

**FINAL REPORT**

**DESIGNING RECIPE BOOK OF TRADITIONAL SAMBAL IN  
PALEMBANG**



**This report is written to fulfill one of the requirements of Diploma  
Graduation in English Department at State Polytechnic of Sriwijaya**

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**PALEMBANG**

**2018**

**APPROVAL SHEET  
FINAL REPORT**

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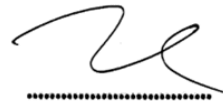
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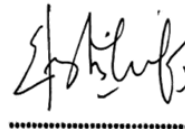
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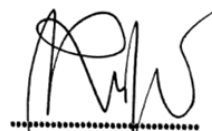
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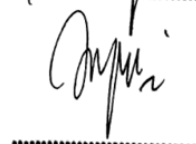
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## ABSTARCT

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(Meilani Oktavianti, 2018 : 33 pages, 29 pictures)

This final report aims to produce a product Palembang's Traditional Sambal Recipe Book. The problem is how to design a recipe book of Palembang's traditional sambal. The method of this report is Research and Development (R&D), they are (1) Preliminary Study (2) Development of the product (3) Testing. The result shows that recipe book can be used as reference to make Palembang's traditional sambal because there are some information gotten from the book such as: ingredients and procedure to make Palembang's sambal.

***Keyword: Design, Recipe Book, Palembang's traditional sambal***

## **PREFACE**

First of all, the writer would like to express the gratitude to Allah SWT and Prophet Muhammad SAW for the outstanding mercy and bless that has given to the writer. Therefore, the writer could finish this final report. This report is written as one of the requirements to finish Diploma Three at English Department State Polytechnic of Sriwijaya which is entitled “Designing Palembang’s Traditional *Sambal* Recipe Book”. This final report give the information about Palembang’s Traditional *Sambal* and also the recipe book can be used as a reference for tourists to make Palembang’s Traditional *Sambal*.

The writer realizes that this final report still has many insufficiencies and it is still far from being perfect. This is because the limitation of financial, time, experience, knowledge, and ability the writer has. Therefore, the writer expects the readers can give suggestions and critics for this final report.

Finally the writer expects that this report can give advantages and useful especially for students of English Department.

Palembang, July 2018

The writer

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MOTTO

**“IF YOU DON’T GIVE UP, YOU STILL HAVE A  
CHANCE, GIVING UP IS THE GREATEST  
FAILURE”**

- Jack Ma

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