# FINAL REPORT

# THE COMPOSITION OF USING GRATED CASSAVA IN MAKING RICE FLOUR LAYER CAKE



This report is written to fulfill the requirement of final report subject at State Polytechnic of Sriwijaya

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#### PREFACE

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The writer considers that there are still some mistakes in writing this report, it is caused by the limitation in experiences, ability and knowledge the writers has. Therefore, the writer expects the readers can give suggestion and critics for the final report progress.

Finally the writer expects that this report can give advantages and usefulness especially for the students of English Department at State Polytechnic of Sriwijaya.

Palembang, June 2015

The writers

#### ABSTRACT

#### The Composition of Using Grated Cassava in Making Rice Flour Layer Cake

#### (Ahmad Fadli Rusdiansyah, 2015, 27 Pages, 3 Pictures, 6 Tables, 1 Chart)

This report researched about The Composition of Using Grated Cassava in Making Rice Flour Layer Cake. It has been a long time that rice flour has known as ingredient of making layer cake and to decrease dependence of rice flour in layer cake, the writer is interested to add grated cassava in making rice flour layer cake in order to make food innovation as well as to support food diversification. The purpose of this final report are to know the best composition and people's perceptions of rice flour layer cake with additional grated cassava from variable taste, texture and aroma. The data were collected through questionnaires. The writer used 3 variables in questionnaire as aspects of assessment (taste, texture, and aroma). The data were analyzed by using descriptive method. Based on the findings, the writer got the result that respondents prefer on sample C (75%) with composition of 200 gram rice flour : 150 gram grated cassava as the best composition than sample A and sample B. from people's perception, sample C showed the highest score with 70% from variable of taste 76.6% from variable of aroma, and 71.6% from composition acceptance. The lowest score on sample C showed on variable of texture with 61.6%.

#### Keywords: Cassava, Layer Cake, Composition

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