

**THE DIFFERENCES BETWEEN BAKED MAKSUBA CAKE
WITH STEAMED MAKSUBA CAKE**



This final report written to fulfill one of requirement for Diploma III at
English Department in State Polytechnic of Sriwijaya

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APPROVAL SHEET

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MOTTO AND DEDICATION

Motto :

“Happiness is a way of life”

This final report dedicate to :

Allah SWT

My parents, Evi Ernani and M.Syukri

My brother, M.Rama Rizqillah

My friends at English Department state polytechnic of sriwijaya

My closes friends, Desi, Ika, Rizka and Dita

My lecturers at English Department state polytechnic of sriwijaya

Evri Nanda Pertiwi

PREFACE

First of all the writer would like to perform the gratitude to Allah SWT for the mercy and the guidance that has been given to the writer so that the write could finish the final report. The writer also would like to express the warm est gratitude to the Noble Prophet Muhammad SAW, for warning and remembering us to be kind. Eventually, the report is written to fulfill the requirement of final report at State Polytechnic of Sriwijaya entitled The differencess between enggak ketan and maksuba as a traditional cake based on texture,taste, aroma, color and appearance.

The writer admit that there are some mistakes in writing this final report, it is caused by limited experiences, ability, and knowledge that the writer has. Therefore, the writer expects the readers to give suggestion and critirisms for this job training report. The writer hopes that this final report can give advantages and useful information for readers and especially for the students of English Department in State Polytechnic of Sriwijaya.

Palembang, July 2016

The writer

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9. All parties who helped me to finish this final report.

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ABSTRACT

THE DIFFERENCES BETWEEN BAKED MAKSUBA CAKE WITH STEAMED MAKSUBA CAKE

(Evri Nanda Pertiwi, 2016, 28 pages, 6 tables, 1 Chart)

The title of this final report is “The differences between baked maksuba cake with steamed maksuba cake” The problem is “Are there any differences between baked maksuba cake with steamed maksuba cake?” the purpose of this study is to know the differences of texture, aroma, color and appearance between baked maksuba cake and steamed maksuba cake. The method of this study is descriptive method. The writer collected the data by distributing the questionnaire. Based on the findings, the writer found the differences between baked maksuba cake with steamed maksuba cake by calculating the questionnaire result.

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