

CHAPTER I

INTRODUCTION

In this chapter, the writer describes the background, problem identification, problem formulation, research purpose and benefits.

1.1 Background

Palembang is the capital of South Sumatera province that is rich in unique and delicious traditional foods. The foods are classified as main courses, big meals, snacks, cakes and finger foods. The typical cakes of Palembang such as maksuba, enggak ketan cake, lapis legit, 8 jam and kojo cake are usually served on special events. The texture of Palembang traditional cakes are soft, smooth and undurable (short-lasting). Mostly the Palembang traditional cakes can last only for a few days and becomes stale very easily. It is not easy for people who come from far islands such as Java and Kalimantan to buy and bring these cakes to their homes as gift, especially if they use certain kinds of transportation such as train, bus and ship which take long time . It is undeniable that these cakes may be stale in the middle of their way home. Besides, the people have to keep the cakes in refrigerators or reheat them. The condition then reminds the cakes unfresh and undelicious. The main ingredients of these cakes are usually flour, butter, sugar, egg and additional various ingredients like coconut milk and glutinous rice.

One of the most famous traditional cakes from Palembang is Kojo cake. This cake is often served not only in daily menus but also in some special occasions like wedding ceremony, religious events, baby bridal day, baby shower day etc. Besides, this cake is also favorite one among some people outside Sumatera such as in Jambi, Bengkulu and Riau. It is because this cake has delicious taste and special flavour. Astutik (2018) states that Kojo cake is a typical food from South Sumatera and its neighbouring areas such as Jambi, Riau, and Bengkulu which is often served on special occasions and big days. Indeed, the interest of people in buying and ordering this cake is so high and there are also many internet users

who look for the recipes of Kojo cake especially on the upcoming special days such as Idul Fitri day and fasting days (Iwan, 2018).

Nowdays, people in Palembang hardly find the traditional foods like Kojo cake. It is because their cooking process takes long time to compare the simple and quick products of food such as junk foods and fast foods which are getting high popularity in everywhere, some traditional foods of course cannot keep their existence easily. The high tendency of people in consuming junk foods and fast foods in their daily lives is caused undoubtedly by the selling points that the foods offer. Junk foods such as french fried potatoes, burger, pizza, and instant noodle are not only extremely delicious but they are also cheap, ubiquitous and easy or simple to be cooked and served.

The traditional foods which have already lost their fames are mostly delicious, nutritious and healthy because they are made from original and harmless ingredients. Moreover, traditional foods play a major role in traditions and cultures of most of regions in Indonesia for a long time. They are an integral part of cultural heritage, history, identity and life style of society. Undeniably they are tangible assets which have been inherited by our achestors because of their uniqueness and high values (Marija, 2019).

The writer tries to create an innovation of Kojo cake into Kojo cookies. It is because cookies offer more benefits than cakes, especially in term of its durability. Cookies are better than any kinds of dessert in several ways; they can be stored and transported easily, they can be added with some kinds of toppings and varied. They are baked in individual portion and do not need to be divided, they can be eaten by hand without mess and they remain fresh longer (Brodie, 2014). Due to the interesting fact, the writer thinks it will be a good innovation for the traditional cake because the idea of Kojo cookies can be such typical product that visitors can buy from Palembang to be brought to their homes as a gift which also indirectly becomes an effective way to introduce and promote this

traditional cake to other people. Therefore the writer decides to write this final report entitled “Making Kojo Cookies as An Innovation of Kojo Cake”

1.2 Problem Identification

People usually want to buy such gifts when they visit some new places. It is because the gifts can be a tangible evidence showing that they have ever gone to the places. Moreover, people often want to share or give the gifts to their family, friends and neighbors.

Kojo cake is one of the most favorable typical cakes from Palembang which has unique and delicious taste. Many visitors who come to Palembang really admire and like eating this cake (Hartini, 2018). However, they can not buy and bring this cake to their homes as gift for their family and friends because the cake is undurable; it can not last for long time. In this case, the writer wants to make an innovation of Kojo cake product by innovating Kojo cake into Kojo cookies. The writer believes that it will be a good innovation of Kojo cake. Visitors can buy this product as a gift when they visit Palembang.

