CHAPTER V CONCLUSION AND SUGGESTION

5.1. Conclusion

This final report was aimed to answer the question of How to develop "Gahwa" into one new modified drink. In developing the product, the writer used Research and Development method by Sukmadinata (2005). The steps were Preliminary Studies, The Development of The Product, and Final Testing. Based on the research and development of Gahwa Coffee, the writer conclude that Gahwa coffe can be developed into modified drink. The product is accepted by the costumer or event tourist. The taste of these Gahwa coffe is good. This Gahwa not too acid, sweet, and bitter even tasteles. It is proved by the acceptance percentage result from 30 respondent. The product also can be found in the recipe book of Gahwa as the documentation of the product. The recipe contain the information about rhe Modified Gahwa.

5.2. Suggestion

To overcome some of the obstacles, the writer suggests to the readers as follows:

Always stay alert and careful in choosing ingredients when modifying a drink or food, especially this *Gahwa* coffee. Making the main spice or essence from this spice requires sharp senses and also requires careful thought according to the ingredients and timeliness when making it. Inappropriate selection of materials will result in products that are not comfortable to drink so that they are not suitable for consumption. The selection of glasses and decorations in this drink is very important because they must have a special philosophy in choosing and not carelessly so that the decorations used are in accordance with the material and do not deviate from what is made.