

**DESIGN AND IMPLEMENTATION OF FOOD SENSORY ANALYSIS
INFORMATION SYSTEM**

By

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STATEMENT BY THE AUTHOR

I hereby declare that this submission is my own work and to the best of my knowledge, it contains no material previously published or written by another person, nor material which to a substantial extent has been accepted for the award of any other degree or diploma at any educational institution, except where due acknowledgement is made in the thesis.

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ABSTRACT

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Food sensory analysis is the terms from the field of Food Technology that has a meaning which means sensory evaluation of food that is conducted by the food sensory evaluators. Currently, food sensory analysis is conducted manually. It can cause human errors and consume much time. The objective of this thesis is to build a web based application that is specific for food sensory analysis using PHP programming language. This research follows four first steps of waterfall software engineering model which are user requirements analysis (user software and requirements analysis), system design (activity, use cases, architecture, and entity relationship diagram), implementation (software development), and testing (software unit, functionality, validity, and user acceptance testing). The software result is well-built. It is also acceptable for users and all functionality features can run well after going through those four software testing. The existence of the software brings easiness to deal with the manual food sensory analysis experiment. It is considered also for the future it has business value by having open-source and premium features.

Keywords: Food Sensory Analysis, System Analysis and Design, Software Engineering, Software Development, Software Testing, Web Based Application.



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DEDICATION

I dedicate this thesis work for food sensory analyst in the sector of food and beverages companies and for the food technology students.



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