

**THE TRANSLATION OF INDONESIAN TO ENGLISH
OF CULTURE RELATED CULINARY TERMS
AS FOUND FROM *INDONESIAN KITCHEN COOKBOOK***

THESIS

**Submitted in Partial Fulfillment of the Requirements
for the Degree of *Sarjana Humaniora***



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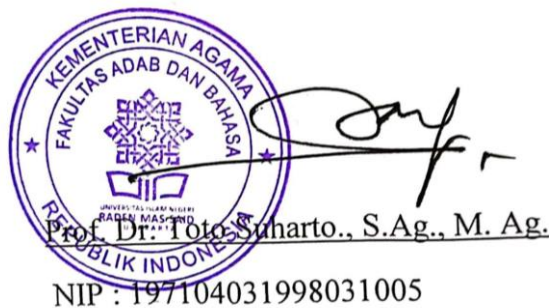
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DEDICATION

This thesis is dedicated to:

1. My beloved parents
2. My beloved sister
3. My beloved grandmother
4. My beloved family
5. Briareus Class
6. English Letters 2018
7. English Letters Department
8. UIN Raden Mas Said Surakarta

MOTTO

“Hasbunallah Wani’mal Wakiil”

(Cukuplah Allah menjadi Penolong kami dan Allah adalah sebaik-baik Pelindung)

~QS. Al-Imran ayat 173

“Bersabarlah kamu dan kuatkanlah kesabaranmu dan tetaplah bersiap siaga (di perbatasan negerimu) dan bertakwalah kepada Allah, supaya kamu beruntung.”

~QS. Al-Imran ayat 200

“Nashrun Minallah Wa Fathun Qarib wa Bassyiril Mukminin”

(Pertolongan dari Allah dan kemenangan yang dekat waktunya)

~QS. As-Shaff ayat 13

“... Boleh jadi kamu membenci sesuatu, padahal ia amat baik bagimu, dan boleh jadi pula kamu menyukai sesuatu, padahal ia amat buruk bagimu. Allah mengetahui, sedang kamu tidak mengetahui.”

~QS. Al-Baqarah ayat 216

PRONOUNCEMENT

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I hereby sincerely state that the thesis entitled *The Translation Indonesian to English of Culture Related Culinary Terms as Found from Indonesian Kitchen Cookbook* is my own original work. To the best of my knowledge and belief, the thesis contains no material previously published or written by another person except where due references are made.

If later proven that my thesis has discrepancies, I am willing to take the academic sanctions in the form of repealing my thesis and academic degree.

Surakarta, October 6th, 2022

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Alhamdulillah, all praises be to Allah, for all blessings and mercies so the researcher was able to finish this thesis entitled *The Translation Indonesian to English of Culture Related Culinary Terms as Found from Indonesian Kitchen cookbook*. Peace be upon Prophet Muhammad SAW, the greater and good inspiration of world revolution.

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The researcher realizes that this thesis is still far from perfect. Nevertheless, the researcher hopes this thesis is useful for the researcher and the readers in general.

Surakarta, October 6th 2022

The researcher,



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ABSTRACT

Hantika Dewi. 2022. *The Translation of Indonesian to English of Culture Related Culinary Term As Found From Indonesian Kitchen Cookbook*. Thesis. English Letters, Faculty of Cultures and Languages.

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Translating dish name is not only renderings of the meanings of the words because it is related to culture which has complex component such as ingredients, cooking technique, proper name, seasoning, allusion, shape, colour, and flavour. Thus, the translator should be familiar with both languages, the culinary world, and, most importantly, he or she should be acquainted with the culture of both countries. The objective of the study is to find the dish name category, translation techniques used by the translator, and analyse the translation quality of the dish name translation in Indonesian Kitchen from Indonesian to English.

For the theory used to analyze the data, the researcher uses Yingmin & Malini (2021) to analyze the dish name category, Molina & Albir (2002) to analyze the translation technique, and Nababan, Nuraeni and Sumardiono (2012) to analyze the translation quality.

This research uses descriptive qualitative. The source of the data is taken from *Indonesian Kitchen* cookbook. For collecting the data, the researcher used the document analysis technique. In validating the data, the researcher used a validator and rater to assess the translation quality

The finding on this research as follow: There are 144 data were collected from the cookbook and found eight type of the dish name, they are 24 data (16,67%) ingredients-oriented, 28 data (19,44%) cooking technique-oriented, 32 data (22,22%) proper name-oriented, 34 data (23,61%) seasoning-oriented, 16 data (11,11%) flavor-oriented, 6 data (4,17%) allusion-oriented, 2 data (1,39%) shape-oriented and colour-oriented. There are seven translation techniques found. They are borrowing (14 data or 9,72%), literal translation (11 data or 7,64%), amplification (33 data or 22,92%), adaptation (11 data or 7,64%), description (70 data or 48,61%), reduction (3 data or 2,08%) and generalization (2 data or 1,39%). In terms of accuracy, there are 128 data (88,89%) are considered as accurate, 14 data (9,72%) are considered as less accurate, 2 data (1,39%) are considered as inaccurate. In term of acceptability, there are 122 data (84,72%) are considered as acceptable, 14 data (9,72%) are considered as less acceptable, 8 data (5,56%) are considered as unacceptable. For the readability, there are 128 data (88,89%) are considered as readable, 15 data (10,42%) are considered as less readable, 1 data (0,69%) are considered as unreadable. In conclusion, the final result of the translation quality, there are found 132 data (91,67%) has good quality, 11 data (7,64%) has average quality and 1 (0,69%) has poor quality.

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LIST OF ABBREVIATIONS

SL : Source Language	EE : Established Equivalent
TL : Target language	GEN : Generalization
ST : Source Text	LA : Linguistic Amplification
TT : Target Text	LC : Linguistic Compression
ING : Ingredient-oriented	PAR : Partialization
CT : Cooking Technique-oriented	MOD : Modulation
PN : Proper Name-oriented	RED : Reduction
SEA : Seasoning-oriented	SUB : Substitution
SHA : Shape-oriented	TRA : Transposition
ALL : Allusion-oriented	VAR : Variation
COL : Colour-oriented	DC : Discursive Creation
FLA : Flavour-oriented	LT : Literal Translation
ACR : Accuracy	CAL : Calque
ACP : Acceptability	AMP : Amplification
REA : Readability	ADA : Adaptation
BOR : Borrowing	COM : Composition

CHAPTER I

INTRODUCTION

A. Background of the Study

Globalization and technological development have a big impact on almost a whole part of life. This era has destroyed space and time as the exchange process between countries happened rapidly. This exchange happens in all aspects, such as politics, economy, social and the most prominent in the society is culture. Zimmerman (2017) stated that culture can be defined as the characteristics and knowledge of a particular group of people, encompassing language, religion, social habits, music, art, and cuisine. Thus, indirectly, globalization has a big contribution to cuisine or food deployment over the world. One example is Indonesian cuisine.

Indonesian cuisine, *Rendang* from Sumatra, is in the top 11th of the 50 best food in the world (CNN, 2021). It means that Indonesian cuisine has become popular and familiar. Foreigners can find Indonesian food restaurants easily, and even they can cook it themselves by searching for recipes on the internet or in a cookbook. However, the different languages and cultures become an obstacle.

Moreover, Indonesian cuisine contains many culinary terms that are not found the exact meaning equivalent in the target language. The translation of food-related terms requires translators to consider the meaning and function of cultural associations embedded in these terms so that the translation is delivered well into TL. The translator must also know about cooking methods, ingredients, utensils, and measurements in both SL and TL. As Mu (2010) said, translating dish names

is more than renderings of the meanings of the words. He maintains that "a good translator should be familiar with both languages and, most importantly, he or she should be acquainted with the culture of both countries".

An example of an obstacle in translating the culinary term of the Indonesian cookbook recipe could be seen in the *Bakmi Anglo* (noodles cooked on charcoal brazier) dish name. The special thing in this recipe is the tool to cook, *anglo*, which translates to the charcoal brazier. Based on Dwihanpansa (2016, p. 28), *anglo* and charcoal brazier tools had different materials. *Anglo* was made from clay, while charcoal brazier was made from iron. They also have different shapes, *anglo* has a round shape with a flat base and a shallow bowl at the top, while a charcoal brazier's bowl-shaped with a stand. Although they have almost the same function, charcoal brazier could not give the taste and fragrance of the noodle that the clay of the *Anglo* gave. This example implicates the quality of the translation. It means that the translation of that dish name is not accurate because the target text has no same meaning or message as the source language. However, that translation sounds natural to the target reader because it is a common term in their target language.

Recently, the culinary term has drawn the researcher's attention. Many research about culinary terms has found. Some of them discuss about its linguistic component. Setyaningsih (2020) elaborate the finding of the common practice in translating food dish name. She explains that in translating dish name, there is a tendency to insert name of person or place, main ingredients or cooking methods as a part of the food name. While Xiong in Yang (2017) stated that there are three

types of rules in translating dish name. They are according to cooking technique, allusion, and local character. Besides research on the linguistic aspect, some researchers also research the translation component, especially the translation strategy and quality.

For the translation strategy, Tanudirjo (2020) tends to use the foreignization and domestication strategy by Venuti (1995). The same Ghafarian (2016). Domestication strategy is a translation strategy where the source text is translated close to the target language culture. While foreignization is the opposite, the source language culture is not translated but maintained. This strategy is many used for cultural term translation analysis. However, this strategy is too general. It only classifies whether the strategy tends to SL or TL without elaborating the translation technique used in detail. While Apriliyana (2016) tends to use the translation technique by Molina and Albir (2002). In her work, she uses 18 techniques that establish equivalent as the dominant finding. This theory is applicable in general literary work. While, for the translation quality, Tanudirjo uses Juliane House and Apriliyana uses Nababan, Nuraeni, and Sumardiono (2012). House's theory is focused on the translation error, which divides into two, overt and covert. William in Zadeh, Nemati, & Bavali (2020) argued that House's theory is a non-quantitative and descriptive theory, thus, the theory is too subjective and not having a process to quantify errors.

In the linguistic aspect, the common practice in translating dish name found by Setyaningsih is only a small result. In fact, many patterns can be used in translating dish name. Yingmin and Malini (2021) stated that there are eight

oriented aspects in translating the dish name: ingredient-oriented, cooking technique-oriented, proper name-oriented, seasoning-oriented, shape-oriented, allusion-oriented, color-oriented, and flavor-oriented. While in the translation aspect, especially translation strategy, to complete the previous studies' weaknesses, the researcher tends to use the translation technique from Molina and Albir (2002). For the translation quality, the researcher used the three categories from Nababan, Nuraeni and Sumardiono (2012). They are accuracy, acceptability, and readability.

The term culinary has become a part of life. People can find it everywhere, even use it in everyday conversation, because everyone definitely needs to eat, which must be related to culinary. Thus, it cannot be denied that culinary terms often appear in novels, movies, or television shows. Examples are *Ratatouille* (2007) Disney movie, which told about a chef mouse, and *Masterchef* TV Show, a prestigious cooking competition show worldwide. The culinary term also has penetrated the education field, and now many gastronomy schools have been built. Even many people learn cooking in self-taught use cookbooks. That is simple in cooking learning because cookbooks consist of recipes, utensils, ingredients, and instructions on making food or culinary things. Below is an example of a culinary term found in *Dapur Indonesia* and *Indonesian Kitchen* cookbook.

Example 1:

SL: Sate Padang

TL: Beef Satay-Padang Style

Specifically, the culinary term of the dish name *Sate Padang* is translated into Beef Satay-Padang Style. In translating dish name there are some patterns. They are based on ingredients, cooking technique, proper name, allusion, shape, flavor, and color of the dish, which impact the translation strategy used. This dish is translated by giving an ingredient description, which is beef. Satay is an Indonesian food origin in which there is no in the target language. However, it has become known well worldwide that satay is skewered meat. The things that are different from other satay are the seasoning and the ingredients. Sate Padang uses beef with special seasoning from Padang, west Sumatra. Thus, this dish is translated with the pattern based on ingredient + proper name + style. The additional ingredient description, ‘beef’, implies that the dish name is translated by amplification technique, since the translator tries to minimize the source text's strangeness for the receptor language readers by adding ingredient description and the word ‘style’.

The translation strategy of culinary terms found in *Dapur Indonesia* cookbook translated into *Indonesian Kitchen* cookbook has become a dominant analysis to analyze how the strategy becomes effective and the quality of its translation. Therefore, the researcher proposed to lead research entitled “*The Translation of Indonesian to English of Culture Related Culinary Terms as Found from Indonesian Kitchen Cookbook*”.

B. Limitation of the Study

Culinary terms can be defined as a word or group of words designating related to or connected with cooking or kitchen (Sungkawa, 2014). It includes

terms on recipes in the cookbook which exist in every region. Thus, make the cookbook also has complex components, such as equipment, cooking methods, cutting methods, ingredients, and the dish name. The culinary term which focuses on research is the dish name. This research would research the dish name in the Dapur Indonesia cookbook (2014), which was compiled by Yasa Boga as source language, and Indonesian Kitchen (2014), translated by Ilona Pitt as the target language. This cookbook contains around 300 most popular Indonesian recipes across the archipelago: Sumatra, Java, Bali, Lombok, Kalimantan, Sulawesi, East Nusa Tenggara, and Maluku. The researcher would take a sample of the dish from Java, Bali, and Lombok.

Based on the latest United Nations data projections, about 56,7% of Indonesia's population on Java is the most populous island. Based on the *Usana Bali* book, long time ago, the island Java and Bali were unite (Yudhistirani, 2016). It also proved by the similiarities of the dish between Java, Bali and Lombok. Another fact, the magazine ranked the islands as top three in the world, giving a score of 93,88 for Lombok island, 94,06 for Bali island, and 95,28 for java island (Best Islands in the World, n.d.). It, of course, makes the mobility of the people run so fast and draw the attention of foreigners from abroad to visit Indonesia. It gives the place of globalization to changing the food eaten and the way people eat. Immigrants have always brought food traditions from their native countries that have been assimilated into the local cuisine of their new home. It makes culture exchange phenomena has happened. The heterogeneous population type also creates a lot of variety of culture and food in these three islands. It influences the

cultural complexity of the data. That is why Java, Bali, and Lombok are the most suitable data sample.

Still, there is little research discussing culinary terms, especially Indonesian dish names. Thus, by this research, the translation of Indonesian dish name is expected to be more accurate, acceptable and readable by the research strategy.

The cookbook is chosen as the research object because Chiaro (2008) has proven that cookbooks are equally capable and can even intersect with translation strategy to reflect different cultural phenomena. Considering the fact that cookbook authors rewrite their recipes for a designated readership, the cultural elements surely require adaptation when introduced into another specific culture. These elements need to be adjusted to suit the cultural values of the target culture, as Charron and Desjardins' (2011) have mentioned how foreign elements have to be familiar to the readership. *Indonesian Kitchen* cookbook is the most suitable criterion because this cookbook found many culture-related culinary terms, which may be an obstacle for the foreign reader, considering that this book not only sell in Indonesia but the translation version also sells abroad.

C. Formulations of the Problem

The problems are formulated with these questions:

1. What are the categories of the dish name translation found in *Indonesian Kitchen* cookbook?
2. What are the translation techniques found in the translation of the dish name in *Indonesian Kitchen* cookbook?

3. How is the quality of the translation of the dish name in *Indonesian Kitchen* cookbook?

D. Objectives of the Study

1. To explain the categories found in the translation of the dish name in *Indonesian Kitchen* cookbook.
2. To describe the translation techniques are found in the translation of the dish name in *Indonesian Kitchen* cookbook.
3. To describe the quality of the translation of the dish name in *Indonesian Kitchen* cookbook.

E. Benefits of the Study

The researcher expects some benefits from this research as follows:

1. Theoretically

The research can give additional references in many aspects, especially in culinary and cookbook translation.

2. Practically

- a. For researcher

This research can improve the researcher's ability to comprehend this study and understand culture-related culinary terms.

- b. For reader

This research allows the reader to study the culture-related culinary term, especially in the cookbook translation.

c. For Lecturer

This research allows the lecturer to understand the culture-related culinary term, especially in the cookbook translation.

d. For other researchers

For future researchers in the field, this research can be used as a reference and information.

F. Definitions of the Key Terms

1. Culinary Translation

Culinary translation has a based form of two words. They are the word “culinary” and “translation”. The base of the word “culinary” is “culina” which comes from the Latin word *culina* means "kitchen." It's widely used to refer to items that have to do with cooking or the culinary arts. The term "culinary" refers to anything connected to or associated with cooking or kitchens.

While translation means rendering a text's meaning into another language in the way that the author intended the text (Newmark, 1988, p.5). This definition emphasizes the process of rendering a message which author intends. While based on Hatim and Munday (2004), translation is the method of transferring a written text from SL into TL. It is almost the same as Newmark's stated. However, this definition does not mention what transferred is.

Thus, from both translated words, Culinary translation means rendering or transferring the process of related food that the author intends from the source to the target language.

2. Cookbook

All that we know, a cookbook is a book that contains recipes on how to cook something. While according to the oxford dictionary, a cookbook or cookery book in Britain is a book that gives instructions on cooking and how to cook individual dishes. Britannica's Editor (2021) also stated cookbook is the book that proliferated in the 16th-17th centuries with the invention of the printing press.

The book contains advice and recommendations on methods for preparing seafood and various types of meat, storage procedures etc., that targeted to readership consisting of the upper classes, who could read and could afford the ingredients and professional chefs. It means that a cookbook is a book that not only contains set of recipes but also detailed instructions in preparing dishes. It has a purpose so that readers who are not experts in the culinary field will do well and can reach a fine result.

Joseph (2016) stated that cookbooks are more than "how-to" manuals. But they contain stories and tales of cultural vibrancy. Cookbook also contains information about ethnic identity, treasured folklore, gender patterns, and religious performance. Besides the advantages and complexity, cookbooks still have enthusiasts, making them still exist until this century. Many cookbooks are also translated into another language so that countries can cultural exchange through cuisine.

CHAPTER II

REVIEW AND RELATED LITERATURE

A. Theoretical Background

1. Translation

Translation means rendering a text's meaning into another language in the way that the author intended the text (Newmark, 1988, p.5). Larson (1998, p. 3) argued that translation is transferring the meaning of the source language into the receptor language from the source language form into the target language form through the semantic structure. From the statement above, it could be concluded that translation is transferring meaning from SL to TL regarding the style of language, grammatical form, and cultural context between SL to TL.

In translating text, the first thing to be concerned about is transferring the message precisely. Then the second is the style of language. As Nida and Taber (1982, p. 12) stated, "Translation consists in reproducing in the receptor language the natural equivalent of the source language message first in terms of meaning and secondly in terms of style."

2. Dish Name Translation

As the largest archipelago country in the world with 17,508 islands, Indonesia has around 5,350 traditional recipes. Indonesian cuisine is also

influenced by cooking art brought by successive waves of traders from Europe, India, the Middle East, and also China. Zhou Feng in Yingmin and Malini (2021) pointed out that the name of Chinese dishes involves many complex items such as ingredients, cooking methods, proper name, seasoning, metaphor, shape, allusion, color, flavor, texture, cutting methods, geographical names, characters, intentions, and expressions. That case makes Indonesian cuisine difficult to understand by western food culture target readers. Thus, the dish name translation is needed to solve the problem. Yingmin and Malini (2021) stated that the dish name translation has eight categories. They are:

a. Ingredient-Oriented Dish Name Translation

Ingredient is the most important aspect that is used to make something, especially in cooking. Ingredients could be animals, plants, minerals, or food products. Some of the translated dish name consider translating ingredient oriented. It means the dish name from the source language is described using an ingredient in the target language. For example, 鸡髓笋
Bamboo-shoots with Chicken Marrow.

b. Cooking Technique-Oriented Dish Name Translation

There are many techniques in cooking, such as Stir-fry, pan-fry, quick-fry, deep-fry, braise, boil, steam, simmer/stew, smoke, and broil. Cooking technique-oriented dish name translation is the dish name that is translated by cooking technique description. Some instances are shown as follows:

braised beef with brown sauce, “鱼香肉丝” Fried Shredded Pork with Sweet and Sour Sauce, “清炖猪蹄” Stewed Pig Hoof in Clean Soup.

c. Proper Name-Oriented Dish Name Translation

The translated dish compiled by Proper Name usually contains geographical names such as the name of a place or city. It aims to introduce the local characteristic of the dish somewhere around, particularly the famous English translation of the original names. There are three patterns in translating by this orientation. The first pattern is a proper name followed by ingredients. For example, Guangdong Sausage “广东香肠”. The second is the name reflecting the local flavor, for example is Beef Cooked with Soy Sauce Beef in Brown Sauce-Beijing Style “京酱牛肉”. The third is the name of ingredient for the local specialty, usually has pattern proper name + cooking method + ingredient. For example, Steamed Nanjing Duck “南京板鸭”.

d. Seasoning-Oriented Dish Name Translation

Another way to translate dish names is by using their seasoning or dressing. Seasoning are usually added near the end of the cooking period. The most common seasonings are salt, pepper, acids, or other spices added to food to improve its flavor. While dressing, the sauce for food or seasoned ingredients completes the dish. It usually follows a pattern “with” or “in”

at the end of the dish name translation. For examples, “芥末鸭掌” Duck
Webs with Mustard Sauce, “葱油鸡” Chicken in Scallion Oil, “米酒鱼”
Fish Rolls with Rice Wine.

e. Shape-Oriented Dish Name Translation

The ingredient could be cut into different shapes by various cutting methods such as slice, piece, cube, lump, mince, etc. Translating dishes also could be related to those. It usually has a pattern the same as with the cooking method, the shape put in before or after the ingredient. For instance, “茄汁鱼片” Sliced Fish with Tomato Sauce, “椒麻鸡块” Cutlets
Chicken with Hot Pepper.

f. Allusion-Oriented Dish Name Translation

Some Indonesian cuisine contains historical and cultural information. The elegant, subtle one stressing expression and association ability should be paid attention to. For example, is Beggar’s chicken “叫花鸡” can be explained as a story. There’s a legendary story connected to it. Long ago a beggar stole a chicken and was pursued by the owner. He covered the chicken all over with clay which he found nearby and threw it into the fire to cook it. After a long while he removed the mud-coated chicken from the fire. When he cracked the clay he found, to his astonishment, that the chicken had been baked into a delicious dish with wonderful flavor. That night he had a very enjoyable meal. And this is the origin of the dish name.

