

FINAL REPORT
MAKING OYSTER MUSHROOMS PEMPEK AS ONE OF PALEMBANG
TRADITIONAL FOODS



**This final report is written to fulfill one of the requirements for Diploma III
English Department at State Polytechnic of Sriwijaya**

By:

Shafa Alya Ginanita

061830900647

STATE POLYTECHNIC OF SRIWIJAYA
PALEMBANG

2021

**APPROVAL SHEET
FINAL REPORT
MAKING OYSTER MUSHROOMS PEMPEK AS ONE OF PALEMBANG
TRADITIONAL FOODS**



By:

Shafa Alya Ginanita

061830900647

Palembang, July 2021

Approved by,

First Advisor,

Dra. Evi Agustina Sari, M.Pd.

NIP 196708251993032002

Second Advisor,

Munaja Rahma, S.Pd., M. Pd.

NIP 197405162002122001

Acknowledged by,

Head of English Department,

Dr. Yusri, M.Pd.

NIP 197707052006041001

APPROVAL SHEET BY EXAMINERS

**MAKING OYSTER MUSHROOMS PEMPEK AS ONE OF PALEMBANG
TRADITIONAL FOODS**

FINAL REPORT

By:

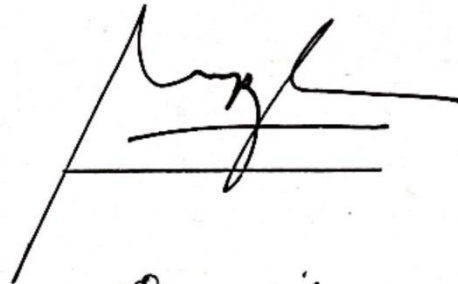
Shafa Alya Ginanita

061830900647

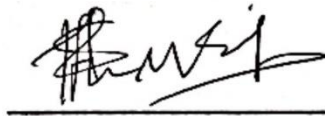
Approved by the Examiners Committee,

Signature

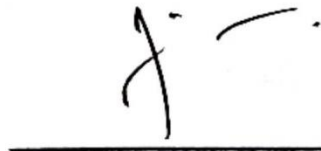
**Drs. Zulkifli, M.Pd.
NIP. 196112251989031004**



**Dra. Sri Endah Kusmartini, M.Pd.
NIP. 196612191991032002**



**Nian Masna Evawati, S.Pd., M.Pd.
NIP. 197905072003122002**



**STATE POLYTECHNIC OF SRIWIJAYA
PALEMBANG**

2021

MOTTO AND DEDICATION

MOTTO:

“ Be thankful for what you are now, and keep fighting for what you want to be tomorrow. ”

This final report is dedicated to:

- Allah SWT
- My beloved family
- My incredible advisors
- My supportive friends
- My beloved lecturer
- My beloved campus
- Everyone whom I Love

PREFACE

First of all, the writer would like to thank to Allah SWT that has given me the blessing, opportunity, and healthy to finish this report. The title of my final report is “Making Oyster Mushrooms Pempek as one of Palembang Traditional Foods”. This report is written to fulfill the requirement of final report project at English Department Polytechnic of Sriwijaya. I would like to say thank you to my advisor Mrs. Evi Agustina Sari and Mrs. Munaja Rahma because without their guidance, the writer cannot prepare and finish this report and also thank you to my families who always support the writer to finish this report.

The writer realizes that this report is still far from being perfect. Therefore, comment and suggestion from all sources are welcomed to make this final report better. The writer hopes that this report can fulfill the requirement of report project and useful for anyone, especially the student in English Department of Polytechnic of Sriwijaya.

Palembang, July 2021

The Writer

ACKNOWLEDGEMENT

In this moment, the writer would like to express deep gratitude to the entire participants for their advices, valuable guidance during writing this final report. The writer would like to thank to:

1. Mrs. Evi Agustina Sari, M.Pd. as the first advisor and Mrs. Munaja Rahma, S.Pd., M.Pd. as the second advisor who have guided me well and patiently in finishing this final report by giving suggestion, correction, and motivation.
2. All the lectures and staffs in English Department who have educated and helped patiently.
3. My beloved parents, Mr. Egy Arif Nursito and Mrs. Anna Apriani. Thank you for always support and pray for my success.
4. My best buddy, Dina Zahara Veronica. Thank you for always being there for me.
5. For my “Jajan” Partner, Nadella, Nisa, Cika, Via, Izza. Thank you for accompanying me to go out looking for food during my college days.
6. My lovely friends, Raniyah and Winni. Thank you for always support me.
7. My extraordinary friends in BB class 2018. Thank you for giving me such a beautiful and unforgettable memories during studying in English Department.
8. My beloved friends in HMJ Bahasa Inggris 2019. Thank you for all the memories and the knowledge.
9. All the interviewees who have given information, comments, and suggestions.
10. All parties who helped and gave support to finish this final report.
11. *Last but not least, I wanna thank me. I wanna thank me for believing in me, I wanna thank me for doing all this hard work, I wanna thank me for having no days off, I wanna thank me for never quitting.*

