#### FINAL REPORT

#### DESIGNING A RECIPE BOOK OF FOOD AND DRINK

#### MADE FROM PEANUT



This report is written to fulfil one of the requirements of Diploma Graduation in English Departmen at State Polytechnic of Sriwijaya

By:

Meilin Mutiara Aniska

061630900658

STATE POLYTECHNIC OF SRIWIJAYA
PALEMBANG

2019

### APPROVAL SHEET DESIGNING A RECIPE BOOK OF FOOD AND DRINK

#### MADE FROM PEANUT



#### By: MEILIN MUTIARA ANISKA

061630900658

Palembang, July 2019 Approved by,

Second Advisor

First Advisor

Dra. Tiur Simanjuntak, M.Ed. M.

NIP. 196105071988032001

Herman, S.Pd., M.Pd.

NIP.197107012002121001

Acknowledged by

**Head of English Department** 

Drs. M. Nadjmuddin, M.A.

NIP. 196209071988031001

## APPROVAL SHEET OF EXAMINERS DESIGNING A RECIPE BOOK OF FOOD AND DRINK MADE FROM PEANUT

#### By: MEILIN MUTIARA ANISKA 061630900658

Approved by the Examiners Committee

Signature

Dr. Welly Ardiansyah, S.S., M.Pd

NIP. 197408172006041001

Dra. Murwani Ujihanti, M.Pd

NIP. 195902171987032001

Drs. Zakaria, M.Pd

NIP. 196408122000031002

· I am

ENGLISH DEPARTMENT
STATE POLYTECHNIC OF SRIWIJAYA

2019

#### **ABSTRACT**

#### Designing a Recipe Book of Food and Drink Made from Peanut

(Meilin Mutiara Aniska, 2019:32 pages, 1 chart, 34 pictures)

This research will present about designing a recipe book of food and drink made from peanut. The purpose of this final report is to find how to design a recipe book of food and drink made from peanut. To get the purpose, the writer used Research and Development method modification by Sukmadinata (2005). The result show that there are 3 steps to make the design for a recipe book of food and drink made from peanut. They are preliminary study, model development and final product testing. Based on the result, the writer expected to further researchers to make recipe book of food and drink besides made from peanut.

Keywords: Design a recipe book, Recipe Book, Food and drink made from peanut.

#### **ABSTRAK**

#### Merancang Buku Resep Makanan dan Minuman Berbahan Dasar Kacang Tanah

(Meilin Mutiara Aniska, 2019: 32 halaman, 1 bagan, 34 gambar)

Pada penelitian ini akan dibahas tentang perancangan buku resep makanan dan minuman berbahan dasar kacang tanah. Tujuan dari pembuatan laporan akhir ini adalah untuk mengetahui bagaimana merancang sebuah buku resep makanan dan minuman berbahan dasar kacang tanah. Untuk mencapai tujuan tersebut, penulis menggunakan modifikasi metode Research and Development menurut Sukmadinata (2005). Hasil penelitian menunjukkan bahwa terdapat 3 tahap pembuatan desain buku resep makanan dan minuman berbahan dasar kacang tanah. Yaitu studi pendahuluan, pengembangan model dan pengujian produk akhir. Berdasarkan hasil penelitian ini, penulis mengharapkan kepada peneliti selanjutnya untuk membuat buku resep makanan dan minuman selain berbahan kacang tanah.

Kata kunci: Desain buku resep, Buku Resep, Makanan dan minuman berbahan dasar kacang tanah.

#### **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 entitled "DESIGNING A RECIPE BOOK OF FOOD AND DRINK MADE FROM PEANUT".

The writer would like to thank all people who have support in writing and finish this final report, especially for Mrs. Tiur Simanjuntak, and Mr. Herman who has given us much advice and time to finish this report. I would like to thank to all participants and my friends who let me know about all the information and data that related to my final report.

The writer consider this report still many insufficiens it caused by the limitation experiences, knowladge and ability the writers have to write the report. Therefore, the writer expect the readers can give suggestions and critics for the final report progress.

