**THE INNOVATION OF A NEW VARIANT OF INSTANT CEREALS THROUGH THE USE OF PUMPKINS**

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**This report is written to fulfill the requirement of Diploma III in English Department at State Polytechnic of Sriwijaya**

**By:**

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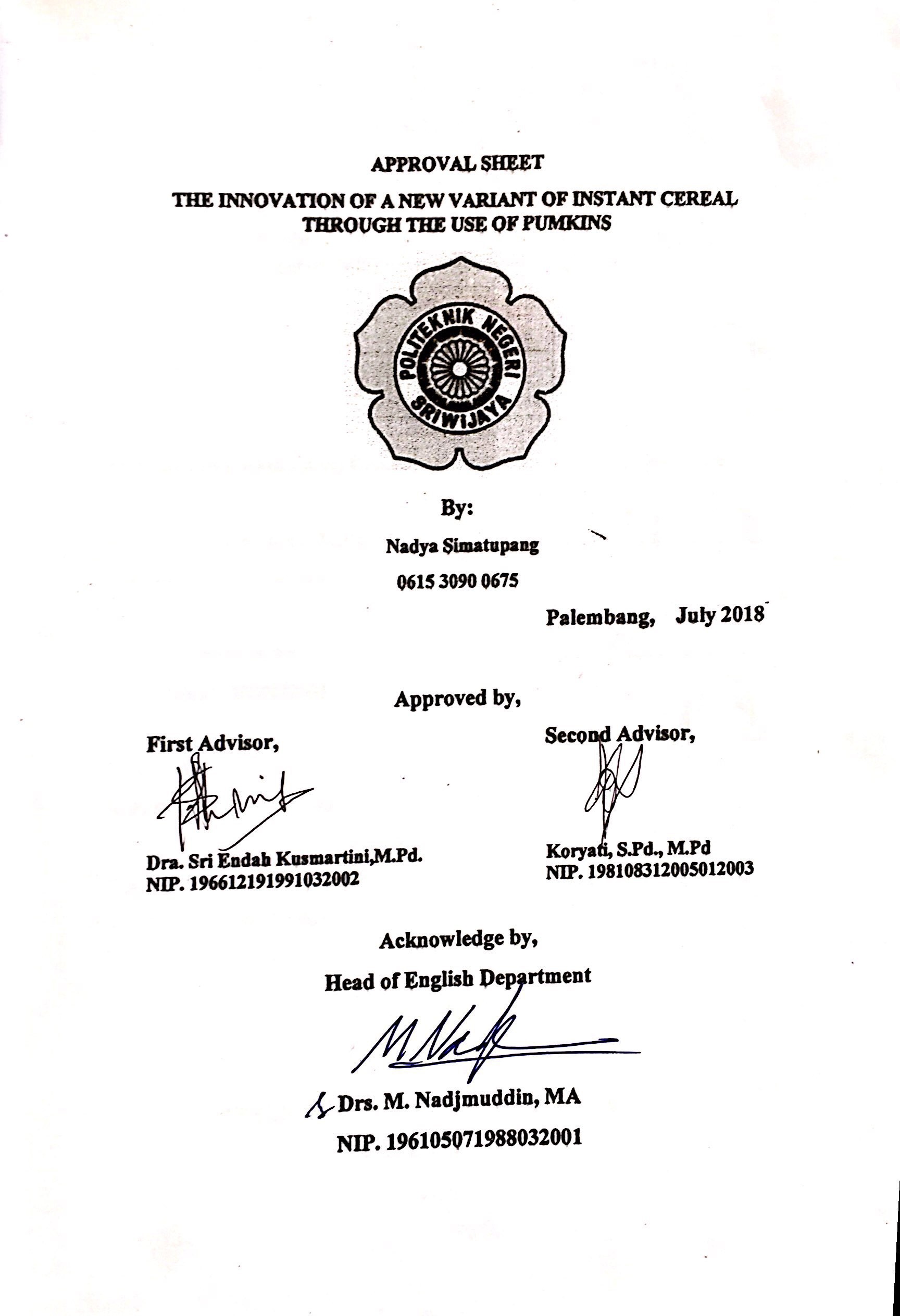
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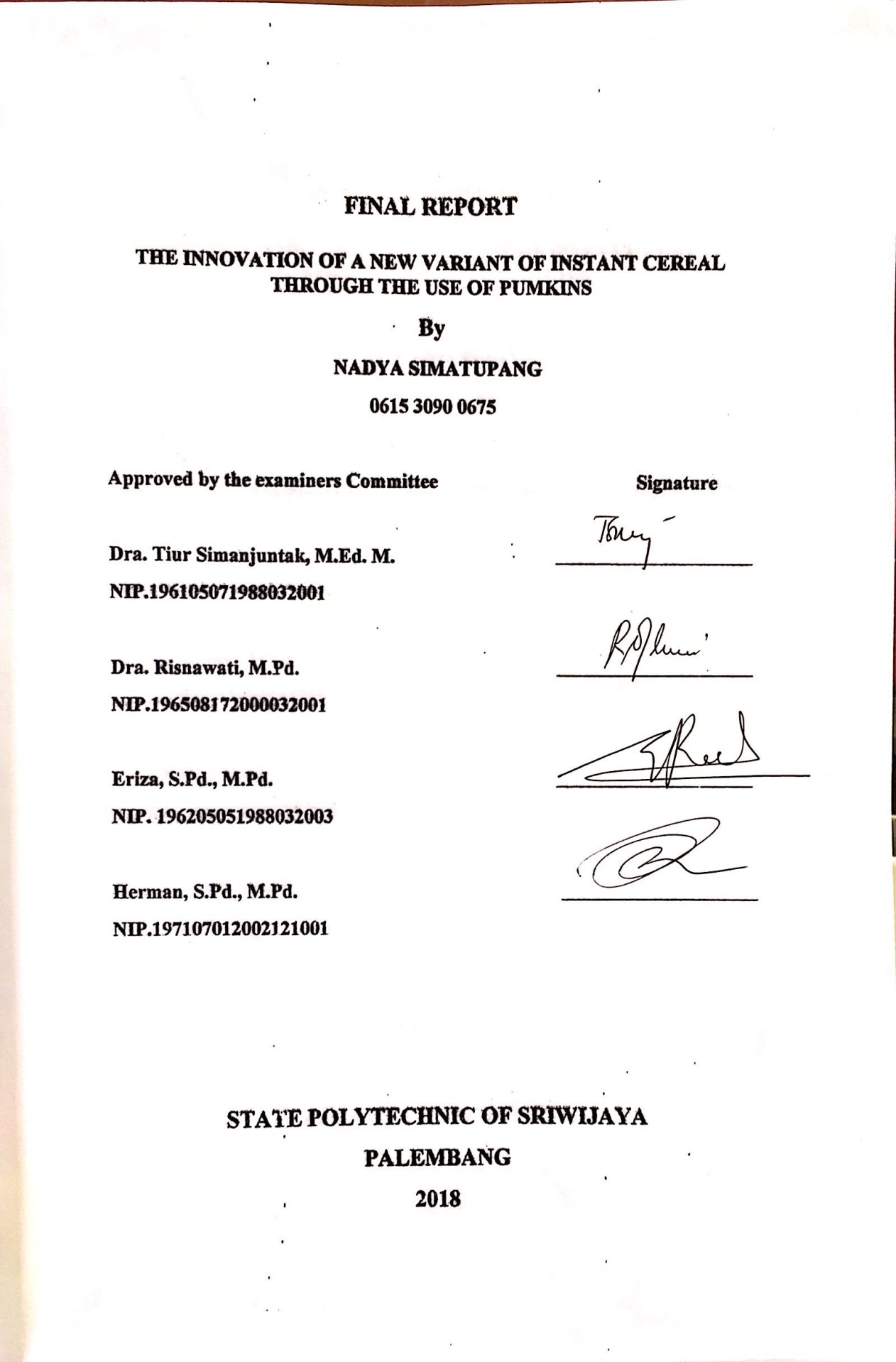
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**STATE POLYTECHNIC OF SRIWIJAYA**

