

CHAPTER I

INTRODUCTION

1.1 Background

Indonesia is one country that has a variety of delicious culinary delights from each region. There are many types of traditional Indonesian cakes, each cake has its own characteristics. Indonesian culinary has a very diverse variety because Indonesia has several provinces, each of which has traditional regional food as a characteristic of its own region, with the existence of traditional specialties from each region in Indonesia making people interested in coming to the area to taste the specialties. area of the area itself. The diversity of Indonesian culture is a legacy from the previous generation to the next which can make a distinctive feature of a region. One of the cultures that was passed down was traditional food. Amount of food ranging from staple foods to cakes or snacks available. According to Maharani (2011), culinary types in Indonesia are divided into 2 broad categories, namely heavy food and light food for example *Rendang* from West Sumatra and *Gethuk* from Central Java. These culinary has been around for a long time as part of the heritage or heritage of the ancestors or the people of each area. These culinary delights are processed from the natural wealth of the respective regions. For example, Yogyakarta with its *Bakpia Pathok and gudeg, onde onde* from East Java, while *pempek* from Palembang.

Traditional food is generally consumed by the people who are the origin of the area who are then introduced to other people or immigrants. Traditional food is processed according to the provisions of the recipe given from generation to generation and is usually passed down in the family. Traditional food is processed with simple equipment and generally uses local ingredients that do not require special skills in processing it so that the costs required are relatively cheap (Lestari, Sari & Utami, 2014). The ingredients for making traditional food can be said to be easy to obtain because basically these ingredients can and are easily purchased in the markets of the traditional

food-producing regions and usually with the desired taste so that there are traditional foods that taste spicy, sweet, and so on. Traditional processed food products are generally made from tubers such as sweet potato, cassava rich in carbohydrate. Traditional food is now very rarely found due to changing times. Some people consider traditional food to be outdated, so that now these foods have been abandoned by the community, and are starting to shift to modern life. whereas traditional food is a form of ancestral heritage that must be preserved.

Tubers are an example of a food source that is rich in carbohydrates. There are quite a lot of types of tubers in Indonesia, but only a few have been cultivated on a large scale and turned into industrial commodities, for example cassava, sweet potato and potato. Tubers are materials that come from the ground, for example cassava, sweet potato, potato, arrowroot, gadung, kimpul, taro, gembili, ganyong, and so on, generally these tubers are a source of carbohydrates, in market snack, it is presented in modern such as taro. Taro, which is a type of tuber, is one of the most widely grown plants in Indonesia. Taro has variations in taste and aroma depending on where it is planted. Taro is widely cultivated in Indonesia because of Indonesia's tropical climate and does not require irrigation. Taro is one of the many types of tubers that have not been processed into a dish such as cakes, even though there are many food preparations made from other tubers and besides cassava, taro is also very easy to find in traditional markets.

Gethuk is one of the traditional snacks made from cassava as the main ingredient and is usually found in Central Java and East Java. Snacks in ancient times almost drowned in the midst of the many modern snacks that are more liked by many people in this era. So that these *gethuk* do not become extinct, innovations are needed that can make this *gethuk* more attractive in the eyes of the community, both from the young to the older class. *Gethuk* is a snack made from cassava raw materials. Based on the method of manufacture, *gethuk* is divided into three types, namely *gethuk lindri*, *gethuk goreng* and *gethuk oven*. From this type of *gethuk*, the processing of roasted *gethuk* can allow it to be stored for a long time. The *gethuk* innovation is carried out not only using cassava as the raw material but using taro in the manufacture of the *gethuk*.

From the explanation above, the researcher tries to make *Gethuk* with new variant to restore the popularity of *Gethuk* among the young people. Innovation is one way to make new variant of *Gethuk* that is different from available variants. Therefore, the title of this research is **“The Innovation of Roasted Taro Gethuk as a New Variant of Getuk to Develop Indonesian’s Traditional Food.”**

1.2 Problem Formulation

The problem formulation in this report is “how to make The Innovation of Roasted Taro *Gethuk* as a New Variant of *Gethuk* to Develop Indonesian’s Traditional Food”?

1.3 Purpose

The purpose of this report is to know how to make The Innovation of Roasted Taro *Gethuk* as a New Variant of *Gethuk* to Develop Indonesian’s Traditional Food.

1.4 Benefits

a. For the writer

Giving knowledge about making the innovation of roasted taro *gethuk* as a new variant of *gethuk*.

b. For the reader

Giving information about the step and the ingredients to make roasted taro *gethuk* as a new variant of *gethuk* to develop Indonesian’s traditional food.