

# COMPONENTIAL ANALYSIS OF MEANING OF FOODS MADE OFF CASSAVA IN JAVA : SEMANTIC STUDY

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## ABSTRACT

*This research will discuss about the componential analysis of meaning of foods made off cassava in Java. The research method used in this study is descriptive-qualitative. In collecting the data, the researcher uses involved conversation observation continued with taking notes technique. The theory used in this research is theory of componential analysis of meaning by Nida. The result indicates that there are 22 foods made off cassava in Java namely gethuk lindri, gethuk kurung, gethuk kurung, gatot, utri, jemblem/misro, tiwul, biji salak, lemet, cenil, kue srawut/awul-awul, telo keju, klanting, slondok, keripik singkong, kerupuk opak/samiler, combro, timus, tape/peuyeum, krecek, latak, and cimplung. Cassava becomes the domain or common component. The distinctive components of foods made off cassava in Java seen from four aspects; the the mix-ingredients used, the cooking methods, the texture, and the taste of the foods. From the analysis, it can be concluded that the meaning of foods made off cassava in Java is not contained in a single meaning but there are several distinctive components that can be related it.*

**Key words:** *cassava, componential analysis of meaning*

## Introduction

Cassava is one of staple foods in Indonesia besides rice, corn, and wheat. Usually cassava is also called puhung or boled. It contains high calories and carbohydrates. Indonesian people are familiar with it and its processed food. Besides it is cheap, the

process to cook cassava is not too difficult. Just boiling it with water, people can consume it immediately. The easy process produces many variations of processed food made off cassava.

In Java, people know several names of foods made off cassava such as

gethuk, tiwul, klanting, etc. These names become identities that will indirectly provide some overviews about the shape, the material, and the cooking methods. Different names of foods give different meanings but it is possible to have relation. As stated by Wijana, the meaning of language unit has relationship in form and in meaning with the other language unit and it is possible to have varying meaning. One of them is hyponym (2008:28). A hyponym is semantic relation between specific meaning and generic meaning or between taxonomy members and taxonomy name (Kridalaksana, 2011:74). In this case, gethuk, tiwul, klanting are taxonomy members which are hypnymous with foods made off cassava.

To determine the semantic relation in foods

made off cassava, the reseracher will use the theory of componential analysis of meaning. The focus of componential analysis of meaning is on the discussion of lexical semantics. Based on Pateda, lexical semantics tends to focus on the discussion of meaning systems contained in a word (2001:74). As stated by Subroto, component analysis is used in the study of lexical semantics, especially for a number of lexemes included to a particular lexical fields. This lexical field has same component of meaning, but on the other hand it also has different component of meaning (2011:102).

Based on the explanation above, this research will analyze about the hyponym and the componential analysis of meaning of foods made off cassava in Java.

### **Theoretical Basis**

Studies about componential analysis of meaning have been carried out by some researchers. One of them is written by Ida Cahyani from STIMIK Tunas Bangs, Banjarnegara. Her research with the title "Componential Analysis of Meaning on Lexemes "Look" in English" analyzes about the differences components of meaning on lexemes 'look' in English. She uses Nida's theory to figure out the distinguished features among lexemes. The result shows that there are fifteen lexemes which have meaning 'look' in English; see, look, watch, stare, gaze, glance, glare, glimps, gape, behold, peer, peep, peek, blink, and wink. The distinctive components are determined by several semantic features such as the device of seeing, the way of seeing, the object and the involved feeling through the process of seeing.

This research also discusses about componential analysis of meaning. The difference of this research and the previous research is in the object of the research. In the previous research, the researcher analyzes about componential analysis of verb 'look' in English. In the other hand, this research analyzes about componential analysis of foods made off cassava in Java. This research also uses the theory of componential analysis of meaning stated by Nida. Nida categorizes the type of components into two types, common component and diagnostic or distinctive components (1975:32-33).

#### **- Common Component**

It is the central component that is owned by all lexems in the semantic domain.

#### **- Diagnostic or distinctive components**

It distinguishes the meaning of all lexems in the same semantic domain.

### **Research Method**

The method used in this research is qualitative method and descriptive approach. According to Moleong, qualitative research is research conducted the phenomenon of the research subject and it is described in the words, in a special context and utilizing various scientific methods (2005:6). This research uses descriptive approach. According to Sugiyono, the descriptive approach is an approach used to describe or provide an overview of the object of research through data or sample that have been collected without making generally conclusion (2012:29).

