



Design of a Traditional Cake Recipe Book from Bangka Belitung

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Article Info	Abstract
Article History Received: 2024-12-15 Revised: 2025-01-22 Published: 2025-02-01 Keywords: <i>Globalization; Traditional Culinary; Bangka Belitung.</i>	<p>This study aims to minimize the impact of globalization on contemporary culinary preferences, document the region's traditional snacks, and raise awareness about the importance of preserving traditional culinary practices through digital platforms. Through interviews, the research focuses on the development, testing, and refinement of traditional cakes recipes from Bangka Belitung that are on the verge of extinction due to modernization. The study seeks to produce flavors, textures, and presentations that align with local tastes by using appropriate ingredients and processing techniques. Additionally, this research results in a recipe book that serves not only as a cooking guide but also as a means of preserving culinary culture. The recipe book combines the philosophy, cultural values, and historical background of each dish, offering comprehensive insights into the gastronomic diversity of Bangka Belitung. By involving local communities and culinary experts, this study contributes to the sustainability of traditional culinary heritage through documentation and promotion to the public.</p>
Artikel Info	Abstrak
Sejarah Artikel Diterima: 2024-12-15 Direvisi: 2025-01-22 Dipublikasi: 2025-02-01 Kata kunci: <i>Globalisasi; Kuliner Tradisional; Bangka Belitung.</i>	<p>Penelitian ini bertujuan untuk meminimalisir dampak globalisasi terhadap preferensi kuliner masyarakat kini, mendokumentasikan jajanan tradisional daerah tersebut, serta meningkatkan kesadaran akan pentingnya melestarikan praktik kuliner tradisional melalui platform digital. Melalui wawancara, penelitian ini berfokus pada pengembangan, pengujian, dan penyempurnaan resep kue tradisional Bangka Belitung yang hampir punah akibat modernisasi. Penelitian ini bertujuan untuk menghasilkan rasa, tekstur, dan tampilan yang sesuai dengan selera lokal menggunakan bahan dan teknik pengolahan yang tepat. Selain itu, penelitian ini menghasilkan buku resep yang tidak hanya berfungsi sebagai panduan memasak, tetapi juga sebagai sarana pelestarian budaya kuliner. Buku resep ini memadukan filosofi, nilai budaya, dan latar belakang sejarah setiap hidangan, memberikan informasi yang komprehensif tentang keragaman gastronomi Bangka Belitung. Dengan melibatkan masyarakat lokal dan ahli kuliner, penelitian ini berkontribusi dalam menjaga keberlanjutan warisan kuliner tradisional melalui dokumentasi dan promosi kepada masyarakat.</p>

I. INTRODUCTION

Indonesia is renowned for its diverse cultural heritage, encompassing not only language, customs, and art but also its culinary traditions. Each region in Indonesia boasts unique culinary practices shaped by geographical factors, local resources, and distinctive historical influences. This diversity stems from Indonesia's strategic geographical position, historically serving as an international trade hub. The exchange of goods and cultural practices with neighboring countries significantly shaped local culinary traditions, resulting in unique regional dishes (Hapsari & Kusumawati, 2019). Among Indonesia's regions, Bangka Belitung is particularly intriguing for study due to its distinctive culinary traditions and the influence of trade and geography on

shaping its local food culture.

Historically, Bangka Belitung served as a strategic transit point for Chinese and other foreign traders due to its location along international trade routes (Li, 2020). Regular visits from Chinese merchants led to cultural exchange and acculturation, impacting various aspects such as religious customs and culinary practices. This blending of cultures significantly contributed to the development of a culinary heritage that integrates diverse influences (Setiawan & Susanto, 2018). Against this rich historical and cultural backdrop, traditional Bangka Belitung cakes, such as *kue rintak*, *kue masin*, and *kiping*, emerged as symbols of a unique and rich cultural legacy.

Traditional cakes in Bangka Belitung have been passed down through generations and are often served during religious festivals, family gatherings, and other important events. Food, particularly cakes, plays a significant role in the cultural and religious ceremonies of Bangka Belitung, where traditional cakes are closely tied to local religious customs (Wahyuni, 2019). However, like other regions in Indonesia, globalization and modern influences have altered perceptions and consumption patterns in Bangka Belitung. People increasingly favor modern and foreign cakes, often at the expense of traditional culinary practices (Rahman & Sari, 2021). This shift in preferences highlights the growing impact of globalization, which risks eroding long-standing culinary traditions.

Over time, Bangka Belitung's unique culinary traditions have gradually been forgotten. This trend is largely driven by changing public preferences, shifting towards more global food options (Hartini et al., 2020). Foreign pastries, such as croissants and cheesecakes, have become more popular, fueled by digital media and the global food industry. Social media platforms like Instagram and TikTok, which often showcase trendy international foods, further contribute to this shift by promoting modern and foreign cakes as desirable choices (Wahyuni & Yusuf, 2021). This phenomenon indicates that changing tastes are not merely individual shifts but part of broader social dynamics influencing local culture.

