

FINAL REPORT
USING CASSAVA AS ADDED INGREDIENT IN BROWNIE



**This Final Report is written to fulfill one of the requirements for Diploma III
Educational Accomplishment at English Department**

By

PUTRI MEIRANDI
NIM. 061230901428

ENGLISH DEPARTMENT
STATE POLYTECHNIC OF SRIWIJAYA
PALEMBANG
2015

FINAL REPORT APPROVAL SHEET

USING CASSAVA AS ADDED INGREDIENT IN BROWNIE



FINAL REPORT

By:

PUTRI MEIRANDI

061230901428

Palembang, June 2015

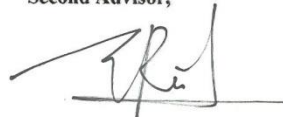
Approved by:

First Advisor,



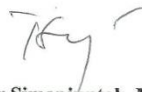
**Dra. Tiur Simanjuntak, M. Ed. M
ID. 196105071988032001**

Second Advisor,



**Eriza, S.Pd , M.Pd
ID. 196205051988032003**

**Acknowledged by
Head of English Department**



**Dra. Tiur Simanjuntak, M. Ed. M
ID. 196105071988032001**

USING CASSAVA AS ADDED INGREDIENT IN BROWNIE

FINAL REPORT

By:

PUTRI MEIRANDI

061230901428

Approved by The Examiners Committee

Signature

**Drs. Zakaria, M. Pd.
ID. 196408122000021001**


.....

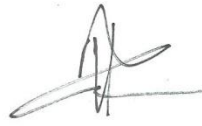
**Munaja Rahma, S. Pd, M.Pd.
ID. 1974050162002122001**


.....

**Iskandar Rosyidin, S. Pd, M. Pd.
ID. 197006212002121001**


.....

**Mochammad Ridhwan, M. Pd.
ID. 196912102005011002**


.....

ACKNOWLEDGEMENT

The writer would like to thank to Allah SWT for the mercy that has been given to the writer could finish the Final Report on schedule. The writer also would like to send regard to the noble prophet Muhammad SAW for remembering in every kindness and warning in every fault. The purpose of writing this report, which is entitled “Using Cassava as Added Ingredient in Brownie” is to fulfill the requirement of Final Report Project.

Dealing with this report, the writer has much assistances, supported advice from lectures, family, and friends. On this occasion, the writer would like to thank to :

1. Dra. Tiur Simanjuntak, M.Ed.M as Head of English Department and as the first advisor.
2. Eriza M.Pd., as the second advisor.
3. Iskandar Rosyidin, M.Pd as our academic advisor. Thank you for your advice, support, and your time in handling me patiently.
4. Dr. Welly Ardiansyah who have given me more knowledge and support in finishing this report.
5. All lecturer in English Department who have educated me patiently.
6. My beloved parents, dad and mom Mr. Rudi Laksono and Almh. Mrs. Haerani who always support me. Thank’s for everything.
7. My beloved friends, in English Department especially 6 BIB.
8. My beloved best friends of BIB class (Kak Im, Yuk Pit, Velly, Kak Ika)
9. My beloved final report friends, especially for (Velly, Metha, Inne, Herlina, Yogi, Fadli and Desi)
10. All staff in the Aryaduta Hotel Palembang at Food and Beverage Product.

Finally, the writer likes to thank to all correspondences who helped and gave contribution directly and indirectly for the writer during writing this Final Report who cannot be written one by one.

MOTTO AND DEDICATION

Motto:

"A pessimist sees the difficulty in every opportunity, an optimist sees the opportunity in every difficulty" -Sir Winston Churchill-

**"Bila niat selalu mengiringi, bila keinginan selalu mendampingi,
tidak ada yang tidak mungkin." (PM)**

Dedicated to:

Allah SWT

My beloved parents

My beloved family

My beloved friends at English Department

My beloved special friends (FIVERILOKA)

PREFACE

First of all, the writer would like to perform the gratitude to Allah SWT for giving the outstanding mercy and the blessing for the writer in finishing this final report on time. This report is written to fulfill the final report project at English Department of State Polytechnic of Sriwijaya with the title “Using Cassava as Added Ingredient in Brownie”.

The writer realizes this final report is still far from being perfect because of limitation of sources, time, and knowledge. Therefore, comments and suggestion from whole sources are needed. The writer really expects that this report can be useful, can give information and even enlarge the knowledge about cassava brownie as an innovation product for the readers especially for students of English Department.