The source data in this research are the names of foods made off cassava in Java. The data collection is

collected by involved conversation observation continued with taking notes technique. In analyzing data, the researcher applies Nida's theory. According to Nida, there are six procedural steps to analyze the components of a related set of meanings (1975:54-61):

1. Selecting the related series of meanings.
2. Determining of all the possible referents of these meanings.
3. Determining the various meanings about what characteristics are true of one or more meanings, but not true of all.
4. Describing the distinctive features of each of the meanings.
5. Describing various possible referents and relating the statements of components to features of the referents.
6. Describing the diagnostic features systematically.

### **Research Findings**

The researcher collects and finds 22

hyponyms of foods made off cassava in Java. All foods are included into traditional foods in Java. Certainly, each region has different name of each food. The same food is named different in the other region but it refers to the same food. :

#### 1. Gethuk Lindri

Gethuk lindri is known with its attractive colours such as pink, green, brown, yellow, white. It is cooked with mixing the mashed cassava and sugar. Then it is shaped like noodles and cut into some pieces. This food uses coconut as sprinkle.

#### 2. Gethuk Kurung

Gethuk kurung is Klaten food that uses brown sugar as filling in the dough. Kurung is name of region in Klaten. So, the name of gethuk kurung comes from the region which the food is produced.

#### 3. Gethuk Goreng

Gethuk goreng is one of traditional food which is known especially in Central Java. It is cooked with brown sugar and coconut milk mixed with mashed cassava. The shape of this food is round and uneven.

#### 4. Gatot

Gatot is processed food of cassava which is cooked by dried the cassava slices then boiled it. It has salty taste. It uses coconut for sprinkling. Usually some region also uses brown sugar to give sweet taste.

#### 5. Utri

Utri is Javanese food that uses brown sugar as filling in the dough of mashed cassava. Then the dough is wrapped by coconut leaves and steamed.

#### 6. Jemblem/Misro

Jemblem is the name of East Java food. In Central and West Java, it is usually called misro. In this food,

brown sugar is also used as filling in the dough of grated cassava. Then, the dough is formed in round shape and fried.

#### 7. Tiwul

There are two kinds of tiwul. First is tiwul that has sweet taste and second is tiwul that has salty taste. Usually, tiwul that has salty taste is consumed as substitution of rice. This food is known especially in Gunung Kidul as popular souvenir.

#### 8. Biji Salak

Biji salak is food which is usually consumed with kolak or sauce made from coconut milk and brown sugar. It has round shape and chewy texture. It is made from cassava that has been steamed and mashed. Then it is formed into a round like marble.

#### 9. Lemet

Lemet is food that is processed by mixing mashed cassava with brown sugar and coconut. Then the

dough is wrapped in coconut leaves and steamed.

#### 10. Cenil

Cenil is processed food of cassava that is cooked by forming it into oval shape or round like marble. Cenil has many color variants such as white, red, and green. Coconut and liquid brown sugar are used for sprinkling. In Surabaya, it is called klaning.

#### 11. Kue Srawut/Awul-Awul

Kue srawut is almost same with tiwul. The difference is tiwul made from cassava that have been dried first. While in making srawut, the cassava is not dried. Kue srawut has sweet taste because is made by mixing the dough with brown sugar. Usually it also uses coconut for springkling. In East and Central Java is called kue srawut but in West Java is usually called awul-awul.

#### 12. Telo Keju

Telo keju is one of processed food of cassava

that has salty and savory taste like cheese. It is soft because in the cooking method, the cassava will be steamed and flavoured first before fried.

### 13. Klanting

Klanting or lanting is famous food in Central Java. It has hard texture and salty taste. It is made off cassava or tapioca flour and usually it is shaped like number 8.

### 14. Slondok

Slondok is almost same with klanting. The differences are in the shape and the texture. Slondok is more bigger than klanting and the taste is more crunchy.

### 15. Keripik Singkong

Kripik singkong is one of favourite snacks that has crunchy texture. The method to cook this food is also easy. Now, it has been developed by adding variety of flavour such as barbeque, roast beef, etc.

### 16. Kerupuk Opak/Samiler

Kerupuk opak or samiler is food made off steamed cassava then formed into thin shape and dried. After dried, it will be fried. Kerupuk opak is crunchy and salty. Usually it is added with chili.

### 17. Combro

Combro is favored food in West Java. It is made off mashed cassava that is filled with oncom. Combro is acronym of oncom dijero. It has salty and spicy taste.

### 18. Timus

Timus or ketimus is food made off steamed and mashed cassava, brown sugar, and coconut. After the ingredients is mixed, the dough will be formed into ovale shape then fried.

