UNIVERSITI TEKNOLOGI MARA

DESIGN AND FABRICATE SERVING LID WITH HEATER

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ABSTRACT

Majority of Malaysians tend to enjoy hot or warm dishes for a variety of reasons. It will increase their appetite and the food tastes better when it is still hot or warm. The problem is the dishes will slowly be cooling down meanwhile waiting for others to enjoy the food. Due to this problem, the serving lid with heater was created to prevent the food from getting cool. Just like a normal serving lid, it has a heat insulation cover inside the serving lid. It also created especially for camping purpose because of its portable design.

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CHAPTER ONE INTRODUCTION

1.1 Background of Study

Serving lid is food cover made from mengkuang, pandan leaves or plastic. It is also referred as a food container. Most of today's society in Malaysia, especially the Malays use serving lid to cover and protect food from flies or other unwanted insects. Serving lid has many types of size and shape. Mostly the shape is either semi-circle or rectangular. The most common serving lids found in the market just to cover the food from insect and to keep the dishes on the table neatly organized. This serving lid is created with heater inside it. Serving lids with heaters are a relatively innovation in the camping lifestyle. These lids are designed to keep food warm while it is being served, providing a convenient and efficient way to ensure that campers enjoy them meals at the desired temperature.

Serving lids with heaters address this problem by providing a way to keep food warm throughout the serving process. These lids typically consist of a heating element that is built into the lid itself, which is then placed over the top of the food container. The heating element is powered by electricity, which allows it to maintain a consistent temperature over an extended period.

1.2 Problem Statement

Food getting cool is a common problem that occurs during the serving process in the camping lifestyle. The problem of food getting cool can have several negative consequences for both campers and food service establishments. For Malaysian especially, food that has cooled down can be less enjoyable to eat, as the flavors and textures may not be as appealing as they would be when the food is served at the correct temperature.