

CHAPTER 1

INTRODUCTION

1.1 Background

People who live in this era cannot be separated from globalization. Globalization has a lot of influence, especially for Indonesia. One of the impacts of globalization in Indonesia is the coming of various cultures into Indonesia. Meanwhile, there are various kinds of foreign cultures come Indonesia. Fitria (2017), says that with globalization it will inevitably make the tradition more marginalized in Indonesia.

Globalization influences the habit of people in processing food. Moreover Putri (2016), states that with the presence of fast food in Indonesia, in addition to bringing knowledge about foreign food to the people of Indonesia, fast food also helps the community in an emergency and needs food immediately.

A lot of foreign foods come to Indonesia started from sushi the foreign foods originating from Japan, kebabs from Turkey and pizza or pasta from Italy. Pasta is the most popular food in the world. Surveys by the Oxfam charity show that pasta is at the top, beating meat, rice and pizza. Detik.com (2011) pasta is very popular because it's cheap and easy to cook. There are many types of pasta that are available in Indonesia such as Spaghetti, Fettuccini and Lasagna.

Lasagna is on oven-baked pastas and Lasagna is traditional food from Italia. The filling of Lasagna is usually meat with tomato sauce. This food can be filled with many other fillings such as, vegetables, chicken, or seafood. The layer of Lasagna is made from flour and filled after it is baked until cooked and Lasagna is usually filled with meat processed with tomato sauce and cheese. The

taste of Lasagna is creamy, has a thick characteristic, rich in cheese and typical Italian spices like basil, rosemary, thyme, and oregano.

The writer is interested to innovate the sauce of lasagna with the traditional food from Palembang, South Sumatera. The sauce of Lasagna that is made of tomato sauce will be innovated with Malbie sauce and Opor Palembang sauce. The writer chose to innovate the sauce of lasagna with Malbie sauce and Opor Palembang sauce because the sauce is typical food from South Sumatra. In addition, the texture of the sauce is almost similar to the original texture of lasagna. The texture of lasagna sauce is a little thick like Malbie sauce and Opor Palembang sauce. Moreover the main ingredients of lasagna sauce are the same with Malbie sauce and Opor Palembang sauce that is meat.

Based on the explanation above, the writer chooses the title of the Final Report **“Making Beef Lasagna with Malbie Sauce and Opor Palembang Sauce as one of The Tourism Culinaries in Palembang, South Sumatera”**

1.2 Problem Formulation

The problems of this study are:

- (1) How is Beef Lasagna made with Malbie Sauce as one of the tourism culinaries in Palembang, South Sumatera?
- (2) How is Beef Lasagna made with Opor Palembang Sauce as one of the tourism culinaries in Palembang, South Sumatera?

1.3 Purposes

The Purposes of the final report are:

- (1) to know how Beef Lasagna is made with Malbie Sauce as one of the tourism culinaries in Palembang, South Sumatera.

(2) to know how Beef Lasagna is made with Opor Palembang Sauce as one of the tourism culinaries in Palembang, South Sumatera.

1.4 Benefits

The benefits of this final report is to give the knowledge and information to the English Department students on how to make beef lasagna with Malbie sauce and Opor Palembang sauce as one of the tourism culinaries in Palembang, South Sumatera.