

FINAL REPORT PROPOSAL

MAKING KOJO COOKIES AS AN INNOVATION OF KOJO CAKE



**This report is written to fulfil one of the requirements for Diploma III Educational
Accomplishment at English Department**

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MAKING KOJO COOKIES AS AN INNOVATION OF KOJO CAKE



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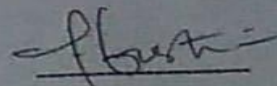
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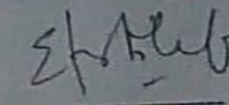
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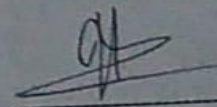
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PREFACE

First of all, the writer would like to thank to Allah Swt for his blessing and mercy given to her so that the writer can finish the job training report on time without facing any significant barriers. The writer is very grateful that she can accomplish the requirement of making the job training report which is entitled “**Making Kojies as An Innovation of Kojo Cake**”. The purpose of this report is to fulfill the requirements of English Department Diploma III curriculum of State Polytechnic of Sriwijaya.

The writer would also like to thank to all people who have supported her in writing and compiling this Final Report , especially for Mrs Risnawati as the writer’s first advisor and Mrs Risa as the writer’s second advisor who have given her much advice, guidance, support and time to finish this report. Finally, there are still many insufficiencies and mistakes in writing this report. Therefore, constructive criticism and suggestions are expected and welcome. The writer expects that this report can give the benefits to other people who might need the information.

Palembang, July 2019

The writer

ABSTRACT

Making Kojo Cookies as An Innovation of Kojo Cake

(Frisilia Utami, 2019, 28 pages. 3 Figures, 2 tables and 1chart)

This report discusses about making Kojo cookies as an innovation of Kojo cake. The purpose was to find how to make Kojo cookies. The writer used R &D method. There are three stages of research and development method based on Sukmadinata's theory which are Preliminary study, Model development and Final testing. However, the writer did only two stages which were Preliminary study and Model development. There were two experiments and two revisions. The Kojo cookies product of the first experiment was tasted and examined by Mr. I Gede and the Kojo cookies product of the second experiment was tasted by five respondents. The result indicated that there were nine steps in making Kojo cookies and there were nine kinds of ingredients of Kojo cookies. Indeed, the proportional recipe from the last experiment of Kojo cookies had been designed in a simple recipe in chapter IV.

Keyword: Kojo cookies, Kojo cake, Palembang traditional cake.

ABSTRACT

Membuat Kojo Cookies Sebagai Sebuah Inovasi dari Kue Kojo

(Frisilia Utami, 2019, 28 Halaman, 3 Gambar, 2 Tabel and 1 Grafik)

Laporan ini membahas tentang membuat kue Kojo sebagai sebuah inovasi dari kue Kojo. Tujuannya adalah untuk menemukan cara membuat kue Kojo. Penulis menggunakan metode R&D. Ada tiga tahap penelitian dan pengembangan berdasarkan teori Sukmadinatayaitu studi pendahuluan, pengembangan model dan pengujian akhir. Namun, penulis hanya melakukan dua tahap yakni studi pendahuluan dan pengembangan model. Penulis mendapatkan informasi tentang kelebihan cookies, karakteristik cookies, dan beberapa pertimbangan dalam membuat cookies. Dalam pengembangan model, ada tiga percobaan yang dilakukan oleh penulis. Hasil dari percobaan ketiga menunjukkan bahwa untuk membuat Kojo cookies diperlukan sembilan jenis bahan dan terdapat sembilan tahapan.

Keyword: Kojo cookies, kue Kojo , Palembang traditional cake.

MOTTO AND DEDICATION

“Deciding to stop dreaming is the biggest tragedy in human life. Poor people who live without dreams will die and rich people who stop dreaming will lose their wealth”

Man Jadda Wajada

-Andrea Hirata-

Every girl must be smart because the world is too severe if she only relies on her beauty

-Oprah Winfrey-

Dedicated to:

-My beloved parents : Mr. Ichsan. Ar and Mrs. Yulningsih

-My beloved sister, brother and nephew: Elen silvia, Deska fernando and michael adelio abadil

-My crazy friends: Ayu, Reka, Suci and Dila

-Everyone who involved in compiling this final report

Niets is onmogelijk. Ik kan doen wat Ik wil graag. Ik wil naar netherlands gaan

Mimpi adalah kunci untuk kita menaklukan dunia berlarilah tanpa lelah sampai engkau meraihnya.

Menarilah dan terus tertawa walau dunia tak seindah surga, bersyukurlah pada yang kuasa cinta kita di dunia selamanya.

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