

**John B. Lacson Foundation Maritime University – Molo, Inc.  
College of Business  
Iloilo City**

**AN ALTERNATIVE SQUASH PIE RECIPE**

**A Research Paper Presented to the  
Faculty Members of College of Business  
John B. Lacson Foundation Maritime University-Molo, Inc.  
Iloilo City**

**In Partial Fulfillment  
of the Requirements in RESEARCH  
(Methods of Research)**

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*Abstract*

Kalabasa (squash) is among the vegetables cultivated in the Philippines. Recognizing its different uses and benefits, this study was conducted. Although there are already available squash flour and pie, this study was conducted to prepare a squash flour and use it in producing a squash pie using a different recipe. In addition, this study sought acceptability of the produced squash pie from 25 Bachelor of Science in Cruise Ship Management Students of John B. Lacson Foundation Maritime University-Molo, Inc. Several trials were carried out in order to prepare the desired squash flour for the production of the squash pie. The produced squash pie has the following characteristics: a sweet squash aroma, similar to vanilla essence; the crust was brownish-orange while the filling was yellow-orange color; a smooth texture at first but became starchy once chewed; and the crust tasted like any regular pie crust, while the filling tasted something similar to sweet potato or cassava. The produced squash pie obtained "very high" acceptability as to overall, consistency, and taste; while, it acquired "high" acceptability" in terms of aroma and color.