

Diversity of Bugis-Makassar Ethnic Food in South Sulawesi

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Abstract. Globalization is currently making foreign food franchises more aggressively enter the market in Indonesia. This is very concerning because future generations have the potential to no longer recognize traditional foods that should be preserved as cultural heritage. Traditional food has a lot of diversity that has the potential to be popularized through the development of culinary tourism. This study aims to collect types of traditional foods in South Sulawesi, especially the Bugis and Makassar ethnic groups, using a qualitative research design. The total number of traditional foods found in the Bugis and Makassar ethnic areas is 481 dishes, which are dominated by traditional cakes, side dishes, vegetables, and staple foods. Language, urbanization, and transmigration between Bugis and Makassar ethnic groups have made many traditional culinary delights that have the same raw materials and production processes but have different names.

Keywords: Diversity, Bugis Ethnicity, Makassar Ethnicity, Traditional Food, Culinary Tourism.

1 Introduction

Globalization in the last few decades has made a wide variety of foreign foods such as Mc. Donald, Kentucky Fried Chicken, Dunkin Donuts, and others are very aggressively entering the market in Indonesia. The growing use of technology accompanied by excellent marketing techniques from foreign franchises has captured consumers' hearts, ranging from children to adults [1]. There has been a lifestyle change, especially in adolescents, who prefer franchised fast food over traditional food because it is considered more prestigious [2].

The food reflects cultural identity and is also one aspect of culinary tourism [3]. Community food practices are part of people's lifestyles that affect how people choose and consume food. Food and culture are inseparable. Food, as one of the products of cultural tourism, makes the role of culinary tourism even more critical [4]. Traditional food, one part of the cultural heritage, is currently experiencing challenges. The phenomenon of traditional foods gradually vanishes occurs in various ethnic groups worldwide [5, 6]. This is very concerning because future generations have the potential to no longer recognize traditional foods that should be preserved or maintained as cultural heritage.

Sulawesi Island is known for its best seafood in Indonesia, so its cuisine revolves around seafood cuisine [4]. However, traditional food in Sulawesi is not only seafood. There are various types of culinary. Research activities on traditional foods need to be developed so that people can get accurate information about the types, variations, and tastes of Indonesian food. This study aims to collect data and identify types of traditional food in South Sulawesi, especially the Bugis and Makassar ethnic groups.

2 Literature

2.1 Food Traditional

Traditional food is food whose production process is carried out in certain areas, either at the national, regional, or local levels. Traditional food has characteristics in the form of authentic recipes both in terms of raw materials and also the production process, has been known since ancient times, has links with gastronomy, and is also part of the cultural heritage [7]. Traditional food is anything or food consumed by the people of an area from generation to generation by the customs of an area or region to meet the nutritional needs of the body. Judging from the type, shape, and taste of traditional food, it has a lot of diversity. This is a potential that needs to be popularized through the development of traditional food because the raw materials come from local sources, are processed according to local recipes and formulated according to the tastes of the community.

2.2 Tourism

Tourism is a sector that has a major contribution to foreign exchange earnings and the country's economic growth. Tourism is the largest sector in the service industry and one of the important sectors in economic activity [8]. Tourism can increase the economic growth of a country as a foreign exchange earner, tourism development as a stimulus in investing in infrastructure, providing employment, and also increasing people's income. The research from Brida [9] also shows that tourism contributes positively to economic growth, both directly and indirectly.

2.3 Urgency Food Traditional to support culinary tourism

Consumption of traditional food is a key element in providing a tourism experience and also increasing domestic economic benefits [10]. Food and tourism are two things that are closely related. With increasing interest in local food, traditional food can become the core tourism product [11]. Traditional food has a wide variety of flavors that are influenced by nature, history, and culture. Therefore mapping Indonesian food culture is the initial stage of promoting food tourism [4]. Now is the perfect time to reflect on how food tourism plays a role in a better future [12].

3 Method

This study aims to identify traditional foods in Bugis and Makassar ethnic groups using qualitative research methods as a research design. The data collection process is done by distributing questionnaires, observations, and interviews in 21 regencies/cities belonging to the ethnic Bugis and Makassar regions. An open questionnaire was used to collect data on the respondent's profile, names of traditional foods, ingredients used, how to make them, how to serve them, and regional commodities. Descriptive analysis is used to identify the diversity of traditional foods, which are grouped based on staple food, side dish and vegetables, cake, drinks, and dish meals. The distribution of respondents in this study is shown in Table 1.

Table 1. Distribution of Respondent Profile

No.	Respondent Profile	Total	Percentage
1	Restaurant	56	39%
2	Traditional Cake Shop	25	18%
3	Community Leader	24	17%
4	Traditional Market	22	15%
5	Tourism Culinary Center	15	11%

4 Findings

Based on the data obtained from the research, there are 481 types of traditional foods in Bugis and Makassar ethnic groups. 178 came from the Makassar ethnic area, while the remaining 303 came from the Bugis ethnic area. The distribution of traditional foods found in the Bugis and Makassar ethnic areas is shown in Table 2.

