Utilizing Technology to Check the Assignments of Food Beverage Product Students

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Abstract
This research utilizing technology to check the assignments simulates the use of Grammarly as one assessment tool for identifying errors in essays in writing English. The result analysis shows that Grammarly is used to assess the students’ grammatical and mechanical writing errors. From Grammarly report, it represents the quality of writing. Grammarly is an online proofreading service that checks for students’ grammar, spelling, and punctuation errors. Grammarly automatically verifies or detects the work typed based on various factors and reveals a variety of student writing errors, both in terms of grammatical and mechanical. This finding suggests that lecturers can use Grammarly, as automated software to implement corrective evaluation of Food Beverage Product Students’ writing. This research is descriptive qualitative research. Researchers classify the issues in Grammarly: (a) Correctness (b) Clarity, (c) Engagement, (d) Delivery, the data taken only for the male of Food Beverage Product Students. Based on results and discussion, total Correctness 610, Clarity 12, Engagement 8, Delivery 1. For this research, male Food Beverage Product Students have more errors in Correctness, including Improved spelling, grammar, and punctuation, and one student writes in Indonesian.

Keywords: Utilizing Technology, Food Beverage Product Students, Grammarly, Assignments

INTRODUCTION

Food Beverage Product Students cannot be equated with students currently studying at Universities providing Academic Education. Food Beverage Product Students are more toward Higher Education Providers of Vocational Education. The ability of these students
must match the needs of the industry. However, learning English is often found in teaching materials that still use common material. It is necessary to check students’ ability to Food Beverage Products Students to learn English.

Food Beverage Product Students at the Indonesian Hospitality Management Community Academy are Diploma one level students who study in class for only six months. In the following six months, they train in the industry. It is a challenge for lecturers to link and match between lectures on campus and industry needs.

Language learning as a second language or a foreign language is still considered difficult for young learners. English is an example of a language regarded as a foreign language in Indonesia. When learning an unfamiliar language like English as a Foreign Language, students naturally make specific forms of errors. When examining mistakes enhances lectures’ capacity to understand and develop appropriate language skills, it is possible that the usage of the cycle of a computer program can also strengthen lectures’ overall success in teaching English. In recent years, the methodology of corpus-based analysis of interlanguage and language errors has been highly apparent because of the popularization of machines in linguistic programs.

Writing assignments like papers and studies provided by these lecturers are full of mistakes and are sometimes seen by lecturers as the pressure of time and monotony. The software can be a shot in the arm here, giving lecturers and learners a much-needed impetus.

Grammarly allows anybody to edit their paper for free. Grammarly is based in two ways. Apart from a basic punctuation checker, a literary similarity detector, and some vocabulary enhancement suggestions, the free version has not had all of the features of Grammarly Premium. As it stands, Grammarly’s free version is ideal for writers and bloggers with a limited budget for writing tools. Grammarly Premium, on the other hand, provides more specific advice than the free version. Grammarly Premium also provides detailed information about each sentence structure flaw in the pop-up box. Grammarly is an Online grammar checker and spell checker in English structure and correcting mistakes in writing. Grammarly provides correct word recommendations if there are wrong words in the English structure. Grammarly can be integrated into the Microsoft Word application. Besides, as a tourist destination, English must also be considered to support the success of communication with foreign tourists. English is an essential aspect of communication.
English exists as a global language. Therefore English is widely regarded as a global language (Anggayana, Nitasih & Budasi, 2016). It is even known as an international language (Asriyani, Suryawati & Anggayana, 2019). It is done to minimize errors in grammar or English grammar aspects, such as the use of tenses in sentences (Lindawati, Asriyani & Anggayana, 2018).

The skills and components of the language contained in them are still general and less relevant to the needs of student (Sudipa, Susanta, & Anggayana, 2020). Grammar is a set of rules contained in certain languages (Lindawati, Asriyani & Anggayana, 2019). It is possible to develop their communicative competence in four language skills, namely listening, speaking, reading, and writing skills (Asriyani, Suryawati & Anggayana, 2019).

