

FINAL REPORT
USING COFFEE AS THE NEW VARIANT OF KUE
LUMPANG TASTE



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

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**STATE POLYTECHNIC OF
SRIWIJAYA PALEMBANG**

2020

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USING COFFEE AS THE NEW VARIANT OF KUE LUMPANG
TASTE

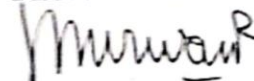


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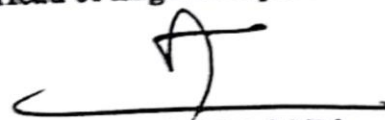

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FINAL REPORT

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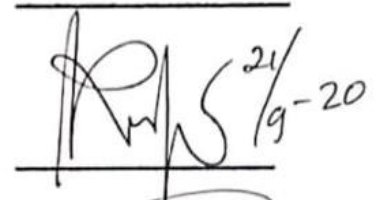
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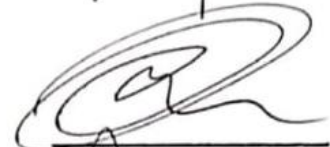
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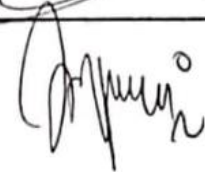
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2020

**ENGLISH DEPARTMENT
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MOTTO AND DEDICATION

MOTTO

Intention, effort and prayer will help you.

DEDICATION:

I dedicate this final report to: my beloved parents, my beloved husband, my beloved baby bump, my brother and sister, my beloved friends, my beloved advisor, and my beloved major of English Department POLSRI.

2020

PREFACE

First of all, the writer would like to say thank to 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 “Using Coffee as The New Variant of Kue Lumpang Taste”.

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, August 2020

The writer

ACKNOWLEDGEMENT

In this moment, the writer would like to express deep gratitude to the entire participants for their advices and valuable guidance during writing this final report. First of all, the writer would like to thank to ALLAH SWT for his mercy and guidance in giving me strength to complete this final report. In this chance, the writer would like to thank to:

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5. My beloved my mother and father in law for the support and prayers.
6. My beloved friends in 6BD class, thank you for 3 years together, never forget our story and our jokes. See you on top guys.
7. All of students in English Department at State Polytechnic of Sriwijaya who has given me support in finishing this final report.
8. All the interviewees who have given the informations, and suggestions.

Palembang, August 2020

The Writer

ABSTRACT

Using Coffee as The New Variant of Kue Lumpang Taste

Adelia Puspa Suri, 2020, 62 Pages, 5 charts, 12 Tables, 65 Pictures

This final report discuss about the innovation of *Kue Lumpang* taste with coffee as the new taste af *kue lumpang* itself. In this study the writer tried to find the best recipe for combining between *kue lumpang* and coffee. the writer makes product innovation by adding value to old products so it can attract the attention of costumers. This study is guided by using Research and Development method modified by Sukmadinata (2005). After did the study it was found that the respondents stated *kue lumpang* coffee that the writer has made had a good taste, texture, and aroma and it also was well received by the community.

Keyword: *Kue Lumpang*, Coffee, Innovation

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