

FINAL REPORT
RED DRAGON FRUIT AS A NEW VARIANT FOR DONUT



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

By:

RATIH SEKARNINGRUM

061630900689

STATE POLYTECHNIC OF SRIWIJAYA

PALEMBANG

2019

APPROVAL SHEET

RED DRAGON FRUIT AS A NEW VARIANT FOR DONUT

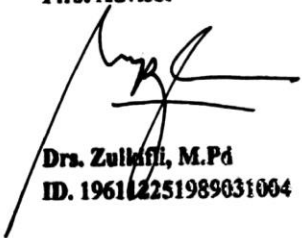


By:


RATIH SEKARNINGRUM
061630900689

Palembang, July 2019


First Advisor


Dra. Zulfahri, M.Pd
ID. 196102251989031004

Approved by
Second Advisor


Nian Masna Evawati, S.Pd., M.Pd
ID. 197905072003122002

Acknowledged by
Head of English Department


Drs. M. Nadjmuddin, M.A.
ID. 196209071988031001

RED DRAGON FRUIT AS A NEW VARIANT FOR DONUT

FINAL REPORT

By :

Ratih Sekarningrum

061630900689

Approved by the Examiners Committee

Signature

Dr. NurulAryanti, M.Pd.
ID. 196802181993032001

Dra. Risa, M.Pd.
ID. 196508172000032001

Herman, SPd., MPd.
ID. 197107012002121001



STATE POLYTECHNIC OF SRIWLJAYA
PALEMBANG
2019

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 “A Recipe Booklet of Red Dragon Fruit Donut”

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, July 2019

The Writer

ACKNOWLEDGEMENT

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

The writer would like to thank to:

1. My advisor Drs. Zulkifi, M.Pd and Nian Masna Evawati, S.Pd., M.Pd who always support and give suggestion to revise and finish this report.
2. Those experts Mrs. Rima, Mrs. Rizki Fitriani as and Mrs. Lidya who help the writer to get the information regarding to the information needed for the successful of this research.
3. My beloved father, mother, and my brother that always give me big support and prayer all the time for my success.
4. My precious and beloved 11 stars of Wanna One; Jisung, Sungwoon, Minhyun, Seongwoo, Jaehwan, Daniel, Jihoon, Woojin, Jinyoung, Daehwi, Kuanlin to motivated me for finish this final report with their great music.
5. My sunshine and my angel NCT & WayV; Taeil, Johnny, Taeyong, Yuta, Kun, Doyoung, Ten, Jaehyun, Winwin, Jungwoo, Lucas, Xiaojun, Hendery, Yangyang, Mark, Renjun, Jeno, Haechan, Jaemin, Chenle, Jisung who that their songs and their handsome face are always encouraged me 24/7 so the process of preparing this final report was fun.
6. My best friend Alda, Wanda, Wiwid, Rani, Soni, Vienna, Tiwik, Monita, Karina, Lista, Nisa, Rianti who always support me to give motivation and give me an advice and also their jokes to helping me not stress.
7. My cutie pie cat Juna who always accompany me all night long to finish this final report.
8. All of 6BB Class.

ABSTRACT

Red Dragon Fruit as New Variant for Donut

(Ratih Sekarningrum, 2019: 32 Pages (Chapter I-V))

This final report is aimed in making red dragon fruit donut and put the recipe into booklet. It also discusses the developing of new a variant of donut by using red dragon fruit. The purpose of this final report is to make a new variant of donuts. In writing this final report, the writer used Research and Development Methode from Sukmadinata (2015). There were three times experiment and twice revision by experts. The experts here are Mrs. Rima CDP of Grand Inna Daira Hotel, Ms. Rizki CDP of The 101 Hotel, and Mrs. Lidya an enterpreneur of traditional cake. The conclusion is red dragon fruit donut is good for body, because red dragon fruit contains much nutrition so those reason it has benefits for human body.