The primary energy source in terms of language sounds is the presence of air through the lungs (Anggayana, Suparwa, Dhanawaty, & Budasi, 2021). Languages studied can contribute to the Language Development and another researcher around the world (Anggayana, Suparwa, Dhanawaty, & Budasi, 2020).

Even though Indonesia consists of various dialects, it is not an obstacle (Anggayana, Budasi & Suarnajaya, 2014). Speaking English has become a conversation that is often done by foreign tourists (Anggayana, Budasi, & Kusuma, 2019). In these services, facilities, and service quality spearhead in terms of giving a good impression of service (Anggayana & Sari, 2018). In the cultural tourism industry is included (Redianis, Putra & Anggayana, 2019). Since Balinese people conduct many cultural and religious activities (Budasi, Satyawati, & Anggayana, 2021).

The tourism sector can provide economic, social and cultural benefits for all stakeholders of tourism stakeholders (Osin, Pibriari & Anggayana, 2019). One of the developments in tourism is to open opportunities for the millennial generations to conduct tourism in tourism village synergizing different parties, namely, the community and the Government (Osin, Purwaningsih, & Anggayana, 2021). Observing the growth and development of world tourism which continues to move dynamically and the tendency of tourists to travel in various different patterns is an opportunity as well as a challenge for all destinations (Suartana, Osin, & Anggayana, 2020). It is not surprising that the tourism industry is an important economic sector, where most people work in the tourism industry (Budasi & Anggayana, 2019). The progress of a nation is largely determined by the quality of education of its population (Anggayani & Osin, 2018).
The tourism sector continues to be encouraged because this sector is a mainstay in generating public income and foreign exchange for the country (Suryawati, & Osin, 2019). The development of tourism industry will affect the increasing income of the community around attractions and the creation of employment opportunities (Osin, Kusuma, & Suryawati, 2019). Many language expressions can be used to greet and offer help to the customers. In using those expressions, choosing the proper expression that suits the situation and the degree of the formality is essential (Anggayana, 2022).

The interests of tourism began to explore the potential of the region and as much as possible to package it into alternative tourism products (Suryawati, Dewi, Osin, & Anggayana, 2022). The existence of the tourism industry today has increased significantly both in quantity and quality, which is able to make an economic contribution to the country's foreign exchange (Osin, Pibriari & Anggayana, 2020). Produces rules relating to the use and use of language on hospitality students. It uses theories and other disciplines related to the use of language is essential (Anggayana, 2022). Everyday hospitality students on campus attend lectures and practice according to their respective majors. There are still many found that errors in writing. This is very important to study, considering that hospitality students will often communicate with foreign guests, using English (Anggayana & Wartana, 2022). Technology in this era is increasingly growing, advanced and modern. This requires the existence of quality human resources. Qualified humans are expected to be able to participate in the development of a country (Sengkey, Osin, & Anggayana, 2022).

Based on the explanation above, this research use Grammarly from the lecturer's point of view in assessing and evaluating the hospitality students' writing. Research question "How the use of Grammarly as tool in identifying grammatical errors in hospitality students' writing English?".

**METHOD**

This research is descriptive qualitative research. Braun & Clarke (2013) state that qualitative research is about applying qualitative techniques within a qualitative paradigm, including words (written and spoken language) used as data. It also seeks to understand and interpret more meanings which richly descriptive. This research uses documents. Gomez-Galan (2016) states that a document might be textual content, a visual representation, or an item. Official educational reports, circular letters, personal papers, internet documents,
books, images, videos, and any other mechanism that gives information on the study subject are examples of documents.

The document used in this research is taken from the example of twenty two male Food Beverage Product Students English writing. To assess students’ writing in English, the researcher uses “Grammarly”. It is one tool of an online assessment in identifying grammatical and mechanical errors in students’ writing English, especially in paid (premium version).

