out that producing food products from sweet potato flour are very feasible in worldwide due to wide availability, natural color, high-energy, low-protein, good biological activity in the human diet and low cost, as a result, become a key ingredient for the production of new products in the current global habitation. Sweet potato flours can be used for imparting desired properties, nutritional value, antioxidants, and natural color to processed foods and also used as thickeners and gelling agents. However, the paucity of information regarding the functional properties of the sweet potato flour greatly limits its exploitation.

Theoretical Background

This section presents the legal bases, theories, and theoretical framework of the study.

Legal Bases. This study is anchored on the following laws; Republic Act No. 3720 or "Food Drugs and Devices, and Cosmetic Act and Republic Act

No.10611 or 'Food Safety Act of 2013.

As a Regulatory Agency under the Department of Health, the Food and Drug Administration (FDA). Republic Act No. 3720, otherwise known as the "Food Drugs and Devices, and Cosmetic Act" is a significant piece of legislation enacted in 1963 that governs the regulation and sale of food, drugs, devices, and cosmetics in the Philippines. The law was created to ensure the safety and quality of these products and protect the public from the potential harms of substandard or dangerous items. The law aims to promote and protect the health and welfare of the people by establishing standards for food, drugs, devices, and cosmetics that are appropriate to their nature and conditions of use. It mandates that all products covered by this law must meet specific requirements before they can be distributed or sold to the public. This includes registration, licensing, Labeling, and quality control inspections.

In relation, FDA is also mandated to enforce the provisions of Republic Act No. 10611 or Food Safety Act of 2013. This Republic act is a vital piece of legislation aimed at ensuring the safety of food products consumed by Filipinos. The act has been put in place to regulate all activities concerning food, from its production to consumption, and to improve the protection of public health from foodborne illnesses and food hazards .

The Food Safety Act establishes the Food Safety Regulating Committees (FRC) which will be responsible for the implementation of the act. The committee will be composed of representatives from various government agencies and

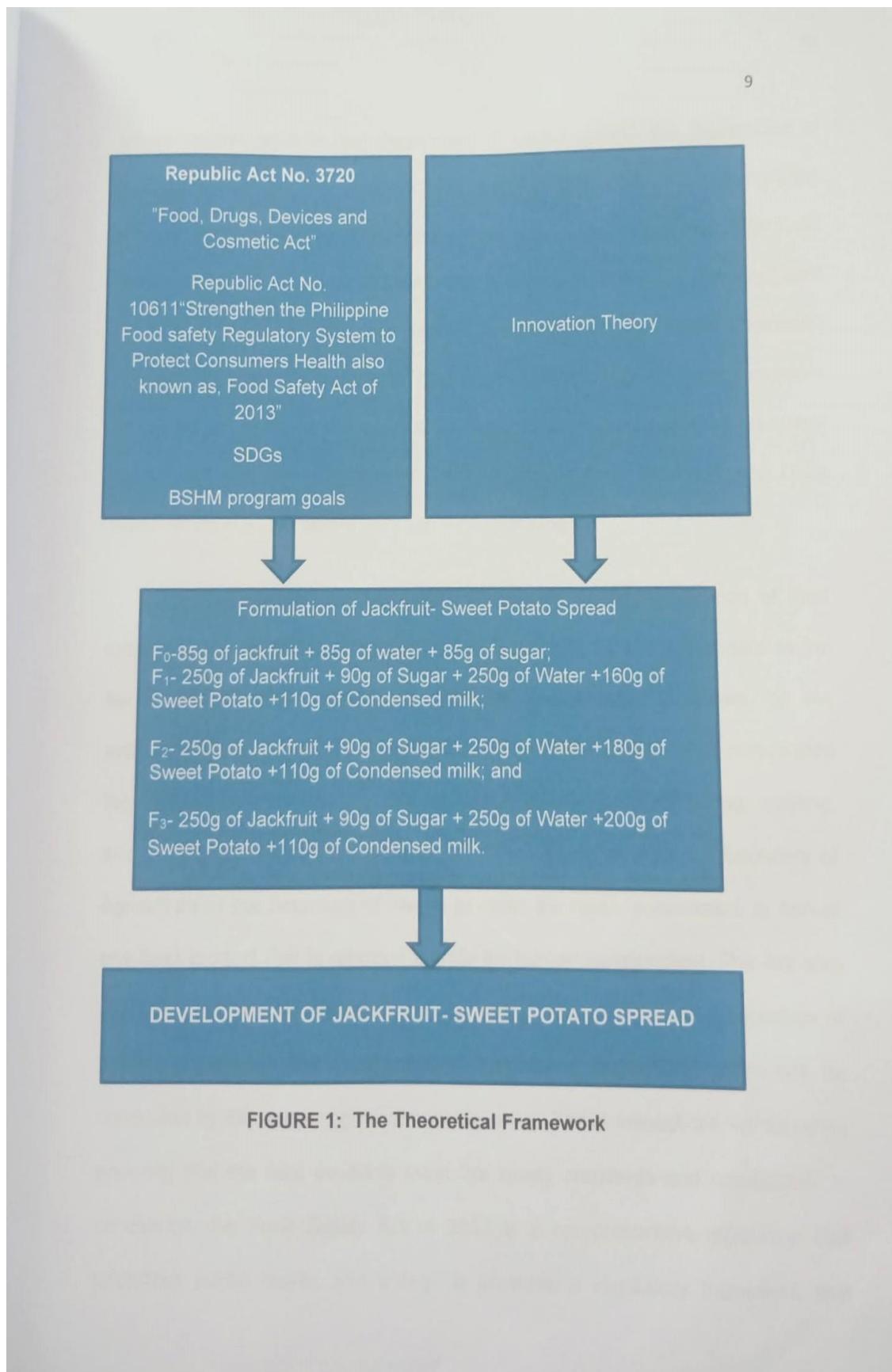


FIGURE 1: The Theoretical Framework

private sectors such as the Department of Health (DOH), the Department of Agriculture (DA), the Department of Trade and Industry (DTI). Food processors, manufacturers, and retailers, among others. One of the objectives of the Food Safety Act is to ensure that all food products produced, imported, and distributed in the Philippines are safe and conform to the relevant food safety standards. The Act highlights the importance of good manufacturing practices and requires all key players in the food industry to comply with these practices. It also requires every food business operator to obtain a license from the Food and Drug Administration (FDA) before they can start operating.

The Act provides a regulatory framework for the certification of food products. The certification program is to ensure that food products sold to the public are of good quality and safe for consumption. It allows for the establishment of a National Accreditation Body (NAB) which will be responsible for certifying laboratories and other relevant entities to carry out testing, auditing, and certification of food products. Food Safety Act empowers the Secretary of Agriculture or the Secretary of Health to order the recall, suspension, or ban of any food product that is deemed unsafe for human consumption. The Act also imposes penalties for violations such as fines, imprisonment, and revocation of business licenses. The importance of risk-based inspections which will be conducted by the relevant government agencies. These inspections will focus on ensuring that the food products meet the safety standards and regulations. In conclusion, the Food Safety Act of 2013 is a comprehensive legislation that prioritizes public health and safety. It provides a regulatory framework that

ensures that every food product intended for consumption is safe and conforming to safety standards. With its implementation, the Filipinos can put their trust in the safety of the food products they consume.

Theories on Foods. Jackfruit – Sweet Potato Spread, The Jackfruit is the fruit of Jack tree *Artocarpus Heterophyllus*, a species of tree in the fig, mulberry and breadfruit family (Moraceae). The Jackfruit is a multiple fruit composed of hundreds to thousands of individual flowers.

Medicinal Food: A Review of Jackfruit, also known as Langka, the overall objective of this review is to give a bird's-eye view of the nutritional value health benefits, phytochemical composition, and medicinal properties of jackfruit. Specifically, This review outlines the biological activities of some of the sweet potato compounds that have been isolated, the pharmacological action of the clinical studies, and plausible medicinal applications of jackfruit

THE PROBLEM

Statement of the problem

The study aimed to evaluate the sensory acceptability of Jackfruit- Sweet Potato Spread as basis for an innovative guide at Cebu Technological University – Daanbantayan Campus, Agujo, Daanbantayan, Cebu.

Specifically, this study sought to answer the following sub – problems:

1. What is the development of jackfruit-sweet potato spread recipe using the following ingredients:
 - 1.1. 250g of jackfruit + 250g of water + 95g of sugar (F_0);

- 1.2. 250g of Jackfruit + 90g of Sugar + 250g of Water +160g of Sweet Potato +110g of Condensed milk (F_1);
 - 1.3. 250g of Jackfruit + 90g of Sugar + 250g of Water +180g of Sweet Potato +110g of Condensed milk (F_2); and
 - 1.4. 250g of Jackfruit + 90g of Sugar + 250g of Water +200g of Sweet Potato +110g of Condensed milk (F_3)?
2. What is the most preferred formulation among the four attributes as to:
 - 2.1 Color;
 - 2.2 Flavor;
 - 2.3 Odor; and
 - 2.4 Texture?
 3. What is the level of acceptability of jackfruit – sweet potato spread formulation attributes as perceived by the following respondents:
 - 3.1 Consumer; and
 - 3.2 Food Experts?
 4. Based on the findings, what innovative guide can be proposed?

Scope and Limitations

The study focused on enhancing Jackfruit-Sweet Potato Spread. The researchers conveniently selected 50 sample respondents. It was conducted at Cebu Technological University Daanbantayan Campus for the academic year 2023-2024. This study as an experimental study using survey questionnaire and sensory evaluation.

SIGNIFICANCE OF THE STUDY

The study only included Bachelor of Science in Hospitality Management (BSHM) program from school year (2023-2024). This study will be beneficial to the following:

Future Researchers. The study may help the future researchers in food technology as they performed additional researches on the mentioned Jackfruit-sweet potato spread.

Students. The students are the most important beneficiaries of this study. This study can give additional understanding to improve their skills.

Farmers. Farmers especially those planting jackfruit and Sweet Potato, will benefit from this study on Jackfruit- Sweet Potato Spread.

Teachers. The teacher might use the result as a guide in teaching students, especially teachers handling major subject in Bread and Pastry, specifically in use of jackfruit with Sweet Potato in making Jackfruit-Sweet Potato Spread.

Consumers. This study can be beneficial for the consumers knowing that Jackfruit-Sweet Potato is a great source of antioxidants, Vitamin A, and Minerals, may protect against disease, may make the heart healthy and may lower blood sugar levels. These product ingredients are also a great source of energy and fiber.

Manufacturers. This study can be beneficial for the manufacturers because it would give them ideas to create a new product in the future that can

help them expand their business. This research could benefit their company to come up with new and innovative product that can be sold to the market.

People in the community. As a result of the study's findings, new agroecological techniques and alternative tactics to sustain agricultural productivity could be developed. The findings of the study may help the socioeconomic circumstances of local residents, particularly the growers of Sweet Potato and Jackfruit and those who create Jackfruit-Sweet Potato Spread.

