

CHAPTER II

LITERATURE REVIEW

In this chapter, the writer presents the information of tourism, tourism culinary, food innovation, Lasagna, Malbie Palembang, Opor Palembang and sauce.

2.1 Tourism

According to Bonarou (2011), tourism is a collection of activities, services and industries that delivers a travel experience, including transportation, accommodations, eating and drinking establishments, retail shops, entertainment businesses, activity facilities and other hospitality services provided for individuals or groups traveling away from home. The other definition is given by Andrews (2008). He claims that tourism is the act of travel away from home, mostly for the purpose of recreation or leisure. Recreation is the use of time in a non-profitable away. It is a therapeutic revitalization of the body and mind. It is more active in a refreshing and diverting manner. Then, leisure is a form of passive entertainment or rest. People now travel to see great monuments, learn new languages, experience new cultures or enjoy the climatic conditions of another state. In addition, Marpaung and Bahar (2014) say that tourism is a journey that is done for a while, which was held from one place to another leaving its place, with the a plan and the with the intention of not for a strive or a to make a living in the places visited, but simply for a enjoy leisure activities and the for a meet the diverse desires.

2.2 Tourism Culinary

Fadheli (2013) says that culinary is a part of life that is closely related to the daily food consumption. Culinary is processed in a form of food.

While tourism culinary is about food as a subject and medium, destination and vehicle for tourism. It is about individuals exploring foods which are new to them as well as using food to explore new cultures and ways of being (Long, 2004). Albala (2015) says that food tourism definitions commonly point to and explain the motivations for travel and behavior of consumers who actively seek out local food and drink experiences that are distinctive to a particular place outside the consumer's usual environment. Valencei (2007) says that culinary tourism is not limited to gourmet food.

2.3 Food Innovation

Rogers (2010), defines that food innovation is an idea, practice or object/object are recognized and accepted as a novelty by a person or group to be adopted. Innovation is a new invention that is different from existing or previously knows.

The other definition is from Guerrero (2009). He says that Food innovation is the addition of new or unusual ingredient; new combinations of product; different processing systems or elaboration procedures including packaging; coming from different origin or cultures; being presented and/or supplied in new ways; and always having temporary validity.

Furthermore, Vanhonacker (2010). States that innovation in traditional food that significantly changed the intrinsic product characteristics was considered degrading to the authenticity of the product among consumers from Belgium, France, Italy, Norway, Poland and Spain. Verbeke (2010), explains the

skepticism towards innovation in traditional food by discussing that traditional products are usually bought due to their special character and special taste and manipulation of this would negate the traditional 'moniker'.

Innovating on business products can attract more consumers than before. Consumers really like things that are new and more interesting and that are really liked.

Innovation is something that can be applied in a business so that it can provide maximum results. To bring up the idea of innovation, business owners must always think positively because creative ideas arise from positive thoughts. If this innovation comes with new ideas and products, it is possible for business owners to be able to have several developing businesses.

2.4 Lasagna

Lasagna / Lasagna is a wide, rectangular type of pasta, flat, maybe one of the desired types of pasta. Lasagna, or single lasagna, usually depends on culinary dishes made with layers of pasta with sauce and ingredients such as meat, vegetables and cheese, and can be sprinkled with melted grated cheese. Usually, pasta is prepared with other ingredients and then baked in the oven. Casserole will be cut square for each portion.

Lasagna is one of the pastas. In boiling pasta or lasagna you must use a good and correct method so that the lasagna / pastas is cooked perfectly or called Al-Dente. According to Rosalia (2016), the tips for boiling pasta are as follows:

1. Using Lots of Water

If you don't want the paste to stick together, use plenty of water when boiling it. You can choose a pan that is rather high and large so that it can hold a

lot of water. Use 1 liter of water for 500 grams of pasta. If the water is too little, the paste will stick together because this cooking water produces a lot of starch.

