

FINAL REPORT
THE USE OF PURPLE SWEET POTATO IN MAKING MINI PIZZA AS
A NEW VARIANT



**The Final Report is written to Fulfill One of the Requirements for Diploma
III Educational Accomplishment at English Department**

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STATE POLYTECHNIC OF SRIWIJAYA
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**FINAL REPORT APPROVAL SHEET
THE USE OF PURPLE SWEET POTATO IN MAKING MINI PIZZA AS
NEW VARIANT**



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FINAL REPORT

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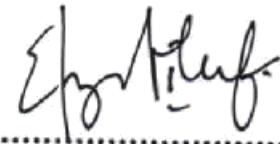
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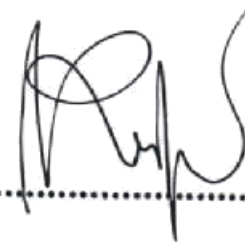
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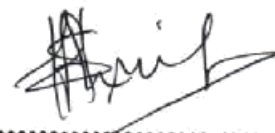
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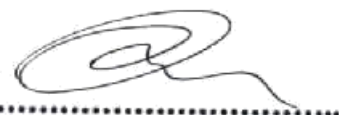
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MOTTO AND DEDICATION

Motto:

“If there is no struggle, there is no progress”
(Frederick Douglass)

This final report is dedicated to:

- *Allah SWT, thank you for life and chances that is given to me*
- *Muhammad prophet, his family, and his follower till last period*
- *My beloved parents Iskandar Zaini and Asiah. Thank you For the Love, For the Blessing and For the Praying.*
- *My beloved family.*
- *My beloved best friends that always support and care with me*
- *My beloved advisor Mrs. Tiur Simanjuntak and Mrs. Eriza. Thank you for all.*
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- *My lecture in English Department.*
- *My beloved Campus State Polytechnic of Sriwijaya and the whole range academic staff POLSRI*
- *Everyone. Wish this final Report is useful.*

**THE USE OF PURPLE SWEET POTATO IN MAKING
MINI PIZZA AS A NEW VARIANT**

ABSTRACT

(Herlina, 2015, 24 Page, 5 Table, 1 Chart)

This study discusses about the use of purple sweet potato in making mini pizza as a new variant. The writer wanted to know the influence of purple sweet potato toward taste, texture and aroma of the pizza result. The writer applied the experiments method. The composition between sweet potato and flour were 1:1, 1:4, 2:4 ratios. The result showed that the composition between purple sweet potato and flour with the ratio 2:4. Influence the texture, taste and aroma of sweet potato. Furthermore it also influences the color of the pizza dough. It had natural purple color.

Keywords: Mini Pizza, Purple Sweet Potato

PREFACE

First of all, I would like to express my gratitude to Allah SWT for giving the blessing and mercy for the writer in finishing this final report with little *“The use of purple sweet potato in making mini pizza as a new variant”*. The final report is written to fulfill the requirement to finish the education at State Polytechnic of Sriwijaya in English Department.

The writer is also grateful to many people who have given many help to me in writing and finishing this report, they are Mrs. Dra. Tiur Simanjuntak, M.Ed.M as the first advisor and Mrs. Eriza, S.Pd., M.Pd as the second advisor who have given me advices in writing the report, and also many thanks for student English Department help me do the experiments in the kitchen English Department, State Polytechnic of Sriwijaya.

Finally, the writer realizes that this report, still has many insufficiencies, and the report is far from perfect. Therefore, the constructive critics, and suggestions are expected by the writer. The writer expects this masterpiece can give the advantages for students of English Department State Polytechnic of Sriwijaya.

Palembang, July 2015

The Writer

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Alhamdulillah, this report is completed. Therefore, the writer wants to say thanks to Allah SWT that gives chance to finish this report. His final report is written to fulfill the requirement of final report project. In this opportunity, the writer would like to express deep gratitude to the entire participants for their encouraging, advice, valuable, kind guidance during writing this final report. The writer would like to thank to:

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8. Beloved friends at UKM Himpala Bahtera Buana of Sriwijaya Polytechnic.
9. All of people who help the writer give the best support to finish the final report.

Finally, the writer hopes this final report may give benefit to people who study cooking or F&B well. However this report is far from perfect report, therefore any criticism and constructive suggestion are always welcome.

Palembang, July 2015

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