

## INTRODUCTION

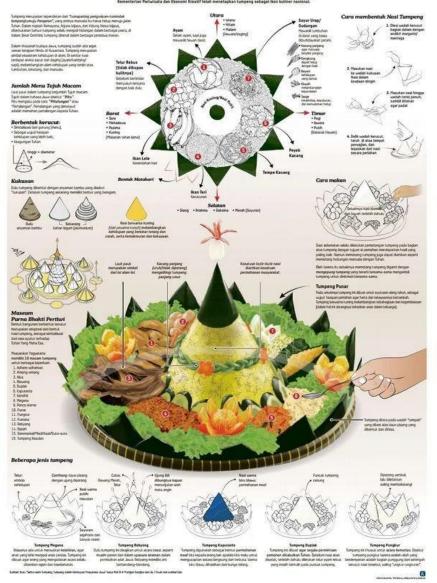


The richness of gastronomy in Indonesia creates cultural diversity and a plurality of nations

Many variations and acculturation of food ingredients, cooking methods, taste, who the consumers are, the origin and culture of the food

#### **Hidangan Simbol Kehidupan**

mypeng merupakan salah satu periengkapan opacara yang ada pada setiap ritudi Jawa. Beberapa rujuan menyalikan tengenga dalam acara kehidopan masusia andara talain, menyalwiri sahanal Tahan, membeh periindungan dan kesalamatan, memperingari peristikua pentina, serta sebagai arama apat kehiginan dagat terkabul. Mana pada nasi tempenga dan kelengkapannya disesuakkan dengan tujuannya.



There is folklore and symbol from the Tumpeng that we eat

These terms are called overt material (real objects) and covert material (culture)

Gastronomy is the study of the relationship between culture and food.

History
Culture
Geographical Landscape
Cooking Method
(Ketaren, 2017)

### — Filosofi — - KUPAT—

Kupat atau ketupat merupakan simbol perayaan hari raya Islam di Jawa Sejak masa pemerintahan Demak pada awal abad ke-15.

Kupat Ngaku Lepat Mengaku bersalah.

**Janur** Jatining Nur **Hati nurani**.

> Beras menggambarkan Nafsu duniawi.

#### Anyaman janur

kompleksitas masyarakat Jawa yang harus dilekatkan dengan tali silaturahmi.

#### Bentuk ketupat

"kiblat papat (mata angon) limo pancer (Kiblat)".

Arah Kiblat

#### Ketupat melambangkan

#### Nafsu dunia yang dibungkus dengan hati nurani.

Ketupat merupakan demitologisasi dan desakralisasi pemujaan Dewi Sri, yang dimuliakan sejak masa kerajaan kuno Majapahit dan Pajajaran.

info





Gastronomic learning can be found and developed in vocational schools that have expertise competencies related to culinary and tourism.

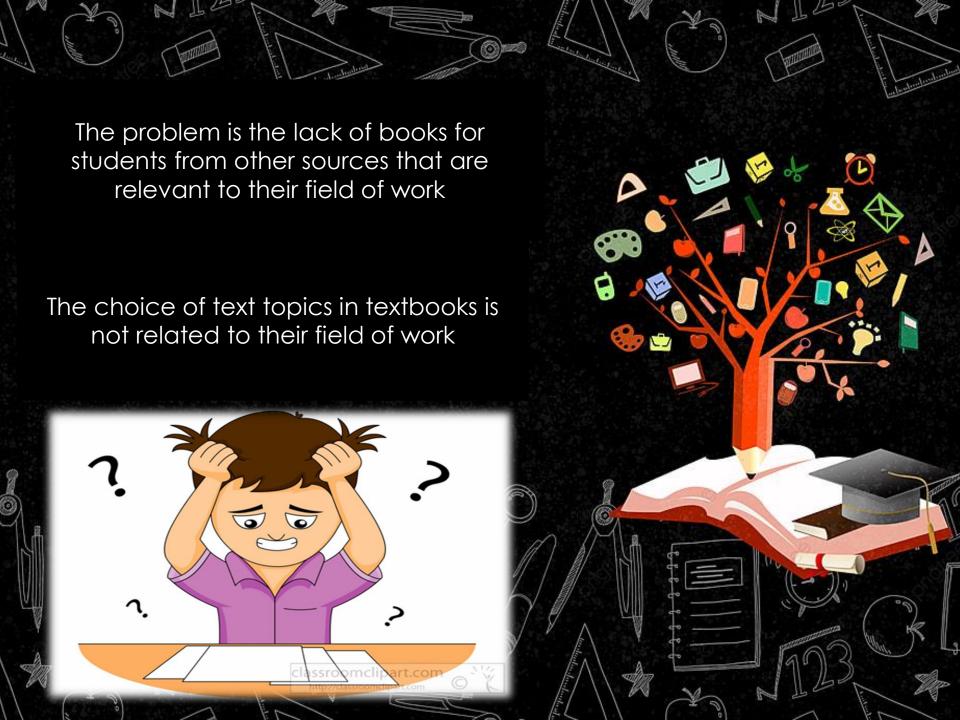
Research on the topic of gastronomy on films for education, especially Indonesian subjects, is still very minimal.