RESEARCH METHODOLOGY

This section presents the research methods. It focuses on the method used in conducting this research which covers the respondents, research design, research environment, the research instrument, statistical treatment of data collecting method and the definition of terms.

Research Design

The experimental method was used in conducting the study by employing the laboratory techniques and the procedures in the formulation of Jackfruit-Sweet Potato Spread which was divided into four treatments varying amount of concentrations of sweet potato. A preliminary tasting was done of jackfruit-Sweet Potato Spread in order to assess the attributes of Color, Flavor, Odor and Texture of the product.

The first formulation is F_0 , was the control of the study F_0 with 0% of sweet potato. F_1 was composed of 250g of jackfruit +90g of sugar +250g of water +160g of sweet potato +110 condensed milk, F_2 was composed of 250g of

jackfruit +90g of sugar+ 250g of water + 180g of sweet potato +110 condensed milk, lastly F3 was composed of 250g of jackfruit +90g of sugar + 250g of water + 200g of sweet potato +110 condensed milk.

There were 50 respondents of the study who were composed of 30 consumers of Hospitality Management in Cebu Technological University Daanbantayan Campus and 20 food expert who were handling Hospitality management. The sample were subjected to the sensory evaluation by the respondents using the 5 point likert scale.

Flow of the Study

In order to determine how respondents would react to survey questions, the researcher used their preferences. In order to collect data, the researchers carefully considered how to proceed and asked the participants to rate the Jackfruit Sweet Potato Spread according to its color, flavor, odor, and texture. By doing this, the researchers were able to obtain a thorough comprehension of the individuals' thinking. The researchers employed an input-process-output methodology to ensure the study's accuracy.

The researchers were test the different jackfruit-sweet potato spread recipes, including the original which is the control and three with varying amount sweet potato, This helped the researchers to see how sweet potato affected what respondents think about the spread. The researchers didn't just look at the numbers, but also asked about the opinions of the respondents about our product.

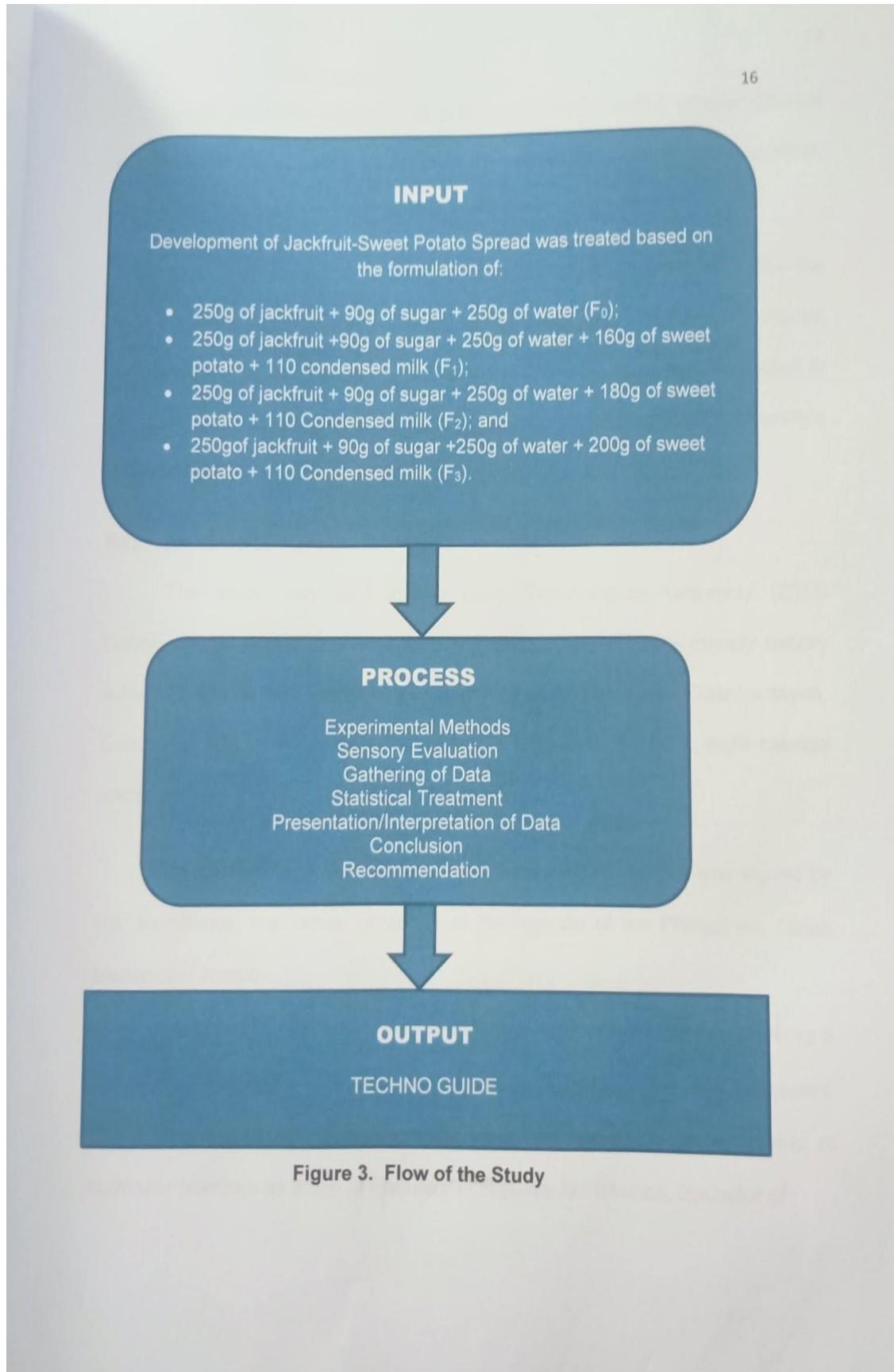


Figure 3. Flow of the Study

This careful approach gave a thorough understanding of how different amounts of sweet potato could change, the respondents experience of jackfruit-sweet potato spread, making the study more detail and reliable.

Output of the study would be a techno guide crafted with heart for the benefit of the community as livelihood engagements. The most preferred formulation of the product sweet potato-jackfruit spread would be the product to be adopted by the community through the Cebu Technological University's extensionists.

Research Environment

The study was held at the Cebu Technological University (CTU) Daanbantayan Campus, one of the most sustainable and eco-friendly tertiary school in Region with the location shown in Figure 2 at Agujo, Daanbantayan, Cebu. It is one of the satellite Campuses of CTU with one main, eight satellite campuses and fourteen extension campuses.

The university gained its status through R.A No. 9744 that was signed by Her Excellency, the former president of the republic of the Philippines, Gloria Macapagal Arroyo.

The university is under the administration of the university president, as a part of the whole University and by the Campus Director, at the local campuses. Being the research locale of the study CTU Daanbantayan, has a number of curricular offerings as those of Bachelor of Science in Fisheries, Bachelor of



Figure 2: Research Locale

Industry Technology (Computer, Electronics and Automotive), Bachelor of Science Information Technology, Bachelor of Science in Hospitality Management, Bachelor of Secondary Education Major in Mathematics, Bachelor in Technology and Livelihood Education and Bachelor of Elementary Education. The researchers chose the university as the locale of the study because it is convenient and accessible since the researchers are from the said institution.

Respondents

The sources of data in the research were the purposively selected twenty (20) faculty members from the Hospitality Management (HM) and Technology & Livelihood Education (TLE) as food experts and thirty (30) students from the same programs as consumers, the respondents of the study were aged 20 and above. The respondents assessed the Sensory Acceptability of Jackfruit-Sweet Potato Spread. The samples were subjected to descripted sensory evaluation. Score sheets are used to evaluate the sensory attributes. The results of the evaluation were analyzed

Table 1
Distribution of Respondents

Respondents	Frequency	Percentage (%)
Food Experts	20	40%
Consumers	30	60%
Total	50	100%

Data Gathering

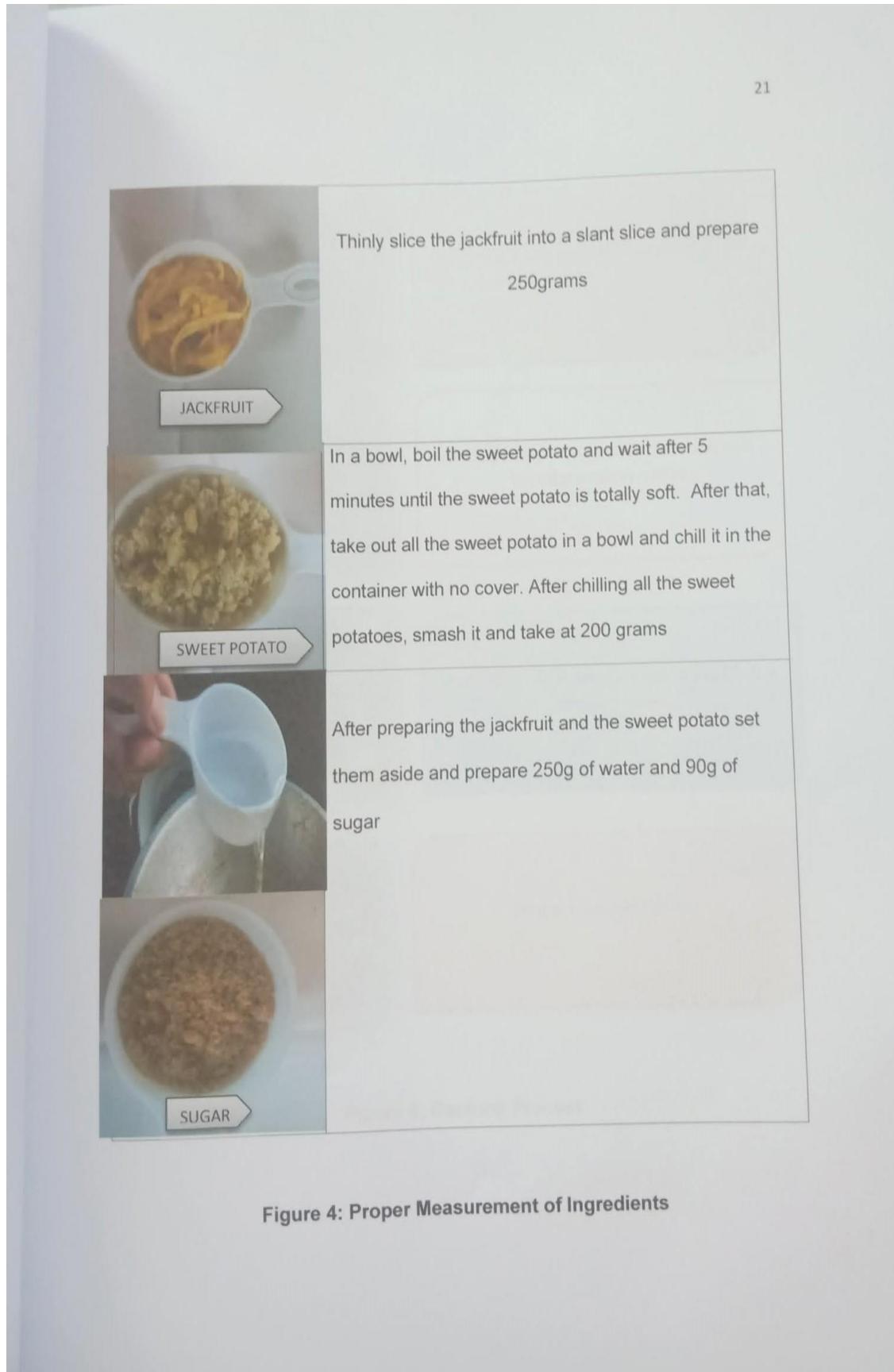
procedure herein was utilized in the gathering of data that included the preparation of the Sensory Acceptability Jackfruit- Sweet Potato Spread as an additive to the ingredients, the mixing, the sensory analysis, and the statistical treatment.