This research uses three steps analysis as proposed by Miles & Huberman (1994), including data reduction, data display, and data conclusion. Data reduction emphasizes the need of keeping the data brief, focus on the topics, and arrange the data in a logical sequence. The researcher selects the data. The researcher concentrates only on the textual data of the student. The data are structured and presented such that it would be simpler to understand by showing them. Displaying data in this study may be photos, tables, or charts. After describing and evaluating the data obtained continually during the study, the researcher came to conclusions after interpreting the previously collected data.

**FINDING AND DISCUSSION**

Researchers classify the the issues in grammarly: (a) Correctness (b) Clarity, (c) Engagement, (d) Delivery, the data taken only for the male Food Beverage Product Students.

**Student 1**

Name : I Made Rai Arya Wiguna  
NIM : 202294607001  
AYAM PANGgang SAMBAL MATAH

**Ingredient**
- 1 chicken halved  
- 4 cloves garlic  
- 2 cm ginger  
- ½ teaspoon salt  
- ½ teaspoon ground pepper  
- 3 tablespoon of cooking oil

**Chili sauce**
- 8 pieces of red onion thinly sliced  
- 2 stalks of lemongrass take the white part and thinly slice it
- 5 red bird’s eye chilies thinly sliced
- 4 pieces of lime leaves thinly sliced
- ½ teaspoon of grilled shrimp paste
- ½ teaspoon salt
- ¼ teaspoon granulated sugar
- 50 ml of hot cooking oil
- 1 lime take the water

How to make
- Clean the chicken and put it in the roasting place

Student 2
Name: Kadek Alit Puriyasa
NIM: 202294607002
Tomahawk
Ingredients: Salt, pappper, paprica powder
BBQ sauce:
tomato ketchup, Cili sauce, Apple vinegar, Gingger, Papper, Sugar, Mustard, Garlic
How to make?
Whasing the tomahawk
Seasoning with salt, pappper, & paprica powder and heat the grill
Give oil in the grill and put tomahawk on the top
Cook until 45 minutes and Tomahawk will be cooked
Plateing in the plate and served with barbecue sauce
how to make barbecue?
Heat the pan and Saute garlic until smell is good and add oll ingredients on the Pan
Cook until cooked
And BBQ sauce ready to used

Student 3
Name: I Wayan Aldi Andika
NIM: 202294607005
Ayam saos tiram
Ingredients:
chicken, chili, shallot, garlick, oyster sauce, soy sauce, salt and papper, lime springs, bay leaf, sugar, water, ginger, candlenut, black papper,

How to make :
1. grind spices chili and garlick black papper
2. chen the chicken and give the lime juince fiind half cooked chicken remove and set aside
3. heat 3 table spoons of cooking oil saute the onions selera oyster sauce, suger, and water enter the chicken reves whelii string cook until done oyster sauce chicken is ready to be served

Ayam saus tiram :originates from china

Student 4
Name: I Made Ade Wahyura
NIM: 202294607006

SIRLOIN STEAK SW BLACK PAPER SAUCE
- Ingredient of Sirloin Steak:
  - Sirloin
  - Mustard
  - Salt
  - Paper
- Ingredient of Black Paper:
  - Garlic
  - Black paper
  - Salt
  - Tomato kecup
  - Ginger
  - Paprika powder
  - Sugar
  - Water

“How to make sirloin steak”
- Mask the meat first, and then Marinade sirloin with mustard, salt and paper. Wait 5 minuts.
- Preparing grill pan to grilling steak.
- Grill the sirloin on the top grilling until wellblone
- And preparing plate to steak
“How to make blackpaper Sauce”
- Saute the garlic first, add the tomato ketcup (saute)
- Add the prapika powder, salt and black paper
- And than add the sugar, top ginger and add enough water (string)

“Seruing method”
- Preparing plate
- Put the steak on the plate
- Drizele the sauce as the steak
- Add the camporion
- And add the garnish of steak

Beef steak was first introduted by the Spain to medica in 1991.