Keyword: New Variant of Donut, Red Dragon Fruit

ABSTRAK

Buah Naga Merah sebagai Varian Baru untuk Donat

(Ratih Sekarningrum, 2019 : 32 Halaman (Chapter I-V))

Laporan akhir ini bertujuan membuat donat buah naga merah dan membuat resep di booklet. Disini juga membahas pengembangan varian baru dari donat dengan menggunakan buah naga merah. Tujuan laporan akhir ini untuk membuat varian baru donat. Didalam penulisan laporan akhir, penulis menggunakan metode penelitian dan pengembangan oleh Sukmadinata (2015). Telah dilakukan tiga kali percobaan dan dua kali revisi oleh ahli. Ahli disini adalah Rima CDP dari Hotel Grand Inna Daira, Rizki CDP dari 101 Hotel dan Lidya sebagai pengusaha kue tradisional. Kesimpulannya adalah donat buah naga merah baik untuk tubuh karena buah naga merah mengandung banyak nutrisi alasan itulah memberi manfaat untuk tubuh manusia.

Kata Kunci: Varian baru donat, buah naga merah

MOTTO AND DEDICATION

*“Stress isn’t something you should lose to!
Smile”*

-Mark Lee-

This final report dedication to:

- My beloved father, mother, and brother
- My beloved friends
- My precious youth
- My unpredictable life
- My favorite idol NCT, Seventeen, Wanna One

Table of Content

TITLE SHEET.....	i
APPROVAL SHEET.....	ii
ABSTRACT.....	iii
MOTTO AND DEDICATION.....	iv
PREFACE.....	v
ACKNOWLEDGEMENT.....	vi
TABLE OF CONTENT.....	vii
LIST OF FIGURE.....	ix
LIST OF TABLE.....	x
CHAPTER I INTRODUCTION.....	1
1.1 Background.....	1
1.2 Problem Formulation.....	1
1.3 Purpose.....	2
1.4 Benefits.....	2
CHAPTER II LITERATURE REVIEW.....	3
2.1 Donuts.....	3
2.1.1 Ingredients of Donut.....	5
2.1.2 Standard Recipe of Donut.....	7
2.1.3 Making Process of Donut.....	8
2.2 Dragon Fruit.....	Error!
Bookmark not defined.	
2.2.1 Information of Dragon Fruit.....	9
2.2.2 Types of Dragon Fruit.....	9

2.2.3 Benefits of Dragon Fruit.....	9
2.3Booklet.....	14
2.3.1 Characteristic of Booklet.....	14
CHAPTER III RESEARCH & METHODOLOGY.....	16
3.1 The Method of Research.....	16
3.1.1 The Stage of Research.....	17
3.2 Place of Research.....	18
3.3 The Research Subject.....	19
3.4 Technique of Collecting Data.....	19
3.5 Techniques of Analyzing the Data.....	19
3.5.1 Interview.....	20
CHAPTER IV FINDING AND DISCUSSION.....	21
4.1	
Finding.....	Error!
Bookmark not defined.	
4.1.2 The development of the product (the product, testing, and revision).....	22
4.2 Discussion.....	27
CHAPTER V CONCLUSION AND SUGGESTION.....	29
5.1 Conclusion.....	29
5.2 Suggestion.....	29
REFERENCES.....	30
APPENDICES	

LIST OF FIGURE

Figure 2.1 Donut.....	4
Figure 2.1 White Dragon Fruit.....	9
Figure 2.2 Red Dragon Fruit.....	10
Figure 2.3 Yellow Dragon Fruit.....	10
Figure 2.4 Black Dragon Fruit.....	11
Figure 3.1 Steps of R&D Methods Developed by Sukmadinata.....	16

LIST OF TABLE

Table 2.1 Table Standard Recipe of Donut from Ajayi.....	7
Table 4.1 Ingredients and Composition of First Product.....	22
Table 4.2 Process of Making Product.....	23
Table 4.3 the list of second products' ingredients.....	25
Table 4.4 the steps of product design and it is revision.....	26