

**DEVELOPING GAHWA COFFEE (SPICE COFFEE) INTO A NEW  
MODIFIED DRINK**



**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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**PALEMBANG**

**2022**

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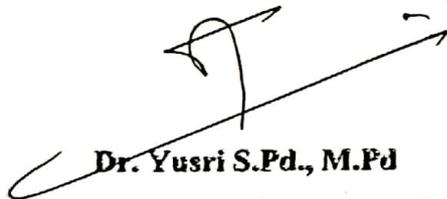
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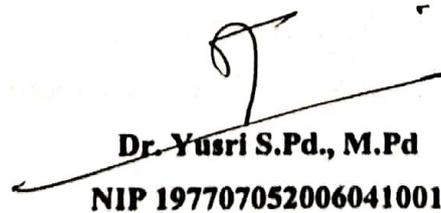


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## **MOTTO AND DEDICATION**

### **MOTTO**

“Knowlegde speaks, but wisdom listens”

(Jimi Hendrix)

### **DEDICATION**

I dedicate this final report to my beloved parents, my sister, friends, advisors and all staff in the English Department of the beloved Sriwijaya Polytechnic. They motivated me to work on this final report so that I reached the stage where I can complete this final report. To my sister I finally can finish this final report, I have told you that I can get through it. Thank you for guiding and caring for me, listening to complaints and everything in my life. Finally, I dedicate my final report to all those who helped me in completing this final report.

## **PREFACE**

First of all, the writer would like to express the gratitude to Allah SWT for the mercy and the blessing that have been given to the writer. Therefore, the writer could finish the final report. This report was written as one of the requirements to finish Diploma study at English Department which was entitled “Developing *Gahwa* (spice coffe) Into Modified Drink”. This final report described about the research and development of *Gahwa* (spice coffee), people perceptions about *Gahwa* and how to design *Gahwa* (spice coffee) recipe book.

The writer considered that in writing this final report still had many insufficiencies and is not exactly perfect. This is because the limitation of financial, experience and ability the writer has. Therefore, the writer expected the readers can give suggestion and critics for this final report. Finally, the writer expected that this report could give advantage and usefulness especially for the students of English Department.

Palembang, 25 July 2022

Writer

## ACKNOWLEDGEMENT

First of all, I would like to express gratitude to Allah SWT that has give me the Mercy, the grace, the grand and the bless, so writer can finish this report. Shalawat and salutation are always devoted to the Rasulullah SAW who brought people from the dark ages to this btighty era.

This final report is to fullfill the requirement for Diploma study of English Department of the Polytechnic of Sriwijaya Palembang. In this occassion, I would like to say many thanks for the support of many people during writing this final report. I finished this final report because of the help from every aspect which cannot be explained one by one. I also want to say thanks to every people who help me to finish this final report. I want to say thanks to:

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11. All of the barista in YXG coffe, Humble coffe and Threeburn coffe shop who has help me to use the bar and help me when developed the *Gahwa* coffe as modified Drink.

## ABSTRACT

### DEVELOPING GAHWA (SPICE COFFE) INTO MODIFIED DRINK

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(Aji Bagus Laksana, 2022 : 43 Pages, 29 Pictures, 3 Charts, 10 Tables )

The Research aimed to find out the development of *Gahwa* Coffe into new modified drink and the documentation form of the development result. The problems were “How to develop *Gahwa* coffee into one new modified drink?” and “ What form is the documentation of the new recipe of new modified *Gahwa* coffee ?”. The aims of writing this report were to find out wether *Gahwa* could developed or not and the form documentation of *Gahwa* in this research. The method of this report was Research and Development (R&D) Modified method developed by Sukmadinata. The research techniques for collecting the data were observation and documentation, interview and questionnaire. These techniques were used in every stage of research and development modified based on Sukmadinata. Based on the finding, the writer found that process of developing *Gahwa* coffee included 2 times testing. There were limited testing and Final testing. The product result of the final testing was revised, then it was disseminated throught questionnaire. The result of the questionanaire was analyzed to find out people perceptions about the product which is developed *Gahwa*. The result of the development in form of recipe was documented into recipe book. The conclusions were the *Gahwa* coffe can be developed into modified drink and they accepted by the customers.

***Keywords: Research and Development, Developed Gahwa (spice coffe), Recipe book Documentation.***

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