

CHAPTER I

INTRODUCTION

A. Background

Culinary is a part of life which is closely related to the daily food consumption. Culinary is a lifestyle that cannot be separated from everyday life. Started from a simple food to a high-class food and luxury. Food is a basic requirement of living beings. Nugraheni (2000) argues that without food, no living thing could survive to run the daily activities. Everyone, both man and woman, young and old, sick or healthy, is always in need of food, in different types and serving. The need for food has shifted from time to time. Started from consume healthy food, where everyone is advised to meet the nutritional needs through a carbohydrate source such as rice, potato, wheat, and sago, as a side dish fat protein sources such as fish, *tempe*, tofu, meat, etc., and vegetables as a source of vitamins. From many protein and healthy food, the culinary will complete the human needs of food.

Currently, the needs of food have shifted to the functional foods. According to Zeratsky (2015) functional foods are foods that have a potentially positive effect on health beyond basic nutrition. Proponents of functional foods say they promote optimal health and help reduce the risk of disease. Functional food is food that has three functions, primary, means the food can meet the needs of food nutrients, such as carbohydrates, proteins, fats, vitamins and minerals; secondary, means those foods acceptable to consumers sensory and tertiary, means the food has a function to maintain health, to reduce the incidence of disease and to keep the body's metabolism. A familiar example of a functional food is oatmeal because it contains soluble fiber that can help lower cholesterol levels. Some foods are modified to have health benefits. An example is orange juice that has been fortified with calcium for bone health. For example to the needs of food nutrients are foods that contain carbohydrate such as *tempe*, soybean, wheat, and sago that can be rice substitution as a staple food.

Foods containing carbohydrate are often processed by adding several material in order to increase the variety, taste and nutrient. Carbohydrate is an organic compound that occurs in living tissues or food and that can be broken down into energy by people. For example for foods containing carbohydrates are wheat and sago. Wheat can be processed into cake or bread and sago can be processed into *bakso* and *siomay*.

Based on efoodrecipe.com (2013), *bakso* is a food that familiar for the most people in Indonesia. While *bakso* is well known among Indonesian, but the food does not originate from Indonesia. The food is the result of Indonesian and Chinese acculturation. The term “*bakso*” is derived from the Hokkien language that means minced pork. But in its development, *bakso* is not just made from pork, but also from beef, chicken, fish, and other meats.

Another food with sago is *siomay*, unlike *bakso* which has beef broth, *siomay* has peanut sauce as the dressing. *Siomay* is an Indonesian steamed fish dumpling with vegetables and served with peanut sauce. It is derived from Chinese Shumai. It is considered a light meal that is similar to the Chinese Dim Sum, but it is cone shaped. It is traditionally made from *tenggiri* (wahoo) fish meat. Sometimes other types of seafood such as tuna, mackerel, and prawn also can be used to make *siomay*.

Bakso and *siomay* are a very different types of food. Started from flavors, sauces, the way of making, the ingredients and how to serve. In general, *bakso* is meat-based but *siomay* made from fish. *Bakso* served with the broth and *siomay* served with peanut sauce. *Bakso* generally round shape, and *siomay* shaped like a cone. This is due to the process of making, the *siomay* dough wrapped in dumpling sheet.

From the explanation above, *Bakso* and *siomay* are two food that contain sago and these kind of food can be innovated in one bite. In this report, the writer wants to create the food innovation by adding *bakso* in *siomay* and served with peanut sauce.

B. Problem Identification

Culinary is a human lifestyle of food. Food is a human basic needs that must be met. Nowadays, human not just consume staple food but also consume variants of functional foods. Functional foods are often search by food lovers so many food traders who make variants of functional foods with some innovation. That is why the writer interest to make innovation by adding *bakso* in *siomay* and served with peanut sauce. However, some people will require process to know about the food innovation.

C. Problem Limitations

Bakso and *siomay* are a familiar food for the people. *Bakso* and *siomay* have a different compenent. Started from the ingredients, shape and taste. Because of lack of experience in making *bakso* and *siomay*, writer will find the right way to make *bakso* in *siomay* served with peanut sauce until the writer can get the appropriate and delicious taste.

D. Problem Formulations

1. What kinds of product development process should be conducted to make *bakso* in *siomay* with peanut sauce?
2. What are people's perceptions about *bakso* in *siomay* with peanut sauce?

E. Research Purposes

1. To know the product development process should be conducted to make *bakso* in *siomay* with peanut sauce.
2. To know people's perceptions about *bakso* in *siomay* with peanut sauce.

F. Research Benefits

1. Benefits for the writer. The writer can find the appropriate procedures to make *bakso*, *siomay* and peanut sauce.
2. Benefit for readers. This report can be a reference about culinary, innovation of food, *bakso*, and *siomay*. The reader can find the right way to make the food innovation by adding *bakso* in *siomay* with peanut sauce.
3. Benefit for food entrepreneurs. This report can help food entrepreneurs to develop the innovation of food especially for *bakso*, and *siomay*.