# CHAPTER IV FINDINGS AND DISCUSSION

This chapter describes the research finding and discussion.

## 4.1 Findings

### 1. Preliminary Study

The writer did three steps of preliminary study, they are **literature study**, **field survey**, and **arranging product draft**.

The result of field survey in some areas like Pasar 26 Ilir, Sekanak, Pasar Kuto, dan Pasar Cinde which was about to know the main ingredients of the foods and their prices. There are variaties of Pempek, kinds of Pindang, main ingredients of Lakso, main ingredients of Maksuba and Nasi Minyak. The ranges price for these foods are from Rp 1.000 to Rp 300.000. All those infromation were recorded in video.

After the writer collected the data from preliminary study and field survey, the writer made the first draft of famous Palembang traditional foods video. The writer used Adobe Premiere CC 2017 as the video editing software to edit the video.



Figure 4.1 Adobe CC Premiere 2017

In editing process the writer combined the scenes into one frame. The draft video was divided into three categories, they are:

### 1. Opening Session

In opening session the writer used font style Clarendon Blk Bt with size 26 and the font color is white.

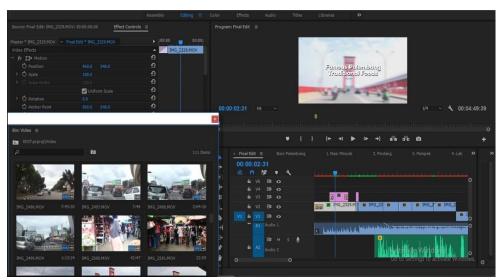


Figure 4.2 Title Scene

For the subtitle the writer used prestige Nexa Black in regular style and the font size is 100.



Figure 4.3 The Font Style of The Subtitle

The quality of the video format is mp4 with duration about 4 minutes and 51 seconds. The concept of the video is to give information for viewers about famous Palembang traditional foods. The video contains the name of the foods, the range price of the foods, the main ingredietns of the foods, and where to find the foods. In this video, the writer typed the text in Bahasa Indonesia and the information is narrated in English orally. The purpose is to make foreign viewers know the information.



Figure 4.4 Opening Scene

This is the scene showed some landmarks of Palembang like Ampera bridge, Monpera, Musi River, and Masjid Agung. The narrator explained about some general information about Palembang. This scene was taken around Ampera Bridge. The title is "Famous Palembang Traditional Foods". In making the video title, the writer used the Arial font with the narrow size in white.

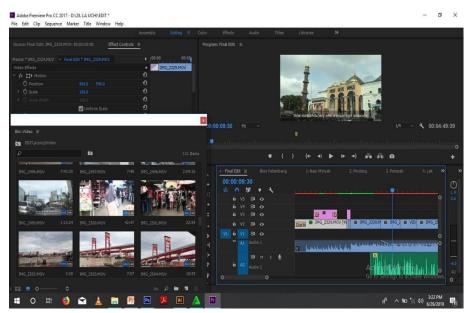


Figure 4.5 Masjid Agung

### 2. Main Session

The scene showed the famous Palembang traditional foods. This scene provided five Palembang traditional foods They are Pempek, Pindang, Lakso, Maksuba, and Nasi Minyak. In the main session there was the serving process of those five traditional foods. The main session also explained about the main ingredients of Pempek, Pindang, Lakso, Maksuba, and Nasi Minyak.

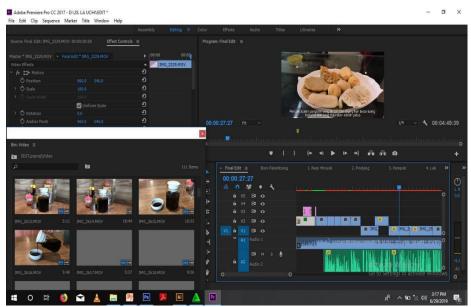


Figure 4.6 Pempek

This scene showed the kinds of Pempek and its sauce called Cuko. The writer took the video from the left to the right to show the looks of variety of Pempek. In this scene the writer explained the main ingredients, the range price, and the selling area of Pempek.