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The gastronomic topic in this literary work has the potential to be used as teaching material in Indonesian subjects at the Culinary Vocational School

Indonesian
Language
subjects in
Vocational
High Schools in
the syllabus
are always
related
"related to
work"

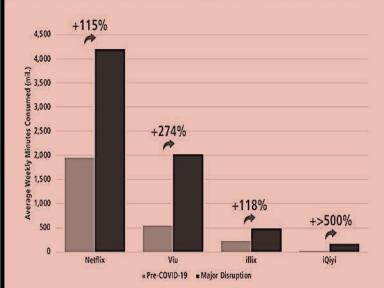
| 1   |  |   |
|-----|--|---|
|     | KOMPETENSI DASAR   | KOMPETENSI DASAR  |
| 3.1 | Memahami laporan hasil<br>observasi berkaitan dengan<br>bidang pekerjaan yang<br>dipresentasikan dengan lisan<br>dan tulis   | 4.1 Menyajikan isi teks (intisari) laporan hasil observasi berkaitan dengan bidang pekerjaan berdasarkan interpretasi baik secara lisan maupun tulis                  |
| 3.2 | Menganalisis isi dan aspek<br>kebahasaan dari minimal dua<br>teks laporan hasil observasi<br>berkaitan dengan bidang<br>pekerjaan                                      | 4.2 Mengonstruksikan teks laporan observasi berkaitan bidang pekerjaan dengan memerhatikan isi dan aspek kebahasaan baik lisan maupun tulis                           |
| 3.3 | Mendeskripsikan(permasalahan,<br>argumentasi, pengetahuan, dan<br>rekomendasi) teks eksposisi<br>berkaitan dengan bidang<br>pekerjaan yang didengar dan<br>atau dibaca | 4.3 Mengembangkan isi (permasalahan, argumen, pengetahuan, dan rekomendasi) teks eksposisi berkaitan dengan bidang pekerjaan secara lisan dan/tulis                   |
| 3.4 | Menganalisis struktur dan<br>kebahasaan teks eksposisi yang<br>berkaitan dengan bidang<br>pekerjaan  | 4.4 Mengonstruksikan teks eksposisi berkaitan bidang pekerjaan dengan memerhatikan isi (permasalahan, argumen, pengetahuan, dan rekomendasi), struktur dan kebahasaan |





Online learning during the Covid-19 pandemic, all forms of teaching have switched to using onlinebased media.

#### TOP REGIONAL ONLINE VIDEO PLATFORMS (AVERAGE WEEKLY MINUTES)



Note: Analysis depicts aggregated data from Indonesia, the Philippines, Singapore & Thailand. The 'Major Disruption' phase represents periods of total or partial lockdown in each market. Source: AMPD Research

During the online learning period, students make streaming movies as an alternative to their new entertainment and hobbies, such as through Netflix, Iflix, Viu, Disney Hoststar, Telegram and including Youtube.



