

CHAPTER I

INTRODUCTION

In this chapter, the writers discuss about the background of research, problem formulation, purpose and benefits of the research.

1.1 Background

South Sumatera has various traditional cakes. Traditional cake is a cake that made first by the origin people of South Sumatera. The traditional cakes from South Sumatera are very diverse, starting from sweet to salty taste, such as Maksuba, Engkak Ketan, Delapan Jam, Gandus, Dadar Jiwo, Bolu Kojo. Those traditional cakes are also still popular until now. They are usually served in traditional events like wedding party and religion events.

One of the cakes that is not only popular in South Sumatera but also in other provinces like Java and Riau is Bolu Kojo. Bolu Kojo is in great demand because the taste is delicious. In Ramadhan Bolu Kojo is available in some markets in Palembang. Bolu Kojo is synonymous with sweet and bright green. The ingredients of Bolu Kojo are flour, sugar, margarine, egg, coconut milk and pandanus. The green color typical of Bolu Kojo is obtained from pandanus. The sweet taste of Bolu Kojo is obtained from sugar and coconut milk.

According to Lestari (2017) Bolu Kemojo is often called Bolu Kojo comes from the word kamboja or Kamboja flowers because the pan used to make it has a shape like Kamboja flower. Furthermore, Zulfikar (2018) that state the name of Bolu Kojo comes from the word Kemojo or Cambodia. Bolu Kojo was named Kojo because Bolu Kojo was originally made in the shape of a Cambodian Flower. With its shape that looks like Cambodian Flower, it makes people interested in seeing it and wants to taste it. However, nowadays Bolu Kojo is not only made in the form of a Cambodian Flower, but also in other form.

Based on the information on the internet, the writer has found that there are two new variant of Bolu Kojo, such as Bolu Kojo with durian variant and Bolu Kojo with pumpkin variant. However, the price of Bolu Kojo with durian variant is expensive. Durian is very difficult to find when it is not durian season. That is why the price is expensive. Bolu Kojo with pumpkin variant is also delicious. Unfortunately no one has sold it on the market.

By considering the combination used for Bolu Kojo, the writer is interested in combining the cake with other ready and cheap fruit for the tropical season. In this case the writer would like to use banana as the variant for Bolu Kojo.

Banana is a fruit that is cheap and always available in Palembang. In Palembang banana is very easy to find and always available in many markets. There are some variant of banana in Palembang such as *Pisang Putri*, *Pisang Raja*, *Pisang Kepok*, *Pisang Lilin* and *Pisang Ambon*. Banana is a fruit that contains much nutrition. It contains Vitamin B6, Protein, Magnesium and Vitamin C. Banana also contain powerful of antioxidants and it is good for diet. The nutrition of Banana is very good for our health.

Banana is also suitable if it is used as ingredients for making cake. The texture of the banana flesh is fluffier, it means that it is not soft and not hard. Ambon banana has sweet taste, soft texture, and fragrant aroma. So it is very suitable as a material for making Bolu Kojo. Therefore, the writer would like to choose banana as new variant of Bolu Kojo.

As an English Department student who Focus on the Hospitality Industry. The writer would like to make a new innovation to developing Palembang traditional cake. Therefore, the title of this final report is **The Use of Ambon Banana in Making New Variant of Bolu Kojo.**

1.2 Problem Formulation:

Based on the background, the problems to be discussed are:

1. How to Make New Variant of Bolu Kojo by using Ambon Banana?
2. How to Socialization New Variant of Bolu Kojo?

1.3 Purpose:

The purposes of this research are:

1. To make new variant of Bolu Kojo by using Ambon Banana.
2. To socialization new variant of Bolu Kojo.

1.4 Benefits:

This report is expected to be useful for various parties, including Researcher, English Student and Government,

- a. For researcher, this final report gives knowledge in term of producing new variant of Bolu Kojo
- b. For English Department Students, this final report gives knowledge about the way to make new variant of Bolu Kojo
- b. For Government, this final report gives knowledge about new variant of Bolu Kojo