Palembang, 2019

The writer

#### 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 give thanks and gratitude to:

- Head of English Department, Mr. M. Nadjmuddin, MA and Mrs. Sri Gustiani, S.Pd, M.TESOL, EdD as the secretary of English Department.
- 2. Thanks to my advisors, Dra. Tiur Simanjuntak, M.Ed. M and Herman, S.Pd., M.Pdfor giving invaluable assistance, guidance and valuable suggestions during the writing of this final report.
- 3. My third respect and thanks goes to all lecturers and staff in English Department.
- 4. My beloved family especially for my beloved father Mr. Drs. Iskandar Zulkarnain, my beloved mother Mrs. Nawangwulan Trizana Amd.Keb , and my sisters they are Andara Sabita and Intan A'zahra for the prayer and financial report.
- 5. My beloved friends in 6BA class especially for my close friends, they are Erika Ayu Larasati, Devy Wardini, Ratih Nur Annisa,Omega Novianti and thank you for your support,help and togetherness in this almost three years time of study.
- 6. My sister Intan Putri Sari, Riska Silpiani Saputri, Sylvia Dellarose Harianja, Jessy Zhara Vitaloca, thank you for your supporthelp and accompanied me in making this final report and also your opinion in this project.
- 7. My beloved friends of Wara-Wiri, and Risky Herdin Saputra for your support and prayer.
- 8. All of students in English Department at State Polytechnic of Sriwijaya who never give up in giving their support.

#### MOTTO AND DEDICATION

# -MOTTOA LITTLE PROGRESS EACH DAY ADDS UP TO BIG RESULTS

#### -DEDICATION-

This final report is dedicated to:

**Allah Swt** 

**My Beloved Parents** 

**My Beloved Sisters** 

My Family

**My Lecturers** 

**My Beloved Friends** 

#### TABLE OF CONTENTS ABSTRACT .....i ABSTRAK.....ii PREFACE ......iii ACKNOWLEDGEMENT .....iv MOTTO AND DEDICATION ......v TABLE OF CONTENTS......vi LIST OF PICTURES......viii LIST OF CHART .....x CHAPTER I ...... 1 INTRODUCTION ......1 Background......1 1.1 1.3 Limitation \_\_\_\_\_\_2 1.4 Purpose ......3 CHAPTER II ......4 LITERATURE REVIEW ......4 2.1 Definition of Design ......4 2.3 Information about food and drink......6 2.3.2 Information about brownies and pudding. ......6 2.4 Informations about Peanuts......8 2.4.2 The Benefits of Peanut .......8 CHAPTER III RESEARCH METHODOLOGY ......10 The preliminary study......11 1. 2. Model Development......13 Final Product Testing. ......13 3.

CHAPTER IV	14
FINDINGS AND DISCUSSIONS	14
4.1 Findings	14
4.2 Discussion	15
4.2.1 Preliminary Study	15
4.2.2 Development of the Product	21
CHAPTER V	27
CONCLUSION AND SUGGESTION	27
5.1 Conclusion	27
5.2 Suggestion	28
REFERENCES	29
APPENDICES	32

#### LIST OF PICTURES

Picture 4.11	8
Picture 4.21	8
Picture 4.31	9
Picture 4.41	9
Picture 4.51	9
Picture 4.61	9
Picture 4.71	9
Picture 4.81	9
Picture 4.92	20
Picture 4.102	20
Picture 4.112	20
Picture 4.122	0
Picture 4.132	20
Picture 4.142	0
Picture 4.152	1
Picture 4.162	22
Picture 4.172	22
Picture 4.182	23
Picture 4.192	3
Picture 4.202	24
Picture 4.212	4
Picture 4.222	4
Di-4 4.22	

Picture 4.24	24
Picture 4.25	24
Picture 4.26	25
Picture 4.27	25
Picture 4.28	25
Picture 4.29	25
Picture 4.30	25
Picture 4.31	25
Picture 4.32	26
Picture 4.33	26
Picture 4.34	26

#### LIST OF CHART

Chart 3.1 The Steps of R&D Modified Sukmadinata (2005, p.18)......11