Palembang, June 2015

The Writer

ABSTRACT

Using Cassava as Added Ingredient in Brownie

This final report researched the consumers' perceptions and acceptances on cassava brownie. Cassava is containing carbohydrate that can be substitute for rice. The writer wanted to make new innovation product of brownies that using cassava. Therefore, several research questions account. They were what are the consumers' perceptions and acceptances about using cassava as added ingredient in brownie according to its tasty, color, texture, and flavor variable and what are the processes of making brownie by using cassava. The data were collected through questionnaires. The writer used 4 variables in questionnaire as assessment (flavor, taste, texture, and color). This product is testing by the experts from four time experiment by revise the recipe and do the dissemination product for the final product. The result indicated that the last product from the last experiment was accepted by consumers it is explain from percentage score of each variables from flavor = 71,66%, taste = 79,16%, texture = 78,33%, consumers acceptances = 88,75%, for color = 72,5%. But it was still accepted by respondents because the percentage score was up to 50%.

Keyword: *Cassava, Brownie, and Brownie Recipes*

TABLE OF CONTENTS

TITLE SHEET	i
APPROVAL SHEET	ii
APPROVAL EXAMINERS	iii
ACKNOWLEDGEMENT	iv
MOTTO AND DEDICATION	v
PREFACE	vi
ABSTRACT	vii
TABLE OF CONTENT	viii
LIST OF TABLE	ix
LIST OF CHART	x
LIST OF PICTURE	xiii
 CHAPTER I INTRODUCTION	
1.1. Background.....	1
1.2. Problem Identification.....	3
1.3. Problem Limitation	4
1.4. Problem Formulation	4
1.5. Research Purpose	4
1.6. Research Benefit	4
 CHAPTER II LITERATURE REVIEW	
2.1.The Information of Cassava	5

2.2.Flour	6
2.2.1. Bread Flour	6
2.2.2. Cake Flour	6
2.2.3. All-purpose Flour	7
2.2.4. Rice Flour	7
2.3.The Information of Brownie	7
2.3.1. Definition of Brownie	7
2.3.2. Kinds of Brownie	7
2.3.3. Recipe of Brownie	8
2.4.The Ingredients of Brownie	8
2.4.1. Wheat Flour	8
2.4.2. Sugar.....	8
2.4.3. Egg	8
2.4.4. Condensed Milk	9
2.4.5. Margarine.....	9
2.4.6. Chocolate Paste.....	9
2.4.7. Chocolate Powder	9
2.4.8. Vanilla Extract	10
2.4.9. Salt.....	10
2.5.The Quality of Food.....	10
2.5.1. Presentation.....	10
2.5.2. Taste and Flavor.....	10
2.5.3. Texture.....	10
2.5.4. Temperature.....	11
2.5.5. Color.....	11
2.5.6. Character.....	11

CHAPTER III RESEARCH AND METHODOLOGY

3.1. The Method of Research.....	12
1. Research and Information Collecting	13
2. Planning	13
3. Develop Preliminary Form of Product.....	13
4. Preliminary Field Testing	13
5. Main Product Revision	14
6. Main Field Testing	14
7. Operational Product Revision	14

8. Operational Product Revision	15
9. Final Product Revision.....	15
10. Dissemination and Implementation	15
3.2. Research of Place.....	16
3.3. Technique of Collecting Data.....	16
1. Interview	16
2. Questionnaire.....	16
3.4. Technique of Data Analysis	17
1. Structured Interview	17
2. Closed Questionnaire.....	17

CHAPTER IV FINDING AND DISCUSSION

4.1. Finding	25
4.2. Discussion.....	31

CHAPTER V CONCLUSION AND SUGGESTION

5.1. Conclusion.....	38
5.2. Suggestion	38

REFERENCES

APPENDIX

LIST OF TABLE

Table 1. Major Cassava Producing Countries in the World in 2006	5
Table 2. Questionnaire	18
Table 3. Questionnaire Result of Cassava Brownie Testing	28
Table 4. The Calculation of the Variable	29
Table 5. Result of Each Variable	30

LIST OF CHART

Chart 1. Scheme of Development Procedure	12
Chart 2. Percentage of Respondent's Perception	31

LIST OF PICTURE

Picture 1. The First Product	13
Picture 2. The Second Product	14
Picture 3. The Third Product	14
Picture 4. The Final Product	15
Picture 5. The First Process	21
Picture 6. The Second Process	22
Picture 7. The Third Process	22
Picture 8. The Fourth Process	22
Picture 9. The Fifth Step.....	23
Picture 10. The Sixth Step	23
Picture 11. The Seventh Step.....	23
Picture 12. The Eighth Step.....	24
Picture 13. The Ninth Step.....	24
Picture 14. The Tenth Step	24
Picture 15. The First Product	25
Picture 16. The Second Product	26
Picture 17. The Third Product	27
Picture 18. The Final Product	28

Picture 19. The Process of Cook the Cassava	33
Picture 20. Chocolate, Margarine and Vegetable Oil Melted Process	33
Picture 21. Sifting Process	34
Picture 22. Baking Pan Greasing Process	34
Picture 23. Mixing Process	34
Picture 24. Pouring The Powder Ingredients.....	35
Picture 25. Addition Process.....	35
Picture 26. Add Melted Chocolate	35
Picture 27. Pouring Process	36
Picture 28. Steaming Process.....	36
Picture 29. The Final Product	36