Student 5
Name : I Putu Aditya Suryantara
NIM : 202294607007
Soy sauce pork
Ingredients :
garlic, shalot, chili, big chili, shreme paste, ginger, cloves, bayleaf, galangal, turmeric, candle nut, staranis, paper, soy sauce, pork, water, oil, salt, sugar,
how to make :
cut slice the pork, and wash the slice of pork, after that heat the poy until heating and add the slice pork
why firs step add the slive pork? Because met pork have a many oil in the skin. And next mix(blend) the spices after that saute the pork with spices ingredients until the color is brown, after that add the water and swee soy sauce and boiling maybe 1 hour and add salt, paper and sugar, boil until little bit water and simmering. And the soy sauce pork ready
eat with rice
little bit history;
actualy the food from chinese and have many modification in indonesia (bali) and useing basa genep . if you come to bali or spesific place bali food , in the menu you can see babi kecap or soy sauce pork .
soy sauce pork is from chinese food but modificated in my recepe. Thats is soy sauce pork from bali
and familiar name is babi kecap.
Babi kecap or sweet soy sauce pork original from chinese food and chinese food has a many ingredients and the food come from china, and have modified in bali using base genep + soy sauce.
Many modified from soy sauce pork but thats is from chinese food

Student 6
Name : I Made Agus Candra Diasa
NIM : 202294607008
Chicken Satay
Ingredients :
1. Chicken
2. Balinese Spice
3. Salt
4. Paper
5. Skewers
Ingredienst Shrimps Paste Sauce :
1. Tomato
2. Small Chili
3. Salt
4. Paper
5. Shrimp Paste
6. Sallot
7. Garlic
8. Sugar
9. Big Chili
How To Make :
1. Cutting chicken meat into cube.
2. Mix the chicken with baline seasoning, salt, and paper.
3. After the ingredients are mixed, skewer the chicken meat and then grill.
4. Serve on a plate with chili sauce.

Student 7
Name : Kadek Agus Dwi Permana Putra
NIM : 202294607015

POTATO SALAD

Ingredient:
- Potato
- Mayonnaise
- Chop parsley
- Letus
- Salt and paper

How to make potato salad:
- Make mayonnaise, and ingredient of mayonnaise is: egg, white vinegar, plan mustard, lemon juice and salad oil.
- Peeling potato after that you can cutting potato
- Boil potato until cooked
- Mix potato, mayonnaise, and take salt and paper, after taste good
- Plating potato salad under lettuce and the last, take chop parsley on the potato salad
- Potato salad ready to served

History of potato salad:
Potato salad is food from Yunani and many people like potato salad in the potato salad you can make mayonnaise and potato salad usually served in small portion as appetizer.

Student 8
Name : I Kadek Adi Sucipta
NIM : 202294607011

Chicken Veloute

Bahan-bahan
- 2 daging sayap (wing meat)
- 1 sdt paprika powder
- Olive oil
- 60 ml kaldu chicken
- 3 sdm flour
- 10 gram butter
- 2 sdm cream

Cara membuat
- Season the chicken with paprika powder, salt and pepper
- Melt the butter in a sauce pan and add flour until smooth
- Add cream and butter little
- Heat a griddle pan and add a olive oil
- Grill the chicken until cooked and serve with sauce

Velouté chicken originates from France

Student 9
Name : Bentang Alif Ramadhan
NIM : 202294607012
SPAGHETTI CARBONARA
This is an Italian dish in the form of spaghetti cooked with egg, cheese, and meet sauce.
INGREDIENTS:
Water, Salt, Oil, Spaghetti, Milk, Butter, Cream, Parmesan cheese, Smoked beef, Mix Vegetable, Parsley, Pepper, Onion, Garlic, Egg.
HOW TO MAKE:
1. Boil the spaghetti and add on oil and salt, until 10 minutes or aldente
2. Add butter in the hot pan
3. Add onion and garlic, cook until the color is brown
4. Put the spaghetti, saute with onion and garlic
5. Add the milk, cream, mix vegetable, smoked beef, and egg, stir all the ingredient until cooked
6. Seasoning with salt and pepper
7. Platting with parmesan cheese and parsley
8. Spaghetti Carbonara is ready to meal