Palembang, July 2021

The Writer

ABSTRACT

MAKING OYSTER MUSHROOMS PEMPEK AS ONE OF PALEMBANG TRADITIONAL FOODS

(Shafa Alya Ginanita, 2021, 25 pages, 21 figures, 1 chart, 4 tables)

This final report aims to know how to make Oyster Mushrooms Pempek as one of Palembang traditional foods. The writer used Research and Development (R&D) method modified by Sukmadinata. This method consists of three stages, they are (1) Preliminary Study, (2) The Development of Product, (3) Final Testing. The writer implemented these stages by asking the experts' opinion. The data were collected from the interview. The result indicates that making Oyster Mushrooms Pempek must use the right sago in order to produce good texture and color.

Keywords: Pempek, Oyster Mushroom, Traditional Food, Palembang

TABLE OF CONTENTS

| | |
|---|-------------|
| TITLE..... | i |
| APPROVAL SHEET..... | ii |
| APPROVAL SHEET BY EXAMINERS..... | iii |
| MOTTO AND DEDICATION | iv |
| PREFACE | v |
| ACKNOWLEDGEMENT | vi |
| ABSTRACT | vii |
| TABLE OF CONTENTS..... | viii |
| LIST OF FIGURES | x |
| LIST OF CHART | xi |
| LIST OF TABLES | xii |
| CHAPTER I INTRODUCTION | 1 |
| 1.1. Background | 1 |
| 1.2. Problem Formulation | 3 |
| 1.3. Purpose..... | 3 |
| 1.4. Benefit | 3 |
| CHAPTER II LITERATURE REVIEW | 4 |
| 2.1. Traditional Food | 4 |
| 2.2. Pempek..... | 4 |
| 2.3. Food Innovation..... | 6 |
| 2.4. Oyster Mushroom | 6 |
| CHAPTER III RESEARCH METHODOLOGY | 9 |
| 3.1. Preliminary Study | 9 |

| | |
|---|-----------|
| 3.2. The Development of Product | 10 |
| 3.3. Final Testing..... | 11 |
| CHAPTER IV FINDINGS AND DISCUSSION..... | 12 |
| 4.1. Findings..... | 12 |
| 4.2. Discussion | 23 |
| CHAPTER V CONCLUSION AND SUGGESTION..... | 25 |
| 5.1. Conclusion..... | 25 |
| 5.2. Suggestion | 25 |
| REFERENCES | 26 |
| APPENDICES | |

LIST OF FIGURES

| | |
|--|----|
| Figure 2.1 Oyster Mushrooms | 7 |
| Figure 4.1 The Ingredients to Make Oyster Mushrooms Pempek..... | 13 |
| Figure 4.2 Separating The Stems of Oyster Mushrooms | 14 |
| Figure 4.3 Shredding The Oyster Mushrooms | 14 |
| Figure 4.4 Washing The Oyster Mushrooms | 15 |
| Figure 4.5 Putting The Oyster Mushrooms into The Food Processor | 15 |
| Figure 4.6 Putting The Flour into The Basin..... | 16 |
| Figure 4.7 Adding The Sugar into The Basin | 16 |
| Figure 4.8 Adding The Pepper into The Basin..... | 16 |
| Figure 4.9 Adding The Salt into The Basin | 17 |
| Figure 4.10 Adding The Mushroom Powder into The Basin..... | 17 |
| Figure 4.11 Stirring The Flour, Sugar, Pepper, Salt, and Mushroom Powder | 18 |
| Figure 4.12 Adding The Hot Water into The Basin | 18 |
| Figure 4.13 Adding The Grinded Oyster Mushrooms into The Basin of The Soft Dough..... | 19 |
| Figure 4.14 Adding an Egg into The Oyster Mushroom Dough..... | 19 |
| Figure 4.15 Adding The Sago into The Oyster Mushroom Dough | 20 |
| Figure 4.16 Shaping The Dough into Pempek Lenjer | 20 |
| Figure 4.17 Boiling the Pempek Lenjer in The Stew-pan..... | 20 |
| Figure 4.18 Pempek Lenjer is Floating | 21 |
| Figure 4.19 Oyster Mushrooms Pempek is Ready to be Served | 21 |

LIST OF CHART

| | |
|---|---|
| Chart 3.1 Stages of Research and Development Modified by Sukamdinata (2015) | |
| | 9 |

LIST OF TABLES

| | |
|---|----|
| Table 2.1 Nutritional Contents of Oyster Mushrooms..... | 8 |
| Table 2.2 Nutritional Contents of Mackerel Fish | 8 |
| Table 4.1 The Ingredients to Make Oyster Mushrooms Pempek | 13 |
| Table 4.2 List of The Improved Ingredients of Oyster Mushrooms Pempek | 22 |