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**MOTTO AND DEDICATION**

MOTTO:

“**Kill them with your success, and then bury them with a smile”**

DEDICATION:

**I dedicate this final report to: My beloved parents, my beloved brother and sister, my beloved friends, my beloved advisor, and my beloved major of English Department POLSRI.**

**PREFACE**

First of all, the writer would like to say thank to Allah SWT for the mercy and blessing that Allah SWT has been given to the writer. Therefore, the writer could finish the final report. The writer also would like to express the warm east gratitude to the noble prophet Muhammad SAW. Eventually, this report is written as one of the requirements to finish diploma III at English Department, which entitled “The Innovation of New Variant of Instant Cereals Through the Use of Pumpkins”.

The writer considers that in writing this final report still has many insufficiencies and unintended mistakes. Therefore, constructive criticism and suggestion are expected for the improvement. Finally, the writer expects that this report provide benefits to other people who might need the information especially for the students of English Department.

Palembang, July 2018

The writer

**ACKNOWLEDGEMENT**

In this moment, the writer would like to express deep gratitude to the entire participants for their advices and valuable guidance during writing this final report. First of all, the writer would like to thank to ALLAH SWT for his mercy and guidance in giving me strength to complete this final report. In this chance, the writer would like to thank to:

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5. My beloved friends in 6BA class thank you for your support, help, and togetherness in this almost three years
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**ABSTRACT**

**The Innovation of a New Variant of Instant Cereals Through The Use of Pumpkins**

**(Nadya Simatupang, 2018, i-ix, 1-45)**

This research focused on the innovation of a new variant of instant cereals through the use of pumpkins. The purpose of this research was how to make the innovation of a new variant of instant cereals through the use of pumpkins. The method of the research was Research and Development Method which modified by Sugiono. The data were collected through the interview and documents analysis. Based on the finding, the writer found that pumpkins can be as main ingredient of instant cereals. The writer did three times to get proportional ingredients and steps. The conclusion was the innovation of a new variant of instant cereals through the use of pumpkins can be the options to diversify food variations. The writer hopes that pumpkin could be innovated in other variations of food in order the purpose of food diversification could run well.

**Keywords: Innovation of Pumpkins, Food Diversification, Research and**

**Development, and Instant Cereals.**

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