

DEVELOPING A MINI BILINGUAL ENCYCLOPEDIA OF ETHNIC CUISINES IN EAST JAVA

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ABSTRACT

In this study, the author uses the DDR research design from Richey and Klein 2013 because it focuses on the development and validation of a product so that it is very relevant to the research conducted by the author. This research design involves five stages: analysis, design, development, implementation, and evaluation. As well as in this study, the authors used interviews, questionnaires, and observation.

The result of this research is a mini bilingual encyclopedia of ethnic cuisines in East Java which contains 25 kinds of ethnic cuisines in 17 cities/districts in East Java. The contents of the encyclopedia include an introduction, a guide to using the encyclopedia, a table of contents, a bibliography, a brief description and geographic map of East Java, and a description of each ethnic cuisine, including (name, origin, history, main ingredient, shop), pictures of each cuisine, and QR code feature that can directly connect to the YouTube that shows additional information about ethnic cuisines. This product is available in two languages, Indonesian and English, so that young Indonesians and foreigners/international students can access this product. The final result is that the mini bilingual encyclopedia of ethnic cuisines in East Java is presented in two versions, namely the printed encyclopedia and e-book, making it easy for the respondents to access this encyclopedia effectively according to their wishes. Therefore, this product received positive responses from various respondents regarding the quality of the encyclopedia, which has greatly helped them in getting to know the ethnic cuisines in East Java.

Keywords — design and development research, mini bilingual encyclopedia, ethnic cuisines, East Java

INTRODUCTION

Background

The author decided to make an encyclopedia because the encyclopedia is one of the interesting learning media because it does not only contain writing content, but there are many interesting, relevant, and informative pictures. The term mini bilingual encyclopedia means that this encyclopedia does not have as many pages as encyclopedias in general. This encyclopedia is bilingual based or uses two languages: Indonesian and English. An encyclopedia with a bilingual concept will be very useful and have a wide readership

because not only Indonesians can read it, but foreign and international students can easily read and understand the contents of this encyclopedia.

East Java has a variety of ethnic culinary. There are many culinary dishes that are unique and have a pleasant taste. The author found the research and encyclopedia about culinary in East Java with the title “Makanan Khas Jawa Timur Menggoyang Lidah Nusantara” by Kominfo (2015), Dhiba (2021) “Kuliner Jatim (Buku Njajan)”, Rahmawati (2020) “Kreasi Buku Cerita Bergambar Tentang Makanan Tradisional Khas Jawa Tengah”. The author has found many of

differences between the studies in journals with her research.

From the results of the distribution of questionnaires conducted by the author, 85 respondents have filled out and provided suggestions through questionnaires. This questionnaire aims to find out how much an encyclopedia is needed and to find out whether the younger generation and international students have a good knowledge of ethnic cuisine in East Java. Most of the respondents gave a good response to the author's product, and it can be used as a reinforcement in making the product.

Therefore, the author wants to fill the gap in previous research by developing a mini bilingual encyclopedia of ethnic cuisines in East Java. This mini bilingual encyclopedia is equipped with complete information, including detailed explanations of cuisine, using two languages (Indonesian and English), and does not have too many pages like an encyclopedia in general which has more than 100 pages.

The mini bilingual encyclopedia equipped with a QR code that contains videos on YouTube showing how to make the cuisine and video reviews the cuisine. Furthermore, readers will find it very easy to access and use this encyclopedia because it has both printed and e-book outputs.

Research Purpose

The study aims to provide information and knowledge about ethnic cuisine in East Java by making a bilingual encyclopedia.

REVIEW OF RELATED LITERATURE

Encyclopedia

According to Widayat (2015), an encyclopedia is a number of writings containing explanations that store information comprehensively and quickly understood about all branches of science or specifically in one particular branch of science. Encyclopedia is arranged in article sections with one topic in each article, which is arranged alphabetically by category or by volume of publication and is generally printed in the form of a series of

books depending on the amount of material included. The author can conclude that the encyclopedia is a series of books that contain comprehensive and easy-to-understand information for the readers. Encyclopedias are usually arranged alphabetically and have discussions on several topics and sub-topics.

The encyclopedia is a book or reading material that includes information or explanations about various things in the science and art fields. Encyclopedias are arranged alphabetically and equipped with interesting, relevant, and informative pictures for the readers (Sugijanto, 2008). This alphabetical arrangement can make it easier for readers to find specific topics in the encyclopedia. In addition, using interesting and informative pictures can also give the impression of being fun and not boring when reading encyclopedias.