1.3 Problem Formulation

Based on the background above, the problem formulation of this research is how to make Kojo cookies?

1.4 Research Purpose

The purpose of this research is to know how to make Kojo cookies

1.5 Research Benefits

This final report will bring benefit for the researcher and readers in term of increasing knowledge about Kojo cake which is one of the traditional cakes from Palembang. Besides, it will be useful for English Department in term of increasing the number of culinary innovation conducted by the students.

CHAPTER II

LITERATURE REVIEW

2.1 Innovation

2.1.1 Definition of Innovation

Innovation is considered as the act of innovating, something new, a change or novelty (Landau, 2008). It is similar to this idea, innovation is typically thought to mean more: more flavors, more options, more feature (Wunker, 2018). Innovation is an introduction of new things , ideas, methods etc (Oxford Learner's Dictionary , 2003) and (Merriam-Websters Collegiate Dictionary, 2004)

Innovation in food industry is defined as the process of transforming a discovery idea or invention into goods or services that consumers/customers are willing to purchase. Innovation undoubtedly involves multiple aspects such as science, technology, marketing and organization, partnership, risk and social responsibility (Pinhuo, 2016).

From the definitions above it can be concluded that innovation is a process of creating something novelty or improving and transforming a discovery idea into better things that can give more benefits and increase the selling value.

2.1.2 Importance of Innovation

The innovation in food industry is essential to gain a competitive advantage and create value and its outcomes can be both tangible (e.g new product, design, expertise) and intangible (e.g new processes and ways of conducting business). The product innovation could be a major difference of successful factor in today's aggressive and competitive food market. Innovation is increasingly recognized as one of the main determinants of organizational success, high performance and survival of a company (Pinhuo, 2016).

It can be concluded that innovation in food industry is very beneficial in encouraging food products to keep standing in high competitive market and having great value.

2.1.3 Characteristics of Innovation

Tornatzky and Klein (1982 in Scheider, 2008) states that three most important characteristics of innovation are compatibility, relative Advantage and complexity. Furthermore, Rogers (1995 in Anchovy, 2016) mentions that there are five characteristics of Innovation which are relative advantage, compatibility, triability, observability and complexity. Relative advantage is considered as an improvement upon the innovation before it. Compatibility occurs when an innovation is deemed suitable enough to fit within society's values and norms. Triability is related to the degree to which an innovation can be experimented with, on a partial basis and without changing the whole structure. Observability is related to the time when the results of an innovation are as readily and easily accessible to the user. Complexity is quite self explanatory because the more complex an innovation is to use, the more time it will take to get adopted by users.

From the explanation above, it can be concluded that the characteristics of innovation cover relative advantage, compatibility, triability, observability and complexity.

2.2 Traditional Foods

Traditional food refers to the use of particular food ingredients and food preparation methods that has been passed on from one generation to the next (Helena, 2009). Moreover, a traditional food product is a product frequently consumed or associated with specific celebrations and/or seasons, normally transmitted from one generation to another, made with care in a specific way according to the gastronomic heritage, with little or no processing/manipulation, that is distinguished and known because of its

sensory properties and associated to a certain local area, region or country (Guerreo, 2009).

In addition, foods have played a major role in traditions of different cultures and regions for thousands of years. They include foods that have been consumed locally and regionally for an extended time period (Tamara, 2015).

Regarding the definitions above, it can be summarized that traditional food refers to the particular foods that have special ingredients and preparation methods. The foods have been passed on from one generation to the generation and influenced by many factors such as availability of raw materials, traditional food, agricultural habits and location.

The most important characteristics of traditional food are popularity within a certain region, authentic way of cooking, relatively long and real history of consumption and production. Persistent high quality, safety, healthiness and good taste are the qualities that restaurants are trying to provide (Ivannova, 2014).

