



ABSTRACT

The study was conducted to develop a new formulation of chocolate chip cookie using jackfruit seed and mangosteen rind which could be an option to address health issues in the country. The experimental design was used. The researchers did basic preparation and baking methods such as creaming mixing method and dropped method. Four (4) lots were developed using the jackfruit seed and mangosteen rind and went through an evaluation to identify which among the four lots have the highest sensory evaluation. The Seven- (7) and Nine- (9) Point Hedonic Scale was used to evaluate the lots based on appearance, color, texture, aroma, taste and general acceptability. Through the convenience and expert sampling method, data were gathered to undergo Analysis of Variance as a statistical analysis treatment to determine overall general acceptability of the product from twenty five (25) HRM students and five (5) staff and faculty members from the College of Tourism and Hospitality Management of De La Salle University- Dasmariñas. Theoretical nutritional content of Lot 3 which is the most acceptable formulation was likely analyzed. Costing of materials and ingredients was done to determine the actual food cost per serving. The results showed no significant differences among all formulations. Moreover, it is proven to be slightly cheaper than the usual recipe of the cookie and actually has huge amounts of nutrients compared to the cookies available in the market.