

## CHAPTER V

### CONCLUSION AND SUGGESTION

In this, chapter the writer presents about conclusion and suggestion.

#### 5.1. Conclusion

Based on the field testing of cassava brownie to the experts, the writer concludes that cassava can be used as additional ingredient in making brownie which can be acceptable for all the customer. The taste of a cassava brownie is good, not too sweet or not too tasteless. This product also accepted by 30 respondents and the average respondents gave a good perception. This is evidence that there were no respondents who gave a bad perception of product.

#### 5.2. Suggestion

To overcome several obstacles the writer found while doing this research, the writer offer suggestions as the following:

it needs paying attention to the process of making, such as stirring technique by using a mixer machine. it needs an appropriate techniques, such as a consistency of handling a mixer rotation. The timing of mixing also need attention, because mixing the eggs and sugar needs exact time. 8 minutes is enough for the portion of the recipe. The quality of ingredients is necessary requirements in making food products. Since, it can give the influence to the final products. The most important thing that has to note is the people who wants to cook or want to start cook, should take care about self mood condition, because with good mood it will produce a good food.