

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

Based on the research and development of *Telok Ukan*, the writer conclude that *Telok Ukan* can be developed into *Sekayo*, *Putu Ayu*, *Tape* cake, Red Velvet Mousse and Chocolate Truffle *Telok Ukan*. These products are accepted by the costumer or even tourist. The taste of these *Telok Ukan* is good not too sweet or even tasteless. It is proved by the acceptance percentage result from 30 respondent which shows around 75.3 %. The products also can be found in the recipe book of *Telok Ukan* as the docummentation of the product. The recipe contain the information about the information and the new variants of *Telok Ukan*.

5.2 Suggestion

To overcome several obstacles the writer found while doing this research, the writer suggests the reader as the following:

Paying attention while making the hole on the eggshell and cleaning the eggshell are the most important things in making *Telok Ukan*. The making hole process and the cleaning process must be done carefully, because it can break the egg if the cleaning and the making hole process are done in hurry. The making process of the *Telok Ukan* filling must exactly follow the recipe. Wrong ingredients may ruin the filling. The cooking process must not more than 15 minutes in steaming. If it is more than 15 minutes, it may break the egg. More importantly is while cooking the *Telok Ukan*, it must done patiently. It is hard because the eggshell must not be broken or it may ruin *Telok Ukan* overall. People who want to cook this food must be in high carefullness, because it can easily make you broke the egg.