

FINAL REPORT
THE LAVA CAKE USING WHITE CHOCOLATE AND
WHITE COFFEE AS A NEW CAKE VARIANT



**This final report is written as one of the requirements to finish Diploma III in
majoring of English Department**

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STATE POLYTECHNIC OF SRIWIJAYA

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FINAL REPORT APPROVAL SHEET

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AS A NEW CAKE VARIANT**



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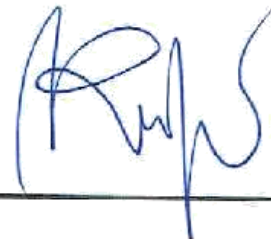
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MOTTO AND DEDICATION

**“Allah SWT knows what is the best for you, and
when it’s best for you to have it”**

I dedicate this final report to:

My amazing parents, Mr. Umzawani and Mrs. Nur ‘Ainun, S.Pd

THE LAVA CAKE USING WHITE CHOCOLATE AND WHITE COFFEE AS A NEW CAKE VARIANT

ABSTRACT

(Dessy Reza Saputri, 2015, 24 pages, 8 charts)

The problems of this final report are, “How to make the lava cake using white coffee powder and white chocolate cooking?”, and, “Do people like the lava cake using white coffee powder and white chocolate cooking?” The purposes of this final report are to make new variant of lava cake using white coffee powder and white cooking chocolate, and to know the response about the lava cake using white coffee powder and white cooking chocolate. The writer did the experiments twice with different ingredients portion. The writer analyzed the data by counting the number of respondents’ responses obtained through questionnaires then applied it on the chart application and calculated in percentage. The result showed that 92,5% responses says the flavor of lava cake is delicious, 100% responses says the texture of lava cake is soft, and 80% responses says the aroma of coffee is strong.

Keywords: *Lava Cake, White Cooking Chocolate, and White Coffee Powder.*

PREFACE

First of all, the writer would like to perform the gratitude to Allah SWT for the mercy that has been given to the writer so that the writer could finish the final report. The writer also would like to express the gratitude to the noble prophet Muhammad SAW, for warning and remembering every kindness or fault occurred. Eventually, this report is written to fulfill as one of the requirements to finish Diploma III in majoring of English Department which entitled “The Lava Cake Using White Chocolate and White Coffee as a New Cake Variant”.

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 writer has. Therefore, the writer expects the readers can give suggestion and critics for the final report.

Finally the writer expects that this report can give advantage and usefulness especially for the students of English Department.

Palembang, June 2015

The writer

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During making this final report, the writer had many inspiration, assistance, and support. In this chance, writer would like to thank to:

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- All of the lecturers for giving the writer all of the knowledge during the study.
- All of beloved friends in English Department, especially 6BB class for all support, help, and togetherness during these three years.
- Everybody who had involved in this final report.

Finally the writer hope this report can give some benefits to people who concerned about English, especially about F&B Product. However this report is far from perfection, therefore any criticisms and suggestions will always needed.

Palembang, June 2015

Writer

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