According to Abdul Rahman and Jandi in Saleh & Sujana (2009), encyclopedias can be divided into several types, namely: general or national encyclopedias, special or subject encyclopedias, and international or universal encyclopedias.

General or national encyclopedias

The general encyclopedia or national encyclopedia is an encyclopedia that contains basic information about general things, abstractions, concepts, or events. There is no limit in its scope—for example, *Ensiklopedia Indonesia*. Jakarta: Ichtiar Baru-Van Hoeve, 1986.

2. Special or subjects encyclopedias

A special encyclopedia is an encyclopedia that limits the scope of its contents to a particular problem or subject. Example: Spaek, Benyamin. *Mother's Encyclopedia: for Care and Raising Children*. New York: Book Enterprises, 1958.

3. International or universal encyclopedias

An international encyclopedia is an encyclopedia that contains all information (as much as possible) in the world, without emphasizing information originating from a particular country or group of countries. Example: *The Encyclopedia Britannica* a New

Survey of Universal Knowledge. London, New York: Encyclopedia Britannica.

According to Suheril (2008), there are some characteristic of encyclopedia, namely; (1) Themes are arranged alphabetically or follow a certain scientific logical system; (2) the explanation of the entry is accompanied by interesting, relevant and informative pictures with the theme being discussed; (3) the entry has a high level of completeness or is very complete; (4) each entry is discussed comprehensively; (5) all entries presented are consistent with the encyclopedia's subject area; and (6) the encyclopedia is equipped with a glossary, index and bibliography.

The encyclopedia content can be with or without illustrations, a table of contents, and an index at the end of the book (Schopflin, 2014). The author develops a special encyclopedia in this current study because it only focuses on ethnic cuisine in East Java, which means that the encyclopedia have a specific discussion.

This research also has two outputs, namely printed books and e-books that can make it easier for readers to access this encyclopedia and with the two outputs, the publication of this encyclopedia will be very broad and have a wide target audience as well.

Review of Previous Study

Reviews of previous studies are needed when designing a product. The objective is to fill in the gaps and evaluate the strengths and weaknesses of previous research that discusses the same topic as the author's study. There are five previous studies whose topics are similar to the author's research.

First, Kominfo Jawa Timur (2015) has conducted previous study entitled "Makanan Khas Jawa Timur Menggoyang Lidah Nusantara" with the results in the form of a journal that is on the official website of Kominfo Jawa Timur. This journal contains information about eight ethnic cuisines of East Java. The information is only a brief description of each cuisine, the history, and information about the prices of some cuisines.

The second research focused on a storybook by Rahmawati (2020) "Kreasi Buku Cerita Bergambar Tentang Makanan Tradisional Khas Jawa Tengah". This previous research focuses on books that discuss the ethnic cuisine of Central Java and is intended for children. In addition to pictures, this book contains interrelated stories and a brief discussion of traditional Central Javanese food.

RESEARCH METHOD

Design of the Research

The research design is essential for product development as a guideline and reference. The research design used for this study is the Design and Development Research (DDR) method. The research and development method is defined as a research method used to produce specific products and test the effectiveness of these products (Sugiyono, 2011). This research aims to develop a product that useful for academic learning and increase knowledge for its readers.

Object of the Research

The setting of this study was in several cities/districts in East Java such as Surabaya, Malang, Sidoarjo, Madura, Madiun, Blitar, etc. The author chose East Java because East Java has many unique cuisines, various types of cuisine, and unique history to learn and know.

Respondents of this study are representative staff from "Dinas Kebudayaan dan Pariwisata Provinsi Jawa Timur", young people and international students. Respondents are from East Java because this research was conducted in East Java. The selection of, international students as respondents was with the purpose respondents could give information and evaluate the product written in English.

Methods of Data Collection

Instrument of data collection that used in this current study are:

1. Interviews. In the stage of Analysis, interviews were conducted with representative staff from "Dinas

Kebudayaan dan Pariwisata Provinsi Jawa Timur”.

2. Questionnaires were used to collect data at the analysis stage, and these questionnaires were given to several young people and international students to find out how much needed this bilingual encyclopedia. Then at the implementation stage, different questionnaires were distributed to experts such as language expert and content expert to get feedback and comments from the entire product. At the evaluation stage, the author also distributes a questionnaire to potential users to determine the quality of the product.
3. Observation was conducted at the Design stage. After the observations, the author proceeded to the next stage.