Traditional foods are mostly from fertile soil, made from more organ meats that muscle meats and rich in animal fats. The ingredients of traditional foods are usually raw or fermented which contain of natural vitamins. The ingredients also include natural sweeteners such as honey, fresh organ meats, fermented vegetables and traditional seeds. Indeed, traditional foods are cooked with traditional cooking methods (Murphy, 2018).

According to Emma, most traditional foods have a higher quality nutritional profile than many domestic, store-bought process foods that make up a large portion of our diets today. They are often higher than many micronutrients such as iron, vitamin B12, vitamin C and lower in fat, salt and sugar. Traditional foods play an important role in local identity, consumer behavior, the transfer of cultural heritage for future generations, and the interaction (Socha, 2012)

2.3 Kojo Cake

2.3.1 Definition of Kojo cake



Figure 2.1 Kojo Cake

Kojo cake is often called Kemojo. The word of Kemoja derives from Kamboja which is a type of flower. This cake is typical cake from South Sumatera and its neighbouring regions such as Jambi, Riau and Bengkulu. This cake is usually served on some cultural events and big days (Prigadi, 2017). This cake has special taste, aroma and texture. The color of this cake is soft green which derives from the blending of Suji and Pandan leaves. This cake has strong traditional value because it is often served on special traditional events such as wedding and cultural ceremony (Lestari, 2017)

2.3.2 Ingredients of Kojo Cake

Kojo cake has some particular ingredients which are eggs, sugar, flour, coconut milk, butter, milk, suji and pandan leaves. All of the ingredients have high nutritional values. Eggs contain some essential nutrients such as zinc, selenium, retinol and tocopherols that can protect humans from many degenerative processes, including CVD (Miranda, 2015). Sugar provides a source of energy in our diet because it is rich in sweet carbohydrates (Victoria, 2011). Flour consists of proteins, starch and other carbohydrate lipids, fiber, water and ash as well as low levels of vitamins, minerals and enzymes (Giannou, 2003). Coconut milk contains medium-chain triglycerides (MCTs)

which has been linked with weight loss and a lipid called lauric acid that can support the immune system (Eske, 2018).

Suji and pandan leaves contain chlorophyll. The use of chlorophyll and the prosthetic group (heme) of hemoglobin which are responsible for protecting the human body from several diseases (Jokopriyambodo, 2014). Butter is rich in fat and also many vitamins, especially A, E, D, and K2. However, butter is not particularly nutritious when considering its large number of calories. Milk provides many of the nutritional elements necessary for the growth and maintenance of the human body, in adequate amounts. The benefits of milk are building and maintaining bone and teeth, preventing cardiac diseases, keeping the blood pressure at a normal rate and so on (Health, 2018).

2.4 Cookies

2.4.1 Definition of Cookies

Cookie is defined as a small, flat, thin, sweet cake or biscuit (Oxford Advanced Learner's Dictionary, 2015). In addition, cookie is a small flat or slightly raised cake (Merriam Webster's Collegiate Dictionary, 2004)

Furthermore, cookies have been defined as snacks that are produced from unpalatable dough which when baked in an oven is transformed into an appetizing product. Cookies are traditionally produced from wheat flour which possesses gluten that is known for its unique viscoelastic characteristics which is desirable in the bakery industry (Laura, 2018)

From the definitions above, it can be summarized that cookies are snacks in form of a thin, sweet and small cake or biscuit that made from flour and some other ingredients. Cookies are also known for unique viscoelastic characteristics.

2.4.2 Characteristics of Cookies

Cookie has its own characteristics based on its type. Based on the type of cookies' texture, cookies are divided into four kinds, that is crisp cookies, soft cookies, chewiness and spread/ large size cookies. Crisp cookies have own characteristics which cover the high content of sugar and fat, the long time of baking process, the small size and the low content of moisture. Soft cookies are opposite to the crisp one because they are high content of liquid, low sugar and fat, low baking time, absorb moisture and large size. Chewiness' characteristics include high sugar and liquid, low fat, high egg content and strong gluten (flour/dry goods) development. Spread/Large size are high sugar content, high baking soda content, creaming the fat and sugar for long period of time, high liquid content and strong gluten flours (Moore, 2011).

