

## ABSTRACT

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*Study Program: Hotel Business*

*Title: Product Trial of Yellow Pumpkin Pastels*

*Indonesia, a tropical climate country, is a suitable place in the agricultural sector, one of which is the pumpkin plant. However, due to the wide variety of other local food ingredients made of other plants, the community is not using pumpkin to make use of it, with that being said, pumpkin has less popularity compared to others.*

*On the contrary pastels are one of the traditional snacks that are inherent in the hearts of the Indonesian, almost everyone can enjoy pastel because of the delicious taste and affordable price. Based on these reasons, the writer has an idea to come up with a new concept or breakthrough, mainly using pumpkin as a product testing material. This study aims to determine the use of pumpkin in making pastels, the acceptance in the community and the determination, whether there are significant differences in the product. The method of data collection is done by using a questionnaire method that is distributed to non-expert panelists (community) and expert panelists.*

*In this experiment, we had 30 non-expert panelists (community) and 5 expert panelists. Based on the hedonic results, it was found that the most preferred products were products A (control) and followed by products C (10%). Therefore, it can be concluded that pumpkin pastel products can be used and are able to replace pastel products made with wheat flour.*

***Keywords: Yellow Pumpkin, Pastels, Product Trial, Utilization of Yellow Pumpkin, Community Acceptance***