

THE MAKING OF WEBSITE OF RIAU MALAY TRADITIONAL FOOD

Winda Fitriyanti¹, Rionaldi, M.Pd²
Jurusan Bahasa Politeknik Negeri Bengkalis
windafyt85@gmail.com , rio@polbeng.ac.id

Abstract

Riau Province, Indonesia, is renowned for its distinctive Malay culture, where traditional Malay food plays a significant role in defining the region's identity. This cultural center boasts a wide variety of flavorsome dishes, characterized by the harmonious blend of salty, sour, and spicy tastes. Examples of traditional Riau Malay dishes include Asam Pedas, Tumis Belacan, Sempolet, Mi Sagu, Roti Jala, and Ikan Salai Balado, along with a variety of Malay cakes such as Asidah, Bolu Kemojo, Kue Bangkit, Lempok Durian, Bolu Berendam, and Kue Buah Malako. However, the traditional Malay food of Riau faces challenges due to the influences of global tastes and the rise of fast food culture, endangering the preservation of local culture. To combat this, the author intended to create a website dedicated to showcasing traditional Malay food in Riau Province. The website was presented in English and Indonesia, aiming to reintroduce and disseminate information about Riau Malay food to both national and international audiences. This website offered descriptions and recipes of twelve Riau Malay traditional food along with the picture of each dish. It was suggested to be helpful and useful for people in finding information about Malay traditional food in Riau Province.

Keywords: Food, Malay, Riau, Traditional, Website

1. INTRODUCTION

Riau Province is one of the provinces in Indonesia that is known for its distinctive Malay culture. Due to its close proximity to Malaysia and Singapore, which are bordered by the Melaka Strait, Riau is culturally dominated by the Malay culture. This can be seen in the use of language and dialect by the Riau people, the architectural art of buildings with the theme of Malay culture, dances and songs typical of Malay culture, and traditional Malay food.

Riau, as a Malay cultural center, had a very rich Malay food variety. Riau Province consists of 10 districts (Kuantan Singingi, Indragiri Hulu, Indragiri Hilir, Pelalawan, Siak, Kampar, Rokan Hulu, Rokan Hilir, Bengkalis and Meranti Islands) and 2 cities, namely Pekanbaru City and Dumai City. Each regency has a variety of traditional food characteristics.

Traditional food is one aspect that characterizes or defines the identity of a region. According to Marwanti (2000) defines Traditional food is daily folk food, whether it takes the shape of a main meal, a side dish, or a specific recipe that has been handed down through the generations. Traditional food differs from region to area since the preparation method and flavor are typically inherited.

Riau Malay traditional food is famous for mixing salty, sour, and spicy characteristic. Some examples of traditional Riau Malay food are Asam Pedas, Sempolet, Mi Sagu, Roti Jala, and Ikan Selais Asap Balado. For the Malay traditional cake dishes, there are Asidah, Bolu Kemojo, Kue Bangkit, Lempok Durian and many other traditional food that are typical of Malay culture.

The intermingling with food from other regions and the invasion of global tastes from outside make authentic Malay food not always easy to find. Moreover, with the rapid flow of globalization, modern foods such as fast food are quickly starting to replace the existence of traditional foods that have existed since long ago. It is undeniable that foreign culture, which is now increasing endemic, has begun to shift the existence of local culture, which is full of

meaning and value. In an effort to preserve local culture, such as traditional food, there is a need for the reintroduction of knowledge of Riau Malay traditional food to the community.

Based on the above, the author is interested in making a website about traditional Malay food in Riau Province. Website is one of the effective electronic media in terms of a number of factors, including a variety of designs, the efficacy of target markets, and the breadth of content that can reach any internet user anywhere in the globe. The making of this website was presented in two languages, English and Indonesia, with the aim of reintroducing and providing information about traditional Riau Malay food so that it is better known to the public, both nationally and internationally.

2. LITERATURE REVIEW

2.1 Writing

- a. According to Wicaksono (2014) Writing is a way to improve thinking or reasoning skills by gathering information, linking it, and then forming conclusions.
- b. Dorothy and Carlos (2005), writing is an essential form of communication in daily life, but it is especially important in high school and college. Writing is also one of the most difficult skills to acquire in a first and second language. Students may find it difficult to come with thoughts for their writing, and each culture has its own style for structuring academic writing.
- c. Moreover, Pranoto (2004) stated that writing is putting thoughts into written form and communicating with others through writing. Writing may also be seen as a way to express thoughts in written form. In other words, writing is a method of communicating indirectly using the use of words.

