



Multidisciplinary International Conference on

"INNOVATIVE IDEAS IN THE FIELDS OF SCIENCE, SOCIAL SCIENCES AND MANAGEMENT"

Organized by : Shri Jagdishprasad Jhabarmal Tibrewala University

in association with : J. Watumull Sadhubella Girls College, Ulhasnagar (M.S.) India
and International Cultural Forum, Mauritius in Joint collaboration with : Udayana University Bali, Indonesia

In Bali, Indonesia

CERTIFICATE

This is to certify that Dr. / Mr. / Mrs./Ms. I WAYAN ARDIKA of

College / University / Institute has participated / presented a research paper (Oral / Poster) in the International Conference on "Innovative ideas in the fields of Science, Social Sciences and Management" held during May 21-22, 2018 in Bali, Indonesia.

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BALI

BALINESE CULINARY ON THE BASIS OF MANUSCRIPTS

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BALINESE MANUSCRIPT

- Palm leaves manuscripts are used as sources for learning Balinese traditions
- There are several kinds of Balinese manuscripts on the basis of their contents
- Manuscript on philosophy or *Tatwa*, On medicine or *Usada*, Astronomy or *Wariga*, on Chronicle or *Babad*, and Gastronomy or culinary or *Dharma caruban*

BALINESE PALM LEAVES MANUSCRIPT



BALINESE PALM LEAVES MANUSCRIPT



- ① Balinese Manuscript
- ② Balinese Gastronomy & Culinary
- ③ Function & Meaning Balinese Manuscript
- ④ Culinary, Gender & Status Symbols.
- ⑤ Balinese Culinary & Tourism
- ⑥ Conclusions

BALINESE GASTRONOMY AND CULINARY

- Several Balinese manuscripts deals with gastronomy or culinary including: *Dharma Caruban, Dharma Sawita, Ramayana, Siwa Ratri Kalpa, and Brata Tatwa*
- These manuscripts contain several kinds of Balinese culinaries, spices or flavors, peculiarities and the way how to make/cook it.
- The name of Balinese culinaries some time relate to the Hindu terms such as *Wisnu murti, Kertanegara, Kertasemaya, Smaya Dursila, etc*

BALINESE URUTAN/SAUSAGES



BALINESE SATE/SATAY



THE FUNCTIONS AND MEANINGS OF BALINESE CULINARIES

- Balinese culinary has been used as part of rituals and it is dedicated to the Gods
- Balinese culinary includes cycling/roasted pig or *babi guling*, roasted chicken or *ayam panggang*, steam chicken or *betutu ayam*, fried duck or *bebek goreng*, and steam duck or *betutu bebek*

SATE RENTENG FOR RITUAL



BABI GULING OR CYCLING PIGS FOR RITUAL AT TIMBRAH VILLAGE



BABI GULING FOR SACRIFICE AT TIMBRAH VILLAGE



CHICKEN AS PART OF RITUAL DEDICATED TO GOD



CULINARY AND STATUS SYMBOL

- Balinese culinaries are also associated to *TEGAK* or social status
- For instance; number of sate/satays and others serve for men are different to women
- Balinese culinary is also associated to gender and social status in Balinese society

SATE & LAWAR



BALINESE CULINARY AND TOURISM

- In relation to tourism industry, Balinese culinary is also known as branding for destination
- Ubud for instance is known as the centre of *babi guling* or cycling pig, steam and roasted chicken or *betutu ayam*, and crispy and steam duck or *bebek goreng* and *betutu bebek*
- Jimbaran is known as centre of grilled fish or *ikan bakar*

BABI GULING/CYCLING PIG



BABI GULING



STEAMED CHICKEN OR
BETUTU AYAM



STEAMED CHICKEN OR
BETUTU AYAM



CRISPY DUCK AT *BEBEK BENGIL*
RESTAURANT AT UBUD



20/05/2018

STEAMED DUCK OR *BETUTU BEBEK*



RESTAURANT AT JIMBARAN



GRILLED FISH AT JIMBARAN



MAKING SPICES AND FLAVOR FOR
BALINESE CULINARY



CONCLUSIONS

- Balinese culinary is a media for preserving and transmitting Balinese culture
- Ecologically Balinese culinary for maintaining the environment e.g several kinds of tubers, roots and all sort of spices
- Balinese culinary can also provide economic beneficial for the Balinese community in tourism industry