



Teenagers Knowledge About Traditional West Java Cakes

Q. Qotrunnada, Atat Siti Nurani, Cica Yulia

Study of Food and Culinary Education, Department of Family Welfare Education,
Faculty of Technology and Vocational Education, Indonesia University of Education, Indonesia
Correspondence: E-mail: Qotrunnada@student.upi.edu

ABSTRACTS

The number of new more modern foods is one of the factors causing the lack of knowledge and interest of teenagers in Indonesian traditional cakes especially traditional West Java cakes. The purpose of this study is to obtain information about teenagers' knowledge related to ingredients, equipment, processing techniques, and traditional types of West Java cakes. The method used in this study is a quantitative method with a cross-sectional research design. The population in this study is 892 students at SMP Negeri 24 Bandung. The sampling technique used is proportionate stratified random sampling with a sample number of 66 people. The instrument used is a multiple-choice objective test which is analysed by using descriptive analysis as outlined in the form of a percentage. The results show that more than half (73%) respondents have a good knowledge of the ingredients used in the making of traditional West Java cakes. More than half (72%) respondents have a good knowledge of the equipment used in the traditional cake making of West Java. Most (86%) respondents have a very good knowledge of the processing techniques used in the traditional cake making of West Java. More than half (72%) respondents have a good knowledge of the types of traditional West Java cakes. A total of 76% of respondents have a good knowledge of traditional West Java cakes related to ingredients, equipment, processing techniques, and traditional types of West Java cakes. The results of this study are based on the number of correct answers on the multiple-choice test. This study has had an impact on parents

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and educators to raise awareness of the importance of introducing traditional cakes to teenagers so the existence of traditional cakes is not rapidly brought to an end and is always in demand by all circles, particularly young people.

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1. INTRODUCTION

Indonesia is a country that has a variety types of traditional cakes from each region which is a cultural heritage that has existed for generations (Nurani *et al.*, 2017; Nurhayati *et al.*, 2020; Handoyo *et al.*, 2018; Wijaya, 2019). Cake is a snack or a side dish that is not a main course (Duarte *et al.*, 2019). Cake is the result of combining flour (wheat flour, rice flour, or palm sago flour) with other ingredients such as flavour, color, scent, and others to create a dough or substance (Chuango *et al.*, 2019).

Traditional Indonesian cakes are treats manufactured with ingredients sourced from the country's natural resources, using traditional Indonesian manufacturing techniques, tools, and presentations. Traditional Indonesian cakes are divided into two categories based on their moisture content: cakes and pastries (Mardatillah *et al.*, 2019). Steaming, boiling, baking, and frying are all options for preparing Indonesian cakes.

Knowing the diversity of types of traditional cakes in Indonesia including West Java traditional cakes is an important thing that teenagers as the nation's next generation should know, knowledge about traditional cakes needs to be taught from an early age, so that the existence of traditional cakes does not quickly become extinct and is always in demand by all circles, especially teenagers.

Many studies have been conducted related to research on teenager's knowledge including research on teenager's knowledge about human papilloma virus (Pinheiro & Cadete, 2019), reproduction health behavior (Handayani *et al.*, 2019), food allergies (Monks *et al.*, 2010; Sommer *et al.*, 2014) and several other studies on traditional Indonesian cakes including research on Baboon cake (Putri *et al.*, 2021), research on traditional Indonesian cakes Klappertaart (Handoyo *et al.*, 2018; Triningrum *et al.*, 2020 ; Kawoka *et al.*, 2015), and research on traditional Indonesian cakes from Riau (Ashari *et al.*, 2021).

However, no one has researched research on finding information about teenager's knowledge about traditional cakes from West Java, Indonesia. The purpose of this study was to obtain information about teenager's knowledge related to ingredients, equipment, processing techniques, and traditional types of West Java cakes.

2. METHODS

The method used in this study was a quantitative see **Figure 1** method with a cross-sectional research design with a research subject of 66 people. The stages using this method consist of 6 stages, are:

- i) Determine the number of research subjects,
- ii) Make research instruments,
- iii) Distributing instruments to students,
- iv) Collecting the student answers,
- v) Processing data from students' answers, and
- vi) Getting research results and conclusions.

