

FINAL REPORT
DESIGNING A RECIPE BOOK OF PALEMBANG'S
TRADITIONAL CAKES



**This report is written to fulfill the requirement of final report project at
English Department**

By:

AYU SHAFIRA

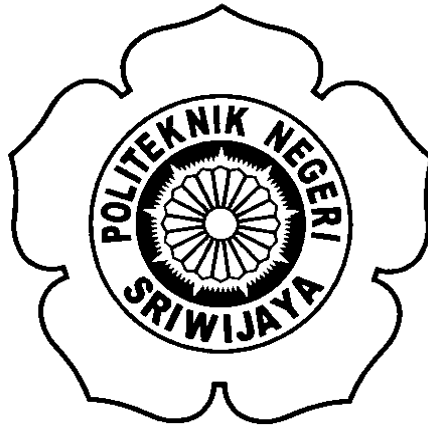
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STATE POLYTECHNIC OF SRIWIJAYA

PALEMBANG

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APPROVAL SHEET
DESIGNING A RECIPE BOOK OF PALEMBANG'S
TRADITIONAL CAKES



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Palembang, July 2017

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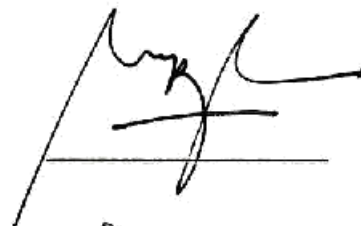
APPROVAL SHEET BY EXAMINERS
DESIGNING A RECIPE BOOK OF PALEMBANG'S
TRADITIONAL CAKES
FINAL REPORT

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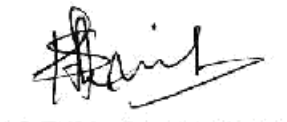
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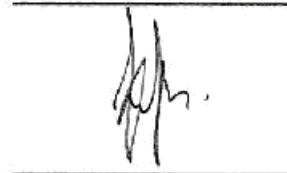
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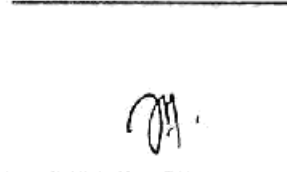
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ENGLISH DEPARTMENT
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2017

PREFACE

First of all, the writer would like to express the gratitude to Allah SWT for the outstanding mercy and the bless that has given to the writer. Therefore, the writer could finish this final report. This report is written as one of the requirements to finish Diploma Three at English Department State Polytechnic of Sriwijaya which is entitled “Designing a Recipe Book of Palembang’s Traditional Cakes”. This final report give the information about Palembang’s traditional cakes and also the recipe book can be used as a reference for tourists to make Palembang’s traditional cakes

The writer realizes that this final report still has many insufficiencies and it is still far from being perfect. This is because the limitation of financial, time, experience, knowledge and ability 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 advantages and usefull especially for the students of English Department.

Palembang, July 2017

The writer

ACKNOWLEDGEMENT

First of all, the writer would like to say thank to Allah SWT that has give me the Mercy and the bless to finish this report. The writer also would like to say thanks to every people who has given many contributions to finish this final report. I want to say thanks to:

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2. The Head of English Department, Drs. M. Nadjmuddin, M.A.
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6. All my partners of “Amateur travelers” Mona, Indah, Desti, thank you for your supports, times, prays and loves for me.
7. All friends in 6BC Class. Thank you for the great support, helped, time, love, prays, laugh and a thousand beautiful memories.

ABSTRACT

(Ayu Shafira, 2017 : 39 Pages, 46 Pictures)

This final report aims to produce a product Palembang's Traditional Cake recipe book. The problem is how to design a recipe book of Palembang's traditional cakes. The method of this report is Research and Development (R&D), they are (1) Preliminary study (2) Development of the product (3) Testing. The result shows that recipe book can be used as reference to make Palembang's traditional cakes because there are some informations gotten from the book such as: ingredients and procedure to make them.

Keywords: Design, Recipe book, Palembang's traditional cake

MOTTO AND DEDICATIONS

Motto:

*“When you think for giving up,
always remember your parents who support you”*

Dedicated to:

- ❖ My Beloved Parents
- ❖ My Beloved Brothers
- ❖ My Friends from English Department (2014) State Polytechnic of Sriwijaya, especially 6BC
- ❖ My Final Report Advisors
- ❖ All Lecturers and Staff at English Department, State Polytechnic of Sriwijaya

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