When we face some dishes which cannot straightforward translated, we should conceptualize it.

g. Color-oriented Dish Name Translation

The dish name translation also could be compiled from the color of the food appearance. For example, 绿野仙踪 Green Vegetables Caixin Juice.

h. Flavor-oriented Dish Name Translation

Dishes have various different flavor such as spicy, salty, sweet, sour, bitter, savory, and tangy. Those all could be a characteristic of a dish. Examples of flavor-oriented dish name translation is 咕啫豆腐 Sweet and Sour Bean Curd.

3. Translation Techniques

According to Molina and Albir (2002), translation techniques have five basic characteristics. First, they affect the result of the translation. Second, they are classified by comparison with the original. Third, they affect micro-units if text. Fourth, they are, by nature, discursive and contextual. Last, they are functional. Translation technique is a way to translate the language from the source language into the target language. Below are the kinds of translation techniques proposed by Molina and Albir, as follows:

a. Adaptation

Adaptation is a translation technique by replacing a ST cultural element with one from the target culture.

Example:

ST: Baseball (E)

TT: Futbol (Sp)

b. Amplification

Amplification is a technique to translate ST to TT by paraphrasing to introduce the details that are not formulated in the source language. This technique is similar to addition and opposite to reduction.

Example:

ST: شهر رمضان (A)

TT: Ramadan, the Muslim month of fasting (E)

c. Borrowing

There are two types of borrowing. They are pure borrowing and naturalized borrowing. Pure borrowing is taking the SL term straight into the TL without changing anything.

Example:

ST: Lobby (E)

TT: Lobby (Sp)

Naturalized borrowing is taking the SL term to the TL with a slight adjustment in the spelling or pronunciation.

Example:

ST: Meeting (E)

TT: Mitin (Sp)

d. Calque

Calque is a literal translation technique of a foreign word or phrase. The translator does not translate the text, but some words and phrases are still translated literally.

Example:

ST: École normale (F)

TT: Normal School (E)

e. Compensation

Compensation is a technique that is used to introduce the elements of information or stylistic influence of language into the target language.

Example:

ST: I was seeking thee, Flathead (E)

TT: En vérité, c'est bien toi que je cherche, O Tête-Plate (F)

f. Description

Description is a translation technique that is implemented by replacing a term or expression with a description of its form or/and function.

Example:

ST: Panettone (I)

TT: The traditional Italian cake eaten on New Year's Eve (E)

g. Discursive Creation

Discursive Creation is the technique that is implemented by finding a temporary equivalence that is totally unpredictable out of context. This technique is commonly applied in translating book titles or movie titles.

Example:

ST: Rumble fish (E)

TT: La ley de la calle (Sp)

h. Established Equivalent

Established Equivalent is the translation technique used to translate text using a common word, term, or expression recognized in the target language.

Example:

ST: They are as like as two peas (E)

TT: Se parecen como dos gotas de agua (Sp)

i. Generalization

Generalization is the translation technique that is used to translate text by using a more general or neutral term.

Example:

ST: Guichet, fenêtre, devanture (F)

TT: Window (E)

j. Linguistic Amplification

Linguistic Amplification is the technique that is used to translate text by adding linguistic elements. This is often used in consecutive interpreting and dubbing.

Example:

ST: No way (E)

TT: De ninguna de las maneras (Sp)

k. Linguistic Compression

Linguistic Compression is the technique that is implemented by simplifying the text from the source language to the target language. This is often used in simultaneous interpreting and in subtitling. It is the opposite of Linguistic Amplification.

Example:

ST: Yes, so what? (E)

TT: ¿Y? (Sp)

l. Literal Translation

Literal translation is the translation technique of translating a word or an expression word for word in the target text.

Example:

ST: She is reading (E)

TT: Ella está leyendo (Sp)

m. Modulation

Modulation is a technique of translation that is used to change the point of view, focus, or cognitive category in relation to the source language.

Example:

ST: ستصير ابا (A)

TT: You are going to have a child (E)

n. Particularization

Particularization is a technique that is applied by using a more precise or concrete term in the translated text.

Example:

ST: Window (E)

TT: Guichet, fenêtre, devanture (F)

o. Reduction

Reduction is a technique that is implemented by suppressing a source text information item in the target text.

Example:

ST: Ramadan, the Muslim month of fasting (E)

TT: شهر رمضان (A)

p. Substitution

Substitution is a technique to translate source text by changing linguistic elements for paralinguistic elements (Intonation, gesture). It is commonly used in interpreting.

Example:

ST: Put your hand on your heart (A)

TT: Thank you (E)

q. Transposition

Transposition is a technique that is applied by changing grammatical categories.

Example:

ST: He will soon be back (E)

TT: No tardará en venir (Sp)

r. Variation

Variation is the translation technique that is implemented by changing linguistic or paralinguistic elements (intonation, gestures) that affect aspects of linguistic variation such as textual tone, style, social, dialect, geographical dialect, etc.

Example: Introduction or change of dialectal indicators, changes of tone, etc.

4. Translation Quality Assessment

One of the most important things to do when determining translation quality is to use it as a pointer for understanding how much the quality of the product has progressed. The evaluation of translation quality assessment (TQA) is required to score its quality.

The aim of evaluating a translation product is to decide whether or not the translation is accurate, acceptable, and readable. To determine the quality of translation, Nababan, Nuraeni, & Sumardiono (2012) proposes three criteria. They are Accuracy, Acceptability, and Readability.

a. Accuracy

Accuracy is a term used in the evaluation translation to refer to whether the text in the source language and the target language are equivalent or not. A text can be referred to as an accurate translation if the text has the same meaning or message as in the source language text. Efforts to reduce or add content or text message to the source language in the target language should be avoided. The translator, as he contends,

should be faithful to the meaning of the original text as well as to the structure of the receptor language.

A translation will be considered less accurate or even inaccurate if it inadvertently omits some piece of information, adds some information that is not available in the source text, has a different meaning and zero meaning, or on the other hand, the form used does not communicate any meaning at all. However, there are specific conditions, such as using deletion or addition techniques in translating text. Those are tolerable because using that technique is not intended to reduce information or add information; however, it is intended to produce acceptable and easily understood translations by target readers.

For assessing the accuracy, the researcher would give the raters an assessment instrument to help them in giving a score based on the category. A detailed explanation of the accuracy assessment instrument proposed by Nababan, Nuraeni, & Sumardiono (2012) is in the table below:

Table 2.1 Accuracy Translation Assessment Instrument

Kategori Terjemahan	Skor	Parameter Kualitatif
Akurat	3	Makna kata, istilah teknis, frasa, klausa, kalimat atau teks bahasa sumber dialihkan secara akurat ke dalam bahasa sasaran; sama sekali tidak terjadi distorsi makna
Kurang Akurat	2	Sebagian besar makna kata, istilah teknis, frasa, klausa, kalimat atau teks bahasa sumber sudah dialihkan secara akurat ke dalam bahasa sasaran. Namun, masih terdapat distorsi makna atau terjemahan makna ganda (taksa) atau ada makna yang dihilangkan, yang mengganggu keutuhan pesan.
Tidak Akurat	1	Makna kata, istilah teknis, frasa, klausa, kalimat atau teks bahasa sumber dialihkan secara tidak akurat ke dalam bahasa sasaran atau dihilangkan (deleted).

b. Acceptability

Acceptability refers to whether a translation has been disclosed in accordance with the rules, norms, and prevailing culture in the target language. The concept of acceptability is a relative concept. Something which is considered polite in a group society can be seen as impolite inside other communities. A technical term may have an accurate equivalent in the target language, but translators should not immediately use the equivalent because it could result in a translation the result is not acceptable to the reader target. It also could be a presentation of the message in terms of punctuation, grammar, spelling, and punctuation. The translation will be rejected by target readers if way disclosure contradicts rules and norms.

For assessing the acceptability, the researcher would give the raters an assessment instrument to help them in giving a score based on the category. A detail explanation of the acceptability assessment instrument proposed by Nababan, Nuraeni, & Sumardiono (2012) is in the table below:

Table 2.2 Acceptability Translation Assessment Instrument

Kategori Terjemahan	Skor	Parameter Kualitatif
Berterima	3	Terjemahan terasa alamiah; istilah teknis yang digunakan lazim digunakan dan akrab bagi pembaca; frasa, klausa dan kalimat yang digunakan sudah sesuai dengan kaidah-kaidah bahasa Indonesia
Kurang Berterima	2	Pada umumnya terjemahan sudah terasa alamiah; namun ada sedikit masalah pada penggunaan istilah teknis atau terjadi sedikit kesalahan gramatikal.
Tidak Berterima	1	Terjemahan tidak alamiah atau terasa seperti karya terjemahan; istilah teknis yang digunakan tidak lazim digunakan dan tidak akrab bagi pembaca; frasa, klausa dan kalimat yang digunakan tidak sesuai dengan kaidah-kaidah bahasa Indonesia

c. Readability

Readability is the clearness of meaning rendered by the translator in the target language in a way that can be understood by the reader. Readability refers to the readers' understanding of the translation work. How easily the target readers can understand the messages in the translation work is. The translation product can be called the high level of readability when the target reader is easy to understand. The more easily to understand it will be good.

To assess the readability, the researcher would give the raters an assessment instrument to help them give a score based on the category. A detailed explanation of the readability assessment instrument proposed by Nababan, Nuraeni, & Sumardiono (2012) is in the table below:

Table 2.3 Readability Translation Assessment Instrument

Kategori Terjemahan	Skor	Parameter Kualitatif
Tingkat Keterbacaan Tinggi	3	Kata, istilah teknis, frasa, klausa, kalimat atau teks terjemahan dapat dipahami dengan mudah oleh pembaca.
Tingkat Keterbacaan Sedang	2	Pada umumnya terjemahan dapat dipahami oleh pembaca; namun ada bagian tertentu yang harus dibaca lebih dari satu kali untuk memahami terjemahan.
Tingkat Keterbacaan Rendah	1	Terjemahan sulit dipahami oleh pembaca

B. Previous Studies

In this research, the researcher uses five previous kinds of research to enrich the data about culinary-related cultural terms and cookbook translation. There is some thesis and journals. The first is by Tanudirjo (2020) entitled *The*

English Translation of Food Menu in Three Restaurant in Yogyakarta: The Acceptability and The strategies. In her research, she tried to analyze the translation strategy of the food menu. She used a translation quality assessment by Juliane House. It has a similarity with this research, but her research used a translation strategy by Suryawinata and Hariyanto, while this research used Molina & Albir (2002).

The second thesis is from Apriliyana (2016) which, entitled *an Analysis of Translation technique and Quality of Culinary Terms in The Reality Show US Masterchef Fourth Season Episode 1-6*. In her research, she tried to analyze the culinary term and then analyze the technique by using Molina and Albir's theory. It has a similarity with this research which discusses culinary terms, but her research focused on a reality show while this research focused on cookbook translation.

The third previous study is Ghafarian (2016) work entitled *Domestication and Foreignization Strategies in Restaurant menu Translation*. Both of the research discusses food names. However, this previous study uses domestication and foreignization strategy. In contrast, this research used translation techniques by Molina and Albir.

The fourth comes from Yang (2017) which, entitled *Study on Translation of Chinese Food Dishes*. This previous study discusses how Chinese food is translated and named to English. Meanwhile, this research discusses the translation of Indonesian food into English.

The journal of Setyaningsih (2020) becomes the fifth previous study of this research. Her research is entitled *Food Name Translation Practice: A Case Study of Indonesian-English Menus*. The topic of her translation, which discusses translating Indonesian food names into English, are become the similarities to this research. However, she only analyzed the food name linguistic aspect without analyzing its translation quality.

CHAPTER III

RESEARCH METHODOLOGY

A. Research Design

The type of this research is a descriptive-qualitative method. It is because the researcher collects, analyzes, interprets, and writes a report (Creswell, 2013). The data gathered in qualitative research are in terms of words or pictures rather than numbers. It is strengthened by Swanson and Holton (2005, p. 234), who stated that qualitative data are thus data in the form of words. These words are derived from observations, interviews, or documents.

Regarding the research purpose, this research needs the data in the form of words. The researcher documented culinary terms that focused on dish name from the cookbook as a text document and then analyzed them to know the translation strategy applied. Besides that, the researcher also distributes an assessment for the rater to analyze the translation quality by giving a score. Although the translation quality use number, it is just a complement. The result of the documentation and analysis is concluded in the form of the word rather than the number.

B. Data and Data Sources

In this research, the researcher analyzes the dish name as the data. By analyzing the data, the research will reach its purpose is to find a solution to the translation problem in translating the dish name.

The data takes from the document involved in this research. They are *Indonesian Kitchen* cookbook by Yasa Boga and the translated version.

C. Research Instruments

The researcher needs to be supported by an instrument to make it easier to conduct the research since an instrument is a tool used to collect, measure, and analyze data related to the research interests. In this research there two type of instrument. First is the researcher itself. As stated by Saldanha and o'brien (2014) explain that the participants in the research are not limited to those directly participating, but include a wider range of participants needed for participation, including text choices and even the researcher. As a result, the participants can be people or tools that are absolutely necessary in conducting the study.

And the second instrument is the tools the researcher uses to collect and analyze the data. They are laptop and the internets for accessing and analyzing data. Those are used in this research as the supporting instruments to collect and analyze the data.

D. Data Collecting Techniques

In this research, the researcher used document analysis as the data collection technique. Document analysis is a systematic procedure for reviewing or evaluating documents both printed and electronic (computer-based and internet-transmitted) material (Bowen, 2009). The other word, document analysis is a data collecting technique by studying a document in the form of text, picture, table, or chart related to the data. The researcher uses this technique because this research requires data in the form of the document text. The researcher collected data from

the main source, *Indonesian Kitchen* cookbook and its original version. The data were selected from dish name that originated from Java, Bali, and Lombok.

- a. Determining the research topic, in this case, is the analysis of translation strategies and the quality of culinary terms.
- b. Choosing the document to be analyzed, in this case, is a cookbook entitled *Indonesian Kitchen* by Yasa Boga.
- c. Collecting and retyping the data in the form of dish name and their translation.
- d. Identifying the types of the translated dish name and its translation strategy
- e. Validating the data to the validator
- f. Numbering and giving code to each datum

Table 3.1 Example of Encoding the Data Table

Datum No.	Source Text	Target Text
001/61/65/AMP	Sate Padang	Beef Satay-Padang Style

The detail notes on the codes as follows:

- 001 : The numerical of the datum
- 61 : The numerical of the page of Indonesian version
- 65 : The numerical of the page of English version
- AMP : The translation technique used

- g. Give the valid data to the rater for the translation quality assessment

For the raters, there are two kinds of rater, the rater to assess the accuracy and the rater to assess acceptability and readability.

The rater to assess accuracy has a characteristic that must be followed, namely:

1. Mastering both English and Indonesia
2. Mastering in translation
3. Having enough experience and competencies as a translator

The rater to assess acceptability and readability has a characteristic that must be followed, namely:

1. English native speaker
2. Minimum 18 years old

E. Data Validation Techniques

According to Creswell and Poth (2013), validation in qualitative research is concerned with determining the validity of the research findings. It could be said validation is to prove the trustworthiness of the data. This technique has the purpose of sorting the right and the error data. The researcher needs help from an expert translation lecturer to check the validity. For validating the data, the researcher used some criteria. They are:

1. Master degree in Translation Studies
2. Having published articles or books in translation

The researcher gives the validator data table of validation so that the validator can read the data and sort the qualified data to be analyzed.

F. Data Analysis Techniques

Data analysis in research takes place simultaneously with the data collection process. Analysis means reviewing data by organizing them into categories, describing them into units, choosing the important one to be studied, and making a conclusion. In analyzing qualitative data, there are four steps in Ethnographic analysis; domain analysis, taxonomic analysis, componential analysis, and cultural theme analysis (Spradley, 2016).

1. Domain Analysis

Domain analysis is defined as obtaining a general and comprehensive description of the object of research or social situations (Spradley, 1980). The data in this research is the culinary term which focused on the dish name in the *Indonesian Kitchen* cookbook from Java, Bali, Lombok region only. So, by this analysis, the researcher read the whole of the data to sort the data which one is suited to the domain and which one is not.

2. Taxonomic Analysis

The second step is taxonomic analysis. Taxonomic analysis is defined as the classifying process of the stock domain to help the researcher understand the relationship among domains (Spradley, 1980). Researchers attempt to understand certain domains according to the focus of the problem statement. First, the researcher categorized the dish name by its orientation, they are ingredient-oriented, cooking technique-oriented, proper name-oriented, seasoning-oriented, shape-oriented, allusion-oriented, color-oriented, and flavor-oriented (Yingmin & Malini, 2021). Second, analyzing

translation technique by Molina and Albir (2002), borrowing, literal translation, calque, amplification, adaptation, composition, description, discursive creation, established equivalent, generalization, linguistic amplification, linguistic compression, partialization, modulation, reduction, substitution, transposition, and variation. The last is assessing the translation quality by Nababan, Nuraeni, and Sumardiono (2012), accuracy, acceptability, and readability.

3. Componential Analysis

Componential analysis is a search for ways of distinguishing among the included terms in each selected domain. The researcher attempted to associate the components between the dish name categories, translation strategies and translation quality. The researcher then analyzed how the dish name categories and the chosen translation strategy will impact the translation quality. The researcher conducted the componential analysis to recap the result of its analysis. The componential table analysis as follows:

Table 3.2 Example of Componential Analysis Table

Techniques	Borrowing									Literal Translation									Amplification									Adaptation								
Type	Accuracy			Acceptability			Readability			Accuracy			Acceptability			Readability			Accuracy			Acceptability			Readability			Accuracy			Acceptability			Readability		
Quality	3	2	1	3	2	1	3	2	1	3	2	1	3	2	1	3	2	1	3	2	1	3	2	1	3	2	1	3	2	1	3	2	1	3	2	1
Ingredient-oriented																																				
Cooking technique-oriented																																				
Proper name-oriented																																				
Seasoning-oriented																																				
Shape-oriented																																				
Allusion-oriented																																				
Colour-oriented																																				
Flavour-oriented																																				

4. Cultural Theme Analysis

The last step is cultural theme analysis. This step is used to find the relation and draw the conclusion about the relation between the translation strategies and the quality of translation. From its relations, can be seen how this research give impact to the translation of the dish name in the cookbook in the future.

CHAPTER IV

FINDINGS AND DISCUSSION

This chapter presents data analysis to answer the problem statement. The researcher analyzes the research finding and discussion based on the theoretical as stated in chapter two. Based on the data, there are 144 dish name that comes from Java, Bali, and Lombok regions found in *Indonesian Kitchen* cookbook. Thus, the researcher used 144 data for this study and presented the result by each problem statement.

The first part of the research findings discusses the dish name category in the *Indonesian Kitchen* cookbook. The second part presents a data analysis of the translation technique. The last part will show the result of the translation quality assessment.

A. Findings

1. The Dish Name Translation Categories are Found in *Indonesian Kitchen* Cookbook

The researcher found eight dish name translation categories in *Indonesian Kitchen* cookbook. This sub-chapter focuses on discussing the type of dish name translation according to Yingmin & Malini (2021). The data is classified into eight categories, they are ingredient-oriented, cooking technique-oriented, proper name-oriented, seasoning-oriented, shape-oriented, allusion-oriented, color-oriented, and flavor-oriented. The percentage of the translation technique can be counted with the following formula:

$$Percentage = \frac{Frequency}{Total Data} \times 100\%$$

The detail of the dish name category could be seen on the following table.

Table 4.1 Dish Name Category

Orientation	Frequency	Percentage
Ingredient-oriented	24	16,67 %
Cooking Technique-oriented	28	19,44 %
Proper Name-oriented	32	22,22 %
Seasoning-oriented	34	23,61 %
Shape-oriented	2	1,39 %
Allusion-oriented	6	4,17 %
Color-oriented	2	1,39 %
Flavor-oriented	16	11,11 %
Total	144	100%

From the eight categories, seasoning-oriented is the most dominant category. It is 34 data or 23,61% of all data. While, the least category is shape-oriented and color-oriented. It is 2 data or 1,39% of all data.

The specific data analysis is described as follows:

a. Ingredient-Oriented

The first category is the ingredient. This category contains important aspects that are used to make something, especially in cooking. It could be animals, plants, minerals, or food products. In *Indonesian Kitchen* cookbook, almost all dish name is translated by enclosing their

ingredient to explain them. However, although it encloses ingredients, it not always be ingredient-oriented. Some of them have another dominant category. There are 24 data, or 16,67% belong to ingredient-oriented.

