

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

Based on the explanation in the previous chapter, it can be concluded that the video can be used to introduce *Kue Gandus* as one of traditional snacks from Palembang. In this final report the writer used method of research and development modified by Sukmadinata (2008). There are three steps of R&D, they are preliminary study, development of product, and final product testing.

The process of designing a video script of *Kue Gandus* using *Bunga Telang* started from preliminary study included literature study such as journal, book, and the internet. Moreover the writer interviewed the owner of cake store that named "Bekiro Cake" to collect more information about *Kue Gandus*. After the writer collected enough information, the writer wrote a script in Bahasa Indonesia that will be used as subtitle, then the writer translated it into English script. Moreover, the script are divided into opening, main, and closing session. In model development, the writer has already done limited field testing and wider field testing to validate and develop the product. In limited testing, the writer asked script writer to check Bahasa Indonesia script, and the writer asked expert of linguistics to check the grammar errors in english script. And the last the writer asked expert of video design to check the video. In wider testing, the writer asked a chef of Santika Hotel to taste *Kue Gandus*. Then after revised some mistakes based on the expert's suggestion in limited testing, the writer asked other expert of linguistics in wider testing to correct some grammatical error in script. The last is the writer showed the video that the writer made to design expert to check the design of video. For the final product, the writer uploaded and showed the video to the public by uploaded it on youtube. The last stage was final testing. Unfortunately, the writer could not do the final testing due to lack of cost, time

and legality. Therefore, the writer stopped the work until wider testing and considered the revision of wider testing as the final product.

5.2 Suggestion

Based on the research that the writer did, the writer suggests for chefs of pastry and then the owner of bakery to use *Bunga Telang* as *Natural dyes* in their pastry because using *Bunga Telang* as Natural Dyes is still unfamiliar, the writer suggests to use *Bunga Telang* because it has many benefits to our body, such as treating diabetes, healing wounds, and preventing heart disease.

And then the writer also suggests other researchers to make another video script about unpopular traditional snacks from Palembang with different natural dyes in order to promote and introduce the unpopular traditional snacks from Palembang.

