

CHAPTER 1

INTRODUCTION

1.1 Background

Different countries have different food to eat. Some countries have their own choices of food based on the history. Traditional food mostly come from the past habits. It means that people keep eating something in the past until now. The eating traditions become their own habit and the food eaten by them become the traditional food. Traditional food usually depends on the habitat. For example for those who live on the mountain, their traditional foods would be any kinds of vegetables. For those who live near the sea or river, their traditional foods would mostly based on fish. Sometimes traditional food also comes from the era. The middle-aged food usually comes from the farm product, for example eggs, cheese or any kinds of lamb or poultry. So thats why different countries have different choices of food. The food that they choose become their own traditional food.

The traditional foods use simple traditional tools for cooking. Usually, they are cooked using the traditional way; without any machine. The traditional foods are cooked without using the gas stove, but they are cooked using fireplace. People build the fire using the burning coal or wood. There are also another traditional kitchen utensils such as pot is made from ceramic, cutting board is from wood, food basket is from bamboo, stock pot is from clay, pestle and mortar are from stone etc. The tools for cooking traditional food are quite simple because the traditional cooking utensils are made mostly from the natural sources such as stone, wood, clay or bamboo.

The processes of making traditional food are very simple. Basically, foods can be cooked in 10 ways, but the traditional food can be cooked in 5 ways based on the history of the food itself. In the dutch colonial era, Javanese cooked cassava by boiling and steaming. By just boiling and steaming the cassava, people could make traditional food. In Kediri, The oil was quite expensive so the traditional foods were fried even using sand. The sand was heated and used to replace oil. At

the same time, some traditional were roasted using only fire place. There was no gas or electricity to run a stove so people roasted the food using fireplace. From all explanation above, it can be concluded that the processes of making traditional are quite simple based on the kinds of traditional food mentioned before.

There are many kinds of traditional food in Indonesia. Indonesia has 5 main islands with 32 provinces and thousands of traditional food at each island and province. For example, in Java, Bandung, there is white flour dough which is mixed and fried called *Cireng*. Another place in Java such as Jogja with its traditional food *Lemper* is made by steaming. In Sumatera one of the Indonesian main island, there is *Lampet* cake. It is the traditional food from North Sumatera. Then, Padang has the fried *Keripik Sanjay*. Similar with the other city in Indonesia, Palembang also has the traditional foods.

Palembang has many kinds of traditional food such as “pempek”, “laksa”, “masuba” etc. For tourist, Palembang’s cuisines are very popular and delicious. One of the traditional food is “Telok Ukan”. “Telok Ukan” is the traditional food made from the egg and coconut milk. It is usually served during the independent days. This food is very unique. Since it is served inside the eggshell. The taste of “Telok Ukan” is quite tasty and soft. It is also not really smelly but is quite good.

Unfortunately “Telok Ukan” is almost extinct. Many people do not familiar with “Telok Ukan”. Even for Palembangnese, “Telok Ukan” sounds like a new food from them. Only a few people sell “Telok Ukan”. “Telok Ukan” also doesn’t have any variations. Telok Ukan is only made from coconut milk, pandan, sugar and sometimes “Sirih” which are not very popular ingredients. Many people do not really like the taste of Teluk Ukan ingredients. This situation may lead people to get bored of the taste of “Telok Ukan”.

Based on the situation above the writer tries to create a new taste of “Telok Ukan” by diversifying this traditional snack. Diversification is the process of substitution of the ingredients of the food to the another ingredients that has the same nutrition. According to Pakpahan and Suhartini (2016) diversification has 3

meanings. They are food's consumption diversification, the food's availability diversification and the food's production diversification. The concept of diversification is only focused on the main ingredients of a food. So according to them, diversification means replacing the use of main ingredients by others.

Applying the diversification, writer of this final report tries to create "Telok Ukan" with other taste. There are 5 chapters will be discussed in this report. First, the writer will introduce the "Telok Ukan" the traditional snack from Palembang. Second, the writer will discuss the differences between duck egg and chicken egg to get the information about the eggs. The writer will also talk about food diversification, organoleptic and development. These theories will be used in this research. Next, the writer will do some research and development, interview, observation and limited field testing of the "Telok Ukan". Finally, the writer will conclude whether "Telok Ukan" can be developed or not. In conclusion, the writer decides to write this final report with the title "Developing *Telok Ukan* (Modified Egg) to Enrich The Traditional Snack From Palembang".

1.2 Problem Identification

Based on the background above, it seems that the the existence of "Telok Ukan" is not really popular. Considering the ingredients of "Telok Ukan" are only limited to coconut milk and egg. There is no other variations of "Telok Ukan". People also do not familiar about "Telok Ukan" because of the documentation about "Telok Ukan" is limited. In order to enrich the traditional food of Palembang, the writer formulate the problems into developing "Telok Ukan" to enrich the traditional snacks from Palembang and documentating the new variations of "Telok Ukan".

1.3 Problem Limitation

The scope of this final report is about developing "Telok Ukan" to enrich the traditional snacks from Palembang and documentating of the new variations of "Telok Ukan".

1.4 Problem Formulation

1. How to develop “Telok Ukan” in order to enrich the traditional snacks from Palembang?
2. What form is the documentation of the new variations of “Telok Ukan”?

1.5 Operational Definition

There are two important variables to describe operationally to give clear description about this research. Both of the variables are :

1. Developing Telok Ukan. Developing means manage the old product then try to make the new product. The writer develops “telok ukan” by diversifying the ingredients.
2. To enrich the traditional snacks from Palembang. It means by developing Telok Ukan, the writer hopes the result of research and development of Telok Ukan could make new taste telok ukan or in this case new variation of snacks from Palembang.

1.6 Research Purpose and Research Benefit

1.6.1 Research Purpose

- To find out whether “Telok Ukan” can be developed to make a new “Telok Ukan” variation or not.
- To know the form of documentation used to document the new variations of “Telok Ukan”.

1.6.2 Research Benefits

The benefits of this final report are:

1.6.2.1 For the readers.

- To add their knowledge about the traditional snacks and diversification of traditional food.
- To give knowledges about traditional food and culinary references.
- To reintroduce teluk ukan as traditional food from Palembang to the local and foreign tourist.

1.6.2.2 For the writer.

- To give information about Telok Ukan.
- To improve the ability of writing by cooking the food and write it into a book recipe. It can also develop the spirit of cooking and entrepreneurship.

- To give information about research and development to make the innovation of “Telok Ukan” and to improve the ability of cooking and making recipe book.