

**FINAL REPORT  
MAKING NOODLES WITH PUMPKIN AS AN ADDITIONAL  
INGREDIENT**



**This report is written to fulfill one of the requirements for the subject of final  
report at English Department**

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**2019**

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**MAKING NOODLES WITH PUMPKIN AS AN ADDITIONAL  
INGREDIENT**



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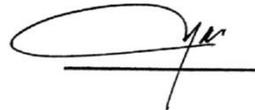
**FINAL REPORT**

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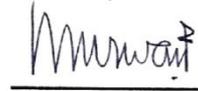
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## **PREFACE**

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 Noodles with Pumpkin as an Additional Ingredient”.

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:

**FEEL IT, BELIEVE IT, DREAM IT, BE IT**

DEDICATION:

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

## 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. 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 gives thanks and gratitude to:

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## ABSTRACT

### Making Noodles with Pumpkin as an Additional Ingredient

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( Suci Sabillah Handayani, 2019, 29 pages, 4 tables, 1 chart, 39 figures)

This final report is aimed to make noodles with pumpkin as an additional ingredient. The problem formulation is how to make noodles with pumpkin as an additional ingredient. The limitation of this research is the steps how to make noodles with pumpkin as an additional ingredient due to the lack of time and budget. The purpose of this research is to find out the steps of making noodles with pumpkin as an additional ingredient. The researcher used Research and Development Method by Sugiyono (2009). There are ten steps in this current research: the potential and problems, information collection, product design, design validation, revision of design validation, product testing, revision of product testing, operational field testing, Revision of operational field testing, mass product. in this research, the writer only did until the seventh step due to the lack of time, budget, and legality. The result indicated that wet noodles made of pumpkin were accepted by consumers based on respondents' opinion. In conclusion, the proportional recipes from the last experiment have been designed in simple recipe.

**Keyword: Research & Development, Noodles, Wet Noodles, Pumpkin.**

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