Datum 005/91/95/LT

ST: Soto Mi

TT: Noodle Soup

Based on Cambridge dictionary, noodle is food in the form of long, thin strips made from flour or rice, water, and often egg, cooked in boiling liquid. It means noodles belong to food products. Meanwhile, according to the theory, one kind of ingredient is food products. Thus, noodle soup is categorized as ingredient oriented.

From the cultural perspective, the term highlighted is *Soto*, translated into Soup. In Indonesia, there are many kinds of liquid food, such as *Soto*, *Lodeh*, *Sayur*, *Opor*, *Laksa*, and soup, each of which has its own characteristic. *Soto* itself has many variations, such as *Soto Banjar*, *Soto Padang*, *Soto Betawi*, and still many other *Soto*. Based on Yudhistira & Fatmawati (2020) there are 49 recorded *Soto* recipes and 75 types of *Soto* from 22 culinary regions in Indonesia. The ingredients of *Soto*, which are most widely used, are chicken meat, beansprouts, vermicelli, eggs, and beef.

While the soup is a liquid food prepared by cooking meat, poultry, fish, legumes, or vegetables with seasonings in water, stock, milk, or some other liquid medium (Britannica, soup, 2022). Before the development of pots that could withstand a fire's direct heat, soup was

cooked by dropping hot stones into the liquid. Thus, almost all the liquid food is called soup in the target language. Due to there is no exact meaning equivalent in the target language, *Soto* is translated into Soup. Soup is a common word in the target language that similar to *Soto* which also in the form of liquid food. Even though there are some differences such as the texture and the seasoning.

Datum 058/137/141/DES

ST: Lodeh Mangut

TT: Vegetable and Smoked Fish Soup

Smoked fish is fish that has been cured by smoking. It means smoked fish belongs to a food product that is part of the ingredient. While the vegetable is a plant that also belongs to ingredients of cooking. Thus, the translated dish vegetable and smoked fish soup use ingredient orientation in its translation process.

Continuing the explanation above about the liquid food. One kind of Indonesian liquid food besides *Soto* is *Lodeh*. The main ingredients of *Lodeh* are some vegetables such as chayote, string beans, young *melinjo* nut leaves, tempeh, and eggplant. It relates to the history which stated *lodeh* appeared since 16-17th century. At that time in Indonesia, local food variants such as corn or long beans were being promoted. The seeds are carried by the Spaniards and Portugese. This food is consumed by local people, becoming daily food even though this food is believed to keep away from harm. It is because of the ingredients which have a pragmatic meaning of the message. (Salman, 2020).

Lodeh has similarities to the soup. *Lodeh* is made using the main ingredient mentioned above and seasoned with coconut milk. However, there is no coconut milk seasoning in the soup, and the use kind of vegetables in the soup is also different. Regarding the meaning equivalent not available in the target language, all Indonesian in the form of liquid food is translated into soup in the target language.

b. Cooking Technique-Oriented

The second category is cooking technique. The researcher found 28 data, or 19,44%, which categorize as cooking technique-oriented.

Datum 002/89/93/DES

ST: Nasi Uduk

TT: Rice Cooked in Coconut Milk

Nasi Uduk is a type of spice-infused steamed rice that is very popular in Indonesian cuisine. *Uduk* in Sundanese language means mixed rice (Sandhana, 2022). It is because *Nasi Uduk* is served with many different types of side dishes. The most common ingredients are rice, lemongrass, bay leaves, and coconut milk. The rice is washed, drained, and steamed until it is partially cooked. The coconut milk is boiled with the bay leaves, and salt is poured into the rice until it's covered. The mixture is stirred on a low flame until the coconut milk is completely absorbed, and the rice is further steamed until it's done.

The focus of this translated dish name is not its ingredient, although it mentions rice and coconut milk. However, the term "cooked" is dominant because it influences the whole meaning of the dish. Rice

cooked in coconut milk means the rice is cooked together with coconut milk. That sentence describes the cooking process of the *nasi uduk*. Thus, rice cooked in coconut milk uses cooking techniques as its translation oriented.

Datum 007/93/97/DES

ST: Otak-otak

TT: Grilled Minced Fish in Banana Leaf

Otak-otak is found in certain parts of Indonesia, Malaysia, and Singapore. In Singapore, it is commonly known by the name *Otah*. Meanwhile, in Indonesian and Malay, *Otak* means brains. The dish's name is derived from the idea that the dish somewhat resembles brains, being grey, soft, and almost squishy (Otak-otak, n.d.). *Otak-otak* is made by mixing fish paste (usually mackerel) with a mixture of spices. In Indonesia, the mixture typically contains fish paste, shallots, garlic, green onions, egg, coconut milk, and sago flour, or it can be substituted for cassava starch. The mixture is then wrapped in a banana leaf that has been softened by steaming, then grilled or steamed.

Chapter two mentioned several examples of cooking techniques. One example is grilled. Grilled is a cooking technique in the way food is cooked over a fire or hot coals, usually, the food is put on a metal frame directly. Although there is the term “minced” which is shape-oriented category, however the most dominant is the cooking process description which is presented by the term “grilled” and the phrase “in

banana leaf'. Thus, this dish name tend to use cooking technique orientation.

c. Proper Name-Oriented

The researcher found 32 or 22,22% of data used Proper Name-oriented. It becomes a dominant finding after the seasoning-oriented category. It is because Indonesia consists of 17,508 islands and has around 5,350 traditional recipes (Wijaya, 2019). From that fact, many Indonesian dishes are named according to their origin, and the translator defends it as the highlight of the translated dish name.

Datum 114/179/183/AMP

ST: Soto Lamongan

TT: Chicken Soup-Lamongan Style

This translated dish name uses proper name-oriented especially local flavor. It is known by the term "style" after the proper name. Indonesia has many kinds of *Soto*, such as *Soto Banjar*, *Soto Banten*, *Soto Betawi*, *Soto Kediri*, *Soto Madura*, and still many of them. The things that differentiate it is the flavor that comes from its seasoning or even its main ingredient. Each region has its own character flavor, even though the dish name is the same, *Soto*.

The *Soto Lamongan* characteristics are *koya* seasoning, shredded chicken, and yellow soup. The *koya* seasoning is made from shrimp crackers and minced garlic. Meanwhile the yellow soup is made from turmeric and some spices which make the *Soto Lamongan* has local flavour specialty (3 Fakta Soto Lamongan, n.d.). It also become a reason

why *Soto Lamongan* is translated into Chicken Soup-Lamongan Style. The translator would like to show the dish is not about the chicken soup only, but also that there is a special seasoning in Lamongan style, which make this dish different to other chicken soup.

Datum 131/193/197/LT

ST: Nasi Goreng Bali

TT: Balinese Fried Rice

CNN website was compiled following a poll on Facebook that there are 35,000 people who voted *Nasi Goreng* as the best dish in the world. It makes this dish place on 2nd of the 50 best dishes in the world (Team, 2021). Similar to the other fried rice, *Nasi Goreng Bali* is also made from Rice that is fried with seasoning. However, the thing which makes it different, Balinese fried rice often serve together with *Sate Lilit*. This fact has become its specialty which differentiates it from other fried rice. This dish name is translated using proper name-oriented especially local specialty. It is known by the term “Balinese” which indicates the geographical name of a place or city.

d. Seasoning-Oriented

Seasoning-oriented becomes the most dominant finding. The researcher found 34 or 23,61% of data that used seasoning-oriented. As chapter two mentions, seasoning-oriented is marked “with” or “in”. However, not all have a pattern like that, it depends on the phrase after it. If the phrase belongs to dressing or seasoning, it means the dish has seasoning oriented.

Datum 011/97/101/DES

ST: Gado-gado Jakarta

TT: Mixed Vegetable with Peanut Sauce

There are many cuisines with vegetables as the main ingredients, such as *Pecel*, *Karedok*, *Selat Solo*, and *Gado-gado*. *Gado-gado* has been typical food of Jakarta since 19th century. Based on history, this dish appeared in the colonial era. At that time, Batavia or Jakarta is invaded by foreign soldiers. It makes the Indonesian people lack food stock. Thus, they processed peanuts into the sauce and poured them into the boiled vegetable picked from the forest. They called that dish *Gado*, which means the dish is eaten without rice. Then, the name still exists till now, *Gado-gado* (Prasetyaningrum, 2021).

Gado-gado is made from mixed of boiled carrot, spinach, bean, potatoes, egg with the peanut sauce dressing. From the fact, then the translator translated it by describing the composition of the dish. Although the translation mentions the ingredients, the dominant is the seasoning used. That is the peanut sauce. After the word “with” there is “peanut sauce” which is a kind of dressing. Thus, the translated dish name categorize as seasoning-oriented.

Datum 084/157/161/BOR

ST: Ayam Panggang Bumbu Rujak

TT: Grilled Chicken in *Bumbu Rujak*

Ayam Panggang Bumbu Rujak is a dish from East Java, exactly from Surabaya. This dish is similar to another grilled chicken. However, the

thing which makes this dish special is its seasoning. The chicken is boiled with coconut milk, lemongrass, bay leaf, tamarind, and palm sugar until the sauce is thickened. After that, the chicken is grilled with the spread of ground spices which are called *Bumbu Rujak*. The translator translated the dish based on the kind of seasoning of the dish because the translator would like to show the reader the character of the dish, which make it different from another grilled chicken.

e. Shape-Oriented

There are 2 data or 1,39%, which indicated shape-oriented. This kind of category becomes least category.

Datum 128/191/195/DES

ST: Sate Lilit Ikan

TT: Minced Fish Satay

Sate Lilit Ikan is satay from Bali. *Lilit* is from Balinese language, which means wrap or cover. This dish is often used for traditional ceremonies. One of them is *Caru* ceremony. This ceremony has the purpose of maintaining the balance of the universe and giving honor to the Hinduism God. In this ceremony, *Sate Lilit* is made in the village hall by 50-100 men. All of the cooking processes are done by men. From this fact, *Sate Lilit* also become a male masculinity symbol (Kuliner, 2021). The main ingredients used are various. The original ingredient is pork. However, because of many Muslim tourists, it is modified and made from other main ingredients such as chicken, beef, or fish. Its cooking process includes the cutting method “minced”, because the fish

is minced then “lilit” or wrapped around to the lemongrass skewer. The cutting method in this cooking process is indicated shape-oriented.

Datum 112/177/181/DES

ST: Sate Pentul

TT: Minced Beef Satay

Sate Pentul is a dish from east java. Its appearance seems like *Sate Lilit*. However, the main ingredient is beef only, and there is no other variation. Moreover, the skewer used is different, *Sate Pentul* used a bamboo skewer. However, the cutting method is the same as *Sate Lilit*. Thus, this dish also used shape-oriented.

f. Allusion-Oriented

The researcher found 6 data, or 4,17% categorize as Allusion-orientated. Allusion-oriented data is when the translated dish name contains historical and cultural information.

Datum 046/125/129/GEN

ST: Lontong Cap Go Meh

TT: Cap Go Meh Festivity Meal

In Kompas.com, Dwi Susanto, Indonesian Letters lecturer of Sebelas Maret University, stated that *Cap Go Meh* is from the Hokkien language. *Cap* means fifteen, and *Meh* is night. Thus, *Cap Go Meh* means fifteen nights after Imlek festival. It has the purpose to honor the supreme God of Han dynasty. Thus, this dish is specially cooked for celebrating *Cap go Meh* night. In this case, the translator did not translate the *Cap Go Meh* because she wanted to defend its message.

Besides that, it relates to the historical information of the dish. Thus, this dish name is classified as Allusion-oriented.

Datum 049/127/133/BOR

ST: Nasi Berkat

TT: Berkat Rice Set Menu

Javanese people have a high sense of family. Thus, make them help each other and be generous. When they hold a traditional wedding, traditional Javanese ceremony, or *Kenduri* (ask God's blessing), they give *Nasi Berkat* to the guests and the neighbor. *Nasi Berkat* is a dish consisting of rice and several sides dishes like noodles, meat, salad, and Serundeng (Grated coconut sprinkle) wrapped by teak leaves. The meaning of *Berkat* in KBBI is a God's gift or blessing that brings goodness to human life. It has the same purpose as *Nasi Berkat*. The reason they give is to ask God's blessing in their life. From that fact, it can be concluded that the translator would present the cultural information of *Nasi Berkat* itself. Thus, this translated dish name is classified as allusion-oriented.

g. Color-oriented

Same as shape-oriented, the color-oriented also becomes the least data found. Only 2 data, or 1,39%, are classified into this category.

Datum 003/89/93/LT

ST: Ayam Goreng Kuning

TT: Yellow Fried Chicken

Fried chicken is one of the most popular dishes in the world. Almost all country has this kind of dish. What differs from Yellow Fried Chicken is the color appearance, which is yellow from the turmeric. There are several steps to cooking *Ayam Goreng Kuning*. First, the chicken is boiled with ground spices, one of which is grated turmeric to give yellow color to the chicken. After the chicken is already tender, drain them. Then, fry the chicken in plenty of oil.

The translator translated this dish based on the color appearance, which makes this fried chicken special and different from other fried chicken. In the translated dish name, there is the term “Yellow” which indicates color. Thus, this dish has color-oriented.

Datum 100/169/173/DES

ST: Pindang Serani

TT: Yellow Sweet and Tangy Fish Soup

Pindang Serani is special dish from Jepara. The main ingredient of this dish is fish. The fish could be grouper, milkfish, goldfish, and *Mujaer* fish. *Serani* seasoning is made from the mixed spice of *lemongrass, laos, bay leaf, ginger, turmeric, and chili*. It makes this dish has a sweet and tangy flavor. The turmeric gives the yellow color of the dish name appearance. Therefore, it becomes the dominant thing highlighted by the translator. Although also mentioned about flavor information, the color information is most dominant because put first before the flavor information.

h. Flavor-oriented

Flavour-oriented has data amount 16 data or 11,11%. The characteristic of this category is that the translated dish name contains flavor information, and it dominates the meaning of the translated dish name itself.

Datum 063/141/145/DES

ST: Gudeg Komplit

TT: Sweet young Jackfruit Stew Set Menu

Famous and loved all over Indonesia, *Gudeg Jogja* is a worthy ambassador of the Jogjakarta. On formal occasions, the *Gudeg* is normally served completely. It is accompanied by several side dishes such as *Sambal Goreng*, *Krecek*, *Opor Ayam*, boiled egg, and poured all over with spiced thick coconut milk sauce. There are two types of *Gudeg*. They are wet *Gudeg*, which has a red color, and dry *Gudeg*, which has dark and sticky sweet. The latter is cooked longer to reduce all juice, with extra palm sugar. From the fact, the translator translated the *Gudeg* by focusing on the flavor, which is sweet. Thus, translated dish name belongs flavor-oriented.

Datum 026/109/113/AMP

ST: Sayur Asam Kacang Beureum

TT: Sour and Spicy Red Bean Soup

Sayur Asam Kacang Beureum is one kind of Indonesian liquid food. It is different from *Sop*, *Soto*, or *Lodeh*. The seasoning of *Sayur* is simpler than another kind of liquid food. The cooking process of *Sayur*

Asam Kacang Beureum also does not need a complex process. The red beans are boiled with other ingredients, such as tomato, bay leaves, galangal, and fresh tamarind until the soup is reduced and the red beans are soft. In this translated dish name, the translator translated according to the source text, which also there is flavor information. It is “asam” or means as sour, which is from the fresh tamarind in the seasoning. The translator also adds another flavor, which is “spicy” to present that the dish has not only a sour taste but also a spicy taste from chili. Both of flavor information indicated that the dish is classified as flavor- oriented.

2. Translation Techniques are Found in the Dish Name Translation in *Indonesian Kitchen Cookbook*

This subchapter presents the analysis of translation techniques used on the data by Molina & Albir (2002).

Table 4.2 Translation Techniques

No	Translation Technique	Frequency	Percentage
1	Borrowing	14	9,72%
2	Literal Translation	11	7,64%
3	Amplification	33	22,92%
4	Adaptation	11	7,64%
5	Description	70	48,61%
6	Reduction	3	2,08%
7	Generalization	2	1,39%
Total		144	100%

The specific data analysis is described as follows:

a. Borrowing

Borrowing is kept and does not change the source language culture element. The researcher found 14 data, or 9,72%, classified into this technique.

Datum 028/109/113/BOR

ST: Nasi Timbel

TT: Timbel Rice

Nasi Timbel is a special dish from Sundanese ethnicity. In ancient times, this dish was food supplies brought by farmers for lunch in the fields. The dish's characteristic is the rice wrapped in banana leaf to keep the rice moist and durable and served with some side dishes such as fried chicken, fresh vegetables, and sambal (Dewi, 2021). *Nasi Timbel* is translated into Timbel Rice. The translator borrowed the word of *Timbel* from the source language. It is because it does not find the meaning or cultural equivalent.

Datum 071/147/151/BOR

ST: Sambal Bajag

TT: Sambal Bajag

Sambal Bajag is Indonesian *sambal* that has a taste not too spicy because it is made from large red chili (not too spicy). It is called *Bajak* because it usually eats by the farmer when plowing field rice. The translator did not translate it because there is no equivalent meaning in the target language.

b. Literal Translation

Literal translation is translating the text word by word. Although it follows the grammatical rules in the target language, literal translation obeys the translation context, which is related to the target language culture. There are 11 data, or 7,64%, which categorize as literal translation.

Datum 047/127/132/LT

ST: Nasi Goreng Jawa

TT: Javanese Fried Rice

This dish's name is translated literally. *Nasi* is translated into Rice, *Goreng* is translated into Fried, and *Jawa* is translated into Javanese. The sentence is translated word by word without concern about the context sentence. However, it still follows the grammatical rule in the target language.

Datum 048/126/133/LT

ST: Sop Buntut

TT: Oxtail Soup

Sop Buntut is a dish that is made from oxtail beef. This dish was actually brought by France people, especially Huguenot and Belgian people, in 17th century. There are some steps to cook this dish. First, after the oxtail is marinated, it is fried or roasted. Last, the oxtail is boiled with carrots, potatoes, spring onions, and some seasoning (Setyowati, 2022). This dish name is translated word by word. *Sop* is translated into

soup, and *Buntut* is translated into Oxtail. Thus, the translator used literal translation technique.

c. Amplification

The researcher found 33 data, or 22,92%, which translated used the amplification technique. Amplification is giving additional information or paraphrasing to introduce details not formulated in the SL.

Datum 009/95/99/AMP

ST: Iga Penyet

TT: Flat Ribs in Sambal

Iga penyet is translated into Flat Ribs in Sambal. *Iga* is translated into Ribs, and *Penyet* is translated into Flat. The translator adds the additional information that is in Sambal. Thus, this translated dish belongs to the amplification translation technique.

Datum 021/105/109/AMP

ST: Siomai Bandung

TT: Fish Dumplings-Bandung Style

Siomai first made an appearance in the 60s, and it is now widely popular in West Java. It is of Chinese origin, traditionally made of pork filling, wrapped in a thin wonton sheet, and then steamed. However, *Siomai Bandung* is halal with fish filling. It also uses varied materials such as ‘wrapping”, such as bean curd, bitter gourd, and cabbage leaf. Unlike its Chinese cuisine, it is consumed with a mixture of sauces. They are the combination of typical Indonesian peanut sauce with tomato sauce, sweet soy sauce, and lime juice.

In this case, the translator translated *Somai* into Dumplings. It is because there is a common word in the target language to deliver *Siomai* meaning. Since, *Siomai* is a Chinese dish known worldwide and called dumplings in the target language, *Bandung* is translated into Bandung. The translator added the terms “fish” and “style” not formulated in the source language. Thus, this translated dish is classified into amplification technique.

d. Adaptation

Adaptation is localized to the source text. In other words, it could be said to replace the cultural element with one from the target language culture. The researcher found 11 data, or 7,64%, which used the adaptation technique.

Datum 020/103/107/ADA

ST: Sate Bandeng

TT: Stuffed Milk Fish

Sate Bandeng and Stuffed Milk Fish are two different kinds of dish. *Sate Bandeng* is made from pounded milkfish (the bone already separated) mixed with spice, egg, and grated coconut. Then, the mix is shaped like milkfish on a piece of flat bamboo stick and wrapped with banana leaves. Last, it is grilled over hot coals till cooked. While in the cooking process of Stuffed Milk Fish, the fish's skin, head, and tail are kept. The pounded milkfish is mixed with vegetables and then filled into the milkfish's skin. Then, baked in the oven. In this case, the translator is replacing the source text element with the target language culture.

Datum 097/167/171/ADA

ST: Lontong Sayur Jawa Timur

TT: East Java Rice Rolls-Set Menu

In the datum above, the term *Lontong* is translated into Rice Rolls. However, *Lontong* and Rice Rolls is a different dish, although the main ingredient is the same, that is rice. The difference is in the cooking technique. *Lontong* is made from raw rice, which is filled into banana leaves in tube-shaped and then boiled for about three hours or until cooked. The texture of *Lontong* is very solid, and there are no rice grains again. The rice is a united shape according to the banana leaf, that is tube shape. While rice roll is the cooked rice filled with vegetables then rolled. The texture is not solid as *Lontong*. The rice grains are still seen. In this case, the translator replaces the dish name of the source language with the dish which available in the target language. Thus, it is classified into adaptation techniques.

e. Description

This translation technique has become the dominant finding translation technique. The researcher found 70 data, or 48,61%. It means almost half the data total is classified into this technique. The description is a technique by replacing the source text with a description of its form.

