

## FINAL REPORT

### THE RESEARCH AND DEVELOPMENT OF INNOVATED “TRADITIONAL LAPIS CAKE” TO BE “JUMPUTAN CASSAVA LAPIS CAKE”



This report is written to fulfill the requirement of final report subject at State  
Polytechnic of Sriwijaya

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APPROVAL SHEET  
FINAL REPORT  
THE RESEARCH AND DEVELOPMENT OF INNOVATED "TRADITIONAL  
LAPIS CAKE" TO BE "JUMPUTAN CASSAVA LAPIS CAKE"



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STATE POLYTECHNIC OF SRIWIJAYA

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## PREFACE

First of all, the writer would like to perform the gratitude Allah SWT for the mercy that has been given to the writer. Therefore, the writer could finish the final report. The writer also would like to express the warm east gratitude to the noble prophet Muhammad SAW, for warning and remembering every kindness or fault occurred. Eventually, this report is written as one of the requirements to finish diploma III at English Department, which entitled “The Research and Development of “Traditional Lapis Cake” to be “Jumputan Cassava Lapis Cake””. This final report describes about the differences between traditional lapis cake and jumputan cassava lapis cake, people perceptions, and how to design jumputan cloth like.

The writer considers that in writing this final report still has many insufficiencies and it is far from perfect. It was caused by the limitation of experience, ability and knowledge the writer has. Therefore, the writer expects the readers can give suggestion and critics for this final report.

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

Palembang, July 2016

Writer

## ACKNOWLEDGEMENT

First of all, I would like to express gratitude to Allah SWT that has give me the Mercy, the grace and the grand, so the writer can finish this report. Moreover, I would like to express to Prophet Muhammad SAW who has brought us from the darkness in the brightness.

This final report is to fulfill the requirement for Diploma III Majoring in English Department of State Polytechnic of Sriwijaya Palembang. In this opportunity, the writer would like to express deep gratitude for their supports of many people during writing this final report.

The writer finished this final report because of helping from every aspect which cannot be explained one by directly and indirectly. The writer also does not forget to say thanks to every people who help me to finish this final report. The writer wants to say thanks to:

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## ABSTRACT

The Research and Development Innovated of “Traditional Lapis Cake” to be  
“Jumputan Cassava Lapis Cake”

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(Maghfiroh Fitria Mulyani, 2016: 51 Pages, 42 Pictures, 9 Tables, 2 Charts)

This final report aimed at making the new innovation of “traditional lapis cake” that using cassava as a main ingredient. This final report discusses about the making of “jumputan cassava lapis cake” and it is about acceptable of “jumputan cassava lapis cake”. The purpose of final report is to make new innovation of “traditional lapis cake” with changed the main ingredient of traditional lapis cake that using cassava as main ingredient.

In this final report, the writer uses Research and Development “R&D” method. The “R & D” method that includes 3 steps are: (1) Preliminary Field Testing, (2) Model Development, and (3) Final Product Testing and Dissemination. After that the writer implements the steps by asking some experts.

Therefore, several research questions account. The data were collected from questionnaires. The writer has 4 questions on people perception about taste, flavor, texture, and design. This product is testing by close friends, housewives, merchant of cake, lecturer, and experts from five time experiment by revise the recipe and design jumputan cloth like. The result indicated that the large testing. It is explain from percentage score of each variable from question number 1 until number 4. Question number 1 about taste =72,50%, question number 2 about flavor =63,33%, question number 3 about texture = 67,50%, and number 4 about design jumputan cloth like = 66,66%. It was still accepted by respondents because the percentage score was up to 50%.

**Keyword: Cassava, Traditional Lapis Cake, and Jumputan Cassava Lapis Cake**

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