

TABLE OF CONTENTS

ABSTRACT.....	iv
STATEMENT OF ELIGIBILITY	vi
DECLARATION.....	vi
ACKNOWLEDGMENTS.....	vii
TABLE OF CONTENTS.....	ix
LIST OF TABLE.....	xiii
LIST OF FIGURE.....	xiv
LIST OF APPENDIX.....	xiv
CHAPTER I INTRODUCTION	1
1.1 Background.....	1
1.2 Formulation of the Research Problem	3
1.3 Research Purposes	3
1.3.1 General Purpose	3
1.3.2 Specific Purpose	3
1.4 Benefits of Research	3
1.4.1 For the Community	3
1.4.2 For Researchers	3
1.5. Authenticity of Research	4
CHAPTER II LITERATURE REVIEW.....	7
2.1 Food Cooling Method.....	7
2.2 Blowing Food	7
2.3 Microorganisms	9
2.3.1 Bacteria.....	9
2.3.2 Fungi.....	10
2.4 White Rice	11
2.5 Spinach Soup	13
2.6 Gram Staining	13

2.7 Total Plate Count	15
2.8 Theoretical framework.....	15
2.9 Conceptual framework.....	16
2.10 Hypothesis	17
CHAPTER III RESEARCH METHODS.....	19
3.1. Research Design	19
3.2 Time and Place of Research.....	20
3.3 Research Tools and Materials	20
3.3.1 Tool.....	20
3.3.2 Material	20
3.4 Identification of Research Variable.....	21
3.5 Operational Definition	21
3.6 Research Design Flow Chart	23
3.7 Research Procedure.....	24
3.7.1 Sterilization Process	24
3.7.2 Treatment on Hot Foods.....	24
3.7.3 Media.....	25
3.7.4 Process of Inoculation	26
3.7.5 Process of Incubation	26
3.7.6 Reading of Results	26
3.7.7 Gram Staining	26
3.8 Data Analysis Method.....	27
3.9 Research Limitations	28
3.10 Research Time Planning	28
CHAPTER IV RESULT AND DISCUSSION	29
4.1 Overview of Research.....	29
4.2 Results and Discussion	30
4.2.1 Number of Bacterial Colonies.....	30
4.2.2 Results of Gram Staining on Bacterial Colonies.....	31
4.2.3 Existence of Fungi in the Treatment Group	32

4.3 Discussion.....	33
4.3.1 Difference in Number of Bacterial Colonies.....	33
4.3.2 Type of Microorganism	35
CHAPTER V CONCLUSIONS AND SUGGESTION.....	43
5.1 Conclusions.....	43
5.2 Suggestions	43
REFERENCES.....	45
APPENDIX.....	51

LIST OF TABLE

Table 1. 1 Authenticity and Formers Research	4
Table 2. 1 Rice Consumption Data in Several Countries	11
Table 2. 2 Nutritional Value of Cooked White Rice	12
Table 3. 1 Operational Definition	21
Table 3. 2 Research Time Planning.....	28
Table 4. 1 Number of Bacterial Colonies After 48 hours.....	30
Table 4. 2 Comparison of the Amount of Intergroup Bacterial Colonies	31
Table 4. 3 Comparison of Number of Intergroup Bacterial Colonies.....	31
Table 4. 4 Result of Gram Staining.....	32
Table 4. 5 Table of Fungi Existence on PDA Media after 96 Hours.....	33
Table 4. 6 Difference between Gram Positive and Gram-Negative Bacteria	36

LIST OF FIGURE

Figure 2. 1 Chart Theoretical Framework.....	16
Figure 2. 2 Chart Conceptual Framework.....	16
Figure 3. 1 Research Design	19
Figure 3. 2 Research Design Flow Chart.....	23
Figure 4. 1 Fanned rice on NA (R2)	38
Figure 4. 2 Fanned NA (K2)	38
Figure 4. 3 Left NA in open air (K3)	39
Figure 4. 4 Blown spinach on NA (S1).....	39
Figure 4. 5 Blown rice on NA (R1).....	39
Figure 4. 6 Blown NA (K1)	40

LIST OF APPENDIX

Appendix 1 Analysis Outcome	51
Appendix 2 Research Documentation	54