Gathering Data. The data gathering in the research was conducted through sensory analysis, with the utilization of both descriptive and preference test. This was started by random selection of the respondents (tasters). The random selection of the respondents was done. There were 20 food expert and 30 consumers of Jackfruit using Sweet Potato as an additive.

Mixing of Jackfruit and Sweet Potato. The mixing of Jackfruit –Sweet Potato Spread included the initial activities, as those of determination of the ingredients, preparation of the sweet potato as an additive in three varying treatments as could be based on control the measuring of the ingredients towards the cooking and mixing proper.

For the preparation of Jackfruit. The Jackfruit can be bought in the market anywhere. The process of the preparation of Jackfruit started by slicing it into pieces cooking it with the Sugar and water and then setting it aside.

In the determination of the main ingredients. This established the following: 85g of jackfruit, 85g of sugar and 85g of water.





Boil a small amount of water in a pan then add the 200g of jackfruit



Add 90g of sugar then wait for 2 minutes until the sugar is totally melted



Add 200g of water and stir it until the jackfruit is already cooked



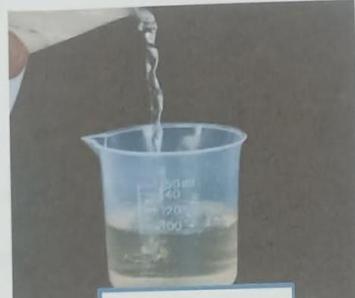
Then mix the sweet potato

Figure 5: Cooking Process

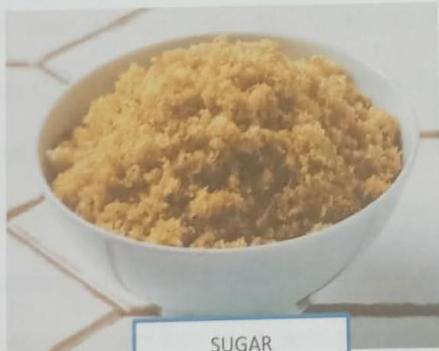
Ingredients of Jackfruit-Sweet Potato Spread, in a pictorial



JACKFRUIT



WATER



SUGAR



SWEET POTATO



CONDENSED MILK

In measuring the ingredients. This was done after all the ingredients were prepared already. These ingredients were accurately measured as indicated in the main ingredients section.

Research Instrument

The modified sensory evaluation score sheet based on five-point Likert scale was used to gather data. Its replication of the 4 treatment was evaluated with following scores and there description: five (5) as Like Very Much/ Very Much Accepted; four (4) as Like Much/ Much Accepted; three (3) as Like/Accepted; two (2) as Moderately Like/ Moderately Accepted; one (1) as Not Like/ Not accepted. This score were assigned for evaluating the product as to Color, Flavor, Odor and Texture. The experimental process was used in washing, mixing, slicing, cooking, measuring and chilling for the Sensory Acceptability of Jackfruit-Sweet potato Spread that have been presented according to its process.

The Sensory Evaluation sheets were used as the instruments in gathering the necessary data. The sample were subjected to Sensory evaluation by the respondents.

Before the sampling was done, the respondents were oriented by the research instructor to come up with the most reliable results of the study. The purpose of the instrument was to ensure which treatment was considered the most acceptable formulation of the Sensory Acceptability of Jackfruit-Sweet Potato Spread.

Data Collection Procedure

The experimental procedure used Input-Process-Output technique for the formulation of the result. The input technique contained the four formulation treatment including the control sample for the Sensory Acceptability of Jackfruit-Sweet potato Spread. The study involved experimental processes, data gathering procedures, descriptive method, obtaining research instruments, collecting data, evaluating products, and conducting sensory evaluation. The perception of the different respondents on the attributes of the spread as to the appearance, taste, texture, and color were obtained.

Statistical Treatment of Data

The aim of this study was to test the acceptability of Jackfruit-Sweet Potato Spread. The independent variables of this study are the jackfruit, sweet potato, sugar, water into Spread. Hypothesis was indicated in the second chapter of the investigations, wherein the null hypothesis stated that there was no significant meaning among the difference between the formulation of Color, Flavor, Odor and Texture of the sensory acceptability of jackfruit-sweet potato spread. The study of making jackfruit-sweet potato cannot be an alternative substitute for the chemical for making a spread. The weighted mean (WM) was taken by multiplying the sum of the Σf and weight (W). The product was divided by total number of respondents.

The following Weighted Mean formula was used to compute the analysis:

$$WM = (\sum fW) / n$$

Where:

WM= Weighted Mean

Σ = The summation

F= Frequency of how many interval

W= Weight

N= Number of respondents

Scoring. In scoring the degree of Sensory Acceptability of Jackfruit- Sweet potato spread as evaluated by the respondents, the adverbial scoring was used in evaluated as follows.

To easily facilitate the interpretation of data, the following Likert scale was used for preference test results in general acceptability of the product.

Table 2

Non-Parametric Scale to be used for the Preferences Test Results

Non-Parametric Scale	Points	Description for Color, Flavor, Odor and Texture Attributes
4.20-5.00	5	Like Very Much
3.40-4.19	4	Like Much
2.60-3.39	3	Like
1.80-2.59	2	Moderately Like
1.00-1.79	1	Not Like

ETHICAL CONSIDERATION

Before the study was conducted, the respondents will received the detail briefing and key information about the purpose of the study. Through informed consent, the respondents willingly decided to take part in the study. The researcher gave the respondents the options to state their names, but were not

forced to disclosed them, as we aimed to respect their confidentiality. These measures were taken to ensure the safety and well-being of all involved in the food tasting.

As researchers, it was ensured that fair selection of participants for the food tasting was done by selecting 50 individual without any bias. The participants included 20 Hospitality Management teachers with culinary preparation subjects and 30 Hospitality Management Students. During the food tasting, professionalism was maintained with researchers and fully respect the participants, information and opinion. Researchers also made sure that the food was safe to eat and that none of the participants had any food allergies to any of the ingredients used in making of Jackfruit- Sweet Potato Spread. This was done to ensure the safety and well-being of the tasters to prevent any potential harm that may be caused by the food they consumed.

Data Management

The study adhered to Republic Act no. 1-173, otherwise known as the Data Privacy Act. Which stated to protect all forms of information, be the private, personal, or sensitive. The Data Privacy Act was meant to cover both natural and judicial persons processing personal information. The research kept the data confidential. After analyzing the data the researcher deleted the transcripts. The lead researcher ensured that the processed datasets had no direct identifiers. The copy of the final research was kept by storing it on the flash drive to ensure the long term access of the research community to the data under protected

conditions. Each researcher had a copy and was ensured to never disseminate it to others.

The researchers ensured that all the data collected remained private to protect the rights of the respondents. The lead researcher would be the one to lead the way in deleting all the gathered data to safeguard the rights of all the respondents involved in this study if the data was no longer needed.

DEFINITION OF TERMS

To have a better understanding on terms that were in the study, these terms were defined operationally. This operation addition aimed at sending the meaning, as per utilization by the researchers in this study.

Acceptability. The term is the description of the overall impression on the product that was jackfruit- sweet potato spread that was evaluated by the consumers and Food Experts respondents, through their reactions in terms of their degree of liking or disliking by using the five-point likert scale based.

Color. The property possessed by an object of producing different sensation on the eye because of the way the object reflects or emits lights.

Experimental. Involving or based on experience and observation. Is a scientific approach to research, where one or more independent variables are manipulated and applied to one or more dependent variables to measure their affective.

Sensory Analysis. Pertained to the process of establishing the composition of sweet potato that aimed to know or determine its effects as an

Ingredients of Jackfruit Spread and measured the quality that's was desired by the consumer.

Sweet potato. Also known as ipomoea batatas, a starchy root vegetable that are rich in fiber, vitamin, and minerals.

Texture. The feel, Appearance or consistency of a surface or substance.

Weighted Mean. Weighted Mean is a type of mean that is calculated by multiplying the weight associated with a particular event or outcomes with its associated quantitative outcome and then summing of the product together.

Chapter 2

PRESENTATION, ANALYSIS, AND INTERPRETATION OF DATA

This section in the study would be presentation, analysis, and interpretation of data. Preference Test Analysis of the Attributes and Treatment as perceived by the 50 Respondents who was consistent. Preference Test is an effective basis. As the test evokes one's personal feeling liking towards the product. The Succeeding Table 3, 4, and 5 would show the preference test results on color, flavor, odor, and texture attributes of the Jackfruit-Sweet Potato Spread based on the tests analyses, by the identified 50 Respondents.

DEVELOPMENT OF JACKFRUIT-SWEET POTATO SPREAD

This part of the study presents the results of an experimental investigation into the formulation of jackfruit-sweet potato spread. Different levels of sweet potato were incorporated into the spread while keeping other ingredients constant. Identified respondents evaluated the four formulations to determine which treatments were most preferred based on sensory attributes such as color, flavor, odor and texture.

Table 2 would present the formulation treatments used in the study. The formulations comprised of various ingredients and per attributes were evaluated by the identified respondents.

Table 2**DEVELOPMENT OF JACKFRUIT-SWEET POTATO SPREAD**

Formulations	Average Weighted Mean	Verbal Description
F_0	3.54	A
F_1	3.87	A
F_2	3.94	A
F_3	4.17	A

Legend:

- 4.20-5.00= Very Much Acceptable (VMA) Food Experts (F)
 3.40-4.19= Acceptable (A) Consumers (C)
 2.60-3.39= Undecided (Und) Overall Mean (OM)
 1.80-2.59 = Unacceptable (Una) Verbal Description (VD)
 1.00-1.79= Very Much Unacceptable (VMU)

Formulation 0 (F_0)

The development of formulation 0 (F_0) comprised the ingredients of 250g jackfruit + 90g sugar + 250g water. This formulation gathered an average weighted mean of 3.54 described as Acceptable as evaluated by the identified respondents.

Formulation 1 (F_1)

The development of formulation 1 (F_1) consisted the ingredients of 250g jackfruit + 90g sugar + 250g water + 160g Sweet Potato + 110g Condensed Milk. This formulation gathered an average weighted mean of 3.87 described as Acceptable as evaluated by the identified respondents.