Datum 012/97/101/DES

ST: Ketoprak

TT: Vermicelli and beansprout with peanut sauce

Ketoprak is a special dish from West Java. This dish is similar to other dishes that use vegetables as the main ingredients, such as *Gado-gado*, *Lotek*, *Pecel*, and *Karedok*. *Ketoprak* also uses peanut sauce as the dressing. The ingredients of *Ketoprak* are bean curds, vermicelli, and beansprouts. This dish is served with peanut sauce as dressing. In this case, the translator replaces *Ketoprak* term in its description, describing *Ketoprak's* ingredients and dressing. Thus, the translator used the description technique for translating this dish.

Datum 027/109/113/DES

ST: Ikan Cobek

TT: Fried Fish with Sambal

Ikan Cobek is made from fried catfish served with *Sambal*. The characteristic of *Ikan Cobek* is in serving dishes. The dish is served with *Sambal*, which is placed in the mortar. The translator translated the dish name by describing the composition of the dish, which is fried catfish and *sambal*. From that fact, it could be concluded that the translator used the description technique. *Ikan Cobek* is replaced by its ingredient description and its dressing.

f. Reduction

Reduction is the opposite of the amplification technique. This technique reduces the source text information. There are only 3 data, or 2,08%, which used the reduction technique. It also becomes the least data of translation technique.

Datum 025/107/111/RED

ST: Tumis Oncom Leunca

TT: Sauteed Oncom

Tumis Oncom Leunca is translated into Sauteed Oncom. *Tumis* is translated into Sauteed, and *Oncom* is translated into Oncom. Meanwhile, the translator did not translate *Leunca*. *Leunca* is one of one kind of vegetable. It is shaped like a ball size as thumb nail and has green color. Its scientific name is *Solanum Nigrum L.* It means that the translator removes the term *Leunca*.

Datum 030/109/113/RED

ST: Sangu Tutug Oncom

TT: Oncom Rice

Pinandu (2019) explained that Sangu Tutug comes from Sundanese language. *Sangu* means Rice, and *Tutug* means pounded. Thus, *Nasi Tutug Oncom* is a Rice that is pounded with Oncom. In this case, the translator did not translate *Tutug*, which is one of the cooking process steps, pounded. In other words, the translator reduces the information of the source text. It could be concluded that this dish's name was translated using the reduction technique.

g. Generalization

The researcher found 2 data, or 1,39%, which categorize as generalization techniques. The data indicated use that generalization is when the translation technique is used to translate text by using a more general term.

Datum 018/101/105/GEN

ST: Pindang Bandeng Kecap

TT: Sweet and Tangy Fish Soup

In the period leading to Chinese new year (Imlek), there will be an abundant supply of large milkfish. As a result, prices will normally rocket, as *Pindang Bandeng Kecap* is a mandatory ritual offering. Moreover, it is presented with other ceremonial treats laid lavishly for the esteemed ancestors, who are venerated and prayed to on this special day.

Pindang Bandeng Kecap is also daily fare for Betawi and Tangerang people. The spices used are similar to those used to make *Pindang Bandeng* in Central Java. The two only differ by a lighter or darker color. The mixture of fresh tamarind juice and sweet soy sauce in the seasoning makes the flavor sweet and tangy.

The term *Bandeng* here is translated using a generalization. The translator used the more general term of *Bandeng*, which is fish. It is related to the fact that *Bandeng* belongs to the kind of fish.

3. Translation Quality of the Dish Name Translation in *Indonesian Kitchen Cookbook*

This sub-chapter presents the translation quality finding. There are three categories to measure translation quality based on Nababan, Nuraeni and Sumardiono (2012). They are Accuracy, Acceptability, and Readability. Accuracy consists of three level categories, accurate, less accurate, and inaccurate. Acceptability consists of acceptable, less acceptable, and

unacceptable. Readability also has three levels, they are readable, less readable, and unreadable. The percentage of the translation quality can be counted with the following formula:

$$Percentage = \frac{Frequency}{Total\ Data} \times 100\%$$

The detail of translation quality results from the raters can be seen bellow:

Table 4.3 Translation Quality

Score	Translation Quality	Frequency	Percentage
Accuracy			
3	Accurate	128	88,89%
2	Less Accurate	14	9,72%
1	Innaccurate	2	1,39%
	Total	144	100%
Acceptability			
3	Acceptable	122	84,72%
2	Less Acceptable	14	9,72%
1	Unaccptable	8	5,56%
	Total	144	100%
Readability			
3	Readable	128	88,89%
2	Less Readable	15	10,42%
1	Unreadable	1	0,69%
	Total	144	100%

There is a statistical calculation to find the mean result for each of datum. It aims to conclude whether the datum is considered poor, average, or good quality in translation. Below is the following formula:

$$\text{Quality} = \frac{(\text{ACR score} \times 3) + (\text{ACP score} \times 2) + (\text{REA score} \times 1)}{6}$$

After getting the result of final score. The quality would categorize according to the classification below:

- 1) Good: data with score mean 2,50 - 3,00
- 2) Average: data with score mean 1,50 - 2,49
- 3) Poor: data with score mean 1 - 1,49

The following table is the result of the translation quality categorization of the data.

Table 4.4 Final Result of the Translation Quality

Score	Translation Quality	Frequency	Percentage
2,50 - 3,00	Good	132	91,67%
1,50 - 2,49	Average	11	7,64%
1 - 1,49	Poor	1	0,69%
Total		144	100%

The specific data analysis is described as follows:

a. Good Quality

From the final score of the accuracy, acceptability, and the readability, there are 132 data or 91,67% has good quality.

Datum 099/169/173/LT

ST: Kare Kepiting

TT: Crab Curry

Kari or known well as *Kare* in Indonesia, is a type of soupy dishes which cooked with spices to give a spicy and tangy taste. Curry originates from South Asia, especially from India, which has spread to all countries in the Asia Pacific region and Europe. Thus, the Crab Curry term is already familiar to the target language reader. It makes the rater give a score 3 for accuracy, acceptability, and readability. It means that the translations are accurate, acceptable, and readable for the target language reader. The final score of the three translation categories could be counted with the formula:

$$\text{Quality} = \frac{(3 \times 3) + (3 \times 2) + (3 \times 1)}{6} = 18/6 = 3$$

The final score is 3. It means that the translation is considered good quality.

b. Average Quality

From the final score of the accuracy, acceptability, and readability, there are 11 data or 7,64%, which has Average quality.

Datum 091/163/167/DES

ST: Rawon

TT: Black Nut Spicy Beef Soup

Rawon is a uniquely Indonesian dish with origins in East Java. This flavorful soup is usually made with slow-braised beef and other

traditional Indonesian ingredients such as lime leaves, lemongrass, ginger, and chili. However, the key element is *Kluwek* or *Pangium Edule*. This unusual Indonesian spice is highly toxic when raw and always needs to be fermented before consumption. It is ground with other ingredients and spices, giving the dish its earthy and sour taste and the unique dark black color. *Rawon* is usually served alongside plain rice, salted eggs, bean sprouts, and sambal (Rawon, n.d.).

The translator translates *Rawon* into Black Nut Spicy Beef Soup. It is based on the description of the main ingredients and the taste. The rater gives score 3 for accuracy because there is no distortion of meaning, and the implicit information of *Rawon* could be delivered well into the target text in order to make the target reader understand. While for the acceptability, the rater gives a score 1 or unacceptable for the target language reader. It is because term “Black Nut” which awkward for the English native speaker. The translator intend to describe the unique ingredients of the *Rawon* by translating *Kluwek* into Black Nut. However, it is less precise because there is no term Black Nut in the target language. The rater also stated that he had never heard that term. For readability, the rater gives score 3 or readable. This dish name translation is still readable for the target language reader. The reader could still easily understand the dish name translation. The final score of the three translation categories could be counted with the formula:

$$\text{Quality} = \frac{(3 \times 3) + (1 \times 2) + (3 \times 1)}{6} = 2,33$$

The final score is 2,33. It means that the translation is considered as average quality.

c. Poor Quality

From the final score of the accuracy, acceptability and readability, there are 1 data or 0,69%, which has Poor quality.

Datum 047/125/129/GEN

ST: Lontong Cap Go Meh

TT: Cap Go Meh Festivity Meal

The accuracy rater gives a score 1 or inaccurate. The thing which makes it not accurate is the term *Lontong* which translates into “Meal”. Although *Lontong* is a kind of meal, the translation is too general because there are many kinds of Cap Go Meh Festivity Meal. Thus, the target language reader does not get the original meaning that the source language intended. For acceptability, this dish name translation is considered less acceptable. The “Cap Go Meh” term is foreign to the target language reader. It also gives influences the readability. The rater gives score 1. It means that the dish name translation is difficult to understand. The final score of the three translation categories could be counted with the formula:

$$\text{Quality} = \frac{(1 \times 3) + (2 \times 2) + (1 \times 1)}{6} = 7/6 = 1,16$$

The final score of this translation is 1,16. It means that the dish name translation is considered poor translation.

B. Discussion

In this research, the researcher focuses on three discussions, the classification of dish name translation, the translation techniques, and the translation quality. After the researcher analyzes the data, the analysis results in this sub-chapter. For the specific result analysis, could be seen on the table in the next page.

Table 4.5 Correlation between Categories, Technique and the Translation Quality Part 1

Techniques	Borrowing									Literal Translation									Amplification									Adaptation								
Type / Quality	Accura cy			Accepta bility			Readab ility			Accurac y			Accepta bility			Readabi lity			Accuracy			Acceptabi lity			Readabili ty			Accurac y			Accepta bility			Readabi lity		
	3	2	1	3	2	1	3	2	1	3	2	1	3	2	1	3	2	1	3	2	1	3	2	1	3	2	1	3	2	1	3	2	1	3	2	1
Ingredient-oriented	4			4			3	1		5			4		1	3			2	1		3			3			4			4			4		
Cooking technique-oriented										2			1	1		1	1		2			2			2			4			4			4		
Proper name-oriented	1			1			1			3			3			3			21			21			20	1		3			3			3		
Seasoning-oriented	3	1		3	1		4												6			6			5	1										
Shape-oriented																																				
Allusion-oriented	5			5			5																													
Colour-oriented										1			1			1																				
Flavour-oriented																			2	1		3			3											

Table 4.6 Correlation between Categories, Techniques and the Translation Quality Part 2

Techniques	Description									Reduction									Generalization								
Type Quality	Accuracy			Acceptability			Readability			Accuracy			Acceptability			Readability			Accuracy			Acceptability			Readability		
	3	2	1	3	2	1	3	2	1	3	2	1	3	2	1	3	2	1	3	2	1	3	2	1	3	2	1
Ingredient-oriented	6	1		5		2	4	3		1					1		1										
Cooking technique-oriented	13	5		15	3		17	1			2		1		1	1	1	1									
Proper name-oriented	3	1		3	1		4																				
Seasoning-oriented	22	2		17	7		20	4																			
Shape-oriented	2			2			2																				
Allusion-oriented																				1			1				1
Color-oriented	1			1			1																				
Flavor-oriented	12			9	3		12												1				1		1		

In terms of translation techniques, the description translation technique has become the most dominant finding. There are 70 data, or 48,61%. It means almost half the data total is classified into this technique. Related to the category of the dish name, the researcher found eight categories. The most dominant category is seasoning-oriented, which consists of 34 data or 23,61%. The second is proper name-oriented, which consists of 32 data or 22,22%. The third is cooking technique-oriented, which consists of 28 data or 19,44%. The fourth is ingredient-oriented, which consists of 24 data or 16,67%. The fifth is flavor-oriented which consists of 16 data or 11,11%. Then allusion-oriented, which consists of 6 data or 4,17%. Furthermore, the minor data, which only found 2 data or 1,39% is shape-oriented and color-oriented. The most frequent dish name categories that used this translation techniques are seasoning-oriented, cooking technique-oriented, ingredient-oriented, shape-oriented, color-oriented and flavor-oriented. It means that the translator tend to describes the dish name based on its seasoning, cooking technique, ingredient, shape, color and flavor of the dish in translating them. However, the most dominant categories is seasoning-oriented which consist of 24 data. Thus, the target language reader could estimate the seasoning or dressing used. Based on the data released by Food and Agriculture (FAO) 2016, Indonesia placed fourth as the highest spice producer country (Administrator, 2018). This fact truly has an impact on Indonesian cuisine seasoning, which is called *Bumbu*. The pattern usually used by the translator is to place the seasoning description at the end of the translated dish name and add words such as “in” and “with” followed by

the seasoning of the dish. For examples are Grilled Chicken in Bumbu Rujak and Mixed Vegetable with Peanut Sauce. The cooking technique-oriented also dominantly uses the description technique. There are 18 data of cooking technique-oriented which used description technique. Regarding the cooking technique, Indonesian food is prepared in various ways: shallow or deep fried, grilled over hot coals, simmered, steamed, and baked (Wijaya, 2019). This case is in accordance with Setyaningsih's (2020) statement that the nature of the translation of food name is functional, describing the appearance of the food, the main ingredients and the cooking process understandable for English readers.

The second dominant translation technique finding is the amplification technique. The researcher found 33 data, or 22,92%, which categorize as this technique. The most dominant dish name category is proper name-oriented. There are 19 data of proper name-oriented which belong to amplification technique. It is because Indonesia consists of 17,508 islands and has around 5,350 traditional recipes (Wijaya, 2019). From that fact, many of Indonesian dish is named according to their origin and the translator defend it as the highlight and to differentiate the dish. The most characteristic of proper name-oriented found is there geographical name of a place or city. There is the term "style" after the name. The addition of "style" here indicated the amplification technique. The third dominant translation technique is the borrowing technique which is found 14 data or 9,72 %. This technique is frequently use to translate the dish name that classified into allusion-oriented. The translator tend to use or borrow the term from the source text. It is because

the most of Indonesian's allusion did not find the exact equivalent in the target language. Since the allusion come from Indonesian local language. The fourth is adaptation and literal translation technique, which has 11 data or 7,64%. The fifth is the reduction technique which has 3 data or 2,08%, and the last is the generalization technique which only has 2 data or 1,39%.

The most dominant technique that the translator uses contributes to giving a high score in accuracy. They are description and amplification. It is proved by the data that there are 128 data or 88,89% categorized as accurate. Based on Nababan, Nuraeni, & Sumardiono (2012), efforts to reduce or add to the content or message of the source language text in the target language text should be avoided. However, the use of amplification and description techniques is not intended to reduce or add information but is intended to produce translations that are acceptable and easily understood by the target readers. This technique aims to make explicit or clarify a source language concept, especially if the concept does not have a one-to-one correspondence in the target language. This case is the same as Indonesian dish name that is not found the exact meaning equivalent in the target language. Thus, the rater gives an accurate score as long as there is no distortion of meaning and the source text and the target have the same meaning, either implicitly or explicitly. For example, *Mi Kangkung* translated into Water Spinach and Noodle Soup. This sample uses the amplification technique because the translator adds information about the kind of food which belongs to the soup. Without the term "soup" addition, it precisely will make the dish name translation ambiguous meaning and difficult to understand by the target language reader.

Several techniques that reduce the accuracy are reduction and generalization. Some unnecessary reductions would also reduce the accuracy because some information about the source language is omitted. It makes the target language reader miss the message intended by the source text. Meanwhile, for the generalization technique, the translation tends to have a more general meaning and influence the meaning which is intended by the source text. This is in accordance with Nababan's explanation which states that the translation is considered less accurate or inaccurate if there is a distortion of meaning and there is an omitted meaning that interferes with the integrity of the message.

In terms of acceptability, all of the dominant techniques, especially amplification and description techniques also contribute to give a positive impact on the acceptability of the translation quality. Both techniques, amplification and the description, additional information related to the context, like making implicit information explicit, bridging grammatical gaps from the source language text into the target language text based on the grammatical rules of the target language. It makes the translated dish name look natural and suits the norms and rules in the target text. It is proved by the data there are 122 data or 84,72% categorized as acceptable.

Meanwhile, according to the findings, the translation technique that gives negative impact to the acceptability of the translation quality are borrowing, and literal translation. Both techniques tend to defend the source language culture, and the foreign term is kept, not translated or not customized to the target language culture. It makes the translation is less acceptable, even

unacceptable for the target language reader. An example of data that contributes the bad score of acceptability is *Leupet Sambal Oncom* which translated into Rice Roll with Oncom Sambal. In this case, the translator taking word straight from the source language that is *Oncom Sambal*. This term is foreign and awkward for the target language reader. Even the rater stated that have never been heard *Oncom*. The second example is *Rujak Cingur* which translated into Beef Snout Salad. Although the translator adapted the term *rujak* into salad. The whole of translated dish name did not use the adaptation technique. It because there is no dish with that name in target language. This dish is translated use literal translation technique. *Rujak* translated into Salad and *Cingur* is translated into Beef Snout. The term which make the translation unaccptable is the “beef snout” term. This term is strange or awkward for the English native speaker.

Description and amplification techniques also give positive impact on readability. By using those techniques, the target language reader could easily understand the meaning of the dish translation. It is because the translator gives additional information to deliver the source text meaning to the TL reader. However, some of description and amplification techniques also reduce the readability of the translation. It is because the translator did not pay attention to the word choice. Thus, some of the translations are difficult to understand by the target language reader. Another technique that makes the translation considered less readable is borrowing. The term which is foreign for the target language reader often difficult to be understood. It is because, the term contain the source language culture.

CHAPTER V

CONCLUSIONS, IMPLICATIONS AND SUGGESTIONS

This chapter consists of three subsections. They are conclusions, implications, and suggestions. The conclusion is drawn from the findings and discussion. The implication is outlined in relation to the findings and discussion. The last, some suggestions related to this current study are offered for possible improvement.

A. Conclusions

Based on the findings and the discussion, the results of the research could be summarised as follows: The data of the research are classified based on the theory of the dish name category by Yingmin & Malini (2021). The research findings reveal eight categories found in the *Indonesian Kitchen* cookbook. They are ingredient-oriented, cooking technique-oriented, proper name-oriented, seasoning-oriented, shape-oriented, allusion-oriented, color-oriented, and flavor-oriented. The analysis shows that the most frequent category is seasoning-oriented. Meanwhile, for the translation technique, the researcher used the theory from Molina and Albir (2002). The researcher found there are seven kinds of translation used by the translator. They are borrowing, literal translation, amplification, adaptation, description, reduction, and generalization. adaptation, description, reduction, and generalization. The most dominant finding of the translation technique is the description technique. Related to the dish name category, it means that the translator translated the dish name by describing them according to their seasoning.

The quality of the dish name translation is analyzed using Nababan, Nuraeni and Sumardiono (2012). The finding of accuracy, acceptability and readability shows that there are 132 data or 91,67% have good quality. The average quality data are 11 data or 7,64%, and the last poor quality is 1 data or 0,69%. Based on the data analysis, the dish name translation has good quality. It means that almost all of the translation is already accurate, acceptable, and readable for the target language reader.

B. Implications

From the finding of the research, there are some implications that could be attained in the field of translation study. The study of the translation technique could give more understanding of the translation process to achieve translation equivalence. This research is expected to give a contribution to the development of translation theory development in translation techniques. This research could also enrich the translator's knowledge in translating the dish name or the other kind of culinary term in an appropriate way so that the meaning of the source text has high accuracy, read naturally, and easily understood by the target language reader. It regards the fact that there are some problems found in the translated dish name, such as poor translation quality. This research is also expected could give contribute to the next researcher as the previous study reference.

C. Suggestions

After drawing the conclusion, the researcher would like to give suggestions to the other researcher, the other translator, and the student of English Letters Department. The suggestion is composed as follows:

1. Suggestions for other researchers

The other researcher could conduct the research on other types of culinary terms such as the cooking technique, ingredients, utensils, cutting methods or the other term related to the cooking. The other researcher also can use another appropriate theory and develop the findings into more comprehensive and applicable research.

2. Suggestions for other translators

From the data analyzed, there are problems detected in translating the dish name. Translating dishes is similar to translating culture. Thus, the translator should have knowledge about the culinary world. Even the translator must have the capability to master the culinary language. As Mu (2010) said, translating dish names is more than renderings of the meanings of the words. He maintains that "a good translator should be familiar with both languages and, most importantly, he or she should be acquainted with the culture of both countries. According to this research, the translator translated the dish name using the described technique. Especially, the translator describes the seasoning, cooking technique, flavor, color, and shape. However, the translator has to pay attention to the word choice so it is natural for the target reader.

3. Suggestions for the student of English Letters

The researcher suggests for the students of English Letters Department, especially the ones who are taking translation mainstream or learning more about translation analysis. The student of English Letters department should know about the result of this research such as the

translation technique used and also the result of the translation quality. Therefore, it is hoped that this thesis can be a reference for the culinary term, especially the dish name translation in the cookbook recipes.

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APPENDICES

RATER SHEET

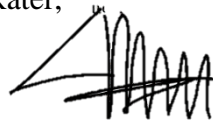
The translation quality in term of accuracy of thesis entitled “**The Translation of Indonesian to English of Culture Related Culinary Terms as Found from *Indonesian Kitchen Kitchen***” has been assessed by Robith Khoiril Umam, S.S., M. Hum. on:

Day : Wednesday

Date : September 7th, 2022

Surakarta, September 14th, 2022

Rater,

A handwritten signature in black ink, consisting of a series of loops and a long horizontal stroke at the end.