In addition, Nibble (2016) says that cookies are classified into eight groups based on the cooking method, which are bar cookies, fried cookies, molded cookies, no-baked cookies, refrigerator/ice box cookies, rolled cookies and sandwich cookies. Bar cookies are baked cookies which cut into individual-sized squares. Brownies and lemon bar are the examples of this kind of cookies. Drop cookies are made from soft dough that dropped by the spoonful onto the baking sheet. The examples of this kind of cookies are chocolate chips and oatmeal cookies. Fried cookies are made from fried dough, often dusted with powdered sugar. The examples of this cookies are the jewish kruszky and italian zeppole. Molded cookies are made from a stiffer dough that molded into balls or other shapes: almond crescents. no-bake cookies are made from a faux cookie, a kind of candy cookie hybrid. Refrigerator/ice box cookies are made from a stiff dough that refrigerated in logs until it becomes hard: pinwheels and shortbread. Rolled cookies are made from a stiffer dough that chilled and then rolled out and cut into shapes: gingerbread men and Sandwich cookies.

2.4.3 Main ingredients of cookies

There are six main ingredients of cookies which are butter, egg, sugar, flour, baking soda and baking powder. Butter can keep cookies tender. The higher the proportion of butter to other ingredients so the more tender cookie will be and consequently the cookies will spread when they are baked. Egg whites provide a good amount of water as well as protein which is good at trapping and retaining bubbles of air or water vapor that makes cookies rise during baking process. Egg yolks also provide some moisture and protein. They can form a tender protein coagulum that can keep a cookie tender and fudge-like. White sugar adds no leavening power, so it will end up cookies more thin and crisp because the cookies can easily spread wide (white sugar based cookies more readily give up moisture). Cookies usually use bread flour with high protein because it can make the cookies chewy and crispy. Baking powder generally produces cakier cookies that rise higher during baking and producing smoother and shiner tops. While baking soda yields cookies that are craggier and denser in texture (Lopez, 2013).

2.4.4 Some considerations in making cookies

The followings are the things that should be considered in making cookies (Lopez, 2013):

1. The temperature

The temperature of the dough of cookies and the temperature of oven can give impact on the cookies. When baked at a lower temperature, the dough has more of a chance to spread out, leading to flatter and wider cookies. In contrary, cookies baked at higher temperature spread less.

2. The browning process of butter

Do not forget to brown the butter before you put it into the dough of your cookies because browning the butter gives the cookies a more intensely nutty and butterscoth flavor

2. The resting process

It is recommended for you to give your cookies time to rest. An overnight rest helps the cookies develop deeper flavor because it allows enzymes to break down large carbohydrates that enhances the caramelization and browning process.

3. The mixing process of the dough

It is better for you not to tear apart and recombine the dough of your cookies too often because they can make your cookies' surface craggier and rougher.

CHAPTER III

RESEARCH METHODOLOGY

Research and Development method was used to make Kojo cookies based on the theory of expert. Sukmadinata (2005 p.184) states: “secara garis besar, langkah penelitian dan pengembangan terdiri dari tiga tahap yaitu: 1) Studi pendahuluan, 2) Pengembangan model, dan 3) Uji model”.

The stages are formulated into the chart of research procedure as follows:

