

FINAL REPORT

ADDING BAKSO IN SIOMAY WITH PEANUT SAUCE



The final report is written to fulfill one of the requirements for Diploma III educational accomplishment at English Department

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PREFACE

Fisrt, the writer would like to perform the gratitude to Allah SWT for the mercy that given to the writer so the writer could finish this final report on time. The writer also would like to express the warmest gratitude to the noble prophet Muhammad SAW, for warming and remembering every kindness of fault occured. Eventually, this report is written to fulfill the requirement for Diploma III of English Department at State Polytechnic of Sriwijaya, which entitled “Adding Bakso in Siomay with Peanut Sauce”.

The writer realizes that this report is still far from being perfect. Therefore, the comments and suggestions from all sources are welcome. The writer expects this final report can give advantages and more knowledge about food and beverage product for all the readers.

Palembang, 26 June 2015

The Writer

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MOTTO AND DEDICATION

“laughing has always been easier, than explaining your difficulties”

(Velly)

Dedicate to :

My Mother and My Father

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ABSTRACT

ADDING BAKSO IN SIOMAY WITH PEANUT SAUCE

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This report is about process development conducted to make *bakso* in *siomay* with peanut sauce and people's perceptions to the products. The writer wanted to develop new product by adding *bakso* in *siomay* and to know what respondents perception about *bakso* in *siomay* with peanut sauce. The data were collected through questionnaire with taste, flavor, texture and performance. The writer also collected data through interview by interviewing the chefs as expert in Aryaduta Hotel. The data were analyzed by using Sugiyono's formula. The result showed that the *bakso* in *siomay* with peanut sauce can be accepted by respondents with the percentage of flavor = 81,67 % ; taste = 80,83% ; texture = 80,83% ; and performance = 86,67%.

Keyword: *bakso*, *siomay*, and peanut sauce.