Robith Khoiril Umam S.S., M, Hum.

**Dish Name Translation Quality Assessment
(Accuracy)**

Rater Identity

No	Question	Answer Type/Answer Options
1	Name	Robith Khoiril Umam
2	Nationality	Indonesia
3	Profession	English Letters Lecturer

The following table is indicator translation quality theory by (Nababan, Nuraeni, & Sumardiono, 2012)

Accuracy Translation Assessment Instrument

Kategori Terjemahan	Skor	Parameter Kualitatif
Akurat	3	Makna kata, istilah teknis, frasa, klausa, kalimat atau teks bahasa sumber dialihkan secara akurat ke dalam bahasa sasaran; sama sekali tidak terjadi distorsi makna
Kurang Akurat	2	Sebagian besar makna kata, istilah teknis, frasa, klausa, kalimat atau teks bahasa sumber sudah dialihkan secara akurat ke dalam bahasa sasaran. Namun, masih terdapat distorsi makna atau terjemahan makna ganda (taksa) atau ada makna yang dihilangkan, yang mengganggu keutuhan pesan.
Tidak Akurat	1	Makna kata, istilah teknis, frasa, klausa, kalimat atau teks bahasa sumber dialihkan secara tidak akurat ke dalam bahasa sasaran atau dihilangkan (deleted).

Activate Windows
Go to Settings to activate Windows.

RESULT

Code	ST	TT	Accuracy Score			Comments/ Reasons
			3	2	1	
001/89/93/AMP	Sayur Asam Betawi	Sour Vegetable Soup-Betawi Style	√			
002/89/93/DES	Nasi Uduk	Rice Cooked in Coconut Milk		√		Steamed Rice
003/89/93/LT	Ayam Goreng Kuning	Yellow Fried Chicken	√			
004/91/95/DES	Soto Tangkar	Ribs in Coconut Milk Soup	√			
005/91/95/LT	Soto Mi	Noodle Soup	√			
006/93/97/AMP	Soto Betawi	Beef Soup- Betawi Style	√			
007/93/97/DES	Otak-otak	Grilled Minced Fish in Banana Leaf		√		Should be explained the kind of fish (otak- otak is made from mackerel fish)
008/93/97/DES	Pesmol	Fried Fish with Sauteed Yellow Pickles	√			

Code	ST	TT	Accuracy Score			Comments/ Reasons
			3	2	1	
009/95/99/AMP	Iga Penyet	Flat Ribs in Sambal	√			
010/95/99/AMP	Nasi Bakar Semur Betawi	Grilled Beef Rice-Betawi Style	√			
011/97/101/DES	Gado-gado Jakarta	Mixed Vegetable with Peanut Sauce		√		Reduce Jakarta (Reduce information of the characteristi c, because different city is different characteristi c of food)
012/97/101/DES	Ketoprak	Vermicelli and beansprout with peanut sauce	√			
013/97/101/DES	Karedok	Raw Vegetable Salad with peanut Sauce	√			
014/99/103/DES	Taoge Goreng	Beansprouts and Noodles with	√			

Code	ST	TT	Accuracy Score			Comments/ Reasons
			3	2	1	
		Fermented Soy Bean Sauce				
015/99/103/RED	Asinan Sayur Bogor	Pickled Vegetable Salad		√		Reduce Bogor
016/99/103/DES	Laksa Bogor	Vermicelli in Yellow Coconut Milk Soup		√		
017/101/105/AMP	Mi Kangkung	Water Spinach and Noodle Soup	√			
018/101/105/GEN	Pindang Bandeng Kecap	Sweet and Tangy Fish Soup		√		Should be explained the kind of fish
019/103/107/AMP	Soto Banten	Chicken Soup-Banten Style	√			
020/103/107/ADA	Sate Bandeng	Stuffed Milk Fish	√			
021/105/109/AMP	Siomai Bandung	Fish Dumplings-Bandung Style	√			
022/105/109/AMP	Soto Bandung	Beef Soup-Bandung Style	√			
023/107/111/BOR	Leupet Sambal Oncom	Rice Roll with Oncom Sambal	√			

Code	ST	TT	Accuracy Score			Comments/ Reasons
			3	2	1	
024/107/111/AMP	Pepes Ikan Mas	Baked Carp with Herbs in Banana Leaf	√			
025/107/111/RED	Tumis Oncom Leunca	Sauteed Oncom		√		Reduce Leunca means reduce the information of ingredients
026/109/113/AMP	Sayur Asam Kacang Beureum	Sour and Spicy Red Bean Soup	√			
027/109/113/DES	Ikan Cobek	Fried Fish with Sambal	√			
028/109/113/BOR	Nasi Timbel	Timbel Rice	√			
029/109/113/BOR	Sambal Ikan Asin	Salted Fish Sambal	√			
030/109/113/RED	Sangu Tutug Oncom	Oncom Rice	√			
031/111/115/DES	Empal Gentong	Beef Innards in Spiced Gravy	√			
032/111/115/AMP	Sate Kalong	'Bat' (Kalong) satay			√	

Code	ST	TT	Accuracy Score			Comments/ Reasons
			3	2	1	
033/113/117/AMP	Mi Kocok Cirebon	Noodle Soup- Cirebon Style	√			
034/113/117/DES	Tahu Gejrot	Fried Bean Curd with Hot and Tangy Sauce	√			
035/113/117/DES	Tahu Tek-tek	Fried Bean Curd with Spicy Peanut Sauce	√			
036/115/119/DES	Ketupat Glabed	Beef in Spicy Coconut Gravy with Rice Cake	√			
037/115/119/LT	Sate Kerang	Clam Satay	√			
038/115/119/DES	Tahu Lengko	Fried Chinese Bean Curd with Peanut Sauce	√			
039/117/121/AMP	Tauto/Soto Pekalongan	Beef Soup/Pekalonga n Style	√			
040/117/121/LT	Tempe Mendoan	Fried Tempeh	√			
041/117/121/AMP	Sroto Sokaraja	Chicken Soup- Sukaraja Style	√			
042/119/123/BOR	Nasi Bogana	Bogana Rice Set Menu	√			

Code	ST	TT	Accuracy Score			Comments/ Reasons
			3	2	1	
043/120/125/BOR	Nasi Megono	Megono Rice Set Menu	√			
044/123/127/AMP	Nasi Ayam Semarang	Chicken Rice Set Menu- Semarang Style	√			
045/121/128/AMP	Lumpia Semarang	Spring Roll- Semarang Style	√			
046/125/129/GEN	Lontong Cap Go Meh	Cap Go Meh Festivity Meal			√	
047/127/132/LT	Nasi Goreng Jawa	Javanese Fried rice	√			
048/126/133/LT	Sop Buntut	Oxtail Soup	√			
049/127/133/BOR	Nasi Berkat	Berkat Rice Set Menu	√			
050/129/134/BOR	Nasi Langgi	Langgi Rice Set Menu	√			
051/131/135/BOR	Nasi Tumpeng	Tumpeng Rice Set Menu	√			
052/133/137/DES	Tahu Gimbal	Fried Bean Curd Salad	√			
053/133/137/DES	Babat Gongso	Spicy Beef Tripes	√			

Code	ST	TT	Accuracy Score			Comments/ Reasons
			3	2	1	
054/135/139/AMP	Ayam Panggang Kecap	Grilled Chicken with Sweet Soy Sauce	√			
055/135/139/DES	Ikan Coan-Coan	Fried Fish with Fermented Soy Bean Sauce	√			
056/135/139/DES	Sambal Goreng Telur Tauco	Egg and Fermented Soy Bean in Bumbu Sambal Goreng	√			
057/137/141/AMP	Asem-asem Daging	Sweet and Tangy Beef Soup	√			
058/137/141/DES	Lodeh Mangut	Vegetable and Smoked Fish Soup	√			
059/137/141/AMP	Sayur Kare	Light Vegetable Curry		√		“Light” makes it redundant
060/139/143/AMP	Soto Kudus	Chicken Soup-Kudus Style	√			
061/139/143/DES	Pindang Sapi Kudus	Beef in Black Nut Soup-Kudus Style	√			

Code	ST	TT	Accuracy Score			Comments/ Reasons
			3	2	1	
062/139/143/AMP	Sate Rembang	Chicken Satay-Rembang Style	√			
063/141/145/DES	Gudeg Komplit	Sweet Young jackfruit Stew Set Menu	√			
064/143/147/BOR	Nasi Liwet Solo	Liwet Rice of Solo-Set Menu	√			
065/145/149/DES	Sayur Tempe	Tempeh and Vegetable in Spicy Coconut Sauce	√			
066/145/149/DES	Kering Tempe	Sticky Fried Tempeh and Anchovy Sprinkle	√			
067/145/149/BOR	Sambal Tempe	Sambal Tempeh	√			
068/145/149/AMP	Ayam Panggang Klaten	Roast Chicken-Klaten Style	√			
069/145/149/ADA	Ayam Goreng Kremes	Fried Chicken with Crumbs	√			
070/147/151/AMP	Ayam Goreng Kalasan	Fried Chicken-Kalasan Style	√			
071/147/151/BOR	Sambal Bajag	Sambal Bajag	√			

Code	ST	TT	Accuracy Score			Comments/ Reasons
			3	2	1	
072/149/153/DES	Gadon	Steamed Spicy Beef		√		
073/149/153/DES	Botok Ayam	Spicy Chicken Steamed in Banana Leaf	√			
074/149/153/DES	Buntil	Grated Coconut Wrapped in Cassava Leaf	√			
075/151/155/DES	Tengkleng	Lamb Soup	√			
076/151/155/DES	Tongseng	Stir Fry Lamb	√			
077/153/157/DES	Timlo	Lily Bud and Ear Mushroom Soup	√			
078 /153/157/DES	Selat Solo	Beef Steak-Solo Style	√			
079/153/157/DES	Dendeng Ragi	Spiced Grated Coconut and Beef	√			
080/155/159/DES	Empal Gepuk	Fried and Pounded Sweet Beef	√			
081/155/159/DES	Dendeng Semut	Fried Beef Coated in Grated Coconut	√			

Code	ST	TT	Accuracy Score			Comments/ Reasons
			3	2	1	
082/155/159/DES	Empal Kelem	Sweet Beef in Coconut Milk	√			
083/157/161/BOR	Pepes Ikan Bumbu Rujak	Grilled Fish in <i>Bumbu Rujak</i>		√		
084/157/161/BOR	Ayam Panggang Bumbu Rujak	Grilled Chicken in <i>Bumbu Rujak</i>	√			
085/157/161/DES	Botok Jerohan	Chicken Innards Steamed in Banana Leaf	√			
086/159/163/BOR	Besengek Daging	Beef in <i>Bumbu Besengek</i>	√			
087/159/163/DES	Perkedel Gresik	Fried Stuffed Red Chilies		√		Gresik part is deleted
088/161/165/ADA	Soto Kikil	Beef Tendon Soup	√			
089/161/165/LT	Rujak Cingur	Beef Snout Salad	√			
090/161/165/DES	Krengsengan	Lamb Curry-Solo and Jogja Style	√			
091/163/167/DES	Rawon	Black Nut Spicy Beef Soup	√			

Code	ST	TT	Accuracy Score			Comments/ Reasons
			3	2	1	
092/163/167/DES	Brongkos	Beef in Black Nut and Coconut Milk	√			
093/165/169/ADA	Otak-otak Bandeng	Stuffed Milk Fish	√			
094/165/169/DES	Orem-orem	Tempeh in Coconut Sauce	√			
095/165/169/DES	Sambal Goreng Telur Petis	Eggs in Black Shrimp Paste Sauce	√			
096/165/169/ADA	Keropok Bandeng	Grilled Milk Fish	√			
097/167/171/ADA	Lontong Sayur Jawa Timur	East Java Rice Rolls-Set Menu	√			
098/167/171/DES	Cager Bandeng	Fried Fish in Hot and Tangy Soup	√			
099/169/173/LT	Kare Kepiting	Crab Curry	√			
100/169/173/DES	Pindang Serani	Yellow Sweet and Tangy Fish Soup	√			
101/169/173/DES	Udang Nanas	Prawns in Sweet and Tangy Fish Soup	√			

Code	ST	TT	Accuracy Score			Comments/ Reasons
			3	2	1	
102/171/175/AMP	Nasi Gurih Jawa Timur	East Java Savoury Rice Set Menu	√			
103/173/177/AMP	Lontong Balap	Rice rolls with Beef Soup	√			
104/173/177/AMP	Tahu Telur	Egg and Bean Curd Omelettes	√			
105/173/177/DES	Tahu Gunting	Fried Bean Curds with Peanut Sauce	√			
106/175/179/DES	Pecel Madiun	Boiled Vegetable Salad-Madiun Style		√		Should add the sauce
107/175/179/AMP	Keripik Tempeh	Fried Tempeh Crackers	√			
108/175/179/DES	Rempeyek	Peanut Crackers	√			
109/175/179/DES	Sambal Tumpang	Spicy Tempeh Vegetable Dressing	√			
110/177/181/DES	Pecel Ayam	Chicken in Spicy Coconut Sauce	√			
111/177/181/AMP	Sate Ponorogo	Chicken Satay- Ponorogo Style	√			

Code	ST	TT	Accuracy Score			Comments/ Reasons
			3	2	1	
112/177/181/DES	Sate Pentul	Minced Beef Satay	√			
113/179/183/AMP	Soto Kediri	Chicken Soup-Kediri Style	√			
114/179/183/AMP	Soto Lamongan	Chicken Soup-Lamongan Style	√			
115/179/183/DES	Lentho	Fried Cassava Dumplings	√			
116/181/185/LT	Ayam Cocoh	Pierced Chicken	√			
117/181/185/DES	Lembarang	Chicken in Thick Coconut Gravy	√			
118/183/187/ADA	Soto Ayam Madura	Chicken Soup-Madura Style	√			
119/183/187/ADA	Soto Daging Madura	Beef Soup-Madura Style	√			
120/183/187/AMP	Sate Ayam Madura	Chicken Satay-Madura Style	√			
121/185/189/DES	Gulai Parsanga	Lamb Ribs in Hot and Thick Coconut Gravy	√			
122/185/189/DES	Karang Binaci	Tangy Lamb Ribs	√			
123/187/191/ADA	Gepek Udang	Shrimp Satay	√			

Code	ST	TT	Accuracy Score			Comments/ Reasons
			3	2	1	
124/187/191/DES	Pelas Udang	Spicy Shrimp Roll in Banana Leaf	√			
125/187/191/DES	Kelapathe	Fish in Tangy Coconut Sauce	√			
126/191/195/DES	Lawar	Spicy Chicken Salad	√			
127/191/195/DES	Ayam Betutu	Balinese Grilled Chicken in Banana Leaf	√			
128/191/195/DES	Sate Lilit Ikan	Minced Fish Satay	√			
129/193/197/DES	Tum Ayam/Bebek	Steamed Chicken/Duck in Banana Leaf	√			
130/193/197/LT	Bebek Goreng Bali	Balinese Fried Duck	√			
131/193/197/LT	Nasi Goreng Bali	Balinese Fried Rice	√			
132/195/199/DES	Ayam Pelalah/Be Sisit	Tangy and Spicy Chicken Shreds	√			
133/195/199/AMP	Timun Mesanten	Cucumber in Spicy Coconut Sauce	√			

Code	ST	TT	Accuracy Score			Comments/ Reasons
			3	2	1	
134/195/199/DES	Gedang Mekuah	Papaya and Beef Soup	√			
135/197/201/AMP	Sate Babi Bumbu Kacang	Pork Satay with Peanut Sauce	√			
136/197/201/AMP	Babi Kecap	Pork in Sweet Soy Sauce	√			
137/197/201/DES	Timbungan	Spicy Pork Ribs Soup	√			
138/199/203/DES	Be Pasih Mepanggang	Grilled Fish Stuffed with Spices	√			
139/199/203/DES	Serombotan	Bitter Gourd Salad		√		
140/199/203/ADA	Bergedel Jagung	Corn Fritters	√			
141/201/205/DES	Kenus Mebase	Spicy Baby Squids	√			
142/201/205/DES	Gerang Asem Be Pasih	Tangy Seafood Soup	√			
143/203/207/DES	Ayam Taliwang	Fiery Grilled Chicken		√		Reduce Taliwang (Reduce meaning)

Code	ST	TT	Accuracy Score			Comments/ Reasons
			3	2	1	
144/203/207/ADA	Plecing Kangkung	Water Spinach Salad	√			

RATER SHEET

The translation quality in term of acceptability of thesis entitled “**The Translation of Indonesian to English of Culture Related Culinary Terms as Found from *Indonesian Kitchen Cookbook***” has been assessed by Hans Verrick on:

Day : Monday

Date : September 22nd, 2022

Surakarta, September 22nd, 2022

Rater,

A handwritten signature in black ink that reads "Hans Verrick". The signature is written in a cursive style with a large, stylized 'H' and 'V'.

Hans Verrick

**Dish Name Translation Quality Assessment
(Acceptability)**

Rater Identity

No	Question	Answer Type/Answer Options
1	Name	Hans Verrick
2	Nationality	United States
3	Age	64
4	Prefession	Retired
5	Email	hansverrick@gmail.com

The following table is indicator translation quality theory by (Nababan, Nuraeni, & Sumardiono, 2012)

Acceptability Translation Assessment Instrument

Kategori Terjemahan	Skor	Parameter Kualitatif
Berterima	3	Terjemahan terasa alamiah; istilah teknis yang digunakan lazim digunakan dan akrab bagi pembaca; frasa, klausa dan kalimat yang digunakan sudah sesuai dengan kaidah-kaidah bahasa Indonesia
Kurang Berterima	2	Pada umumnya terjemahan sudah terasa alamiah; namun ada sedikit masalah pada penggunaan istilah teknis atau terjadi sedikit kesalahan gramatikal.
Tidak Berterima	1	Terjemahan tidak alamiah atau terasa seperti karya terjemahan; istilah teknis yang digunakan tidak lazim digunakan dan tidak akrab bagi pembaca; frasa, klausa dan kalimat yang digunakan tidak sesuai dengan kaidah-kaidah bahasa Indonesia

RESULT

Code	TT	Acceptability Score			Comments/ Reasons
		3	2	1	
001/89/93/AMP	Sour Vegetable Soup-Betawi Style	√			Sounds okay
002/89/93/DES	Rice Cooked in Coconut Milk	√			Sounds okay
003/89/93/LT	Yellow Fried Chicken		√		Is it yellow because of turmeric? Say that instead
004/91/95/DES	Ribs in Coconut Milk Soup	√			Sounds okay
005/91/95/LT	Noodle Soup	√			Sounds okay
006/93/97/AMP	Beef Soup-Betawi Style	√			Sounds okay
007/93/97/DES	Grilled Minced Fish in Banana Leaf	√			Sounds okay
008/93/97/DES	Fried Fish with Sauteed Yellow Pickles	√			Sounds okay
009/95/99/AMP	Flat Ribs in Sambal	√			Sounds okay
010/95/99/AMP	Grilled Beef Rice-Betawi Style	√			Sounds okay
011/97/101/DES	Mixed Vegetable with Peanut Sauce		√		Vegetables, not vegetable

Code	TT	Acceptability Score			Comments/ Reasons
		3	2	1	
012/97/101/DES	Vermicelli and beansprout with peanut sauce		√		Beansprouts, not beansprout
013/97/101/DES	Raw Vegetable Salad with peanut Sauce	√			Looks normal
014/99/103/DES	Beansprouts and Noodles with Fermented Soy Bean Sauce	√			Sounds okay
015/99/103/RED	Pickled Vegetable Salad	√			Sounds okay
016/99/103/DES	Vermicelli in Yellow Coconut Milk Soup	√			Sounds okay
017/101/105/AMP	Water Spinach and Noodle Soup	√			Sounds okay
018/101/105/GEN	Sweet and Tangy Fish Soup	√			Sounds okay
019/103/107/AMP	Chicken Soup-Banten Style	√			Sounds okay
020/103/107/ADA	Stuffed Milk Fish	√			Sounds okay
021/105/109/AMP	Fish Dumplings-Bandung Style	√			Sounds okay
022/105/109/AMP	Beef Soup-Bandung Style	√			Sounds okay

Code	TT	Acceptability Score			Comments/ Reasons
		3	2	1	
023/107/111/BOR	Rice Roll with Oncom Sambal			√	Maybe you should describe what oncom is, I've never heard of that
024/107/111/AMP	Baked Carp with Herbs in Banana Leaf	√			Normal and correct
025/107/111/RED	Sauteed Oncom			√	Maybe you should describe what oncom is, I've never heard of that
026/109/113/AMP	Sour and Spicy Red Bean Soup	√			Sounds okay
027/109/113/DES	Fried Fish with Sambal	√			Sounds okay
028/109/113/BOR	Timbel Rice	√			Sounds okay
029/109/113/BOR	Salted Fish Sambal	√			Sounds okay
030/109/113/RED	Oncom Rice			√	Maybe you should describe what oncom is, I've never heard of that