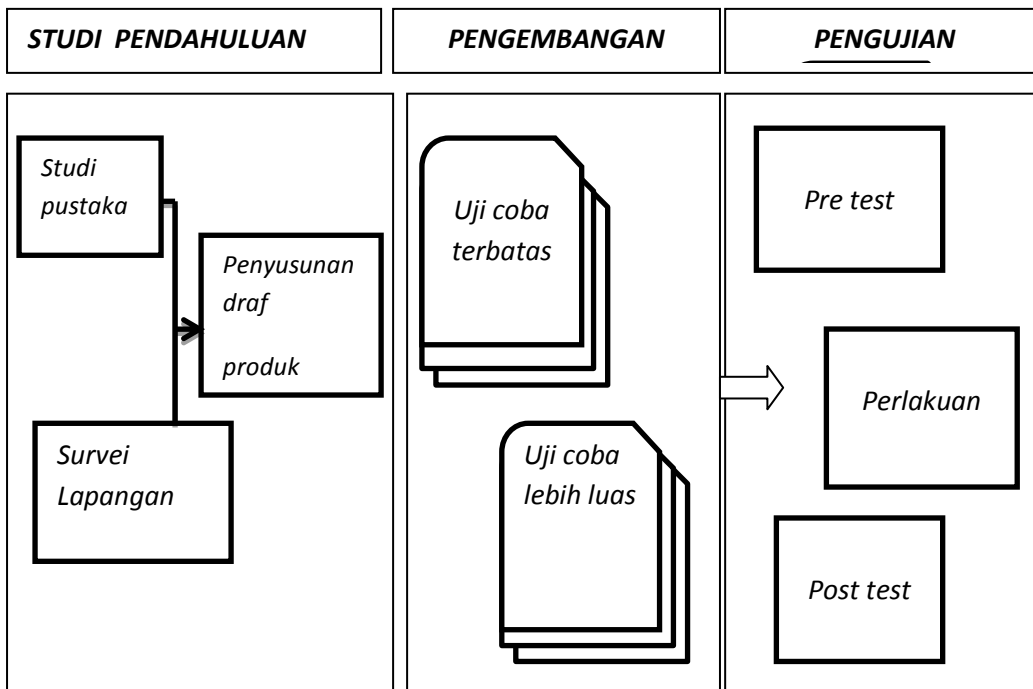


Chart 3.1 Steps of Research and Development

Source: Sukmadinata (2005 p.189)

There is the explanation about steps of Research and Development proposed by Sukmadinata as illustrated in chart 3.1

3.1.1 *Studi Pendahuluan* (Preliminary Study)

Preliminary study is the preparation stage in a product development. The stage covers three steps: literature study, field survey and product draft design. For more details, these three steps are described as follows:

a. *Tinjauan Pustaka* (Literature Study)

Literature study is a study to learn the basic concepts or theories related to the product or model that someone wants to develop. Indeed, it is intended to find the theoretical foundations to develop the product (Sukmadinata, 2005). In this case, the researcher read some articles about cookies such as the characteristics of cookies published by Moore (2011) in https://patchcom.cdn.ampproject.o?amp_js_vrg/v/s/patch.com/washington/redmond/amp/5409499/bp-cookie-characteristics , the tips to make best chocolate chip cookies published by Lopez (2013) in <https://sweets.seriousseats.com/2013/12/the-food-lab-the-best-chocolate-chip-cookies.html> and the various types of cookies published by Nibble (2016) <https://www.thenibble.com/reviews/main/cookies/cookies2/cookie-types.asp>

b. *Survei Lapangan* (Field Survey)

Field survey is done in order to collect the data regarding the planning and execution of a product making or development (Sukmadinata, 2005). In this case, the researcher read the recipe from the official website related to the product of Kojo cake. Based on the official website of https://cookpad.com/id/resep/6351998_-bolu-kojo-palembang entitles “*Bolu Kojo Palembang*”. The researcher interviewed Mrs. Sushy who knows well about the product of Kojo cake and cookies. The researcher asked the questions about the ingredients and the process of making Kojo cake. The researcher did the interview in Mrs. Sushy’s house at Sungai Baung street no 67 Kenten Palembang.

c. *Penyusunan Produk Draft* (Product Draft Design)

Product draft design is done by referring to the fundamental concepts or theories that an observer has gained through literature review stage, and it must be done by holding the data got from field survey stage

(Sukmadinata, 2005). In this case, the researcher prepared cooking tools of Kojo cookies which covered a small whisk, a teaspoon, a tablespoon, a basin, an oven, shapes and so on. She also prepared ingredients of Kojo cookies comprised flour, eggs, pandan and suji leaves, coconout milk, etc. The researcher also tried to draft the cooking procedure by refering to the recipe from the internet and the ricipe given by Mrs. Sushy. Then, the researcher made the innovation of product of Kojo cake by turning Kojo cake into Kojo cookies at the writer's house at Gunung Kemala street no 104.