Culinary-themed literature has emerged as a commercial industry to build eating trends; branding and promotions; and introduce culture







Aruna and Her Palate (2018)

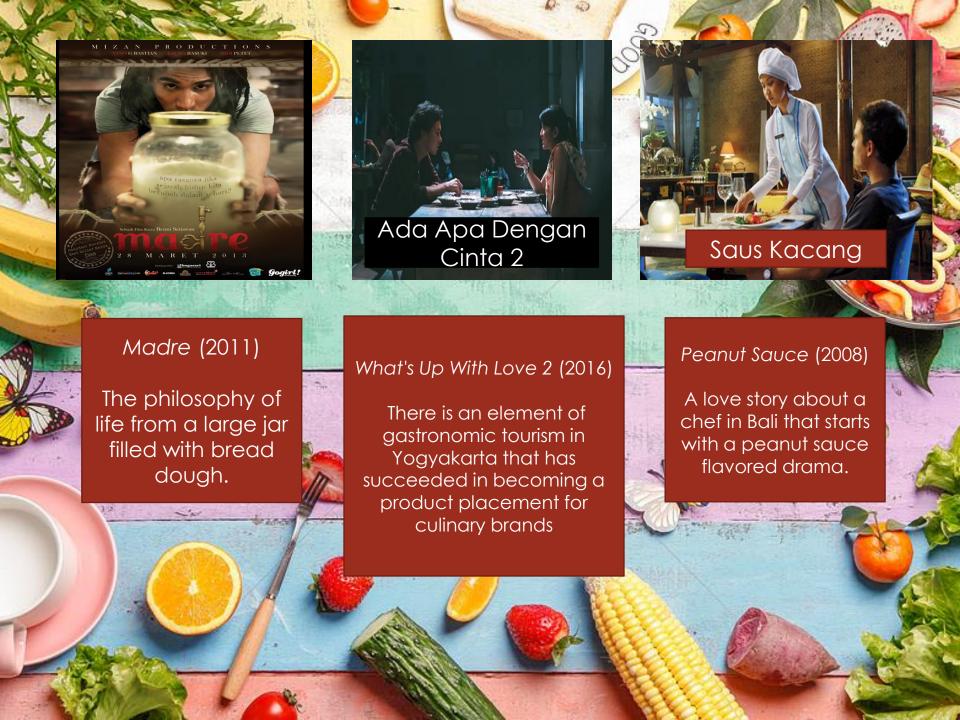
Culinary journey on a bird flu investigation mission Filosofi Kopi (2015)

A film about the variety of coffee and the ambition of a barista

Tabula Rasa (2013)

This film is about Minang cuisine









Data analysis used descriptive qualitative method with observation and interview techniques.

The research was conducted at SMKN 73 Jakarta for 6 months in the Semester Ganjil period 2020.

The data sources in this study consisted of: a) 1 Indonesian language teacher, b) 2 productive teachers of Culinary Arts, c) Culinary Arts students, and d) syllabus and textbooks that using K13.



## **ABOUT CONTEXTUAL LEARNING**



# Utilization of Gastronomic Studies in Film as Indonesian Language Teaching Materials that are Integrated with Class X and Class XI Culinary Teaching Materials

From some of subjects, the researcher identified several subjects and subject matter in culinary subjects that could potentially be related to the topic of gastronomy.

| THE REAL PROPERTY AND ADDRESS OF THE PERSON NAMED IN COLUMN TWO IN COLUM |                                   | The second secon |                 |
|--|-----------------------------------|--|-----------------|
| KD Indonesian Language in  | Use of Film Media as              | Its relevance to the KD  | Subjects        |
| SMK  | Teaching Material for             | of the Catering  |                 |
|  | Gastronomy                        | Department   |                 |
|  | 1. Film Saus Kacang               | 4.1 Grouping industry  |                 |
|  | 2. Film Aruna dan Lidahnya        | tourist  | Tourism         |
|  | 3. Film Ada Apa Dengan            |  |                 |
|  | Cinta 2                           |  |                 |
| 4.2 Constructing the text of   |                                   | 3.14 Analyzing   |                 |
| the observation report related   |                                   | Indonesian Soups and   |                 |
| to the field of work by paying attention to the content and  |                                   | Soto   | Food Processing |
| linguistic aspects both oral   | 1. Film Aruna dan Lidahnya        | 3.16 Analyzing dishes  | and Serving     |
| and written  |                                   | from rice and noodles  |                 |
|  |                                   | 3.26 Analyzing chili   |                 |
| ē.   |                                   | 3.1 Analyzing Indonesian   | Indonesian Cake |
|  |                                   | cakes  | and Cake        |
| Ž  |                                   |  | Products        |
|  | 1. Film <u>Aruna dan Lidahnya</u> | 3.4. Analyzing basic   | Basic Culinary  |
| Ž.   | 2. Film Tabula Rasa               | spices and their   |                 |
|  |                                   | derivatives for  | Α               |
|  |                                   | Indonesian cuisine   | Activate        |

