

UNIVERSITI TEKNOLOGI MARA

**PINEAPPLE TART MOULD
MACHINE**

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ABSTRACT

Pineapple tart biscuits are one of the most popular dishes in Malaysia, as we know. The taste was so delicious since it was a traditional biscuit. Some modifications will be implemented in this product since before this we used manpower. To make it easy, this product will help a lot of people, especially those in the IKS (Industri Kecil & Sederhana). In this design, the features can enhance the production at their own speed based on the machine set up. For example, we just put the dough and the jam before the machine operates automatically from the start until the end, which will be the result and it will get into the oven. A little bit of the overview for the operation later on this product can reduce the amount of energy needed to make pineapple tart biscuits, and it will be a quick process than before.

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CHAPTER ONE

INTRODUCTION

1.1 Background of Study

Along time ago, our society was introduced a basic mould to make traditional biscuit such as pineapple tart, semperit, dahlia, and others. At that time, any machine to produce the biscuits was unavailable on the market since there was no innovation from each of the engineers. The traditional process might take a long time because of the step-by-step too complicated. This can be seen when the bakers just have the one and only mould to make the biscuit. But, they need to produce a lot of it depending on the jar's size. For the small size, just fit into 30 pieces of biscuit, but for the big size, 50 pieces only in terms of plus or minus. As a normal baker, they must have their own limit to fulfil the customer's order due to several factors, in particular a lack of manpower or the equipment not being able to accommodate the total of the biscuits. We know that manual and automatic processes totally different. Therefore, this research will lead to the innovation of pineapple tart biscuit mould machine.

1.2 Problem Statement

These problem statements are based on the surveys that I have questioned some of the bakers to get their opinions about the difficulty of making a pineapple tart biscuit manually. Most of the respondents said they had problems producing the biscuits in a large amounts. This proves that a solution is needed to ease their issues.

Based on the result, we can say that it takes too much time to produce this biscuit during the process. Start by from making a dough, pinching it out of the mould and rolling the dough with the pineapple jam. Those activities require a worker, but through innovation, we decided to build the machine to help all of them.