WRITING THE RECIPE BOOK TO INTRODUCE THE VARIATION OF TRADITIONAL FOOD MADE FROM RICE FLOUR



This Final Report is submitted to fulfill one of the requirements to complete The Diploma III Degree of English Department State Polytechnic of Sriwijaya

 \mathbf{BY}

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STATE POLYTECHNIC OF SRIWIJAYA
PALEMBANG
2022

FINAL REPORT APPROVAL SHEET

WRITING THE RECIPE BOOK TO INTRODUCE THE VARIATION OF TRADITIONAL FOOD MADE FROM RICE FLOUR



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> ENGLISH DEPARTMENT STATE POLYTECHNIC OF SRIWIJAYA PALEMBANG 2022

MOTTO AND DEDICATION

Motto:

"I'm looking for my own answer"

Dedication to:

- Allah SWT
- Prophet Muhammad SAW
- My beloved Parents
- My beloved brother and sister
- My Friends

PREFACE

First of all, the writer would like to thank Allah SWT for the blessing and mercy given to me so I could finish the final report on time. The writer is very grateful that I can accomplish the requirement of making the final report entitled "Writing the recipe book to introduce the variation of traditional food made from rice flour" to fill the needs of the English Department Diploma III curriculum of State Polytechnic of Sriwijaya.

The writer would also like to thank all people who have supported me in writing and finishing this final report, may it be family, staff, and all friends in the English Department at State Polytechnic of Sriwijaya, especially for Mrs. Dra Tiur Simanjuntak, M. Ed.M. and Mr. Herman, S.Pd., M.Pd, who has given me much advice and time to finish this report. I would also like to thank the experts who let me know about all the information and data related to the final report.

Finally, there are still many insufficiencies in writing this report. Therefore, constructive criticisms and suggestions are expected. The writer expects that this report can benefit other people who might need the information.

Palembang, July 25, 2022

The Writer

ACKNOWLEDGMENT

In this opportunity, the writer would like to express the gratitude to Allah SWT for the blessing to finish the final report. The writer also wants to say thanks to:

- 1. Special thanks to Mr. Dr. Ing Ahmad Taqwa, MT., as the director of State Polytechnic of Sriwijaya.
- Head of English Department Mr. Yusri, M.Pd. And the Secretary of English Departments Mrs. Aisyah
- Mrs. Dra. Tiur Simanjuntak, M.Ed.M. as the first advisor and Mr. Herman, S.Pd., M.Pd. as the second advisor. Thank you for all your corrections, time, suggestion, ideas, support, and guide patiently during the consultation.
- 4. My examiners, Mr. Drs. M. Nadjmuddin, MA., Mr. Drs. Sunani, M.M., Mrs. Eli Yeny, S.Pd, M.Pd., Mr. Achmad Leofaragusta K K, S.E., M.MPar., who had given comment, suggestion, revision in the improvement of this final report.
- 5. All the lecturers and staff in the English Department who have educated and helped patiently.
- Mr. Alamsyah, Mr. Surata, Ms. Afriani, Ms. Lestari, Ms. Fariha, and Ms. Meiliana as the experts who had given much contribution to finish the final report.
- 7. My beloved parents, Mr. Drs. Syamsul Bahri, M and Mrs. Isa Ermina, and my beloved siblings Ambrella Silisia and R. Elji Silisia always love and support me. Thank you for every support and pray for my success.
- 8. My beloved best friends, Adek Gemoy Group thank you for all your support to me in doing this final report.
- 9. All parties who helped to finish this final report.

ABSTRACT

WRITING THE RECIPE BOOK TO INTRODUCE THE VARIATION OF

TRADITIONAL FOOD MADE FROM RICE FLOUR

(Deft Silisia, 2022: 77 pages)

This final report aims to know how to writing the recipe book to introduce the

variation of traditional food made from rice flour. The writer used the Procedure

and Implementation method that linked to stages of the design process by Arin

(2009). The method consists of two steps: procedure and implementation. The

procedure consists of four steps: collect the ideas, focus on the ideas, outlining,

and drafting. The implementation consists of two steps: revising and editing. The

recipe book has 26 pages, which consist of the front cover, preface, table of

content, required ingredients and tools, the recipe, biography, page of thanks, and

back cover. In the recipe book, the writer used English and Indonesian language.

Keywords: recipe book, rice flour, traditional food

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