

FINAL REPORT
THE USE OF SPINACH IN MAKING PIZZA DOUGH



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

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STATE POLYTECHNIC OF SRIWIJAYA
PALEMBANG
2016

FINAL REPORT APPROVAL SHEET
THE USE OF SPINACH IN MAKING PIZZA DOUGH



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THE USE OF SPINACH IN MAKING PIZZA DOUGH
FINAL REPORT

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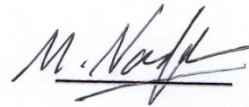
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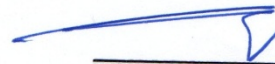
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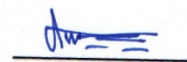
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MOTTO AND DEDICATION

Motto:

“Success seems to be connected with action. Successful people keep moving. They make mistake, but they don’t quit.”

- Conrad Hilton -

This final report dedicated to:

Allah swt

My beloved parents

My beloved grandparents

My beloved sister and brothers

My beloved classmates 6 BB class

My lecturers in English Department at State Polytechnic of Sriwijaya

THE USE OF SPINACH IN MAKING PIZZA DOUGH

ABSTRACT

(Puspa Sari, 2016, 43 page, 9 Table, 2 Chart)

This study discusses about the use of spinach in making pizza as new variant. The writer wanted to know the influence of spinach toward taste, texture, appearance, and aroma of the pizza result. The writer also shows how many students of English Department at State Polytechnic of Sriwijaya Like and dislike to eat spinach pizza.

Keywords: *spinach pizza*

PREFACE

First of all, I would like to express my gratitude to Allah SWT for giving the blessing and mercy for the writer in finishing this final report with title “THE USE OF SPINACH IN MAKING PIZZA DOUGH”. The final report is written to fulfill the requirement to finish the education at State Polytechnic of Sriwijaya in English Department.

The writer is also grateful to many people who have given many help to me in writing and finishing this report, they are Mrs. Eriza, S.Pd., M.Pd as the first advisor and Moch. Ridwan, M.Pd as the second advisor who have given me advices in writing the report, and also many thanks for Student English Department help me do the experiments in the kitchen English Department, State Polytechnic of Sriwijaya.

Finally, the writer realizes that this report, still has many insufficiencies, and the report is far from perfect. Therefore, the constructive critics, and suggestions are expected by the writer. The writer expects this masterpiece can give the advantages for Student of English Department State Polytechnic of Sriwijaya.

Palembang, 2016

The Writer

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The writer would like to thanks to Allah swt that gives the chances and knowledge for the writer to finish this final report. In this opportunity, the writer would like to express deep gratitude to everyone, whether intentionally involved incidentally involved in writer this final report. The writer would like to thank to:

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6. To all our friends of 6 BB class, thanks for becoming great family.
7. All of people who help the writer give the best support to finish the final repot.

Finally, the writer hopes this final report may give benefit to people who study cooking or F & B well. However, this report is far from perfect report, therefore any criticism and constructive suggestions are always welcome.

Palembang,

2016

The writer

TABLE OF CONTENT

TITLE SHEET	i
APPROVAL SHEET	ii
APPROVAL SHEET OF EXAMINER.....	iii
MOTTO AND DEDICATION	iv
ABSTRACT	v
PREFACE	vi
ACKNOWLEDGEMENT	viii
TABLE OF CONTENT	ix
LIST OF TABLE	xi
LIST OF CHART.....	xii
CHAPTER 1 : INTRODUCTION	1
1.1 Background	1
1.2 Problem limitation	2
1.3 Problem Formulation.....	2
1.4 Purpose and Benefit	2
1.4.1. purpose	3
1.4.2 Benefit	3
CHAPTER II: LITERATU RE REVIEW	4
2.1 The Information about spinach	4
2.1.1 Types of Spinach	4
A. Green Spinach	4
B. Red Spinach.....	5
C. White Spinach	5
2.2 The Nutrient Content of spinach	5
2.3 Definitions of Pizza.....	6
2.4 The Assorted of Pizza	7

2.5 The Pizza Dough Ingredients	7
2.5.1 Flour	7
2.5.2 Yeast	8
2.5.3 Olive oil.....	9
2.5.4 Salt.....	9
2.5.5 Cold water	9
2.5.6 Sugar	10
2. 6 The topping of pizza	10
2.7 Pizza Dough Making Process	10
2.8 Sensory perception	12
2.9 People Acceptance of food product	13
 CHAPTER III: PROJECT METHODOLOGY	14
3.1 The Method of Research	14
3.2 Place and Time Research	15
3.3 Data Collection and Instrument.....	15
3.4 Respondents	16
3.5 Research Stages.....	16
3.5.1 Preparation.....	16
3.5.2 Implementation	18
3.5 Techniques for Analyzing Data.....	19
 CHAPTER IV: FINDING AND DISCUSSION.....	21
4.1 Findings.....	21
4.2 Discussion.....	41

CHAPTER V: CONCLUSIONS AND SUGGESTIONS.....	43
5.1 Conclusion	43
5.2 Suggestion	43

REFERENCE

APPENDICES

LIST OF TABLE

Table 1. Nutrient Content of spinach	5
Table 2. Preparation cooking	16
Table 3. The Recipe Composition of Spinach Pizza.....	21
Table 4. Questionnaire Result pizza of Making 1	22
Table 5. Questionnaire Result pizza of Making 2	24
Table 6. Questionnaire Result pizza of Making 3	25
Table 7. The preference like or dislike Pizza 1.....	27
Table 8. The preference like or dislike Pizza2	28
Table 9. The preference like or dislike Pizza 3	30

TABLE OF CHART

Chart 1.

The percentage score the Texture, taste, aroma, flavor and appearance of spinach
pizza36

Chart 2.

Percentage of preference score Like and dislike36