

**THE INNOVATION OF ROASTED TARO *GETHUK* AS A NEW
VARIANT OF *GETHUK* TO DEVELOP INDONESIAN'S TRADITIONAL
FOOD**



**This Final Report is submitted to fulfill one of the requirements to complete
the Diploma III Degree of English Department
State Polytechnic of Sriwijaya**

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**STATE POLYTECHNIC OF SRIWIJAYA
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FINAL REPORT APPROVAL SHEET

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**THE INNOVATION OF ROASTED TARO GETHUK AS A NEW
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Finally, the writer would like to thanks to all parties that cannot be expressed one-by-one, who helped give contribution and suggestion during the writer do this final report

PREFACE

First of all, the writer would like to convey his gratitude to Allah SWT for the blessing given to the writer, so could finish the final report. This final report was written to fulfill the needs of English Department Diploma III curriculum of State Polytechnic of Sriwijaya entitled “The Innovation of Roasted Taro Gethuk as a New Variant of Gethuk to Develop Indonesian’s Traditional Food”.

The writer considers that there are still some mistakes in writing this final report. Therefore, constructive criticisms and suggestions are expected for the final report progress. Finally, the writer expect that this report can give the benefits to other people especially for the students.

Palembang, July 2021

Writer

ABSTRACT

THE INNOVATION OF ROASTED TARO *GETHUK* AS A NEW VARIANT OF *GETHUK* TO DEVELOP INDONESIAN'S TRADITIONAL FOOD

(Nurul Asyifah, 2021: 32 pages)

This final report was aimed to know how to make The Innovation of Roasted Taro Gethuk as a New Variant of Gethuk to Develop Indonesian's Traditional Food. In this final report, the writer used research and development (R&D) method. The writer only conducted three steps of R&D method modified by sukaminata: This method consists of three steps they are (1) preliminary study, (2) the development of product (3) final product testing. The result indicated that the products is Roasted Taro Gethuk get some comments and suggestion from the expert. The conclusion was the product is Roasted Taro Gethuk get some comments and suggestions from the taste, texture, color and appearance in order to make the product better.

Keywords: Innovation, Roasted Taro *gethuk*, Traditional Food

ABSTRAK

INOVASI GETHUK TALAS PANGGANG SEBAGAI VARIAN BARU GETHUK UNTUK MENGEMBANGKAN MAKANAN TRADISIONAL INDONESIA

(Nurul Asyifah, 2021: 32 halaman)

Laporan Tugas Akhir ini bertujuan untuk mengetahui bagaimana Inovasi Gethuk Talas Panggang Sebagai Varian Baru Gethuk Untuk Mengembangkan Makanan Tradisional Indonesia. Dalam laporan tugas akhir ini, penulis menggunakan metode penelitian dan pengembangan (R&D). Penulis hanya melakukan tiga langkah metode R&D yang dimodifikasi oleh sukamdinata: Metode ini terdiri dari tiga langkah yaitu (1) studi pendahuluan, (2) pengembangan produk (3) pengujian produk akhir. Hasil penelitian menunjukkan bahwa produk Gethuk Talas Sangrai mendapatkan beberapa masukan dan saran dari para ahli. Kesimpulannya adalah produk Gethuk Talas Panggang mendapatkan beberapa kritik dan saran dari segi rasa, tekstur, warna dan tampilan agar produk menjadi lebih baik.

Kata kunci: Inovasi, Gethuk Talas Panggang, Makanan Tradisional

MOTTO AND DEDICATION

MOTTO :

“ Don’t compare your life with others

Because you have your specialty”

DEDICATION :

I dedicate this final report to : Allah SWT, my beloved family, my great

Advisor, all of my friends, particularly my amazing BB class 2021

And all the lecturer of English Department

TABLE OF CONTENTS

APPROVAL SHEET.....	i
APPOVAL SHEET OF EXAMINERS.....	ii
ABSTRACT.....	iii
PREFACE.....	iv
ACKNOWLEDGMENT.....	v
TABLE OF CONTENTS.....	vi
TABLE OF FIGURES.....	viii
TABLE OF TABLES.....	ix
CHAPTER I INTRODUCTION.....	1
1.1 Background.....	3
1.2 Problem Formulation.....	3
1.3 Purpose.....	3
1.4 Benefits.....	3
CHAPTER II LITERATURE REVIEW.....	4
2.1 Innovation.....	4
2.2 Innovation Process.....	5
2.2.1 Idea generation.....	5
2.2.2 Opportunity Recognition	6
2.2.3 Idea Evaluation.....	6
2.2.4 Development.....	6
2.2.5 Commercialization.....	6
2.3 Gethuk.....	6
2.4 Taro.....	7
2.5 Traditional Food.....	8
CHAPTER III RESEARCH METHODOLOGY.....	10
3.1 Method of Research.....	10
3.2 Model Development.....	16
3.3 Final Product Testing.....	16
CHAPTER IV FINDINGS AND DISCUSSION.....	17

4.1 Findings	17
4.2 Discussion	28
CHAPTER V CONCLUSION AND SUGGESTION	30
5.1 Conclusion.....	30
5.2 Suggestion.....	30
REFERENCES.....	31
APPENDICES	

TABLE OF TABLES

Table 3.1 The Original Recipe of Gethuk.....	13
Table 3.2 The Original Recipe of Gethuk.....	14
Table 3.3 Recipe of Roasted Gethuk.....	15
Table 4.1 Ingredients of Gethuk based on Resepkoki's recipe and Mrs. Sri's Recipe.....	17
Table 4.2 Ingredients of Roasted Gethuk based on Fitri Sasmaya's recipe.....	18
Table 4.3 The Tools to make Roasted Taro Gethuk.....	19
Table 4.4 The Ingredients to make Roasted Taro Gethuk.....	19
Table 4.5 The Steps of Making Roasted Taro Gethuk.....	19
Table 4.6 The Recipe 1 and 2 the Revision of Limited Testing.....	23
Table 4.7 The Comments and Suggestion from Wider Testing.....	24
Table 4.8 The Ingredients for Final Product Testing.....	25
Table 4.9 Steps of Making Roasted Taro Gethuk.....	25

TABLE OF FIGURES

Figure 2.1 Bogor Taro.....7
Figure 2.2 Padang Taro.....8
Figure 2.3 Belitung Taro.....8