

CHAPTER II

LITERATURE REVIEW

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

2.1 Design

Basically, the term of designing comes from “design”. According to Jhonson cited in Kasprisin (2011, p.11), 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) states that, designing often necessitates considering the aesthetic, functional, economic and sociopolitical dimensions to both the design object and design process. It may involve considerable research, thought, modeling, interactive adjustment, and re-design.

2.2 Recipe books

According to Nurzinah (2013) recipe book is helping tools for cooking that is a sequences of notes that contains important information about the process of making the definite cuisine followed by the tools used and how to serve it. The structures of recipe books are the name of the food, the result including the portion and 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 method of storing. It is in line with Rosalina (2013) who said that recipe book is a guideline that contains the way of processing food including the ingredients needed, the steps, and serving it.

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 the differences and similarity.

So, recipe book is helping tools for cooking that is a sequences of notes that contains the way of processing food including the ingredients needed, the steps, and serving it.

2.2.1 Procedure Text

Kbi (2015) states, the language that often used in recipe book is procedure text. According to Rifai (2013) procedure text is text that explain how something works or how to use instruction/operation manuals e.g. how to cook sandwich, how to repair handphone.

a. Structure

According to Rugayamanan (2012) there are 2 structure of procedure text, they are:

1 Goal (purpose or goal)

2 Material Needed (material / equipment / materials required)

3 Methods or Steps (Method / steps) Note: In the procedure text in the form of How-to (“Anyway titled how to”), sometimes the material needed (materials needed) not included

b. Language Features

- Use of imperatives (cut, don't mix)
- Use of action Verbs (turn, put, mix)
- Use of connectives (first, then, finally)

2.3 Palembang's traditional *Sambal*

According to Nardiati, et al (1993), *sambal* is a hot sauce or paste typically made from a mixture of a variety of chili peppers with secondary ingredients such as shrimp paste, fish sauce, garlic, ginger, shallot, scallion, palm sugar, lime juice, and rice vinegar or other vinegars. *Sambal* is an Indonesian loan-word of Javanese origin (*sambel*). It is in line with (Munawaroh, 2012):

Sambal adalah saus yang berbahan dasar cabai yang dihancurkan sampai keluar kandungan airnya sehingga muncul rasa pedasnya. Ada bermacam-macam variasi sambal. Setiap variasi menuntut bahan dan bumbu yang beragam juga. Meskipun sederhana proses pembuatan sambal tidak bisa dianggap sepele. Semua bumbu, bahan dan cara pembuatannya harus diperhatikan dengan betul.

Furthermore, according to (Anonim, 1999) argues that: *Sambal merupakan bagian dari kehidupan dalam budaya makan bangsa Indonesia. Hal ini disebabkan karena sambal berperan sebagai penambah dan perangsang selera makan, sehingga mutlak untuk beberapa hidangan selalu didampingi dengan sambal yang sesuai. Dimana setiap daerah membanggakan selera sambal masing-masing yang diwarnai oleh bahan mentah setempat.*

So, *sambal* is sauce which has the spicy taste that has varieties of mixture chili, peppers and mixed with other ingredients according to taste. Every varieties of *sambal* has different ingredient and spices.

Traditional *sambal* is *sambal* that has already been exist. The main ingredients of *sambal* are chili, tomato, shallot, garlic, and salt. It can be added by others ingredients such as: anchovi, petai, shrimp, fish, and others.

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

1. *Sambal Nanas* is fruit *sambal*, the ingredient used is pineapple which is already cooked
2. *Sambal Kemang*, the ingredient of *Sambal Kemang* is kemang's fruit which is rather soft.

3. *Sambal Embem*, embem is fruit that has resemble shape like mango, embem has sweet taste, and does not has fibers in the fruit.
4. *Sambal Tempoyak*, *Tempoyak* is durian which has been fermented around 3-4 days.
5. *Sambal Belimbing*, is made from *Bilimbi fruit* that is already cooked
6. *Sambal Tempoyak Matah*, is tempoyak which is use as main ingredient.
7. *Sambal cung kediro*, *cung kediro* is tomat cherry that use for main ingredient
8. *Sambal Cengeh*, *Sambal Cengeh* is sambal that main ingredients are brown sugar and tamarind, sometimes added with anchovy as complement.