

Abstrak

Penelitian proyek tugas akhir ini mengangkat inovasi kuliner penggunaan buah nangka yang diolah menjadi produk makanan dalam bentuk Sate Lilit Nangka dan *Infused* Arak Nangka. Latar belakang penelitian didasarkan pada pentingnya diversifikasi kuliner buah lokal untuk mendukung pariwisata Bali yang dikenal dengan kekayaan seni budaya dan kulinernya. Sate lilit sebagai salah satu kuliner tradisional Bali biasanya berbahan dasar daging, namun dalam penelitian proyek tugas akhir ini dikembangkan menggunakan buah nangka yang memiliki kandungan gizi tinggi, mudah diperoleh, dan mudah diperoleh. Selain itu, arak sebagai minuman tradisional Bali dipadukan dengan ekstrak nangka melalui metode *infused*, sehingga menghasilkan cita rasa baru yang inovatif. Metodologi penelitian menggunakan pendekatan deskriptif dengan pengumpulan data melalui observasi, dokumentasi, wawancara, kuesioner, dan uji coba produk. Uji coba dilakukan secara bertahap (tiga kali) untuk memperoleh formulasi terbaik dari sate lilit nangka dan *infused* arak nangka. Event peluncuran produk dilaksanakan di Restoran Undhira Gedung C Universitas Dhyana Pura, dengan manajemen acara yang terencana meliputi publikasi, promosi, dekorasi, anggaran, hingga evaluasi. Hasil penelitian proyek tugas akhir menunjukkan produk Sate Lilit Nangka memiliki tekstur yang lembut, cita rasa gurih dengan bumbu khas Bali, dan dapat diterima oleh konsumen berdasarkan hasil uji coba dan pendapat beberapa orang responden tester. Sementara itu, produk *Infused* Arak Nangka menghadirkan variasi minuman tradisional dengan sentuhan kekinian. Kesimpulannya, inovasi olahan buah nangka ini tidak hanya mampu menciptakan produk kuliner baru yang sehat, bergizi, dan bernilai jual tinggi, tetapi juga berpotensi memperkaya khasanah kuliner Bali sekaligus mendukung pengembangan pariwisata berbasis seni dan budaya kuliner tradisional.

Kata kunci : Buah Nangka, Sate Lilit Nangka, *Infused* Arak Nangka, Inovasi Kuliner, sehat dan bergizi.

Abstract

This final project's research raised culinary innovation using jackfruit fruit processed into food products in the form of Satay Lilit Jackfruit and Infused Arak Jackfruit. The background of the research is based on the importance of local fruit culinary diversification to support Bali tourism, which is known for its rich cultural and culinary arts. Sate lilit, as one of the traditional Balinese cuisines, is usually made from meat, but in this final project research, it was developed using jackfruit, which has high nutritional content and is easy to obtain. In addition, arak, as a traditional Balinese drink, is combined with jackfruit extract through the infused method, resulting in an innovative new flavor. The research methodology employed a descriptive approach and involved data collection through observation, documentation, interviews, questionnaires, and product trials. Trials were conducted in stages (three times) to obtain the best formulation of satay lilit jackfruit and infused jackfruit wine. The product launch event was held at Undhira Restaurant, Building C, Dhyana Pura University, with planned event management including publication, promotion, decoration, budget, and evaluation. The research results of the final project show that the Satay Lilit Nangka product has a soft texture and savory taste with Balinese spices and can be accepted by consumers based on the test results and opinions of several tester respondents. Meanwhile, the Infused Arak Nangka product presents various traditional drinks with a contemporary touch. In conclusion, this jackfruit processing innovation is not only able to create new culinary products that are healthy, nutritious, and of high selling value, but also has the potential to enrich Bali's culinary repertoire while supporting tourism development based on traditional culinary arts and culture.

Keywords: Jackfruit, Satay Lilit Jackfruit, Infused Jackfruit Arak, Culinary Innovation, healthy and nutritious.