

**FINAL REPORT**

**THE INNOVATION OF KUE LUMPANG**

**WITH DURIAN VARIANT**



**This final report is written to fulfil one of the requirements for Diploma III  
English Department at State Polytechnic of Sriwijaya**

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**STATE POLYTECHNIC OF SRIWIJAYA**

**PALEMBANG**

**2019**

**APPROVAL SHEET**

**THE INNOVATION OF KUE LUMPANG  
WITH DURIAN VARIANT**



By

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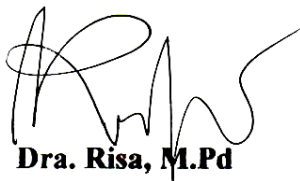
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**WITH DURIAN VARIANT**

**FINAL REPORT**

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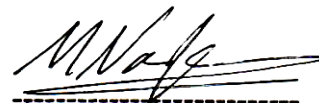
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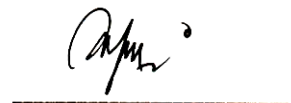
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## **PREFACE**

First of all, the writer would like to say thank Allah SWT for the mercy and blessing that Allah SWT has been giving to the writer. Therefore, the writer could finish the final report. The writer also would like to express the warmest gratitude to the noble prophet Muhammad SAW. Eventually, this report is written as one of the requirements to finish Diploma III at English Department entitle “The Innovation of Kue Lumpang with Durian Variant”.

The writer considers that this report still has a lot of insufficiencies and unintended mistakes. Therefore, constructive criticisms and suggestion are expected for the improvement. Finally, the writer expects that this report provides benefits to other people who might need the information especially for the students of English Department.

Palembang, July 2019

The writer

## **MOTTO AND DEDICATION**

### **Motto:**

“To get the big results that you dream,  
start from the little thing that you like”

### **Dedicated to:**

My beloved father and mother

My beloved lecturers

My beloved friends at English Department

My beloved campus, Politeknik Negeri Sriwijaya

And all of the people who give me millions support

## **ABSTRACT**

### **The Innovation of Kue Lumpang with Durian Variant**

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**(Fadila, 2019, 23 pages, 2 figures, 4 tables, 1 chart)**

This final report discusses about the innovation of Kue Lumpang with durian variant. The purpose was to find the appropriate recipe in making Kue Lumpang with durian variant. The writer used R & D method. There are three stages of research and development based on Sukmadinata's theory which are preliminary study, model development, and final product testing. However, the writer only did two stages which were preliminary study and model development. In preliminary study, the writer got the information about Kue Lumpang, the characteristics of Kue Lumpang, and some consideration in making Kue Lumpang. In model development, there were three experiments done by writer. The Kue Lumpang with durian variant product of the first experiment was tasted and examined by Mr. I Gede Surata and the Kue Lumpang with durian variant product of the second experiment was tasted by five respondents. After following the suggestions and comments from the respondents, the writer then did the third experiment. The Kue Lumpang with durian variant product of the third experiment then became the final product of Kue Lumpang with durian variant. The result indicated that to make Kue Lumpang with durian variant, it needed nine kinds of ingredient and seven cooking steps.

**Keyword: Kue Lumpang, R&D method, Durian**

## ACKNOWLEDGEMENT

In this moment, the writer would like to express deep gratitude to the entire participants for their advice and valuable guidance during writing this final report. Accordingly, in this opportunity the writer gives thanks and gratitude to:

1. Head of English Department, Mr. M. Nadjmuddin, M.A and Mrs. Sri Gustiani, S.Pd, M.TESOL, EdD as the secretary of English Department.
2. Thanks to my advisors, Mrs. Dra. Risa, M.Pd and Mrs. Risnawati, M.Pd for giving invaluable assistance, guidance and valuable suggestions during the writing of this final report.
3. My third respect and thanks goes to all lecturers and staff in English Department.
4. My beloved family especially for my beloved father Mr. M. Salman, my beloved mother Mrs. Ratna Dewi, and my siblings Miss. Dini Anggraini and Miss. Deli Saputri for the prayer and financial report.
5. My beloved friends in 6 BA class especially for my closest friends, Ayu Amelia Risqi, Reka Fitria, and Suci Sabillah Handayani. Thank you for your support, help and togetherness in this almost three years time of study.
6. Thanks to the special one, Mr. Ferry Gunawan for your support, help and always by cheer me up.
7. All of students in English Department at State Polytechnic of Sriwijaya who never give up in giving their support.

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