

FINAL REPORT

THE INNOVATION OF *PEMPEK*: *CUKO*-FILLED *PEMPEK*



**This final report is written to fulfill one of the requirements to finish Diploma
III Educational accomplishment at English Department**

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PALEMBANG
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FINAL REPORT

THE INNOVATION OF PEMPEK: CUKO-FILLED PEMPEK



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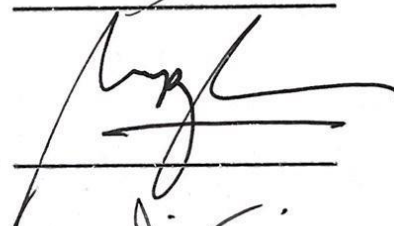
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ABSTRACT

This study aimed to make *cuko*-filled *pempek* as an innovation of Palembang's culinary. The purpose is to find how to make *cuko*-filled *pempek*. 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. In preliminary study, the writer got required info, she then made recipe drafts of *cuko*-filled *pempek*. In model development, the writer did two experiments. The first experiment was tasted and examined by Mr. I Gede, and the product of second experiments was tasted by two chefs working at the Excelton hotel. The product of second experiments became the final product of *cuko*-filled *pempek*. The result indicated that the *cuko* of *cuko*-filled *pempek* must have thick texture. Indeed, it also needed eight ingredients and ten cooking steps to make *cuko*-filled *pempek*.

Keyword: Innovation, *Cuko*, *Pempek*, *Cuko-filled pempek*.

ABSTRACT

Penelitian ini bertujuan menjadikan pempek berisi cuko sebagai inovasi kuliner Palembang. Tujuannya adalah mencari cara membuat pempek yang diisi cuko. Ada tiga tahap metode penelitian dan pengembangan berdasarkan teori Sukmadinata yaitu studi pendahuluan, pengembangan model, dan pengujian akhir. Namun, penulis hanya melakukan dua tahap yaitu studi pendahuluan dan pengembangan model. Dalam studi pendahuluan, penulis mendapat info yang diperlukan, ia kemudian membuat resep resep pempek berisi cuko. Dalam pengembangan model, penulis melakukan dua percobaan. Eksperimen pertama dicicipi dan diperiksa oleh Mr. I Gede, dan produk dari eksperimen kedua dicicipi oleh dua koki yang bekerja di hotel Excelton. Produk percobaan kedua menjadi produk akhir pempek yang diisi cuko. Hasil penelitian menunjukkan bahwa cuko pempek yang diisi cuko harus memiliki tekstur yang kental. Memang dibutuhkan delapan bahan dan sepuluh langkah memasak untuk membuat pempek yang diisi cuko.

Kata kunci: Inovasi, Cuko, Pempek, pempek yang diisi Cuko.

PREFACE

First of all, I would like to express my gratitude to almighty greatest Allah SWT for giving me blessing, strength, healthy, and guidance in finishing this paper entitled “*Cuko-filled Pempek* ” on time. I also would like to send regards to my prophet Muhammad S.A.W. Who has inspired me to keep struggling in finishing this paper. The purpose of this paper is to fulfill the requirement to finish the education at State Polytechnic of Sriwijaya.

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Finally, the writer realizes that this paper is still far from perfect, so comments, criticism, and suggestion from the readers are always accepted in order to make this paper be better and useful for all of the parties whether the lecturers and also the students.

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Motto and Dedication

**“BE LIKE LARRY, SLOW BUT
SURE”**

-SpongeBob-

This final report is dedicated to:

- My lovely Parents**
- My beloved Family**
- My beloved Lectures**
- My beloved Boyfriend**
- My beloved Close Friends**
- My beloved Friends.**

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