#### FINAL REPORT

# THE COMPARISON OF BAKED PUMPKIN MUFFIN WITH STEAMED PUMPKIN MUFFIN



This final report is written to fulfill one of the requirement for Diploma III educational accomplishment at English Department

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#### **ABSTRACT**

# The Comparison of Baked Pumpkin Muffin With Steamed Pumpkin Muffin

(Ayu, 2015, 29 Pages, 15 Images, 3 Tables, 1 Chart)

This final report researched the consumers' opinion about the comparison of baked pumpkin muffin and steamed pumpkin muffin. Both pumpkin muffins must have many advantages for the consumers as all we know that pumpkin is fruit which rich of beta carotene. Using pumpkin puree in muffin batter can reduced flour using, also give natural yellow color and sweet taste for well made muffin. The comparison data collected through questionnaires based on quantitative variable by using color, aroma, texture, and taste as the parameters. The result indicate mostly consumers prefer baked pumpkin muffin than the steamed one. The texture of steamed pumpkin muffin did not get good result on consumers' perception. Overall the baked pumpkin muffins get very good attention from consumers.

**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 the final report with title "The

Comparison of Baked Pumpkin Muffin with Steamed Pumpkin Muffin". This

final report is written to fulfill the requirement to finish the education at State

Polytechnic of Sriwijaya in English Department.

The writer also grateful to many people who have given help to me in

writing and finishing this report, they are, Mrs. Dra. Tiur Simanjuntak, M.Ed.M.

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given me advices in writing this report, and also many thanks due student English

Department who help me do the experiments in the kitchen English Department,

State Polytechnic of Sriwijaya.

Finally, the writer realizes that writing this report, still has many

insufficiencies and the report is far from perfect. Therefore, the constructive

critism, 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, June 2015

The Writer

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- 6. My classmates 6BIA. I love you guys
- 7. Everyone who help this final report. Thankyou

Finally, the writer hopes this final report may give benefit to society. However this report is far from perfect, therefore any criticism and suggestion are always welcome.

Palembang, June 2015

The Writer

#### MOTTO AND DEDICATION

#### Motto:

# "You never know your own ability till you prove it by yourself"

#### 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 M.Rasyid and Linda Herawati. Thank you For the Love, For the Blessing and For the Praying.
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