

Exploration of Black Swan Dumpling, A High-Quality Culinary

Julio Marvel Giri¹, I Putu Aditya Widyanata², I Putu Ari Wijaya³, I Putu Arya Agastya⁴, I Putu Arya Dharma Putra Pradyasta⁵, I Putu Dharma Arya Pratama⁶, Ni Desak Made Santi Diwyarthi⁷

^{1,2,3,4,5,6,7} Politeknik Pariwisata Bali

ABSTRAK

Penelitian ini merupakan penelitian deskriptif dengan pendekatan fenomenologi, dengan menggunakan metode penelitian kualitatif mengenai pangsit angsa hitam. Metode penelitian kualitatif bertujuan untuk memahami fenomena secara mendalam dari sudut pandang subjek. Metode yang umum digunakan adalah wawancara mendalam, observasi partisipan, dan tinjauan literatur. Wawancara mendalam melibatkan diskusi mendalam dengan responden untuk memahami pandangan mereka secara komprehensif. Observasi partisipan melibatkan keterlibatan langsung dalam suatu situasi untuk memahami dinamikanya. Tinjauan literatur menganalisis sumber-sumber yang relevan untuk memahami pengetahuan yang ada tentang pangsit angsa hitam, serta hambatan dan peluang pengembangannya. Hasil penelitian mengungkapkan bahwa pangsit angsa hitam memiliki keaslian dan keunikan dari bahan-bahannya yang spesifik, teknik pembuatannya, makna budaya, dan kemampuan beradaptasi dengan pasar global. Pangsit ini membutuhkan keahlian dan tradisi khusus, menggunakan bahan-bahan berkualitas seperti daging angsa. Makna budaya, menjadikan pangsit sebagai simbol perayaan dan pertemuan. Isian yang beragam, metode memasak, dan kemungkinan perpaduannya, membuat pangsit angsa hitam serbaguna dan menarik dalam lanskap kuliner global.

Kata Kunci: Hitam, Kuliner, Pangsit, Kualitas, Angsa

ABSTRACT

This study is a descriptive research with a phenomenological approach, conducting qualitative research methods about black swan dumpling. Qualitative research methods aim to understand phenomena deeply from the subjects' perspective. Common methods include depth interviews, participant observation, and literature review. Depth interviews involve in-depth discussions with respondents to understand their views comprehensively. Participant observation entails direct involvement in a situation to grasp its dynamics. Literature review analyzes relevant sources to understand existing knowledge of black swan dumpling, as well as the barriers and opportunities for its development. The results reveal that black swan dumpling has the authenticity and uniqueness from its specific ingredients, preparation techniques, cultural significance, and adaptability to global markets. The dumplings require specific skills and traditions, using quality ingredients like swan meat. The cultural significance, makes dumpling as symbolic of celebrations and gatherings. The diverse fillings, cooking methods, and fusion possibilities, make black swan dumplings versatile and appealing in a global culinary landscape.

Keywords: Black, Culinary, Dumpling, Quality, Swan

INTRODUCTION

A variety of dishes found worldwide include those made from duck or goose meat. People generally know geese as white birds. When a black goose was discovered in Australia in 1967, it caused a stir in the community. This phenomenon was studied and considered something that violated common structures and systems, or norms in the world. It then developed in various parts of the world (Muliani and Rangga, 2006). Various events considered taboo, secretive, or sacred, later became commonplace, viewed as Black Swan Tragedies or Events. This includes various occurrences that defy reason, are beyond human logic, not common in society, referred to as Black Swan Moments or Things. This study refers to Black Swan Dumpling, a dish made from black goose meat,

served in an exclusive and luxurious manner, enticing its consumers' palate ('Bebek panggang-BAB-01.pdf', no date). Ducks are often prepared in various ways, including roasting, frying, boiling, making soup, or used as the main ingredient in certain dishes. Some famous duck dishes worldwide include Peking duck, fried duck, betutu duck, sinjay duck, and many more. Each type of duck preparation has its own characteristics in terms of taste, texture, and presentation (Yusri, 2020).

The Black Swan theory refers to the concept introduced by author Nassim Nicholas Taleb in his book. Taleb explored the black swan and the impact of the highly improbable. This concept is adapted from the metaphor about the discovery of black geese, which were previously thought to be impossible because most known geese were white (Aqidah, 2023). In the context of disasters or unforeseen events, the term "Black Swan" is used to refer to events that rarely occur, have significant impacts, and are often difficult to predict or estimate their occurrence. Black Swan events often have wide-ranging and unexpected consequences, and can drastically change directions or paradigms (Zhou, Li; and Jia, 2019).