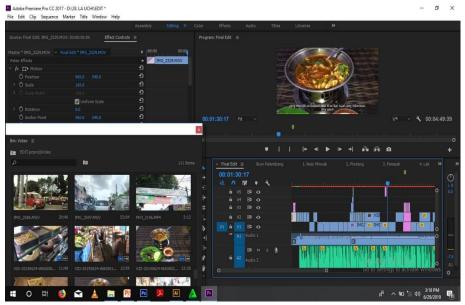


Figure 4.7 Pindang

This scene showed the making and serving process of Pindang and its kinds. In this scene, the writer explained the names of Pindang based on its origin, the main ingredients, the range price, and the selling area of Pindang.

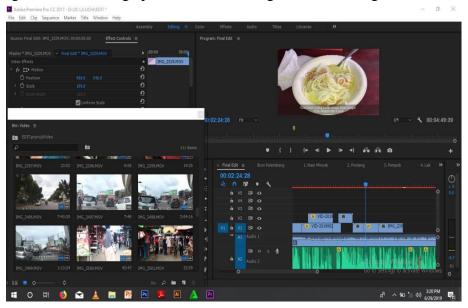


Figure 4.8 Lakso

This scene showed the Lakso and its sauce. The writer showed the serving process of Lakso. In this scene, the writer explained the main ingredients, the range price, and the selling area of Lakso.

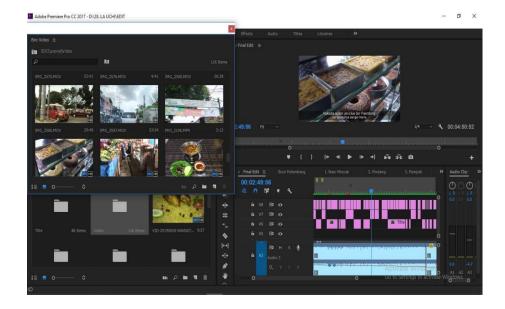


Figure 4.9 Maksuba

This scene showed the situation of Pasar Cinde where people usually sell Maksuba. In this scene the writer showed the making process of Maksuba and explained the main ingredients, the range price, and the selling area of Maksuba.



Figure 4.10 Nasi Minyak

This scene showed Nasi Minyak and its side dish that usually ordered by the guests. In this scene, the writer showed the serving process of Nasi Minyak and explained the main ingredients, the range price, and the selling area of Nasi Minyak.

### 3. Closing Session

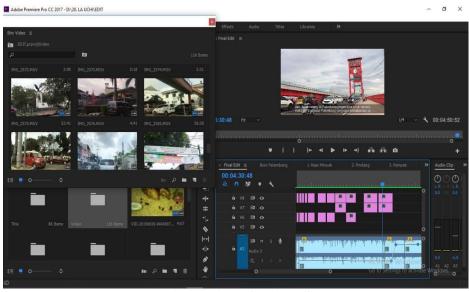


Figure 4.11 Closing Scene

This is the last scene in the video, it showed the landmark of Palembang, Ampera Bridge. In this scene, the writer persuaded the viewers to try famous Palembang traditional foods that already explained in the previous scenes.

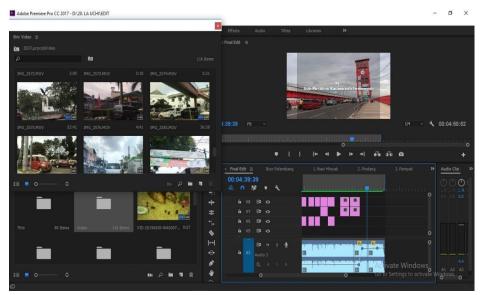


Figure 4.12 Post Credit Scene

This scene showed the credits of the people who were involved in the video making such as the writer, the dubber, the writer's advisors, and the experts.

### 2. Model Development

The development of the product consists of **limited trial** and **wider trial**.

