

**PENGEMBANGAN *ROLL CAKE* MOTIF ENDEK RANGRANG KHAS  
BALI**

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**ABSTRAK**

Tujuan penelitian ini untuk memperoleh tahapan pengembangan *roll cake* dengan motif *endek rangrang*. Jenis penelitian ini adalah pengembangan dengan model 4D yang meliputi (*define, design, development, dissemination*). Data di kumpulkan dengan observasi dan wawancara. Instrumen yang digunakan dalam penelitian ini yaitu berupa angket dengan skala 5. Subjek penelitian ini terdiri dari panelis uji terbatas yaitu 15 panelis terlatih terdiri dari Dosen Pendidikan Kesejahteraan Keluarga Tata Boga Undiksha, Guru Sekolah Menengah Kejuruan yang berada di Ingaraja dan uji panelis diperluas digunakan masyarakat umum sebanyak 50 orang. Data dianalisis secara deskriptif kuantitatif. Hasil penelitian ini menunjukkan bahwa pada tahapan *define, roll cake* dikembangkan dengan motif *endek rangrang* khas Bali dengan menggunakan resep acuan *roll cake* batik. Tahap *design* motif *endek rangrang* yang digunakan yaitu motif *endek rangrang khas Nusa Penida* yang memiliki warna cerah dan berbentuk zigzag. Tahap *development* dilakukan uji terbatas dengan hasil kualitas *roll cake* motif *endek rangrang* dari segi tekstur diperoleh rata-rata 4,8 dengan kategori sangat baik, dari segi warna diperoleh rata-rata 5 dengan kategori sangat baik, dari segi bentuk motif diperoleh rata-rata 4,86 dengan kategori sangat baik. Tahap *dissemination* dilakukan uji perluas dengan hasil produk *roll cake* motif *endek rangrang* diterima oleh masyarakat dilihat dari segi tekstur diperoleh rata-rata 4,56 dengan kategori sangat suka, dari segi warna diperoleh rata-rata 4,5 dengan kategori sangat suka, dari segi bentuk motif diperoleh rata-rata 4,66 dengan kategori sangat suka.

**Kata – kata kunci** : *roll cake*, motif *endek rangrang*, model 4D

# **DEVELOPMENT OF ROLL CAKE MOTIF ENDEK RANGRANG BALI**

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## **ABSTRACT**

*The purpose of this study was to obtain the stages of developing a roll cake with an endek rangrang motif. This type of research is the development of a 4D model which includes (define, design, development, dissemination). Data were collected by observation and interviews. The instrument used in this study is a questionnaire with a scale of 5. The subjects of this study consisted of limited test panelists, namely 15 trained panelists consisting of Lecturers of Family Welfare Education for Catering Undiksha, Secondary Vocational School Teachers who were in Ingaraja and the panelist test was expanded to be used by the general public. as many as 50 people. The data were analyzed descriptively quantitatively. The results of this study indicate that at the define stage, the roll cake was developed with a Balinese endek rangrang motif using a batik roll cake reference recipe. The design stage of the endek rangrang motif used is the typical endek rangrang motif of Nusa Penida which has a bright color and a zigzag shape. The development stage was carried out with a limited test with the results of the quality of the endek rangrang motif roll cake in terms of texture obtained an average of 4.8 with a very good category, from in terms of color obtained an average of 5 with a very good category, in terms of the shape of the motif obtained an average of 4.86 with a very good category. In the dissemination stage, an expansion test was carried out with the results of the endek rangrang motif roll cake product being accepted by the public in terms of texture, an average of 4.56 was obtained in the category of very like, in terms of color, it was obtained an average of 4.5 with a category of very like, in terms of shape. motif obtained an average of 4.66 with the category of very like.*

**Keywords:** roll cake, endek rangrang motif, 4D model