3.1.2 *Pengembangan Model (Model Development)*

Model development is the second stage that includes limited and wider testing. It is done to testify the quality of a product. It usually involves experts or profesional persons (Sukmadinata,2005).

Model development was intended for the researcher to develop the product and testing. In model development, the writer conducted limited and wider testing in order to find a good recipe. Limited testing was conducted by giving the sample of product to the expert named, Mr. I Gede Surata, expert in pastry, in order to get the comments and suggestion about Kojo cookies. The comments and suggestion were about the flavor, the texture, the taste and the color of Kojo cookies. Then, the product of Kojo cookies from the limited testing revised by researcher based on Mr. I Gede's suggestions.

In wider testing, the researcher gave the sample of the product that had been revised to five people in order to get the comments and suggestions. The five people were two workers in Pastry at 101 Rajawali hotel, two traditional cake and cookies sellers in Cinde market and a housewife. The comments and suggestion were about the flavor, the texture, the taste and the color and shape of Kojo cookies. Then, the product from the wider testing was revised by researcher based on all of their suggestions.

3. *Pengujian Akhir* (Final Testing)

Final testing is the last stage in developing the product. It consists of pre test, treatment and post test. In the final testing the product that has already got revision in the wider testing became a final product of the research. Then, the product would be examined through pre test, treatment and post test. However, the researcher did not do all of the tests because of the lack of time, budget, and legality. Sukmadinata (2005) states that for the novice in term of a research, like a student who conducted a final project, final draft is enough because he/she has conducted limited and wider testing.

CHAPTER IV

FINDINGS AND DISCUSSION

This chapter provides the information on making Kojo cookies as an innovation of Kojo cake.

4.1 Findings

There were two stages in making the recipe of Kojo cookies. The stages included: preliminary study and model development. The detailed information about the stages of making Kojo cookies is explained below:

4.1.1 Preliminary Study

Preliminary study covered three things that were literature study, field study and product draft design.

In literature review, the writer got the information about the strengths of cookies. In fact, cookies can last for longer time than cakes and they are easier to be packaged and brought. They can also be added with some kinds of toppings, they are baked in individual portion and do not need to be divided. Furthermore, they can be eaten by hand without mess.

Besides, the writer also got to know that the characteristics of cookies are classified based on two things which are cookies' type and cookies' cooking method. Cookies have four types which are crisp cookies, soft cookies, chewiness and spread/ large size cookies. Each type of cookies has its own characteristics. Based on cookies' cooking method, cookies are divided into eight which are bar cookies, fried cookies, molded cookies, no-baked cookies, refrigerator/ice box cookies, rolled cookies and sandwich cookies. Each of the cookies also has its own characteristics.

In addition, the writer also got the information about some consideration in making cookies which are the temperature of dough and oven, the browning process of butter, the resting process of cookies and the mixing process of the

dough. The temperature of the dough of cookies and the temperature of oven can give impact on the texture of cookies. Browning the butter in cookies making gives the cookies a more intensely nutty and butterscoth flavor. An overnight resting of cookies helps the cookies develop deeper flavor. Tearing apart and recombining the dough of cookies makes cookies' surface craggier and rougher.

In field study, the writer got the recipe of Kojo cake from internet and an expert. Based on the official website of cookpad.com published by Eva, there were seven ingredients of Kojo cake that were suji leaves, pandan leaves, sugar, salt, egg, margarine and coconut milk. Indeed, there were seven cooking steps of Kojo cake. On the other hand, based on the recipe of Mrs. Sushy there were 8 kinds of ingredients of original Kojo cake which were flour, suji and pandan leaves, sugar, milk powder, egg, margarine and coconut milk. Indeed, there were 7 steps in making kojo cookies.

The writer did the first experiment in June 2019 in her house at Gunung Kemala street no 104. The writer prepared the same tools that she had drafted in the product draft design.

