

FINAL REPORT
MAKING BANANA AND AVOCADO DOUGHNUTS AND THE
PROCESS TO MAKE THEM INTO A RECIPE BOOK



This report is written to fulfill to requirement of Final Report
Subject at English Department State Polytechnic of Sriwijaya

By :
Iis Nur Kholipah
0613 3090 0679

STATE POLYTECHNIC OF SRWIJAYA
PALEMBANG
2016

APPROVAL SHEET
FINAL REPORT
MAKING BANANA AND AVOCADO DOUGHNUTS
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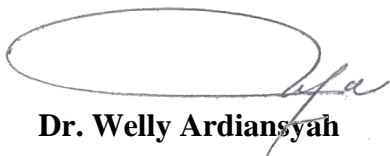
By :
Iis Nur Kholipah
061330900679

Palembang, August 2016

Approved by:

First Advisor,

Second Advisor,



Dr. Welly Ardiansyah
NIP. 197408172006041001



Eriza, S.Pd, M.Pd
NIP. 196205051988032003

Acknowledged by:

Head of English Department



Drs. M. Nadjmuddin, MA
NIP. 196209071988031001

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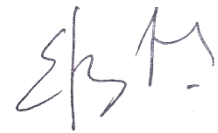
0613 3090 0679

Approved by The Examiners Committee

Signature

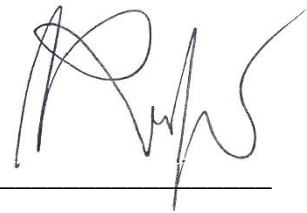
Dra. Evi Agustina Sari, M.Pd

NIP. 196708251993032002



Dra. Risa, M.Pd

NIP. 196508172000032001



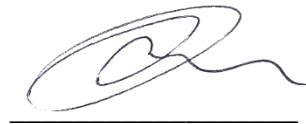
Dra. Sri Endah Kusmartini, M.Pd

NIP. 197107012002121001



Herman, S.Pd., M.Pd

NIP. 197107012002121001



STATE POLYTECHNIC OF SRIWIJAYA

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PREFACE

First of all, the writer would like to thank to Allah swt for giving the mercy and blessing for the writer in finishing this final report. This report is written to fulfill the final report subject at English Department of State Polytechnic of Sriwijaya with the title "Making Banana and Avocado Doughnuts and The Process to Make Them Into a Recipe Book".

The writer realizes this final report is still far from being perfect because of the limitation of budget, time, knowledge and source. Therefore, the comments and suggestions from the whole sources are needed. The writer really hopes that this report can be useful, can give the information and even enlarge the knowledge about culinary especially about banana and avocado doughnut as an innovation product for the readers especially for the student of English Department.

Palembang, August 2016

The Writer

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Palembang, August 2016

The Writer

ABSTRACT

MAKING BANANA AND AVOCADO DOUGHNUTS AND THE PROCESS TO MAKE THEM INTO A RECIPE BOOK

(Iis Nur Kholipah, 2016, 91 pictures, 1 figures)

This research aims to find out the variations of doughnut that can be made from banana and avocado and make the recipe book. The problems were " What are the appropriate compositions in making banana and avocado doughnut?" and "How are the processes of making the recipe book of banana and avocado doughnut?". The aims of writing this report were to find out the variations of doughnut that can be made from banana and avocado and the process of making banana and avocado recipe book. The method of this report was Research and Development (R&D) Modified method developed by Sukmadinata. The research techniques for collecting the data were interview and documentation. Based on the finding, the writer found that doughnut can be combined with banana and avocado. There are four processes of making banana and avocado recipe book, started from reviewing, surveying, arranging, and testing and revision. The conclusions were banana and avocado doughnut can be two of the things to be done in order to substitute the rice and variate the doughnut ingredients to make them healthier and the recipe book that the writer made can also be a culinary references. The suggestions were given to the writer and the readers.

Keywords: Research & Development, Recipe Book, Banana and Avocado

Doughnuts

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