CHAPTER V
CONCLUSION AND SUGGESTION

In this chapter, the writer explain about conclusion and suggestion

5.1 CONCLUSION

Based on explanation in previous chapter, the writer concludes that the best composition of rice flour layer cake with additional grated cassava is using 75% grated cassava of rice flour layer cake with composition of 200 gram rice flour : 150 gram grated cassava. This composition gets the highest percentage of composition acceptance that is 71.6%.

People's perception about rice flour layer cake with additional grated cassava show the highest scores on sample C (75%) with composition of 200 gram rice flour : 150 gram grated cassava. It produces very tasty cake, sticky texture and strong aroma of grated cassava. The percentages are 70 % of taste, 61.6 % of texture and 76.6 % of aroma.

5.2 SUGGESTION

Based on the experiments the writer suggest as the following:

1. Further experiment is required to get best texture of rice flour layer cake with additional grated cassava

2. Measurement is necessary before pouring the batter on the cake pan. It has proposed to get solid layer of rice flour layer cake with additional grated cassava.

3. It takes a certain amount of time to slice the cake after the making process of each cake.