| 4.4 Constructing exposition     | 1. Film Ada Apa Dengan            | 4.3 Providing solutions |                  |
|---------------------------------|-----------------------------------|-------------------------|------------------|
| texts related to the field of   | Cinta 2                           | about the impact of the | Tourism          |
| work by paying attention to     |                                   | tourism industry        |                  |
| the content, (structure and     |                                   |                         |                  |
| language)                       | 1. Film <i>Aruna dan Lidahnya</i> | 4.1 Using equipment     | Basic Culinary   |
|                                 |                                   |                         | Basic Culliary   |
|                                 | 2. Film Filosofi Kopi             | food processing         |                  |
|                                 | 3. Film Madre                     |                         |                  |
| 4.2 Develop a procedure text    | 4. Film Tabula Rasa               |                         |                  |
| related to the field of work by | 1. Film Tabula Rasa               | 4.20 Making Indonesian  |                  |
| paying attention to the results | 2. Film Aruna dan Lidahnya        | food                    |                  |
| of the analysis of the content, |                                   | meat based              |                  |
| structure, and language         |                                   | 4.21 Making Indonesian  |                  |
| ,                               |                                   | food made from fish and | Food Processing  |
|                                 |                                   | seafood                 | and Serving      |
|                                 | 1. Film Aruna dan Lidahnya        | 4.14 Making Indonesian  | ]                |
|                                 |                                   | Soup and Soto           | Activa           |
|                                 | 1. Film Saus Kacang               | 4.26 Making chili       |                  |
| 2                               |                                   |                         | D + 1 D 1        |
|                                 | 1. Film Madre                     | 4.14 Making "sweet      | Pastry and Baker |
|                                 |                                   | bread" products         | Products         |
|                                 | 1. Film Filosofi Kopi             | 4.9 Making Hot Drinks   | Dish             |
|                                 |                                   |                         |                  |
|                                 |                                   |                         |                  |

Based on the material mapping on the table, the use of gastronomic studies in literary works can be selected and used as teaching materials that can be adapted to the student's field of study. There are three text-based materials that can take advantage of gastronomic elements in films, namely:



#### Observation Text

Students can listen to the film and then carefully observe the food, tourism, and culture that is present in the film; or cooking method. Then, students can group these types of food based on the material or region.

#### **Exposition Text**

Students can explain or describe ideas or related information about the impact of tourism and cultural products that are present in the films they watch.

#### **Procedure Text**

Students can construct the results of their viewing on the film related to the steps to make a menu in the film with various types, ingredients, methods, and cooking tools.

## Examples of the Application of Gastronomy to the **Assignment of Observational Texts**

#### TE K

Kelompok : Kelompok 7 Nama anggota: 1. Nauli Witanti (21)

2. Naila Sulistya (20)

3. Muhammad Kaka Syah P (19)

: X Tata Boga 2 Kelas

| KS LAPORAN HASIL OBSERVASI<br>KUE TRADISIONAL INDONESIA | b |
|---|---|
| regalators  |   |
| (A)   | 5 |
| 11/60 /0) )   |   |

