

# [Can a red rose be used for jam as its main ingredient? essay sample](https://assignbuster.com/can-a-red-rose-be-used-for-jam-as-its-main-ingredient-essay-sample/)

[Food & Diet](https://assignbuster.com/essay-subjects/food-n-diet/)

Rationale:

1. How did you arrive at this problem? Well, because during our TLE class, I actually can’t stop looking at my rose that im growing in the school’s garden. That’s when I got curious and started to think if these roses were edible.

2. Why do you like to investigate that kind of problem where in fact there are hundreds of other problems? First of all, when I was observing the roses, I was pretty hungry and second is because roses are a type of plant which is versatile and can be used for different things, so I thought, why not food, you know.

3. Problem – Is it Even possible to use Rose Petals for Jam?

4. Hypothesis – I Think It would actually be succesful judging from the fact that roses are edible.

5. Objectives of the Study – Is to know if roses can be useful even in the field of food.

6. Significance of The Study – The knowledge is very applicable in different survival scenarios, especially when food today is rising in value.

Review of Related Literature and Studies:

Well as you may know, most roses are edible. This is why we have picked it as an ingredient for the dish. It also gives a distinct and recognizable flavor that can be used to different dishes. Even though all red roses look the same, there are actually hundreds of different kinds of red roses. To look at it further, there are actually many more strategical ways to cook roses. I actually read and learned that rose petals are acutally a great source of calcium, vitamins A, B complex, C, D, E and Iron.

Materials:

\* Rose petals (red, white and maybe pink as well)
\* 2 cups sugar
\* 4 and a ½ cups of water
\* Juice of 2 lemon
\* Plastic film
\* Bowl
\*These Ingredients may be either bought or borrowed, depends on supply (and human generosity).

Procedure:
\* Wash them and cut off the white bottm of each petal. Wash well to avoid chemicals, check for unwanted insects and discard petals that are brown. \* Soak the petals for three days (optional)

\* Place the petals into a bowl and sprinkle them with sugar until they are coated. Bruise them well with your fingers and cover the bowl with plastic film. Allow it to rest overnight in a refrigerator. \* Get a Saucepan and pour in the remaining sugar, water and lemon juice. Dissolve contents on low heat. \* Stir the rose petals on to the mixture and allow it to simmer for 20 minutes. Bring to a boil and continue for 5 more minutes. \* Put in clean warmed jar and indulge.

\* Our data would preferrably presented by a graph.

Time Table:

Date of Trials| Deadlines|
Nov. 3 (Thursday)| Nov. 3 Proposal|
Nov. 10–Dec. 14 (every Wednesday if possible)| Dec. 16 1st trail’s Whole progress report| Dec 28-30 Last Touches for The Product| Jan. 6 1st Trial’s Product Outcome| Jan 7 or 8 – Make Improvements and modify| Jan 9 – Feb (school)|

Budget:
\* Well, our roses would be preferrably bought in the seedling park which would cost about 40 pesos.
\* our sugar to be bought at a cost of about 30 pesos maybe.
\* our lemons to be bought as well in the market for about 30 pesos a pack
\* and our materials to be borrowed.

Propenents:

\* For the one who proposed this project is Rj Regala, who you might find in group 2 of the investigatory project groups of 1 Euclid. He has found this project and researched more about it in different sites and sources all pointed none other than the search engine, Google. \* His other groupmates are Gianna Parian, Luis Gavino and Rein Delos Reyes