

**Perkakas Pembuatan Tahu Dusun Setembel Kecamatan Gambiran  
Kabupaten Banyuwangi**

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**ABSTRAK**

Penelitian ini bertujuan untuk memperoleh gambaran tentang (1) Sejarah keberadaan, (2) Bentuk dan fungsi perkakas yang digunakan dalam proses pembuatan tahu Dusun Setembel Kecamatan Gambiran Kabupaten Banyuwangi, (3) Cara pemakaian perkakas yang digunakan oleh pengrajin tahu Dusun Setembel Kecamatan Gambiran Kabupaten Banyuwangi. jenis penelitian yang digunakan adalah penelitian deskriptif kualitatif. Objek penelitian ini adalah Perkakas Pembuatan Tahu Dusun Setembel Kecamatan Gambiran Kabupaten Banyuwangi. Metode pengumpulan data yang dilakukan adalah menggunakan metode, observasi, wawancara, dokumentasi.

Dengan demikian hasil penelitian ini sebagai berikut: perkakas yang digunakan yaitu Mesin Penggilingan, Bak (*Alas Tahu*), Blengker, Penutup Blengker, Centung, Centung Bur, Kain Sifon (*Penyaring*), Tong Penggodokan, Keranjang (*Erek*), Bak Cuka, Bak Perendam Kedelai, Batu Pemberat, Penggaris Kayu, Pentang Penyaring, Bak Putih, Corong, Pisau, Tumbu, Gayung. Cara pemakaian serta proses pembuatan tahu terdiri dari perendaman, penirisan, penakaran, penggilingan, pemasakan, penyaringan, pemerasan, pengadukan atau fermentasi, pemisahan, penyiapan cetakan, pencetakan, pemotongan.

Kata Kunci: Tahu, Perkakas, Dusun Setembel

***Tofu making tools in Setembel Hamlet, Gambiran District, Banyuwangi  
Regency***

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***Abstract***

*Tofu is a culinary product of the hybridity effect by the Chinese. Until now, this soybean-based culinary is very popular among the people. when viewed from the production process, it cannot be separated from the supporting tools that develop along with the development of technology and the mindset of the community. Tools are tools that play an important role in the creation of tofu, so far, craftsmen tend not to pay attention to the importance of the role of tools in the process, if you pay attention to each tofu-producing area, the shape of the tool is different. Therefore, this study aims to (1) describe the history of existence, (2) describe the shape and function of the tools used in the process of making tofu in Setembel Hamlet, Gambiran District, Banyuwangi Regency, (3) describe how to use the tools used by tofu craftsmen in Setembel Hamlet, District Gambiran Banyuwangi Regency. the type of research used is descriptive qualitative research. The object of this research is the Tofu Making Tool in Setembel Hamlet, Gambiran District, Banyuwangi Regency. The method of data collection is using methods, observations, interviews, documentation. based on the research that has been done, the results obtained are as follows: the tools used are Milling Machine, Tub (Tofu Mat), Blengker, Blengker Cover, Centung, Centung Bur, Chiffon Fabric (Filter), Boiling Tong, Basket (Erek), Vinegar Tub, Soybean Soaker, Ballast Stone, Wooden Ruler, Sieve Bar, White Tub, Funnel, Knife, Tumbu, Dipper. The method of use and the process of making tofu consists of soaking, draining, measuring, grinding, cooking, filtering, squeezing, stirring or fermenting, separating, preparing molds, printing, cutting.*

***Keywords: Tofu, Tools, Dusun Setembel***