The recipe 1 of Kojo cookies

The equipment:

Whisk	Sauce pan
Measuring spoon	Cake pan
Measuring cup	Spatula
Blender	Basin
Pastry brush	Strainer
Oven	Cookie molds

The Ingredients:

250 grams of flour

3 eggs

3 table spoons of milk powder

200 ml of coconut milk and pandan and suji extract water

250 grams of refined sugar

3 table spoons of margarine.

The cooking procedure:

1. Boil 200 ml of coconut milk and pandan suji extract water



2. Soften 3 table spoons of margarine into a small basin while stirring the coconut milk well



3. Let the hot coconut milk and pandan and suji extract water cool



4. Add 3 table spoons of milk powder

5. Add 3 eggs



6. Add 250 grams of refined sugar

7. Pour 250 grams of flour little by little



8. Shape the dough into the small size of cookies with cookies molds



9. Bake cookies in an oven with low temperature (160°)



10. Kojo cookies are ready to serve



4.1.2 Model Development

4.1.2.1 Limited Testing

The result of the first experiment using recipe 1 became the product for limited testing. In this case, the product was tasted by Mr. I Gede Surata. He commented four main things about Kojo cookies which were taste, texture, flavor and color. The comments and suggestions are in the table 4.1:

Food Items	Comments	Suggestions
Taste	Delicious and sweet	
Color	Not bright enough	Add more extract pandan and suji water Use melted chocolate or other kinds of topping on the top of Kojo cookies
Flavor	Not strong enough	
Texture	Soft and not crunchy	Add baking powder/ baking soda

Based on the comments and suggestions from Mr. I Gede, the writer improved the recipe 1 of Kojo cookies. did the second experiment in June 2019 in her advisor's house at Perindustrian 1 street, Sukarami Patra Permai 3 residence block AL no. 12, Palembang. The writer had to change the composition of the ingredients of Kojo cookies and the cooking procedure after getting the revision in the limited testing trial.

The recipe 2 of Kojo cookies

The ingredients:

250 grams of flour

100 gram of sago

4 table spoons of of milk powder

4 eggs, 250 grams of refined sugar

250 ml of coconut milk

one big bunch of pandan leaves

one big bunch of suji leaves

4 table spoons of margarine

1 tea spoon of baking powder

½ tea spoon of baking soda

¼ kg of melted chocolate.

1. Roast 250 grams of flour and 1 grams of sago



2. Blend pandan and suji leaves with 200 ml of coconut milk



3. Boil 250 ml mixing water of coconut milk and extract pandan and suji



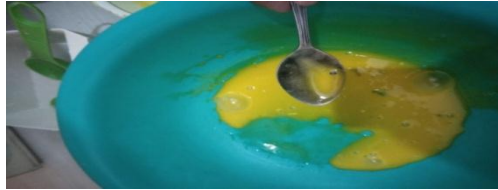
4. Soften 4 table spoons of margarine into a small basin while letting the coconut milk cool



5. Add 250 gram of refined sugar and mix them well

6. Add 4 table spoons of milk powder, 1 tsp of baking powder and ½ tsp baking soda

7. Add 4 eggs into a small basin and stir them well



8. Add the eggs into the dough



9. Add 250 g of rams roasted flour and 1 gram of sago little by little



10. Pour the mixing water of coconut milk and pandan and suji extract water and mix them well



11. Shape the dough into small size of cookies with cookies molds



12. Bake the cookies in an oven with low temperature (160°)



12. Cookies are ready to serve



4.1.2.2 Wider Testing

In wider testing, kojo cookies using recipe 2 were tasted by five respondents. Two of them were the traditional cake sellers in Cinde market, the other two respondents were the workers in pastry at 101 hotel and one of them was a housewife. All of them were asked to comment four things which were the taste, flavor, texture and color of Kojo cookies.