2. The Right Time to Put Pasta when Boiling

When putting pasta to boiled water, it also needs to be considered. You must add pasta after the water in the pan is really boiling. Place the pasta when the stove has just been lit. It will make the paste clump and blend. So next time, be patient for a while

3. Putting the Salt to the Stew Water

Put the salt into a stew of pasta should wait until the water boils. Use 1 teaspoon of salt for every 1 liter of water. So, if you use 3 liters of water, then just add 3 teaspoons of salt. Pasta won't absorb the salt excessively so it won't be too salty. This salt will give a savory flavor to the pasta itself, not only from the sauce that will be added later.

4. Don't Pour Oil when Boiling

Pouring oil makes the paste oily and difficult to absorb the sauce. In the end, the sauce is not perfectly mixed with pasta but instead collects at the bottom of the dish.

5. Boiling Times

Each type of pasta requires different cooking or boiling times. You can see how long in the cooking instructions, which are in the outer packaging of the paste. During boiling, use 1-2 minutes to stir so the pasta does not stick together. But don't always to stir it because later the pasta is destroyed. Next, don't boil the pasta until it's overcooked because it will be cooked or sauteed again with the sauce. Immediately take the paste using a colander.

6. Don't Rinse with Cold Water

Some people suggest that after boiling the paste to be watered using cold water, so that the pasta ripening process stops and is not sticky with each other. This will eliminate the starch elements so that later the sauce cannot be sticky and perfectly mixed.

2.5 Malbie Sauce and Opor Palembang Sauce

2.5.1 Malbie

Malbie is black beef tenderloin and tastes sweet with distinctive spices. Mirwan (2011), Malbie is a kind of stew. Gulai Malbie is one of traditional food from Palembang. Usually Malbie uses beef and additional other herbs like Tamarind. Malbie is one of the few sweet-flavored foods from Palembang region.

2.5.2 Opor Palembang

Opor Palembang is different from Javanese Opor. The sauce of Opor Palembang is thicker because there is grated pineapple in it. The taste of Opor Palembang is more sweet and savory and there is a little sour because there is a pineapple taste sensation.

2.5.3 Sauce

Aisyah (2018), explains the sauce is a liquid that is thickened with one combination of thickener so that it becomes half liquid (semi liquid) and served together with meat, poultry, fish with the intention to enhance the quality and taste of the food. The results of making good sauces are mostly determined by the liquid ingredients used, such as stock, milk and quality oil.

A. The function of Sauce in food is:

1. Adding the taste and delicacy of a dish.

Sauce can be used to add flavor, for example by giving a sauce that is contrary to the basic food structure. But it should be noted that the sauce is served not to change the original taste of the ingredient which can cause the taste of the original material to disappear.

2. *Giving liquid to the food so as to provide moisture.*

Sauces can provide moisture for example by giving a spread of mayonnaise to a sandwich. Foods that are rather dry can look rather wet with the addition of sauces such as fried chicken given tartar sauce.

3. *Enhancing food aroma.*

The aroma produced by sauces that have the aroma of plants makes food have additional appeal, but it needs to be maintained so that the sauce does not cover the natural aroma of the main ingredients of a dish.

4. *Improving appearance in color and luster.*

Giving the correct sauce, color and contrast and not dull will make the food more attractive.

5. *Enhancing nutritional value.*

The nutritional value of a food can be increased by giving a sauce, such as pudding with fruit juice sauce or milk sauce. Likewise, vegetables that are given mayonnaise mean that they are given extra protein and fat in the dish.

B. Sauce Quality Standards:

1. *Concentration and condition of the main part (body).*

The sauce is called quality if it has a certain softness which is characterized by the absence of clots, both visible and only can be felt through the senses of the gut.

2. *Aroma*

Every sauce has a special aroma, not just any aroma can be used, and you should choose an aroma that can really improve or complement food.

3. *Appearance*

The appearance of the sauce is indicated by good softness and luster. Each sauce has a special color that is dark brown, young ivory, white, red, and yellow.