

**UNIVERSITI TEKNOLOGI MARA**

**AUTOMATIC BUFFET TRAY  
COVER**

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## **ABSTRACT**

Buffet trays are widely used in restaurants today, but there are several drawbacks that must be considered. Using the buffet cover correctly, flies fall in dishes and contaminate food and having bad habits of not putting things back are just a few of the drawbacks. By implementing an automatic mechanism, the buffet tray Buffet trays are widely used in restaurants today, but there are several drawbacks that must be considered. Using the buffet cover correctly, having flies fall in dishes and contaminate food, and having bad habits of not putting things back are just a few of the drawbacks. By implementing an automatic mechanism, the buffet lid will automatically close when the ladle of side dishes is placed in its position, so resolving the issue. Both the restaurant owner and the customer can gain from this since the restaurant owner can ensure that the food is prepared in hygienic condition and the customer can avoid contracting food poisoning, especially if it affects youngsters or the elderly. This project will use the method of designing in SOLIDWORKS software and by using this software simulation, it could tell if the design is successful or not successful.

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# CHAPTER ONE

## INTRODUCTION

### 1.1 Background of Study

...The buffet tray is Very important especially at the restaurant that do a buffet, the concept of eating a buffet arose in mid-17th century France, when gentleman callers would arrive at the homes of ladies they wanted to woo unexpectedly. Their surprise arrival throws the kitchen staff into a panic and the only food that could be served was a selection of what was found in the cold room. In Malaysia, the buffet tray often used by most restaurant serve as many kinds of food such as kari masak lemak, gulai and others, this is because Malaysia's population is increased, and people have different appetites and taste.

Due to many restaurants that do not manage food waste properly, this causes flies to be attracted to the Store and land on the exposed food on the buffet tray. As is Well known flies have various disadvantages such as anthrax, conjunctivitis, typhoid fever and so on. In addition, some types of flies can also spread malaria and yellow fever. For that reason, preferably, do not eat food that has been infested with flies.

The buffet tray cover has been prepared to stop any debris from entering the buffet tray, but this precaution is ineffective because some groups aren't using this facility to its full potential, for example, they do not close the buffet tray again after taking dishes, which leads to the dishes becoming contaminated by flies and resulting in food poisoning. With the combination of this automatic technology and the buffet cover, the development of technology is accelerating in the present. This combo may successfully handle the issue.