# DESIGNING *PLAJULICIOUS* BOOKLET FOR CULINARY TOURISM IN PLAJU



# This report is written to fulfill the requirement of Diploma III in English Department

**By**:

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2016

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**PREFACE** 

First of all, the writer would like to thank to Allah SWT for the blessing

that has been given to the writer, so that the writer could accomplish and finish the

Final Report. The writer also would like to express the warmest gratitude to the

prophet Muhammad s.a.w for warning and remembering every kindness or fault

occurred. The final report is entitled "Designing *Plajulicious* Booklet for Culinary

Tourism in Plaju".

The final report is written to fulfill the requirement of Diploma III in

English Department at State Polytechnic of Sriwijaya. In this final report cannot

be separated fro the obstacle and difficulties, however thanks to the guidance

assistance, advice and suggestion, especially the advisors and my friends, all of

those obstacles could be passed well.

The writer recognized that there are still many mistakes in this final

report. Therefore, the writer needs critics and suggestions from the reader to make

it better. This final report is also expected will be useful for the readers especially

for students of English Department at State Polytechnic of Sriwijaya.

Palembang, August 2016

The Writer

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# MOTTO AND DEDICATION

Motto:

Just Because You Took Longer Than Others,
Doesn't Mean You Failed.

## Dedicated to:

- Allah swt
- My beloved parents and brother
- My friends
- All of English Department's students

#### **ACKNOWLEDGEMENTS**

After finishing this final report, the writer will praise and great attitude to Allah swt for blessing to complete this final report. In this moment, the writer would like to thank to some people who have supported, inspired, and given the contributions in this final report. The writer would like to mention all of them bellow:

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- 9. My beloved friends, Maha, Bella, Fitri, and Shintia who has given their helping and praying
- 10. All of my friend in 6BD. Thanks for beautiful and sad memories during studying in English Department
- 11. All of staff in English Department library

Finally, the writer would like to thank to everyone who helped and gave contribution directly and indirectly for the writer during writing the final report that cannot be mention one by one.

#### **ABSTRACT**

This report discusses about booklet design for culinary tourism in Plaju. The purpose of this report was to know how to design *Plajulicious* booklet for culinary tourism in Plaju. The writer used research and development modification method that consists of preliminary study (literature study, field survey, and model draft), model development (limited and wider field testing), and final product testing by Sukmadinata (2005). The writer revised and designed final product of *Plajulicious* booklet which is applied in CorelDraw and Microsoft Publisher based on expert's comments and suggestions. The *Plajulicious* booklet also can be expected to introduce and provide information about culinary tourism in Plaju.

**Keyword: Culinary Tourism, Booklet, Research and Development Modification** 

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