

CHAPTER I

INTRODUCTION

In this chapter the writer describes background, problem formulations and research purpose & benefit

1.1 Background

Generally, every country has specific food which can be different the characteristic and symbol of a country. For example, wine from the French, Italian Pizza, Ice Cream of America, Kebab from Turkey, Sushi from Japan, Cane bread of India. Similarly, in Indonesia, each provinces or city has traditional food and traditional cake. North Sumatra with *Bika Ambon* and *Lapis Legit*, South Sumatra is the origin of *Kue 8 jam* and *Kue Kojo*, Jakarta known where *Kue Pancong*, *Kue Apem Betawi*, *kue Unti* and *Onde-onde* from, Garut is the origin of *Dodol Garut*, Yogyakarta with *Bakpia* and *Getuk*, Surabaya with *Kue Cucur*, Banyuwangi with *Lemper* and *Lupis*, South Sulawesi with *Kue Putu*, and others.

Indonesia traditional cake is one of culture to be proud. It has combination of ingredients, cooking methods, and way of serving. All community of Indonesia, traditional cakes have same main ingredients, such as rice, all kind of flour, all kind of tuber, coconut milk, sugar and etc. It is no wonder easy to find traditional cakes in one region, although with different names and shapes, depend on the variation of each region.

Now, some main ingredients of traditional cakes have been changed to be more innovative. It uses kind of tubers, such as pumpkin, cassava, sweet potato, etc. In addition to create innovation cakes, it also to support diversification food program from government by consuming staple food except rice. Budiarto (2013) states that food diversification means reduction consume of rice that compensated by increasing consume food source except rice followed side dish. Moreover Martianto (2005) in Jafar (2012, p4) With food diversification program is expected that farmers can be more creative to use the land to plant crops such as maize, cassava, tubers as an option instead of rice. Every region in Indonesia has

its own local food source such as Madura and Nusa Tenggara with maize, Maluku and Papua with sago, Sumatra with potatoes, or Java, Bali and South Sulawesi with rice. So an ironic thing if people have yet to take advantage the wealth of diverse as ingredients of traditional cake or food innovation as well as to support food diversification.

One of traditional cake that the main ingredients can be changed is Layer Cake (*Kue Lapis*). Generally, layer cake uses rice flour as main ingredient, but the scarcity of staple food items in Indonesia make diversify food as the best option to maintain the stability of food consumption in Indonesia society. In addition, the use of alternative ingredients in food innovation will attract people to consume foods made of alternative ingredients. From the explanation above the writer is interested to make food innovation. It has been a long time that rice flour has known as ingredient of making layer cake and to decrease dependence of rice flour in layer cake, in the final report project the writer is interested to add grated cassava in making rice flour layer cake.

1.2 Problem Formulation

1. What is the best composition of rice flour layer cake with additional grated cassava?
2. What are people's perceptions of rice flour layer cake with additional grated cassava?

1.3 Research Purpose and Benefit

The purpose of this final report is to know the influences of rice flour layer cake with additional grated cassava.

1. To know what is the best composition of rice flour layer cake with additional grated cassava
2. To know what people's perceptions of rice flour layer cake with additional grated cassava.

The benefits of this report for society in Palembang and the students of State Polytechnic of Sriwijaya especially students of English Department are.

1. To give information and knowledge about the best composition of rice flour layer cake with additional grated cassava.
2. To give information and knowledge about rice flour layer cake with additional grated cassava.