



UNIVERSITI TEKNOLOGI MARA

DESIGN AND FABRICATION OF VEGETABLES WASHER

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DIPLOMA

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ABSTRACT

Vegetables Washer can aid in the removal of dirt, germs, and pesticides from vegetables before they are cooked or consumed. However, this machine may take some time to remove all harmful substances from vegetables. The objective of this project is to help everybody wash vegetables without delivering any product damage. This project use the mechanical engineering design process method. Traditional cleaning can only clear away part of hazardous substances, which is far from a thorough cleaning and this machine can solve this problem as it can clean vegetables thoroughly. Furthermore, it also can be used to clean fruits.

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TABLE OF CONTENTS

ABSTRACT.....	4
ACKNOWLEDGEMENT.....	5
TABLE OF CONTENTS	6
CHAPTER ONE INTRODUCTION	7
1.1 Background of Study	7
1.2 Problem Statement	8
1.3 Objectives.....	8
1.4 Scope of Work.....	9
1.5 Expected results.....	9
CHAPTER TWO LITERATURE REVIEW	10
CHAPTER THREE METHODOLOGY	12
3.1 Introduction	12
3.2.1 Problem Definition and Need Identification	14
3.2.1.1 House Of Quality	14
3.2.1.2 Product Design Specification	15
3.2.2 Concept Generation.....	17
3.2.2.1 Functional Decomposition	17
3.2.2.2 Morphology Table	18
3.2.2.2.1 Concept 1.....	19
3.2.2.2.2 Concept 2.....	20
3.2.2.2.3 Concept 3.....	21
3.2.2.2.4 Concept 4.....	22
3.2.2.2.5 Concept 5.....	23
3.2.3 Concept Selection.....	24
3.2.3.1.....	Pugh Method
24	
3.2.3.1 Discussion of Selected Design	25
3.1 Gantt Chart.....	26
REFERENCES.....	27

CHAPTER ONE

INTRODUCTION

1.1 Background of Study

In vegetable processing line, washing is the primary step of the manufacturing process. It is important to wash and clean vegetables for further processing because washing vegetables can determine the quality final products.

Each year the media report what appears to be a growing concern related to illness caused by the food consumed. According to World Health Organization (WHO), food especially vegetables can be contaminated at any point and a lack of adequate food hygiene can lead to food-borne illness. Food Hygiene, also known as Food Safety can be defined as handling, preparing, and storing food in a way that best reduces the risk of consumers becoming sick from the food-borne disease. The principles of food safety aim to prevent food from becoming contaminated and causing food poisoning. Food handlers with poor personal hygiene could be a potential source of infections. Food handler is a person with any job that requires them to handle food or beverages. Those food handlers may contaminate food in many ways. One of the ways we can practice food hygiene at home is by washing produce before consumed or cooked.