### a. Limited Trial

In limited testing, the writer showed the draft to three experts. First of all, the writer gave the script to the first expert, he is Mr. Moehamad Ridhwan as the lecturer in English Department in State Polytechnic of Sriwijaya. He gave suggestion that the writer should pay attention on the grammatical error. The script revisions are as follows:

#### **Original** Corrected Hello Hello everyone...you everyone...you all must know the oldest all must know the oldest city in Indonesia right? city in Indonesia right? Yup.. Palembang, which Yup.. Palembang, which mostly known mostly known bу many by many Indonesians for its main Indonesians for its main landmark, Ampera Bridge, landmark, Ampera Bridge, its its authentic and authentic and food, Pempek. Palembang food, Pempek. Palembang is the capital city of is the capital city it Sumatera, it South Sumatera, had South has been arown to be an arown to be an industry industry and trade city. trade city. The and Palembang geographical of geography of Palembang which which lies in the egde of laid in the eade of Musi River Musi River and not and not far from Bangka from Bangka strait makes strait make this city is this city is so strategic. Since this strategic. Since this city is the oldest city city is the oldest city in Indonesia it has some in Indonesia it has some heritage, historical historical heritage, no wonder if the citizen of wonder if the citizens of Palembang is very diverse Palembang are such as Melayu, Middle diverse such as Melayu, east, and Tionghoa. Middle east, and Consists of 16 sub-Tionghoa. Palembang districts and 107 consists of 16 subvillages, Palembang districts and 107 villages, presents alot of Palembang traditional foods. But presents alot did you know that there traditional foods. But do Palembang are some you know that there

traditional foods which some Palembang are worth to try besides traditional foods worth Pempek.? So today I want trying besides Pempek.? to tell you about five So today I will to tell famous traditional foods about five famous you in Palembang. traditional foods in Palembang. a Pempek is Pempek is made from made mixture of boneless mixture of boneless ground fish meat, most ground fish meat, most commonly tenggiri, with commonly tenggiri, with water, salt water, salt and sago flour. and sago flour. served with dark It served with dark brown sauce called Cuko brown sauce called Cuko produced by produced by adding palm which sugar, chili adding palm sugar, chili pepper, garlic, vinegar, pepper, garlic, vinegar, boiling and salt to and salt to boiling water. water. traditional Kelesan is traditional Kelesan is food that will be found food that can be found in in Limas House which has Limas House which has certain properties certain properties and and uses. uses. In 1916, Pempek was just In 1916, Pempek was just starting to be hired in starting to be produced the village in the village There are five kinds of There are five kinds of pindang according to its pindang and each region original and each region has a different kind of has a different kind of pindang with different pindang with different forms of its own

of own character, forms its both the character, both the ingredients and the ingredients and the cooking techniques. cooking techniques. it has a clear sauce with it has clear sauce with slices of ginger, slices of ginger, galangal and lemongrass. galangal and lemongrass. This restaurant presents This restaurant presents four types of pindang, four types of pindang, these are; pindang ikan, they are; pindang ikan, pindang udang, pindang pindang udang, pindang telur ikan, and pindang telur ikan, and pindang tulang. tulang. the shape of burgo is the shape of burgo is more likely roll pancake more likely roll pancake while lakso is looks like while lakso looks like noodles. noodles. For the filling, For the filling, the the a mixture dough uses dough uses a mixture consisting of rice flour consisting of rice flour and sago flour and the and sago flour and the water is kneaded until it water is kneaded until it is slippery and formed is slippery and formed with a noodle grinder with a noodle grinder then twisted until shaped then twisted until like a pempek keriting takes a shape like a pempek keriting People usually eat Lakso People usually eat Lakso as a breakfast as breakfast This cake is favorite This cake is favorite dessert that often served dessert that is often