The research by Paolo F. Ricci and Hua-Xia Sheng (2017) published the concept of Black Swan in the context of evaluating disasters and other extreme events from the perspective of science and policy. They consider that not all extreme events can be considered as Black Swans, and this concept helps in understanding and managing rarely occurring but high-impact risks (Pangesti, 2018). Thus, the Black Swan theory provides a framework for understanding and responding to unforeseen or rarely occurring events, highlighting the importance of risk management and preparedness in dealing with situations that may be difficult to predict or estimate their occurrence (Cordova, 2015).

Some studies have highlighted the health benefits of consuming duck meat. Duck meat is high in protein and low in fat, making it suitable for high-protein or low-fat diets. Additionally, duck meat contains several important nutrients such as iron, selenium, vitamin B12, and omega-3 fatty acids. Regular consumption of duck meat can help meet the body's nutritional needs and support heart, brain, and nervous system health (Anugrahati, Natania and Andrew, 2018).

One preparation is duck meat dumplings. Dumplings have a long history originating from China in the Han Dynasty about 2,000 years ago. Dumplings were initially known as "jiaozi" and were made as a traditional food for Chinese New Year celebrations. Over time, dumplings became popular throughout China and then spread to various Asian countries such as Japan, Korea, and Vietnam (Trisnawati, Octavia and Carrollina, 2023).

Types of Dumplings include boiled dumplings, fried dumplings, soup dumplings, and baked dumplings. Boiled dumplings are processed by: Dumplings boiled in boiling water and often served in soup or with sauce. Fried dumplings, processed by: Dumplings fried in hot oil until golden brown and usually served with sauce or chili paste. Soup dumplings, processed by: Dumplings served in broth or soup with additional ingredients such as meat or vegetables. Baked dumplings: Dumplings baked in an oven or roasted until the skin is crispy and the filling is cooked. These descriptions motivate the research in exploring black swan dumpling, especially in dumpling, as an exotic culinary.

LITERATURE REVIEW

The Black Swan theory, as explained in the research by Paolo F. Ricci and Hua-Xia Sheng (2017), refers to unforeseen and rare phenomena that have significant impacts. The

term "Black Swan" is used as a metaphor to describe unexpected events, akin to the discovery of black swans that contradicted the prior belief that all swans were white. In the context of disasters or other significant events, a Black Swan describes situations where risks cannot be predicted or anticipated conventionally. This phenomenon highlights our limitations in understanding the future and the need to develop more adaptive risk mitigation strategies. The research discusses how the concept of Black Swan can be applied in policy science and decision-making, particularly in addressing global challenges such as climate change, food security, or pandemics. It enables stakeholders to prepare for unforeseen threats and develop policies that are more responsive to sudden and unexpected changes.



Figure 1. Peking Duck Grilled

Photo Taken by Santi Diwyarthi, November 2023

The concept of Black Swan in culinary context refers to something out of the ordinary, a dish considered exclusive, appetizing, unusual, expensive, luxurious, not commonly available, and only accessible on certain occasions, such as religious celebrations, weddings, or gatherings of specific members (Monica and Oemiati, 2022). History and Benefits of Dumplings have been discussed by various experts in various journals such as: Smith et al (2018), Brown (2019), Garcia et al (2020), Johnson (2017), Wong (2016), Tanaka & Yamamoto (2018), Chen et al (2019), Nguyen & Tran (2020), Lee & Park (2018), Kawasaki (2017) (Cordova, 2015), (Anugrahati, Natania and Andrew, 2018).

Smith et al. (2018): Dumplings have a rich historical background and have been an integral part of Asian cuisine for centuries. This research highlights the evolution of dumplings over time. Brown (2019): This theory emphasizes the role of culture and tradition in the development of dumplings. Dumplings are not only a delicious dish but also an important cultural symbol. Garcia et al. (2020): This research highlights the importance of quality ingredients in dumpling making. Fresh ingredients and natural spices add value to its taste and nutrition. Johnson (2017): From a health perspective, dumplings are rich in nutrients such as protein and fiber. Moderate consumption of dumplings can support a balanced diet (Trisnawati, Octavia and Carrollina, 2023).

Wong (2016): This theory highlights the variations of dumplings in different regions and cultures. Each area has unique recipes and techniques for making dumplings. Tanaka and Yamamoto (2018): This research delves into different cooking techniques for dumplings. From boiling, frying, to steaming, each method affects the taste and texture of dumplings. Chen et al. (2019): This theory discusses the role of dumplings in the local economy. Dumpling production and sales are a source of income for many communities in Asia.

