

## **ABSTRACT**

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This study aimed to assess the acceptability level of potato seaweed cookies as a nutritious baked product of Davao del Sur State College. This study sought to determine the acceptability level of potato seaweed cookies in terms of their sensory characteristics namely; palatability, texture, odor, color and appearance. Evaluate the significant difference in the sensory characteristics of potato seaweed cookies among five (5) treatments as well as to identify the significant difference on the acceptability level of potato seaweed cookies among the respondents. 15 students and 10 faculty from Davao del Sur State College (DSSC), and 5 bakers from Matti, Digos City, Davao del Sur served as the study respondents. This study used randomized complete block design (RCBD), in a way that there were five treatments. According to the study findings, treatment 2 was found the most acceptable in terms of its sensory

characteristics namely; palatability, texture, odor, color and appearance and it was indicated that there was a significant difference on the level of acceptability of potato seaweed cookies among five treatment as well as there was a significant difference of potato seaweed cookies among the respondents. This indicated that the measurement or the amount of mashed potato, seaweed and other ingredients from the treatment 2 was the most favorable to the respondents. Descriptive statistics, specifically the mean, T-test and Analysis of Variance (ANOVA) were used to analyse the data. The study recommended pursuing Treatment 2, as it was received the highest overall rating from the respondents. The participants shown contentment with the outcome of treatment 2, indicated that it had the potential to be further refined for commercialization.

*Keywords: Potato, seaweed, acceptability, cookies, foods, food innovation*

**ACCEPTABILITY LEVEL OF POTATO SEAWEED COOKIES**

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