Formulation 2 (F_2)

The development of formulation 2 (F_2) comprise the ingredients of 250g jackfruit + 90g sugar + 250g water + 180g Sweet Potato + 110g Condensed Milk.

This formulation gathered an average weighted mean of 3.94 described as Acceptable as evaluated by the identified respondents.

Formulation 3 (F₃)

The development of formulation 3 (F₃) comprised the ingredients of 250g jackfruit + 90g sugar + 250g water + 200g Sweet Potato + 110g Condensed Milk. This formulation gathered an average weighted mean of 4.17 described as Acceptable as evaluated by the identified respondents.

The study found out that F₃ was the most favored development formulation of jackfruit-sweet potato spread as perceived by the identified respondents in terms of color, flavor, odor and texture. Formulation 3 comprised the ingredients of 250g of Jackfruit, 90g of Sugar, 250g of Water, 200g of Sweet Potato, 110g of Condensed milk as reflected in Table 2.

Furthermore, The study revealed that Formulation 3 (F₃) was the favored development formulation of jackfruit sweet potato spread gathering the overall weighted mean of 4.17 described as Acceptable (A) by the identified respondents. It showed further that the incorporation of sweet potato into a jackfruit spread development drew acceptable preference by the respondents.

The Most Preferred Formulation of Jackfruit-Sweet Potato Spread among the four sensory attributes

This part of the study will presents the results of an experimental investigation into the formulation of jackfruit-sweet potato spread. Different levels of sweet potato were incorporated into the jackfruit while keeping other

ingredients constant. The second objectives of the study was to determine the most preferred formulation based on sensory attributes, including color, flavor, odor and texture.

Table 3 depicts the result of the most preferred treatments in terms of the four attributes based on the survey questionnaire answered by the 20 food experts. Specifically, this table shows the result of color, flavor, odor, and texture quality of the Jackfruit-Sweet Potato Spread on the three different treatments.

Table 3
The Most Preferred Formulation of Jackfruit-Sweet Potato Spread among the Four Sensory Attributes (n=50)

Formulations	Attributes								Overall Mean	
	Color		Flavor		Odor		Texture			
	AWM	VD	AWM	VD	AWM	VD	AWM	VD	AWM	VD
Formulation 0	3.30	U	3.68	MP	3.75	MP	3.43	MP	3.54	MP
Formulation 1	3.53	MP	3.9	MP	3.65	MP	3.63	MP	3.67	MP
Formulation 2	3.82	MP	4.20	VMP	3.9	MP	3.84	MP	3.94	MP
Formulation 3	3.95	MP	4.45	VMP	4.18	MP	4.01	MP	4.17	MP

Legend:

4.20-5.00= Very Much Preferred (VMP) 1.80-2.59= Moderately Not Preferred (MNP)

3.40-4.19= Moderately preferred (MP) 1.00-1.79= Not Preferred (NP)

2.60-3.39= Undecided (Und)

COLOR

As for the Color of Jackfruit-sweet potato Spread, Formulation 3 was rated the highest among the four Formulations, gaining an average Weighted Mean AWM of 3.95 with a Corresponding Description of Moderately Preferred (MP). Follow, Formulation 2, with 180g of sweet potato having an AWM of 3.82 with the

corresponding VD of Moderately Preferred (MP) and, Next was Formulation 1 with 160g of Sweet Potato, having an AWM of 3.53 with the VD of Moderately Preferred (MP); and Formulation 0 which is the control had the lowest preference , with a VD of Undecided (Und), having an AWM of 3.30 as presented.

FLAVOR

As for the Flavors perceived by the respondents, firstly would be the F3 which is the Treatment 3 with 200g of Sweet Potato, having an Average Weighted Mean of 4.45 with the corresponding Verbal Description of Very Much Preferred (VMP), Second would be the formulation 2 with 180g of Sweet Potato having an Average Weighted Mean of 4.20 with the corresponding Verbal Description of Very Much Preferred (VMP), Third, would be the F1 which was the Treatment 1 with 160g of Sweet Potato having an AWM of 3.9 with the corresponding VD of Moderately Preferred (MP) The Lowest was be the T0 which was the control that gained a WM of 3.68 with a corresponding VD of Moderately Preferred (MP).

ODOR

As for the odor of Jackfruit-sweet potato Spread, Formulation 3 was the highest, which gained an AWM of 4.18 with a corresponding Description of Moderately Preferred (MP). Following it was Formulation 2, with 180g of sweet potato having an AWM of 3.9 with the corresponding VD of Moderately Preferred (MP) Formulation 0 which was the control, gathered a VD of Moderately Preferred (MP), having an AWM of 3.75 and Formulation 1 had the lowest WM of 3.65 with a VD of Moderately Preferred as presented.

TEXTURE

As for the Texture as perceived by the respondents, F3 which was T3 was out in rank with 200g of Sweet Potato, having an AWM of 4.01 with the corresponding VD of Moderately Preferred (MP) Second in rank way the T2 with 180g of Sweet Potato having an AWM of 3.84 with the corresponding description of Moderately Preferred (MP) Third in rank was the F1 which was the Treatment 1 with 160g of Sweet Potato having an AWM of 3.63 with the corresponding VD of Moderately Preferred (MP) The Lowest was the T0 which was the control that gained a WM of 3.43 with a corresponding VD of Moderately Preferred (MP).

OVERALL MEAN

As for the **overall AWM**, in all treatments, in terms of color, flavor, odor and texture of the product quality in the scale, it showed that Formulation 3 was the most preferred gaining an AWM of 4.17 with the corresponding VD of Moderately Preferred (MP). The findings implied that the technique of cooking is to be carefully determined. Furthermore, it also implied that the product quality of Jackfruit- Sweet Potato Spread in Formulation 3 with the 200g of Sweet Potato as an additive had a chance of being introduced in the market.

GENERAL ACCEPTABILITY OF JACKFRUIT- SWEET POTATO SPREAD

Table 4 shows the result of the General Acceptability of Jackfruit-Sweet potato Spread treatments in terms of the four attributes based on the survey questionnaire answered by the 20 food expert and 30 Consumers. Specifically, this table shows the acceptability of color, flavor, odor, and texture quality of the Jackfruit-Sweet Potato Spread on the three different formulations.

Table 4
General Acceptability of Jackfruit- Sweet Potato Spread Formulations
on the Sensory Attributes Evaluated by the Respondents
(n= 50)

Formu la tions	Attributes												Gen. Accep tabili ty	
	Consumers						Food Experts							
	C	F	O	T	AVM	VD	C	F	O	T	AWM	VD	OM	VD
F ₀	3.66	3.72	3.71	3.44	3.63	A	2.95	3.64	3.89	3.43	3.45	A	3.54	A
F ₁	3.64	3.87	3.68	3.6	3.69	A	3.42	4.01	3.62	3.67	3.68	A	3.67	A
F ₂	3.93	4.12	3.98	3.94	4.01	A	3.72	4.20	3.82	3.75	3.87	A	3.94	A
F ₃	3.98	4.42	4.28	4.12	4.2	VMA	3.92	4.48	4.09	4.08	4.14	A	4.17	A

Legend:

4.20-5.00= Very Much Acceptable (VMA)
 3.40-4.19= Acceptable (A)
 2.60-3.39= Undecided (Und)
 1.80-2.59 = Unacceptable (Una)
 1.00-1.79= Very Much Unacceptable (VMU)

Color (C) Overall Mean (OM)
 Flavor (F) Verbal Description (VD)
 Texture (T)
 Odor (O)

Consumers

Table above shows the result of the most preferred formulation among the four attributes as perceived by the consumers using the descriptive preference test.

The perception of the consumers with the use of 5-likert scale, in sequential order from the Highest Weighted Mean (WM) and corresponding Verbal Description (VD) down to the lowest are discussed further below.

Formulation 0 (F₀)

Among the four attributes of formulation 0, Flavor got the highest WM of 3.72 and an interpretation of Acceptable (A). Next, Odor had a WM of 3.71 and an interpretation of Acceptable (A). Thirdly, the Color of formulation 0 had a WM

of 3.66 and an interpretation of Acceptable (A). Texture got last with a WM of 3.44 and an interpretation of Acceptable (A) as perceived by the consumers.

Formulation 1(F₁)

Among the four attributes of formulation 1, Flavor got the highest WM of 3.87 and an interpretation of Acceptable (A). Next in line was Odor had a WM of 3.68 and an interpretation of Acceptable (A). Thirdly was the Color of formulation 1 had a WM of 3.64 and an interpretation of Acceptable (A). Texture got the last spot with a WM of 3.6 and an interpretation of Acceptable (A) as perceived by the consumers.

Formulation 2 (F₂)

Among the four attributes of formulation 2, Flavor got the highest WM of 4.21 and an interpretation of Very Much Acceptable (VMA). Next, Odor with the WM of 3.98 and an interpretation of Acceptable (A). Thirdly, the Texture of formulation 2 had a WM of 3.94 and an interpretation of Acceptable (A). Color got last with a WM of 3.93 and an interpretation of Acceptable (A) as perceived by the consumers.

Formulation 3 (F₃)

Among the four attributes of formulation 3, Flavor got the highest WM of 4.42 and an interpretation of Very Much Acceptable (VMA). Next Odor with the WM of 4.28 and an interpretation of Very Much Acceptable (VMA). Thirdly the Texture of formulation 3 had a WM of 4.12 and an interpretation of Acceptable (A). Color got last with a WM of 3.98 and an interpretation of Acceptable (A) as perceived by the consumers.

Food Experts

Table below shows the result of the most preferred formulation among the four attributes as perceived by the food experts using the descriptive preference test.

The perception of the food experts with the use of 5-likert scale, in sequential order from the Highest Weighted Mean (WM) and corresponding Verbal Description (VD) down to the lowest were discussed below the table presentation.

Formulation 0 (F_0)

Among the four attributes of formulation 0, Odor got the highest WM of 3.80 and an interpretation of Acceptable (A). Next Flavor with the WM of 3.64 and an interpretation of Acceptable (A). Thirdly, the Texture of formulation 0 had a WM of 3.43 and an interpretation of Acceptable (A). Color got last with a WM of 2.95 and an interpretation of Acceptable (A) as perceived by the Food Experts.

Formulation 1(F_1)

Among the four attributes of formulation 1, Flavor got the highest WM of 4.01 and an interpretation of Acceptable (A). Next Texture with the WM of 3.67 and an interpretation of Very Much Acceptable (VMA). Thirdly, the Odor of formulation 1 had a WM of 3.62 and an interpretation of Acceptable (A). Color got last with a WM of 3.42 and an interpretation of Acceptable (A) as perceived by the Food Experts.

Formulation 2 (F₂)

Among the four attributes of formulation 2, Flavor got the highest WM of 4.20 and an interpretation of Very Much Acceptable (VMA). Next Odor with the WM of 3.82 and an interpretation of Acceptable (A). Thirdly, the Texture of formulation 2 had a WM of 3.75 and an interpretation of Acceptable (A). Color got last with a WM of 3.72 and an interpretation of Acceptable (A) as perceived by the Food Experts.