on special days such as special served on days Eid or wedding parties. such as Eid or wedding parties. The price of this cake is The price of this cake is so variety, it depends on so various, it depends on how many duck eggs that how many duck eggs used used in the main in the main ingredients. ingredients. Certain mosque in Certain mosques in Palembang served Palembang serve free nasi free nasi minyak after Friday minyak after Friday mass mass prayer, every last prayer, every last friday friday of the month. But of the month. But now now people can eat nasi people can eat nasi minyak as daily consume minyak as daily consumed food since there are some food since there are some restaurants t.hat. sell restaurants t.hat. sell nasi minyak in Palembang nasi minyak in Palembang Unfortunately people only Unfortunately people only know Pempek as the know Pempek as the tradiitonal food of tradiitonal food of Palembang while there are Palembang while there are alot of other traditional alot of other traditional foods that are worth to foods that are worth try like Pempek, Pindang, Pempek, trying like Lakso, Maksuba, and Nasi Pindang, Lakso, Maksuba, Minyak. and Nasi Minyak.

**Table 4.1 Script Correction** 

After arranging product draft of the video, the draft of the video was given to the second expert. The writer had an interview with Mr. Haikal Fikri as an editor of Momenku.co on July 3<sup>rd</sup> 2019. He gave some suggestion about the video. Mr. Haikal Fikri stated that the opening of the video was good enough. The writer showed the view of Ampera Bridge, Masjid Agung, and Museum of Sultan Mahmud Badaruddin II with shot structure but the backsound of the video is too loud. He suggested the writer to make the backsound lower than the sound of the narrator. The followings are the revisions of the video editing:

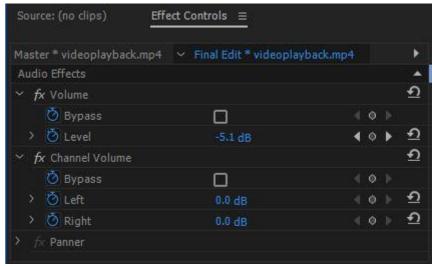


Figure 4.13 The Volume of The Backsound (Before revision)

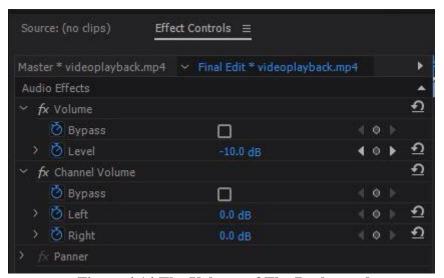


Figure 4.14 The Volume of The Backsound

(After revision)

In the draft, the writer made the music illustration too loud. After having suggestion from Mr.Haikal Fikri, the writer changed the volume of the music illustration from -5.1 dB to -10.0 dB.

Other advise is about subtitle. Mr. Haikal Fikri suggested the writer to check the capitalism of the foods' name. In the draft, the writer wrote the name of the foods without capitalism. After having suggestion with Mr.Haikal Fikri, the writer capitalized the initial of the name of the foods (see figures 4.15 and 4.16).



Figure 4.15 Capitalism Error (Before revision)



Figure 4.16 Capitalism Correction (After revision)

After doing the script and video editing revisions, the writer gave the video to the third expert to see the expediency of the content in the video. The third expert was Mr. Abdul Latief as the head of Dewan Perwakilan Daerah of Himpunan Pramuwisata Indonesia (HPI) Sumatera Selatan. He said that the video is great, the writer told the complete information about the foods including the selling area and its prices. Mr. Abdul Latief liked the backsound of the video, the song Yasaman, because Yasaman is one of the Palembangnese songs. There is no revision from Mr. Abdul Latief.

#### d. Wider Trial

The second is wider trial. After the writer developed the product based on the three previous experts in limited testing, the writer continued to improve the product from three other experts to check the video as a whole.

First, the writer gave the script that already revised in limited trial to Mrs. Ari Eka Sari, S.I.Kom. as the reporter of TVRI Sumsel. She gave advice that the writer should make it shorter because the narration only to support the visual in the video. She also suggested the writer to mention the selling area only instead of the names of the stores that sell those famous Palembang traditional foods. Thus, the writer removed the ineffective sentences from the script that already visualized in the video.

### **Shorter Script**

Not only famous for its religious tourism, sports tourism, and historical heritage of the Srivijaya kingdom, Palembang is very famous for its culinary tourism. Well, today I will tell you the famous Palembang traditional foods. What are them?

