

TECHNOLOGY ENTREPRENEURSHIP

(ENT600)

(NEW DEVELOPMENT PROJECT) COOKING MASTER

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EXECUTIVE SUMMARY

Cooking Master is the name of innovation that serve multiple method of cooking. It is electrical cooker that serves a purpose such as provide multiple method of cooking for example grill, pressure, air fry, steam and deep fry. This innovative electrical cooker includes a full set of equipment that comes with control panel, timer and LCD digital display that allows the user to set the desired method of cooking. This smart electrical cooker also enables the user to adjust the timer according to the type of food that they want to prepare. On top of that, this device also fully equipped with safety feature which is child lock button that act as safety measure for the user. Opinions from housewives and chefs are taken into consideration for improvement before the product is out to the market. Thus, the process development of this kitchen ware was further discussed in the next chapter.

1.0 INTRODUCTION

In culinary and cookery industry, one of the main priorities for the cooker is the quality of the food at the end of the process despite of the difference method of cooking. A different type of cooking ware is required for different method of cooking. A standard pressure cooker cannot be used to grill food while a steamer cannot be used to air fry food. All these situations force the users to own every device which not only cost them a lot of money but also space consuming. Besides, the quality of the food cannot be guaranteed from using these standard devices.

+. Hence, the team is proposing a multitasking kitchen appliance to solve the problems.

1.1 PROBLEM STATEMENT

Cooking is one of the crucial things in 2019. However, it became desirable to cook in many options and method.

Some kitchenware comes with only particular option such as pressure cooker which only cooks by expelling air from vessel and trapping the steam produced from boiling liquid inside. Others option of cooking such as air frying, grill and steam also needed particular material in the cook.

This problem can be shrunk and excluded with the use of innovative technology for cooker. These are the common problems with the standard kitchenware:

- It is space consuming to use different type of cooker for different type of cooking.
- It is time consuming to cook and can be difficult to do other things.
- Kitchenware nowadays only have single task for the cooking method.
- It requires massive amount of money to buy every appliances.
- The quality of the food cannot be assured with regular kitchenette.

1.2 METHODOLOGY

Different types of method were conducted to obtain data for new product development:

- 1. Observation.
 - Complaints among family members and friends.
 - Self-experiences of using kitchen appliances.

2. Media survey.

A survey has been carried out by the team to study the problem encounter when using kitchenware through Google form to ask for some feedback and opinion which are:

"Do you require a lot of space to store all the appliances?"

"How much do you spend to buy kitchen appliances?"

"Do you prefer all the appliances above to be combine in one device?"

"Do you think that multi-tasking cooker with a different method of cooking be helpful?"

Through the Google form survey out of 35 respondent, 26 has answered that they require a lot of space to store the appliances. Also the same amount of respondent indicates they spend more than average to buy all the kitchen appliances. For the next question, up to 31 respondents prefer that all the appliances to be combine in one device. For the last question, 34 respondent agree that a multi-tasking cooker with a different method of cooking will be helpful to them.

1.3 LIMITATION

There are limitations of making the product. There limitations are:

- The product is limited only for a blueprint and cannot be tested to function it due to budget.
- The innovation is restricted only by using by control panel and cannot be operated by using mobile application.