

# CHAPTER I

## INTRODUCTION

### A. Situation Analysis

Based on Article 20 paragraph (2) of Law Number 20 of 2003 concerning the National Education System, universities are obliged to organize and develop Research and Community Service in addition to carrying out education. Community Service is an activity oriented to community service and the application of science, technology, and art, especially in solving community problems and advancing the welfare of the nation (Directorate of Research and Community Service, 2018).

On March 17th 2020, according to a circular letter from the Minister of Education and Culture number 36962/MPK.A/HK/2020 that all learning activities will be carried out online from home to break the chain of the spread of COVID-19. Because of this, under the direction of the President, Minister, and Governor of DKI Jakarta, Community Service activities during the pandemic can only be carried out online and in accordance with the scope of Community Service standards listed in Permendikbud Number 3 of 2020 concerning National Higher Education Standards.

This pandemic period is the main reason why people are starting to prioritize cleanliness and hygiene especially in food. In addition, people also prefer to carry out their activities at home. This statement is supported by a survey by the Central Statistics Agency of the Republic of Indonesia which states that 38.8% of respondents prefer to do their activities at home, while

36.6% of respondents do not experience a change in the frequency of going out of the house, and 24.6% of respondents admit that they leave their house more often. (Larasaty et al., 2020). The Nielsen study also shows that 46% of consumers reduce eating out and 49% of consumers cook more at home (Nielsen, 2020).

Food is a basic human need that is consumed to get energy and nutrition (Amaliyah, 2017). Through food, it can be seen the creation and development of processing methods and the art of cooking (culinary) from the culture of each ethnic group in Indonesia (Harmayani et al., 2017). Culinary can be interpreted as an activity of cooking or processing food ingredients that are ready to be consumed. Various food and culinary products are widespread in Indonesia, such as in Java, Sumatra, Kalimantan, Bali, Sulawesi, Nusa Tenggara, Maluku, and Papua (Rahman, 2020). Almost all Indonesian dishes are rich in spices derived from native Indonesian spices followed by the use of cooking techniques according to local ingredients and traditions or customs. Traditional food and cuisine is a form of cultural wealth that has high value and must be preserved, especially in the midst of the globalization era as it is now (Rahmawaty & Maharani, 2013). This local food diversity is formed from the availability of raw materials and local needs which result in a high level of conformity with the community's needs for energy for the body (Rahman, 2020).

Rice has become a familiar food and is often found among Indonesian people. Based on data from the Central Statistics Agency of the Republic of Indonesia, the level of rice consumption in Indonesia is high, where almost

100 percent of Indonesian people consume rice as a staple food (Supriyanto & Larasati, 2021). This is also supported by Indonesia's position in third place in USDA data regarding the largest domestic consumption of rice in the world (USDA Economic Research Service, 2021). Chicken meat is also a side dish that is more popular with the public than other meats because the price is relatively affordable and easy to obtain and easy to process into a variety of dishes. This causes high consumption of chicken meat in Indonesia, where according to data from the Ministry of Agriculture, the average consumption of chicken meat from 2018 to 2020 reaches 5,768 kg/capita/year (Center for Agricultural Data and Information Systems, 2021).

The pandemic certainly doesn't limit people's creativity, which makes various variations of cuisine appear. One of them is a variation of Onigiri filled with Chicken with a Touch of Indonesian-taste. Onigiri is a Japanese rice ball that can be made with various shapes and fillings, such as chicken, salmon, tuna, and others (Inada, 2012). Onigiri can be used as snacks because the portions are small but contain enough nutrients such as carbohydrates and protein to temporarily relieve hunger (Indani & Suhairi, 2018). The first Onigiri was discovered in the Yayoi period in the 3rd century BC, where Onigiri was made by kneading rice and wrapping it in boiled leaves. However, today's Onigiri was first discovered in the Heian period in the 790s, where Onigiri was used as lunch for soldiers and farmers working in the fields. Onigiri became more famous after World War II because it was used as a provision for children who went to school or fathers who went to work. The first Onigiri was sold in convenience stores in 1978, at that time Onigiri

was sold separately from seaweed, so that after consumers bought the Onigiri, they could wrap the Onigiri with seaweed independently. This is done so that consumers can simultaneously enjoy the crispy texture of seaweed (Tazunegi, 2013).

The concept of fusion food is to mix and combine various techniques and ingredients from various countries to be mixed and combined on a plate on purpose. Fusion food was born for various reasons, including the occurrence of cross-cultural events (Sarioğlan, 2014). This concept became the basis of the Final Project in the form of a recipe book design and based on the literature study carried out, the Community Service team wanted to teach how to make basic Onigiri recipes and two variants of chicken filling recipes with Indonesian-taste. The selection of basic ingredients that are often found and easy to process is also the reason why this Community Service activity is carried out, with the intention that the congregation can be encouraged to make their own Onigiri creations and serve as new dishes for consumption with the family and become new business ideas through the development of recipes that have been prepared and existed before.

## **B. Partner Problems**

GKY Karawaci is located on Jalan M.H. Thamrin No. 1, Dynaplast Building Lt. 8, Karawaci, Indonesia, 15811. This church was founded in 2015 with Rev. Arifin as Shepherd. This time, the community service team was given the opportunity to provide training on how to make ONIYAM: Chicken Onigiri with a Touch of Indonesian Taste, which consisted of training in

making basic Onigiri recipes along with two variations of Indonesian-taste chicken filling recipes to the congregations of GKY Karawaci.

This training was carried out based on the observation of congregations GKY Karawaci from adults to the elderly who need new knowledge in processing and developing contemporary recipes that are easy to apply. Based on observations, most of the congregation of GKY Karawaci felt that there was a lack of variety in preparing food, either as lunch meal when working or to be consumed at home with the family. This is also caused by COVID-19 where the majority of the congregation doubts the cleanliness of food from the outside and makes cooking the main option in preparing the food menu.

Through the problems that have been described, the community service team hopes that the training on making ONIYAM: Chicken Onigiri with a Touch of Indonesian Taste is very well targeted and can be used to increase knowledge about diversity in making culinary creations, especially in processing Indonesian Cuisine. The community service team also hopes that the congregation of GKY Karawaci can use the knowledge of this new creation as a business idea with the aim of increasing income, especially with the target market of Indonesian people who have a tongue that is familiar with Indonesian Cuisine. It is hoped that this training can also have a big impact on the congregation's family and so on to others.