Code	TT	Acceptability Score			Comments/ Reasons
		3	2	1	
031/111/115/DES	Beef Innards in Spiced Gravy	√			Sounds okay
032/111/115/AMP	'Bat' (Kalong) satay	√			Sounds okay
033/113/117/AMP	Noodle Soup- Cirebon Style	√			Sounds okay
034/113/117/DES	Fried Bean Curd with Hot and Tangy Sauce		√		"fried bean curd" sounds awkward
035/113/117/DES	Fried Bean Curd with Spicy Peanut Sauce		√		Curds, not curd
036/115/119/DES	Beef in Spicy Coconut Gravy with Rice Cake	√			Sounds okay
037/115/119/LT	Clam Satay	√			Sounds okay
038/115/119/DES	Fried Chinese Bean Curd with Peanut Sauce		√		Write something like, "Chinese bean curd, fried in coconut oil and topped with peanut sauce"
039/117/121/AMP	Beef Soup/Pekalongan Style	√			Sounds okay
040/117/121/LT	Fried Tempeh	√			Sounds okay

Code	TT	Acceptability Score			Comments/ Reasons
		3	2	1	
041/117/121/AMP	Chicken Soup- Sukaraja Style	√			Sounds okay
042/119/123/BOR	Bogana Rice Set Menu	√			Sounds okay
043/120/125/BOR	Megono Rice Set Menu	√			Sounds okay
044/123/127/AMP	Chicken Rice Set Menu-Semarang Style	√			Sounds okay
045/121/128/AMP	Spring Roll- Semarang Style	√			Sounds okay
046/125/129/GEN	Cap Go Meh Festivity Meal		√		“festivity meal” is awkward
047/127/132/LT	Javanese Fried rice	√			Sounds okay
048/126/133/LT	Oxtail Soup	√			Sounds okay
049/127/133/BOR	Berkat Rice Set Menu	√			Sounds okay
050/129/134/BOR	Langgi Rice Set Menu	√			Sounds okay
051/131/135/BOR	Tumpeng Rice Set Menu	√			Sounds okay
052/133/137/DES	Fried Bean Curd Salad	√			Sounds okay

Code	TT	Acceptability Score			Comments/ Reasons
		3	2	1	
053/133/137/DES	Spicy Beef Tripes		√		We usually don't add an "s" to "tripe"
054/135/139/AMP	Grilled Chicken with Sweet Soy Sauce	√			Sounds okay
055/135/139/DES	Fried Fish with Fermented Soy Bean Sauce	√			Sounds okay
056/135/139/DES	Egg and Fermented Soy Bean in Bumbu Sambal Goreng	√			Sounds okay
057/137/141/AMP	Sweet and Tangy Beef Soup	√			Sounds okay
058/137/141/DES	Vegetable and Smoked Fish Soup	√			Sounds okay
059/137/141/AMP	Light Vegetable Curry	√			Sounds okay
060/139/143/AMP	Chicken Soup-Kudus Style	√			Sounds okay
061/139/143/DES	Beef in Black Nut Soup-Kudus Style				I'm still curious about that black nut
062/139/143/AMP	Chicken Satay-Rembang Style	√		√	Sounds okay

Code	TT	Acceptability Score			Comments/ Reasons
		3	2	1	
063/141/145/DES	Sweet Young jackfruit Stew Set Menu	√			Sounds okay
064/143/147/BOR	Liwet Rice of Solo-Set Menu	√			Sounds okay
065/145/149/DES	Tempeh and Vegetable in Spicy Coconut Sauce		√		Vegetables
066/145/149/DES	Sticky Fried Tempeh and Anchovy Sprinkle		√		I suggest that you write "Fried tempeh sprinkled with anchovies." You don't need to write "stick", that sounds bad.
067/145/149/BOR	Sambal Tempeh	√			Sounds okay
068/145/149/AMP	Roast Chicken-Klaten Style	√			Sounds okay
069/145/149/ADA	Fried Chicken with Crumbs	√			Sounds okay
070/147/151/AMP	Fried Chicken-Kalasan Style	√			Sounds okay
071/147/151/BOR	Sambal Bajag	√			Sounds okay
072/149/153/DES	Steamed Spicy Beef	√			Sounds okay

Code	TT	Acceptability Score			Comments/ Reasons
		3	2	1	
073/149/153/DES	Spicy Chicken Steamed in Banana Leaf	√			Sounds okay
074/149/153/DES	Grated Coconut Wrapped in Cassava Leaf	√			Sounds okay
075/151/155/DES	Lamb Soup	√			Sounds okay
076/151/155/DES	Stir Fry Lamb		√		"Lamb, stir fried in vegetables," for example
077/153/157/DES	Lily Bud and Ear Mushroom Soup			√	Ear???
078 /153/157/DES	Beef Steak-Solo Style	√			Sounds okay
079/153/157/DES	Spiced Grated Coconut and Beef	√			Sounds okay
080/155/159/DES	Fried and Pounded Sweet Beef	√			Sounds okay
081/155/159/DES	Fried Beef Coated in Grated Coconut	√			Sounds okay
082/155/159/DES	Sweet Beef in Coconut Milk	√			Sounds okay
083/157/161/BOR	Grilled Fish in <i>Bumbu Rujak</i>	√			Sounds okay

Code	TT	Acceptability Score			Comments/ Reasons
		3	2	1	
084/157/161/BOR	Grilled Chicken in <i>Bumbu Rujak</i>	√			Sounds okay
085/157/161/DES	Chicken Innards Steamed in Banana Leaf	√			Sounds okay
086/159/163/BOR	Beef in <i>Bumbu Besengek</i>	√			Sounds okay
087/159/163/DES	Fried Stuffed Red Chilies	√			Sounds okay
088/161/165/ADA	Beef Tendon Soup	√			Sounds okay
089/161/165/LT	Beef Snout Salad			√	I have never heard of beef snout.
090/161/165/DES	Lamb Curry-Solo and Jogja Style	√			Sounds okay
091/163/167/DES	Black Nut Spicy Beef Soup			√	Tell me what black nut, please!
092/163/167/DES	Beef in Black Nut and Coconut Milk			√	Tell me what black nut, please!
093/165/169/ADA	Stuffed Milk Fish	√			Sounds okay
094/165/169/DES	Tempeh in Coconut Sauce	√			Sounds okay
095/165/169/DES	Eggs in Black Shrimp Paste Sauce	√			Sounds okay

Code	TT	Acceptability Score			Comments/ Reasons
		3	2	1	
096/165/169/ADA	Grilled Milk Fish	√			Sounds okay
097/167/171/ADA	East Java Rice Rolls- Set Menu	√			Sounds okay
098/167/171/DES	Fried Fish in Hot and Tangy Soup	√			Sounds okay
099/169/173/LT	Crab Curry	√			Sounds okay
100/169/173/DES	Yellow Sweet and Tangy Fish Soup	√			Sounds okay
101/169/173/DES	Prawns in Sweet and Tangy Fish Soup	√			Sounds okay
102/171/175/AMP	East Java Savoury Rice Set Menu	√			Sounds okay
103/173/177/AMP	Rice rolls with Beef Soup	√			Sounds okay
104/173/177/AMP	Egg and Bean Curd Omelettes	√			Sounds okay
105/173/177/DES	Fried Bean Curds with Peanut Sauce	√			Sounds okay
106/175/179/DES	Boiled Vegetable Salad-Madiun Style	√			Sounds okay
107/175/179/AMP	Fried Tempeh Crackers	√			Sounds okay
108/175/179/DES	Peanut Crackers	√			Sounds okay

Code	TT	Acceptability Score			Comments/ Reasons
		3	2	1	
109/175/179/DES	Spicy Tempeh Vegetable Dressing	√			Sounds okay
110/177/181/DES	Chicken in Spicy Coconut Sauce	√			Sounds okay
111/177/181/AMP	Chicken Satay- Ponorogo Style	√			Sounds okay
112/177/181/DES	Minced Beef Satay	√			Sounds okay
113/179/183/AMP	Chicken Soup-Kediri Style	√			Sounds okay
114/179/183/AMP	Chicken Soup- Lamongan Style	√			Sounds okay
115/179/183/DES	Fried Cassava Dumplings	√			Sounds okay
116/181/185/LT	Pierced Chicken		√		Pierced like satay?
117/181/185/DES	Chicken in Thick Coconut Gravy	√			Sounds okay
118/183/187/ADA	Chicken Soup- Madura Style	√			Sounds okay
119/183/187/ADA	Beef Soup-Madura Style	√			Sounds okay
120/183/187/AMP	Chicken Satay- Madura Style	√			Sounds okay

Code	TT	Acceptability Score			Comments/ Reasons
		3	2	1	
121/185/189/DES	Lamb Ribs in Hot and Thick Coconut Gravy	√			Sounds okay
122/185/189/DES	Tangy Lamb Ribs	√			Sounds okay
123/187/191/ADA	Shrimp Satay	√			Sounds okay
124/187/191/DES	Spicy Shrimp Roll in Banana Leaf	√			Sounds okay
125/187/191/DES	Fish in Tangy Coconut Sauce	√			Sounds okay
126/191/195/DES	Spicy Chicken Salad	√			Sounds okay
127/191/195/DES	Balinese Grilled Chicken in Banana Leaf	√			Sounds okay
128/191/195/DES	Minced Fish Satay	√			Sounds okay
129/193/197/DES	Steamed Chicken/Duck in Banana Leaf	√			Sounds okay
130/193/197/LT	Balinese Fried Duck	√			Sounds okay
131/193/197/LT	Balinese Fried Rice	√			Sounds okay
132/195/199/DES	Tangy and Spicy Chicken Shreds		√		Shredded chicken, not "chicken shreds"
133/195/199/AMP	Cucumber in Spicy Coconut Sauce	√			Sounds okay

Code	TT	Acceptability Score			Comments/ Reasons
		3	2	1	
134/195/199/DES	Papaya and Beef Soup	√			Sounds okay
135/197/201/AMP	Pork Satay with Peanut Sauce	√			Sounds okay
136/197/201/AMP	Pork in Sweet Soy Sauce	√			Sounds okay
137/197/201/DES	Spicy Pork Ribs Soup	√			Sounds okay
138/199/203/DES	Grilled Fish Stuffed with Spices	√			Sounds okay
139/199/203/DES	Bitter Gourd Salad	√			Sounds okay
140/199/203/ADA	Corn Fritters	√			Sounds okay
141/201/205/DES	Spicy Baby Squids		√		Don't add an S to squid
142/201/205/DES	Tangy Seafood Soup	√			Sounds okay
143/203/207/DES	Fiery Grilled Chicken		√		Word choice is awkward ("fiery")
144/203/207/ADA	Water Spinach Salad	√			Sounds okay

RATER SHEET

The translation quality in term of readability of thesis entitled “**The Translation of Indonesian to English of Culture Related Culinary Terms as Found from *Indonesian Kitchen Cookbook***” has been assessed by William Chadwick on:

Day : Monday

Date : September 22nd, 2022

Surakarta, September 22nd, 2022

Rater,



William Chadwick

**Dish Name Translation Quality Assessment
(Readability)**

Rater Identity

No	Question	Answer Type/Answer Options
1	Name	William Chadwick
2	Nationality	United States
3	Age	40
4	Profession	Copywriter and Transcriptionist
5	Email	willc4114@yahoo.com

The following table is indicator translation quality theory by (Nababan, Nuraeni, & Sumardiono, 2012)

Readability Translation Assessment Instrument

Kategori Terjemahan	Skor	Parameter Kualitatif
Tingkat Keterbacaan Tinggi	3	Kata, istilah teknis, frasa, klausa, kalimat atau teks terjemahan dapat dipahami dengan mudah oleh pembaca.
Tingkat Keterbacaan Sedang	2	Pada umumnya terjemahan dapat dipahami oleh pembaca; namun ada bagian tertentu yang harus dibaca lebih dari satu kali untuk memahami terjemahan.
Tingkat Keterbacaan Rendah	1	Terjemahan sulit dipahami oleh pembaca

RESULT

Code	TT	Readability			Comments/Reason
		3	2	1	
001/89/93/AMP	Sour Vegetable Soup-Betawi Style	√			
002/89/93/DES	Rice Cooked in Coconut Milk		√		cooked rice / rice cooked with.
003/89/93/LT	Yellow Fried Chicken	√			
004/91/95/DES	Ribs in Coconut Milk Soup	√			
005/91/95/LT	Noodle Soup	√			
006/93/97/AMP	Beef Soup-Betawi Style	√			
007/93/97/DES	Grilled Minced Fish in Banana Leaf	√			
008/93/97/DES	Fried Fish with Sauteed Yellow Pickles	√			
009/95/99/AMP	Flat Ribs in Sambal	√			
010/95/99/AMP	Grilled Beef Rice-Betawi Style	√			
011/97/101/DES	Mixed Vegetable with Peanut Sauce	√			
012/97/101/DES	Vermicelli and beansprout with peanut sauce	√			

Code	TT	Readability			Comments/Reason
		3	2	1	
013/97/101/DES	Raw Vegetable Salad with peanut Sauce		√		Name's too long. Without salad is ok
014/99/103/DES	Beansprouts and Noodles with Fermented Soy Bean Sauce		√		Name's too long
015/99/103/RED	Pickled Vegetable Salad	√			
016/99/103/DES	Vermicelli in Yellow Coconut Milk Soup		√		yellow
017/101/105/AMP	Water Spinach and Noodle Soup	√			
018/101/105/GEN	Sweet and Tangy Fish Soup	√			
019/103/107/AMP	Chicken Soup-Banten Style	√			
020/103/107/ADA	Stuffed Milk Fish	√			
021/105/109/AMP	Fish Dumplings-Bandung Style	√			
022/105/109/AMP	Beef Soup-Bandung Style	√			
023/107/111/BOR	Rice Roll with Oncom Sambal		√		The original name's Sambal Oncom, right?
024/107/111/AMP	Baked Carp with Herbs in Banana Leaf	√			

Code	TT	Readability			Comments/Reason
		3	2	1	
025/107/111/RED	Sauteed Oncom		√		
026/109/113/AMP	Sour and Spicy Red Bean Soup	√			
027/109/113/DES	Fried Fish with Sambal	√			
028/109/113/BOR	Timbel Rice	√			
029/109/113/BOR	Salted Fish Sambal		√		Salted fish cooked with sambal or fish sambal which is salted or salted fish on sambal?
030/109/113/RED	Oncom Rice		√		
031/111/115/DES	Beef Innards in Spiced Gravy	√			
032/111/115/AMP	Sweet Beef Satay/'Bat'(Kalong) Satay			√	Beef / bat actually?
033/113/117/AMP	Noodle Soup- Cirebon Style	√			
034/113/117/DES	Fried Bean Curd with Hot and Tangy Sauce	√			
035/113/117/DES	Fried Bean Curd with Spicy Peanut Sauce	√			

Code	TT	Readability			Comments/Reason
		3	2	1	
036/115/119/DES	Beef in Spicy Coconut Gravy with Rice Cake	√			
037/115/119/LT	Clam Satay	√			
038/115/119/DES	Fried Chinese Bean Curd with Peanut Sauce	√			
039/117/121/AMP	Beef Soup/Pekalongan Style	√			
040/117/121/LT	Fried Tempeh	√			
041/117/121/AMP	Chicken Soup- Sukaraja Style	√			
042/119/123/BOR	Bogana Rice Set Menu	√			
043/120/125/BOR	Megono Rice Set Menu	√			
044/123/127/AMP	Chicken Rice Set Menu-Semarang Style	√			
045/121/128/AMP	Spring Roll- Semarang Style	√			
046/125/129/GEN	Cap Go Meh Festivity Meal	√			
047/127/132/LT	Javanese Fried rice	√			
048/126/133/LT	Oxtail Soup	√			
049/127/133/BOR	Berkat Rice Set Menu	√			

Code	TT	Readability			Comments/Reason
		3	2	1	
050/129/134/BOR	Langgi Rice Set Menu	√			
051/131/135/BOR	Tumpeng Rice Set Menu	√			
052/133/137/DES	Fried Bean Curd Salad	√			
053/133/137/DES	Spicy Beef Tripes	√			
054/135/139/AMP	Grilled Chicken with Sweet Soy Sauce	√			
055/135/139/DES	Fried Fish with Fermented Soy Bean Sauce	√			
056/135/139/DES	Egg and Fermented Soy Bean in Bumbu Sambal Goreng	√			
057/137/141/AMP	Sweet and Tangy Beef Soup	√			
058/137/141/DES	Vegetable and Smoked Fish Soup		√		Smoked fish n vegetable. Isn't vegetable included already in a soup?
059/137/141/AMP	Light Vegetable Curry	√			
060/139/143/AMP	Chicken Soup-Kudus Style	√			
061/139/143/DES	Beef in Black Nut Soup-Kudus Style	√			

Code	TT	Readability			Comments/Reason
		3	2	1	
062/139/143/AMP	Chicken Satay-Rembang Style	√			
063/141/145/DES	Sweet Young jackfruit Stew Set Menu	√			
064/143/147/BOR	Liwet Rice of Solo-Set Menu		√		How about Solo style?
065/145/149/DES	Tempeh and Vegetable in Spicy Coconut Sauce	√			
066/145/149/DES	Sticky Fried Tempeh and Anchovy Sprinkle	√			
067/145/149/BOR	Sambal Tempeh	√			
068/145/149/AMP	Roast Chicken-Klaten Style	√			
069/145/149/ADA	Fried Chicken with Crumbs	√			
070/147/151/AMP	Fried Chicken-Kalasan Style	√			
071/147/151/BOR	Sambal Bajag	√			
072/149/153/DES	Steamed Spicy Beef	√			
073/149/153/DES	Spicy Chicken Steamed in Banana Leaf	√			
074/149/153/DES	Grated Coconut Wrapped in Cassava Leaf	√			

Code	TT	Readability			Comments/Reason
		3	2	1	
075/151/155/DES	Lamb Soup	√			
076/151/155/DES	Stir Fry Lamb	√			
077/153/157/DES	Lily Bud and Ear Mushroom Soup	√			
078 /153/157/DES	Beef Steak-Solo Style	√			
079/153/157/DES	Spiced Grated Coconut and Beef	√			
080/155/159/DES	Fried and Pounded Sweet Beef	√			
081/155/159/DES	Fried Beef Coated in Grated Coconut	√			
082/155/159/DES	Sweet Beef in Coconut Milk	√			
083/157/161/BOR	Grilled Fish in <i>Bumbu Rujak</i>	√			
084/157/161/BOR	Grilled Chicken in <i>Bumbu Rujak</i>	√			
085/157/161/DES	Chicken Innards Steamed in Banana Leaf	√			
086/159/163/BOR	Beef in <i>Bumbu Besengek</i>	√			
087/159/163/DES	Fried Stuffed Red Chilies	√			
088/161/165/ADA	Beef Tendon Soup	√			
089/161/165/LT	Beef Snout Salad	√			

Code	TT	Readability			Comments/Reason
		3	2	1	
090/161/165/DES	Lamb Curry-Solo and Jogja Style	√			
091/163/167/DES	Black Nut Spicy Beef Soup		√		Beef in blablabla soup?
092/163/167/DES	Beef in Black Nut and Coconut Milk	√			
093/165/169/ADA	Stuffed Milk Fish	√			
094/165/169/DES	Tempeh in Coconut Sauce	√			
095/165/169/DES	Eggs in Black Shrimp Paste Sauce	√			
096/165/169/ADA	Grilled Milk Fish	√			
097/167/171/ADA	East Java Rice Rolls-Set Menu		√		East java style
098/167/171/DES	Fried Fish in Hot and Tangy Soup	√			
099/169/173/LT	Crab Curry	√			
100/169/173/DES	Yellow Sweet and Tangy Fish Soup	√			
101/169/173/DES	Prawns in Sweet and Tangy Fish Soup	√			
102/171/175/AMP	East Java Savoury Rice Set Menu		√		East Java style, bcs too long adjective
103/173/177/AMP	Rice rolls with Beef Soup	√			

Code	TT	Readability			Comments/Reason
		3	2	1	
104/173/177/AMP	Egg and Bean Curd Omelettes	√			
105/173/177/DES	Fried Bean Curds with Peanut Sauce	√			
106/175/179/DES	Boiled Vegetable Salad-Madiun Style	√			
107/175/179/AMP	Fried Tempeh Crackers	√			
108/175/179/DES	Peanut Crackers	√			
109/175/179/DES	Spicy Tempeh Vegetable Dressing	√			
110/177/181/DES	Chicken in Spicy Coconut Sauce	√			
111/177/181/AMP	Chicken Satay-Ponorogo Style	√			
112/177/181/DES	Minced Beef Satay	√			
113/179/183/AMP	Chicken Soup-Kediri Style	√			
114/179/183/AMP	Chicken Soup-Lamongan Style	√			
115/179/183/DES	Fried Cassava Dumplings	√			
116/181/185/LT	Pierced Chicken		√		Pierced chicken?
117/181/185/DES	Chicken in Thick Coconut Gravy	√			
118/183/187/ADA	Chicken Soup-Madura Style	√			

Code	TT	Readability			Comments/Reason
		3	2	1	
119/183/187/ADA	Beef Soup-Madura Style	√			
120/183/187/AMP	Chicken Satay-Madura Style	√			
121/185/189/DES	Lamb Ribs in Hot and Thick Coconut Gravy	√			
122/185/189/DES	Tangy Lamb Ribs	√			
123/187/191/ADA	Shrimp Satay	√			
124/187/191/DES	Spicy Shrimp Roll in Banana Leaf	√			
125/187/191/DES	Fish in Tangy Coconut Sauce	√			
126/191/195/DES	Spicy Chicken Salad	√			
127/191/195/DES	Balinese Grilled Chicken in Banana Leaf	√			
128/191/195/DES	Minced Fish Satay	√			
129/193/197/DES	Steamed Chicken/Duck in Banana Leaf	√			
130/193/197/LT	Balinese Fried Duck	√			
131/193/197/LT	Balinese Fried Rice	√			
132/195/199/DES	Tangy and Spicy Chicken Shreds	√			