2.2 Website

- a. According to Hidayat (2010), a website or site is a collection of pages used to display text information, images, animation, sound, or a combination of all of them, both static and dynamic, that form a set of interconnected buildings, each of which is connected by a network of pages.
- b. Jovan (2007) says that website is a platform for transmitting information through the internet. It may be utilized as a commercial information supplier (online shop), service (SMS Web Service), and news deliverer.
- c. Adapted from Adelheid (2013), building a website requires key elements: domain, hosting, and a CMS. A domain is a unique name linked to an IP address for servers. Hosting involves renting space for website data, including files, photos, emails, apps, and databases. A CMS is crucial for generating and editing database content by multiple users.

2.3 Traditional Food

- a. Lestari (2018) says that traditional food as a food product from a region that is manufactured traditionally, where the manufacturing process is produced using simple equipment.
- b. According to Marwanti (2000), traditional food is characterized by recipes passed down through generations, utilization of traditional equipment in preparation, and employing specific techniques for distinctive flavors.
- c. Fatmawati (2017), traditional Malay food is notable for its blend of salty, sour, and spicy tastes.

3. METHOD

The method of this study was descriptive research. According to Nazir (2005), descriptive research is a method of assessing the current state of a group of people, an item, a system of ideas, situations, and occurrences.

4. RESULT AND DISCUSSION

The result of the study was a website about Riau Malay traditional food. This website was written in two languages, English and Indonesia. It presented the descriptions and recipes of 12 Riau Malay traditional food along with the picture of each dish.

4.1 Homepage of the Website

The homepage is the main page visitors see upon arriving at a website. It displays the website's header with its name, logo, and slogan, alongside images of 12 Riau Malay traditional foods and an introduction to Riau Malay traditional cuisine. An icon button leads to the menu and recipes pages.



Figure 4. 1 The Header of the main page of the website

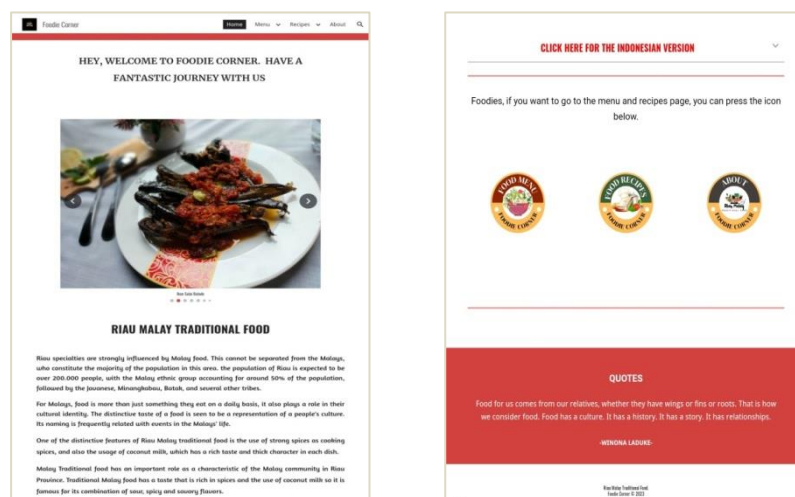


Figure 4. 2 The Homepage of the Website

4.2 Menu Page of the Website

The menu page refers to a specific page displaying a list of 12 Riau Malay traditional food, along with their pictures and the description of each food in two languages, English and Indonesia.

