

FINAL REPORT
PALEMBANG CULTURAL HERITAGE PRESERVATION AND
PROMOTION BY DESIGNING UNPOPULAR PALEMBANG CULINARY
BOOK



This report is written to fulfil the requirement for final report subject in
English Department

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STATE POLYTECHNIC OF SRIWIJAYA
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PROMOTION BY DESIGNING UNPOPULAR PALEMBANG CULINARY
BOOK**



Palembang, July 2019

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PROMOTION BY DESIGNING UNPOPULAR PALEMBANG CULINARY
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FINAL REPORT

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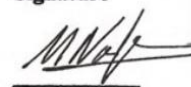
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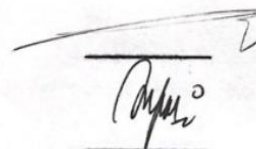
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PREFACE

First of all, the writer would like to convey his gratitude to Allah SWT for the outstanding mercy given to the writer so that the writer could accomplish and finish the final report. This final report was written to fulfill the requirement of final report subject at State Polytechnic of Sriwijaya entitled “Palembang Cultural Heritage Preservation and Promotion by Designing Unpopular Palembang Culinary Book.”

The writer considers that there are still some mistakes in writing this report, they were caused by the limitation in experience, ability and knowledge that the writer had. Therefore, the writer expects the readers would give suggestion and criticism for the final report progress.

Finally, the writer expects that this final report can give advantages and usefulness especially for the students of English Department at State Polytechnic of Sriwijaya.

Palembang, July 2019

The Writer

ACKNOWLEDGEMENT

The writer's success in completing this final report cannot be separated from the supports and guidances of some parties. Therefore, in this occasion the writer gives respect and gratitude to:

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ABSTRACT

PALEMBANG CULTURAL HERITAGE PRESERVATION AND PROMOTION BY DESIGNING UNPOPULAR PALEMBANG CULINARY BOOK

(Singgih Rafianto, 2019: 81 Pages and 82 Pictures)

The goal of this research is to develop book of Unpopular Palembang Culinary to preserve and promote Palembang cultural heritage. The purposes of writing this final report is to find out the way of how to design the book of Palembang Culinary. The methodology of this research is Research and Development modification from Borg and Gall (1989) and Sukmadinata (2005). This final report modified and developed the Research and Development method into two steps: research and development. The problem formulation is discussing the steps in designing Palembang Culinary book to preserve and promote Palembang cultural heritage. The research instruments used, first research step: research and information collection, and observation. Second, development step consisted of planning, developing, testing, revising, producing final product, and dissemination. Based on the finding, the writer made a design of Palembang Culinary book that can preserve and promote Palembang cultural heritage. It is concluded that the developed book may give knowledge and information to the readers about Palembang Culinary which will be preserved and promoted

Keywords: Research and Development, Book, Palembang Culinary.

ABSTRAK

PALEMBANG CULTURAL HERITAGE PRESERVATION AND PROMOTION BY DESIGNING UNPOPULAR PALEMBANG CULINARY BOOK

(Singgih Rafianto, 2019: 81 Halaman and 82 Gambar)

Tujuan dari penelitian ini adalah untuk mengembangkan buku Kuliner Palembang yang Tidak Populer untuk melestarikan dan mempromosikan warisan budaya Palembang. Tujuan penulisan laporan akhir ini adalah untuk mengetahui cara mendesain buku Kuliner Palembang. Metodologi penelitian ini adalah modifikasi Penelitian dan Pengembangan dari Borg dan Gall (1989) dan Sukmadinata (2005). Laporan akhir ini memodifikasi dan mengembangkan metode Penelitian dan Pengembangan menjadi dua langkah: penelitian dan pengembangan. Rumusan masalahnya adalah membahas langkah-langkah dalam merancang buku Kuliner Palembang untuk melestarikan dan mempromosikan warisan budaya Palembang. Instrumen penelitian yang digunakan, langkah penelitian pertama: penelitian dan pengumpulan informasi, dan observasi. Kedua, langkah pengembangan terdiri dari perencanaan, pengembangan, pengujian, revisi, produksi produk akhir, dan diseminasi. Berdasarkan temuan tersebut, penulis membuat desain buku Kuliner Palembang yang dapat melestarikan dan mempromosikan warisan budaya Palembang. Disimpulkan bahwa buku yang dikembangkan dapat memberikan pengetahuan dan informasi kepada pembaca tentang Kuliner Palembang yang akan dilestarikan dan dipromosikan

Kata Kunci: Research and Development, Book, Palembang Culinary.

