ETNOKIMIA GARAM KUSAMBA DAN INTEGRASINYA KE DALAM PEMBELAJARAN KIMIA DI SMA

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ABSTRAK

Penelitian ini bertujuan untuk mendeskripsikan, menjelaskan, dan mendokumentasikan etnokimia garam Kusamba di Desa Kusamba, Bali, serta mengintegrasikannya ke dalam pembelajaran kimia di SMA. Penelitian ini menggunakan pendekatan kualitatif dengan jenis penelitian etnografi yang berlokasi di Desa Kusamba, Klungkung, Bali. Data dikumpulkan melalui teknik observasi, wawancara, dan studi literatur. Keabsahan data diuji menggunakan triangulasi sumber, triangulasi teknik dan *member check*. Subjek dalam penelitian ini adalah para petani garam kusamba, sedangkan objek penelitiannya yaitu etnokimia garam kusamba tentang alat dan bahan serta proses pembuatan garam kusamba di Desa Kusamba. Hasil penelitian menunjukkan bahwa alat dan bahan yang digunakan serta proses dalam pembuatan garam kusamba diwariskan secara turun-temurun, seperti penggunaan batang kelapa yang digunakan untuk proses pengeringan yang menyebabkan garam kusamba memiliki sedikit rasa manis berbeda dengan garam dari daerah lain. Petani garam kusamba di Desa Kusamba juga memiliki pengetahuan yang cukup baik terkait proses pembuatan garam kusamba yaitu diawali dengan pengambilan air laut yang mengandung ion-ion seperti Na^+ dan Cl^- kemudian disiram ke pasir hitam. Air ini kemudian mengalami evaporasi di bawah sinar matahari, sehingga konsentrasi ion meningkat. Setelah itu pasir dipindahkan kedalam bak penyongsoran untuk proses pelarutan kembali kristal garam (*leaching*) kemudian akan dilakukan evaporasi ulang hingga kristal garam nya terbentuk. Pengetahuan etnokimia dalam proses pembuatan garam kusamba ini juga dapat diintegrasikan dalam pembelajaran kimia di SMA seperti pada materi kimia hijau *(green chemistry),* struktur atom dan sistem periodic unsur, ikatan kimia, senyawa organik tersusun atas rantai karbon.

Kata Kunci: Garam kusamba, Etnokimia, Desa Kusamba

ETHNOCHEMISTRY OF KUSAMBA SALT AND ITS INTEGRATION INTO CHEMISTRY LEARNING IN HIGH SCHOOL

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ABSTRACT

This study aims to explore, describe, explain, and document the ethnochemistry of Kusamba salt in Kusamba Village, Bali, and integrate it into chemistry learning in high school. This study uses a qualitative approach with an ethnographic research type located in Kusamba Village, Klungkung, Bali. Data were collected through observation techniques, interviews, and literature studies. Data validity was tested using source triangulation, technical triangulation, and member checks. The subjects in this study were Kusamba salt farmers, while the object of research was the ethnochemistry of Kusamba salt regarding the tools and materials and the process of making Kusamba salt in Kusamba Village. The results showed that the tools and materials used and the process in making Kusamba salt were passed down from generation to generation, such as the use of coconut stems used for the drying process which causes Kusamba salt to have a slightly sweet taste different from salt from other regions. Kusamba salt farmers in Kusamba Village also have quite good knowledge regarding the process of making Kusamba salt, which begins with taking seawater containing ions such as Na^+ and Cl^- then pouring it onto the black sand. This water then evaporates under sunlight, increasing the ion concentration. The sand is then transferred to a leaching tank to re-dissolve the salt crystals, followed by further evaporation until the salt crystals form. Ethnochemical knowledge of the Kusamba salt production process can also be integrated into high school chemistry lessons, such as green chemistry, atomic structure and the periodic table of elements, chemical bonds, and organic compounds composed of carbon chains.

Keywords: Kusamba salt, Ethnochemistry, Kusamba Village