

## **ABSTRACT**

### ***THE DESIGN OF ILLUSTRATION RECIPE BOOK OF PANGANDARAN TYPICAL FOOD***

**VALIANA SAVITRI**

**1601150365**

*Pangandaran is a marine tourism area, the special food that is served also has main ingredients from the sea, such as fish, shrimp, squid, lobsters and other seafood. Pangandaran people are very good at processing these ingredients into a dish most sought after by tourists, including mountain pindang, anchovies, jambal roti, crispy squid, honje juice, dried soka crab, dried fried shrimp, dried shrimp crackers, mackerel fish crackers, crackers fish skin, rebon shrimp and shrimp paste. The Pangandaran community is very skilled at processing these ingredients into a dish most sought after by tourists. However, there are still foods that are not yet widely known to the younger generation and tourists regarding Pangandaran coastal foods, such as fish jolem, honje juice, palm sugar, calamari squid, soka crispy crabs and many more. In addition to its beaches, Pangandaran is fertile for plantations that can be used as typical souvenirs of Pangandaran. There are petai, sapodilla, palm sugar and honje. However, some of the special Pangandaran foods above are not presented and are specially introduced to the local young generation and tourists who hunt culinary in Pangandaran.*

*Therefore, in this research and design the writer aims to produce an information medium in the form of an illustrated book to preserve the special food of the Pangandaran coast to be studied by young people about how to make local specialties and be able to re-introduce it to the tourists they meet who want to find out more regarding Pangandaran's coastal specialties. The author uses reseach methods such as interview, quisionnaire, observation, and literature studies which are then analyzed by matrix analysis methods to obtain appropriate references for the design of this illustration book recipe.*

**Keywords :** *culinary, seafood, tourism, recipe*