MOTTO AND DEDICATION

“Do not be afraid. Just show your true color. Even the best painting in the world still get much haters and critics”

- *Fiersa Besari* -

This final report dedicated to:

- Allah SWT
- Prophet Muhammad SAW
- My beloved parents
- My beloved brother and sister
- My lecturers in English Department at State Polytechnic of Sriwijaya
- My beloved friends

TABLE OF CONTENTS

FINAL REPORT	i
APPROVAL SHEET	iii
MOTTO AND DEDICATION	iv
PREFACE	v
ACKNOWLEDGEMENT	vi
ABSTRACT	vii
TABLE OF CONTENTS.....	viii
LIST OF FIGURES	x
CHAPTER I : INTRODUCTION	
1.1 Background	1
1.2 Problem Formulation	3
1.3 Problem Limitation.....	3
1.4 Research Question	3
1.5 Research Purpose.....	3
1.6 Benefit	4
CHAPTER II : LITERATURE REVIEW	
2.1 Palembang Culinary.....	5
2.1.1 Manan Sahmin.....	6
2.1.2 Dadar Jiwo	6
2.1.3 Maksuba	7
2.1.4 Kue Suri	8
2.1.5 Kue Lumpang	9
2.1.6 Kamer	9

2.1.7 Kue Gunjing Gemuk	10
2.1.8 Kue Mentu	11
2.1.9 Kue Engkak Medok.....	11
2.1.10 Gulo Puan	12
2.2 The Steps in Designing the Book	13
2.2.1 The Steps in Designing a Culinary Book.....	18
2.3 Cultural Heritage Preservation and Promotion	19
2.4 Book as Media to Preserve and Promote Cultural Heritage	21

CHAPTER III : METHODOLOGY

3.1 Method of Research.....	23
3.1.1 Qualitative Research	23
3.1.2 Research and Development Method	24
3.2 Setting of Research.....	27
3.2.1 Research Object.....	27
3.2.2. Research Sites	27
3.2.3. Participants of the Research	28
3.3 Techniques of Collecting Data.....	28
3.3.1. Literature Study	28
3.3.2 Observation	29
3.3.3 Interviews	29
3.3.4 Validity of the Interview Data.....	30
3.4 Techniques of Analyzing Data.....	30
3.4.1. Literature Study	30
3.4.2 Observation	31
3.4.3 Interview	31

CHAPTER IV : FINDINGS AND DISCUSSIONS

4.1	Findings.....	32
4.1.1	Planning	32
4.1.2	Developing the Product.....	33
4.1.3	Testing.....	40
4.1.4	Revising	40
4.1.5	Producing Final Product	63
4.1.6	Dissemination	76
4.2	Discussion	76
4.2.1	Inappropriate Parts.....	76
4.2.2	Appropriate Parts.....	78

CHAPTER V ; CONCLUSION AND SUGGESTIONS

5.1	Conclusion.....	80
5.2	Suggestions.....	81

REFERENCES

APPENDICES

LIST OF FIGURES

Figure 2.1 Manan Sahmin	6
Figure 2.2 Dadar Jiwo	7
Figure 2. 3 Maksuba	8
Figure 2. 4 Kue Suri.....	8
Figure 2.5 Kue Lumpang	9
Figure 2.6 Kamer	9
Figure 2.7 Gunjing Gemuk.....	10
Figure 2.8 Kue Mentu	11
Figure 2.9 Kue Engkak Medok	11
Figure 2. 10 Gulo Puan	12
Figure 2.18 Display of Make New Document	13
Figure 2.19 Display of Drag Guide	14
Figure 2.20 Text Wrap Display	16
Figure 4. 1 Book Covers (Left : Front cover – Right : Back cover).....	37
Figure 4. 2 Left : Bolu Suri – Right: Kue Lumpang in Bahasa Indonesia version	38
Figure 4. 3 Left: Engkak Medok – Right: Kue Khamir in Bahasa Indonesia version.....	39
Figure 4. 4 Left: Kue Mentu – Right: Kue Gunjing Gemuk in Bahasa Indonesia version.....	39
Figure 4. 5 Left: Gulo Puan – Right: Manan Samin in Bahasa Indonesia version	40
Figure 4. 6 Dadar Jiwo – Right: Maksuba in Bahasa Indonesia version	40
Figure 4. 7 Left: Kue Suri – Right: Kue Lumpang in English version.....	41
Figure 4. 8 Left:Engkak Medok – Right: Kue Khamir in English version	42
Figure 4. 9 Left: Kue Mentu – Right: Gunjing Gemuk in English version	42
Figure 4. 10 Left: Gulo Puan – Right: Manan Sahmin in English version	43
Figure 4. 11 Left: Dadar Jiwo – Right: Maksuba in English version	43
Figure 4. 12 Front Cover Before Revision.....	45