Table 2. Number of Traditional Foods Found in Each City/Regencies

No.	Regional Ethnic	County/City	Traditional food found
1	Makassar	Makassar	50
2	Makassar	Gowa	50
3	Bugis	Luwu	27
4	Bugis	Bone	25
5	Bugis	Soppeng	25
6	Bugis	Maros	24
7	Bugis	Pangkep	24
8	Bugis	Sidenreng Rappang	22
9	Bugis	Sinjai	21
10	Makassar	Takalar	20
11	Makassar	Bantaeng	20
12	Makassar	Selayar	20
13	Bugis	Barru	20
14	Bugis	Wajo	20
15	Bugis	Bulukumba	20
16	Bugis	North Luwu	19

17	Makassar	Jenepono	18
18	Bugis	East Luwu	16
19	Bugis	Pinrang	15
20	Bugis	Palopo	13
21	Bugis	Pare-Pare	12

Identification of the diversity of traditional foods will be carried out by classifying traditional foods found in the Bugis Makassar ethnic area into 5 types, that is:

Staple Food: Burasa, Leppe-Leppe, Kaddo Minyak, Sokko, Songkolo Bagadang, Katupak, Gogoso, Lammang, Tumbu, Tolong, Mandura, Kaloli, Nasi Santan, Dange.

Side Dish and Vegetables: Nasu Manu Lekku, Nasu Pute, Lapsi, Pallu Kaloa, Toppa Lada, Pallu Mara, Pallu Basa, Juku Pallu Cella, Konro, Nasu Bale, Juku Parape, Tumpi-Tumpi Dapa Bale, Bajabu, Salonde, Pallu Kacci, Peco Bue, Juku Kambu, Nasu Palekko, Bayao Pallu, Bolloso Tello, Bayao Kannasa, Lawara Juku, Juku Parape, Juku Tunu, Ikan Kannasa, Tude Pallu Kacci, Sambala Kaluku, Langga Roko, Paria Kambu, Kaju Tettu, Sop Saudara, Coto, Acara, Rojjo, Bale Parede, Barobbo, Sop Kondro, Pacco.

Cake: Baruasa, Bannang-Bannang, Roko-Roko Unti, Roko-Roko Cangkuning, Onde-Onde, Taraju, Roti Bare, Apang, Taripang, Bolu Cukke, Dadara, Bayao Nipannyu, Putu Cangkiri, Putu Pesse, Biji Nangka, Sarikaya, Sikaporo, Putu Kacang, Barongko, Waje, Dodoro, Cucuru Maddingki, Cucuru Bayao, Pa'moniang Talang, Kopi Langi, Buah Sappang, Apang Paranggi, Bandang- Bandang, Beppa Pute, Katiri Sala, Bolu Peca, Putu Soppa, Sanggara Balanda, Bandang Lame, Suwalla, Cucuru Te'ne, Dadara Balanda, Surabeng, Kaddo Boddong, Buroncong, Lapsi, Sarikaya, Pipang, Baje Canggoreng, Songkolo Bandang, Haje, Sokko Palopo, Bagea, Tenteng Kenari, Pammonieng Talang, Kue Gambu.

Drink: Es Cendolo, Es Tape, Tuak, Sarabba, Sirup Markisa, Sirup DHT.

One Dish Meal: Bassang, Pallu Butung, Pisang Ijo, Barobbo, Sop Ubi, Pallu Gola, Bubur Ketan, Bubur Kacang Hijau, Mie Kering, Kapurung.

5 Discussion

Traditional food belonging to the Bugis ethnic group covers 15 cities/regencies: Maros, Barru, Bone, Pangkep, Pinrang, Sidenreng Rappang, Soppeng, Wajo, Pare-Pare, Sinjai, Bulu Kumba, Luwu, North Luwu, East Luwu and Palopo. Meanwhile, traditional food belonging to the Makassar ethnic group covers 6 cities/regencies: Makassar, Gowa, Takalar, Bantaeng, Jenepono, and Selayar. The distribution of traditional food found in the Bugis and Makassar ethnic groups based on the classification of traditional food types will be shown in Figure 1.