Formulation 3 (F₃)

Among the four attributes of formulation 3, Flavor got the highest WM of 4.48 and an interpretation of Very Much Acceptable (VMA). Next Odor with the WM of 4.09 and an interpretation of Acceptable (A). Thirdly, the Texture of formulation 3 had a WM of 4.08 and an interpretation of Acceptable (A). Color got last with a WM of 3.92 and an interpretation of Acceptable (A) as perceived by the Food Experts.

The findings implied that the most preferred formulation was the formulation 3 (F3) having the overall mean weighted average of 4.17 described as Acceptable (A) by the identified respondents.

Chapter 3

SUMMARY OF FINDINGS, CONCLUSION AND RECOMMENDATIONS

This section of the research study shows a presentation of the summary of the study, findings, conclusions, and recommendations of the study.

SUMMARY OF FINDINGS

This chapter provides a summary of the findings from the study on Jackfruit-sweet potato spread. The primary aim of the research was to identify a nutritious alternative to jackfruit that offers health benefits and therapeutic advantages without undergoing any chemical processing. The study aimed to ascertain whether the Jackfruit-Sweet Potato spread surpassed other options in terms of health benefits and essential nutrients.

Experimental research was conducted, consisting of three trials for each criterion. Among these trials, F3, comprising 250g of jackfruit, 90g of sugar, 250g of water, 200g of sweet potato, and 110g of condensed milk, emerged as the most preferred option. It achieved a weighted mean (WM) score of 4.55 and a corresponding verdict of "Very Much Preferred" (VMP) in terms of color, flavor, odor, and texture. Other treatments were also deemed acceptable, with a WM of 4.17 and a corresponding verdict of "Acceptable" (A).

The respondents involved in the tasting panel consisted of 50 individuals from Cebu Technological University- Daanbantayan Campus.

CONCLUSION

Based on the result and findings, the researchers found out that among all the treatments F3 having 250g of Jackfruit + 90g of Sugar + 250g of Water +200g of Sweet Potato +110g of Condensed milk, had the highest WM in terms of the four attributes of Jackfruit-Sweet Potato is different among others Spread. The overall outcome of the study conducted that Jackfruit- sweet potato spread can be beneficial for the treatments for any kinds of diseases because it has a therapeutic health benefit that other spreads don't have. This spread could also be a home remedy and treatment for people who are experiencing diabetes and cures anemia.

RECOMMENDATIONS

This study can be used as a generation guide for future researchers within the University and in the community therefore attaining the objectives. Based on the findings and conclusions, the following recommendations are drawn up based on the result of the study.

The following statements are the recommendations of the respondents to further improve the study.

- Phase 2 of the study maybe conducted for proximate and microbial analysis of the product;
- Utility model application maybe applied for further commercialization of the product; and
- Consumers, Extension professionals may adopt the techno Guide for livelihood engagement.

Chapter 4
OUTPUT OF THE STUDY

SWEETY SPREAD



Get ready to spread the Love

Proprietors:

Karen Mitchel Duba
Lora Mae Rosacena
Carmell Selma
Ayessa Tumakay
Ritchie Mae Monato
Abygail Bucar
Ryan Tobias
Sofia Marie Alday
Jade Catam-Isan
Nicole Condino

Adviser:

Dr. Sutero S. Macabudbud Jr.

SWEETY SPREAD
Get ready to spread the Love

Introduction

This section of the study will outline the proposed jackfruit sweet potato spread, intended as a community extension program by the researchers. It will encompass the rationale behind the spread, along with details regarding materials, utensils, and methods used in its creation. The research findings, highlighting the development of the jackfruit sweet potato spread, will be presented as a brochure for individuals interested in potentially benefiting from the product.

Rationale

Food is one of the needs of humans to survive, we cannot survive longer in this world. Without food or anything to eat our bodies are designed to consume foods in order to survive but see to it that the food we intake in our body are healthy foods

In the Philippines, there are variety of food to choose from one of which is the spread. This can be jams, nutella, mayonnaise and many more to mention and it depends on people's choice.

Filipinos love spread for bread as their snacks. Jackfruit sweet potato spread is a nutritious and delicious spread to be paired with bread the consumers would surely love to consume some this spread has a healthy nutritional value. This

Spread can be eaten anywhere and anytime of the day. It is a go to snack for Filipinos.

A part of the healthy foods is a well prepared nutritive spread. One of these is the jackfruit sweet potato spread.

Objective

The researchers of Cebu Technological University Daanbantayan Campus aimed to produce a jackfruit sweet potato spread for the stakeholders communities and consumers.

Scheme of implementation

The implementation of the product research on jackfruit sweet potato spread as a technology adoption can be made possible once approved from the authorized personnel be granted.

Materials

The following are the ingredients of jackfruit sweet potato spread as a technology adoption of the product basically there is a need to follow the procedure and ingredients needed.

250 g of jackfruit

90 g of sugar

250 g of water

200 g of sweet potato

110 g of condensed milk

Utensils

Mixing bowl

Frying pan

Portable stove

Wooden spoon

Tupperware

Methods

1. First prepare all the ingredients in the working place and wash if needed.

Boil the sweet potato in 5 minutes.

2. Prepare a small pan or anything needed use for the cooking of jackfruit.

3. If the sweet potato is already cooked, mashed it and set aside.

4. Then after, measure all the ingredients according to your experiment.

5. After doing all the said steps keep the spread chilled in the fridge.

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BIBLIOGRAPHY

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APPENDICES

APPENDICES



Republic of the Philippines
CEBU TECHNOLOGICAL UNIVERSITY
DAANBANTAYAN CAMPUS
Agujo, Daanbantayan, Cebu, Philippines
Website: <http://www.ctu.edu.ph> E-mail: info-daanbantayan@ctu.edu.ph
Phone: +6332 437 8526 loc. 102/316 1905



COLLEGE OF TECHNOLOGY AND ENGINEERING

December 13, 2023

Ruben M. Ungui
Campus Director
Cebu Technological University
Agujo, Daanbantayan, Cebu

Sir,

Greetings!

The undersigned are recently conducting a study entitled **Sensory Acceptability of Jackfruit Sweet Potato Spread** in partial fulfilment of our HPC 317 Research in Hospitality Management 3rd year students of Cebu Technological University-Daanbantayan Campus would like to seek your permission to allow us to utilize the university's facilities, specially, those that are found at the CTU Homestel, so us to conduct the experimental process flow in relation to the above mention research.

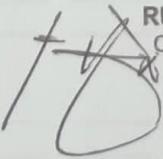
The favorable approval of your good office regarding this request is highly anticipated thank you in advance for your interest and assistance of this research

Sincerely Yours,

RESEARCHERS

Recommending Approval:


SUTERO S. MACABUDBUD JR.
Research Adviser


RUBEN M. UNGUI
Campus Director
12/10/23



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Appendix B**SCORE SHEETS FOR THE REFERENCES TEST FOR SENSORY
EVALUATION AND ACCEPTABILITY OF THE JACKFRUIT-SWEET POTATO
SPREAD**

Name: (optional) _____ Sex: _____ Age: _____ Date: _____

Instruction: Please evaluate the labeled samples based on the given description. Check the description appropriately for each attribute

Sample Code

Color 120 121 122 123

(5)	_____	_____	_____	_____
(4)	_____	_____	_____	_____
(3)	_____	_____	_____	_____
(2)	_____	_____	_____	_____
(1)	_____	_____	_____	_____

Flavor

(5)	_____	_____	_____	_____
(4)	_____	_____	_____	_____
(3)	_____	_____	_____	_____
(2)	_____	_____	_____	_____
(1)	_____	_____	_____	_____

Odor

(5)	_____	_____	_____	_____
(4)	_____	_____	_____	_____
(3)	_____	_____	_____	_____
(2)	_____	_____	_____	_____
(1)	_____	_____	_____	_____

Texture

(5)	_____	_____	_____	_____
(4)	_____	_____	_____	_____
(3)	_____	_____	_____	_____
(2)	_____	_____	_____	_____
(1)	_____	_____	_____	_____

Comments:

Appendix C
PREFERENCE TEST RESULT OF RESPONDENTS
AS FOR THE COLOR

Food Experts	f0			F1			F2			F3			T3
	T1	T2	T3	T1	T2	T3	T1	T2	T3	T1	T2	T3	
1	3	4	3	1	3	3	2	3	2	1	3	1	
2	2	4	4	5	3	3	3	5	3	5	4	3	
3	2	5	3	1	2	4	3	3	5	1	5	4	
4	2	3	3	5	2	4	5	2	2	5	1	2	
5	4	4	2	4	3	4	5	3	3	5	5	5	
6	2	5	2	3	4	4	5	4	5	5	5	2	
7	3	2	3	4	3	4	4	4	3	4	5	2	
8	3	1	5	5	3	4	4	5	4	5	5	4	
9	5	4	1	3	2	4	4	3	4	5	4	4	
10	4	5	4	2	3	4	3	3	3	3	3	2	
11	2	5	5	4	3	3	1	5	2	4	4	5	
12	4	3	3	4	5	4	4	5	4	4	5	5	
13	5	3	3	4	5	4	3	5	4	5	5	3	
14	3	4	2	4	4	2	4	5	4	5	5	5	
15	2	4	5	2	4	3	2	4	5	4	4	5	
16	2	3	1	5	2	3	4	5	4	4	5	5	
17	4	5	2	2	3	4	3	4	3	2	5	2	
18	3	5	3	4	5	3	4	5	3	3	5	2	
19	3	2	2	4	2	3	4	3	3	3	4	5	
20	5	5	2	3	4	4	4	5	5	4	5	5	
Total:	63	56	58	69	65	71	71	81	71	77	87	71	
WM	3.15	2.8	2.9	3.45	3.25	3.5 5	3. 55	4.0 5	3.5 5	3.8 5	4.3 5	3.5 5	

CONSUMERS

CONSUMERS	120			121			122			123		
	T1	T2	T3	T1	T2	T3	T1	T2	T3	T1	T2	T3
21	4	5	5	3	5	4	4	4	4	5	4	4
22	1	5	4	4	4	4	3	3	4	5	3	5
23	1	4	3	3	3	4	3	4	5	4	5	5
24	1	5	2	5	5	2	5	4	5	5	5	3
25	5	3	5	5	4	4	5	5	5	5	5	4
26	5	3	2	3	4	1	4	5	2	2	5	3
27	5	4	2	3	4	3	2	4	4	3	4	2
28	5	4	3	3	5	2	5	5	3	5	5	4
29	1	1	3	4	1	5	3	1	5	4	5	5
30	2	2	3	4	4	5	5	5	2	5	5	5
31	3	3	4	4	2	3	5	4	3	3	5	3
32	5	3	5	3	5	4	4	5	4	5	5	3
33	5	2	5	4	5	4	4	5	4	4	5	5
34	5	1	1	5	2	2	4	5	3	5	4	5
35	5	4	1	5	3	4	5	2	4	5	1	3
36	4	5	3	3	5	4	2	5	5	4	5	2
37	4	4	3	3	3	3	3	4	3	1	5	3
38	5	1	3	2	3	5	5	4	5	4	5	4
39	5	2	3	4	4	4	3	3	5	3	2	4
40	3	1	4	4	3	3	4	2	3	4	5	4
41	2	4	5	3	4	4	5	3	5	2	3	4
42	5	1	2	4	2	3	5	5	5	5	4	4
43	5	1	5	4	3	3	5	5	4	3	3	5
44	5	5	3	5	4	5	4	3	3	3	2	4
45	5	4	2	5	2	5	4	5	5	3	5	5
46	5	5	3	3	3	4	3	2	5	3	5	4
47	4	5	4	4	3	3	1	2	4	4	3	5
48	5	5	3	4	4	3	3	3	5	2	3	3
49	5	5	5	3	4	5	4	4	4	4	4	5
50	5	2	5	3	3	5	4	4	5	4	5	4
total:	120	99	101	112	106	110	116	115	123	114	125	119
WM:	4.3	3.3	3.36	3.73	3.53	3.67	3.86	3.83	4.1	3.8	4.16	3.97

