

PEMBUATAN REGHUCA (RED VELVET SORGHUM CAKE) DENGAN SUBSTITUSI TEPUNG SORGHUM

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ABSTRAK

Tujuan dari penyusunan proyek akhir ini adalah: (1) menemukan resep produk Reghuca (*Red Velvet Sorghum Cake*) dengan substitusi tepung sorghum, (2) mengetahui tingkat kesukaan masyarakat terhadap produk Reghuca (*Red Velvet Sorghum Cake*) dengan substitusi tepung sorghum, (3) mengetahui informasi gizi yang ada pada Reghuca (*Red Velvet Sorghum Cake*).

Penelitian pengembangan produk ini dilakukan dengan menggunakan metode penelitian pengembangan (*Research and Development*). Pengembangan produk pada penelitian menggunakan model penelitian 4D yaitu (*Define, Design, Development dan Dissemination*). *Define* adalah tahap menentukan resep acuan, *Design* adalah tahap pengembangan produk, *Development* adalah tahap validasi produk, *Dissemination* adalah tahap mengimplementasikan produk yang telah melalui tahap validasi dan dipamerkan pada saat pameran. Tempat dan waktu penelitian yaitu Laboratorium Boga Jurusan Pendidikan Teknik Boga dan Busana Fakultas Teknik Universitas Negeri Yogyakarta dilaksanakan dari bulan Januari-Mei 2019. Bahan pengujian berupa sampel dari masing-masing produk acuan dan pengembangan, sedangkan alat penguji borang percobaan berupa borang validasi I dan borang validasi II, borang uji sensoris panelis, dan borang uji kesukaan saat pameran dengan teknik analisis data.

Hasil yang didapat dari penelitian ini adalah (1) produk Reghuca (*Red Velvet Sorghum Cake*) dengan bahan baku 75% tepung sorghum dengan menggunakan teknik olah *baking* (2) tingkat kesukaan masyarakat terhadap produk Reghuca dengan rata-rata keseluruhan disukai. Dari data tersebut menunjukkan bahwa produk tersebut dapat diterima masyarakat (3) uji laboratorium terhadap 250gram produk menghasilkan : Glukosa 1.80% , Amylum 12.90%, kadar air 21.39%, kadar abu 1.04% dan kadar lemak 21.36%

Kata kunci: Tepung Sorghum, *Red velvet cake*, Reghuca (*Red Velvet Sorghum Cake*)

THE MAKING OF REGHUCA(RED VELVET SORGHUM CAKE) WITH SORGHUM FLOUR

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ABSTRACT

The purposes of creating this final project are: (1) To find the recipe and the process' technique of Reghuca (Red Velvet Sorghum Cake) product with the substitution of sorghum flour, (2) to know the level of people's interest of the of Reghuca (Red Velvet Sorghum Cake) product with the substitution of sorghum flour, (3) to know nutritions information of Reghuca (Red Velvet Sorghum Cake)

The Development method research of this product is done with using the Research and Development. The development of product in this research used the 4D (Define, Design, Development dan Dissemination) model research. Define is a step to deciding the recipe reference, Design is to developing the product, Development is to validating the product, and Dissemination is to implementing the product which is already pass the validation and had being exhibited in the exhibition. The place of the research was done in the Culinary Laboratory, Department of Culinary and Fashion Technique Education, the faculty of Technique of Yogyakarta State University. The time of the research was in the month of January until May 2019. The object of the study is the sample of each reference product and development. The equipment to test the portfolio are validation of portfolio I and the validation of portfolio II, the portfolio test of panelist sensor's, and the portfolio to test the measurement of people interest in the exhibition with the data analysis.

The results of the study are (1) Reghuca(Red Velvet Sorghum Cake) with the ingredient of 75% sorghum flour with the use of process technique. (2) The level of people interest of Reghuca in the average of "liked". From the data, it shows that the product could be accepted by people (3) Laboratorium test on 250 gram product is ; Glukosa 1.80% , Amylum 12.90%, water resistant 21.39%, ash resistant 1.04% and fat resistant 21.36%

Keyword: Sorghum flour, Red Velvet Cake, Reghuca(Red Velvet Sorghum Cake)

