

FINAL REPORT
MAKING *KRITIKAN, KERIPIK TELUR IKAN GABUS* AND *TENGGIRI* AS
ONE OF TOURISM CULINARY IN PALEMBANG, SOUTH *SUMATERA*



**This Final Report is written to fulfill the requirement
of Diploma III English in Department**

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STATE POLYTECHNIC OF SRIWIJAYA

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FINAL REPORT

APPROVAL SHEET

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Motto and Dedication

motto:

Always be yourself no matter what they say and
never be anyone else even if they look better than
you.

Dedicated to:

*My beloved father
and mother*

My lovely family

*My best friends at
English department*

PREFACE

First of all, writer would like to thank to Allah swt because of the help of Allah, writer finished this Final Report titled making *kritikan, keripik telur ikan gabus* and *tenggiri* as one of tourism culinary in Palembang, south selatan. right in the calculated time. The writer also would like to express the warmnest gratitude to Muhammad saw, for warning and remembering every kindness or fault occurred. The purpose in writing this paper is to fulfill the requirement of Final Report at State Polytechnic of Sriwijaya Palembang.

Writer would also say thank you to all people who had help me to finish this Final Report. This Final Report will not be finished without their motivation, help, and support. Writer realized there are still many mistakes in process of writing this Final Report. Because of that, writer hopes the criticism and suggestion from readers that can help the writer in perfecting this Final Report. Hopefully, this paper can help the readers to gain more knowledge and give advantages for readers, especially students of English Department at State Polytechnic of Sriwijaya Palembang.

Palembang, July 2017

The Writer

ABSTRACT

MAKING KRITIKAN , KERIPIK TELUR IKAN GABUS AND TENGGIRI AS ONE OF TOURISM CULINARY IN PALEMBANG, SOUTH SUMATERA

This research aims to promote *kritikan*, *keripik telur ikan gabus* and *tenggiri*. The problem formulation is how to make *kritikan*, *keripik telur ikan gabus* and *tenggiri* as one of tourism culinary in Palembang, South Sumatra. The writer makes this final report to give information how to make *kritikan*, *keripik telur ikan gabus* and *tenggiri* as one of tourism culinary in Palembang, South Sumatra. There are 6 steps to make the innovation of *kritikan*: prepare egg end *telur ikan*, mix the egg, put the wheat flour and mixed it as a dough make the dough the flat, fry the dough in to the hot oil, and the *kritikan* is ready to be served. The writer distributed 40 (forty) questionnaire to 40 respondents to know their opinion on the taste, texture, aroma, and color of *kritikan* using *telur ikan gabus* and *tenggiri*. The respondents were staffs and collegians of English Department State Polytechnic of Sriwijaya. The result shows that they are interested with this food innovation. The writer suggests that everyone can utilize the thing that rarely use anymore. Everyone can make an innovation food of them. The food innovation can be an alternative food for us.

Keywords: tourism culinary, food innovation, kritikan snack.

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