Code	TT	Readability			Comments/Reason
		3	2	1	
133/195/199/AMP	Cucumber in Spicy Coconut Sauce	√			
134/195/199/DES	Papaya and Beef Soup		√		Beef with papaya soup?
135/197/201/AMP	Pork Satay with Peanut Sauce	√			
136/197/201/AMP	Pork in Sweet Soy Sauce	√			
137/197/201/DES	Spicy Pork Ribs Soup	√			
138/199/203/DES	Grilled Fish Stuffed with Spices	√			
139/199/203/DES	Bitter Gourd Salad	√			
140/199/203/ADA	Corn Fritters	√			
141/201/205/DES	Spicy Baby Squids	√			
142/201/205/DES	Tangy Seafood Soup	√			
143/203/207/DES	Fiery Grilled Chicken	√			
144/203/207/ADA	Water Spinach Salad	√			

FINAL SCORE OF THE TRANSLATION QUALITY

Code	ST	TT	Accuracy	Acceptability	Readability	Mean	Translation Quality Category
						$\frac{(ACR*3)+(ACP*2) + (REA*1)}{6}$	
001/89/93/AMP	Sayur Asam Betawi	Sour Vegetable Soup-Betawi Style	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
002/89/93/DES	Nasi Uduk	Rice Cooked in Coconut Milk	2	3	2	$(2*3) + (3*2) + (2*1) = 6+6+2=14/6=2,33$	Average
003/89/93/LT	Ayam Goreng Kuning	Yellow Fried Chicken	3	2	3	$(3*3) + (2*2) + (3*1) = 9+4+3=16/6=2,66$	Good
004/91/95/DES	Soto Tangkar	Ribs in Coconut Milk Soup	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
005/91/95/LT	Soto Mi	Noodle Soup	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
006/93/97/AMP	Soto Betawi	Beef Soup-Betawi Style	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
007/93/97/DES	Otak-otak	Grilled Minced Fish in Banana Leaf	2	3	3	$(2*3) + (3*2) + (3*1) = 6+6+3=15/6=2,5$	Average
008/93/97/DES	Pesmol	Fried Fish with Sauteed	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good

Code	ST	TT	Accuracy	Acceptability	Reliability	Mean	Translation Quality Category
						$\frac{(ACR*3)+(ACP*2) + (REA*1)}{6}$	
		Yellow Pickles					
009/95/99/A MP	Iga Penyet	Flat Ribs in Sambal	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
010/95/99/A MP	Nasi Bakar Semur Betawi	Grilled Beef Rice-Betawi Style	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
011/97/101/D ES	Gado-gado Jakarta	Mixed Vegetable with Peanut Sauce	2	2	3	$(2*3) + (2*2) + (3*1) = 6+4+3=13/6=2,16$	Average
012/97/101/D ES	Ketoprak	Vermicelli and beansprout with peanut sauce	3	2	3	$(3*3) + (2*2) + (3*1) = 9+4+3=16/6=2,66$	Good
013/97/101/D ES	Karedok	Raw Vegetable Salad with peanut Sauce	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
014/99/103/D ES	Taoge Goreng	Beansprouts and Noodles with Fermented Soy Bean Sauce	3	3	2	$(3*3) + (3*2) + (2*1) = 9+6+2=17/6=2,83$	Good
015/99/103/R ED	Asinan Sayur Bogor	Pickled Vegetable Salad	2	3	2	$(2*3) + (3*2) + (2*1) = 6+6+2=14/6=2,33$	Average

Code	ST	TT	Accuracy	Acceptability	Reliability	Mean	Translation Quality Category
						$\frac{(ACR*3)+(ACP*2) + (REA*1)}{6}$	
016/99/103/DES	Laksa Bogor	Vermicelli in Yellow Coconut Milk Soup	2	3	3	$(2*3) + (3*2) + (3*1) = 6+6+3=15/6=2,5$	Average
017/101/105/AMP	Mi Kangkung	Water Spinach and Noodle Soup	3	3	2	$(3*3) + (3*2) + (2*1) = 9+6+2=17/6=2,83$	Good
018/101/105/GEN	Pindang Bandeng Kecap	Sweet and Tangy Fish Soup	2	3	3	$(2*3) + (3*2) + (3*1) = 6+6+3=15/6=2,5$	Average
019/103/107/AMP	Soto Banten	Chicken Soup-Banten Style	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
020/103/107/ADA	Sate Bandeng	Stuffed Milk Fish	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
021/105/109/AMP	Siomai Bandung	Fish Dumplings-Bandung Style	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
022/105/109/AMP	Soto Bandung	Beef Soup-Bandung Style	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
023/107/111/BOR	Leupet Sambal Oncom	Rice Roll with Oncom Sambal	3	1	3	$(3*3) + (1*2) + (3*1) = 9+2+3=14/6=2,33$	Good
024/107/111/AMP	Pepes Ikan Mas	Baked Carp with Herbs in Banana Leaf	3	3	2	$(3*3) + (3*2) + (2*1) = 9+6+2=17/6=2,83$	Good

Code	ST	TT	Accuracy	Acceptability	Reliability	Mean	Translation Quality Category
						$\frac{(ACR*3)+(ACP*2) + (REA*1)}{6}$	
025/107/111/ RED	Tumis Oncom Leunca	Sauteed Oncom	2	1	3	$(2*3) + (1*2) + (3*1) = 6+2+3=11/6=1,83$	Average
026/109/113/ AMP	Sayur Asam Kacang Beureum	Sour and Spicy Red Bean Soup	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
027/109/113/ DES	Ikan Cobek	Fried Fish with Sambal	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
028/109/113/ BOR	Nasi Timbel	Timbel Rice	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
029/109/113/ BOR	Sambal Ikan Asin	Salted Fish Sambal	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
030/109/113/ RED	Sangu Tutug Oncom	Oncom Rice	3	1	2	$(3*3) + (1*2) + (2*1) = 9+2+2=15/6=2,16$	Average
031/111/115/ DES	Empal Gentong	Beef Innards in Spiced Gravy	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
032/111/115/ AMP	Sate Kalong	'Bat' (Kalong) satay	2	3	3	$(2*3) + (3*2) + (3*1) = 6+6+3=15/6=2,5$	Good
033/113/117/ AMP	Mi Kocok Cirebon	Noodle Soup-Cirebon Style	3	3	2	$(3*3) + (3*2) + (2*1) = 9+6+2=17/6=2,83$	Good

Code	ST	TT	Accuracy	Acceptability	Reliability	Mean	Translation Quality Category
						$\frac{(ACR*3)+(ACP*2) + (REA*1)}{6}$	
034/113/117/DES	Tahu Gejrot	Fried Bean Curd with Hot and Tangy Sauce	3	2	3	$(3*3) + (2*2) + (3*1) = 9+4+3=16/6=2,66$	Good
035/113/117/DES	Tahu Tek-tek	Fried Bean Curd with Spicy Peanut Sauce	3	2	3	$(3*3) + (2*2) + (3*1) = 9+4+3=16/6=2,66$	Good
036/115/119/DES	Ketupat Glabed	Beef in Spicy Coconut Gravy with Rice Cake	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
037/115/119/LT	Sate Kerang	Clam Satay	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
038/115/119/DES	Tahu Lengko	Fried Chinese Bean Curd with Peanut Sauce	3	2	3	$(3*3) + (2*2) + (3*1) = 9+4+3=16/6=2,66$	Good
039/117/121/AMP	Tauto/Soto Pekalongan	Beef Soup/Pekalongan Style	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
040/117/121/LT	Tempe Mendoan	Fried Tempeh	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
041/117/121/AMP	Sroto Sokaraja	Chicken Soup-	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good

Code	ST	TT	Accuracy	Acceptability	Reliability	Mean	Translation Quality Category
						$\frac{(ACR*3)+(ACP*2) + (REA*1)}{6}$	
		Sukaraja Style					
042/119/123/BOR	Nasi Bogana	Bogana Rice Set Menu	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
043/120/125/BOR	Nasi Megono	Megono Rice Set Menu	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
044/123/127/AMP	Nasi Ayam Semarang	Chicken Rice Set Menu-Semarang Style	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
045/121/128/AMP	Lumpia Semarang	Spring Roll-Semarang Style	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
046/125/129/GEN	Lontong Cap Go Meh	Cap Go Meh Festivity Meal	1	2	1	$(1*3) + (2*2) + (1*1) = 3+4+1=10/6=1,33$	Poor
047/127/132/LT	Nasi Goreng Jawa	Javanese Fried rice	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
048/126/133/LT	Sop Buntut	Oxtail Soup	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
049/127/133/BOR	Nasi Berkat	Berkat Rice Set Menu	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good

Code	ST	TT	Accuracy	Acceptability	Reliability	Mean	Translation Quality Category
						$\frac{(ACR*3)+(ACP*2) + (REA*1)}{6}$	
050/129/134/BOR	Nasi Langgi	Langgi Rice Set Menu	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
051/131/135/BOR	Nasi Tumpeng	Tumpeng Rice Set Menu	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
052/133/137/DES	Tahu Gimbal	Fried Bean Curd Salad	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
053/133/137/DES	Babat Gongso	Spicy Beef Tripes	3	2	3	$(3*3) + (2*2) + (3*1) = 9+4+3=16/6=2,66$	Good
054/135/139/AMP	Ayam Panggang Kecap	Grilled Chicken with Sweet Soy Sauce	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
055/135/139/DES	Ikan Coan-Coan	Fried Fish with Fermented Soy Bean Sauce	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
056/135/139/DES	Sambal Goreng Telur Tauco	Egg and Fermented Soy Bean in Bumbu Sambal Goreng	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
057/137/141/AMP	Asem-asem Daging	Sweet and Tangy Beef Soup	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good

Code	ST	TT	Accuracy	Acceptability	Reliability	Mean	Translation Quality Category
						$\frac{(ACR*3)+(ACP*2) + (REA*1)}{6}$	
058/137/141/DES	Lodeh Mangut	Vegetable and Smoked Fish Soup	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
059/137/141/AMP	Sayur Kare	Light Vegetable Curry	2	3	2	$(2*3) + (3*2) + (2*1) = 6+6+2=14/6=2,33$	Average
060/139/143/AMP	Soto Kudus	Chicken Soup-Kudus Style	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
061/139/143/DES	Pindang Sapi Kudus	Beef in Black Nut Soup-Kudus Style	3	1	3	$(3*3) + (1*2) + (3*1) = 9+2+3=14/6=2,33$	Average
062/139/143/AMP	Sate Rembang	Chicken Satay-Rembang Style	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
063/141/145/DES	Gudeg Komplit	Sweet Young jackfruit Stew Set Menu	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
064/143/147/BOR	Nasi Liwet Solo	Liwet Rice of Solo-Set Menu	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
065/145/149/DES	Sayur Tempe	Tempeh and Vegetable in Spicy Coconut Sauce	3	2	2	$(3*3) + (2*2) + (2*1) = 9+4+2=15/6=2,5$	Good

Code	ST	TT	Accuracy	Acceptability	Reliability	Mean	Translation Quality Category
						$\frac{(ACR*3)+(ACP*2) + (REA*1)}{6}$	
066/145/149/DES	Kering Tempe	Sticky Fried Tempeh and Anchovy Sprinkle	3	2	3	$(3*3) + (2*2) + (3*1) = 9+4+3=16/6=2,66$	Good
067/145/149/BOR	Sambal Tempe	Sambal Tempeh	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
068/145/149/AMP	Ayam Panggang Klaten	Roast Chicken-Klaten Style	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
069/145/149/ADA	Ayam Goreng Kremes	Fried Chicken with Crumbs	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
070/147/151/AMP	Ayam Goreng Kalasan	Fried Chicken-Kalasan Style	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
071/147/151/BOR	Sambal Bajag	Sambal Bajag	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
072/149/153/DES	Gadon	Steamed Spicy Beef	2	2	3	$(2*3) + (2*2) + (3*1) = 6+4+3=13/6=2,16$	Average
073/149/153/DES	Botok Ayam	Spicy Chicken Steamed in Banana Leaf	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
074/149/153/DES	Buntil	Grated Coconut Wrapped in	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good

Code	ST	TT	Accuracy	Acceptability	Reliability	Mean	Translation Quality Category
						$\frac{(ACR*3)+(ACP*2) + (REA*1)}{6}$	
		Cassava Leaf					
075/151/155/DES	Tengkleng	Lamb Soup	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
076/151/155/DES	Tongseng	Stir Fry Lamb	3	2	3	$(3*3) + (2*2) + (3*1) = 9+4+3=16/6=2,66$	Good
077/153/157/DES	Timlo	Lily Bud and Ear Mushroom Soup	3	1	3	$(3*3) + (1*2) + (3*1) = 9+2+3=14/6=2,33$	Average
078/153/157/DES	Selat Solo	Beef Steak-Solo Style	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
079/153/157/DES	Dendeng Ragi	Spiced Grated Coconut and Beef	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
080/155/159/DES	Empal Gepuk	Fried and Pounded Sweet Beef	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
081/155/159/DES	Dendeng Semut	Fried Beef Coated in Grated Coconut	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
082/155/159/DES	Empal Kelem	Sweet Beef in Coconut Milk	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good

Code	ST	TT	Accuracy	Acceptability	Reliability	Mean	Translation Quality Category
						$\frac{(ACR*3)+(ACP*2) + (REA*1)}{6}$	
083/157/161/ BOR	Pepes Ikan Bumbu Rujak	Grilled Fish in <i>Bumbu Rujak</i>	2	3	3	$(2*3) + (3*2) + (3*1) = 6+6+3=15/6=2,5$	Good
084/157/161/ BOR	Ayam Panggang Bumbu Rujak	Grilled Chicken in <i>Bumbu Rujak</i>	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
085/157/161/ DES	Botok Jerohan	Chicken Innards Steamed in Banana Leaf	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
086/159/163/ BOR	Besengek Daging	Beef in <i>Bumbu Besengek</i>	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
087/159/163/ DES	Perkedel Gresik	Fried Stuffed Red Chilies	2	3	3	$(2*3) + (3*2) + (3*1) = 6+6+3=15/6=2,5$	Good
088/161/165/ ADA	Soto Kikil	Beef Tendon Soup	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
089/161/165/ LT	Rujak Cingur	Beef Snout Salad	3	1	3	$(3*3) + (1*2) + (3*1) = 9+2+3=14/6=2,33$	Average
090/161/165/ DES	Krengsengan	Lamb Curry-Solo and Jogja Style	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
091/163/167/ DES	Rawon	Black Nut Spicy Beef Soup	3	1	3	$(3*3) + (1*2) + (3*1) = 9+2+3=14/6=2,33$	Average

Code	ST	TT	Accuracy	Acceptability	Reliability	Mean	Translation Quality Category
						$\frac{(ACR*3)+(ACP*2) + (REA*1)}{6}$	
092/163/167/DES	Brongkos	Beef in Black Nut and Coconut Milk	3	2	2	$(3*3) + (2*2) + (2*1) = 9+4+2=15/6=2,5$	Good
093/165/169/ADA	Otak-otak Bandeng	Stuffed Milk Fish	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
094/165/169/DES	Orem-orem	Tempeh in Coconut Sauce	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
095/165/169/DES	Sambal Goreng Telur Petis	Eggs in Black Shrimp Paste Sauce	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
096/165/169/ADA	Keropok Bandeng	Grilled Milk Fish	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
097/167/171/ADA	Lontong Sayur Jawa Timur	East Java Rice Rolls-Set Menu	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
098/167/171/DES	Cager Bandeng	Fried Fish in Hot and Tangy Soup	3	3	2	$(3*3) + (3*2) + (2*1) = 9+6+2=15/6=2,5$	Good
099/169/173/LT	Kare Kepiting	Crab Curry	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
100/169/173/DES	Pindang Serani	Yellow Sweet and Tangy Fish Soup	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good

Code	ST	TT	Accuracy	Acceptability	Reliability	Mean	Translation Quality Category
						$\frac{(ACR*3)+(ACP*2) + (REA*1)}{6}$	
101/169/173/DES	Udang Nanas	Prawns in Sweet and Tangy Fish Soup	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
102/171/175/AMP	Nasi Gurih Jawa Timur	East Java Savoury Rice Set Menu	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
103/173/177/AMP	Lontong Balap	Rice rolls with Beef Soup	3	3	2	$(3*3) + (3*2) + (2*1) = 9+6+2=15/6=2,5$	Good
104/173/177/AMP	Tahu Telur	Egg and Bean Curd Omelettes	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
105/173/177/DES	Tahu Gunting	Fried Bean Curds with Peanut Sauce	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
106/175/179/DES	Pecel Madiun	Boiled Vegetable Salad-Madiun Style	2	3	3	$(2*3) + (3*2) + (3*1) = 6+6+3=15/6=2,5$	Good
107/175/179/AMP	Keripik Tempeh	Fried Tempeh Crackers	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
108/175/179/DES	Rempeyek	Peanut Crackers	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
109/175/179/DES	Sambal Tumpang	Spicy Tempeh	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good

Code	ST	TT	Accuracy	Acceptability	Reliability	Mean	Translation Quality Category
						$\frac{(ACR*3)+(ACP*2) + (REA*1)}{6}$	
		Vegetable Dressing					
110/177/181/DES	Pecel Ayam	Chicken in Spicy Coconut Sauce	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
111/177/181/AMP	Sate Ponorogo	Chicken Satay-Ponorogo Style	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
112/177/181/DES	Sate Pentul	Minced Beef Satay	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
113/179/183/AMP	Soto Kediri	Chicken Soup-Kediri Style	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
114/179/183/AMP	Soto Lamongan	Chicken Soup-Lamongan Style	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
115/179/183/DES	Lentho	Fried Cassava Dumplings	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
116/181/185/LT	Ayam Cocoh	Pierced Chicken	3	2	2	$(3*3) + (2*2) + (2*1) = 9+4+2=15/6=2,5$	Average
117/181/185/DES	Lembarang	Chicken in Thick Coconut Gravy	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good

Code	ST	TT	Accuracy	Acceptability	Reliability	Mean	Translation Quality Category
						$\frac{(ACR*3)+(ACP*2) + (REA*1)}{6}$	
118/183/187/ADA	Soto Ayam Madura	Chicken Soup-Madura Style	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
119/183/187/ADA	Soto Daging Madura	Beef Soup-Madura Style	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
120/183/187/AMP	Sate Ayam Madura	Chicken Satay-Madura Style	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
121/185/189/DES	Gulai Parsanga	Lamb Ribs in Hot and Thick Coconut Gravy	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
122/185/189/DES	Karang Binaci	Tangy Lamb Ribs	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
123/187/191/ADA	Gepek Udang	Shrimp Satay	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
124/187/191/DES	Pelas Udang	Spicy Shrimp Roll in Banana Leaf	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
125/187/191/DES	Kelapathe	Fish in Tangy Coconut Sauce	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good

Code	ST	TT	Accuracy	Acceptability	Reliability	Mean	Translation Quality Category
						$\frac{(ACR*3)+(ACP*2) + (REA*1)}{6}$	
126/191/195/DES	Lawar	Spicy Chicken Salad	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
127/191/195/DES	Ayam Betutu	Balinese Grilled Chicken in Banana Leaf	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
128/191/195/DES	Sate Lilit Ikan	Minced Fish Satay	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
129/193/197/DES	Tum Ayam/Bebek	Steamed Chicken/Duck in Banana Leaf	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
130/193/197/LT	Bebek Goreng Bali	Balinese Fried Duck	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
131/193/197/LT	Nasi Goreng Bali	Balinese Fried Rice	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
132/195/199/DES	Ayam Pelalah/Be Sisit	Tangy and Spicy Chicken Shreds	3	2	3	$(3*3) + (2*2) + (3*1) = 9+4+3=16/6=2,66$	Good
133/195/199/AMP	Timun Mesanten	Cucumber in Spicy Coconut Sauce	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good

Code	ST	TT	Accuracy	Acceptability	Reliability	Mean	Translation Quality Category
						$\frac{(ACR*3)+(ACP*2) + (REA*1)}{6}$	
134/195/199/DES	Gedang Mekuah	Papaya and Beef Soup	3	3	2	$(3*3) + (3*2) + (2*1) = 9+6+2=17/6=2,83$	Good
135/197/201/AMP	Sate Babi Bumbu Kacang	Pork Satay with Peanut Sauce	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
136/197/201/AMP	Babi Kecap	Pork in Sweet Soy Sauce	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
137/197/201/DES	Timbungan	Spicy Pork Ribs Soup	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
138/199/203/DES	Be Pasih Mepanggan g	Grilled Fish Stuffed with Spices	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
139/199/203/DES	Serombotan	Bitter Gourd Salad	2	3	3	$(2*3) + (3*2) + (3*1) = 6+6+3=15/6=2,5$	Good
140/199/203/ADA	Bergedel Jagung	Corn Fritters	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
141/201/205/DES	Kenus Mebase	Spicy Baby Squids	3	2	3	$(3*3) + (2*2) + (3*1) = 9+4+3=16/6=2,66$	Good
142/201/205/DES	Gerang Asem Be Pasih	Tangy Seafood Soup	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good
143/203/207/DES	Ayam Taliwang	Fiery Grilled Chicken	2	2	3	$(2*3) + (2*2) + (3*1) = 6+4+3=13/6=2,16$	Average

Code	ST	TT	Accuracy	Acceptability	Reliability	Mean	Translation Quality Category
						$\frac{(ACR*3)+(ACP*2) + (REA*1)}{6}$	
144/203/207/ADA	Plecing Kangkung	Water Spinach Salad	3	3	3	$(3*3) + (3*2) + (3*1) = 9+6+3=18/6=3$	Good

VALIDATION SHEET

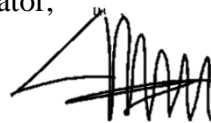
The data of thesis entitled “**The Translation of Indonesian to English of Culture Related Culinary Terms as Found from *Indonesian Kitchen Cookbook***” has been validated by Robith Khoiril Umam, S.S., M. Hum. on:

Day : Thursday

Date : August 31st, 2022

Surakarta, September 14th, 2022

Validator,

A handwritten signature in black ink, consisting of a series of loops and a long horizontal stroke at the end.