| Struktur Teks | Gambar   | Paragraf   | Frasa           | Nomina        | Verba     | Kalimat Kompleks        |
|---------------|--|--|-----------------|---------------|-----------|-------------------------|
| Observasi     |  |  | )               |               |           |                         |
| Struktur :    | All Control of the Co | Kue tradisional Indonesia adalah                             | l) kue          | l) kue        | Disajikan | Bedanya kue tradisional |
| pernyataan    | TO COMPANY OF THE PARTY OF THE  | kue yang berasal dari Indonesia                              | tradisional     |               |           | dan kue modern ialah    |
| umum          | 100 March 1971 (1985), 1985)   | dan menjadi ciri khas. Kue                                   |                 | 2) kue        | Dijual    | kue tradisional dibuat  |
|               | The state of the s | tradisional Indonesia banyak                                 | 2) onde-onde    | tradisional   |           | menggunakan bahan       |
| Alasan:       |  | jenisnya dan beragam rasanya,                                |                 |               | Dibuat    | alami, sedangkan kue    |
| terdapat      | 20 Contract of the Contract of | serta dengan bentuk dan warna                                | 3) acara adat   | 3) kue modern |           | modern mencampur        |
| klasifikasi   | The same of the sa | yang bervariasi. Kue tradisional                             |                 |               | Mencampur | bahan alami dengan      |
| berdasarkan   | Mary Sales Sales   | sudah ada sejak dahulu dan masih                             | 4) acara-acara  | 4) klepon     |           | buatan.                 |
| kriteria      | 2000   | bisa di temui disekstar kita seperti                         |                 |               | Adalah    |                         |
| tertentu dan  |  | klepon, onde-onde, lemper,                                   | 5) ulang tahun  | 5) onde-onde  |           |                         |
| pernyataan    |  | Bugis, dll. Biasanya kue                                     |                 |               |           |                         |
| biasanya      | 100  | tradisional disajikan di acara-                              |                 | 6) lemper     |           |                         |
| disajikan     |  | acara adat jika di perkampungan                              | keagamaan       |               |           |                         |
| dalam kalimat |  | dan jika di kota disajikan di hari-                          |                 | 7) bugis      |           |                         |
| definisi,     |  | hari besar seperti acara                                     | 7) kue modern   |               |           |                         |
| kalimat       |  | keagamaan, tahlilan, saat acara                              |                 | 8) bahan      |           |                         |
| definisi ini  |  | ulang tahun, syukuran, dll. Dan                              | 8) bahan alami  | alami         |           |                         |
| biasanya      | (Ca)   | biasanya juga kue tradisional                                |                 |               |           |                         |
| menggunakan   |  | dijual di hari-hari biasa dapat                              | 9) bahan buatan | 9) bahan      |           |                         |
| konjungsi     |  | lumayan mudah di temukan.<br>Bedanya kue tradisional dan kue |                 | buatan        |           |                         |
| ialah, yakni  |  | modern ialah kue tradisional                                 |                 |               |           |                         |
| merupakan,    |  | modern iaian kue tradisional                                 |                 | L             | L         |                         |

## Examples of the Application of Gastronomy to the Assignment of Procedure Texts

Nama: Aisyah Kurnia

Kelas : XI jb

No. Absen: 03

#### Cara Membuat Pancake

Pancake atau pannenkoek dalam bahasa Belanda adalah kue dadar yang terbuat dari bahan-bahan seperti terigu, telur, gula, dan susu. Bahan-bahan tersebut dicampur dengan air untuk dijadikan adonan. Adonan tersebut lalu digoreng di atas wajan datar atau pan yang telah diolesi minyak. Biasanya di atas pancake ditambahkan mentega, sirup mapple, selai, atau madu. Untuk variasi, pancake juga bisa dimakan dengan keju, buah beri, dan irisan daging.

#### Bahan-bahan

- 1. 100 gram Tepung terigu
- 2. Susu kental manis secukupnya
- 1 butir telur
- 4. ½ stm garam
- Gula secukupnya
- Air secukupnya
- 7. Toping sesuai selera
- 8. 1/2 sdm baking powder

#### Alat-alat

- 1. Wajan anti lengket atau teflon
- 2. Wadah berbagai macam ukuran
- 3. Piring
- Ballon whisk atau mixer

#### Langkah-langkah membuat Pancake

- Siapkan wadah untuk adonan pancake. Masukan 1 butir telur, gula secukupnya, garam, dan aduk sampai merata.
- Tuangkan tepung terigu, susu kental manis, baking powder, dan air secukupnya. Selanjutnya aduk adonan sampai merata.
- Kemudian siapkan teflon di atas kompor yang menyala dengan api kecil, lalu cairkan sedikit margarin.

