



**Faculty of Applied and Creative Arts**

**FOOD COMPARTMENT PROTECTOR FOR THE OCCASION OF  
CHINESE REUNION DINNER**

**GOH CHA POH**

**Bachelor of Applied Arts with Honours  
(Design Technology)**

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**FOOD COMPARTMENT PROTECTOR FOR THE OCCASION OF CHINESE  
REUNION DINNER**

**GOH CHA POH**

**This project is submitted in partial fulfillment of  
the requirements for the degree of Bachelor of Applied Arts with Honours  
(Design Technology)**

**Faculty of Applied and Creative Arts  
UNIVERSITI MALAYSIA SARAWAK  
2018**

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Final Year Project Report

Masters

PhD

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Received for examination by:

\_\_\_\_\_  
(Mdm. Maizatul Nurhuda Binti Saadon)

Date:

\_\_\_\_\_

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## ABSTRACT

Chinese New Reunion Dinner is certain most culturally and traditionally to anticipate it significant times of the year. Every dinner is representing its symbolization have their means of flourishing, wealth, good luck, prosperity and longevity. Chinese dinner often emerged the dining problem for people limited table space even caused cramping and uncomfortably when a lot of dishes are fully placed around table, food waste effect during Chinese New Year and contamination by flies and insects. In this research, the objective to be achieved involves to identify the types of the Chinese Reunion Dinner foods and tableware used. Secondly, to analyze the features and requirement for the food compartment. Third, to design a food compartments that can accommodate varies of food in limited space base on the features. Lastly, to validate the effectiveness of the design for Chinese family use. For this research, qualitative and quantitative methods as main approach. In addition, the qualitative methods that have been applied in this research included interview, participant-observation, photography and video to collect the data for analysis. For another, the quantitative method is data collected through questionnaire which are spread to public and respondents. The results have come out with a design of food compartment protector named as PLUMware which can be accommodate the foods effectiveness by compartment to provide a good arrangement manner for dinner serving. PLUMware is less complicating to preparing meal and dishes but prevented from contamination by flies and insects.



## **ABSTRAK**

*Makan Malam Tahun Baru Cina adalah sejenis budaya yang amat dihargai dan tradisi pada setiap Tahun Baru Cina. Ia mewakili simboliknya yang berbeza seperti kemakmuran, ketuahan, kekayaan, kesejahteraan dan dirgahayu dalam setiap lauk dan makanan tradisi kaum Cina. Kemunculan masalah situasinya adalah semasa Makan Malam Tahun Baru Cina untuk menghidangkan makanan yang banyak ke luang meja makan yang terhad and tidak mencukupi sehingga menyebabkan kesan sisa makanan dan pencemaran lauk. Dalam kajian ini, objektif yang terutamanya adalah untuk mengenalpasti jenis-jenis tradisi makanan Kaum Cina dan peralatan makanan yang digunakan. Keduanya, untuk menganalisis ciri-ciri dan keperluan bagi bekas makanan hidangan. Ketiga, untuk mereka bentuk bekas makanan hidangan yang boleh menampung pelbagai tradisi makanan Cina berdasarkan ciri-ciri di ruang meja makan yang terhad. Keempat, validasi reka bentuk untuk pengguna Cina. Selain daripada itu, kaedah pengumpulan data kualitatif yang telah digunakan dalam kajian ini termasuklah temu bual, pemerhatian peserta, fotografi dan video. Kajian ini juga menggunakan kaedah pengumpulan data kuantitatif seperti borang soal selidik kepada responden. Produk akhir dalam kajian ini dinamakan sebagai “PLUMware” berfungsi sebagai sebuah bekas Hidangan Makanan yang digunakan semasa Tahun Baru Cina. Ia memakai konsep modul sistem yang boleh menyimpan serta menghidangkan makanan tradisi kaum Cina dengan tersusun dan kemas selain menjauhi lalat dan ulat. Plum Blossom telah diaplikasi dalam Bekas Hidangan Makanan ini yang menunjukkan Kemewahan dan Seni Kebudayaan Cina.*

# CHAPTER 1

## INTRODUCTION

### 1.1 Research Background

The cuisine dinner of Chinese is widely as represented the richest and most diverse culinary heritages in the world. Chinese people thinks that food is the most important for the people' (Liz Canham, 2013). The most important Chinese festival of the year is Chinese New Year, The Chinese New Year Reunion Dinner is certain most culturally and traditionally to anticipate it significant times of the year. Reunion dinner always filled up varies of tradition main dishes on the big round table. Big families with several generations sit around at a round tables and enjoy the food and time together. Importantly, family members will pray to the God to bestow good health, wealth and prosperity in Chinese New Year celebration (Guan, 2015).

The New Year's Eve dinner is quite a sumptuous fare and includes traditional main dishes such as Dumplings, Braised Pork Belly (Dongpo Rou), Chinese Style Roast Chicken, Braised Duck, Drunken Chicken, Spring Rolls, Longevity Noodles, Steamed Fish, Fried Kueh Teaw, Lotus Soup, Broccoli and Scallops, Chinese Greens with Oyster Sauce, Tangyuan (Sweet Rice Balls), dessert, cake and other cookies. For another festival, Chap Goh Meh (in the Hokkien dialect) is the last day of the Chinese Spring Festival. Normally Buddhist and Taoist Chinese in Malaysia having a grand dinner to their celebration and mart the day with offerings and prayers. Every dinner is represented their own symbolism and good fortune. Chinese people believed that each dishes is representing its symbolization have their means of wealth, flourishing, prosperity, good luck and longevity.