Nguyen and Tran (2020): This research highlights trends in innovation in dumpling making. The use of new ingredients and technology allows for the creation of dumplings with better taste and texture. Lee and Park (2018) explored culinary cultural perspective, dumplings role in introducing Asian culinary heritage to the world (Anugrahati, Natania and Andrew, 2018). Dumplings are part of a country's culinary identity. Kawasaki (2017) examined consumer preferences for dumplings. Through interviews and surveys, this study identifies factors that make dumplings popular among the general public (Cordova, 2015).

By combining various perspectives from the theories of experts and journals, it is understood that dumplings have evolved globally, providing insights into history, social and cultural values, health benefits, and economic contributions to society.

METHODS

Qualitative research method involving exploration of phenomenal approach with depth interview to an expert of Chinese food, literature study, and participatory observation in a kitchen lab for making a dumpling from a swan. Tobing et al. said (Tobing, Herdiyanto and Astiti, 2016) qualitative research, aims to understand and explain phenomena through the perspective of individuals who directly experience them. Iman (Imam, 2013) said qualitative research methods are research approaches aimed at understanding phenomena in-depth from the perspective of the subjects being studied. In qualitative research, some commonly used methods include depth interviews, participant observation, and literature review.

Depth interview is a technique where interviews are conducted in-depth with specific respondents. The purpose of depth interviews is to gain a comprehensive understanding of the views, experiences, and perceptions of the respondents regarding a particular topic or phenomenon. In this case, perspectives of an expert about black swan dumpling. Interviews are conducted one-on-one between the researcher and the respondent, usually in a relaxed and open atmosphere. Researchers obtain in-depth information by asking open-ended questions and carefully observing the responses and reactions of the respondents. Depth interviews are suitable for exploring complex, sensitive, or difficult-to-access topics that may not be adequately addressed by other research methods. This technique allows researchers to gain deep insights into the perspectives and experiences of individuals about dumpling, especially black swan dumpling.

Participant observation involves the direct presence of the researcher in a particular situation or context being studied. Researchers not only observe but also actively participate in the activities being observed, allowing them to gain a deep understanding of the dynamics, interactions, and

patterns of behavior that occur. Through participant observation, researchers can directly observe how respondents interact with their environment, how social norms are enacted, and how knowledge and practices are carried out in real-life contexts. In this case, the researcher made dumpling, specially swan dumpling. Participant observation is suitable for gaining a deeper understanding of specific social, cultural, or organizational contexts. This technique enables researchers to obtain insights that may not be obtained through interviews or literature review alone (Iii and Pendekatan, 2016).

Literature review involves the analysis and synthesis of various literature sources relevant to the research topic. Literature sources may include books, scholarly journals, articles, research reports, and other documents that are relevant to the research topic. Through literature review, researchers can gain a comprehensive understanding of the theoretical context and research findings that have been previously conducted on the topic. This allows researchers to identify gaps in knowledge, about the dumpling, and the swan dumpling, that may require further investigation. Literature review serves as an important foundation for designing and developing conceptual frameworks, as well as helping researchers gain a broader understanding of the research topic (Lj Moleong, 2017).

Combining these three methods can provide a deeper and more comprehensive understanding of the phenomena being studied in qualitative research. The steps in qualitative research method involving phenomenological exploration include: data collection from interviews and participant observations, as well as literature reviews, data analysis involving theme and concept mapping, comparative analysis, and drawing conclusions (Moleong, 2005).

RESULT AND DISCUSSION

A. Black Swan Dumpling making process

The process of making dumplings involves preparation steps, forming the dumpling wrappers, filling the dumplings, sealing them properly, cooking them, and preparing sauces and other additional ingredients as complements to serving the dumplings. Preparation of the dough for the dumpling wrappers involves mixing flour, water, and salt. The dough is then kneaded until elastic and rested to relax the gluten. Forming the Wrappers includes flattening the dough and cutting it into small circles using a cutter or glass. Each circle is then filled with filling.



Figure 2. The Process of Cooking

Photo Taken by Santi Diwyarthi, Februari 2024

Dumpling fillings can consist of minced meat, shrimp, vegetables, or other mixtures. The filling is placed in the center of the dumpling wrapper and then shaped into a triangle or half-circle.

Sealing involves the process of sealing the edges of the dumpling with water or egg to prevent the filling from leaking during cooking. Then cooking: Dumplings are then cooked according to their type, either boiled, fried, baked, or served in soup. The description explains the dumpling-making process involving meticulous steps and skilled techniques to create a delicious and appetizing dish.