Student 10
Name : I Gusti Ngurah Agung Baskara Gita
NIM : 202294607013
FRIED NOODEL
Engridien, Fried noodle, Onien reed, Garlic, Cili, Tomato pices, Kecap, Salt, Papper, Soyer salt, Egg, Cerret, Sayur hijau, Kunyit, Elebit, Sauri saus, Cili saus,
How to make
Ever the fine spices then str fry for a while than add the ingredients that are ready and the nodels and other seasonings then stir and salt and papper and tomatos and chilies saus. And the vegetables kull, green vegetables, carrots.

- Fried egg
- Fried chicken
- Input cerret
- Infut sauri saus
- Infut cilli saus
- Infut elebit
- Infut salt and paper
- Infut tomato piceis
- Stir until smooth and taste when it’s already fried and ready to serve

Student 11
Name : Debyno Lisud
NIM : 202294607014
Chicken golden Blue
chicken golden Blue
  - chicken brease
  - Mozarella cheese
  - eggs
  - bread flour
  - salt and paper
  - cinamon powder
  - Chilli powder
  - oil
  - Potato
  - carrot
  - green Bean
  - butter milk
  - mayonaise

how to make
- Cut the chicken breast like a cube or round and get some bowl then put the chicken breast chillie powder, cinamon powder, and saltsalt, paper and thelast butter milk stir it and let the chicken marinate for a day.
- Crack one egg put it in a small bowl, get another bowl for the bread flour, get the chicken that has been marinate for aday then cut the chicken just Abitabit so you can the mayo and the cheese inside the chicken. after you put mayo and cheese inside the chicken, put the chicken in the egg bowl after it you put the chicken in the flour bowl repeat it one more time, get a frying pan put some oil and let it heat. after the oil got heat put in the chicken, cook until it golden brown. get some pan.
- Put some water, a little bit of salt wait until boil, cut some potato make it a small dice, put the potato in the boiled water. get the green Bean and carrot cut it julliene and saute it in the pan, put some salt and paper, Chilli powder. after 15 if the potato done put it on bowl and gift a little bit salt paper and a little bit of chopped parslet. get some plate put the chicken, first and put the potato and carrot in the side of chicken and the last put the potato in bottom

Student 12
Name : I Putu Eka Pramana Putra
NIM : 202294607009
Spagheti Bolognese
Ingredients :
  1. Butter or oil
  2. Onion
  3. Garlic
  4. Minced beef or tail end fillet
  5. Demi-glace
  6. Tomato puree
  7. Oregano
  8. Mushroom
  9. Salt & pepper
  10. Spaghetti
  11. Parmesan cheese
Procedure:
  1. Place half the butter or oil in a saute pan.
2. Add the chopped onion and garlic, and cook for 4-5 minutes without colour.
3. Add the beef and cook, colouring lightly.
4. Add demi-glace, the tomato puree and the herbs. Simmer until tender.
5. Add the mushrooms and simmer for 5 minutes. Correct the seasoning.
6. Meanwhile, cook the spaghetti in plenty of boiling salted water.
7. Allow to boil gently, stirring occasionally with a wooden spoon.
8. Cook for approximately 12-15 minutes. Drain well in a colander.
9. Return to a clean pan containing the rest of the butter. Correct the seasoning.
10. Arrange spaghetti. Put on top bolognese and pour parmesan cheese.
11. Ready to serve.

History

The origins of spaghetti bolognese are not very clear and its history is difficult to trace. However, it is believed that spaghetti bolognese is an evolutionary from of the Italian people who migrated from southern Italy to the United States in the 20th century. Spaghetti bolognese is believed to be a hybrid version of ragu alla Bolognese.