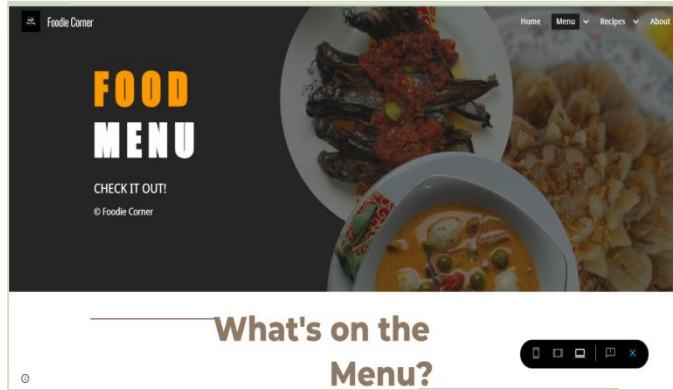


Figure 4. 3 The Header of the Menu Page

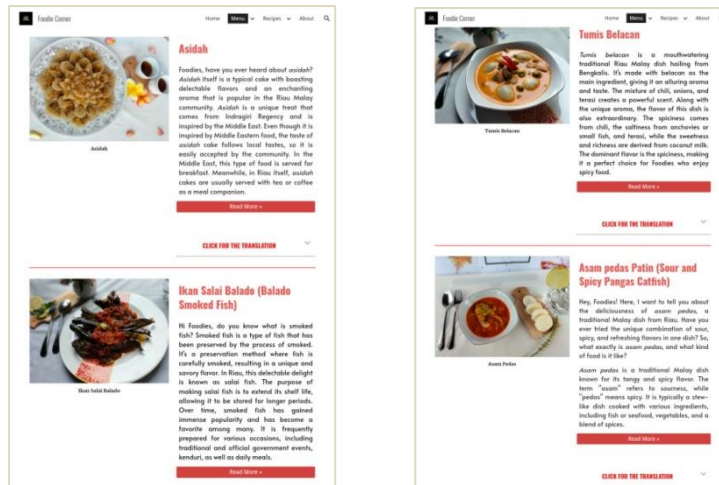


Figure 4. 4 The Front view of the Menu Page

4.3 Recipes Page of the Website

The recipes page is a website section with 12 Riau Malay traditional food recipes, offering instructions on ingredients, measurements, cooking methods, and serving suggestions.

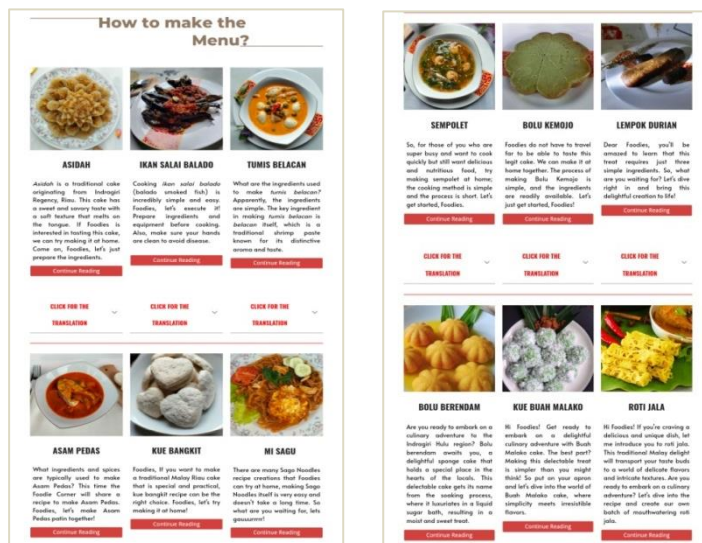


Figure 4. 5 The Front view of the Recipes Page

5. CONCLUSION AND SUGGESTION

The purpose of this study was to make a website of Riau Malay traditional food. It contained 12 Riau Malay traditional foods, including Asam Pedas, Tumis Belacan, Sempolet, Mi Sagu, Roti Jala, Ikan Salai Balado, Asidah, Bolu Kemojo, Kue Bangkit, Lempok Durian, Bolu Berendam, and Kue Buah Malako. This website was written in two languages, English and Indonesia. It presented the descriptions and recipes of 12 Riau Malay traditional food along with the picture of each dish.

There were several processes involved in the making of the products, started from collecting the data and providing the materials, taking the pictures, writing the description, creating the website, designing the content, and posting the content. There were several problem faced during the processing of the products, such as data of some related food was difficult to find, complex design that consumed substantial time, and multiple hosting and domain linking failures.

The website was suggested for public use, particularly by foreigners, to explore the world of Malay traditional food in Riau Province. and the government could utilize the bilingual website to promote Riau's cultural heritage globally.

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