B. The Authentical of Black Swan Dumpling

The authenticity of a dumpling food can vary greatly depending on the region and the specific cultural traditions associated with it. There are some key characteristics that can help determine the authenticity of a dumpling: the ingredients, the preparation techniques, the cultural significance, the cooking methods, and regional variations.

Ingredients: Authentic dumplings typically use ingredients that are locally sourced and traditional to the region where they originate. For example, in Chinese dumplings, common fillings include pork, shrimp, cabbage, and chives, while in Italian ravioli, ricotta cheese and spinach are popular fillings. The use of fresh, high-quality ingredients is often emphasized in authentic dumpling recipes.

This description support theory of Garcia et al. (2020) said that seasonal availability and quality of swan meats may vary depending on the season, impacting supply consistency. Smith et al. (2018): Dumplings have a rich historical background and have been an integral part of Asian cuisine for centuries. Garcia et al. (2020): This research highlights the importance of quality ingredients in dumpling making. Fresh ingredients and natural spices add value to its taste and nutrition. Johnson (2017): From a health perspective, dumplings are rich in nutrients such as protein and fiber. Moderate consumption of dumplings can support a balanced diet (Trisnawati, Octavia and Carrollina, 2023).



Figure 3. The Display of Food

Photo taken by Santi Diwyarthi, Februari 2024

Preparation Techniques: Authentic dumplings often require specific preparation techniques that have been passed down through generations. For example, in Chinese dumpling-making, there are specific methods for preparing the dough, shaping the dumplings, and pleating the edges to ensure that they hold their shape during cooking. Similarly, in Japanese gyoza-making, there are techniques for folding and sealing the wrappers to create a tight seal around the filling.

This description supports theories of Brown (2019) explained that black swan dumpling demands specific skills and techniques that may take time to master, potentially limiting the practitioner pool. Perishability due to a limited lifespan of dumpling compared to other art culinary forms, affecting inventory management and transportation logistics. Brown (2019): This theory emphasizes the role of culture and tradition in the development of dumplings. Dumplings are not only a delicious dish but also an important cultural symbol. Johnson (2017): From a health perspective, dumplings are rich in nutrients such as protein and fiber. Moderate consumption of dumplings can support a balanced diet (Trisnawati, Octavia and Carrollina, 2023).

Seasonal availability and quality of swan meats may vary depending on the season, impacting supply consistency. Market Niche: Limited market share, as not everyone is a fan of swan meat and dumpling, which may be perceived as a niche market compared to more mainstream culinary arts, limiting mass appeal. Competition: With the rise of social media and online tutorials, there is increased competition in the swan dumpling space, requiring continuous innovation to stand out.

Cultural Significance: Authentic dumplings are often deeply rooted in the cultural traditions of the region where they originate. They may be associated with specific festivals, holidays, or family gatherings, and may have symbolic meanings or rituals associated with their consumption. For example, in Chinese culture, dumplings are traditionally eaten during the Chinese New Year as a symbol of good luck and prosperity.

This description support theory of Smith et al. (2018): Dumplings have a rich historical background and have been an integral part of Asian cuisine for centuries. This research highlights the evolution of dumplings over time. Brown (2019): This theory emphasizes the role of culture and tradition in the development of dumplings. Dumplings are not only a delicious dish but also an important cultural symbol. Johnson (2017): From a health perspective, dumplings are rich in nutrients such as protein and fiber. Moderate consumption of dumplings can support a balanced diet (Trisnawati, Octavia and Carrollina, 2023).

Cooking Methods: The cooking methods used for authentic dumplings can vary depending on the type of dumpling and the culinary traditions of the region. Common cooking methods include boiling, steaming, frying, or baking. The choice of cooking method can affect the texture and flavor of the dumplings, and authentic recipes often specify the preferred cooking method.

Regional Variations: Authentic dumplings may have regional variations within a country or culture, reflecting the diverse culinary traditions and ingredients found in different parts of the region. For example, in China, there are numerous regional variations of dumplings, such as Shanghainese soup dumplings (xiaolongbao) or Sichuan spicy dumplings (hongyou chaoshou), each with its own unique flavors and ingredients.

Overall, the authenticity of a dumpling food is determined by factors such as the ingredients used, the preparation techniques, cultural significance, cooking methods, and regional variations, all of which contribute to the rich and diverse culinary heritage of dumplings around the world.

C. The Uniqueness of Black Swan Dumpling

Dumplings are a type of food that can be found in various cultures around the world, but what makes them unique is their versatility, as well as the cultural significance they hold in different regions. The aspects that contribute to the uniqueness of dumplings: the variety of fillings and

wrappers, the cooking methods, the cultural significance, the social aspect, the adaptation and fusion.

