

FINAL REPORT

DESIGNING THE VARIANT SPINACH RISsoles'S RECIPE BOOK



**This report is written to fulfill one of the requirement for the subject of final report at
English Department**

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**APPROVAL SHEET
FINAL REPORT**

DESIGNING THE VARIANT SPINACH RISsoles'S RECIPE BOOK



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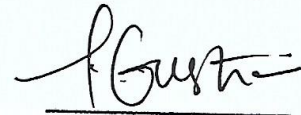
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PREFACE

Thanks for Allah SWT for giving blessing and mercy on the final report on time. The writing of this report is requested to fulfill requirements of subject on final report at state polytechnic of Sriwijaya Palembang. The title of this final report is “Designing The Variant Spinach Rissoles’s Recipe Book”.

The writer also would like to thank for all people who has given contribution regarding to this final report. The writer believed that without helping, motivating, and counseling from others, this report will not be finished. The writer also realize that there are some mistakes found in writing this report because the writer have limitation in experience, ability and knowledge. Therefore, suggestions and critics are welcome to have this report improved.

Finally, The writer expect that this master piece can give advantages for English for Tourism Department and all people.

Palembang, Juli 2017

The Writer

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Finally, this final report is completed. Therefore, the writers would like to thank to Allah SWT that gives chances for the writers to finished this final report. In this opportunity, the writers would like to express deep gratitude to the entire participants for their encouraging advice, valuable guidance during writing this final report. The writers would like to thank to :

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4. My beloved Parents, Brother, Sisters and Boyfriend who always support me and give your love, spirit and hug for me.
5. My beloved Friends of English Department especially in 6BB class.
6. All of people who involed for all of the help to finish this report that I could not write one by one. Thank you so much.

The writer also hope this report could give some benefits and contributions. However, this report is still far from perfect. Therefore, some comments and suggestions are always welcomed to make my final report better.

MOTTO AND DEDICATION

“Just understand what we will do, and do the best”

This final report dedicated to:

ALLAH SWT

My beloved parents (Kiagus Wancik Yusuf and Halimah Tuzhuroh)

My beloved brother and sisters (Betha, Hera, Efi, Novi and Aisyah)

My beloved classmates 6 BB class

My advisors (Dra. Murwani Ujihanti, M.Pd and Darmaliana, S.Pd., M.Pd)

My lecturers in English Department at state Polytechnic of Sriwijaya

My beloved friends

ABSTRACT

DESIGNING THE VARIANT SPINACH RISsoles'S RECIPE BOOK

(Wulan Maria Ulfa, 2017: 33 Pages, 13 Figures)

The final report has a title of Designing the Variant Spinach Rissoles's Recipe Book. The report discusses about designing the product where the product is in the form of recipe book which contain the complete information about variant spinach rissoles itself. The purpose of this final report is to find out the steps to design a variant spinach rissoles's recipe book. The writer used methodology of Sukmadinata (2005) that is research and development (R and D). The writer asked some respondents to know the taste, combination from spinach rissoles, the rissoles' fill, and texture. The writer did 3 steps to make this recipe book, they are: 1. Preliminary study, 2. Development product, and 3. Testing. The result shows that the recipe book can be used as a guide book for cooks people because they can make the variant spinach rissoles by seeing this recipe book.

Keyword: *Spinach, Rissoles, Designing, Recipe Book.*

ABSTRAK

DESIGNING THE VARIANT SPINACH RISsoles'S RECIPE BOOK

(Wulan Maria Ulfa, 2017: 33 Halaman, 13 Gambar)

Laporan akhir ini berjudul **DESIGNING THE VARIANT SPINACH RISsoles'S RECIPE BOOK**. Laporan tersebut membahas tentang perancangan produk dimana produk tersebut berupa buku resep yang berisi informasi lengkap tentang varian risol bayam itu sendiri. Tujuan laporan akhir ini adalah untuk mengetahui langkah-langkah merancang buku resep varian risol bayam. Penulis menggunakan metodologi Sukmadinata (2005) yaitu penelitian dan pengembangan (R and D). Penulis meminta beberapa responden untuk mengetahui rasanya, kombinasi dari rissole bayam, isi rissoles, dan tekstur. Penulis melakukan 3 langkah untuk membuat buku resep ini, yaitu: 1. Studi pendahuluan, 2. Pengembangan produk, dan 3. Pengujian. Hasilnya menunjukkan bahwa buku resep dapat digunakan sebagai buku panduan untuk memasak orang karena mereka bisa membuat varian risol bayam dengan melihat buku resep ini.

Kata kunci: Bayam, Rissoles, Perancangan, Buku Resep.

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