Appendix D
PREFERENCE TEST RESULT OF RESPONDENTS
AS FOR THE FLAVOR

Food Experts	f0			F1			F2			F3			
	T1	T2	T3	T1	T2	T3	T1	T2	T3	T1	T2	T3	
1	4	5	5	3	4	2	5	4	5	5	5	4	
2	3	4	2	5	5	3	3	5	3	5	4	3	
3	3	5	5	5	4	5	4	4	4	4	5	5	
4	5	2	2	4	3	5	5	4	3	3	3	4	
5	5	5	2	5	4	3	5	5	4	5	5	5	
6	4	2	4	5	5	3	5	4	5	5	5	5	
7	2	4	1	2	3	4	3	3	4	3	5	5	
8	2	5	2	4	4	3	5	5	4	5	4	5	
9	4	4	4	5	3	3	5	3	5	5	5	4	
10	4	1	5	5	4	4	5	3	3	5	5	4	
11	2	5	5	4	4	5	4	2	5	5	2	5	
12	3	4	5	5	4	2	3	4	3	5	3	5	
13	5	5	5	5	5	4	5	5	5	5	5	5	
14	4	2	5	5	5	4	5	4	3	5	2	3	
15	5	2	5	5	3	4	5	4	3	5	5	4	
16	2	3	5	5	4	5	5	5	5	5	4	4	
17	2	5	2	3	4	5	1	5	4	5	5	4	
18	2	2	2	4	5	4	2	4	4	5	3	4	
19	4	3	3	5	4	4	4	5	4	4	5	4	
20	4	4	3	5	4	2	3	3	5	5	5	5	
Total:	69	72	72	89	82	73	83	81	81	94	85	87	
WM	2.3	3.6	3.6	4.45	3.95	3.6	4. 5	4.0 15	4.0 5	4.0 5	4.7 5	4.2 5	4.3 5

CONSUMERS

CONSUMERS	120			121			122			123		
	T1	T2	T3	T1	T2	T3	T1	T2	T3	T1	T2	T3
21	1	4	5	4	4	4	3	3	5	5	4	5
22	1	2	4	4	3	4	3	4	4	5	5	4
23	4	2	2	3	5	3	5	2	4	5	3	5
24	5	4	5	5	5	5	5	4	5	5	4	5
25	3	4	5	3	3	3	3	5	4	5	5	5
26	4	5	3	5	4	4	2	5	5	2	5	4
27	4	5	4	3	4	5	3	4	5	4	5	5
28	4	5	4	5	3	3	5	4	5	5	5	4
29	4	5	5	3	3	5	2	4	5	5	5	5
30	3	4	4	5	4	4	5	5	5	5	5	5
31	4	5	4	3	4	4	5	3	4	3	3	4
32	4	5	1	5	3	2	4	5	3	4	3	4
33	5	5	4	5	5	3	5	5	4	5	5	5
34	3	5	2	3	4	3	5	4	4	4	5	5
35	4	4	4	5	5	4	4	5	4	4	5	5
36	3	3	1	5	4	3	5	4	4	4	5	4
37	5	4	5	5	4	4	5	5	4	5	4	4
38	4	3	5	3	3	4	4	5	5	3	5	5
39	4	3	4	4	3	4	2	4	5	5	5	5
40	3	3	4	4	4	4	5	5	5	4	4	5
41	4	4	4	5	5	5	4	4	3	4	5	2
42	2	5	3	2	5	3	2	5	5	3	5	4
43	2	4	5	3	2	5	5	4	5	4	4	3
44	4	3	4	3	2	4	2	5	5	5	3	5
45	5	4	4	5	4	4	5	3	5	5	4	4
46	2	2	3	5	4	3	2	5	5	5	5	4
47	4	5	3	5	3	4	5	4	4	5	5	5
48	5	4	2	5	4	3	5	3	5	5	3	4
49	3	4	5	4	5	3	5	4	5	5	5	5
50	3	2	4	3	3	4	3	3	5	4	3	5
total:	106	117	112	122	114	113	118	125	136	132	132	134
WM:	3.53	3.9	3.73	4.06	3.8	3.76	3.93	4.17	4.53	4.4	4.4	4.47

Appendix E
PREFERENCE TEST RESULT OF RESPONDENTS
AS FOR THE ODOR

Food Experts	f0			F1			F2			F3		
	T1	T2	T3	T1	T2	T3	T1	T2	T3	T1	T2	T3
1	4	5	3	5	4	4	4	4	4	5	4	4
2	3	4	4	3	3	5	3	3	5	4	3	5
3	3	5	3	4	4	3	2	5	2	5	5	5
4	5	5	4	5	4	3	5	5	3	5	3	3
5	4	4	2	5	5	3	5	5	3	4	5	5
6	4	4	2	3	3	3	2	3	3	3	3	4
7	2	3	5	1	3	4	1	3	4	1	5	3
8	3	3	5	3	5	3	3	4	4	3	3	5
9	4	5	5	2	4	3	4	5	3	3	5	3
10	4	4	3	3	4	4	3	4	4	4	4	4
11	3	5	5	4	4	5	3	3	5	4	2	5
12	5	4	2	4	4	3	4	4	5	4	3	4
13	4	3	4	4	5	3	3	4	3	5	5	3
14	3	2	5	2	3	3	3	4	3	3	5	2
15	3	4	4	2	3	4	4	3	4	5	5	4
16	5	4	3	5	3	4	4	4	5	4	4	4
17	4	5	2	4	5	3	4	5	4	4	5	5
18	5	4	4	3	3	4	4	3	4	3	3	4
19	5	3	4	5	5	4	5	4	4	5	5	4
20	4	4	3	4	4	3	5	4	5	4	5	4
Total:	77	80	72	71	78	71	71	79	77	78	82	80
WM	3.85	4	3.6	3.55	3.9	3.5	3.	3.9	3.8	3.9	4.1	4

CONSUMERS

CONSUMERS	120			121			122			123		
	T1	T2	T3	T1	T2	T3	T1	T2	T3	T1	T2	T3
21	4	4	4	3	4	3	4	5	4	3	5	5
22	4	3	4	5	2	4	5	2	2	5	2	4
23	2	5	5	2	4	4	2	5	4	1	5	5
24	4	4	5	4	4	5	4	4	5	5	5	5
25	5	5	5	5	4	4	3	4	4	1	5	5
26	2	2	5	3	3	5	3	5	5	3	4	5
27	5	5	4	5	4	4	5	4	3	5	4	3
28	3	3	4	3	3	4	3	4	3	4	5	3
29	1	5	4	4	3	5	3	4	4	5	3	5
30	4	3	3	4	3	5	4	5	4	4	5	5
31	4	4	4	4	3	4	5	3	4	5	5	4
32	3	5	4	5	3	3	4	4	4	4	3	4
33	4	3	4	4	4	3	2	4	2	5	5	5
34	4	3	3	3	3	3	2	4	3	5	5	5
35	3	3	4	5	2	4	5	5	5	5	4	5
36	5	2	3	5	3	5	5	5	3	5	3	4
37	5	5	4	5	5	3	4	5	3	5	5	3
38	4	3	3	5	4	4	5	5	5	5	5	4
39	5	3	4	3	4	3	5	4	4	5	4	5
40	3	3	3	4	3	3	5	5	3	5	4	3
41	3	3	5	4	3	5	5	3	5	5	3	5
42	5	5	3	4	4	3	5	4	4	5	4	4
43	4	4	5	4	4	5	4	4	4	4	4	5
44	3	3	3	2	2	4	3	5	4	3	5	5
45	4	4	3	4	4	4	5	3	5	5	3	5
46	3	3	5	4	2	4	4	4	4	5	4	5
47	3	5	4	4	4	3	2	4	5	4	5	5
48	3	2	4	4	3	3	5	4	4	5	5	3
49	3	3	3	3	3	4	3	3	5	3	3	5
50	3	3	4	3	3	3	4	3	3	5	3	2
total:	108	108	118	117	100	116	118	123	117	129	125	131
WM:	3.6	3.6	3.93	3.9	3.3	3.86	3.93	4.1	3.9	4.3	4.17	4.37

Appendix F
PREFERENCE TEST RESULT OF RESPONDENTS
AS FOR THE TEXTURE

Food Experts	f0			F1			F2			F3			
	T1	T2	T ₃	T1	T2	T3	T1	T2	T3	T1	T2	T3	
1	2	2	4	4	3	3	3	3	5	4	5	4	
2	3	4	3	3	4	4	3	4	4	5	4	4	
3	2	5	3	3	4	4	1	3	3	3	3	5	
4	4	2	3	4	3	3	5	4	3	5	5	3	
5	4	3	1	5	4	4	5	4	3	5	5	5	
6	3	5	2	5	4	3	5	3	4	4	5	5	
7	1	3	5	4	4	3	1	4	3	5	5	5	
8	2	3	4	3	3	3	2	4	4	4	3	5	
9	4	3	4	5	4	3	5	5	3	3	5	3	
10	2	5	5	2	4	4	2	3	4	3	2	5	
11	4	5	4	3	4	5	3	3	5	5	2	4	
12	3	5	4	4	3	5	3	4	4	3	4	3	
13	4	4	2	4	5	4	3	5	4	5	5	5	
14	4	2	5	3	5	3	4	5	5	3	5	5	
15	3	3	5	5	4	3	4	5	3	4	5	5	
16	4	3	3	5	2	5	3	3	5	3	4	3	
17	4	2	5	3	3	4	4	5	4	4	5	5	
18	5	3	3	4	3	4	5	3	3	4	2	3	
19	2	5	3	4	4	2	5	2	4	5	5	5	
20	2	3	2	5	3	3	5	2	4	4	5	5	
Total:	62	70	70	78	73	72	71	74	77	81	84	87	
WM	3.1	3.5	3.5	3.9	3.65	3.6	3.55	3.7	3.8	4.0	4.2	4.3	
									5	5			