The first one is Pempek. Pempek is a food made of boneless fish meat, usually the fish tenggiri which is mixed with water, salt, and sago flour. It is served with a dark brown sauce called cuko that is made of palm sugar, chili, garlic, vinegar and salt. You can find Pempek in almost every corner of Palembang, one of them is Pasar 26 ilir. You can find various types of Pempek there, such as pempek Kapal Selam, pempek tahu, pempek Kulit, pempek Krispy, pempek Adaan, pempek Telur,

pempek Lenjer, pempek Pistel, pempek Keriting, pempek Lenggang, pempek Panggang, Otak-otak, Model, and Tekwan. The range price for small pempek is Rp. 1,000 - Rp. 2,000 while the range price for pempek Kapal Selam, Model and Tekwan is Rp. 7,000 - Rp. 10,000.

The second is Pindang. Pindang is the Sumatra traditional dish cooked in the form of a soup that has a blend of distinctive and delicious flavors dominated by sour, spicy, fresh, and savory flavors. There are five types of pindang according to the original region and each has a different taste and character, such as Pindang Meranjat, Pindang Pindang Pegagan, Pindang Musi Rawas, Palembang, and Pindang Sekayu. In Palembang you can find Pindang in the Sekanak area and Benteng Kuto The sellers sell Pindang Besak. Ikan, Pindang Tulang, Pindang Telur Gabus, and Pindang Udang with the range price of IDR 20,000 - IDR 65,000 per portion.

Then Lakso. Lakso is made ofs rice flour and sago which is shaped like noodles and served with yellow sauce. The taste of its yellow sauce is very typical with spices and turmeric. You can add the fried shallot on it to make it more tasteful. Many restaurants sell Lakso in Pasar Kuto area with the prince of IDR 10,000 - IDR 15,000 per portion.

The city of Palembang is also famous for its cakes, one of them is Maksuba. Maksuba is a type of cake from Palembang that tastes very sweet. This cake is a favorite dessert that is often served on special days such as Eid al-Fitr or weddings. Maksuba is believed to be one of the dishes for the honored guests at the Palembang Sultanate Palace. The main ingredients of this cake are duck eggs, sugar, butter, and sweetened condensed milk. To reduce the fishy smell from duck eggs, people usually add vanilly extract in the dough. The range price for Maksuba cake is Rp. 250,000 - Rp. 300,000 per pan, you can find Maksuba in Pasar Cinde.

The last one is Nasi Minyak. Nasi Minyak is the result of assimilation between local Malay culture and Arab settlers who settled in Palembang. This rice is cooked with samin oil and several other spices, usually served with various side dishes such as Malbi, Pentol, Fried Chicken, Goat Curry, pickled cucumber, krupuk, and spicy sauce with

pineapple. In Palembang Nasi Minyak is used to be a traditional dish which is usually served for special events and celebrations. But now you can find Nasi Minyak every day in the Kuto area at a price of Rp. 12,000 - Rp. 15,000 per portion.

after hearing mу explanation, you interested in tasting the famous Palembang traditional foods? So, if you come to Palembang don't try for forget to the famous traditional Palembang foods that I have mentioned.

### **Table 4.2 Shorter Script**

The second expert in this trial was Mr. Dicky Safran as the head of News division in TVRI Sumsel. The writer showed the draft to Mr. Dicky on July 5<sup>th</sup> 2019 to ask about the quality of the video as a whole. He said the video is good enough to be produced since the narration is clear, the transition between the opening song and greeting is smooth, the subtitle is clear, and the resolution of the video is high. Mr. Dicky said the video was ready to be produced without any revision.

After doing the script and the video editing revisions, the writer gave the draft to the last expert to see the expediency of the content in the video. The last expert in this trial was Mrs. Koryati as a Palembang culinary observer. She said that the whole video was good. The content of the video is good, the voice of the narrator is clear and she suggested the writer to share the video on social medias to promote famous Palembang traditional foods. There was no revision needed.