### 19. Tape/Peuyeum

Tape is food processed by smearing cassava with yeast then fermented. In East and Central Java it is usually

called tape but in West Java it is called peuyeum.

#### 20. Krecek

Krecek is processed food off cassava that has hard texture. In cooking it, cassava is cutted to thight slices then dried. After that, the slices are fried. Some region adds melted brown sugar to make sweet taste.

#### 21. Latak

Latak is one of favored snack in Central Java especially in Tegal. Iit almost same with cassava but it is flavoured with brown sugar and chili after it is fried.

#### 22. Cimplung

Cimplung is processed food of cassava cooked by boiling the cassava and mixing it with the brown sugar. It has brown colour from the brown sugar sauce and usually it eats by the sauce.

### **- The Dimension of Foods Made Off Cassava in Java**

Based on the description above, there are 22 names of foods made off

cassava in Java. To determine the component of that foods, all the data will be described into five dimensions; based ingredient (BU), mix-ingredients (MU), cooking method (CM), texture (TE), and taste (TA).

#### a. The Basic Ingredient (BU)

Basic ingredient (BU) is described because it is the taxonomy of the hyponym of foods made off cassava in Java. It covers the 22 names of foods made off cassava in Java.

#### b. The Mix-Ingredients (MU)

Cassava has tasteless taste not salty or sweet. To create a different taste, people add some mix-ingredients in cooking it. Brown sugar is usually used to make sweet taste. The brown sugar can be added in the middle of the dough or adding the melted brown sugar as a topping which is



poured over the food. To make it salty or savory, people usually use coconut either mixed it with the dough or just used for sprinkling over the food. To make it spicy, usually people uses chily and it is added as a flavor for the food. The researcher categorizes this component into some components; added by brown sugar, coconut, and chili.

c. The Cooking Methods (CM)

Another dimension is seen from the cooking

methods. There are four methods used in cooking cassava; boiled, steamed, fried, and fermented.

d. The Textures (TE)

Cassava has a hard texture. After processed into variety foods there are four texture of processed foods of cassava, hard, crunchy, soft, and chewy.

e. The Taste (TA)

The taste off processed food of cassava is divided into three categories; sweet, salty, and spicy.

**Table 1. Componential Analysis of Meaning of Foods Made off Cassava in Java**

Dimension	Basic Ingredient (BI)	Mix-Ingredients (MI)				Cooking Methods (CM)				Tekstur (TE)				Taste (TA)		
		Brown Sugar	Coconut	Chili	Yeast	Boiled	Steamed	Fried	Fermented	Hard	Crunchy	Soft	Chewy	Sweet	Salty	Spicy
Components	Cassava															
Gethuk lindri	+	-	+	-	-	-	+	-	-	-	-	+	-	+	+	-
Gethuk kurung	+	+	-	-	-	-	+	-	-	-	-	+	-	+	-	-
Gethuk goreng	+	+	+	-	-	+	-	+	-	-	-	+	+	-	-	-
Gatot	+	±	+	-	-	+	-	-	-	-	-	+	±	+	-	-
Utri	+	+	-	-	-	-	+	-	-	-	-	+	+	-	-	-
Jemblem/Misro	+	+	-	-	-	-	-	+	-	-	-	+	+	+	-	-
Tiwul	+	±	±	-	-	±	±	-	-	-	+	-	±	±	-	-
Biji Salak	+	+	-	-	-	+	-	-	-	-	-	+	+	-	-	-

Lemet	+	+	±	-	-	+	-	-	-	-	-	-	+	+	-	-
Cenil	+	+	+	-	-	+	-	-	-	-	-	-	+	+	±	-
Kue Srawut /awul-awul	+	+	±	-	-	+	-	-	-	-	-	+	-	+	+	-
Telo Keju	+	-	-	-	-	-	+	+	-	-	±	+	-	-	+	-
Klantung	+	-	-	-	-	-	+	+	-	+	±	-	-	±	+	±
Slondok	+	-	-	-	-	-	+	+	-	+	-	-	-	-	+	-
Keripik singkong	+	-	-	-	-	-	-	+	-	-	+	-	-	±	+	±
Kerupuk opak/Samiler	+	-	-	±	-	-	+	+	-	-	+	-	-	-	+	±
Combro	+	-	-	+	-	-	+	+	-	-	-	+	-	-	+	+
Timus	+	+	+	-	-	+	-	+	-	-	-	+	-	+	-	-
Tape/Peuyeum	+	-	-	-	+	-	-	-	+	-	±	+	-	+	-	-
Krecek	+	-	-	-	-	-	-	+	-	+	-	-	-	±	+	-
Latak	+	+	-	+	-	-	-	+	-	-	+	-	-	+	-	+
Cimplung	+	+	-	-	+	-	-	-	-	-	-	+	-	+	-	-

The semantic feature is signed with (+) the feature is present in the lexeme, (-) the feature is absent or not relevant with the lexeme, and (±) the feature is not mandatory present in the lexeme.

