

CHAPTER II

LITERATURE REVIEW

In this chapter discusses the key theories and studies that related to this final report, they are: design, recipe book and traditional cake.

2.1 Design

According to Johnston cited in Kasprisin (2011, p.11), says that design is a process of making something that inherently emergent products or spatial patterns in given time-frames that manifest the ever-changing realities in a community occurring within the process. While, Brinkkemper (1996), designing often necessitates considering the aesthetic, functional, economic and sociopolitical dimensions of both the design object and design process. It may involve considerable research, thought, modeling, interactive adjustment, and re-design. Meanwhile, diverse kinds of objects may be designed, including clothing, graphical user interfaces, skyscrapers, corporate identity business processes, and even methods of designing.

Sitepu (2006, p.16) states that there are five elements of design. They can be classified as:

1. Line

Line is divided into four, they are: vertical, horizontal, diagonal, and curves. In the graphic design, line is used to separate the position between the other graphic elements within the page. It also can be used as a bookmark of specific parts with the purpose for the explanatory of the reader. Line is also used as a separator between the two parts of different publications or provides

emphasis. For example, it can be used for separating the information in a book.

2. Shape

Shape is a field that occurs because it is limited by a contour (line and or it limited by the different color or by the dark light on shadow or texture. Shape can be a natural form (figure), which does not at all resemble the natural form (non-figure). Shape has a change in the form of stylized form, distortion, and transformation. This meaning is constructed in two-dimensional graphics.

3. Space

Space occurs because of the perception of the depth that feels far and near, high and low, looking through the sense of sight. This element is used as an element of breathing space for the reader's eye. It means to make the reader not too tired to read the text is too long. The empty space provides the separation between the columns of text. In addition, it gives the impression of a roomy and neat design.

4. Texture

Texture is the visual elements that show a sense of surface material which is intentionally created and presented in the order to attend such a form, either in the form of real or pseudo. For example, the impression of wood is texture, hair or glasses.

5. Color

The color of an object is determined how light falling on the object and reflected back to our eyes. Because light has a spectrum (systematic series) color, and that color spectrum is

exactly what helps humans recognize colors. In applying color in a design, you can refer to the color wheel. To produce harmonious colors, use colors close to one another and each color has their own meaning.

In summarize, design is process of making something or creation of a plan for the construction of an object. It is often necessitates consider aesthetic, functional, economic and sociopolitical dimensions of both the design object and design process. There are five elements of design: line, shape, space, texture, and color.

2.2 Recipe Book

Nurzinah (2013) mentions recipe book is a book to make cooking easier because it is contained the important information about the process of making cuisine followed by the instruction and how to serve it. There are 8 structure in recipe books, they are: the name of the foods, the result including the portion and its size, the ingredients needed, the tools needed, the steps of making it, the time needed for preparing and cooking, the way of serving it, and the instruction of storaging. It is line with Rosalina (2013) who mentions that recipe book is a guideline that contains the way of processing food including the ingredients needed, the steps, and serving it.

While, Suhaerik (2015) mentions three purposes of recipe book such as to know the basic of processing food, whether for daily cuisine or occasional cuisine to develop the current recipe with the new one, and to add the knowledge about food by looking differences and similarities. So, recipe book is a book that consists of information how to process one food including the ingredients, the steps and the way of serving it. The purposes

of recipe book are to know the basic of food processing, to improve the creativity, and to add the knowledge about food.

2.3 Palembang's Traditional Cake

US Wheat Associates cited in Supriyadi (2015) argues that cake comes from liquid batter of the main ingredients of butter, margarine, eggs, sugar, flour medium white wheat, milk, cream of tar tar, and complementary materials such as: cheese, chocolate, fruit, spices, extra fruit, and dye plants such as chlorophyll, saffron, blue, carmine, butter cream, almond paste. Furthermore, Subagjo cited in Supriyadi (2015) argues that cake is baked dough made from flour, sugar, salt, material developers, shortening, milk, eggs, and certain additives aroma.

Traditional cake is also called Nusantara cake. The ingredients of traditional cake are flour, sugar, eggs, butter or oil, a liquid, and leavening agents, such as baking soda and/or baking powder. It can be added by fresh fruit, nuts, cocoa, and extracts such as vanilla, with numerous substitutions for the primary ingredients.

There are some Palembang's traditional cakes, such as:

1. *Bolu Lapis*
2. *Bolu Lapis Abang Putih*
3. *Kue Taar*
4. *Bolu Kojo*
5. *Bolu Senting*
6. *Lapis Puan*
7. *Engkak Ketan*
8. *Lapan Jam*
9. *Dadar Jiwo*
10. *Engkak Medok*

11. *Maksuba*
12. *Kue Bugis*
13. *Kelepon*
14. Sekayo
15. Kue Mentu

These cakes are usually sweetness and they are serve in special events, such as Ied Mubarak and Christmas.