

CHAPTER 1

INTRODUCTION

1.1 Background

Indonesia has abundant natural resources such as flora, fauna, crude oil, natural gas, and mineral. Each natural resource has its potential to be developed, and so plants. There are many diverse plants that grow entire Indonesia archipelago. This is caused by the position of Indonesia, traversed by equator which influences the climate of the country. Tropical weather and active volcanoes result in fertile lands.

Fertile land of Indonesia enables growing many types of plants and vegetables such as carrots, tomatoes, cucumbers, beans, and so on. Spinach is one kind of vegetable which can grow abundantly in all parts of Indonesia. This vegetable contains nutrients and vitamins. According to Shelly and Phallus (2010, p. 57-102) spinach is rich in nutrients which can lower blood sugar, cholesterol, and blood pressure. The nutrient can improve blood circulation and prevent several diseases such as colon cancer, diabetes, and kidney failure. Moreover, they mention spinach contains vitamin A, B, B6, B12, C, K, manganese, magnesium, iron, calcium, potassium, and phosphorus.

Spinach is usually consumed as a vegetable during a meal. However, the little bitter taste and strong smell make several people don't like to consume spinach. It is necessary to serve spinach in different menus instead of only as a vegetable. One of them is making spinach pizza. Pizza is a famous main course from Italy. It is a rounded and flat bread, baked in an oven and usually covered with toppings consisting of tomato sauce, mozzarella cheese, and some vegetables.

Based on the explanation above, the writer is interested to make a new variant of pizza by adding spinach to the dough and toppings regarding to the final report.

1.2 Problem limitation

In this report, writer wants to discuss about how to make pizza with the addition of spinach. The writer wants to know whether spinach can be used in pizza dough and topping or not. The writer wants to know the composition of ingredients in making pizza dough process. Moreover, the writer wants to know the students' perception of pizza with spinach addition.

1.3 Problem Formulation

The problem of the study are as follows :

1. Is there any significant influence of spinach addition to pizza on texture, taste, aroma, flavor, and appearance?
2. What is the suitable composition of ingredient of pizza dough with spinach addition on texture, taste, aroma, flavor, and appearance?
3. What is students' perception of pizza with spinach addition?

1.4 Purpose and Benefit

1.4.1 Purpose

1. The purpose of this final report is to know the influence of spinach on pizza.
2. To know students' perception of pizza with spinach addition.

1.4.2 Benefit

The benefits of this final report are:

1. For the writer
 - To give the knowledge about the use of spinach as an additional ingredient in making pizza and to practice good writing skill.

2. For the pizza lovers

- To introduce the new variant of pizza.

3. For the students of english department

- To give information about the steps of pizza dough making process. In this case is the steps of pizza making using spinach.
- To give guidelines how to make pizza.