MAIZE SILK TEA (MST): THE ACCEPTANCE AMONG STUDENTS IN DEPARTMENT OF TOURISM AND HOSPITALITY, POLITEKNIK MERLIMAU MELAKA.

Elena Sabrina Ismail Politeknik Merlimau Melaka elena_sabrina@yahoo.com

ABSTRACT

The dumping of disposal corn silk are booming especially in food industry. Furthermore, it gives high impact to the landfill waste space, pollution, cost and energy. Despite the rich of the nutrition content, is the waste finding that people do not consume the corn silk. Therefore, studies have been conducted to create Maize Silk Tea (MST) in order to decrease or minimize the impact to the environment. The study also focused on the acceptance of MST among students in Department of Tourism and Hospitality, Politeknik Merlimau Melaka. The acceptance study of MST based on its color, taste and smell. The results showed that the acceptance level of respondents towards the tea made from corn silk is 4.31 that is high mean value. Biotechnology result showed the amount of heptasiloxane is high 14.61%, acentic acid also high 9.15% and the nicotinic acid is low 0.50%. Hedonic scale been used as a quantitative instrument. 30 respondent been selected among students in Department of Tourism and Hospitality, Politeknik Merlimau Melaka. Descriptive analysis been used to analyzed the data collected using SPSS version 23.0. In conclusion, respondents strongly accepted the function of MST as a nutritious new tea flavours.

Keywords: corn silk, tea, Hedonic scale, SPSS

INTRODUCTION

The wastage of the corn silk in food service industry can cause negative impact to the environment. Apart from benefits of its flesh, corn silk also contains nutrients. Thus, the study been conducted to overcome the problem of wastage corn silk, we suggest to make drink from corn silk.

The characteristics of corn silk is long glossy and shiny fibers. (Retrieved from: https//www.webmd.com). Its silky string like thread material serves as a cushion between ear of corn and its outer husk. Corn silk are also known as maize tassel or maize silk. Uses of corn silk as a medicine.



Figure 1: Characteristic of Corn Silk

RESEARCH BACKGROUND.

Besides, to encourage consumer to innovate the corn silk waste rather than discard, corn silk have many function in life and health product. For example, as a healthy tea drink, herbal supplement, dietary supplements and medicines product. If corn silk wasted, it can cause air pollution to the earth with that disturbing smelly air make life difficult to take breathe.

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The research based on problem of increasing the disposal waste corn silk in the foodservice industry. In fact, MST could be food and beverages product based on corn for industrial market, restaurant, retail store and kitchen department. In addition to support green awareness, consuming of unused corn product by the consumer that do not realize the benefits of corn silk. Consumer also do not know the effect of corn silk waste can cause a significant problem towards the earth.

Problem statement of the study is MST product created associated with waste material, such as corn silk waste. It is to reduce the issue of waste disposal in landfills which decreasing in Malaysia. Moreover to reduce the disposal of corn silk in food and beverage industries and also reduce environmental pollution. This is because too much produce of corn product in the industry, provoke too much decomposed wasted are created.

The research objectives of study is to create new types of drinking tea flavour from recycle corn

silk.

METHODOLOGY

Materials used. Corn silk. In order for making MST, a weighing scale been used to measure the weight of corn silk for one sachet. A tool used to cut the corn silk into pieces is by using dry blender.



Figure 2: Material used for MST

Theoretical Framework. Fig. 3 shows the process to make MST from raw material by using a tool to cut corn silk until becoming MST



Figure 3: Process to make MST

FINDINGS & DISCUSSION

Data information obtained from the respondent that involves in Merlimau area been analyse using Statistical Package for Social Science (SPSS).

Based on the survey been conducted, it is concluded that MST has accepted by Merlimau community. The level of acceptance is very high based on the interpretation of the mean range was obtained.

The findings show:

Question 1, about MST color. Level of acceptance are high and the mean is 3.37, correspondence strongly agreed that the colour of MST is natural and light yellow suitable as a tea drink. According to Ann N.Y Acad Sci., maize color is important to specific consumer groups that preferred for food consumption. In addition, the desired color depends on the food use.

Question 2, about MST taste. Level of acceptance are high and the mean number is 4.31, correspondence strongly agreed that the taste of MST is sweet as corn flavour. J.Agric (1970) mentioned that several food products whose typical flavours formed as a direct result produced during heat processing.

Question 3, about MST smells. Level of acceptance are high and the mean number is 4, correspondence strongly agreed that MST smell as good as corn sweet and tasty aroma. Consumers are paying great attention on characteristics of food such as smell, taste and appearance, J.Agric (1970). According to Hopkins, M (2017), handmade product guaranteed quality, customized size and colours follow customers wants.

CONCLUSION

The result show that there is a new product to protect environment based on unused or waste item. Thus, through the data analysis performed, most of the respondent strongly accept the function of MST a nutritious new tea flavours.

This study has achieved these objectives: the selected respondents accept MST as an innovative tea drink. The researcher found this is a way to avoid unused or wastage of corn silk. Furthermore, the community agreed that MST could commercialize in market soon.

In addition, this innovation supporting few courses from Department of Tourism and Hospitality in Politeknik Merlimau Melaka such as Sustainable Tourism and Curriculum: Mesra Alam which give awareness and knowledge to the students about the importance of innovative idea using unused or wastage product to the environment.

Bibliografi

Elena Sabrina Bte Ismail. An undergraduate student from university majoring in Foodservice Management.

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