

CHAPTER I

INTRODUCTION

In this chapter the writer explains about background, problem limitation, problem formulation, purpose and benefit.

1.1 Background

Indonesia consists of various cultures. Every culture has its own characteristics, ranging from clothes, houses and customs. Some examples of cultural diversity that exist in Indonesia such as North Sumatra with *Ulos* as traditional clothes, *bulon* as the traditional house, and their traditional dance is *tor-tor* dance, also Riau Province with *Malay* clothes, and their traditional dance is *lambak* dance. Not only cultural diversity, Indonesia is also known for its culinary diversity. every region in Indonesia has different food characteristics ranging from sweet, salty, savory, spicy, or sour food. These foods are usually the legacy of the ancestors of the region itself. For example, in Bandung there is *peyem*, Padang with *sanjay* chips, and also Jogja which is famous for its *bakpia*.

Meanwhile, Palembang also has a variety of culinary that becomes the characteristic of Palembang itself. Some traditional foods such as *pempek*, *laksan*, *model* and *burgo* are the most interested ones because of the rich taste derived from fish and other spices. Not only Palembang people but also tourist from another city like the taste of Palembang traditional food. The majority of people who visit Palembang city definitely want to taste the traditional food because it has a unique taste, savory and spicy flavors.

However, Palembang also has sweet flavors food such as various types of traditional cakes, for example *maksubah*, *kue delapan jam*, *apem*, *kue kojo*, and the most unique is *kue lumpang*. *Kue lumpang* is one of the most popular traditional food from Palembang city. This cake is called *lumpang* because it has a shape similar to a tool for grinding rice or beans. *Kue lumpang* has existed since 80 years ago. This sweet cake is usually enjoyed as a companion when drinking tea or coffee. There are 3 kinds of *kue lumpang* such as the white color that made from sugar, green that from pandan, while the brown one uses the basic ingredients of palm sugar.

The differences of *kue lumpang* with the other cakes are from the terms of cooking process and taste. This cake is unique, because during the steaming process, the dough will automatically make a hole in the middle. So that when cooked it looks exactly like a *lumpang*. *Kue lumpang* also has a sweet and delicious taste and the texture of *kue lumpang* is soft and savory so it is easily accepted by people's tongue.

In the past, *kue lumpang* is very easy to get. It is usually sold in traditional markets or by itinerant cookies seller. Palembang people consume this cake for breakfast or for snacks. They enjoyed *kue lumpang* with a glass of milk, tea or coffee in the morning. Now *kue lumpang* has begun to be forgotten, especially among young people. Many young people think that *kue lumpang* is one of the traditional food that is uninteresting and outdated.

In this case the writer wants to make *kue lumpang* be an interesting food among the people in order to be able to maintain the cultural preservation of Palembang city. To make *kue lumping* an interesting food among the people, it is important to make a new innovation of variant *kue lumping* which adjusts to the tastes of most people.

In this study, the writer tries to make a new variant of *kue lumpang* using coffee because coffee is the 2nd most popular drink in the world after tea. For many people, coffee is not just a distraction but is part of the lifestyle. Not only consume coffee as a drink, people also like to consume foods that made from coffee such as bread, pudding, chips, and cakes. Therefore, the writer decided to make innovation of *kue lumpang* using coffee which is believed to be in demand by the community.

Based on the statement above, the writer got an idea to make a final report project with the title “ **Using Coffee as The New Variant of Kue Lumpang Taste** ”.

1.2 Problem Formulation

Based on the background above, the problem formulated is “How to make the appropriate recipe in making *kue lumpang* with coffee?”

1.3 Purpose

The purpose of this research is to know the appropriate recipe in making *kue lumpang* by using coffee as the new variant of *kue lumpang* taste.

1.4 Benefits

In general, the benefit of this research is to preserve the Palembang traditional food.

a. For the reader :

To inform the reader about making *kue lumpang* by using coffee.

b. For the Polytechnic of Sriwijaya :

1. To improve the ability of student's cooking skill.
2. To improve the ability of student's writing skill.
3. To increase the student's knowledge about *kue lumpang* .

c. Palembang Government

To be a suggestion as one of the ways to preserve the culture of Palembang.