

**FINAL REPORT**  
**DEVELOPING *TELOK UKAN* (MODIFIED EGG) TO ENRICH THE**  
**TRADITIONAL SNACK FROM PALEMBANG**



**This report is written to fulfill the requirement of Diploma II study at  
Polytechnic of Sriwijaya**

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**PALEMBANG**

**2017**

**APPROVAL SHEET**

**FINAL REPORT**

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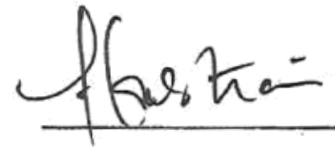
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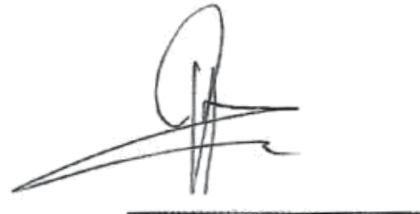
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**ENGLISH DEPARTMENT  
STATE POLYTECHNIC OF SRIWIJAYA  
PALEMBANG**

**2017**

## **MOTTO AND DEDICATION**

“PUT YOUR HEAD DOWN AND WORK HARD. NEVER WAIT FOR THINGS TO HAPPEN, MAKE THEM HAPPEN FOR YOURSELF THROUGH HARD GRAFT AND NOT GIVING UP”

**BY : GORDON RAMSAY**

**I dedicate this final product to My beloved parents, my beloved sisters, my beloved friends, my beloved advisors, and my beloved major of English Department POLSRI.**

## PREFACE

First of all, the writer would like to express the gratitude to Allah SWT for the mercy and the bless that has given to the writer. Therefore, the writer could finish the final report. This report is written as one of the requirements to finish Diploma study at English Department which is entitled “Developing Telok Ukan to Enrich The Traditional Snacks from Palembang”. This final report describes about the research and development of Telok Ukan, people perceptions about Telok Ukan and how to design Teluk Ukan recipe book.

The writer considers that in writing this final report still has many insufficiencies and it is not exactly perfect. This is because the limitation of financial, experience and ability the writer has. Therefore, the writer expects the readers can give suggestion and critics for this final report.

Finally, the writer expect that this report can give advantage and usefulness especially for the students of English Department.

Palembang, 25 January 2017

Writer

## ACKNOWLEDGEMENT

First of all, I would like to express gratitude to Allah that has give me the Mercy, the grace, the grand and the bless, so writer can finish this report. Moreover, also thanks to my lord Jesus Christ who has bless us to be in a good condition.

This final report is to fullfill the requirement for Diploma study of English Department of the Polytechnic of Sriwijaya Palembang. In this occassion, I would like to say many thanks for the support of many people during writing this final report.

I finished this final report because of the help from every aspect which cannot be explained one by one. I also want to say thanks to every people who help me to finish this final report. I want to say thanks to:

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## ABSTRACT

### Developing *Telok Ukan* (Modified Egg) to Enrich The Traditional Snacks From Palembang

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(Theodorus Novranto, 2017 : 55 Pages, 48 Pictures, 3 Charts, 10 Tables )

The research aims to find out the development of *Telok Ukan* into new variations and the documentation form of the development result. The problems were “how to develop *Telok Ukan* in order to enrich the traditional snacks from Palembang?” and “what form is the documentation of the new variations of *Telok Ukan*?. The aims of writing this report were to find out whether *Telok Ukan* can be developed or not and the form documentation of *Telok Ukan* in this research. The method of this report was Research and Development (R&D) Modified method developed by Sukmadinata. The research techniques for collecting the data were observation and documentation, interview and questionnaire. These techniques were used in every stage of research and development modified based on Sukmadinata. Based on the finding, the writer found that processes of developing *Telok Ukan* includes 4 times testing. There were limited testing 1 and 2, larger testing and final testing. The product result of the final testing was revised, then it was disseminated through questionnaire. The result of the questionnaire was analyzed to find out people perceptions about the product which is developed *Telok Ukan*. The result of the development in form of recipe was documented into recipe book. The conclusions were the *Telok Ukan* could be developed into 5 new variants and they are accepted by the customers. The *Telok Ukan* new variants were documented in form of recipe book consisting of 22 pages. The suggestions were given to the all the reader of this final report regarding to the way of cooking *Telok Ukan* based on the development of *Telok Ukan*.

**Keywords:** *Research & Development, Developed Telok Ukan, Recipe Book Documentation*

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