

ABSTRACT

Batioco & Derecho, **Acceptability of Leche Flan using Squash (*Cucurbita*) as an Additional Ingredients**. Research and Development. Diploma in Hospitality Services Technology Quezon National Agricultural School. July 2023.

This study explored the experimentation of a traditional Leche Flan infused with a new culinary idea, this was conducted from February 2023 to July 2023. The Kalabasa Flan concept involved incorporating squash (kalabasa) as an additional ingredient, applied through different approaches to the traditional Leche Flan, such as straining and non-straining methods. Additionally, the process included adding a layer of squash chunks to enhance the product's potential and uniqueness. Throughout the experimentation and production process, the researchers successfully created a well-made Kalabasa Flan, which was evaluated based on numerical ratings derived from respondents' feedback regarding their acceptance or rejection of the product.

The findings revealed that, while the original flavors of traditional Leche Flan remained unmatched, the most favored, appealing, and delicious variation among the three experimental products the most Favorite, Appealing and Delicious among the 52 Remaining 3 Experimental Product was Product X, the Non-Strained Squash Flan. This outcome highlighted the potential of innovative approaches to traditional recipes while maintaining their essence