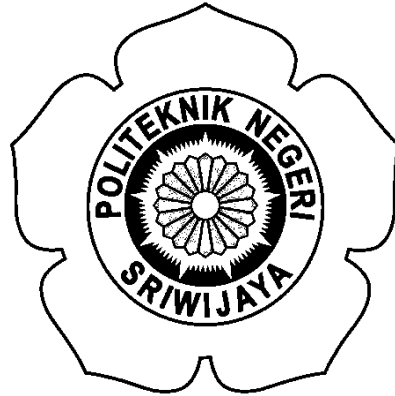


**CHOUX PASTRY WITH SRIKAYA VLA AS A NEW VARIANT OF CHOUX
PASTRY**



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

BY

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061830900645

STATE POLYTECHNIC OF SRIWIJAYA

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FINAL REPORT APPROVAL SHEET
CHOUX PASTRY WITH SRIKAYA VLA AS A NEW VARIANT OF CHOUX
PASTRY



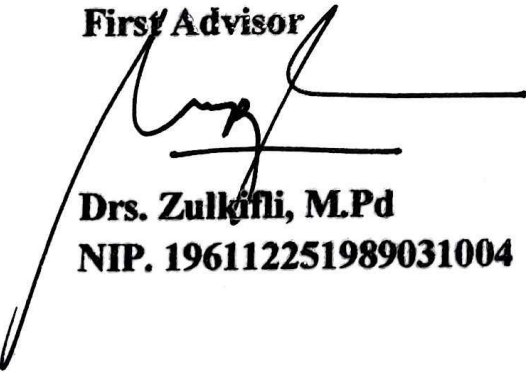
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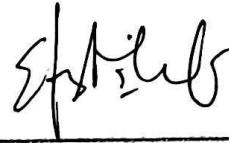
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PREFACE

First of all, the writer would like to say thank to Allah SWT that has given me the blessing, opportunity, and healthy to finish this report. The title of my final report is written to fulfill the requirement of final report project at English Department Polytechnic of Sriwijaya. Then, I would like address to my sincere gratitude for my first advisor Drs. Zulkifli, M.Pd. and my second advisor Mrs. Nian Masna Evawati, S.Pd., M.Pd. for their suggestions, important guidance, and counsel during consultation times, since without their assistance, the writer would be unable to prepare and complete this report; and thank you to my family, who have always supported me in completing this report.

The writer recognizes that this report is far from perfect. As a result, comments and suggestions from all sources are encouraged in order to improve the final report. The writer hopes that this report can fulfill the requirement of report project and useful for anyone, especially the students in English Department of Polytechnic of Sriwijaya.

Palembang, July 2021

The Writer

ABSTRACT

Choux Pastry With Srikaya Vla as A New Variant Of Choux Pastry

(Rahmaniar Fariza, 2021, 36 pages, 4 Figures, 8 tables)

This research aims to know how to make Choux Pastry with Srikaya Vla as A New Variant of Choux Pastry. The method of the research was Research and Development (R&D) by Sukmadinata (2008). The data were collected through literature study and interviews. Based on the findings, the writer found that the processes of developing Choux Pastry with Srikaya Vla included twice testing. There were limited testing and wider testing. In limited testing, the product was testified to two respondents who were owners of food store. The comments in limited testing were about the appearance of the product. The product result of the limited testing then revised and given to two experts of Choux Pastry in wider testing. The comments in wider testing were about the appearance, taste and texture. The results of the wider testing indicated that Choux Pastry with Srikaya Vla was accepted by the experts in terms of taste and color.

Keyword: Research and Development, Choux Pastry, Srikaya Vla, Choux Pastry with Srikaya Vla

ABSTRAK

Choux Pastry dengan Vla Srikaya Sebagai Varian Baru Choux Pastry

(Rahmaniar Fariza, 2021, 36 halaman, 4 gambar, 8 tabel)

Penelitian ini bertujuan untuk mengetahui bagaimana langkah membuat Choux Pastry dengan Vla Srikaya Sebagai Varian Baru Choux Pastry. Metode yang digunakan penulis dalam penelitian ini adalah Research and Development (R&D) oleh Sukmadinata (2008). Data penelitian ini dikumpulkan melalui studi literatur dan wawancara. Berdasarkan temuan, penulis menemukan bahwa proses pengembangan Choux Pastry dengan Vla Srikaya terdiri dari dua pengujian. Pengujian tersebut adalah uji coba terbatas dan uji coba luas. Pada uji coba terbatas, penulis menguji produk terhadap dua responden yang adalah pemilik toko makanan. Komentar pada uji coba terbatas yaitu mengenai penampilan produk. Produk pada uji coba terbatas kemudian diperbaiki dan diberikan kepada dua ahli di bidang pastry pada uji coba luas. Komentar pada uji coba luas menunjukkan bahwa Choux Pastry dengan Vla Srikaya diterima oleh ahli dalam kategori rasa dan warna.

Keyword: Research and Development, Choux Pastry, Vla Srikaya, Choux Pastry dengan Vla Srikaya

MOTTO AND DEDICATION

Motto:

“Start everything with *Bismillah*, end it with
Hamdallah”

This final report is dedicated to:

- Allah SWT
- My beloved family
- My beloved friends
- My beloved campus
- Everyone whom I love

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