

ETNOKIMIA PEDETAN KHAS JEMBRANA DAN INTEGRASINYA KE DALAM MODUL AJAR KIMIA HIJAU DI SMA

Oleh

Ni Komang Ananda Dian Savitri, NIM 2213031021

Program Studi Pendidikan Kimia, Jurusan Kimia, FMIPA

ABSTRAK

Penelitian ini bertujuan untuk mengkaji aspek ilmiah yang melatarbelakangi pembuatan kuliner tradisional *pedetan* khas Jembrana, meliputi bahan dasar, bumbu, dan proses pembuatannya, sekaligus mengintegrasikannya ke dalam pembelajaran kimia hijau di tingkat SMA. Penelitian ini menggunakan pendekatan kualitatif dengan jenis penelitian etnografi. Subjek penelitian meliputi juru masak *pedetan* di Desa Perancak, guru kimia di SMAN 2 Negara, serta sumber tertulis berupa buku, jurnal ilmiah, dan silabus kimia SMA Kurikulum Merdeka. Objek penelitian mencakup pengetahuan juru masak terkait bahan dan proses pembuatan *pedetan*, kajian literatur mengenai kandungan kimia dan manfaatnya pada proses pembuatan *pedetan* dan produknya, serta Capaian Pembelajaran dan materi pokok kimia hijau dalam Kurikulum Merdeka di SMA. Teknik pengumpulan data yang digunakan meliputi observasi, wawancara, dan studi dokumentasi. Validitas data diuji melalui triangulasi, kecukupan referensi, dan *membercheck*. Hasil penelitian menunjukkan bahwa terdapat tiga jenis ikan yang digunakan dalam pembuatan *pedetan*, yaitu ikan lemuru (*Sardinella lemuru*), ikan tambang (*Sardinella fimbriata*), dan ikan layang (*Decapterus*). Selain itu, terdapat tujuh jenis tanaman yang digunakan sebagai bahan bumbu *pedetan*, yaitu kunyit (*Curcuma longa*), cabai merah (*Capsicum annuum* L.), lengkuas (*Alpinia galanga*), ketumbar (*Coriandrum sativum* L.), bawang putih (*Allium sativum* L.), serai (*Cymbopogon citratus*), dan kencur (*Kaempferia galanga* L.). Proses pembuatan *pedetan* meliputi tahap pembelahan ikan, pencucian, perendaman, pembuatan bumbu, dan penjemuran setelah dibumbui. Setiap tahapan tersebut melibatkan berbagai proses kimia yang berpotensi untuk diintegrasikan ke dalam pembelajaran kimia di SMA, khususnya pada materi kimia hijau. Penelitian ini menyarankan pengembangan kajian etnokimia yang lebih luas, validasi ilmiah melalui uji eksperimen, serta pemanfaatannya oleh guru dalam pembelajaran kontekstual agar lebih bermakna.

Kata-kata kunci: ikan lemuru, bahan bumbu, Desa Perancak, etnokimia, *pedetan*

ETHNOCHEMISTRY OF JEMBRANA'S TRADITIONAL PEDETAN AND ITS INTEGRATION INTO GREEN CHEMISTRY TEACHING MODULES IN HIGH SCHOOL

by

Ni Komang Ananda Dian Savitri, Student ID 2213031021

Chemistry Education Study Program, Department of Chemistry, FMIPA

ABSTRACT

*This study aims to examine the scientific aspects underlying the preparation of the traditional Jembrana dish “pedetan,” including its main ingredients, spices, and preparation process, while integrating this knowledge into green chemistry education at the high school level. This study employs a qualitative approach using ethnographic research methods. The research subjects include pedetan chefs in Perancak Village, chemistry teachers at SMAN 2 Negara, as well as written sources such as books, scientific journals, and the high school chemistry syllabus under the Merdeka Curriculum. The research objects encompass the cooks’ knowledge regarding the ingredients and preparation process of pedetan, a literature review on the chemical composition and benefits of pedetan and its products, as well as the Learning Outcomes and core topics of green chemistry in the Merdeka Curriculum at the high school level. Data collection techniques used included observation, interviews, and document analysis. Data validity was tested through triangulation, adequacy of references, and member checking. The results of the study indicate that three types of fish are used in the production of pedetan: lemuru fish (*Sardinella lemuru*), tambang fish (*Sardinella fimbriata*), and layang fish (*Decapterus*). In addition, seven types of plants are used as spices for pedetan: turmeric (*Curcuma longa*), red chili (*Capsicum annuum* L.), galangal (*Alpinia galanga*), cilantro (*Coriandrum sativum* L.), garlic (*Allium sativum* L.), lemongrass (*Cymbopogon citratus*), and kencur (*Kaempferia galanga* L.). The process of making pedetan includes the stages of cutting the fish, washing, soaking, preparing the seasoning, and sun-drying after seasoning. Each of these stages involves various chemical processes that have the potential to be integrated into high school chemistry instruction, particularly in the area of green chemistry. This study suggests the development of broader ethnochemical research, scientific validation through experimental testing, and its utilization by teachers in contextual learning to make the lessons more meaningful.*

Keywords: *lemuru fish, spice ingredients, Perancak Village, ethnochemistry, pedetan*