

**UNIVERSITI TEKNOLOGI
MARA**

**DEVELOPMENT OF
FLATBREAD DOUGHMACHINE
MAKER**

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ABSTRACT

Flatbread is one of the most favourite food for people that love hanging at restaurant as the price is cheap and the taste is also good. In addition, this food also contain low calories at 106kcal which is good for people that want to diet because not only the calories is low than rice, it also satiate the person only by eating 1 or 2 of it. This project study will contain the study of flatbread dough machine that will be fabricate. The purpose of this study is to help people that work as flatbread seller to ease their job in making flatbread dough. This project will take a lot of step before it can be state as complete. The expected result of this project is it can be sell on market while help them in process for making flatbread dough

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CHAPTER ONE

INTRODUCTION

1.1 Background of Study

Flatbread was already known in Ancient Egypt and Sumer. In ancient Mesopotamia (modern day Iraq), the Sumerians discovered that edible grains could be mashed into a paste and then baked/hardened into a flatbread (1). There are many types of flat breads. Some are made different ways while others are made the same way but have toppings added. Almost every part of the world has its own version of flatbread (2). In this modern era there are still a lot of people that are using their hand or machine to make the flatbread dough for small business and even big business. This work of making flatbread dough requires a lot of time and energy just to make one pot of dough that used to make 10kg dough for flat breads. The step is simple, but people will have to repeat the step many times before the dough is smooth so it can be determined as complete.

Civilization has developed a power of gear that can help increase the speed of the work while minimize the energy used and there is also a mechanism as chain or belting that can make the job done easier. With both of this mechanism this machine will be design with the combination with both of this mechanism so that it will help the flatbread dough making process become easier. With this machine, instead of using hand for making a dough the machine will help people to make a dough by using your foot to cycle the machine in process to make the dough.