

FINAL REPORT

**DESIGNING A BOOKLET OF FISH AS THE MAIN INGREDIENT OF
PALEMBANG'S TRADITIONAL FOOD**



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

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**POLYTECHNIC OF SRIWIJAYA
PALEMBANG
2019**

APPROVAL SHEET

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FINAL REPORT



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Palembang, July 2019
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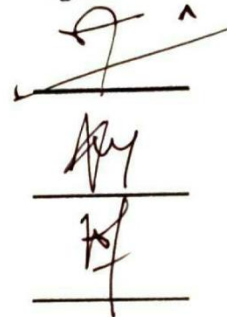
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**STATE POLYTECHNIC OF SRIWIJAYA
PALEMBANG
2019**

PREFACE

First of all, the writers would like to thank to Allah SWT for the outstanding mercy given to the writers so that the writers could accomplish and finish the final report on time. This final report is written to fulfill the requirement to finish Diploma three at State Polytechnic of Sriwijaya which is entitled "DESIGNING A BOOKLET OF FISH AS THE MAIN INGREDIENT OF PALEMBANG TRADITIONAL FOOD". This final report gives information about the recipe of Palembang's traditional food made of fish.

The writers consider that there are some mistakes in writing this final report, it is caused by the limitation experiences, ability and knowledge the writers have. Therefore, the writers expect the readers can give suggestion and critics for the job training report progress

Finally, the writers expect that this report can give advantages and usefulness especially for the students of English Department at State Polytechnic of Sriwijaya.

Palembang, July 2019

The writer

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This final report is written to fulfill one of requirements to get Diploma Degree (D3) at English Department of State Polytechnic of Sriwijaya. The writers would like to thank Allah SWT for giving the blessing and mercy in finishing this final report with the title "DESIGNING A BOOKLET OF FISH AS THE MAIN INGREDIENT OF PALEMBANG TRADITIONAL FOOD". The writer also would like to say thank to :

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ABSTRACT

DESIGNING A BOOKLET OF FISH AS THE MAIN INGREDIENT OF PALEMBANG'S TRADITIONAL FOOD

(Novi Febriyanthi, 2019: 29 Pages, 15 pictures)

This final report was aimed at researching and developing The booklet fish and the main ingredient of Palembang's traditional food. In this final report, the writer uses Research and Development "R & D" method. In this research the writer only did 2 steps of "R & D" method: (1) Preliminary Field Testing, (2) The Development of Product. The writer implement the steps by asking the experts' opinion. Therefore, the data were collected from the observation, and documentation. After the data was analyzed, the writer started designing the booklet. sThe writer asked some experts' opinion about the design and the result is the final product.

Keyword: Booklet, Designing Booklet, Palembang's Traditional Food Made of Fish

MOTTO

“ Do the best and let God do the rest “

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