

## SMART MEASURING CUP

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### Project Paper (BLUEPRINT) Rubrics

Course Name: Technology Entrepreneurship	Student's Name:	Lecturer's Name: PUAN HAJJAH ZANARAH BT ZAINAL ABIDIN
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Criteria	Marks Allocated	Poor	Moderate	Satisfactory	Good	Excellent	C	P	A	Weighted Marks Obtained (%)
Preliminary Materials: • Cover & title page • Cover letter • Executive summary • Table of contents	10	0 - 2 marks	3 - 4 marks	5 - 6 marks	7 - 8 marks	9 - 10 marks				
		Poor understanding on the preliminary materials.	Moderate understand on the preliminary materials	Satisfactory understanding on the preliminary materials.	Good understanding on the preliminary materials.	Excellent understanding on the preliminary materials.			A3	
Main Body of the Blueprint: • The Industry & The company • Product/Service Description • Technology Description • Market Analysis & Strategies • Manufacturing & Operations • Management Team • Financial Estimation • Project Milestones • Appendices	50	0 - 10 marks	11 - 20 marks	21 - 30 marks	31 - 40 marks	41 - 50 marks				
		<ul style="list-style-type: none"> <li>The main body of the Blueprint is poorly presented.</li> <li>Many key elements are not highlighted</li> </ul>	<ul style="list-style-type: none"> <li>The main body of the Blueprint is moderately presented.</li> <li>Few key elements are highlighted</li> </ul>	<ul style="list-style-type: none"> <li>The main body of the Blueprint is satisfactorily presented.</li> <li>Fairly highlight key elements</li> </ul>	<ul style="list-style-type: none"> <li>The main body of the Blueprint is highly satisfactorily presented.</li> <li>Good in highlighting key elements</li> </ul>	<ul style="list-style-type: none"> <li>The main body of the Blueprint is excellently presented.</li> <li>Key elements are excellently highlighted.</li> </ul>			A3	
Conclusion	15	0 - 3 marks	4 - 6 marks	7 - 9 marks	10 - 12 marks	13 - 15 marks				
		Unclear conclusion on the Blueprint	Moderate conclusion on the Blueprint	Satisfactory conclusion on the Blueprint	Good conclusion on the Blueprint	Excellent conclusion on the Blueprint			A3	
Writing Style, Spelling & Grammar	15	0 - 3 marks	4 - 6 marks	7 - 9 marks	10 - 12 marks	13 - 15 marks				
		The writing lacks sentence variety and few grammatical errors	Sentences were somewhat varied, and some were inappropriate with minimal grammatical errors	Sentences were correctly constructed	Sentences were correctly constructed and well-articulated	Sentences were well written and expressed			A3	

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**COMPANY'S LOGO**



YOUR BAKING CONVENIENT

# **CHAPTER 1**

## **1.0 PRODUCT DESCRIPTION**

### **1.1 Introduction**

The product to be developed is a smart measuring cup. A smart measuring cup is a baking tool that is improvised based on an existing product which has the function of measuring and weighing the ingredients as well as detecting and auto-removing the excess ingredients.

### **1.2 Objectives**

To allow user to measure and weigh the ingredients by using one tool for the baking purpose.

### **1.3 Product Concept**

The concept of the product is based on the normal cup size that combined measuring scale and sensor technology.

### **1.4 Application**

The smart measuring cup works by measuring or weighing the required amount of liquid such as water and milk also solid ingredients such as flour and sugar. It is also able to sense and auto-removed the excess unwanted ingredients.

#### **1.4.1 Function**

To measure liquid or solid ingredient such as flour and sugar. It is also able to auto-removed the excess ingredients.