

**FINAL REPORT**  
**THE PROCESS OF MAKING PURPLE SWEET POTATO NOODLE**  
**RECIPE BOOK**



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

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**STATE POLYTECHNIC OF SRIWIJAYA**  
**PALEMBANG**  
**2016**

**APPROVAL SHEET**  
**FINAL REPORT**  
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**Palembang, August 2016**

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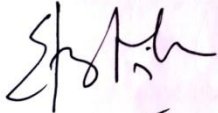
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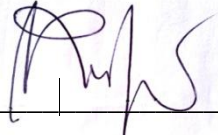
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**STATE POLYTECHNIC OF SRIWIJAYA**

**PALEMBANG**

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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 on time. This report is written to fulfill the final report subject at English Department of State Polytechnic of Sriwijaya with the title "Making Variations of Purple Sweet Potato Noodle and The Process of Making Purple Sweet Potato Recipe Book".

The writer realizes this final report is still far from being perfect because of the limitation of budget, knowledge, source, and time. 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 the purple sweet potato noodle as a product creation for the readers especially for the student of English Department.

Palembang, August 2016

The Writer

## ACKNOWLEDGMENT

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8. All parties who helped to finish this final report.

Palembang, August 2016

The Writer

**ABSTRACT**  
**THE PROCESS OF MAKING PURPLE SWEET POTATO NOODLE**  
**RECIPE BOOK**

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**(Nia Septiani, 2016, 70 pages, 85 pictures, 2 figures )**

This research aims to find out the variations of food that can be made from purple sweet potato noodle and to produce purple sweet noodle recipe book. The problems were "what are the variations of food that can be made from purple sweet potato noodle?" and "how are the processes of making purple sweet potato noodle recipe book?". The aims of writing this report were to find out the variations of food that can be made from purple sweet potato noodle and the process of making purple sweet noodle 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 the current food can be combined with the purple sweet potato noodle and there are four processes of making purple sweet potato noodle recipe book, started from reviewing, surveying, arranging, and testing and revision. The conclusions were the dishes could be the options to diversify the food and the recipe book would be means of knowledge and culinary references for the readers especially for the culinary students. The suggestions were given to the writer, students at English Department Polsri, and the institution.

***Keywords: Research & Development, Recipe Book, Purple Sweet Potato Noodle***

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