

ABSTRACT

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Laksa is a Indonesian food but each city has a different taste for Laksas. Laksa entered Indonesia since a long time a go and began to develop in Indonesia in 2000 and has grown until now. Tangerang Laksa has a rich taste of spices, therefore when enjoyed it is savory, sweet and slightly spicy, but its uniqueness is not only there but the Rice Flour Noodle which is used as the main ingredient. Rice Flour Noodles have a chewy texture and are slightly textured. The word laksa comes from the Sunskrit language which means "A thousand " or a lot which indicates the richness of the spices contained in Tangerang Laksa. Our goal in making this documentary video is to introduce Tangerang Laksa and help yo preserve the culinary delights of Tangerang. The doucumentary that we make will consist of an interview, a presentation of the Tangerang Laksa itself and an explanation of its history, taste and price. Frome the result of the questionnaires that we have distributed 34 people from 35 people who have never tried Tangerang Laksa are interested in trying it, therefore we hope thatt through this doucumentary film people will be more interested in trying the culinary specialities of Tangerang Laksa firsthand.

Keywords : Laksa Tangerang, Rice Noodle Flour, Culinary, Taste, Tangerang City