

## CHAPTER 5

### CONCLUSION AND SUGGESTIONS

#### 5.1 Conclusion

Based on the chapters above there are some points that could be drawn about Indonesian traditional food presentation. The first point is that the proper color composition on the food presentation could help the consumer to identify the food they are eating. A good presentation could help to judge the freshness of the food they are eating and could attract the consumer more because the color is the first thing they see. The second point is the neatness of the food presentation. A balanced (neat) food presentation is more preferable rather than the unbalanced (messy) one. A balanced presentation also shows the consumer that the preparers are careful with the food that they were preparing. The third point is the presentation itself. The contemporary way of presenting food is more preferable rather than the traditional one. Finally, the fourth point is the plate, the shape did not really affect the presentation but the color does. A bright color plate is preferable rather than the dark one because using a bright color plate could enhance the color of the food.

Based on the questionnaire about Indonesian traditional food presentation that was answered by the respondents, color and neatness are important in Indonesian food presentation. Also, the food presentation in Indonesian food is already good enough. For the plate, the shape and the color of the plate could affect the

presentation but the shape of the plate is not important in Indonesian food presentation.

To support the result of the questionnaire, the writer interviewed ten respondents about Indonesian traditional food presentation. In general, the interview result confirms the questionnaire about Indonesian traditional food presentation. This is supported by the interviewees opinion about the Indonesian traditional food presentation was mostly already good enough. However, the interviewees had opinion that some food presentations were messy. With regard to the plate, the interviewees said that the food presentation was better if the plate is suitable for the food. Also, the color of the plate could match the food color to make it look more attractive. Last but not least, the interviewees stated that a good presentation for Indonesian traditional food was a simple, neat, colorful presentation including putting on some garnishes to make it look more attractive.

## **5.2 Suggestion**

This research discuss about the food presentation in Indonesian food culture, thus from the conclusion above, the suggestion from the writer is for a good food presentation in Indonesian food a neat, simple, and colorful presentation is enough. Place the food neatly on the plate and don't forget to add some garnishes to add more color on the food.