

FINAL REPORT

**DESIGNING VLOG OF PALEMBANG CULINARY TOURISM TO
PROMOTE PALEMBANG TRADITIONAL FOOD**



**This report is written to fulfill the requirement of final report subject at
Polytechnic of Sriwijaya**

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PALEMBANG

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APPROVAL SHEET

FINAL-REPORT
DESIGNING VLOG OF PALEMBANG CULINARY TOURISM TO
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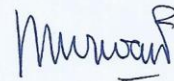
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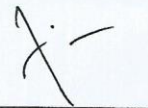
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PREFACE

First of all, the writer would like to express her greatest thanks to Allah for giving her strength, healthy, and guidance in finishing this paper entitled "Designing Vlog of Palembang Culinary Tourism to Promote Palembang Traditional Food". The purpose of this course is the Diploma III at the English Department of Sriwijaya State Polytechnic.

The writer would also be delighted to welcome any criticisms and suggestions to make this paper better. The writer expects that this report can give the advantages for readers, especially the students of English Department at Sriwijaya State Polytechnic.

Palembang, July 2017

Writer

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MOTTO

Being yourself is one of the hardest things because it's scary. You always wonder whether you'll be accepted for who you really are. I decided to call my record 'Inside Out' because that's my motto about life. I don't think you ever succeed at trying to be anyone else but who you truly are.

– Emmy Rossum

ABSTRACT

DESIGNING VLOG OF PALEMBANG CULINARY TOURISM TO PROMOTE PALEMBANG TRADITIONAL FOOD

The title of this final report is "Designing Vlog of Palembang Culinary Tourism To Promote Palembang Traditional Food". The report discusses about designing the product where the product is in the vlog that contains the information about Palembang culinary tourism. The purpose of this final report is to know how to design vlog of culinary tourism in Palembang to promote Palembang traditional food. The writer used research and development method. The writer collected the data by giving structured interview to the head of the marketing unit of Culture and Tourism Office of Palembang City. The writer also collected the data by conducting the observation towards the traditional food restaurant. The data were analyzed by using Research and Development. There are three steps to complete this final report. The steps are preliminary research, and model development.

**Keyword: Design, Vlog, Palembang Culinary Tourism,
Palembang Traditional Food.**

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