UNIVERSITI TEKNOLOGI MARA CAWANGAN TERENGGANU KAMPUS DUNGUN

FACULTY OF HOTEL & TOURISM MANAGEMENT

THE CONCEPT OF HOMESTAY ON FOOD SOURCES AND FOOD PREPARATION

NUR ASMA DIYANA BINTI AZMAN (2014294778)

&

NURASHIKIN BINTI KARIM (2014397909)

This undergraduate report (HTM655) submitted in partial fulfillment of the requirements for the degree of

BACHELOR OF SCIENCE (HONS.) IN FOODSERVICE MANAGEMENT – HM242,

UNIVERSITI TEKNOLOGI MARA (UiTM), MALAYSIA

DECEMBER 2017

Abstract

Homestay program is one of the most popular services in the hospitality industry nowadays and the development of the service is rapidly being expanded as compared in the past. So, the main purpose of this undergraduate project report is to identify and elaborate the actual concept of homestay program in Malaysia specifically from the aspect of food sources and food preparation. Moreover, this research project also discussed on the misconception of a homestay that happening todays. In order to get a reliable data, the study used a cross-sectional descriptive research design whereby a quantitative technique is the most appropriate way. The researchers had distributed questionnaire to the homestay operators of two districts in Kedah, which are Sik and Baling to get all the information needed in this study before analyzed by using SPSS software.

Acknowledgement

In the name of Allah, The Most Beneficent and The Most Merciful. Alhamdulillah, all praises to Allah for His blessing and guidance, we are able to complete this project within the time given though there were various obstacles that must be met. This undergraduate report would never see the light of day without the contributions and involvement from many individuals.

First and foremost, we would like to express our gratitude and appreciation to both Dr. Mohd Hairi bin Jalis and Madam Jazira binti Anuar for their supervision on this Undergraduate Project (HTM 655) subject. On top of that, we also would like to thanks our research advisor, Miss Mohaini binti Mohammed@NABA for her continuing guidance, meaningful advice and invaluable support throughout this project. Without her, we might not be able to finish this project on time.

Special thanks to all of our respondents, namely the homestay operators in both districts, Sik and Baling, Kedah for their fully cooperation in answering our distributed questionnaire and kindly explaining as well as showing around their homestays to us. Last but not least, thank you to our beloved and cherished family especially our dear parents and other course mates for their never ending support and consideration towards us throughout this research project.

Thank you.

Table of Contents

Sectio	ons Contents		Pages
	Declaration		i
	Abstract		ii
	Acknowledgement		iii
	Table of Contents		iv
	List of Tables		vi
	List of Figures		vii
	List of Abbreviations		viii
1.0 IN	TRODUCTION		
	1.1 Overview		1
	1.2 Background of the Study		1
	1.3 Problem Statement		5
	1.4 Research Objectives		7
	1.5 Research Questions		7
	1.6 Significance of the Study		7
	1.7 Limitation of the Study		8
	1.8 Definition of the Key Terms		8
2,0 LI	ITERATURE REVIEW		
	2.1 Overview		9
	2.2 The Concept of Homestay		9
	2.3 Misconception of Homestay in Malaysia		12
	2.4 Food Sources and Food Preparation of a Homesta	y Program	13
	2.5 Summary		15

3.0 METHODOLOGY 17 3.1 Overview 17 3.2 Research Design 17 3.3 Population and Sampling 3.4 Instrument Development and Testing 18 3.5 Data Collection Procedure 18 18 3.6 Plan for Data Analysis 3.7 Research Ethic Considerations 19 19 3.8 Time Frame 4.0 ANALYSIS AND RESULTS / FINDINGS 20 4.1 Overview 4.2 Analysis Procedure 20 21 4.2.1 Demographic Information 23 4.2.2 Respondents' Opinion on the Food Sources Respondents' Opinion on the Food Preparation 30 4.2.3 5.0 DICUSSION AND CONCLUSION 37 5.1 Overview 37 5.2 Discussion 5.3 Limitation of Study and Possible Future Research 38 5.4 Implication and Conclusion 40 41 REFERENCES **APPENDICES:** Appendix 1 44 45 Appendix 2 46 Appendix 3