

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

Based on the research and development of the Bluder Cake, the writer concludes that Bluder Cake can be developed using combination of corn and pumpkin. It can be an alternative new variant of Bluder Cake as one of traditional foods from Palembang. In making this new variant of Bluder Cake, the writer used research and development method by Sukmadinata (preliminary study, model development, and final product). This product is accepted by the community or public. The product already tested in limited and wider testing, for limited testing the writer interviewed Mrs. Rima as the Cdp Pastry and for wider testing, the writer interviewed Mr. Mardo as the owner of “Palembang Harum”. The taste of this Bluder Cake is good and not too sweet. It is proved by the 90% acceptance percentage result from 30 respondents. The information of product also can be found in the Leaflet of the Bluder Cake as the documentation of the product. The Leaflet contains the information of making process, benefits corn and pumpkin, and the recipe about the new variant of Bluder Cake.

5.2 Suggestion

There is many obstacles that the writer found while doing this research by making a new variant of Bluder Cake using combination of corn and pumpkin. To overcome them, the writer suggests the readers as following:

First, pay attention while mixing the ingredients one by one, make sure to add the ingredients appropriate with the correct measurement. The ingredients should be weighed correctly. The time mixing process should be around three to four minutes. Then, the process of baking time is about thirty-five to forty minutes until the Bluder cake is completely cooked. The writer hopes the combination of corn and pumpkin could be the alternative of people to make the Bluder Cake to get better quality of food and this development can be continued by other people using any other new ingredients