

**FINAL REPORT**  
**DEVELOPING CAKES USING RED BEANS AS THE MAIN VARIANT**



**This report is written to fulfill the requirement of Diploma III Graduation in  
English Department at State Polytechnic of Sriwijaya**

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**ENGLISH DEPARTMENT**

**PALEMBANG**

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**APPROVAL SHEET OF FINAL REPORT  
DEVELOPING CAKES USING RED BEANS AS THE MAIN VARIANT**



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**DEVELOPING CAKES USING RED BEANS AS THE MAIN VARIANT**

**FINAL REPORT**

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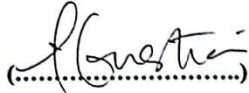
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## **MOTTO AND DEDICATION**

**“Do not be upset when people talk behind your back, you have to be happy that you are the one in the front”**

**I dedicate this final report to: My beloved parents, my beloved brother and sister, my beloved friends, my beloved advisor, and my beloved major of English Department POLSRI.**

## **PREFACE**

First of all, the writer would like to thank Allah s.w.t for his blessing and mercy given to us so that the writer could finish the final report on time. The writer is very grateful which can accomplish the requirement of making the final report entitled “Developing Cakes using Red Beans as the Main Variant”. The writer also gives and prays to mighty prophet Muhammad s.a.w to his family, companions, and his people until the end of the time. This final report is created to fulfill one of the requirement for Diploma III educational accomplishment at English Department State Polytechnic of Sriwijaya.

The writer realizes that this final report is still far from perfect, it is because of the limitation of source, knowledge, references. For that reason, the writer would have any suggestions and comments in order to make this report better on the future and have education point for people. The writer hopes this final report can be useful and give the information about developing product.

Palembang, July 2017

The writer

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First of all, the writer would like to say thanks to Allah SWT for all the blessings and easiness so that the writer was able to finish this final report. In this moment, the writers would like to express deep gratitude to the entire participants for their advices, valuable guidance during writing this report.

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

Palembang, July 2017

The writer

## **ABSTRACT**

### **DEVELOPING CAKES USING RED BEANS AS THE MAIN VARIANT**

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**(Fitri Ritama, 2017, 46 pages, 24 pictures, 12 tables, 5 charts)**

This research focused on how to develop cakes using red beans as the main ingredients and socialize them in term of recipe book. The purpose of this study were to find out whether cakes with red beans can be developed or not and to know how to socialize the developed red beans cakes. Red bean is one of beneficial food which can be the alternative ingredients, so it called food diversification. The method of this study was Research and Development (R&D) which modified by Sukmadinata Method. The data were collected through interview, and questionnaire. Based on the findings, the writer found that cakes can be combined with red beans as the main variant. The writer did three times experiments to get the proportional ingredients. Besides, the writer made the recipe book as the way to socialize the developing red beans cakes. The writer hopes the recipe book of red beans cakes could be the reference for the reader in making red beans cakes.

***(Keywords: Food Diversification, Research and Development, Red Beans Cakes, and Recipe Book)***

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