

CHAPTER 1 INTRODUCTION

1.1. Background

There are several kinds of drinks spread all over the world. Some drinks in various places are made based on certain raw materials so that it gives a unique taste to the drink itself. One example is China, which is the origin of tea drinks with various types and various raw materials in its manufacture, such as tea leaves, fruits and flowers. Korea also has an alcoholic drink made from fermented wheat rice. In the 9th century in Ethiopia there was a drink made from grains that we now know as coffee.

At first coffee came from Ethiopia but over time coffee was disseminated by traders from various European countries and countries in the Middle East, then served in different ways in each country. Italy is one of the countries that serves coffee by extracting coffee beans that have been ground into espresso. Another country, Japan, serves coffee by brewing it using a filter called v60. In middle eastern countries, coffee is mixed with several spices which are the local wisdom of the middle eastern nation. including cloves, ginger, cinnamon, cumin, and coffee beans which are roasted and then ground and then brewed.

Gahwa coffee or commonly called Arabic coffee is a welcome drink served to guests visiting Arab countries. Almost every house in Saudi Arabia has this coffee supply in their home. The customs and ethnicity of the people who always glorify guests make *Gahwa* coffee a famous drink for visiting guests. This makes *Gahwa* coffee a part of Arabic culture.

Indonesia is a Muslim-majority country. Therefore, the Indonesian state is certainly still related to the influence of Arab culture. One example is the Arab village in the territory of Indonesia, especially in the city of Palembang. The emergence of Arab villages in Palembang also influenced some typical Palembang

drinks. so that coffee emerged which is part of Arabic culture which is absorbed into the typical drink of the city of Palembang..

There is a unique way of serving *Gahwa* coffee. *Gahwa* coffee is served in a thermos called *Dallah*. after that the coffee is poured into a cup named *Finjan Gahwa* with a small cup size without a handle. *Gahwa* coffee is usually paired with dates, chocolate and other sweet foods. *Gahwa* coffee has a slightly bitter and spicy taste, because it is usually brewed with spices.

Unfortunately, there are so many people who don't really like *Gahwa* coffee. One reason is the taste of the coffee itself which is bitter and spicy. *Gahwa* Coffee does not have other variants or mixtures of ingredients that can attract people to drink *Gahwa* coffee. Spices such as cloves, turmeric and cinnamon are not very common to be made as a beverage ingredient, especially as a mixture in making coffee. That is why it is necessary to develop *Gahwa* coffee so that it is accepted by the general public.

Based on the explanation above, the writer tries to develop *Gahwa* coffee into a modified drink that can be accepted by the community by mixing several additional ingredients. According to Tawakal (2021) modification is a change made to a product so that it is different from its basic form. The modifications made focused on adding other ingredients to be mixed with *Gahwa* coffee with the aim of developing the *Gahwa* coffee itself.

Using a modified concept, the writer of this final report tries to develop *Gahwa* coffee into a drink that is more acceptable to the public. There are 5 chapters that will be discussed in this report. First, the writer will introduce *Gahwa* coffee in general. Second, the writer will discuss about the types of coffee, about the *Gahwa* coffee itself and the ingredients that will be used. the writer will also discuss other additives for *Gahwa* coffee, beverage modification theory, organoleptic and development. These theories will be used for this research. Furthermore, the writer will conduct interviews, observations and limited field testing of *Kopi Gahwa* itself. Finally, the writer will conclude that *Gahwa* coffee can be modified or not. In

conclusion, the writer decided to write this final report with the title "Developing Coffee *Gahwa* (Spice Coffee) Into A New Modified Drink".

1.2. Problem formulation

Based on the above background most people do not recognize “*Gahwa*” especially The people of Palembang. Considering that the composition of “*Gahwa*” coffee is limited to ground coffee beans and spices such as clover, cinnamon, turmeric. No other ingredients can enrich the taste of “*Gahwa*” coffee. The writer decided to formulate the problem into :

1. How to develop “*Gahwa*” coffee into one new modified drink?
2. How is the documentation form of the new recipe of modified “*Gahwa*” coffee?.

1.2.1. Problem limit

The scope of this final report is limited to developing “*Gahwa*” coffee into one new modified drink and documentating the new modified “*Gahwa*” coffee recipe.

1.3. Objectives

- To find out whether “*Gahwa*” coffee can be developed into a new modified drink.
- To know the form of documentation of the new modified “*Gahwa*” coffee recipe.

1.4. Benefit

The benefits of this research are:

1.4.1. For the readers

- To add their knowledge about “*Gahwa*” coffee and modification drink
- To give knowledges about modification drinks.

- To reintroduce “*Gahwa*” coffee as traditional drinks from Palembang to the local and foreign tourist.

1.4.2. For the writer

The benefit for The Writers are :

- To give information about “*Gahwa*” coffee .
- To improve the ability of writing by making a new product of “*Gahwa*” coffee.
- To improve the ability of making drinks .