Student 13

Name: I Made Kusuma Antara
NIM: 202294607020

Grill chicken

Ingredient

- Chicken
- Garlic
- Oil
- Salt
- Paper
- Olive oil
- Mustard
- Black paper

How to make

- Clean the chicken breast, divide it in half so that it is flat or not too thick, marinade all ingredients.
- Pour in the lemon juice, salt, garlic, black paper, and olive oil, smear all over the chicken.
- then heat the oil and add the flour, cook flour until brown, once it changes cook until cooked, add garlic and cook all until fragrant once fragrant, add the broth and cook until thickened. Add pepper with cooked grilled chicken.

Sauce:
- Cooking oil
- Onion, sliced lengthwise
- Garlic finally chopped
- Flour
- Broth
- Pepper

How to make:
- Pour the broth into the pan that has been used as the for roasting the chicken
- Prepare it then heat the oil and add the flour
- Cook flour until brown
- Once it changes color, add garlic and cook all until fragrant
- Once fragrant, add the broth and cook until thickened, add pepper and save with cooked grilled chicken

Student 14
Name: I Made Marianto Ditya Adi Putra
NIM: 202294607021
JUKUT ARES
Ingredien:
- Banana flour
- Salt
- Chili
- Jinjer
- Gaulik
- Bailif
- Peper
- Kunyit
- Sere
- Bawang merah
- Lengkuas
Cara membuat:
- Kupas batang pisang hingga bagian paling dalam batang pisang
- Kemudian potong tipis batang pisang
- Lalu tambahkan garam pada batang pisang yang sudaha di irris
- Tunggu beberapa saat hingga batang pisang layu
- Kemudian cuci batang pisang hingga bersih
- Haluskan bumbu yang akan di gunakan untuk membumbui
- Siapkan panic yang berisi air
- Masukan batang pisang ke dalam panic
- Berikan bumbu halus
-Tambahkan daun salam, serai, dan merica utuh
- Tambahkan garam, dan gula pasir
- Tunggu hingga matang


Student 15
Name : I Made Meisadana Anggara Putra
NIM : 202294607023
Fried Rice
Ingredients :
- Rice
- Oil
- Egg
- Sliced chicken
- Carrot
- Cabbage
- Soy sauce
- Salt
- Pepper
- Tomato ketchup
- Chili sauce
- Onion
- Garlic

How to makes :
1. The first, heat the oil in the wok/frying pan, add the garlic and onion, saute until smell is good,
2. Next, add the sliced chicken, carrot, cabbage, mix and cook until cooked,
3. Next, add the rice and seasoning with soy sauce, tomato ketchup, chili sauce, salt and pepper, mix until cooked and check the taste,
4. Next, cook the egg for side dish,
5. fried rice and fried egg ready to served.

How to served: put the fried rice in the dinner plate and add the fried egg on the top

Student 16
Name : I Kadek Nova Adymerta
NIM : 202294607024

CHICKEN SOY SAUCE

Recipe
- 1 cup white sugar
- 1 cup soy sauce
- 1 cup water
- ¼ cup minced garlic
- ¼ cup minced fresh ginger
- 5 pounds bone-in chicken things skin
- ¼ chopped green onions

Directions
- Combine sugar, soy sauce, water, garlic, and ginger into co large stock pot over medium heat stir until sugar dissolves
- Add chicken thighs and bring to a bowl. Simer, turning the chicken thighs with tong every 5 minutes, until the sauce is a rich, brown glaze and the chicken is no longer pink at the bone and juices run clear, about 35 minutes.
- And instant read thermometer inserted near the bone should read 165 degrees F (74 degrees C)
- Remove pot from the heat and let call 10 minutes
- Transfer chicken thighs to a plate, sprinkle, chopped green onions
- The serve with rice gikular plate
- And garnish the dish to make it look more delicious

His story of chicken soy sauce is a traditional food from cainis and indonesian

Student 17
Name: Paskalis Java Floresta
NIM : 202294607025
Menu: sate babi
Sate babi is balinese food. Sate babi for people non muslim. In bali much sell sate babi.

