CONTENTS

		Page
COVER		i
ENDORSEMENT FORM		ii
DECLARATION		iii
RESULT SEMINAR ASSESSMENT		iv
THESIS SEMINAR ASSESSMENT		v
SUMMARY		vi
ABSTRACT		viii
ACKNOWLEDGEMENT		ix
CONTENTS		xi
LIST OF TABLE		xiii
LIST OF FIGURE		xiv
LIST OF APPENDIX		xv
ABBREVIATION AND SYMBOL MEANING		xvi
CHAPTER 1	INTRODUCTION	1
	1.1 Research Background	1
	1.2 Research Problems	3
	1.3 The Objective of TheResearch	3
	1.4 The Outcomes of Research	3
	1.5 Research Theory	3
	1.6 Research Hypothesis	5
CHAPTER 2	LITERATURE REVIEW	7
	2.1 Meat Products	7
	2.1.1Definition of Meat and Beef	7
	2.1.2 Microbial Growth Factor on Beef	8
	2.1.3 Microbial Contamination on Beef	8
	2.2 Cooking Methods	10
	2.2.1 Cooking Effect to Nutrients	13
	2.2.2 Cooking Effect to Microbes	13
	2.3 *Bacillus* sp.	14
	2.3.1 Classification and Morphology of *Bacillus* sp.	14
	2.3.2 Pathogenesis	15
CHAPTER 3	MATERIAL AND METHOD	18
	3.1 Research Design	18
	3.2 Sample and Sample Size	18
	3.3 Observed Variable	19
	3.3.1 Independent Variable	19
	3.3.2 Dependent Variable	19
	3.3.3 Control Variable	19

3.4 Variables Definition Operational 19
3.5 Research Location and Time 20
3.6 Research Material and Equipment 20
3.6.1 Research Materials 20
3.6.2 Research Equipments 20
3.7 Research Procedure 21
3.7.1 Preparation of Material and Equipment..... 21
3.7.2 Sample Preparation..... 21
3.7.3 Treatment 22
3.7.4 Bacterial Isolation on Nutrient Agar (NA) 22
3.8 Data Analysis 23
3.9 Research Framework 24

CHAPTER 4 RESEARCH RESULT 25

CHAPTER 5 DISCUSSION..... 29

CHAPTER 6 CONCLUSION AND SUGGESTION 31

REFERENCE 32

APPENDIX 35