

FINAL REPORT
THE USE OF AMBON BANANA IN MAKING NEW VARIANT OF BOLU
KOJO



**This report is written to fulfill the requirement for final report subject at
English Department of State Polytechnic of Sriwijaya**

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STATE POLYTECHNIC OF SRIWIJAYA
PALEMBANG
2019

APPROVAL SHEET

**THE USE OF AMBON BANANA IN MAKING NEW VARIANT OF BOLU
KOJO**



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KOJO

FINAL REPORT

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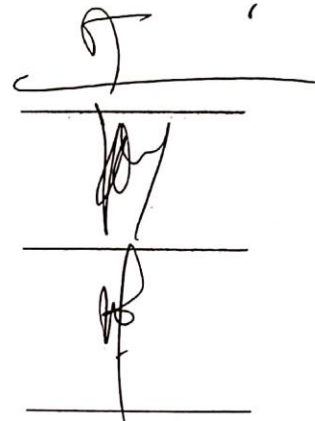
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ENGLISH DEPARTMENT
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PREFACE

First of all, the writer thanks to Allah SWT for the outstanding mercy given to the writer so that the writer could accomplish and finish the proposal final report on time. This proposal report is written to fulfill the requirement of final report subject at State Polytechnic of Sriwijaya which entitled “The Use of Banana in Making New Variant of Bolu Kojo.”

The writer considers that there still some mistakes in writing this proposal, it cause by the limitation in experiences, ability and knowledge the writer has. Therefore, the writer expects the readers would give a suggestion and critics 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, 10 July 2019

The Writer

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In this moment, the writer would like to express deep gratitude to the entire participants for their advices, valuable guidance during writing this report.

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3. My father, Ferison; my mother, Nurhayani; my sister, Clara Vernia; my brother in law, Sobri; and my two nephew, Adelia Faranisa Aznii and Musa Bri Putra that always give me support and prayer all the time.
4. Choi Seungcheol, Hong Jisoo, Jeon Wonwoo and all of Seventeen Member who always support me with their song when I did this final report.
5. Nurwanda Sari, Ratih Sekarningrum, Septi Rezeki Amelia and Nyayu Dina Adriati who always accompany me to meet my advisor and give me an advice.
6. All of my bestfriends in 6BB Class

ABSTRACT

The Use of Ambon Banana in Making New Variant of Bolu Kojo

(Alda Audina, 2019, 39 pages, 13 pictures, 11 tables)

This final report researched based on the consumer's responses and acceptances on Bolu Kojo with Banana Variant. The writer wants to make New Variant of Bolu Kojo using Ambon Banana. The writer used R & D method. There were four times experiments and three times revisions by experts. The experts here were Mrs. Rima Chef De Partie of Grand Inna Daira Hotel and Mrs. Lidya entrepreneur of traditional cake. The writer shares 25 questionnaires to know respondents' perception about Bolu Kojo with Banana Variant. The writer used Likert Scale Formula to count percentage of respondents' perception.

Keyword: *Ambon Banana, Bolu Kojo, New Variant of Bolu Kojo*

ABSTRAK

Penggunaan Pisang Ambon dalam Pembuatan Varian Baru Bolu Kojo

(Alda Audina, 2019, 39 halaman, 13 gambar, 11 tabel)

Laporan akhir ini diteliti berdasarkan tanggapan dan penerimaan dari konsumen terhadap Bolu Kojo dengan varian pisang. Penulis menggunakan metode R & D. Telah dilakukan empat percobaan dan tiga kali revisi oleh ahli. Ahli disini adalah Rima Chef De Partie di Hotel Grand Inna Daira dan Lidya pengusaha kue tradisional. Penulis membagikan 25 kuesioner untuk mengetahui persepsi responden tentang Bolu Kojo dengan varian pisang. Penulis menggunakan rumus Likert Scale untuk menghitung persentase persepsi responden.

Kata Kunci: *Pisang Ambon, Bolu Kojo, Varian Baru Bolu Kojo*

MOTTO AND DEDICATION

Do everything on time cause time is never comeback - AldaCoups

If you can dream it, you can do it- Walt Disney

For indeed, with hardship will be ease (QS. Al Insyirah: 5)

Slip into the diamond life- SEVENTEEN

This final report is dedicated to:

- **Allah SWT**
- **My beloved Family**
- **My beloved Lectures**
- **My beloved Besfriend**
- **My beloved 66 BB Class**
- **My beloved Choi Seungcheol**
- **My beloved Seventeen**

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