How to make sate babi
Ingredient
1. pork
2. onion
3. kecap (soy sauce)
4. tusuk sate (skewers)
5. penute sauce
6. rice

Step by step
1. Prepare the rice after that cook the rice waiting until 20-30 minute
2. Cut the meat work after that wash the meat until clean
3. Prepare the skewers after that wash the skewers until there are no bamboo chips
4. Prepare the onion after that slice the onion
5. After that picks the pork and the onion in the skewers
6. After that add the spy sauce in the work and onion
7. After that grill the pork
8. After grill the work prepare the penute sauce  
9. Prepare dinner plate  
10. Platting sate babi and the rice in dinner plate  
11. After that add the penute sauce in the sate babi  
12. After that sate babi ready to surf

**Student 18**  
Name: I Wayan Pasek Gotra  
NIM: 202294607026  
Menu:  
Roasted Chiken With Sambal Matah  
Ingredients: Chicken, Sambal Matah (Chili, Hot peppers), Clove garlic, Clove Onion, Orange Leaves, Lime, Sugar, Salt, Trainet  
How to make  
1. Get the chili pepper redy choppod lemon leaves cayenne peppers. Curry pepper, onion and garlic  
2. Four oil around 3 sdgs ,saute febers and first garlic to smell. Then fllower the other material .when further withered add fresh rice ,lime salt and sugar saute until ripe and fragin accor ding to taste ,taste until it the spot  
3. Grill chicken until browen  
4. After cooked smar whit sambal matah

**Student 19**  
Name: I Made Roi Junaedi  
NIM: 202294607027  
RENDANG SAPI  
Ingredients:  
- 1 kg beef cut to be about is pieces  
- 2 lifers of coconut milk 3 eggs grated and squeezed coconut  
- 1 stalk lemongrass crushed  
- 1 termerier leaf
• 5 kaffir lime leaves turmerie life fastened with
• Spices that are:
  • 12-20 red peaper,ground
  • 6 red onions
  • 3 cloves garlic
  • 1 cm ginger
  • 5 cm galangal/laos

How to make:
Cook the coconut milk turmerie leaves, kaffir lime leaves ang lemongrass, than enter the spice pasti to aboil and reduce flame then enter the meat is cut into pieces and stirring constantly with a flat to mature evenly cook beef over medium heat until thickened and some what dry milk and meat has become fender anet served hat or cold according to individual taste. the mose come tartabel if served with white rice and eracfers

History rendang sapi:
Rendang has existed since the mid-16th century it is stated in one of the classical malay literature such as the hikayat Amir Amzah

Student 20
Name: Dewa Kadek Satya Pratama
NIM: 202294607028
Nasi Goreng (Fried Rice)
Ingredients:
• Rice
• Garlic
• Soy sauce
• Tomato sauce
• Egg
• Salt
• Cucumber
• Oil
• Vegetables
• Chicken meat
How to make fried rice:
1. First frying oil in the wok.
2. If the oil is hot add the garlic and onion.
3. Next add egg, saute all ingredients.
5. Next add soy sauce, tomato sauce, and salt.
6. Mix all ingredients.
7. If all ingredients done to mix, add a chicken meat.
8. Mix all ingredients again.
9. If all ingredients done to mix, add a vegetable.
10. Mix all ingredients again.
11. If the fried rice is done, you pleating in the dinner plate.
12. Give a garnish like a cucumber or tomato.
13. Your fried rice is ready to enjoy.

Story of Nasi Goreng (fried rice):
Fried rice is traditional food, this food you can get in food market, this price of fried rice is not expensive, maybe RP15,000. The all People like this food, because the flavor is so delicious.

You can make this food at home, because this food make it easy. If you don’t won make fried rice a alone, you can get help your mom or sister for make fried rice at home.