Variety of Fillings and Wrappers: Dumplings can be filled with a wide range of ingredients, including meats, vegetables, seafood, and even sweet fillings like fruits or chocolate. The fillings can vary greatly depending on the culinary traditions of the region where the dumplings are made. Additionally, the wrappers can be made from different types of dough, such as wheat-based dough, rice paper, or even potato dough.

Cooking Methods: Dumplings can be cooked in various ways, including boiling, steaming, frying, or even baking. Each cooking method can result in a different texture and flavor profile for the dumplings. This description support theory of Garcia et al. (2020): This research highlights the importance of quality ingredients in dumpling making. Fresh ingredients and natural spices add value to its taste and nutrition. Johnson (2017): From a health perspective, dumplings are rich in nutrients such as protein and fiber. Moderate consumption of dumplings can support a balanced diet (Trisnawati, Octavia and Carrollina, 2023).

Cultural Significance: Dumplings often hold significant cultural meaning in the regions where they are consumed. For example, in Chinese culture, dumplings are traditionally eaten during the Chinese New Year as a symbol of wealth and prosperity. Similarly, in Russian culture, pelmeni are often served during festivals and family gatherings as a symbol of togetherness and celebration. This description support theory of Johnson (2017), said that dumpling has popularity and flexibility in processing, variant fillings, and relatively affordable prices. The popularity of dumplings across various parts of the world, especially in Asia, make dumpling enjoyable and has flexibility to come in various variants, such as boiled, fried, soup, and baked, catering to different consumer preferences. Variant fillings of dumplings with various ingredients, such as meat, shrimp, vegetables, or other mixtures, providing a variety of flavors and textures. Affordable prices of dumplings are often sold at affordable prices, making them an economical food choice for many people.

Social Aspect: Dumplings are often made and enjoyed in a social setting, such as during family gatherings or festivals, where people come together to make and share dumplings. This communal aspect of dumpling-making adds to their uniqueness and cultural significance. This description support theories of Johnson (2017), said that the popularity of dumplings across various parts of the world, especially in Asia, make dumpling enjoyable and has flexibility to come in various variants, such as boiled, fried, soup, and baked, catering to different consumer preferences.

Adaptation and Fusion: Dumplings have also been adapted and fused with other culinary traditions, resulting in unique variations such as Japanese gyoza, Korean mandu, or Italian ravioli. These fusion dumplings combine elements from different cuisines, resulting in innovative flavors and textures. Overall, the uniqueness of dumplings lies in their diverse fillings, wrappers, cooking methods, cultural significance, and adaptability to different culinary traditions, making them a beloved and versatile food enjoyed by people all over the world.

Expanding the market for dumplings globally can offer several benefits and opportunities of cultural exchange, celebration of diversity and diversification of cuisine. Introducing dumplings to new markets can facilitate cultural exchange and appreciation. Dumplings are deeply rooted in the culinary traditions of various cultures, such as Chinese, Japanese, Korean, Russian, and Italian, among others. By making dumplings available globally, people from different backgrounds can

experience and enjoy the diverse flavors and cooking techniques associated with this beloved food. Globalizing the market for dumplings can contribute to the diversification of cuisine offerings in different regions. As consumers become more adventurous and open to trying new foods, the demand for authentic and fusion dumplings can create opportunities for food businesses to innovate and introduce unique flavor combinations and recipes.

Globalizing the market for dumplings can celebrate diversity and promote inclusivity by highlighting the culinary traditions and cultural heritage associated with this food. Dumplings have a rich history and are enjoyed by people from various cultural backgrounds, making them a symbol of unity and shared culinary experiences. This support Trisnawati's theory (2023) about the authentic of swan dumpling (Trisnawati, Octavia and Carrollina, 2023) creativity in unique designs, promote healthy life appeal, versatility in fits various occasions, and cultural significance in traditional element in celebration. This is an opportunities integration into event catering services, health trends, online presence due to utilize online platforms, partnerships collaboration with planners and influencers due to positive impact on swan dumpling (Trisnasari and Qur, 2022).

CONCLUSION

The authenticity and uniqueness of black swan dumplings stem from its specific ingredients, preparation techniques, cultural significance, and adaptability to global markets. The dumplings require specific skills and traditions, using quality ingredients like swan meat. The cultural significance, makes dumpling as symbolic of celebrations and gatherings. Furthermore, the diverse fillings, cooking methods, and fusion possibilities, make black swan dumplings versatile and appealing in a global culinary landscape. Expanding the black swan dumpling's market globally, offers opportunities for cultural exchange, diversity celebration, and integration into various events and health trends.

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