

ABSTRACT

Bello & Mercurio., **Sweet Potato Flour as a Substitute Wheat Flour in Making Cookies. Research and Development.** Diploma in Hospitality Services Technology Quezon National Agricultural School. July 2023

This study investigated the use of sweet potato flour as a substitute for wheat flour in making cookies from February 2023 to July 2023. The research aimed to determine which ingredient would be more resourceful and nutritious for cookie production. Researchers processed sweet potato into flour and developed sweet potato cookies to create a nutrient-dense product that balances health benefits and indulgence. The study catered to the health-conscious and food-loving preferences of Filipino consumers while promoting sustainable and functional food practices.

Data were gathered, tabulated, presented, analyzed, and interpreted using statistical tools to evaluate the sensory attributes of sweet potato flour as an additional wheat flour substitute. The most common hedonic scale is the nine-point hedonic scale ranging from 1 = Dislike extremely and 9 = Like extremely. The hedonic scale assumes that participants' preferences exist on a continuum and that their responses can be categorized into like and dislike (Lawless & Heymann, 2013). The data, tallied and presented in percentage form, demonstrated that sweet potato flour is an excellent alternative to wheat flour in cookies. It closely matched the sensory qualities of traditional cookies while offering a tastier option. Attributes such as appearance, aroma, color, texture, and flavor received positive feedback, confirming its acceptability in baked goods.