Figure 4. 13 Front Cover After Revision	45
Figure 4. 14 Bolu Suri Philosophy and Recipe Before Revision	46
Figure 4. 15 The Philosophy of Kue Suri After Revision.....	46
Figure 4. 16 The Recipe of Kue Suri After Revision	47
Figure 4. 17 Kue Lumpang Philosophy and Recipe Before Revision	47
Figure 4. 18 The Philosophy of Kue Lumpang After Revision	48
Figure 4. 19 The Recipe of Kue Lumpang After Revision	48
Figure 4. 20 Kue Engkak Medok Philosophy and Recipe Before Revision	49
Figure 4. 21 Kue Engkak Medok Philosophy After Revision.....	49
Figure 4. 22 Kue Engkak Medok Recipe After Revision	50
Figure 4. 23 Kue Khamir Philosophy and Recipe Before Revision	50
Figure 4. 24 Kue Khamir Philosophy and Recipe After Revision	51
Figure 4. 25 The Recipe of Kame After Revision.....	51
Figure 4. 26 Kue Mentu Philosophy and Recipe Before Revision.....	52
Figure 4. 27 The Philosophy of Kue Mentu After Revision	52
Figure 4. 28 The Recipe of Kue Mentu After Revision.....	53
Figure 4. 29 Kue Gunjing Gemuk Philosophy and Recipe Before Revision.....	53
Figure 4. 30 The Philosophy of Gunjing Gemuk After Revision.....	54
Figure 4. 31 The Recipe of Gunjing Gemuk After Revision	54
Figure 4. 32 Gulo Puan Philosophy and Recipe Before Revision.....	55
Figure 4. 33 Gulo Puan Philosophy After Revision	55
Figure 4. 34 Gulo Puan Recipe After Revision	56
Figure 4. 35 Manan Samin Philosophy and Recipe Before Revision.....	56
Figure 4. 36 The Philosophy of Manan Sahmin After Revision	57
Figure 4. 37 The Recipe of Kue Mentu After Revision.....	57
Figure 4. 38 Dadar Jiwo Philosophy and Recipe Before Revision	58
Figure 4. 39 The Philosophy of Dadar Jiwo After Revision.....	58
Figure 4. 40 The Recipe of Dadar Jiwo After Revision.....	59
Figure 4. 41 Maksuba Philosophy and Recipe Before Revision	59
Figure 4. 42 The Philosophy of Kue Mentu After Revision	60
Figure 4. 43 The Recipe of Kue Mentu After Revision.....	60

Figure 4. 45 Back Cover After Revision.....	61
Figure 4. 44 Back Cover Before Revision	61
Figure 4. 46 Front Cover in Final Product	67
Figure 4. 47 Table of Content Final Product.....	68
Figure 4. 48 Preface in Final Product	68
Figure 4. 49 The Philosophy of Manan Sahmin Final Product	69
Figure 4. 50 The Recipe of Manan Sahmin in Final Product.....	69
Figure 4. 51 The Philosophy of Dadar Jiwo in Final Product.....	70
Figure 4. 52 The Recipe of Kue Mentu in Final Product.....	70
Figure 4. 53 The Philosophy of Maksuba in Final Product	71
Figure 4. 54 The Recipe of Maksuba in Final Product	71
Figure 4. 55 The Philosophy of Kue Suri in Final Product.....	72
Figure 4. 56 The Recipe of Kue Suri in Final Product	72
Figure 4. 57 The Philosophy of Kue Lumpang in Final Product	73
Figure 4. 58 The Recipe of Kue Lumpang in Final Product	73
Figure 4. 59 The Philosophy of Kamer in Final Product	74
Figure 4. 60 The Recipe of Kamer in Final Product.....	74
Figure 4. 61 The Philosophy of Gunjing Gemuk in Final Product.....	75
Figure 4. 62 The Recipe of Gunjing Gemuk in Final Product	75
Figure 4. 63 The Philosophy of Kue Mentu in Final Product	76
Figure 4. 64 The Philosophy of Kue Mentu in Final Product	76
Figure 4. 65 The Philosophy of Kue Mentu in Final Product	77
Figure 4. 66 The Recipe of Kue Engkak Medok in Final Product	77
Figure 4. 67 The Philosophy of Gulo Puan in Final Product	78
Figure 4. 68 The Recipe of Gulo Puan in Final Product.....	79
Figure 4. 69 The Back Cover in Final Product.....	79