RESULT AND DISCUSSION

Development Result

In this study, there were five steps implemented in developing mini bilingual encyclopedia of ethnic cuisine in East Java. Those steps which were taken by the author were analysis, design, development, implementation, and evaluation. All those steps are presented in detail below.

Analysis

At the analysis stage, the authors conducted interviews and distributed questionnaires to respondents. The interview aims to find information related to ethnic cuisines in East Java and find out how useful this encyclopedia will be in the future. In contrast, the questionnaire aims to identify respondents' knowledge of ethnic cuisines of East Java and find out respondents' interest in developing this product. The author conducted interview with representatives of the "Dinas Kebudayaan dan Pariwisata Provinsi Jawa Timur" who masters the culinary field, and the interview was conducted offline to obtain information that was appropriate to author's

needs. The results of the interviews contain detailed information needed by the author, such as the existence of ethnic cuisine, names of the ethnic cuisine, history, origin, and efforts to increase the presence of traditional foods.

Design

At the design stage, the author decided on a product design that is a mini bilingual encyclopedia of ethnic cuisine in East Java using the bilingual concepts (English and Indonesia Language). The product contains 25 ethnic cuisines in 17 cities/districts, and the author mostly took the data from "Dinas Kebudayaan dan Pariwisata Jawa Timur" and the online sources. The product is also equipped with a description of East Java, a geographical map of East Java, pictures, history (some cuisine), origin, main ingredients, a shop that sells the food, and a QR Code. The book is A4 size and use glossy paper for the printed model, and the encyclopedia use natural colors such as white, brown, and beige.

Development

At the development stage, the author began to compile material for encyclopedia content. The material that had been collected was a description of East Java, cuisines names, descriptions of each cuisine, history, origin, and the main ingredients for making or cooking the food. Other materials have also been collected, such as a map of East Java, pictures, the shop that sells the food, and a QR code that connects to YouTube. All materials are prepared in Indonesian and then translated into English.

Implementation

The language expert is Mrs. Tiara Estu Amanda, the lecturer in English Department of State Polytechnic of Malang. The language expert focused on review the language in mini bilingual encyclopedia of ethnic cuisines in East Java.

The validation process is carried out online by distributing questionnaires. The questionnaire was made using a Google Form, and in the questionnaire, there were several

questions about language. In the questionnaire, there is also a link to the mini bilingual encyclopedia of ethnic cuisines in East Java. The Mini Bilingual Encyclopedia of Ethnic Cuisines in East Java can be accessed and downloaded before the validator completes the questionnaire.

The content expert is a representative of staff from "Dinas Kebudayaan dan Pariwisata Provinsi Jawa Timur". The content expert focused on reviewing the content in mini bilingual encyclopedia of ethnic cuisines in East Java and correcting whether the content was excellent and suitable for use. The validation results from the content expert can be concluded that the content expert agrees with the statement that the encyclopedia's content is correct, valid, easy to understand, and informative. In this aspect, the content validator gives a value of 5 which means it is pretty high, ranging from 1 to 6.

Evaluation

The evaluation stage is the last stage of this research. The author distributed questionnaires to young people and international students to find out their responses and feedback regarding the author's product. The questionnaire was created using Google Form and was equipped with a link to download a mini bilingual encyclopedia of ethnic cuisine in East Java so that respondents can view and read it before filling out the questionnaire.

Discussion

The results of the analysis that the author has carried out can be concluded that many young people lack knowledge and understanding or even do not know about ethnic cuisine in East Java. This could be because young people are not really exposed to ethnic cuisine; or, the food are nowadays rarely found because not many people are fond of ethnic cuisines. This finding supports a statement claimed by Arum (2013) that traditional food and snacks are now rarely found because of the changing times. Some people consider traditional food and snacks to be outdated, so many traditional foods and snacks are abandoned by many people who

begin to switch to modern life. In comparison, traditional food and snacks are a form of ancestral heritage that everyone should preserve for the next generation.

Conclusion

This study aims to develop "A Mini Bilingual Encyclopedia of Ethnic Cuisines in East Java." The output of this research is a printed and online encyclopedia (e-book). This encyclopedia contains various kinds of ethnic cuisine from various cities/districts in East Java. In addition, this product also includes pictures and illustrations that are interesting to read. Using two languages (Indonesian - English) also makes this product attractive because this product will have a broad scope for both domestic and foreign readers. This is in line with the purpose of this research, which is to provide learning media to learn about Indonesian culture, especially ethnic cuisine in East Java.

