

## **ACKNOWLEDGEMENTS**

Praise to God Almighty because of His blessings, the thesis report entitled "UTILIZATION OF *TORBANGUN* (*Plectranthus amboinicus* L.) LEAVES, FENUGREEK (*Trigonella foenum-graecum* L.) SEEDS, AND ALMOND MILK AS A FUNCTIONAL DRINK PRODUCT" can be finished. This thesis project report consists of the result of research conducted from July 2018 to November 2018. Thesis is the final requirement for students in accordance with the Food Technology Study Program curriculum of the Faculty of Science and Technology, *Universitas Pelita Harapan*. In preparing and arranging this final project report, the author received support from many parties. Therefore, the author would like to express gratitude as much as possible to:

1. Intan Cidarbulan Matita, Ph.D. as thesis supervisors who have guided, helped, and provided time during the research and completion of thesis report.
2. Eric Jobilong, Ph.D. as Dean of the Faculty of Science and Technology.
3. Dela Rosa, S.Si., M.M, M.Sc.Apt. as the Vice Dean of the Faculty of Science and Technology.
4. Laurence, M.T. as the Administration and Student Affair of director of Science and Technology.
5. Ir. W. Donald R. Pokatong, M.Sc., Ph.D. as Head of the Food Technology study program.
6. Ratna Handayani M.P. as the Vice Head of Food Technology Study Program for the guidance during the completion of thesis report.
7. Dr. Adolf J.N. Parhusip, M.Si., Dr. Tagor M. Siregar, Natania, M. Eng, and

Yuniwaty Halim, M.Sc. as head of the microbiology, chemistry, food processing, quality control, and research laboratories that have provided opportunities for writers to conduct research in the laboratory.

8. Adi, Darius, Adzie, Yosafat, Bryan Anders, S.T.P., Christopher Imansantoso Rimba, S.T.P., and Fiammeta Esther, S.T.P., who have helped the author during research in the laboratory.
9. All lecturers, assistant lecturers, and staff of food technology study programs who have helped and provided insight during the research.
10. Beloved father, mother, and brother who have helped, prayed, supported, motivated, and provided some facilities for the author.
11. Smita Maitri, Stefani, Celine Tanuwijaya, Kezia Olivia, and Brigitta Bella as friends under the same supervisor who have supported each other.
12. William Surya Hartanto who have supported, motivated, and provided time to help the author during the research and completion of thesis report.
13. Danielle Linggar, Aliyya Asra, Cindy Said, Devinna Nathalia, Valentina Michelle, and Ruth Julianna Flynn who have supported and motivated the author during the research.
14. Adrianus Oetomo and Ellen Apriliz who have supported and motivated the author during the research and completion of thesis report
15. Friends of the food technology study program class of 2015 who have provided assistance and support.
16. All friends and relatives who cannot be mentioned one by one.

Finally, the author realizes that this thesis report is still far from perfect. Therefore, the author is very open to criticism and suggestions from readers who improve this thesis report. Hopefully this report can be useful for the readers.

Tangerang, January 2019

(Veronica Angelia Djuarsa)



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