The gradual decline in the consumption of traditional cakes reflects not just a shift in taste but also broader societal changes. Globalization has brought significant cultural transformations, leading many communities to move away from the traditions and practices of previous generations (Rahman & Sari, 2021). In Bangka Belitung, this trend threatens to leave traditional cakes and their associated cultural and religious practices forgotten (Sari & Wibowo, 2020). Thus, preserving traditional culinary heritage is essential, not just for safeguarding food but also for maintaining the cultural values embedded within it.

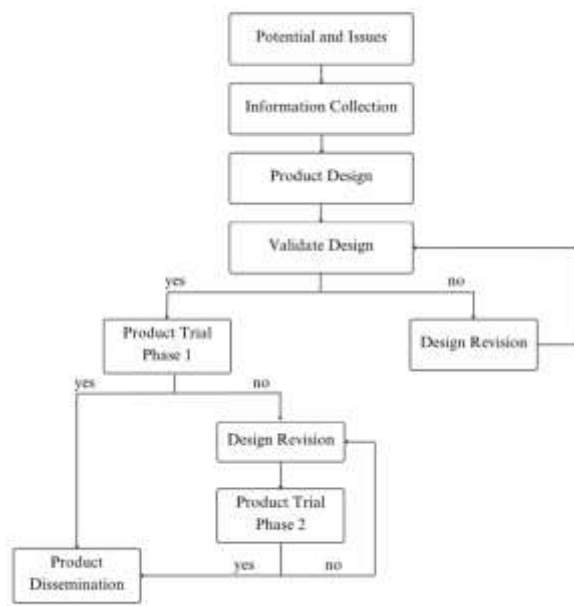
Preserving traditional cuisine is vital, not only to protect cultural diversity but also to promote a sense of identity and sustainability within local communities (Arifin & Rahmah, 2019). Food plays a crucial role in shaping cultural identity, and the loss of traditional culinary practices can disrupt intergenerational connections. Proactive efforts, such as documenting and promoting traditional cakes, are necessary to address this

issue. Creating a comprehensive recipe book compiling Bangka Belitung's traditional cake recipes is one way to achieve this. Recipe books serve not only as tools for documentation but also as practical resources enabling individuals to recreate traditional dishes at home (Yusuf & Hartini, 2020). Consequently, developing a recipe book is an appropriate response to the need for documenting and preserving Bangka Belitung's traditional cakes. The recipe book is chosen as the primary medium for its educational value and the ease it provides for cooking activities through its well-organized information (Limin & Senoprabowo, 2022).

A recipe book is more than just a collection of instructions; it is a means of transmitting knowledge, skills, and cultural values across generations. By documenting traditional cake recipes, the book can help communities recognize, appreciate, and preserve their culinary heritage. The benefits of preserving culinary heritage through a recipe book extend beyond safeguarding the food itself to strengthening cultural identity, enriching local communities, and supporting the sustainability of valuable culinary practices amidst the strong currents of globalization (Metheny, 2020). Furthermore, culinary preservation also has significant social impacts. By reinforcing cultural identity through food, local communities can gain a sense of pride and a deeper connection to their heritage.

Economically, this practice supports local economies, especially traditional culinary entrepreneurs. Recipe books can inspire local food businesses to develop their products, combining innovation with traditional elements, and expanding their markets both nationally and internationally. Consequently, traditional cuisine not only endures but also becomes a tourism attraction, ultimately boosting regional income. Amidst the growing influence of globalization, preserving culinary traditions through recipe books also plays a crucial role in maintaining the sustainability of valuable culinary practices. Globalization often leads to cultural homogenization, including in the culinary field. Recipe books serve as vital tools to combat cultural erosion, ensuring that local culinary treasures remain preserved, valued, and authentic for future generations (Sosa, 2023).

II. METHOD



Source: Processed Data (2024)

This research aims to preserve the traditional cakes of Bangka Belitung, which are at risk due to globalization altering culinary preferences. The research began by identifying potential and challenges, highlighting that traditional cakes hold value as a symbol of local cultural identity, yet public interest in traditional snacks is declining. This shift has led to reduced consumption and knowledge of these distinctive culinary traditions. To address this challenge, the study collected data on changing community preferences and the risks of losing culinary traditions as a foundation for designing effective and practical solutions.

Once the book's design was completed, it was validated by experts in information literacy to ensure its quality. Revisions followed based on feedback, including adjustments to margins, layout, and the addition of appealing visual elements. The recipe book was then piloted in a limited trial involving various stakeholders, such as students, culinary lecturers, and food industry professionals. Feedback from this trial served as a basis for final improvements before disseminating the book through digital platforms, social media, and seminar presentations. This dissemination aims to raise public awareness of the importance of preserving Bangka Belitung's traditional cakes as part of a valuable cultural heritage.