The first stage in developing this bilingual encyclopedia is the analysis stage. This is done by distributing questionnaires to respondents (young people and international students) and conducting interviews with representatives of the "Dinas Kebudayaan dan Pariwisata Provinsi Jawa Timur." From the results of distributing questionnaires and interviews, it can be concluded that developing this mini bilingual encyclopedia of ethnic cuisines is beneficial for the future because this research is also one way to preserve Indonesian culture, especially traditional food in East Java.

After analyzing the problems encountered, the author decided to design the product. The next step is to develop the encyclopedia and validate the contents of the encyclopedia to experts. In addition, the bilingual encyclopedia of ethnic cuisine has been tested by users and received feedback from users through the distribution of questionnaires. The last stage is to revise all the suggestions obtained when validating to experts and field testing.

The author gets a lot of new experiences by creating an encyclopedia that has never been done before. This awe-inspiring experience can be a lesson for the

future, and hopefully, this encyclopedia product can be helpful for its readers.

Suggestions

From the research that has been carried out entitled "Developing a Mini Bilingual Encyclopedia of Ethnic Cuisines in East Java," the author has learned a valuable lesson and will convey several messages to future researchers and users (young people and international students).

For future researchers, use the research time as well as possible to get perfect research results. Then, it is hoped that future researchers can improve the product by adding the number of foods and cities/districts because, in this study, there were only 25 types of ethnic cuisines in 17 cities/districts. Also, future researchers could add other elements that can support the product content properly. Finally, future researchers can make more attractive and informative designs for readers.

For young people, the author suggests increasing their interest in Indonesian culture, one of which is ethnic cuisine. With great interest, the existence of Indonesian culture will continue to grow.

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Appendix 1 Sample pages of the product



**Panduan Memakai
Ensiklopedia**



*Guide of Using
Encyclopedia*

1

Ensiklopedia Mini Makanan tradisional Jawa Timur ini menggunakan dua bahasa atau berbasis bilingual (Indonesia dan Inggris) dan berisi nama kota/kabupaten sesuai dengan urutan abjad. Di setiap kota/ kabupaten terdapat daftar nama makanan juga sesuai dengan urutan abjad.

This Mini Encyclopedia of Ethnic Cuisine in East Java uses two languages or is bilingual (Indonesian and English) and contains the names of cities/districts in alphabetical order. In each city/ district, there is a list of food names sorted alphabetically.

2

Ensiklopedia Mini Makanan tradisional Jawa Timur dilengkapi dengan daftar isi yang bisa digunakan untuk mencari informasi yang diperlukan. Ensiklopedia ini juga dilengkapi dengan kode QR yang berisi video setiap makanan tradisional (pembuatan makanan dan review makanan).

The Mini Encyclopedia of Ethnic Cuisine in East Java is equipped with a table of contents that you can use to find the information needed. This encyclopedia is also provided with a QR code that contains videos of every ethnic cuisine (food preparation and food review).

**Cara Memindai
Kode QR**



*How to Scan a
QR Code*



Cara untuk memindai kode QR sangatlah mudah, yaitu dengan menggunakan kamera smartphone Anda. Buka fitur kamera yang telah tersedia lalu arahkan kamera pada kode QR yang ada di dalam Ensiklopedia, selanjutnya Anda akan langsung diarahkan pada video yang Anda inginkan.

Scanning a QR code is very easy by using your smartphone camera. Open the available camera feature, then point the camera at the QR code in the Encyclopedia. Then QR Code will immediately direct you to the video that you want.



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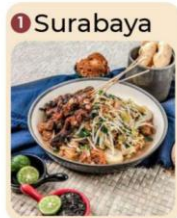
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JAWA TIMUR

Jawa Timur merupakan salah satu provinsi di Indonesia yang letaknya berada di paling timur pulau Jawa. Jawa Timur memiliki banyak budaya yang sampai saat ini masih dijaga dan dilestarikan, salah satunya yaitu makanan tradisional yang beragam di setiap daerah di Jawa Timur. Setiap makanan tradisional memiliki sejarah dan keunikan tersendiri seperti rasa, cara penyajian, dan bahan pembuatannya.



East Java is one of the provinces in Indonesia, located in the easternmost part of the Java island. East Java has many cultures that are still preserved, one of which is a different traditional food in each region in East Java. Each traditional food: has its history and uniqueness, such as taste, way to presentation, and main ingredients.

EAST JAWA