

ABSTRACT

Durante, A.A.A. et al., **Acceptability of Pancake with Moringa and Carrot** Research and Development. Diploma in Agricultural Technology. Quezon National Agricultural School. June 2023.

The study was conducted at Quezon National Agricultural School, Silangang Malicboy, Pagbilao, Quezon from March 2023 to June 2023. This study is about the experimentation of the traditional pancake mixture putting a new ingredient of vegetables, moringa and carrot. Given that pancakes are known to have its all-time ingredients of eggs, flour, milk, sugar, butter, and baking powder. Researchers of this paper gave it a little twist of having two non-ordinary ingredients in this mixture of food.

Based on the results and findings of the study, in appearance, pancake B has a highest percentage of 44% with 22 respondents in the like very much, while pancake A has a highest percentage of 36% with 18 respondents in the like very much. Pancake B has a higher mean of 7.56. In the aroma, pancake A has a highest percentage of 38% with 19 respondents in the point Like Very Much. Pancake B has the highest percentage of 36% with 17 respondents in the point Like Very Much. Pancake B has a higher mean of 7.58. In the texture, pancake B has a highest percentage of 42% with 19 respondents in the point Like Very Much, while Pancake A has a highest percentage of 38% with 21 respondents in the point Like Very Much. Pancake A has a higher mean of 7.16. In the taste, pancake B has a highest percentage of 36% with 18 respondents in the point Like Extremely, while pancake A has a highest percentage of 34% with 17 respondents in the point Like. Pancake B has a higher mean of 7.44. 34 In the overall, pancake A has a highest percentage of 46% with 23 respondents in the point Like Very Much, while pancake B has a highest percentage of 36% with 18 respondents in the point Like Extremely. Pancake B has a higher mean of 7.9