The information-gathering phase was a critical step in supporting the research objectives. Data

were obtained through interviews with traditional food entrepreneurs, culinary experts, and families who continue to preserve the recipes of Bangka Belitung's traditional cakes. Additionally, literature studies and online information searches enriched the understanding of the variations, ingredients, and cultural significance of these traditional cakes. This information was utilized to design a recipe book that not only includes recipes and preparation steps but also educates readers about the cultural meanings behind them. The book is designed in an engaging format, complete with illustrations, and structured to be easily understood by a wide audience.

III. RESULT AND DISCUSSION

A. Result

The initial design of the Bangka Belitung traditional recipe book combines engaging visual elements with informative content. The book includes recipes for traditional snacks, complete with illustrative images, descriptions of ingredients, step-by-step instructions, and information about the origins, cultural significance, and nutritional value of the dishes. Its format is modern and user-friendly, featuring clear typography, organized chapter structures, and interactive elements such as spaces for recipe modifications and culinary trivia. This approach aims to make the recipe book both a practical guide and an educational medium. The focus on accessibility also makes it a relevant cultural preservation tool for contemporary society, especially younger generations.

During the initial recipe trials, it was found that using local ingredients such as sago flour, fresh coconut milk, and palm sugar produced more authentic flavors compared to substitutes. The acceptance of recipes by the local community largely depended on the harmony of taste, texture, and appearance. Feedback indicated that sago flour provided the desired chewy texture, while adding pandan leaves and grated coconut enhanced the aroma and flavor. For visual appeal, natural colorings like turmeric and pandan leaves produced brighter colors, making the snacks more attractive to consumers. Ingredient compositions were adjusted to achieve a balance of sweetness and savoriness that better aligned with local preferences.

The first-round revisions showed significant improvements in product quality. The modified recipes achieved flavors, textures, and appearances that better met community expectations. Enhanced processing techniques, such as boiling coconut milk to prevent spoilage and achieve a smoother texture, also yielded better results. The recipe book was further improved by adding illustrated step-by-step instructions, images of finished products, and narratives about the history and philosophy behind the snacks. With this approach, the recipe book becomes not just a cooking tool but also a medium for cultural preservation and education.

B. Discussion

This recipe book is designed to meet the needs of the modern community who wish to learn about traditional Bangka Belitung snacks while preserving local culture. By including information about the history and cultural values behind each snack, the book strengthens readers' connection to the region's culinary heritage. Attractive visual elements, such as natural color themes and illustrative images, provide an additional appeal, which is crucial for capturing the interest of younger generations—key participants in cultural preservation.

Revisions and testing have shown significant improvements in the product's quality. Recipes using local ingredients and better preparation methods successfully achieve authentic flavors, appropriate textures, and enhanced visual appeal. Snacks such as *Kue Masin* and *Gelinak* consistently performed well in all attributes, making them standout recipes. Meanwhile, others like *Kue Satu* and *Kue Tarcis* require further refinement, particularly in taste and texture, to meet the desired standards.

Beyond serving as a cooking guide, this book is designed as an educational tool to motivate readers to preserve culinary cultural wealth. The addition of historical narratives, philosophical insights, and environmentally friendly cooking methods make it an inspiring resource for preserving local culinary traditions. Clear and illustrative step-by-step cooking guides make the recipes accessible to readers from diverse backgrounds. By integrating education, cultural preservation, and modern aesthetics, this recipe book aspires to act as a sustainable medium for

promoting and introducing the richness of Bangka Belitung's traditional cuisine to a wider audience.

IV. CONCLUSION AND SUGGESTION

A. Conclusion

This project aims to discover, develop, and document traditional cake recipes from Bangka Belitung that are on the verge of extinction due to the influence of modernization. The primary focus of the research is to rediscover, test, and refine these traditional recipes so they can align with contemporary tastes without losing their inherent cultural values. Through various trials, this project successfully achieved flavors, textures, and presentations that suit local preferences by combining appropriate ingredients and processing techniques.

The outcome of this project is a recipe book that not only serves as a cooking guide but also as a medium for preserving the culinary culture of Bangka Belitung. The book includes the philosophy, cultural values, and history behind each dish, making it a valuable source of information for the community. By involving local residents and culinary experts, this project not only contributes to preserving the region's culinary heritage but also documents the gastronomic diversity of Bangka Belitung for future generations.

B. Suggestion

The recipe book produced from this research is expected to serve as a guide for preserving and promoting traditional snacks from Bangka Belitung. It can be utilized by various groups, ranging from individuals interested in learning traditional recipes to culinary entrepreneurs aiming to develop products based on regional cuisine. Additionally, the book can be integrated into educational programs such as cooking classes, traditional culinary workshops, or local cultural introductions in schools and communities.

Users are advised to follow the recipes carefully, including using local ingredients and adhering to the traditional preparation methods outlined in the book, to ensure the dishes achieve their authentic flavors. In doing so, the book functions as both a practical guide and an educational tool to inform younger generations and those outside the region about the diverse gastronomy of Bangka Belitung. Furthermore, users are

encouraged to create new recipes while maintaining the traditional quality, enabling Bangka Belitung's distinctive snacks to evolve and gain broader recognition.

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