Robith Khoiril Umam S.S., M, Hum.

DATA

CODE	ST	TT	Types								Translation Techniques																		
			I N G	C T	P N	S E A	S H A	A L L	C O L	F L A	B O R	L T	C A L	A M P	A D A	C O M	D E S	D C	E E	G E N	L A	L C	P A R	M O D	R E D	S U B	T R A	V A R	
001/89/93/ AMP	Sayur Asam Betawi	Sour Vegetable Soup-Betawi Style			√								√																
002/89/93/ DES	Nasi Uduk	Rice Cooked in Coconut Milk		√												√													
003/89/93/L T	Ayam Goreng Kuning	Yellow Fried Chicken							√			√																	
004/91/95/ DES	Soto Tangkar	Ribs in Coconut Milk Soup				√										√													
005/91/95/L T	Soto Mi	Noodle Soup	√									√																	
006/93/97/ AMP	Soto Betawi	Beef Soup- Betawi Style			√								√																

CODE	ST	TT	Types									Translation Techniques																
			I N G	C T	P N	S E A	S H A	A L L	C O L	F L A	B O R	L T	C A L	A M P	A D A	C O M	D E S	D C	E E	G E N	L A	L C	P A R	M O D	R E D	S U B	T R A	V A R
007/93/97/ DES	Otak-otak	Grilled Minced Fish in Banana Leaf		√												√												
008/93/97/ DES	Pesmol	Fried Fish with Sauteed Yellow Pickles		√												√												
009/95/99/ AMP	Iga Penyet	Flat Ribs in Sambal				√							√															
010/95/99/ AMP	Nasi Bakar Semur Betawi	Grilled Beef Rice-Betawi Style			√								√															
011/97/101/ DES	Gado-gado Jakarta	Mixed Vegetable with Peanut Sauce				√										√												
012/97/101/ DES	Ketoprak	Vermicelli and beansprout with peanut sauce				√										√												

CODE	ST	TT	Types								Translation Techniques																	
			I N G	C T	P N	S E A	S H A	A L L	C O L	F L A	B O R	L T	C A L	A M P	A D A	C O M	D E S	D C	E E	G E N	L A	L C	P A R	M O D	R E D	S U B	T R A	V A R
013/97/101/ DES	Karedok	Raw Vegetable Salad with peanut Sauce				√										√												
014/99/103/ DES	Taoge Goreng	Beansprouts and Noodles with Fermented Soy Bean Sauce				√										√												
015/99/103/ RED	Asinan Sayur Bogor	Pickled Vegetable Salad		√																						√		
016/99/103/ DES	Laksa Bogor	Vermicelli in Yellow Coconut Milk Soup				√										√												
017/101/10 5/AMP	Mi Kangkung	Water Spinach and Noodle Soup	√										√															
018/101/10 5/GEN	Pindang Bandeng Kecap	Sweet and Tangy Fish Soup								√									√									

CODE	ST	TT	Types								Translation Techniques																	
			I N G	C T	P N	S E A	S H A	A L L	C O L	F L A	B O R	L T	C A L	A M P	A D A	C O M	D E S	D C	E E	G E N	L A	L C	P A R	M O D	R E D	S U B	T R A	V A R
019/103/10 7/AMP	Soto Banten	Chicken Soup- Banten Style			√								√															
020/103/10 7/ADA	Sate Bandeng	Stuffed Milk Fish		√										√														
021/105/10 9/AMP	Siomai Bandung	Fish Dumplings- Bandung Style			√								√															
022/105/10 9/AMP	Soto Bandung	Beef Soup- Bandung Style			√								√															
023/107/11 1/BOR	Leupet Sambal Oncom	Rice Roll with Oncom Sambal				√					√																	
024/107/11 1/AMP	Pepes Ikan Mas	Baked Carp with Herbs in Banana Leaf		√									√															
025/107/11 1/RED	Tumis Oncom Leunca	Sauteed Oncom		√																							√	

CODE	ST	TT	Types									Translation Techniques																	
			I N G	C T	P N	S E A	S H A	A L L	C O L	F L A	B O R	L T	C A L	A M P	A D A	C O M	D E S	D C	E E	G E N	L A	L C	P A R	M O D	R E D	S U B	T R A	V A R	
026/109/11 3/AMP	Sayur Asam Kacang Beureum	Sour and Spicy Red Bean Soup								√				√															
027/109/11 3/DES	Ikan Cobek	Fried Fish with Sambal				√										√													
028/109/11 3/BOR	Nasi Timbel	Timbel Rice	√								√																		
029/109/11 3/BOR	Sambal Ikan Asin	Salted Fish Sambal	√								√																		
030/109/11 3/RED	Sangu Tutug Oncom	Oncom Rice	√																						√				
031/111/11 5/DES	Empal Gentong	Beef Innards in Spiced Gravy				√										√													
032/111/11 5/AMP	Sate Kalong	Sweet Beef Satay/'Bat'(Ka long) Satay								√				√															
033/113/11 7/AMP	Mi Kocok Cirebon	Noodle Soup- Cirebon Style			√									√															

CODE	ST	TT	Types								Translation Techniques																	
			I N G	C T	P N	S E A	S H A	A L L	C O L	F L A	B O R	L T	C A L	A M P	A D A	C O M	D E S	D C	E E	G E N	L A C	P A R	M O D	R E D	S U B	T R A	V A R	
034/113/11 7/DES	Tahu Gejrot	Fried Bean Curd with Hot and Tangy Sauce				√										√												
035/113/11 7/DES	Tahu Tek-tek	Fried Bean Curd with Spicy Peanut Sauce				√										√												
036/115/11 9/DES	Ketupat Glabled	Beef in Spicy Coconut Gravy with Rice Cake				√										√												
037/115/11 9/LT	Sate Kerang	Clam Satay	√													√												
038/115/11 9/DES	Tahu Lengko	Fried Chinese Bean Curd with Peanut Sauce				√										√												
039/117/12 1/AMP	Tauto/Soto Pekalongan	Beef Soup/Pekalong an Style			√									√														

CODE	ST	TT	Types									Translation Techniques																	
			I N G	C T	P N	S E A	S H A	A L L	C O L	F L A	B O R	L T	C A L	A M P	A D A	C O M	D E S	D C	E E	G E N	L A	L C	P A R	M O D	R E D	S U B	T R A	V A R	
040/117/12 1/LT	Tempe Mendoan	Fried Tempeh		√								√																	
041/117/12 1/AMP	Sroto Sokaraja	Chicken Soup- Sukaraja Style			√								√																
042/119/12 3/BOR	Nasi Bogana	Bogana Rice Set Menu						√			√																		
043/120/12 5/BOR	Nasi Megono	Megono Rice Set Menu						√			√																		
044/123/12 7/AMP	Nasi Ayam Semarang	Chicken Rice Set Menu- Semarang Style			√								√																
045/121/12 8/AMP	Lumpia Semarang	Spring Roll- Semarang Style			√								√																
046/125/12 9/GEN	Lontong Cap Go Meh	Cap Go Meh Festivity Meal						√			√																		
047/127/13 2/LT	Nasi Goreng Jawa	Javanese Fried rice			√							√																	

CODE	ST	TT	Types									Translation Techniques																
			I N G	C T	P N	S E A	S H A	A L L	C O L	F L A	B O R	L T	C A L	A M P	A D A	C O M	D E S	D C	E E	G E N	L A	L C	P A R	M O D	R E D	S U B	T R A	V A R
048/126/13 3/LT	Sop Buntut	Oxtail Soup	√									√																
049/127/13 3/BOR	Nasi Berkat	Berkat Rice Set Menu						√			√																	
050/129/13 4/BOR	Nasi Langgi	Langgi Rice Set Menu	√								√																	
051/131/13 5/BOR	Nasi Tumpeng	Tumpeng Rice Set Menu						√			√																	
052/133/13 7/DES	Tahu Gimbal	Fried Bean Curd Salad		√												√												
053/133/13 7/DES	Babat Gongso	Spicy Beef Tripes								√						√												
054/135/13 9/AMP	Ayam Panggang Kecap	Grilled Chicken with Sweet Soy Sauce				√								√														
055/135/13 9/DES	Ikan Coan-Coan	Fried Fish with Fermented Soy Bean Sauce				√										√												

CODE	ST	TT	Types								Translation Techniques																		
			I N G	C T	P N	S E A	S H A	A L L	C O L	F O L A	B O R	L T	C A L	A M P	A D A	C O M	D E S	D C	E E	G E N	L A C	L C	P A R	M O D	R E D	S U B	T R A	V A R	
056/135/13 9/DES	Sambal Goreng Telur Tauco	Egg and Fermented Soy Bean in Bumbu Sambal Goreng				√										√													
057/137/14 1/AMP	Asem-asem Daging	Sweet and Tangy Beef Soup								√			√																
058/137/14 1/DES	Lodeh Mangut	Vegetable and Smoked Fish Soup	√													√													
059/137/14 1/AMP	Sayur Kare	Light Vegetable Curry	√										√																
060/139/14 3/AMP	Soto Kudus	Chicken Soup- Kudus Style			√								√																
061/139/14 3/DES	Pindang Sapi Kudus	Beef in Black Nut Soup- Kudus Style			√											√													

CODE	ST	TT	Types									Translation Techniques																	
			I N G	C T	P N	S E A	S H A	A L L	C O L	F O L A	B O R	L T	C A L	A M P	A D A	C O M	D E S	D C	E E	G E N	L A	L C	P A R	M O D	R E D	S U B	T R A	V A R	
062/139/14 3/AMP	Sate Rembang	Chicken Satay- Rembang Style			√								√																
063/141/14 5/DES	Gudeg Komplit	Sweet Young jackfruit Stew Set Menu								√						√													
064/143/14 7/BOR	Nasi Liwet Solo	Liwet Rice of Solo-Set Menu			√						√																		
065/145/14 9/DES	Sayur Tempe	Tempeh and Vegetable in Spicy Coconut Sauce				√										√													
066/145/14 9/DES	Kering Tempe	Sticky Fried Tempeh and Anchovy Sprinkle		√												√													
067/145/14 9/BOR	Sambal Tempe	Sambal Tempeh	√								√																		
068/145/14 9/AMP	Ayam Panggang Klaten	Roast Chicken- Klaten Style			√								√																

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			I N G	C T	P N	S E A	S H A	A L L	C O L	F L A	B O R	L T	C A L	A M P	A D A	C O M	D E S	D C	E E	G E N	L A	L C	P A R	M O D	R E D	S U B	T R A	V A R	
069/145/14 9/ADA	Ayam Goreng Kremes	Fried Chicken with Crumbs		√										√															
070/147/15 1/AMP	Ayam Goreng Kalasan	Fried Chicken- Kalasan Style			√								√																
071/147/15 1/BOR	Sambal Bajag	Sambal Bajag						√			√																		
072/149/15 3/DES	Gadon	Steamed Spicy Beef		√												√													
073/149/15 3/DES	Botok Ayam	Spicy Chicken Steamed in Banana Leaf		√												√													
074/149/15 3/DES	Buntil	Grated Coconut Wrapped in Cassava Leaf		√												√													
075/151/15 5/DES	Tengkleng	Lamb Soup	√													√													
076/151/15 5/DES	Tongseng	Stir Fry Lamb		√												√													

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			I N G	C T	P N	S E A	S H A	A L L	C O L	F L A	B O R	L T	C A L	A M P	A D A	C O M	D E S	D C	E E	G E N	L A	L C	P A R	M O D	R E D	S U B	T R A	V A R	
077/153/15 7/DES	Timlo	Lily Bud and Ear Mushroom Soup	√													√													
078 /153/157/D ES	Selat Solo	Beef Steak- Solo Style			√											√													
079/153/15 7/DES	Dendeng Ragi	Spiced Grated Coconut and Beef		√												√													
080/155/15 9/DES	Empal Gepuk	Fried and Pounded Sweet Beef		√												√													
081/155/15 9/DES	Dendeng Semut	Fried Beef Coated in Grated Coconut		√												√													
082/155/15 9/DES	Empal Kelem	Sweet Beef in Coconut Milk								√						√													
083/157/16 1/BOR	Pepes Ikan Bumbu Rujak	Grilled Fish in <i>Bumbu Rujak</i>				√					√																		

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			I N G	C T	P N	S E A	S H A	A L L	C O L	F L A	B O R	L T	C A L	A M P	A D A	C O M	D E S	D C	E E	G E N	L A C	L C	P A R	M O D	R E D	S U B	T R A	V A R	
084/157/16 1/BOR	Ayam Panggang Bumbu Rujak	Grilled Chicken in <i>Bumbu Rujak</i>				√					√																		
085/157/16 1/DES	Botok Jerohan	Chicken Innards Steamed in Banana Leaf		√												√													
086/159/16 3/BOR	Besengek Daging	Beef in <i>Bumbu Besengek</i>				√					√																		
087/159/16 3/DES	Perkedel Gresik	Fried Stuffed Red Chilies		√												√													
088/161/16 5/ADA	Soto Kikil	Beef Tendon Soup	√																										
089/161/16 5/LT	Rujak Cingur	Beef Snout Salad	√									√																	
090/161/16 5/DES	Krengsengan	Lamb Curry- Solo and Jogja Style			√											√													

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			I N G	C T	P N	S E A	S H A	A L L	C O L	F L A	B O R	L T	C A L	A M P	A D A	C O M	D E S	D C	E E	G E N	L A	L C	P A R	M O D	R E D	S U B	T R A	V A R	
091/163/16 7/DES	Rawon	Black Nut Spicy Beef Soup	√													√													
092/163/16 7/DES	Brongkos	Beef in Black Nut and Coconut Milk				√										√													
093/165/16 9/ADA	Otak-otak Bandeng	Stuffed Milk Fish		√										√															
094/165/16 9/DES	Orem-orem	Tempeh in Coconut Sauce				√										√													
095/165/16 9/DES	Sambal Goreng Telur Petis	Eggs in Black Shrimp Paste Sauce				√										√													
096/165/16 9/ADA	Keropok Bandeng	Grilled Milk Fish		√										√															
097/167/17 1/ADA	Lontong Sayur Jawa Timur	East Java Rice Rolls-Set Menu			√									√															

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			I N G	C T	P N	S E A	S H A	A L L	C O L	F L A	B O R	L T	C A L	A M P	A D A	C O M	D E S	D C	E E	G E N	L A	L C	P A R	M O D	R E D	S U B	T R A	V A R	
098/167/17 1/DES	Cager Bandeng	Fried Fish in Hot and Tangy Soup				√										√													
099/169/17 3/LT	Kare Kepiting	Crab Curry	√									√																	
100/169/17 3/DES	Pindang Serani	Yellow Sweet and Tangy Fish Soup							√							√													
101/169/17 3/DES	Udang Nanas	Prawns in Sweet and Tangy Fish Soup								√						√													
102/171/17 5/AMP	Nasi Gurih Jawa Timur	East Java Savoury Rice Set Menu			√								√																
103/173/17 7/AMP	Lontong Balap	Rice rolls with Beef Soup				√							√																
104/173/17 7/AMP	Tahu Telur	Egg and Bean Curd Omelettes	√										√																

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			I N G	C T	P N	S E A	S H A	A L L	C O L	F L A	B O R	L T	C A L	A M P	A D A	C O M	D E S	D C	E E	G E N	L A	L C	P A R	M O D	R E D	S U B	T R A	V A R	
105/173/17 7/DES	Tahu Gunting	Fried Bean Curds with Peanut Sauce				√										√													
106/175/17 9/DES	Pecel Madiun	Boiled Vegetable Salad-Madiun Style			√											√													
107/175/17 9/AMP	Keripik Tempeh	Fried Tempeh Crackers		√									√																
108/175/17 9/DES	Rempeyek	Peanut Crackers	√													√													
109/175/17 9/DES	Sambal Tumpang	Spicy Tempeh Vegetable Dressing								√						√													
110/177/18 1/DES	Pecel Ayam	Chicken in Spicy Coconut Sauce				√										√													
111/177/18 1/AMP	Sate Ponorogo	Chicken Satay-Ponorogo Style			√								√																

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			I N G	C T	P N	S E A	S H A	A L L	C O L	F L A	B O R	L T	C A L	A M P	A D A	C O M	D E S	D C	E E	G E N	L A	L C	P A R	M O D	R E D	S U B	T R A	V A R	
112/177/18 1/DES	Sate Pentul	Minced Beef Satay					√									√													
113/179/18 3/AMP	Soto Kediri	Chicken Soup- Kediri Style			√								√																
114/179/18 3/AMP	Soto Lamongan	Chicken Soup- Lamongan Style			√								√																
115/179/18 3/DES	Lentho	Fried Cassava Dumplings		√												√													
116/181/18 5/LT	Ayam Cocoh	Pierced Chicken		√										√															
117/181/18 5/DES	Lembarang	Chicken in Thick Coconut Gravy				√										√													
118/183/18 7/ADA	Soto Ayam Madura	Chicken Soup- Madura Style			√										√														
119/183/18 7/ADA	Soto Daging Madura	Beef Soup- Madura Style			√									√															

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			I N G	C T	P N	S E A	S H A	A L L	C O L	F L A	B O R	L T	C A L	A M P	A D A	C O M	D E S	D C	E E	G E N	L A	L C	P A R	M O D	R E D	S U B	T R A	V A R
120/183/18 7/AMP	Sate Ayam Madura	Chicken Satay- Madura Style			√								√															
121/185/18 9/DES	Gulai Parsanga	Lamb Ribs in Hot and Thick Coconut Gravy				√										√												
122/185/18 9/DES	Karang Binaci	Tangy Lamb Ribs							√							√												
123/187/19 1/ADA	Gepek Udang	Shrimp Satay	√										√															
124/187/19 1/DES	Pelas Udang	Spicy Shrimp Roll in Banana Leaf							√							√												
125/187/19 1/DES	Kelapathe	Fish in Tangy Coconut Sauce				√										√												
126/191/19 5/DES	Lawar	Spicy Chicken Salad							√							√												
127/191/19 5/DES	Ayam Betutu	Balinese Grilled Chicken in Banana Leaf			√											√												

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			I N G	C T	P N	S E A	S H A	A L L	C O L	F L A	B O R	L T	C A L	A M P	A D A	C O M	D E S	D C	E E	G E N	L A	L C	P A R	M O D	R E D	S U B	T R A	V A R	
128/191/19 5/DES	Sate Lilit Ikan	Minced Fish Satay					√									√													
129/193/19 7/DES	Tum Ayam/Bebek	Steamed Chicken/Duck in Banana Leaf		√												√													
130/193/19 7/LT	Bebek Goreng Bali	Balinese Fried Duck			√							√																	
131/193/19 7/LT	Nasi Goreng Bali	Balinese Fried Rice			√							√																	
132/195/19 9/DES	Ayam Pelalah/Be Sisit	Tangy and Spicy Chicken Shreds								√						√													
133/195/19 9/AMP	Timun Mesanten	Cucumber in Spicy Coconut Sauce				√							√																
134/195/19 9/DES	Gedang Mekuah	Papaya and Beef Soup	√													√													
135/197/20 1/AMP	Sate Babi Bumbu Kacang	Pork Satay with Peanut Sauce				√							√																

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			I N G	C T	P N	S E A	S H A	A L L	C O L	F L A	B O R	L T	C A L	A M P	A D A	C O M	D E S	D C	E E	G E N	L A	L C	P A R	M O D	R E D	S U B	T R A	V A R
136/197/20 1/AMP	Babi Kecap	Pork in Sweet Soy Sauce				√										√												
137/197/20 1/DES	Timbungan	Spicy Pork Ribs Soup								√						√												
138/199/20 3/DES	Be Pasih Mepanggang	Grilled Fish Stuffed with Spices		√												√												
139/199/20 3/DES	Serombotan	Bitter Gourd Salad	√													√												
140/199/20 3/ADA	Bergedel Jagung	Corn Fritters	√											√														
141/201/20 5/DES	Kenus Mebase	Spicy Baby Squids								√						√												
142/201/20 5/DES	Gerang Asem Be Pasih	Tangy Seafood Soup								√						√												
143/203/20 7/DES	Ayam Taliwang	Fiery Grilled Chicken		√												√												
144/203/20 7/ADA	Plecing Kangkung	Water Spinach Salad	√											√														