Based on Nida's theory, there are two types of components those are common component and distinctive component. From the table above, it can be seen that cassava, in the dimension of Basic Ingredient, is the domain or common components. Cassava belongs to the all

off lexemes of foods.

While, the distinctive components are described in the dimensions of Mix-Ingredients, Cooking Method, Texture, and Taste.

1. Gethuk lindri →  
+BI: cassava, +MI: coconut, +CM: steamed, +TE: soft, +TA: sweet, salty
2. Gethuk kurung →  
+BI: cassava, +MI: brown sugar, +CM: steamed, +TE: soft, +TA: sweet
3. Gethuk goreng →  
+BI: cassava, +MI: brown sugar, coconut, +CM: fried,

- boiled, +TE: chewy,  
+TA: sweet
4. Gatot → +BI:  
cassava,+MI:  
coconut, +CM:  
boiled, +TE: chewy,  
+TA: salty
  5. Utri → +BI: cassava,  
+MI: brown sugar,  
+CM: steamed,  
+TE: chewy, +TA:  
sweet
  6. Jembem/misro →  
+BI: cassava, +MI:  
brown sugar, +CM:  
fried +TE: chewy,  
+TA: sweet, salty
  7. Tiwul → +BI:  
cassava, +MI: -  
+CM:- +TE: soft,  
+TA:-
  8. Biji salak → +BI:  
cassava,+MI: brown  
sugar, +CM: boiled,  
+TE: soft, +TA:  
sweet
  9. Lemet → +BI:  
cassava, +MI: brown  
sugar, +CM: boiled,  
+TE: chewy, +TA:  
sweet
  10. Cenil → +BI:  
cassava, +MI: brown  
sugar, coconut,  
+CM: boiled, +TE:  
chewy, +TA: sweet
  11. Kue srawut /awul-  
awul → +BI:  
cassava, +MI: brown  
sugar, +CM: boiled,  
+TE: soft, +TA:  
sweet, salty
  12. Telo keju → +BI:  
cassava, +MI:-  
+CM: boiled, fried,  
+TE: soft, +TA:  
salty
  13. Klanting → +BI:  
cassava, +MI: +CM:  
steamed, fried, +TE:  
hard, +TA: salty
  14. Slondok → +BI:  
cassava, +MI: +CM:  
steamed, fried, +TE:  
hard, +TA: salty
  15. Keripik singkong →  
+BI: cassava, +MI:  
+CM: fried, +TE:  
crunchy, +TA: salty
  16. Kerupuk  
opak/samiler → +BI:  
cassava, +MI:-  
+CM:steamed, fried,

- +TE: crunchy, +TA: salty
17. Combro → +BI: cassava, +MI: chili, +CM: steamed, fried, +TE: soft, +TA: salty, spicy
18. Timus → +BI: cassava, +MI: brown sugar, coconut, +CM: boiled, fried, +TE: soft, +TA: sweet
19. Tape/peuyeum → +BI: cassava, +MI: yeast +CM: fermented, +TE: soft, +TA: sweet
20. Krecek → +BI: cassava, +MI:- +CM: fried, +TE: hard, +TA: salty
21. Latak → +BI: cassava, +MI: brown sugar, chili, +CM: fried, +TE: crunchy, +TA: sweet, spicy
22. Cimplung → +BI: cassava, +MI: brown sugar, +CM: boiled, +TE: chewy, +TA: sweet

## Conclusion

There are 22 hyponyms of foods made off cassava in Java namely gethuk lindri, gethuk kurung, gethuk kurung, gatot, utri, jemblem/misro, tiwul, biji salak, lemet, cenil, kue srawut/awul-awul, telo keju, klanting, slondok, keripik singkong, kerupuk opak/samiler, combro, timus, tape/peuyeum, krecek, latak, and cimplung. The meaning of foods made off cassava is not only contained in a one menings. There are five dimensions used to analyze the data. That dimensions relate the meaning of one food to another. The common component of that foods is cassava. The distinctive components are seen from the mix-ingredients, the cooking method, the texture, and the taste of the foods.

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