



جامعة النجاح الوطنية

An-Najah National University

كلية الهندسة | Faculty of Engineering

وحدة الجودة والاعتماد - مركز ABET

Quality and Accreditation Unit - ABET Center



Cover page

Project Title: ChocoCup

Academic Year: 2025-2026

Group Members: Tamara Abu Aisheh

Raya Break

Department Name: Computer Engineering.

Supervisor Name: Dr. Muhannad Jabi

Format:

- Single space, Times New Roman.
- 12 pt,
- Maximum 1 page.

Abstract Body:

Items must be provided in the Abstract:

- Why do you think this project is important? Please explain the significance of this Project in brief.
- In your point of view what are the important aspects that should be covered in the project?
- Objective(s): In your view, please explain the main objectives of the project.
- Methodology: Give a brief outline of the application development process.
- Had this project been done before? Are there any similar applications available today?
- **Note:** Please deliver this abstract early to ensure that your Project has been approved by the department's projects committee. **Registration will not be done without this approval.**



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Project Abstract's:

ChocoCup Maker is a production line designed to produce chocolate-coated cakes with toppings selected by the customer. The system improves the cake-making process by using automated stages that ensure efficiency, consistency, and product customization according to customer preferences.

The production process begins with a soft cake base carefully placed on a tray. The cake then passes through a compression stage to create a stable and uniform layer. After that, high-quality milk chocolate is melted using a controlled water-bath heating system that guarantees smooth melting and even consistency. Once fully melted, the chocolate is poured and evenly spread over the cake to create a glossy and uniform coating.

The process is followed by an automatic decoration stage, where different toppings are added to enhance the appearance and flavor of the product. The available toppings include pistachios, sprinkles, and chocolate chips, which are distributed evenly over the cake according to the selected design.

The ChocoCup production cycle consists of several integrated stages, including cake compression, chocolate melting and pouring, and final topping application. Each stage is carefully controlled to maintain high product quality and consistency for both domestic and commercial use. The automated manufacturing process reduces manual effort, increases production efficiency, and allows a high level of customization, making ChocoCup an efficient and modern solution for premium chocolate cake production.