The instrument used was a multiple-choice an objective test which is analysed by using descriptive analysis as outlined in the form of a percentage by dividing the score by the total and multiplied by 100 (Purwanto, 2012).

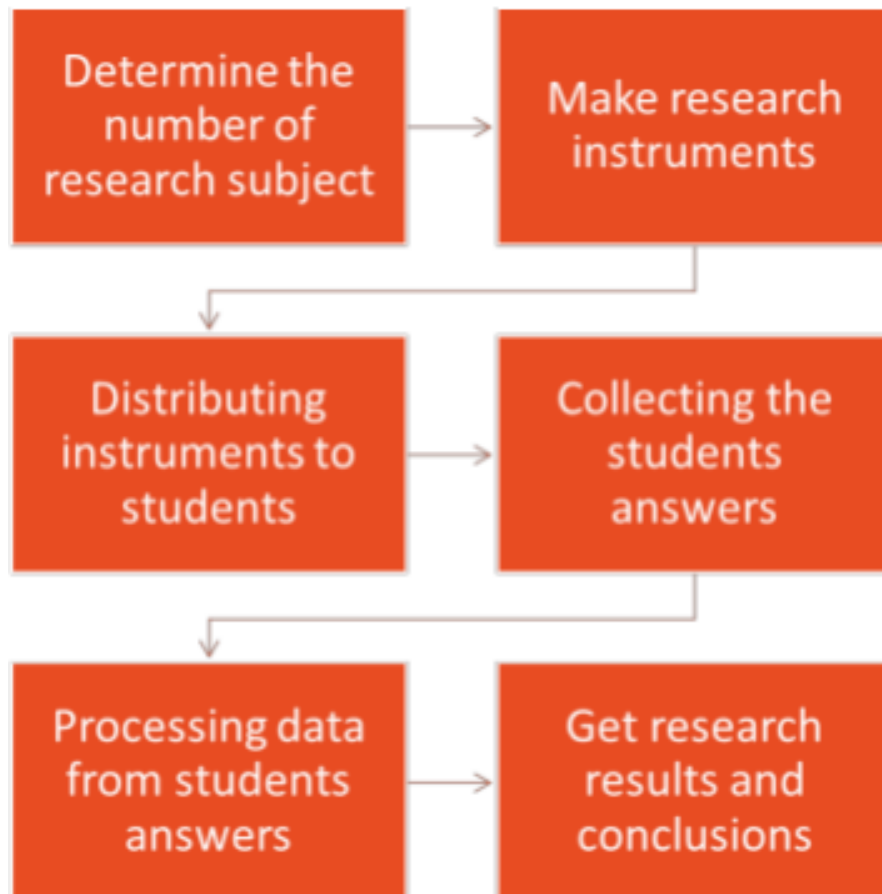


Figure 1. Method with a cross-sectional research.

3. RESULTS AND DISCUSSION

Teenagers' knowledge of traditional West Java cakes regarding the selection of ingredients, equipment, and processing techniques used in the manufacturing process, as well as the types of traditional West Java cakes are in a good category. According to the findings, more than half of the respondents (73%) had a strong understanding of the ingredients used in the preparation of traditional West Java cakes. More than half of the respondents (72%) have a thorough understanding of the equipment used in West Java's traditional cake production. The majority of responders (86%) have a strong understanding of the processing processes employed in West Java's traditional cake production. More than half of the respondents (72%) are well-versed on the many forms of traditional West Java cakes. In terms of materials, equipment, processing processes, and traditional types of West Java cakes, 76 percent of respondents have a good understanding of traditional West Java cakes.

The results of this study are based on the number of correct answers respondents on the multiple-choice objective test that has been given. based on the research results expected to parents and educators to further raise awareness of the importance of introducing traditional cakes to teenagers since early age so that the existence of traditional cakes does not quickly become extinct and is always in demand by all circles, especially teenagers.

4. CONCLUSION

The conclusion of this research is the respondents had a good knowledge of traditional West Java cakes related to ingredients, equipment, processing techniques, and traditional types of West Java cakes.

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6. AUTHORS' NOTE

The authors declare that there is no conflict of interest regarding the publication of this article. Authors confirmed that the paper was free of plagiarism.

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