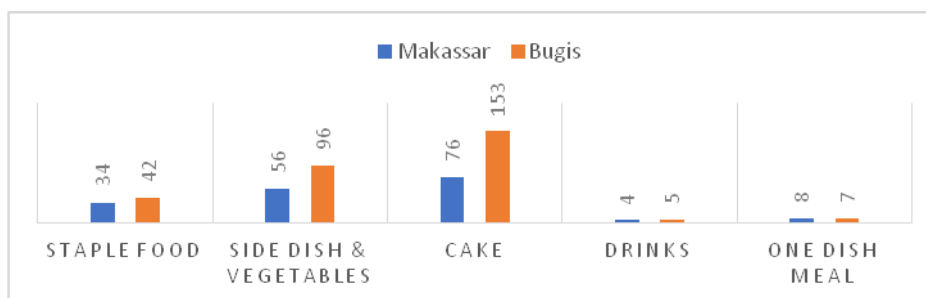


Fig 1. Distribution of traditional found in Bugis and Makassar ethnic areas.

Makassar City and Gowa Regency are the districts that have the most types of traditional food, followed by Luwu, Bone, Soppeng, and Maros Regencies. Gowa Regency is close to Makassar City as the city center in South Sulawesi, making Gowa Regency has many types of traditional foods. Luwu, Bone, and Soppeng are regencies that have large areas where we can find various types of traditional foods. Similar to Gowa Regency, Maros Regency (6th place) has a location close to the city of Makassar and is also the location of Sultan Hasanuddin Airport, so it has many types of traditional food.

Traditional food owned by the Bugis ethnic area has more (303 traditional) than the Makassar ethnic (178 traditional) food. The amount of traditional food of the Bugis ethnic is more than the Makassar ethnic because the Bugis ethnic has a more extensive area coverage than the Makassar ethnic. However, the results of the study show that Makassar City is a city that has the most significant number of traditional foods. One of the factors that make Makassar have a variety of traditional foods that Makassar City is the capital city of South Sulawesi Province. Most of the population in rural areas goes to urban areas to get work opportunities and improve a more viable economy [13].

Traditional foods found in the Bugis Makassar area are dominated by traditional cakes (48%), side dishes and vegetables (32%), and staple food (16%). This is because staple foods, side dishes, vegetables, and traditional cakes are generally served in cultural events such as weddings, Accera Kalompoang, Barasanji, A'lamang, Maudu Lompoa, and other traditional ceremonies. Meanwhile, one-dish meals and drinks are generally served at informal events, such as social gatherings.

Bugis and Makassar ethnic foods are diverse regarding raw materials used. The main ingredients in staple foods are rice, corn, sticky rice, cassava, sweet potatoes, and sago flour. The ingredients commonly used for side dishes are beef, buffalo, chicken, goat, horse, fish, eggs, duck, and shellfish. For cakes, use white rice flour, glutinous rice flour, potato, banana, cassava, sweet potato, and wheat flour.

Generally, the raw materials used for staple foods, side dishes, vegetables, and cakes use local ingredients, the primary commodities in various Bugis Makassar areas. This follows Maddatuang's research [14] which states that South Sulawesi has the potential for agriculture and animal husbandry, which will be the largest source of regional income in 2020. Wheat flour is the main ingredient in Buruncong, Pammonieng Talang, Apang Paranggi, Kue Gambu, and Dadara. However, along with the development of science, it is undoubtedly expected to reduce the use of wheat flour and use local commodities to increase food security [15]. Wheat, as the main ingredient of wheat flour, cannot be grown in Indonesia, so wheat flour is relatively more expensive than rice flour (local ingredients).

Traditional food processing in the Bugis and Makassar ethnic groups varies significantly from cooked, baked, fried, grilled, roasted, sauteed, and steamed. Processing and serving of Bugis ethnic food Makassar are generally still simple in their presentation. Technological developments affect traditional food processing in various ethnicities [16]. One example of the application of food processing technology in traditional food processing is using a pressure cooker in the Burasa cooking process and other foods that require a relatively long cooking time. In addition to changes in food processing, there are changes in the shape and size of food, especially traditional cakes, which are made smaller to make it easier to consume and also make it easier to make arrangements to improve aesthetic elements.

Food has a central role in meeting life's needs and represents cultural identity [3, 17]. Urbanization that occurs in Makassar City makes the population of Makassar City multi-ethnic. This makes Makassar City have many types of traditional foods [18]. Differences in language, urbanization, and transmigration between Bugis and Makassar ethnic groups have made many traditional foods with the same food processing and raw materials but different names.

6 Conclusion

From this research, information was obtained that there are 481 types of ethnic Bugis and Makassar foods ranging from staple foods, side dishes and vegetables, cakes, drinks, and one dish meal. Traditional foods found in the Bugis Makassar area are dominated by traditional cakes, side dishes, vegetables, and staple foods because they are closely related to traditional ceremonies. The number of dishes that have the same raw materials and food processing but have different names due to the influence of the local language, urbanization, and transmigration, so that previously 481 types of Bugis and Makassar ethnic foods are reduced in number. The way of processing and serving is still simple but still has adequate nutritional content (calories, protein, fat, and carbohydrates).

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