

DEVELOPING THE QUALITY OF SUMPIL FOOD PRODUCTS THROUGH PROCESS ENGINEERING TO SUPPORT TOURISM IN PATUK DISTRICT, GUNUNG KIDUL DISTRICT, DIY PROVINCE

by Prof. Dr. Dra. Marwanti, M.Pd , Dr. Minta Harsana, Msc , Kadarsih, S.pd , Diptya Andaru Pramudita

ABSTRACT

The purpose of this research is to 1). find out the history and philosophy of Thiwul in the cultural traditions of the Gunungkidul people, Yogyakarta Special Region Province. 2) find out the development of Thiwul in the food traditions of the people of Gunungkidul, Yogyakarta Special Region Province. 3) know the development of Thiwul as a Small and Medium Enterprise (UKM) supporting Tourism in Gunungkidul, Yogyakarta Special Region Province.

This study used descriptive qualitative method. The techniques used in collecting data used literature, observation, in-depth interviews, and document study. The collected data was analyzed using qualitative descriptive analysis. Starting from data reduction, data presentation and drawing conclusions or verifying data and summarizing in the form of narratives, tables, photos and charts.

Research results 1). The history and philosophy of Thiwul in the cultural traditions of the people of Gunungkidul, Yogyakarta Special Region, it is known that Thiwul is one of the traditional foods typical of Gunungkidul Special Region of Yogyakarta which began to develop around 1884, although in some areas it is also found as part of traditional food. Thiwul was created as a result of people's creativity in fulfilling existing staple foods by processing the raw materials available at that time. Thiwul in the Javanese dictionary comes from the word "setiti" or thorough, so that it does not fall apart easily and is not careless. The philosophy, by eating Gathot and Thiwul, is to be careful in making decisions and not easily divorced. 2) Thiwul as a staple food substitute for rice. In the development of flavor variants: Along with the development of culinary trends, Thiwul is also experiencing the development of flavor variants. UKM Thiwul in Gunungkidul is creative in creating new flavor variants such as chocolate, pandan or fruit. This helps enrich the Thiwul dining experience and attracts wider public interest. 3) The development of Thiwul as a tourism supporting UKM in Gunungkidul, Yogyakarta Special Region province is currently continuing to progress, including: increased production, product diversification, quality improvement, intensive promotion and marketing, collaboration with the tourism industry, government support and training. Thiwul has the potential to become a gastronomic tourism attraction in the Gunungkidul area because it is unique and can be used as a potential attraction for tourists. Tourists will get an interesting experience because not only do they eat the finished product but tourists can also see how to process cassava raw materials into cassava flour, see directly the process of making Thiwul and practice how to make Thiwul and enjoy products that are made by themselves which will give an impression and will be remembered as gastronomic tourism experience. Thiwul's advantage is that the raw materials are easy to obtain, the manufacturing process is still traditional and the price is cheap. The current taste of Thiwul also varies with the times and adapts to market tastes.

Kata Kunci: *Gastronomy, local culinary potential, gastronomic tourism*