

Kuliner Perancis di Indonesia: suatu kajian dari pemaknaan dari La Haute Cuisine; Fine Dining Perancis oleh chef Perancis di Emile dan Amuz, Senopati dan Sudirman, Jakarta Selatan = French Culinary in Indonesia: The Meaning of La Haute Cuisine, French Fine Dining for the French Chefs in Emilie and Amuz, Senopati and Sudirman, South Jakarta

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Abstrak

Skripsi ini mendeskripsikan tentang kuliner Perancis di Indonesia: suatu kajian dari pemaknaan dari La Haute Cuisine; fine dining Perancis oleh chef Perancis di Emile dan Amuz, Senopati dan Sudirman, Jakarta Selatan. Fokus utama dalam skripsi ini adalah melihat upaya modifikasi dan penyesuaian masakan Perancis yang dimasak oleh chef agar masakan tersebut dapat diterima oleh cita rasa Indonesia. Kita dapat melihat makna atas masakan Perancis di Indonesia bagi chef-chef informan penelitian.

Saya menganalisa hasil penelitian ini dengan menggunakan teori interaksionisme simbolis dari George Herbert Mead dan teori makna dari Victor Turner. Interaksionisme simbolis lebih terfokus kepada interaksi, definisi dan kejadian dimasa sekarang dan manusia sebagai individu aktif bukan hanya individu yang pasif. Teori makna dapat melihat pemaknaan masakan Perancis bagi kedua chef Perancis dilihat dari aspek fungsional, posisional dan exegetik.

Interpretasi saya akan hasil dari penelitian saya ini adalah chef Perancis yang bekerja di Jakarta bertekad untuk terus menyebarkan pengetahuan dan mempresentasikan masakan klasik Perancis di dunia pada khususnya di Indonesia karena masakan Perancis adalah salah satu unsure dan simbol dari budaya Perancis. Selain alasan tersebut, kedua chef informan ini juga ingin terus menambah pengetahuan banyak orang di dunia akan masakan klasik Perancis, dan juga menambah pengetahuan, pengalaman, informasi dan keahlian mereka dalam mengolah masakan Perancis.

Metode yang saya gunakan dalam penelitian ini adalah metode kualitatif dengan observasi mendalam di tempat penelitian dan wawancara dengan chefchef Perancis. Analisa dan deskripsi yang ada dalam skripsi ini berdasarkan pada data-data yang saya peroleh saat penelitian di lapangan dan dari wawancara dengan chef-chef informan. Data tambahan juga ditampilkan untuk menjelaskan skripsi ini.

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This thesis described the meaning of La Haute Cuisine, French Fine Dining for the French Chefs in Emilie and Amuz, Senopati and Sudirman, South Jakarta. The main focus of this thesis is the effort and the modification the chefs do in order to make the French food they have created can be accepted in Indonesian palette. From that we can see the meaning of the French food in Indonesia for them.

I decided to analyze this thesis using the theory of symbolic interactionism, specifically the work of George Herbert Mead and Herbert Blumer. This was a useful perspective to take because of the idea of symbolic interactionism focuses more on interaction, definition, the present and human as an active rather than passive participant in the world. I am using the theory of meaning by Victor Turner where it has been said that we can see the meaning of an object by seeing from the functional, positional and exegetic side.

Position as being one of the symbol of French culture, it makes the French chef's determined to show and

present French food to the world. Furthermore, the chefs quest is not only to improve the worlds knowledge of French cooking, but to expand their own knowledge, experience and skill to improve the French food they make. By that we can see the meaning of French food in Indonesia for both of the French chef from functional side; French food as the tool for the chef to expand the knowledge, skill and experience. From the positional side; French food as one of the part of French culture that the chef wants to show and tell the world. As French people are proud with their own culture. So by making French food in Indonesia the chefs are spreading the words and informations about their own culture. From the exegetic side; French food as one of the way for them to express the love of their country, their culture and their national food. from the explanation of both of the chef, they said that it is also one of way to tell the world about French food and to make the world appreciate more of the French food.

The method that I used in the research is quality method with deeper observation and also an interview. The analysis and the descriptions in this thesis is based on the data I have gathered during my observation and interview with the chefs. Secondary data also being used for the analysis.