

FINAL REPORT

**DESIGNING A WEBSITE TO PROMOTE PINDANG AS A TRADITIONAL
FOOD OF SOUTH SUMATRA**



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

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APPROVAL SHEET
FINAL REPORT
DESIGNING A WEBSITE TO PROMOTE PINDANG AS A
TRADITIONAL FOOD OF SOUTH SUMATRA



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FINAL REPORT**

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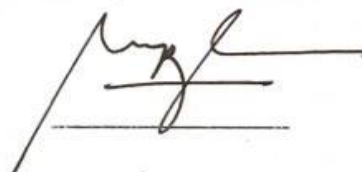
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ABSTRACT
DESIGNING A WEBSITE TO PROMOTE PINDANG AS A TRADITIONAL FOOD
OF SOUTH SUMATRA

(Soni Devita Indra Dewi, 2019: 40 pages, 22 figures)

This final report entitled “Designing a Website to Promote Pindang as a Traditional Food of South Sumatra”. The writer used RnD method modified by Sukmadinata. The method consists of *preliminary study*, *model development*, and *product testing and dissemination*. This website can be used as a medium promotion to promote Pindang. This website can be used as a source of information of Pindang. This website consists of the types of Pindang, the ingredients, the prices, the places that sell Pindang and the steps of making Pindang.

Keywords: Designing, Website, Pindang, Promotion

ABSTRAK

MERANCANG SITUS WEB UNTUK MEMPROMOSIKAN PINDANG SEBAGAI MAKANAN TRADISIONAL SUMATRA SELATAN

(Soni Devita Indra Dewi, 2019: 40 halaman, 22 gambar)

Laporan akhir ini berjudul “Merancang Situs Web untuk Mempromosikan Pindang sebagai Makanan Tradisional Sumatera Selatan”. Penulis menggunakan metode RnD yang dimodifikasi oleh Sukmadinata. Metode ini terdiri dari studi pendahuluan, pengembangan model, dan pengujian dan diseminasi produk. Situs web ini dapat digunakan sebagai media promosi untuk mempromosikan Pindang. Situs web ini dapat digunakan sebagai sumber informasi Pindang. Situs web ini terdiri dari jenis-jenis Pindang, bahan-bahan, harga, tempat-tempat yang menjual Pindang dan langkah-langkah pembuatan Pindang.

Kata kunci: Perancangan, Situs Web, Pindang, Promosi

PREFACE

First of all, I would like to express my gratitude to almighty greatest Allah S.W.T for giving me blessing, strength, healthy, and guidance in finishing this paper entitled “Designing a Website to Promote Pindang as Traditional Food of South Sumatera” 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.

I am also grateful to many people who had helped me finishing this paper. They are lecturers, staff, and students at State Polytechnic of Sriwijaya, especially for my first advisor Mrs. Evi Agustina Sari M.Pd and my second advisor Mr. Moehamad Ridhwan, S.Pd., M.Pd who have given me advices in writing this paper.

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

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MOTTO AND DEDICATION

“Be joyful, be sad, laugh, cry and live every day to its fullest. Let your emotions remind your mind that you are alive”

– Day6 Park Jae Hyeong

“Chill out, hangout, shalat and cum laude”

I dedicated this final report to :

- Me, myself and I
- My inner insecurities
- My sleepless nights

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