CONSUMERS

CONSUMERS	120			121			122			123		
	T1	T2	T3	T1	T2	T3	T1	T2	T3	T1	T2	T3
21	3	3	4	2	3	4	4	2	5	4	5	5
22	4	3	3	5	1	3	5	1	3	5	1	3
23	3	5	4	3	4	5	3	3	3	3	5	5
24	2	3	4	3	4	3	2	4	4	3	4	4
25	5	5	5	4	3	3	3	5	5	3	5	3
26	4	3	3	4	2	5	4	5	5	5	3	3
27	4	5	3	4	4	3	4	3	3	5	5	3
28	4	5	2	4	3	3	4	4	4	5	5	2
29	2	5	4	4	2	5	3	4	4	3	2	5
30	1	4	3	4	4	2	4	5	5	5	5	4
31	4	3	4	4	2	3	4	2	4	4	1	4
32	3	3	4	3	4	4	4	4	3	5	3	3
33	3	5	4	3	5	3	4	5	4	5	5	5
34	3	2	3	3	3	2	3	5	3	5	5	4
35	2	4	3	5	3	3	5	5	5	4	5	5
36	4	3	4	5	3	4	5	3	4	5	3	3
37	4	4	5	5	5	3	5	5	3	5	4	3
38	4	3	5	4	4	5	4	5	5	5	5	4
39	4	3	5	5	4	4	5	5	5	5	5	4
40	2	4	4	3	3	3	5	4	3	4	4	3
41	2	3	5	3	3	4	4	5	4	4	4	5
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43	4	4	5	5	3	3	5	3	5	5	5	4
44	2	3	4	2	5	3	4	5	3	4	4	3
45	4	4	3	5	4	4	5	3	5	5	4	5
46	3	2	3	4	2	4	4	3	5	4	4	5
47	3	3	2	4	2	4	3	4	3	5	3	3
48	2	2	3	3	5	3	4	3	3	5	3	3
49	3	3	3	4	4	5	4	4	4	4	5	3
50	3	3	4	3	3	3	4	3	3	5	3	3
total:	91	106	113	114	103	107	120	116	119	133	121	117
WM:	3.03	3.53	3.76	3.8	3.43	3.57	4	3.87	3.97	4.43	4.03	3.9

Appendix G

SENSORY EVALUATION AND ACCEPTABILITY OF JACKFRUIT (*Artocarpus heterophyllus*)-SWEET POTATO (*Ipomoea batatas*) SPREAD

Informed Consent Form For Adult Participants/Volunteers

This document is the informed consent form for adult volunteers. It will inform you whether

This Informed Consent Form has:

- I. Information sheet (to share information about the study with you)

Part 1: INFORMATION SHEET

Introduction

We, the researcher of the Bachelor of Science in Hospitality Management are conducting an experimental study. We are inviting you to be part of this endeavor. You do not have to decide today whether or not you will participate in the study. Before you choose, you can talk to anyone you feel comfortable with about the research. This consent form may contain words that you don't understand. Please ask us so that we can explain further. If that may happen feel free to contact us with the information found below on this page and we will take time to explain, if you have questions.

Purpose of the Research

This research determined the Sensory Acceptability of Jackfruit-Sweet potato Spread towards the formulation of a culinary arts technology guide. With using those preference test during the academic year 2023-2024 as a basis of a recipe on Jackfruit- Sweet potato Spread.

Type of Research Intervention

The research will involve your participation in answering the questionnaire which won't take more than 15 minutes.

Participant Selection

You are invited to participate in this research because we believe that your participation can contribute much to our understanding and knowledge about our study.

Voluntary Participation

Your participation in this research is entirely voluntary. It is your choice whether or not to participate and answering the questionnaire. You are free to withdraw and stop participating even if you agreed earlier if you find the questions do harm to you.

Procedures

We are inviting you to take part in this research project if you accept, you will be asked to answer the questionnaire. The researchers provide the Questionnaire, you may answer the questionnaire yourself or it can be read to you. And you can say out loud the answer you want and then the research will right down the answer. The information recorded is confidential, and no one else expect the researchers will have access to your survey.

Duration

The overall conduct will be less than 15minutes.

Risks

There are no major potential risk from the research.

Benefits

This research study which is experimental research give a benefit to the community, students, teacher and businessman to gain more knowledge about what is this research all about and the benefits. The participation will help us to evaluate the degree of acceptability which can help ask a researcher to accomplish this study.

Confidentiality

If you join in the research, you run the risk of attracting attention of being question by nearby residents. Information about you won't be disclosed to anyone beside the research team. We will maintain the privacy of the data we gather for his study endeavor.

Sharing the Results

Nothing that you tell us today will be shared with anybody outside the research team, and nothing will be attributed to you by name. We will publish the result so that other interested people may learn from the research.

Right to Refuse or withdraw

You are under no obligation to engage in this research if you choose not to, and doing so won't have any negative effect on your job or assessment to you. You are free to quit taking part in the interview or questionnaire whenever you like. At the conclusion of the interview or conversation, we will give you to the chance to go to your comments. To make our study successful, we simply need your involvement.

Whom to Contact

If you have any question, you can ask them now or later. You may contact any of the following:

Karen Mitchel Duba (karenmitchellduba@gmail.com)
Richie Mae Monato (ritchiemaeemonato@gmail.com)
Lora Mae Rosacea (Rosacenaloraramae02@gmail.com)
Carmell Selma (carmellselma8@gmail.com)
Nicole Condino (colecondino0@gmail.com)
AyessaTumakay (ayesstumakay00@gmail.com)
Abygail Bucar (abygailbucar56@gmail.com)
Ryan Tobias (tobiasryan789@gmail.com)
Jade Catam-isan (catamisanjade3425@gmail.com)
Sofia Marie Alday (soiamariealday009@gmail.com)

CURRICULUM VITAE

ABYGAIL SOÑER BUCAR
Address: Tapilon, Daanbantayan, Cebu
Contact #: 09389468818
E-mail : bucarabygail20@gmail.com



I. JOB OBJECTIVE

Seeking a challenging position in a reputed organization where I can learn new skills, expand my knowledge, and leverage my learnings. To get an opportunity where I can make the best of my potential and contribute to the organization's growth.

II. SUMMARY OF QUALIFICATION

- Positive Attitude
- Commitment to Diversity
- Trustworthy
- Honest and Reliable
- Patience
- Excellent Communication Skills

III. PERSONAL INFORMATION:

Age	:	21 years old
Birth Date	:	November 25, 2002
Birth Place	:	Tapilon, Daanbantayan, Cebu
Gender	:	Female
Citizenship	:	Filipino
Civil Status	:	Single
Religion	:	INC
Language	:	English, Tagalog, Cebuano
Provincial Address	:	Cebu City
Mother's Name	:	Evelyn Bucar
Occupation	:	Housewife
Father's Name	:	Apolinar Bucar Sr.
Occupation	:	Farmer

IV. EDUCATIONAL BACKGROUND

- **Tertiary**

Bachelor of Science in Hospitality Management, (Still Studying)
Cebu Technological University Daanbantayan Campus (Aguho,
Daanbantayan Cebu)

- **Secondary**

Bilar National Highschool

2017- 2018

Primary School

Cabacnitan Elementary School

2013-2014

AYESSA LANGUIDO TUMAKAY

Address: Kawit, Medellin, Cebu

Contact #: 09496050581

E-mail : tumakayayessa@gmail.com



I. JOB OBJECTIVE

Seeking a challenging position in a reputed organization where I can learn new skills, expand my knowledge, and leverage my learnings. To get an opportunity where I can make the best of my potential and contribute to the organization's growth.

II. SUMMARY OF QUALIFICATION

- Positive Attitude
- Commitment to Diversity
- Trustworthy
- Honest and Reliable
- Patience
- Excellent Communication Skills

III. PERSONAL INFORMATION:

Age	:	20 years old
Birth Date	:	October 4, 2003
Birth Place	:	Kawit, Medellin, Cebu
Gender	:	Female
Citizenship	:	Filipino
Civil Status	:	Single
Religion	:	Roman Catholic
Language	:	English, Tagalog, Cebuano
Provincial Address:	:	Cebu City
Mother's Name	:	Miraluna Tumakay
Occupation	:	None
Father's Name	:	Ruben Tumakay
Occupation	:	None

IV. EDUCATIONAL BACKGROUND

- Tertiary

Bachelor of Science in Hospitality Management, (Still Studying)
Cebu Technological University Daanbantayan Campus (Aguho,
Daanbantayan Cebu)

- Secondary

• Kawit National High School

2019-2020

- Primary

Kawit Elementary School

2015-2016

CARMELL DAPAT SELMA

Address: Purok manga 1,
Fatima Bagay Daanbantayan Cebu
Contact #: 09226139701
E-mail : carmellselma08@gmail.com



I. JOB OBJECTIVE

To secure a challenging position in a reputable organization to expand my learnings, knowledge, and skills

II. SUMMARY OF QUALIFICATION

- Hard working
- Being Positive
- Honest and Reliable
- Ability to adapt easily and learn quickly.

III. PERSONAL INFORMATION:

Age	:	21 years old
Birth Date	:	May 27, 2002
Birth Place	:	Medellin Cebu
Gender	:	Female
Citizenship	:	Filipino
Civil Status	:	Single
Religion	:	Roman Catholic
Language	:	English, Tagalog, Cebuano
Provincial Address	:	Cebu City
Mother's Name	:	Rosa R. Rosaceña
Occupation	:	Market Vendor
Father's Name	:	Roland P. Rosaceña
Occupation	:	Chorizo Maker

IV. EDUCATIONAL BACKGROUND

• Tertiary

Bachelor of Science in Hospitality Management, (Still Studying)
Cebu Technological University Daanbantayan Campus (Aguho,
Daanbantayan Cebu)

• Secondary

Pajo National High School

Sangi, Pajo Lapu-Lapu City
2019-2020

• **Primary**

Pajo Elementary School
Sangi, Pajo Lapu-Lapu City
2015-2016

VI. CHARACTER REFERENCES:

• **MRS. JANETH DIAMOS**

-NUP
Police Station Daanbantayan Cebu
Kawit, Medellin Cebu
Contact #: 0936-257-6471

• **CHUCHILYN RUBIO**

- NUP
Police Station Daanbantayan Cebu
Libertad, Daanbantayan Cebu
Contact #: 268-4229

VII. PERSONAL INFORMATION:

: 23 years old
: March 18, 2001
: Lagon, Daanbantayan, Cebu
: Single
: Filipino

JADE O. CATAMISAN
Address: Logon Daanbantayan, Cebu
Contact #: 09924849904
E-mail : jadecatamisan5@gmail.com



I. JOB OBJECTIVE

Seeking a challenging position in a reputed organization where I can learn new skills, expand my knowledge, and leverage my learnings. To get an opportunity where I can make the best of my potential and contribute to the organization's growth.