Student 21
Name: I Ketut Gede Tedung Jagatdhita
NIM: 202294607031

Ayam Asam Manis
Ingredients:
- Chicken
- Salt
- Papper
- Kecap
- Water
- Sugar
- Asam jawa
- Garlic
- Onion
- Lake
- Saled
- Chili

How To Make
1. Wash chicken in zink anthen cut chicken
2. Boilling chicken under 10 minutes
3. Slice onion
4. Cutting the bumbu, chili, garlic and saled
5. It you finish the boilling chicken add chicken in the bowl
6. Saute the bumbu
7. Finish saute bumbu
8. And then chicken and bumbu saute in frying pan
9. Add the water and asam jawa put in the frying pan
10. Seasening with salt and papper, sugar and kecap
11. Before ayam asam manis ready prepare the plate and garnish
12. The finish in saute ayam asam manis ready to serf
13. Garnish ayam asam manis with parsley and tomato
14. Ayam asam manis is ready to serf

Ayam asam manis is traditional food from nusantara which is of ten the weding, syukuran and aniversary

Student 22
Name : I Kadek Putrayasa
NIM : 202294607034

Omellete
Ingredients
1. Egg
2. Salt
3. Papper  
4. Ham (cut dice)  
5. Tomato (cut dice)  
6. Butter

How To Make

1. Put egg in bowl add on salt, papper, ham, and tomato next stir
2. Put butter in the Pan add on egg which has been mixed in the pan
3. Stir briefly the roll forward until to shape crescent moon
4. Omellete is ready for served

Omellete from Persia and popuralized by France although omellete comes from a persian dish according to Alan Davidson in his book the Oxford companion to food, the French word "omellete" come into use in the mid-16th century.

The Grammarly Process of students one until twenty-two can be seen in Picture 1 until 22.
Picture 2. Grammarly Process of Student 2

Picture 3. Grammarly Process of Student 3
Picture 4. Grammarly Process of Student 4

Picture 5. Grammarly Process of Student 5
Picture 6. Grammarly Process of Student 6

Picture 7. Grammarly Process of Student 7
Chicken Veloute

❖ Bahan-bahan
  - 2 daging sayap (wing meat)
  - 1 sdt paprika powder
  - Olive oil
  - 60 ml kadiu chicken
  - 3 sdm flour
  - 10 gram butter
  - 2 sdm cream

❖ Cara membuat
  - Season the chicken with paprika powder, salt and pepper
  - Melt the butter in a sauce pan and add flour until brown
  - Add cream and butter little
  - Heat a griddle pan and add a olive oil
  - Grill the chicken until cooked and serve with sauce

Veloute chicken originates from France

Picture 8. Grammarly Process of Student 8

- Salt
- Oil
- Spaghetti
- Milk
- Butter
- Cream
- Parmesan cheese
- Smoked beef
- Mix Vegetable
- Parsley
- Pepper
- Onion
- Garlic
- Egg

HOW TO MAKE:
1. Boil the spaghetti and add on oil and salt, until 10 minutes or aldente
2. Add butter in the hot pan
3. Add onion and garlic, cook until the color is brown
4. Put the spaghetti, saute with onion and garlic
5. Add the milk, cream, mix vegetable, smoked beef, and egg, stir all the ingredient until cooked
6. Seasoning with salt and pepper
7. Plating with parmesan cheese and parsley
8. Spaghetti Carbonara is ready to meal

Picture 9. Grammarly Process of Student 9
Picture 12. Grammarly Process of Student 12

Picture 13. Grammarly Process of Student 13
Picture 14. Grammarly Process of Student 14

Picture 15. Grammarly Process of Student 15
Picture 18. Grammarly Process of Student 18

Picture 19. Grammarly Process of Student 19
Picture 20. Grammarly Process of Student 20

Picture 21. Grammarly Process of Student 21
CONCLUSION

Error Analysis is still considered time-consuming, especially if there is much writing to check. One of the programs that are often used is Grammarly. It is easy to detect errors like spelling and punctuation. Although Grammarly is indeed proven to help lecturers conduct Error Analysis, it seems that Grammarly still has difficulty detecting sentences that have errors semantically. Student 14 writes in Indonesian. The researcher can show the Grammarly Process of All Students in Table 1 and Chart 1.

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Table 1. Grammarly Process of Student 1 until 22

![Chart 1. Grammarly Process of Student 1 until 22](image)

**REFERENCES**