Based on the comments of five respondents, it could be concluded that all of the five respondents agreed that Kojo cookies already met the standard of common cookies in term of taste, flavor and color. However, in term of texture, Kojo cookies still needed to be improved. The comments and suggestions are explained in the table below:

Food Items	Comments	Suggestions
Taste	Delicious and sweet	
Color	Bright enough	Use cheese on the top of Kojo cookies or other toppings

Flavor	Strong enough	
Texture	Soft and not crunchy enough	Use sago Do not need to use flour

Table 4.1 The comments and suggestions of Kojo cookies in limited testing trial

Due to the comments of respondents in term of the texture of Kojo cookies, the writer then revised the recipe of Kojo cookies in wider testing in order to get Kojo cookies with crunchier texture. The recipe then became the final recipe of Kojo cookies.

Recipe 3:

The ingredients:

400 grams of sago and 100 gram of flour	250 gram of refined sugar
100 gram of margarine	3 table spoons of milk powder
50 gram of butter	4 eggs
100 gram of choco chips	
100ml of coconut milk and pandan and suji extract water	

The cooking procedure:

1. Roast 400 grams of sago and 100 gram of flour
2. Boil 100 ml of coconut milk and pandan and suji extract water
3. Soften 150 gram of margarine and butter
4. Add 3 table spoons of milk powder and 250 grams of refined sugar and mix them well
5. Add 4 eggs and stir them well

6. Pour 100 ml of coconut milk and pandan and suji extract water
7. Add the roasted sago little by little
8. Shape the dough into the small size of cookies
9. Bake cookies in an oven with low temperature (150°)

4.2 Discussion

In making Kojo cookies, writer only followed two stages that were preliminary study and model development. It was because of the lack of time, budget, and legality. Moreover, the writer realized that as a novice in term of research it was not necessary for her to conduct the last stage because she had already testified her product through limited and wider testing trials. It is supported by Sukmadinata (2005) states that there are three stages of research and development method which are preliminary study, model development and final testing. However, for the novice in term of a research, like a student who conducted a final project, final draft is enough because he/she has conducted limited and wider testing.

In conducting her cooking experiments of Kojo cookies, the writer got the fact that giving the time to Kojo cookies to rest in an open place did not create any effects on the flavor of Kojo cookies. Insteads, putting Kojo cookies in an open jar made Kojo cookies became sluggish. It is not in line with the theory of Lopez (2013) which is an overnight rest helps the cookies develop deeper flavor because it allows enzymes to break down large carbohydrates that enhances the caramelization and browning process.

In doing her cooking experiments of Kojo cookies, the writer found that the temperature of oven could affect the texture and the degree of ripeness of cookies., it was true that the lower temperature of oven could impact Kojo cookies to spread and rise more slowly. As a result, it helped to avoid the possibility of burning cookies. It is supported by Lopez (2013) states that the temperature of the dough of cookies and the temperature of oven can give impact on the cookies.

When baked at a higher temperature, the dough has more of a chance to spread out, leading to flatter and wider cookies. In contrast, cookies baked at lower temperature spread less.

CHAPTER V

CONCLUSION AND SUGGESTIONS

5.1 Conclusion

Based on the field testing of Kojo cookies from the expert and the respondents, the writer concluded that Kojo cookies can be used as an innovation of Kojo cake product from Palembang and it is acceptable for the consumers. According to the expert of limited testing, the taste, color and flavor of Kojo cookies were good enough but the texture was still not crunchy. Therefore, the writer still needed to revise the recipe 1 of Kojo cookies by following the comments and suggestions given by the expert.

On the other hand, all of the respondents in wider testing agreed that the taste, flavor and color of Kojo cookies were already good enough but still commented the texture of Kojo cookies which was not crunchy enough. Therefore, the writer still needed to revise the recipe 2 of Kojo cookies by following the comments and the suggestions from the respondents. The revision of the recipe 2 of Kojo cookies then became the final recipe of Kojo cookies.

5.2 Suggestions

The research of Kojo cookies product is still not completed yet because the writer did not do the last stage of research and development method. Therefore, the writer suggests the future researchers to conduct final product testing. Furthermore, the writer also suggests the students of English Department State Polytechnic of Sriwijaya to do more innovations of traditional foods from Palembang in attempts to promote Palembang's traditional culinary.