II. SUMMARY OF QUALIFICATION

- Positive Attitude
- Commitment to Diversity
- Trustworthy
- Honest and Reliable
- Patience
- Excellent Communication Skills

III. PERSONAL INFORMATION:

Age	:	23 years old
Birth Date	:	March 18, 2001
Birth Place	:	Logon Daanbantayan, Cebu
Gender	:	Male
Citizenship	:	Filipino
Civil Status	:	Single
Religion	:	Christian
Language	:	English, Tagalog, Cebuano
Provincial Address	:	Cebu City
Mother's Name	:	Jocelyn Catam-isan
Occupation	:	Housewife
Father's Name	:	Judito Catam-isan

Occupation : Tour Guide

IV. EDUCATIONAL BACKGROUND

- **Tertiary**

Bachelor of Science in Hospitality Management, (Still Studying)
Cebu Technological University Daanbantayan Campus (Aguho,
Daanbantayan Cebu)

- **Secondary**

Jovencio Masong National High School

2018- 2019

Primary School

Logon Elementary School

2013-2014

- Commitment to Diversity

- Trustworthy

- Honest and Reliable

- Patience

- Excellent Communication Skills

III. PERSONAL INFORMATION:

Age : 32 years old

Birth Date : January 2, 1992

Birth Place : Kawit, Medellin, Cebu

Gender : Female

Citizenship : Filipino

Civil Status : Single

Religion : Roman Catholic

Languages : English, Tagalog, Cebuano

Residence : Cebu City

Permanent Address : Ruby Dupa

KAREN MITCHELL SALIMBANGON DUBA
Address: Kawit, Medellin, Cebu
Contact #: 09319216099
E-mail : dmfkmd@gmail.com



I. JOB OBJECTIVE

Seeking a challenging position in a reputed organization where I can learn new skills, expand my knowledge, and leverage my learnings. To get an opportunity where I can make the best of my potential and contribute to the organization's growth.

II. SUMMARY OF QUALIFICATION

- Positive Attitude
- Commitment to Diversity
- Trustworthy
- Honest and Reliable
- Patience
- Excellent Communication Skills

III. PERSONAL INFORMATION:

Age	:	32 years old
Birth Date	:	January 2, 1992
Birth Place	:	Kawit, Medellin, Cebu
Gender	:	Female
Citizenship	:	Filipino
Civil Status	:	Single
Religion	:	Roman Catholic
Language	:	English, Tagalog, Cebuano
Provincial Address	:	Cebu City
Mother's Name	:	Ruby Duba
Occupation	:	None
Father's Name	:	Roderick Duba

Occupation : None

IV. EDUCATIONAL BACKGROUND

- **Tertiary**

Bachelor of Science in Hospitality Management, (Still Studying)
Cebu Technological University Daanbantayan Campus (Aguho,
Daanbantayan Cebu)

- **Secondary**

St. Paul School of Medellin
2007-2008

Primary

Kawit Elementary School
2003-2004

LORA MAE RUBIO ROSACEÑA
Address: Purok Kalipay, Antipolo Medellin Cebu
Contact #: 09226139701
E-mail : Rosacenalaroma02@gmail.com



I. JOB OBJECTIVE

To apply in any related position which fits my qualifications as an Bachelor of Science in Hospitality Management.

II. SUMMARY OF QUALIFICATION

- Hard working
- Being Positive
- Honest and Reliable
- Ability to adapt easily and learn quickly.
- Proficient with Microsoft Word, Power Point and Excel
- A Certified TESDA NC II holder in Housekeeping

III. PERSONAL INFORMATION:

Age	:	21 years old
Birth Date	:	May 27, 2002
Birth Place	:	Medellin Cebu
Gender	:	Female
Citizenship	:	Filipino
Civil Status	:	Single
Religion	:	Roman Catholic
Language	:	English, Tagalog, Cebuano
Provincial Address	:	Cebu City
Mother's Name	:	Rosa R. Rosaceña
Occupation	:	Market Vendor
Father's Name	:	Roland P. Rosaceña
Occupation	:	Chorizo Maker

IV. EDUCATIONAL BACKGROUND

- **Tertiary**
Bachelor of Science in Hospitality Management, (Still Studying)

Cebu Technological University Daanbantayan Campus (Aguho,
Daanbantayan Cebu)

• **Secondary**

Pajo National High School
Sangi, Pajo Lapu-Lapu City
2019-2020

• **Primary**

Pajo Elementary School
Sangi, Pajo Lapu-Lapu City
2015-2016

VI. CHARACTER REFERENCES:

• **Engr. Salvador Bardago**

-OJT COORDINATOR
Lapu-Lapu City College
STEC, Basak, Lapu-Lapu City
Contact #: 0936-257-6471

• **DR. ROBERT B. PABILLARAN**

-Dean, College of Technology
Lapu-Lapu City College
STEC, Basak Lapu-Lapu City
Contact #: 268-4229

• **Engr. Arlene R. Cañadora**

-Document Controller Officer
Cebu Toyo Corporation
Sinulog Drive, MEZ II, Basak, Lapu-Lapu City 6015 Cebu, Philippines
Contact #:340-2864

NECOLE PALLER CONDINO

Address: Rizal St. Poblacion Daanbantayan Cebu
Contact #: 09530713774
E-mail : colecondino0@gmail.com



I. JOB OBJECTIVE

To find a challenging position where I can grow both personally and professionally

II. SUMMARY OF QUALIFICATION

- Hard working
- Being Positive
- Trustworthy
- Honest and Reliable
- Patience
- Self motivated

III. PERSONAL INFORMATION:

Age	:	22 years old
Birth Date	:	December 2, 2001
Birth Place	:	Dublin Daanbantayan Cebu
Gender	:	Female
Citizenship	:	Filipino
Civil Status	:	Single
Religion	:	Roman Catholic
Language	:	English, Tagalog, Cebuano
Provincial Address	:	Cebu City
Mother's Name	:	Elenita Condino
Occupation	:	None
Father's Name	:	Ciriaco Condino
Occupation	:	None

IV. EDUCATIONAL BACKGROUND

- **Tertiary**

Bachelor of Science in Hospitality Management, (Still Studying)

Cebu Technological University Daanbantayan Campus (Aguho, Daanbantayan
Cebu)

• Secondary

Daanbantayan National High School

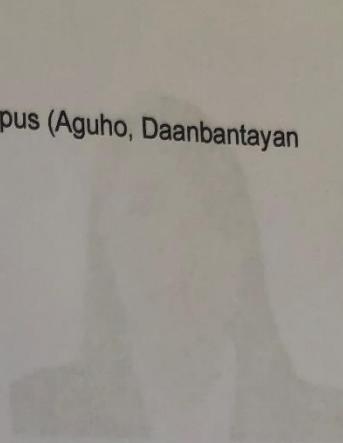
2014-2015

• Primary

Elementary Central School

2010-2011

To apply in any related position which fits my qualifications as an Bachelor of
Science in Hospitality Management.



II. SUMMARY OF QUALIFICATION

- Hard working
- Good Positive
- Honest and Reliable
- Ability to adapt easily and learn quickly.
- Proficient with Microsoft Word, Power point and Excel

III. PERSONAL INFORMATION:

Age

26 years old

Born Date

April 25, 1987

Birth Place

Georgina Madalyn Cebu

Gender

Female

Address

F1002

RITCHIE MAE MONATO

Address: Purok bombil, Gibitngil, Medellin Cebu

Contact #: 09089282084

E-mail : ritchiemaemonato@gmail.com



I. JOB OBJECTIVE

To apply in any related position which fits my qualifications as an Bachelor of Science in Hospitality Management.

II. SUMMARY OF QUALIFICATION

- Hard working
- Being Positive
- Honest and Reliable
- Ability to adapt easily and learn quickly.
- Proficient with Microsoft Word, Power point and Excel

III. PERSONAL INFORMATION:

Age : 26 years old

Birth Date : April 26, 1997

Birth Place : Gibitngil Medellin Cebu

Gender : Female

Citizenship : Filipino

Civil Status : Single

Religion : Roman Catholic

Language : English, Tagalog, Cebuano
Provincial Address : Cebu City
Mother's Name : Rubie Monato
Occupation : House Wife
Father's Name : Juan Monato
Occupation : Fisherman

IV. EDUCATIONAL BACKGROUND

- **Tertiary**

Bachelor of Science in Hospitality Management, (Still Studying)

Cebu Technological University Daanbantayan Campus (Aguho, Daanbantayan
Cebu)

- **Secondary**

Kawit National High School

Kawit Medellin Cebu

2014-2015

- **Primary**

Gibitngil Elementary School

Gibitngil Medellin Cebu

2010-2011

RYAN ANTIQUA TOBIAS

Address: St. Marinas Poblacion Daanbantayan Cebu

Contact #: 09157785211

E-mail : Ryantobias@gmail.com



I. JOB OBJECTIVE

I have a passion for being a chef when i was young, i am eager to learn more practical skills through your establishment.

II. SUMMARY OF QUALIFICATION

- Hard working
- Self-Motivated
- Honest and Reliable
- Multitasking
- Patience
- Creative

III. PERSONAL INFORMATION:

Age	:	22 years old
Birth Date	:	October 21 2001
Birth Place	:	Diffun Quirino Province
Gender	:	Male
Citizenship	:	Filipino
Civil Status	:	Single
Religion	:	Roman Catholic
Language	:	English, Tagalog, Cebuano
Provincial Address	:	Cebu City

Mother's Name : Marites Antigua
Occupation : House Wife
Father's Name : Alfonso Tobias
Occupation : None



IV. EDUCATIONAL BACKGROUND

To find a challenging position where I can grow both personally and professionally.

- **Tertiary**

Bachelor of Science in Hospitality Management, (Still Studying)

Cebu Technological University Daanbantayan Campus (Aguho, Daanbantayan Cebu)

- **Secondary**

Academia De San Martin

2014-2015

- **Primary**

Elementary Central School

2010-2011

V. PERSONAL INFORMATION

Age : 22 years old

Date of Birth : January 13, 2002

Birth Place : Pago, Daanbantayan Cebu

Gender : Female

Nationality : Filipino

Religion : Roman Catholic

SOFIA MARIE ARCENAL ALDAY

Address: Pajo, Daanbantayan Cebu

Contact #: 09128396919

E-mail : sofiapepito1312@gmail.com



I. JOB OBJECTIVE

To find a challenging position where I can grow both personally and professionally

II. SUMMARY OF QUALIFICATION

- Hard working
- Being Positive
- Trustworthy
- Honest and Reliable
- Patience
- Self motivated

III. PERSONAL INFORMATION:

Age	:	22 years old
Birth Date	:	January 13, 2002
Birth Place	:	Pajo, Daanbantayan Cebu
Gender	:	Female
Citizenship	:	Filipino
Civil Status	:	Single
Religion	:	Roman Catholic

Language : English, Tagalog, Cebuano
Provincial Address : Cebu City
Mother's Name : Nilfa Alday
Occupation : None
Father's Name : Allan Alday
Occupation : Driver

IV. EDUCATIONAL BACKGROUND

- **Tertiary**

Bachelor of Science in Hospitality Management, (Still Studying)

Cebu Technological University Daanbantayan Campus (Aguho, Daanbantayan
Cebu)

- **Secondary**

Dover Academic Center For Excellence

2019-2020

- **Primary**

Pajo, Elementary, School

2012-2013