



SMART MEASURING CUP

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Group Name : AS2464B
Group Members : A'QILAH ARIFAH BINTI FAISAL
(2016359441)
NUR INSYIRAH BINTI MOHAMMAD
(2016595915)
WARDAH ZAHIRAH BINTI ABD RASID
(2016718621)

Submitted to

PUAN HAJJAH ZANARIAH BINTI ZAINAL ABIDIN

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GROUP WORK: NEW PRODUCT DEVELOPMENT RUBRICS

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| Course Name: Technology Entrepreneurship | Student's Name: 1) NAGILAH A'RIFAH 2) NUR INSYIRAH 3) WARDAH ZAHIRAH | Lecturer's Name: Puan HAJAH ZANARIAH BINTI ZAINAL ABIDIN |
| Course Code: ENT600 | Student's ID: 1) 2016359441 2) 2016 597715 3) 2016719621 | Group: ENT 600 (A324648) |

| Criteria | Marks Allocated | Poor | Moderate | Satisfactory | Good | Excellent | C | P | A | Weighted Marks Obtained (%) |
|---|-----------------|---|---|--|---|--|---|---|----|-----------------------------|
| | | 1 mark | 2 marks | 3 marks | 4 marks | 5 marks | | | | |
| Preliminary Materials: • Cover & title page • Executive summary • Table of contents | 5 | Poor understanding of the preliminary materials. | Moderate understanding of the preliminary materials | Satisfactory understanding of the preliminary materials. | Good understanding of the preliminary materials. | Excellent understanding of the preliminary materials. | | | A3 | |
| Introduction • Problem statement/Issues • Objectives of report • Scope • Methodology • Limitations | 10 | 0 - 2 marks Poor for introduction | 3 - 4 marks Moderate for introduction | 5 - 6 marks Satisfactory for introduction | 7 - 8 marks Good for introduction | 9 - 10 marks Excellent for introduction | | | A3 | |
| NPD Process: Research & Development | 20 | 0 - 4 marks Poor in illustrating the R&D process | 5 - 8 marks Moderate in illustrating the R&D process | 9 - 12 marks Satisfactory in illustrating the R&D process | 13 - 16 marks Good in illustrating the R&D process | 17 - 20 marks Excellent in illustrating the R&D process | | | A3 | |
| NPD Process: Product /Service Design | 20 | 0 - 4 marks Poor in product/service design | 5 - 8 marks Moderate in product/service design | 9 - 12 marks Satisfactory in product/service design | 13 - 16 marks Good in product/service design | 17 - 20 marks Excellent in product/service design | | | A3 | |
| NPD Process: Concept Testing | 20 | 0 - 4 marks Poor in illustrating the Concept Testing | 5 - 8 marks Moderate in illustrating the Concept Testing | 9 - 12 marks Satisfactory in illustrating the Concept Testing | 13 - 16 marks Good in illustrating the Concept Testing | 17 - 20 marks Excellent in illustrating the Concept Testing | | | A3 | |
| NPD Process: Build Prototype (2D/3D) | 10 | 0 - 2 marks Poor prototyping | 3 - 4 marks Moderate prototyping | 5 - 6 marks Satisfactory prototyping | 7 - 8 marks Good prototyping | 9 - 10 marks Excellent prototyping | | | A3 | |

| Criteria | Marks Allocated | Poor | Moderate | Satisfactory | Good | Excellent | C | P | A | Weighted Marks Obtained (%) |
|--------------------------------------|-----------------|---|---|---|---|---|---|---|----|-----------------------------|
| NPD Process: Test Marketing | 5 | 1 mark | 2 marks | 3 marks | 4 marks | 5 marks | | | A3 | |
| | | Poor in Test Marketing | Moderate in Test Marketing | Satisfactory in Test Marketing | Good in Test Marketing | Excellent in Test Marketing | | | | |
| Writing Style, Spelling & Grammar | 5 | 1 mark | 2 marks | 3 marks | 4 marks | 5 marks | | | A3 | |
| | | The writing lacks sentence variety and few grammatical errors | Sentences were somewhat varied, and some were inappropriate with minimal grammatical errors | Sentences were correctly constructed | Sentences were correctly constructed and well-articulated | Sentences were well written and expressed | | | | |
| Teamwork (Group Work) | 5 | 1 mark | 2 marks | 3 marks | 4 marks | 5 marks | | | A3 | |
| | | Never contribute ideas and perform tasks | Rarely contribute ideas and perform tasks | Occasionally contribute ideas and perform tasks | Usually contribute ideas, perform tasks, tolerant and fair decision | Routinely contribute constructive ideas, perform all tasks, high tolerance and outstanding decision | | | | |
| Total: | 100 | | | | | | | | | /100 |

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1.0 EXECUTIVE SUMMARY

Smart measuring cup is a baking tool that is improvised based on existing product. The improvisation is done by adding the ability to measure and weight at the same time, detecting and auto-removed the excess ingredients. The idea is generated by reading and personal experience. Three ideas were generated and after the screening, this idea is chosen. The acceptability by the consumer to the product is surveyed among women and housewives in Seksyen 2, Shah Alam. Once the product is ready, it will be marketed in Shah Alam due to high population of consumer in this area.

2.0 INTRODUCTION

• Problem statement:

According to Gisslen, 2009, weighing and measuring is very important in the process of producing a bakery product as each ingredients added will affect the structure or texture of the final product. Therefore, a new product is developed to have both functions of weighing and measuring the ingredients at the same time.

• Methodology:

This problem is discovered through reading and personal experience.

• Limitation:

1. This product is limited for only small scale of measurement. It is not suitable for industrial use in producing a bulk size products.
2. The auto remove function of this product is limited to only powdery and liquid substances. A solid substances such as margarine, butter and chocolate chips are not applicable by this function.