

FINAL REPORT

MAKING AN INNOVATION OF MAKSUBA WITH FERMENTED CASSAVA AND MATCHA VARIANTS



**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

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APPROVAL SHEET

**MAKING AN INNOVATION OF MAKSUBA WITH FERMENTED
CASSAVA AND MATCHA VARIANTS**



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CASSAVA AND MATCHA VARIANTS

FINAL REPORT

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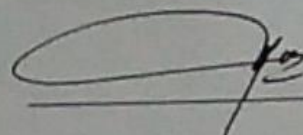
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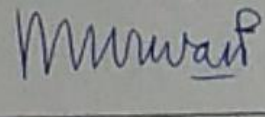
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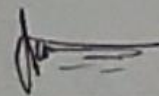
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PREFACE

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 “Making an Innovation of Maksuba with Fermented Cassava and Matcha Variants”.

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 wgo might need the information especially for the students of English Department.

Palembang, July 2019

The writer

MOTTO AND DEDICATION

MOTTO:

DREAM, PRAY AND ACTION

DEDICATION:

I dedicate this final report to my beloved parents, beloved brother and sister,
beloved friends, beloved advisor, and beloved major of English Department

POLSRI

ABSTRACT
MAKING AN INNOVATION OF MAKSUBA WITH FERMENTED
CASSAVA AND MATCHA VARIANTS

(Reka Fitria, 2019, 35 pages, 10 tables, 4 figures, 1 chart)

This research is about making an innovation of maksuba with fermented cassava and matcha variants. The purpose of this final report is to find out the ingredients composition of maksuba with fermented cassava and matcha variants. To get the purpose, the researcher used Research and Development Method by Sukmadinata (2005). There are three main stages in this current research: Preliminary Study, Model Development and Final Testing and Dissemination. The data were collected through the use of interview and document analysis. The data were analyzed by using descriptive analysis. Based on the result that Maksuba with fermented cassava and matcha variants were accepted by consumers it was explained by the opinions of respondents.

Keyword: Research & Development, Maksuba, Fermented Cassava, Matcha, Traditional cake

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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. First of all, the writer would like to thank Allah swt for this mercy and guidance in giving me strength to complete this final report. Accordingly, in this opportunity the writer give thanks and gratitude to:

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