### 3. Final Product

After interviewing all of the experts, the writer decided to make the final design of the video as follows:

### 1. Opening Session



Figure 4.17 Title scene



Figure 4.18 Masjid Agung



Figure 4.19 The Subtitle

# 2. Main Session



Figure 4.20 Pempek



Figure 4.21 Pindang



Figure 4.22 Lakso



Figure 4.23 Maksuba



Figure 4.24 Nasi Minyak

# 3. Closing Session



Figure 4.25 Closing Scene

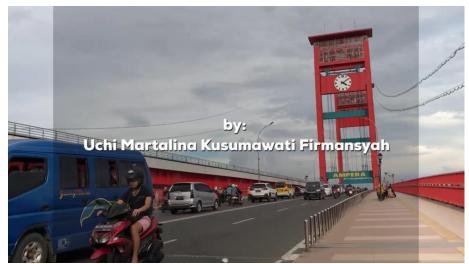


Figure 4.26 Post Credit Scene

### 4.2 Discussion

In findings, the writer had shown the design of the video to the experts. The design was revised twice based on experts' suggestion. The video is about "Famous Palembang Traditional Foods". In this report, the writer used Research and Development method modified by Sukmadinata.

In limited trial, the writer had an interview with Mr. Haikal as an editor of Momenku.co. He gave suggestion about the design of the video. He stated that the opening of the video was good enough. The writer had shown the view of Ampera Bridge, Masjid Agung, and Museum of Sultan Mahmud Badaruddin II with shot structure. That is related to the Ciampa et al (2016). They say that a good video displays the object in different shot types and angles. The editor should strive for a nice selection of shot types and angles in order to keep the viewers engaged.

The next is about the sound of the narrator. Mr. Haikal stated that the writer should make the sound of the narrator louder than the backsound. It is related with the theory delivered by Nugroho (2014). The records should be free from noise and unnecessary sounds. The words or sentences must be spoken clearly and undestandable to listeners.

Other suggestion is about the music illustrations. The writer should turn the backsound down in order to make the narrator's voice clear in the video. The backsound makes the video more interesting and able to attract the viewers. It is

suitable with the theory that is delivered by Forte (2017). He states that sound and music is a tremendous component of any video production. Music is an excellent way to convey atmosphere and drama, but it has to be selected properly so that it's not intrusive.

The next is about the text of the video. Mr. Haikal stated that the text in the video was good, the colors of the texts and the fonts of the texts are proper. Mr. Haikal also found that in some scenes there were some texts that can be seen clearly. It is in line with the theory given by Karamitroglou (2019) to use pale white for the text and grey for the gosht box because both neutral to the eyes and gives impression that it does not entirely block the background image.

Mr. Abdul Latief as the head of Dewan Perwakilan Daerah of Himpunan Pramuwisata Indonesia (HPI) Sumatera Selatan gave suggestion about the design of the video. He stated that in the transisition of the video had used the appropriate effect. The scene of the video is also related with the previous image. It is correlated with the theory given by Multimedia Club (2015) Continuity is a state in which there is continuity between the first picture and the previous image.

Mr. Dicky Safran as the head of News production division in TVRI Sumsel stated that the video was good because the video fulfilled the elements of a successful video. For example the music, the voice of the narrator and full information about the famous Palembang traditional foods. The video can be used as a promotion video. The suggestions and advice from the expert above is suitable with the theory that is delivered by Forte (2017). The crucial elements to create a great video are telling a story through, editing in sequence, having the right material, choocing the right music, pacing the story properly, an using transition and special effect.

The last user was Mrs. Koryati as Palembang culinary observer. She stated that the opening session was impressive with the view of Ampera Bridge in it and the Yasaman song as the music illustration. The writer told the information about the famous Palembang traditional foods like the selling area and it prices, so it can help the tourists to find the location more easily. Besides, the writer narrated the video in English and wrote the text in Bahasa Indonesia, so the video can be

understood by local tourists and foreign tourists. All the suggestions from the expert above is appropriate with the theory given by Multimedia Club (2015), Understanding information on editing actually refers to the meaning of an image. The images selected by an editor must provide a purpose or inform something.