Thus, Chinese dinner often emerged the dining problem for people with limited table space even cause cramp and uncomfortable when a lot of main dishes, plates and bowls are fully placed around on table. Through the 1950s, many Chinatown restaurants had a reputation for being dingy and cramped (Daniel, 2014). That situation allow food dishes reduce the quality of health. The condition really made families members uncomfortable which destroyed their enjoyable and happy moments during dinner. After dinner, dishes actually should not eat up all but it will kept aside, thus there allow the food exploded to atmosphere and contaminated by the flies and bugs. Then, varies of food is difficulty to cover and protect all was a reason the dishes dirty because that allows flies stayed on the food.

Besides that problem, food poisoning has recently been common and rising in our country. Gastrointestinal cancer is one of the most common cancers in Malaysia. People largely view as an unavoidable and a consequence of dirty food. (Nancy, 2014) Malaysia's restaurant is lack of knowledge and failed due to manage the contamination and hygiene standards of foods. By the way to solve this problem, the introduction of food compartments with protector was the key element in a transformation toward refined and spacious restaurants.

This research is carry out to identify the features of the food compartments that will accommodate various food and has features to protect food from possible source of contamination. Furthermore, this research will also focus on how to solve the problem of table cramp in Chinese dinner.

## 1.2 Problem Statement

The reunion dinner on Chinese New Year's eve is usually large and lavish, Chinese people always to face the limited table space to put a varies of tradition dishes and cutlery on the table that occurs cramping and uncomfortable problem between each participants. The condition really wrecked enjoy and happy moments in dining. After dinner, the dishes actually should not eat up all but it will keep aside, thus there allow the food explode to atmosphere and contaminated by the flies and insects.

Through the 1950s, many Chinatown restaurants had a reputation for being dingy and cramped (Daniel, 2014). People largely view this as unavoidable and a consequence of dirty food (Nancy, 2014) as such restaurant is lack of knowledge and failed due to manage the contamination and hygiene standards of foods. According to Abdul Qayyum Jumadi and Navshed Navin stated that food waste might increase 10% over a week during Chinese New Year. Besides that, Malaysian, Ramadhan Breakfast habits also lead to food waste than usual. This situation always happen increasing 10% of food waste compared to casual and festival day every years in Malaysia.



Figure 1.1: The problem of food waste during Chinese Reunion Dinner  
(Source: <https://laowailisha.wordpress.com/tag/year-of-the-dragon/>)

### 1.3 Research Questions

The research based on several questions:

- 1.2.1. How do setting or arrange table manner for the dinner?
- 1.2.2. Why do need more space to place and separate the dishes on the table?
- 1.2.3. How many quantity of the dishes served during dinner in Chinese Festival?
- 1.2.4. How does food served on the table and arrangement for category of food?

## **1.4 Objectives of the study**

There are four objectives to be achieved at the end of the study:

1.3.1. To identify the types of the Chinese Reunion Dinner foods and tableware used.

1.3.2. To analyze the features and requirement for the food compartment.

1.3.3. To design a food compartments that can accommodate varies of food in limited space base on the features.

1.3.4. To validate the effectiveness of the design for Chinese family use.

## **1.5 Scope of the Study**

The research main focus is on the individual house especially of family members during Chinese New Year. The research location is at Muar, Johor. The validation test will also be carried out at the Chinese housing location. The construction of the food compartments with cover will be carried out in the Faculty of Applied and Creative Art (FACA) workshop while the validation test will be done in the Chinese housing area.

## **1.6 Significant of the Study**

The aim of research is to study out the important of family festival especially for the Chinese people during Chinese Reunion with much prosperity and happiness for every family members. This condition can caused peoples cramped and feeling narrow between each other while in dinner hours. Therefore, cramped and limited space will cause each family feeling uncomfortable and unpleasant ambience. Thus, the food compartment is a way to ensure that all the participants have equal extent of accessibility to served meal without feeling cramped and limited table space while in Chinese Dinner. Therefore, the protector for food is needed to keep

them away from flies and insects also avoid exposure to environment.

## **1.7 Conclusion**

In conclusion, During Chinese Reunion Dinner, researcher identified Chinese people often facing the limited table space to full fill a various of Chinese traditional dishes caused the food protector can not to cover all the foods. Researcher have approached the research to analyze the features and requirement for the food compartment protector. Researcher have been validated the effectiveness of the product for Chinese family use. The location for research is at Muar, Johor that were carried out at the Chinese housing area.

## **CHAPTER 2**

### **LITERATURE REVIEW**

#### **2.0 Introduction**

Chinese New Year is a festival for family reunion, and is considered the most important part of the Chinese New Year celebration. Although Chinese New Year is mostly celebrated in China and other parts of Asia, there are very large celebrations in cities around the world with significant Chinese populations. The celebration is sometimes accentuated with a religious ceremony given in honor of heaven, earth, the family's ancestors and other gods. Most of the important history, Chinese eating etiquette, tradition and activities, symbolism of Chinese food, auspiciously animals and plants behind their culture.

#### **2.1 Chinese Reunion Dinner**

According to Linda (2014), Reunion Dinner is known as Tuan Nian or Wei Lu, marks a family gathering on the Lunar New Year's Eve which is most important part of the festival celebration. The eve of the New Year is the day set aside for the Reunion Dinner. Traditionally, all married and unmarried male offspring from near and far will gather together with their families. In dinner, a varies of Chinese traditional dishes, fruits, dim sums, candies and nuts in multi-shaped designed porcelain plates are placed on a big round table. While some amazing Chinese New Year Reunion Dinner recipes are including version of the dishes or adopt a family favorite. Each families with several generations are sit around round tables to enjoy the food in their cheerful environment together.